**Inchture Hotel**

**All Inclusive Wedding Offer**

**This fully inclusive wedding for 50 day guests and a further 70 evening guests is available for *£3,400!***

**Here are the details:-**

* Your wedding will be in 2019.
* Your meal will be for 50 day guests and will be chosen from the dishes overleaf - this is a 5 course menu.
* A glass of Prosecco and top up to all your guests after the ceremony
* A toast drink of their choice will be offered to your guests for the speeches
* A glass or red or white wine with your meal
* An evening buffet consisting of stovies & oatcakes and tea/coffee
* Chair covers with your choice of sash colour
* Entertainment by DJ Bruce Whammond
* Use of our Kinnaird Room for your wedding ceremony, if required
* Fresh flowers for the top table which will co-ordinate with your colour scheme
* Bespoke wedding menus
* Choose from a variety of cake stands
* Overnight accommodation for the Bride & Groom
* Preferential accommodation rates for all of your guests
* A deposit of £250 must be paid on confirmation of booking

This offer is available for wedding beyond 2019

2020 weddings - £3,550

2021 Weddings - £3,700

**Menu Choices**

**Starters (Please Choose 1 of the Following)**

* Fantail of melon *served with a sweet berry coulis*
* Chicken liver pate *with a red onion marmalade served with oatcakes*
* Ham hock terrine *with an apple chutney*

**Soups (Please Choose 1 of the Following)**

* Carrot & coriander (V)
* Lentil (V)
* Brocolli & Stilton (V)
* Scotch Broth

**Hot Main Courses (Please Choose 1 of the Following)**

* Roast Chicken Breast *with a traditional gravy.*
* Inchture Steak Pie, *tender pieces of beef in a delicious gravy, crowned with a pastry top.*
* Baked Breast of Chicken, *served with either a creamy wild mushroom sauce* **or** *tomato & red wine jus*
* Roast Pork, with a creamy apple & cider sauce
* Fillet of salmon, in a lemon butter sauce

**Cold Platters (Please Choose 1 of the Following)**

* Cold roast chicken and smoked ham tossed with salad leaves croutons & a French dressing
* Cold poached salmon mayonnaise
* Classic ham or chicken salad

**Desserts (Please Choose 1 of the Following)**

* Banana & Toffee Pavlova, *Fresh meringue with a crisp crust and soft, light inside, topped with toffee & bananas*
* Chocolate Profiteroles Choux pastry ball with a filling of whipped cream, dipped in chocolate
* Salted Caramel Cheesecake *Our own recipe cheesecake flavoured with delicious salted caramel*
* Raspberry Panna Cotta *creamy Italian dessert & raspberry compote*
* Chocolate & orange truffle torte, *a rich chocolate cake flavoured with zesty orange*

**Upgrades**

**(If you would like something a little bit different please feel free to exchange some of your dishes for the following choices)**

**Canapés**

* *A selection of our chef's canapés served along with the Prosecco at the end of the wedding ceremony (£3.95)*

**Starters (Please Choose 1 of the Following)**

* Prawn Cocktail, *Atlantic prawns in a classic Marie Rose sauce with Shredded Cos lettuce (£2.00)*
* Smoked salmon *served with brown bread & butter(£2.50)*
* Gala melon & Parma ham *with a peppered strawberry yoghurt (£2.50)*

**Hot Main Courses (Please Choose 1 of the Following)**

* Roast Rib Eye of Beef *with Yorkshire pudding and a traditional gravy.(£4.50)*
* Bonnie Prince Charlie Chicken, *a supreme of chicken stuffed with haggis and coated in a whisky sauce. (£2.50)*
* Roast Leg of Lamb, *with Yorkshire pudding and a minted gravy.(£4.50)*
* Roast Chicken, *with bacon and a herb stuffing*

**Buffet Upgrades (Please Choose from the Following)**

**Hot Filled Rolls (why not add a hot filled roll to your Stovies) £2.50 per guest**

* Please choose from the following, Bacon, Sausages, Square Sausage or Potato Scone.

**Finger Buffet (Upgrade your Stovies to a finger buffet) £5.00 per guest**

* *Selection of freshly made sandwiches with a variety of fillings on white & brown bread*
* *Hot Inchture sausage rolls*
* *Vegetable pakora served with a chilli dip*
* *Handmade gourmet mini steak pies*
* *Kettle chips*