The Landmark - All Inclusive

Taking care of all the details so that you don't have to Available all year, for 70 day guests, maximum 120 evening guests

Red carpet arrival

Chair cover and sash of your colour choice for ceremony, wedding breakfast and evening reception Floral arrangement for signing and top table

Table runners to match your chair sashes for each table at your wedding breakfast
Your choice of centrepiece for up to 10 guest tables for wedding breakfast and evening reception
(additional charge if you wish different centrepiece for the evening)

Round or square cake stand and knife

Stationery – Table Plan, Menus, Place Names and Table Names/Numbers Mood Lighting and Sparkle Backdrop for your Evening Reception

Arrival Drink for your Drinks Reception
Two Canapés per person for your Drinks Reception
Three-course choice meal for your Wedding Breakfast
A Glass of Prosecco to toast the Newly Weds
Half Bottle of House Wine with your Wedding Breakfast
Evening Arrival Drink
Evening Buffet

Complimentary menu tasting for the couple
Bridal Suite for Newly Weds for night of the wedding
Discounted rates on accommodation for wedding guests
Platinum Hotel Membership unlocking perks to use on the run up to your big day
Wedding Coordinator to assist your planning journey
Master of Ceremonies for your special day

| Year | 2023 | 2024 | 2025 |
|--------------------------|-----------|-----------|-----------|
| Package price | £7,252.00 | £7,619.50 | £7,997.50 |
| Additional evening guest | £19.10pp | £20.05pp | £21.05pp |



The Intimate - Small and Beautiful

Everything you need for the intimate wedding with your nearest and dearest.

Available Monday to Thursday, select weekends may be available. Ideal for 20-50 guests

Red carpet arrival

Chair cover and sash of your colour choice for ceremony and evening reception
Table runners to match your chair sashes for each table at your wedding breakfast
Round or square cake stand and knife
Menus

Arrival Drink for your Drinks Reception
Three-course set meal for your Wedding Breakfast
A Glass of Prosecco to toast the Newly Weds
Half Bottle of House Wine with your Wedding Breakfast

Complimentary menu tasting for the couple Overnight stay for Newly Weds for night of the wedding Discounted rates on accommodation for wedding guests Wedding Coordinator to assist your planning journey Master of Ceremonies for your special day

| Year | 2023 | 2024 | 2025 |
|---------------|----------|----------|----------|
| Package price | £66.60pp | £70.20pp | £73.90pp |



The Tay Package

Ceremonies can be held indoors or you have the option to enjoy an outdoor wedding ceremony in our Maze Garden.

Red Carpet
Arrival Drink for your Drinks Reception
Three Canapes per person for your Drinks Reception
Three-Course Wedding Breakfast
A Glass of Prosecco to toast the Newly Weds
Half Bottle of House Wine with your Wedding Breakfast
Round or square cake stand and knife

Complimentary menu tasting for the couple Overnight Stay for Newly Weds for night of the wedding Discounted rates on accommodation for wedding guests Wedding Co-ordinator to assist your planning journey Master of Ceremonies for your special day

| Year | 2024 | 2025 | 2026 |
|---------------------------|----------|----------|----------|
| Package price Sun - Thurs | £69.00pp | £79.00pp | £89.00pp |
| Year | 2024 | 2025 | 2026 |
| Package price Fri - Sat | £79.00pp | £89.00pp | £99.00pp |

Ceremony Room Hire is available £500



Twilight

Enjoy a candle lit ceremony before partying the night away. Available October to March (excluding December), Minimum 70 guests with maximum 120 guests.

Red carpet arrival
Chair cover and sash of your colour choice for ceremony, wedding breakfast and evening reception
Round or square cake stand and knife
Sparkle Backdrop
Mood Lighting
Lantern Aisle Decoration

Arrival Drink Three Canapés per person Evening Buffet

Overnight Stay for Newly Weds for night of the wedding Discounted rates on accommodation for wedding guests Wedding Coordinator to assist your planning journey Master of Ceremonies for your special day

| Year | 2023 | 2024 | 2025 |
|---------------|----------|----------|----------|
| Package price | £39.00pp | £41.00pp | £43.05pp |



Wedding Breakfast Selector

Starters

Roasted Red Pepper & Tomato Soup with Croutons (V)
Red Lentil & Carrot Soup (V)
Potato & Leek Soup with Crispy Leeks
Smoked Salmon Tartar, Lime and Dill Mayonnaise, Oatcakes
Tian of Haggis Neeps and Tatties, Whiskey Brose Sauce
Warm Goats cheese and Sundried Tomato Tart, Rocket salad (V)
Smooth Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche
Ham Hock Terrine with Piccalilli, Focaccia Crouton

Mains

Roast Rump of Scottish Lamb with Garlic Mash Potato, Celeriac Puree, Baby Turnips, Redcurrant Jus
Crisp Skin Fillet of Sea Bass, Pont Neuf Potato, Curly Kale & Mussel and Corn Cream
Traditional Steak & Ale Pie, Puff Pastry, Seasonal Vegetables and Mash Potatoes
Slow Braised Featherblade of Beef, Dauphinoise Potatoes, Sweet Roast Carrot & Parsnip, Red Wine Jus
Roast Breast of Chicken, Stuffed with Haggis, Carrot & Vanilla Puree, Fondant Potato, Garlic Green Beans, Whiskey Sauce
Pan Seared Fillet of Scottish Salmon, Crushed New Potatoes, Tenderstem Broccoli, Caper Butter
Pumpkin Tortellini, Garlic, Rocket & Parmesan Cream (V)
Wild Mushroom and Truffle Risotto, Candied Nuts (V)

Desserts

Warm Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Ice Cream
Chocolate and Dark Cherry Delice, Cookie Crumble, Vanilla Ice Cream
Orange and Vanilla Panna Cotta, Champagne Sorbet, Pistachio Soil
Vanilla Crème Brulee Tart with Raspberry Sorbet and Fresh Seasonal Berries
Iced Hazelnut Parfait, Honeycomb, Salted Caramel
White Chocolate & Coconut Cheesecake, Rum Poached Pineapple & Coconut Ice Cream
Local Seasonal Berries, Meringue, Vanilla Cream
Selection of Scottish Cheese, Oatcakes, Chutney (2.50 supplement)



Wedding Canapes Selector

Canapes

Haggis Bon Bon's, Wholegrain Mustard Mayo
Vegetarian Haggis Bon Bon, Wholegrain Mustard Dip
Mac & Cheese Truffled Bites
Chicken Liver Parfait served in a Amusette Pastry Spoon
Wild Mushroom & Cheddar Tartlet
Caramelised Onion & Goats Cheese Tartlet
Smoked Salmon Pate served on a Scottish Oatcake
Salmon & Haddock Bon Bon, Tartar Dip
Chocolate Dipped Strawberries (When in Season)
Squares of Scottish Tablet
Squares of Scottish Fudge
A Selection of Flavoured Macarons

