

W E D D I N G S

Carnoustie Golf Hotel

Our Wedding Gift to you

The Luxurious Bridal Suite on the night of your wedding

**A Celebratory glass of Champagne for the Bride & Groom
on arrival at the Hotel.**

Cream or Red Carpet Reception to Welcome You

Top Table Flower Arrangement

Personalized Menus & Seating Plan

Master of Ceremonies

Our Wedding Coordinator on hand throughout the day

Complimentary Trial Meal for 2

Choice of 2 Starters, 2 Mains & 2 Desserts- additional choices chargeable as per full menu

Reduced Accommodation rates for Wedding guests

Use of our Leisure Club for Residents

Private entrance to the Function Suite

Silver Wedding Cake Stand, & Knife

**Complimentary Hire of Augusta Suite & Private Bar
(Only for parties over 100 Guests on Saturdays)**

Ceremony Room Hire

Merion Suite or Oakmont Suite - Complimentary

Hogan Suite - £500.00

Dalhousie - £750.00

WEDDINGS

WEDDING MENU SUGGESTIONS

MENU 1

£39.50 per person

Lentil and Smoked Bacon soup

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Chicken Breast stuffed with Haggis,  
Roast Potato, Whisky Cream Sauce

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Cranachan,
Raspberries, Whisky, Oats, Raspberry Coulis

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Coffee or Tea

### MENU 2

**£40.50 per person**

Chicken Liver Parfait,  
Spice Pear Chutney, Brioche

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Baked Fillet of Scottish Salmon,
Herb Crust, White Wine Cream Sauce

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White Chocolate and Raspberry Cheesecake, Fruits of the Forest

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Coffee or Tea

MENU 3

£41.50 per person

Creamed Garlic Mushrooms,
Toasted Brioche, Micro Herbs

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Traditional Steak Pie, Duckfat Roast Potatoes

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Lemon Tart, Orange Sorbet, Passion Fruit Coulis

~~~

Coffee or Tea

### CHILDREN'S MENU

**£16.00 each**

Melon & Strawberry Sticks

Or

Tomato Soup

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Breaded Chicken Breast with Chips & Beans

Or

Penne Pasta with Creamy Cheese Sauce and Garlic Bread

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Selection of Ice Cream

If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing. Prices include VAT at 20% and are subject to change. Prices are correct at the time of print and valid to 1<sup>st</sup> April 2025.

# WEDDINGS

## BANQUETING MENU

### STARTERS

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| Smoked Salmon Roulade<br>Stuffed with Prawns, Dill and Cream Cheese<br>Wasabi Mayo, Caviar & Crackers        | £8.50 |
| Chicken Liver Parfait,<br>Spiced Pear Chutney, Brioche                                                       | £7.80 |
| Creamed Garlic Mushrooms,<br>Toasted Brioche, Micro Herbs                                                    | £7.80 |
| Tian of Haggis, Neeps and Tatties,<br>Whisky Cream Jus                                                       | £7.95 |
| Heritage Tomato, Buffalo Mozzarella,<br>Fresh Fig Salad, Balsamic, Olive Oil, Basil                          | £7.90 |
| Prawn and Crayfish Cocktail,<br>Baby Gem, Marie Rose, Lemon                                                  | £8.50 |
| Haggis and Stornoway Black Pudding Bon Bon's<br>Chili Jam, Baby Leaf                                         | £7.50 |
| Trio of Scottish Salmon<br>Tartare, Gravavlax & Smoked with Blinis,<br>Crème Fraiche, Cucumber Jelly, Caviar | £9.50 |
| Caesar Salad,<br>Croutons, Gem Lettuce, Pancetta,<br>Caesar Dressing                                         | £7.80 |
| Goats Cheese Crostini<br>Walnuts, Sun Dried Tomato, Baby Leaf                                                | £7.80 |

### SOUPS

|                                 |       |
|---------------------------------|-------|
| Leek and Tattie                 | £6.30 |
| Scotch Broth                    | £6.30 |
| Lentil and Smoked Bacon         | £6.30 |
| Tomato, Roast Pepper            | £6.30 |
| Carrot and Coriander            | £6.30 |
| Sweet Potato and Coconut        | £6.30 |
| Minestrone                      | £6.30 |
| Cock a Leekie                   | £6.30 |
| Wild Mushroom and Truffle Cream | £6.30 |
| Cullen Skink                    | £6.95 |

### **SORBETS - £5.00**

|           |
|-----------|
| Raspberry |
| Mango     |
| Apple     |
| Lemon     |
| Champagne |

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# WEDDINGS

## BANQUETING MENU

### MAIN COURSES – BEEF

Roast Rib Eye of Beef, £22.50  
Roast Potatoes, Yorkshire Pudding  
Beef Jus.  
(£3.00 per person supplement for package weddings)

Traditional Steak Pie, £20.50  
Duck fat Roast Potatoes

Braised Blade of Beef  
Creamed Potato £21.50

Beef Fillet, Chateau Potato £44.00  
Baby Vegetables, Red Wine Jus

### MAIN COURSES – LAMB

Braised Lamb Shank, £22.95  
Roast Vegetables, Rosemary Jus

Roast Rump of Lamb, £22.95  
Fondant Potato, Mint Jus

### MAIN COURSES – GAME

Highland Venison Loin, £27.95  
Dauphinoise Potato, Sweet & Sour Cabbage,  
Red Wine Jus

### MAIN COURSES – FISH

Baked Fillet of Scottish Salmon, £21.50  
Herb Crust, White Wine Sauce

Pan Seared Sea Bass Fillet, £20.50  
Nicoise Style Warm Salad, Caper Butter Sauce

### MAIN COURSES – CHICKEN

Corn-fed Breast of Chicken, £21.50  
Sage and Onion Stuffing, Kale Mash  
Smoked Bacon Jus

Chicken Breast stuffed with Haggis, £21.50  
Whisky Cream Sauce

Char Grilled Chicken Breast £21.50  
Dauphinoise Potato, Peppercorn Sauce

### MAIN COURSES – DUCK

Pan-fried Breast, Jasmine Rice, £22.50  
Oriental Vegetables, Mandarin Glaze

### MAIN COURSES – PORK

Roast Pork Loin, £21.50  
Stornoway Black Pudding, Sage Jus

Pork Tenderloin wrapped in Parma Ham £21.95  
Fondant Potato, Sage & Lemon Sauce

*All served with Market Seasonal Vegetables & Potatoes unless stated.*

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# WEDDINGS

## BANQUETING MENU

### MAIN COURSES – VEGETARIAN

|                                                                           |        |                                                                                           |        |
|---------------------------------------------------------------------------|--------|-------------------------------------------------------------------------------------------|--------|
| Mediterranean Peppers filled with Cous Cous,<br>Fresh Mint and Mascarpone | £17.00 | Portobello Mushrooms stuffed with Ratatouille,<br>topped with Brie                        | £17.00 |
| Wild Mushroom and Spinach Risotto,<br>Truffle Oil, Parmesan Cream         | £17.00 | Vegetable Wellington filled with Feta Cheese, Olives,<br>Spinach and Sun blushed Tomatoes | £17.00 |

### MAIN COURSES - VEGAN

|                                                        |        |                                                              |        |
|--------------------------------------------------------|--------|--------------------------------------------------------------|--------|
| Sweet Potato Curry with Jasmine Rice<br>And Naan Bread | £17.00 | Roast Pumpkin Risotto, Pine Nuts,<br>Spinach & Pumpkin Seeds | £17.00 |
|--------------------------------------------------------|--------|--------------------------------------------------------------|--------|

### DESSERTS

|                                                             |       |                                                                                                                        |        |
|-------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------------------------|--------|
| Vanilla Crème Brulée,<br>Homemade Shortbread                | £7.50 | Sticky Toffee Pudding,<br>Butterscotch Sauce and Vanilla Ice Cream                                                     | £7.50  |
| Cranachan, Local Berries, Whisky,<br>Oats, Raspberry Coulis | £7.50 | Lemon Tart,<br>Orange Sorbet, Passion Fruit Coulis                                                                     | £7.50  |
| Classic Tiramisu<br>Espresso Ice Cream                      | £7.50 | Chocolate Brownie<br>White Chocolate Ice Cream, Chocolate Sauce                                                        | £7.50  |
| Pineapple Panna Cotta<br>Pineapple Sorbet, Coconut Sauce    | £7.50 | Classic Strawberry Pavlova, Crème Chantilly,<br>Fruit Coulis                                                           | £7.50  |
| Baked Vanilla Cheesecake<br>Fruits of the Forest            | £7.50 | Selection of 3 Scottish Cheeses<br>Chutney, Quince and Oatcakes<br>( £3.50 per person supplement for package weddings) | £11.50 |

### DESSERTS – VEGAN

|                                   |       |                         |       |
|-----------------------------------|-------|-------------------------|-------|
| Warm Brownie with Chocolate Sauce | £7.50 | Fresh Fruit with Sorbet | £6.50 |
| Coffee or Tea                     | £4.00 | Coffee and Petit Fours  | £5.50 |
| Coffee and Tablet                 | £5.00 |                         |       |

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# W E D D I N G S

## CANAPÉ SELECTOR

Create your own Canapé Selection to be served with Arrival or Post Ceremony Drinks from the Selection below

**Haggis Bon Bons**

**Satay Chicken Skewers**

**Chilled Cucumber and Crème Fraiche Refresher**

**Tempura King Prawns**

**Vegetable Spring Rolls**

**Vegetarian Haggis Bon Bons**

**Homemade Sausage Rolls**

**Smoked Salmon Tartare, Pickled Fennel**

**Cock-a-Leekie Arancini with Mustard Mayo**

**Vine Tomato and Mozzarella**

**Hummus and Roast Pepper**

**Chorizo Ragu**

**Goats Cheese and Water Melon**

**Roast Vegetable Bruschetta**

**Parma Ham and Thyme Chutney**

**Fresh Local Strawberries Coated in Dark & White Chocolate £5.50 per person  
(based on 3-4 per person)**

**Any 3 Canapés for £6.00 per person  
Any 5 Canapés for £8.50 per person  
Any 7 Canapés for £10.50 per person**

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# W E D D I N G S

## EVENING BUFFET MENU

### **Menu A - £11.50**

Beef Stovies and Oatcakes  
Vegetarian Stovies

Freshly Brewed Coffee or Tea

### **Menu B - £9.95**

Bacon, Lorne Sausage and Egg Rolls

Freshly Brewed Coffee or Tea

### **Menu C - £15.95**

Selection of Sandwiches and Wraps  
Sausage Rolls  
Chicken Goujons, Chilli Dip  
Cajun Potato Wedges, Garlic Mayo

Freshly Brewed Coffee or Tea

### **Alternative Suggestion**

**Selection of Sandwiches and Wraps  
Freshly Brewed Tea & Coffee  
£11.50 per person**

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# WEDDINGS

## Suggested Drinks Packages

### Package 1

- 1 Glass of Sparkling Wine on Arrival
- 1 Glass of House wine with Dinner
- 1 Glass of Sparkling wine for Toasts

£18.00 per person

### Package 2

- 1 Glass of Buck Fizz on Arrival
- 2 Glasses of House wine with Dinner
- 1 Glass of Sparkling wine for Toasts

£23.50 per person

### Package 3

- 1 Glass of Sparkling Wine on Arrival
- 2 Glasses of House Wine with Dinner
- 1 Glass of Sparkling Wine for Toasts

£24.50 per person

### Package 4

- 1½ Glasses of Bucks Fizz on Arrival
- ½ Bottle of House Wine with Dinner
- 1 Glass of Sparkling Wine for Toasts

£27.00 per person

### Package 5

- 1 Glass of Champagne on Arrival
- ½ Bottle of House Wine with Dinner
- 1 Glass of Champagne for toasts

£32.00 per person

### Package 6

- 1½ Glasses of Kir Royale on Arrival
- ½ Bottle of House Wine with Dinner
- 1 Glass of Champagne for Toasts

£37.50 per person

Glasses of Wine are based on 175 ml

We would be happy to tailor a package to your needs  
For example, Mulled Wine for a Winter Wedding or Pimms or Gin Cocktails in the Summer



# W E D D I N G S

## SPECIAL RATES FOR WEDDING GUESTS

**Available from 1<sup>st</sup> April 2023 - 31<sup>st</sup> March 2025**

We are pleased to offer special rates for accommodation for your wedding guests. Up to 10 standard rooms will be booked at these rates for your guests upon confirmation.

### **Summer Rates - 1<sup>st</sup> April – 30<sup>th</sup> September 2024**

1 Night Bed & Full Scottish Breakfast  
£140.00 per Standard room or  
£125.00 single occupancy

### **Winter Rates - 1<sup>st</sup> October – 31<sup>st</sup> March 2025**

1 Night Bed & Full Scottish Breakfast  
£110.00 per Standard room or  
£95.00 single occupancy

Upgraded rooms are available for additional supplements:  
£20.00 for Golf View, from £30.00 for Family Rooms,  
£60.00 for a Junior Suite and £80.00 for a Suite.

Special Wedding Rates are subject to availability and valid for the night of the wedding these will be held up until 42 days prior to the Wedding, if rooms are required after this point, these may be offered at a different rate. Additional Nights will be offered at the Best Available Rate

The above rates are inclusive of breakfast and VAT Upgraded rooms supplements are per room per night.



**For more details  
contact reservations on 01241 411 999**

**Carnoustie Golf Hotel & Spa  
The Links  
Carnoustie  
Angus  
DD7 7JE**

# WEDDINGS

## Band Details

| <b>Band</b>                                         | <b>Contact</b>    | <b>Telephone</b>             |
|-----------------------------------------------------|-------------------|------------------------------|
| Stealer                                             | Stephen Hart      | 07557370840                  |
| The Directors                                       | Kenny Kidd        | 01241 855891                 |
| Eat the Peach                                       | Andy, John & Alex | 01334 474986                 |
| Picture This                                        | Tracy Gibson      | 07792686848                  |
| Kiwi and The Bandits                                | Sue<br>or Garth   | 07513 864601<br>07843 462150 |
| Hector's House                                      | Colin Stewart     | 07951068704                  |
| Pepperpot                                           | Brian             | 01241-878513                 |
| Shirt & Skirt                                       | Gus               | 07761800462                  |
| The Declaration                                     | Ben Dunn          | 07837 939664                 |
| Heart & Soul                                        | Greg              | 01382 528230<br>07411175567  |
| Staffin Island<br><i>Contemporary Ceilidh Band</i>  | James             | 03332200365                  |
| Iron Broo<br><i>Ceilidh Band</i>                    | Charlie Abel      | 07802861390                  |
| Scotia Pipers<br><i>Bands , Pipers &amp; Discos</i> | Steven Dewar      | 01592 595730                 |

## Discos

|                       |             |                               |
|-----------------------|-------------|-------------------------------|
| Abbey Music           | Jim Addison | 01241 433550<br>07882567841   |
| Tayside Wedding Disco | Andy Pullar | 07838 188 162<br>01382 562000 |

# WEDDINGS

## Carnoustie Golf Hotel Wedding- Terms of Contract

### 1. Confirmation by Client

A provisional booking is normally held for 7 days unless alternative arrangements have been made. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 7 days of provisional booking.

### 2. Deposit

A minimum deposit of £1,000.00 is required to confirm the booking which is non-refundable and non-transferable.

### 3. Payments

Final details will be done 4-6 weeks before the wedding and full payment is due 2 weeks prior.

### 4. Cancellation Charges

In the unfortunate circumstances that you have to cancel part or postpone your confirmed booking at any time prior to your event, the hotel will make every effort to resell the space on your behalf. However we do reserve the right to charge a cancellation fee against the total contracted business according to notice received.

Within 25-36 weeks 50 % chargeable of total value

Within 13-24 weeks 75% chargeable of total value

Within 0-12 weeks 100% chargeable of total value

### 5. Number of Guests

At the time of confirming your booking with a deposit, the hotel will be notified of the approximate number of guests expected to attend all functions. Final Numbers of guests should be confirmed 14 days prior to the event.

### 6. Miscellaneous

Your Wedding tasting meal should consist of a choice of 2 Starters, 2 Main Courses and 2 Desserts any additional choices will be charged as per our Banqueting Menu.

The Hotel will make every effort to provide you with the menu of your choice. If for any reason, such as seasonal change or unavailability of produce, this proves impossible, the Hotel will advise you as soon as possible.

You will liable for the cost of repairs carried out as a result of any damage caused to any part of the Hotel premises or equipment thereon by the negligence, wilful act or default of any persons by you on your behalf.

To indicate your acceptance of the above terms and conditions & to confirm your wedding at Carnoustie Hotel, Golf Resort & Spa please sign and return, enclosing your deposit of £1000.00.

Brides Name (print name):

Signature:

Grooms Name (print name):

Signature:

Date of wedding:

Method of Payment for deposit:

\*\* Are you happy for us to contact you regarding events relating to your Wedding? YES / NO

\*\* Are you happy for us to contact you regarding other events at Hotel that may interest you? YES / NO