

Ballathie | COUNTRY HOUSE  
HOTEL & ESTATE

| Wedding



**C**ongratulations! We are delighted that you are considering Ballathie House Hotel to take care of all the wedding arrangements for your very special day. Set in the heart of Scotland, Ballathie's setting could not be more romantic - nestling on the banks of the River Tay, surrounded by 900 acres of private countryside estate. An unique venue, Ballathie offers an intimate and elegant choice for starting married life in style.

**Less than an hour from Edinburgh Airport, Ballathie is a 4 star country house hotel in the true sense of the word. The hotel is full of traditional opulence, with classic style and very warm Scottish Hospitality. Driving down the enchanting tree lined drive, the first glimpse of Ballathie with its turrets and towers offers all the fairytale grandeur of a dream wedding.**

We can accommodate weddings of up to 90 guests for both the ceremony and wedding breakfast. For larger celebrations, a marquee can be set up in our stunning grounds, and for smaller, more intimate celebrations, our special event rooms offer a lovely private space for 18, 36 or 65 guests for a wedding lunch or dinner.

At Ballathie, we will only ever accept one wedding on any given day, as we believe it is paramount that you and your guests have our undivided attention throughout your special day.

Head Chef Scott Scorer, masterminds seasonal local produce into his menus to produce simply stunning fabulous food, we can tailor-make a menu to your personal taste, your budget, taking into consideration the seasonality of food at certain times of the year.

#### **CEREMONY**

Ballathie is licensed to hold civil ceremonies and civil partnership weddings. The Ceremony can take place in either the Riverside Gardens or in our Drawing Room. For comfort we restrict the numbers for an in-house ceremony to 90. The Drawing Room is a beautifully light intimate room, with stunning views of the River. If the Scottish weather is kind, you can conduct your ceremony outside on the lawn within our stunning grounds. There is no charge to hold your ceremony at Ballathie assuming a minimum of 65 guests are in attendance.

Our local church is the delightful Church of Scotland at Kinclaven, just 5 minutes from the hotel. Albeit a little country church, with charm in abundance, it can hold up to 200 guests. Should you prefer a slightly grander location to exchange your vows, consider Dunkeld Cathedral in the heart of Highland Perthshire - only 13 miles from Ballathie.

#### **EXCLUSIVE USE**

To enjoy the ultimate house party style wedding, Ballathie is available for you to enjoy exclusive use. We offer use of the Drawing Room, Terrace Room, Wedding Breakfast Room, the Grand Hall and gardens at Ballathie for your celebrations. By reserving all 25 bedrooms in the main house, you are guaranteed exclusive use. There is no additional venue hire costs to secure Ballathie as an exclusive use venue.

#### **BESPOKE CELEBRATION**

Each and every wedding is unique, so we don't want to try and insist you follow a standard format. We want to give you the flexibility of being able to tailor your celebrations, by being transparent with our costs, what is included in what you select, we ensure you there will be no hidden costs. We will happily prepare a budget costing with you, to help you prepare financially. For those who prefer an inclusive package we are very happy to offer a seasonal promotional package, which is available at certain times of the year.

#### **MENUS**

We request that you choose a set menu for all your guests, from the selection of menus which follow. Alternatively you can discuss your preferences with us, and Head Chef Scott Scorer will create a bespoke menu for you. Special diets and food intolerances can be catered for individually on request.

#### **SMALLER INTIMATE WEDDINGS**

Tradition, style, comfort can all be found at Ballathie in abundance, coupled with excellent food and undivided attention, Ballathie is an excellent choice for a smaller intimate wedding. As we only ever accept one wedding on any given day, you are assured your celebration at Ballathie is personal and memorable.

#### **Included in your exclusive use we are pleased to offer**

- Access to all public rooms and to gardens for photographs
- Personalised Menu cards
- Wedding Cake stand and knife
- Red Carpet
- Master of Ceremonies (a senior manager will guide you through the day and be on hand for any announcements)
- Room hire for the wedding breakfast room (min of 65 day guests)
- Room hire for the ceremony (maximum of 90 guests seated)

# Exclusive use 2018/19

The facility fee to hold a wedding at Ballathie includes use of the Drawing Room, Terrace Room, Restaurant and the Gardens, along with a minimum of 25 bedrooms situated in the main house. An additional 16 Riverside rooms and/or a further 12 Sportsman's Rooms (3 star) can also be booked.

	SUMMER May-Oct	WINTER Nov-Apr	
<b>25 ROOMS IN THE MAIN HOTEL</b>	£3995	£2950	Exclusive use of the hotel building on the day of the wedding with a private room for the wedding party for breakfast the following morning
<b>41 ROOMS IN THE MAIN HOTEL AND RIVERSIDE BUILDING</b>	£6500	£5000	Exclusive use of the hotel building and Riverside on the day of the wedding with a private room for the wedding party for breakfast the following morning
<b>53 ROOMS IN THE MAIN HOTEL, RIVERSIDE BUILDING AND SPORTSMAN'S LODGE</b>	£7500	£6000	Full exclusive use of the property for you and your wedding guests on the day of the wedding from 12 noon until 11am the following day.

The cost of these bedrooms can be divided amongst the guests and charged by the hotel on departure. Please note we cannot guarantee access to all bedrooms before 2pm and you must guarantee reserving a minimum of 25 bedrooms on the night of your wedding. Please note that we are unable to accept wedding bookings with evening entertainment in the months of August and September

It is recommended that should you or your guests require accommodation either the night prior or night after the wedding, reservations should be made well in advance, as we cannot guarantee bedroom availability.

Please note - Any rooms not allocated (with the exception of the exclusively reserved rooms) will be automatically released back to the hotel availability 10 weeks prior to the date of wedding and the discounted wedding rate will no longer apply.

All rates are inclusive of full scottish breakfast

	SUMMER May-Oct		WINTER Nov-Apr	
<b>RATES PER ROOM PER NIGHT</b>	<b>Additional rooms for night of wedding</b>	<b>Additional night(s) room rate</b>	<b>Additional rooms for night of wedding</b>	<b>Additional night(s) room rates</b>
<b>HOTEL</b>				
Double/twin (2 sharing)	Included in exclusive use hire charge	£160.00	Included in exclusive use hire charge	£100.00
Master/Suite (2 sharing)		£180.00		£120.00
Single Room		£80.00		£50.00
<b>RIVERSIDE</b>				
Double/twin (2 sharing)	£160.00	£160.00	£100.00	£100.00
Suite (2 sharing)	£180.00	£180.00	£120.00	£120.00
<b>SPORTSMAN'S LODGE</b>				
Sportsman's Lodge (single occupancy)	£60.00	£60.00	£50.00	£50.00
Sportsman's Lodge (2 sharing)	£90.00	£90.00	£80.00	£80.00
Extra bed (children under 12)	£20.00	£20.00	£20.00	£20.00

# Winter wedding package

We know that organising a wedding can become stressful and budgets sometime run away and become more costly than first envisaged. During certain times of the year, we are delighted to be able to offer an 'all inclusive' wedding package, to make your planning, and budgeting straightforward and much easier

Our special winter wedding package is valid for weddings Sunday to Thursday for the month of November and any day of the week during the months of December, January and February, subject to availability. A minimum of 65 day guests applies to this special inclusive package. A minimum of 25 bedrooms also need to be reserved on the night of the wedding, to ensure Exclusive use of the Hotel. There is no additional hire costs for exclusive use, the only addition costs to this special winter package would be your evening buffet cost and any additional beverages you may wish to offer.

## WINTER WEDDING PACKAGE 2018/2019

£58.00 per person

### This includes:

- One glass of sparkling wine to welcome guests
- Chef's selection of 3 canapés per person
- A set menu chosen from our Menu A selection
- One glass and a top up of our house wine to accompany your meal
- One glass of sparkling wine for the speeches

### Also included in our special winter package are the following Complimentary inclusions

- Personalised menu cards
- Cake stand and knife
- Red carpet
- Master of ceremony (a senior member of our management team will guide you through the day and will also be on hand for any announcements)
- Room hire for wedding breakfast (minimum of 65 day guests)
- Room hire for ceremony (maximum of 90 guests)
- Access to all public rooms and to gardens for photographs

# Small intimate weddings

Ballathie is as unique as Scotland itself... A very large boast, but one we are justifiably very proud of. As a privately owned country house, Ballathie is large enough for privacy and exclusive use, and yet small enough for an intimate gathering of friends and family - just perfect for the smaller wedding celebration.

Our ethos at Ballathie is simply to give you undivided attention, and with this in mind we will only ever accept one wedding on any given day, ensuring your celebration is both personal and memorable. Vows can be exchanged in either the Morning Room, Terrace Room or the Drawing Room. Room hire charges apply. A choice of rooms are offered to enjoy your wedding luncheon in - The Morning Room is a charming traditional room with a

view of the Victorian gardens, and will seat up to 18 guests comfortably. The Terrace Room over looks the River Tay with opening patio doors to the lawns to the front of the hotel, and will seat up to 36 guests with ease. For slightly larger gatherings, the Restaurant will seat up to 65 guests. Evening entertainment is only permissible at Ballathie if all 25 bedrooms in the main house are reserved on the night of the wedding.

## WEDDING LUNCH MENU SELECTOR

**Pavé of smoked inverawe salmon**  
potato and chive salad, cucumber relish,  
curry dressing, nasturtium

**Smooth chicken liver parfait**  
red wine plum, petit leaf salad, oatcakes

**Galia melon**  
elderflower sorbet, ginger syrup

**Velouté of leek**  
smoked haddock, herb crème fraîche

**Plum tomato and red pepper soup**  
goat's cheese crouton

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**Braised shoulder of Angus lamb**  
mustard mash, pearl onions, parsley carrots, braising juices

**Grilled fillet of salmon**  
herb crushed potatoes, wilted greens, citrus dressing

**Sautéed suprême of chicken**  
mushroom risotto, green beans, lardons, garlic butter

**Glazed confit of duck**  
honey crushed parsnips, puy lentils, chilli dressing

**Butternut squash and sage risotto**  
grilled crottin, petit herb salad

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**Blueberry crème brûlée**  
lemon madeleine

**Orange and chocolate cheesecake**  
candied kumquats

**Vanilla crème fraîche mousse**  
compote of berries, langue de chat biscuit

**Selection of farmhouse cheeses**  
chutney, grapes, celery, biscuits

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**Coffee and fudge**

**£35.00 per person**

*Please choose a set menu from the above selection -  
i.e. one option per course for all guests*



# Wedding menu

## MENU SELECTOR A

**Salad of honeydew melon**  
minted pineapple and rosewater jelly,  
elderflower water ice

**Pressed ham hock, white bean and parsley terrine**  
piccalilli, dressing, golden beetroot, watercress

**Roast plum tomato and basil soup**  
red pimento cream

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**Pan fried corn fed chicken supreme**  
fondant potato, green beans, pearl onions,  
lardons and marsala cream

**Roast chump of peppered lamb**  
thyme roasted root vegetables, red onion marmalade,  
peppercorn sauce

**Seared shetland salmon**  
butternut squash risotto, pak choi, shimej mushrooms,  
artichoke foam

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**Vanilla crème brulee**  
lemon madelines

**Passion fruit panna cotta**  
pineapple salsa

**Ballathie trifle**  
toasted oats, honey,  
whisky and raspberry cream

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**Coffee and fudge**

£37.00 per person

## MENU SELECTOR B

**Pressed duck cassoulet terrine**  
pickled shitake mushrooms, sweet cured plums,  
rocket leaves, saffron mayonnaise

**Leek veloute**  
smoked salmon, horseradish crème fraiche

**Ballathie waldorf salad**  
confit celery, goats cheese mousse, candied walnuts,  
compressed apples

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**Pan fried supreme of guinea fowl**  
sage mash, green beans, pearl onions, lardons and marsala cream

**Roast rump of peppered lamb**  
slow roasted tomato, barley risotto, red onion marmalade, thyme jus

**Seared fillet of hake**  
spring onion mash, wilted spinach, poached hen's egg

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**Ballathie pavlova**  
vanilla cream, mixed fruit salsa

**Profiteroles**  
chantilly cream, dark chocolate sauce

**Panna cotta**  
marinated seasonal berries, langue de chat biscuits

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**Coffee and Fudge**

£40.00 per person

## MENU SELECTOR C

**Beetroot cured salmon**  
crème fraiche, caviar, citrus dressing

**Carpaccio of pineapple**  
thinly sliced cured ham, smoked barwhey cheese,  
oriental dressing

**Pressed chicken and foie gras terrine**  
toasted brioche, ginger pear chutney, petit herb salad

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**Roast rump of lamb**  
braised shoulder, arran mustard mash, mint and parsley salsa

**Pan fried breast of gressingham duck**  
filo wrapped green beans, spring onion mash,  
shitake mushrooms and soy jus

**Grilled fillet of sea bass**  
mushroom risotto, wilted greens, sauce vierge

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**Vanilla crème fraiche mousse**  
mixed berries, drambuie syrup

**Milk chocolate tart**  
clotted cream ice cream, toffee sauce

**Ballathie tiramisu**

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**Coffee and fudge**

£42.50 per person

## MENU SELECTOR D

**Ballathie salad gourmand**  
smoked salmon, cured beef, marinated venison,  
quail egg, asparagus tips, truffle dressing

**House cured salmon**  
carpaccio of beetroot, goats cheese mousse,  
sour dough crisps, avruga caviar

**Thinly sliced parma ham with galia melon**  
crispy crottin cheese, port wine jelly

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**Carved loin of venison**  
dauphinoise potatoes, spinach forestiere,  
parsnip and pistachio cake, sauce grand veneur

**Grilled fillet of stone bass**  
lemon and coriander crushed potatoes, crevettes,  
asparagus tips, sauce vierge

**Peppered roasted medallion of scotch beef**  
red onion marmalade, fondant potato,  
roast root vegetables, peppercorn sauce

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**Trifle**  
seasonal fruit, buttermilk, parfait, swiss roll, champagne jelly

**Lemon cheesecake**  
candied pistachios, passion fruit sauce, pistachio tuille

**Salted caramel chocolate torte**  
hazelnut tuille, vanilla ice cream

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**Coffee and fudge**

£50.00 per person

*As all of our menus are set menus, please choose only one option per course for your wedding breakfast from the above selection.  
We would be delighted to cater for any special dietary requirements.*

# Extra touches

## VEGETARIAN SELECTOR

**Pavé of goat's cheese and basil**  
herb salad, red pepper coulis

**Chilled ogen melon**  
poached seasonal fruits, elderflower sorbet, sweet wine sabayon

**Ballathie waldorf salad**  
goats cheese mousse, candied walnuts, compressed apple

**Cream of leek and truffle soup**

**Cream of celeriac and truffatta soup**

**Butternut squash and sage soup**

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**Feta cheese and herb briouat**  
tempura of feta, soused vegetables

**Mushroom tortellini**  
wilted spinach, pine nuts, shaved parmesan, truffle cream

**Roast piquilla pepper**  
smoked mozzarella, basil, lemon and thyme risotto

**Caramelised red onion, artichoke and goats cheese tart**  
polenta pont neuf, watercress and apple salad

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**Dessert and coffee as chosen  
for your other guests.**

## EVENING BUFFETS

**Stovies and oatcakes**  
£6.75 per person

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**Bacon roll/sausage roll with tea and coffee**  
£6.50 per person

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**Selection of sandwiches**  
£6.00 per person

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**Pork and herb sausage rolls**  
£3.00 per item per person

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**Mini steak and pepper pies**  
**Mini duck and plum pies**  
£4.50 per item per person

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**Tea and coffee**  
£2.25 per person

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Please note a minimum of 85% of the total number of evening guests must be catered for

Please choose your evening buffet from the above options

## CANAPÉS

Crispy haggis

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Truffled goats cheese and black pepper tart

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Smoked salmon and caviar tart

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Five spiced duck with kumquat and shallot relish

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Parmesan shortbread

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Sesame prawn toast

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Blue cheese and walnut tartlet

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Goats cheese and smoked paprika beignet

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Tempura of prawn, saffron aioli

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Mini choux bun filled with chicken liver parfait, apricot glaze, pistachio crumb

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Mini devilled crab cakes, tomato salsa

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Black pudding and apple bon bon

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Mini truffled croque monsieur

**A selection of 3 £7.00 per person**

**A selection of 4 £8.50 per person**

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A selection of 3 savoury canapé cones filled with  
Chicken liver parfait  
Goats cheese mousse  
Smoked salmon tartare

£7.00 per person

# Wine selection

Please find below a selection of wines from our house wine list. Please advise us if you do not find anything suitable here we would be delighted to suggest alternatives. We have access to a wide range of wines from all over the world at various different price ranges on our main restaurant wine list. It is also important to note that the vintage, price and availability of most wines may have altered by the day of your wedding. We will always endeavour to match the price per bottle and similar grape variety, if we need to offer an alternative to the wines outlined in this wine selection.

## Sparkling wines/champagne

Delamotte Brut NV Champagne, <i>France</i>	£53.00 per bottle
Laurent Perrier Rosé NV Champagne, <i>France</i>	£84.00 per bottle
Prosecco Vetriano, <i>Italy</i>	£27.00 per bottle
Pinot Grigio Blush Spumante Botter, <i>Veneto, Italy</i>	£27.00 per bottle

## White

Pinot Grigio IGT, <i>Veneto Italy</i>	£19.00 per bottle
The Peach Chenin/Viognier, <i>Stellenbosch South Africa</i>	£22.00 per bottle
First Dawn Sauvignon Blanc, <i>Marlborough New Zealand</i>	£25.00 per bottle

## Red

Pinotage Still Bay, <i>South Africa</i>	£19.00 per bottle
Merlot, Young Vines De Waal, <i>Stellenbosch, South Africa</i>	£22.00 per bottle
Cono Sur Los Gansos Pinot Noir, <i>Chile</i>	£25.00 per bottle

## Rosé

Pinot Grigio Rosato Botter, <i>Italy</i>	£19.00 per bottle
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“A stay at Ballathie is a truly memorable and charming experience .... stunning location with sensational views of the Tay. A truly memorable wedding meal of quite superb quality. Every guest was superbly catered for by attentive staff, with the tenderness of the dishes beautifully complimented by excellent wines ”

**An extract from the  
Hotel's press reviews'**

**Tom Peterkn -**  
Scotland on Sunday

**PLEASE CALL OR EMAIL:**

**Gail Schofield, our Deputy Manager**, to arrange a mutually suitable time to meet up over a cup of coffee and see our fabulous hotel for yourself, talk over your plans and allow our experienced and passionate team to make your dream wedding a reality.

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