A MATCH MADE IN HEAVEN

The perfect choice for your special day

BANCHORY LODGE
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Banchory Lodge sits at the bottom of a long tree lined driveway, at the end of which this impressive hotel is situated against the most stunning backdrop of the River Feugh joining the River Dee. The sight of salmon leaping and herons gliding along the surface of the water provide a breathtaking view and one we are sure will impress your guests.

Retaining many of the original features, Banchory Lodge displays a unique blend of old and new, putting an unconventional spin on country chic.

Come and see for yourself by making an appointment with our dedicated Events Co-ordinator.

INCLUDED IN YOUR WEDDING

- Master of ceremonies
- Choice of silver or log base cake stand and knife
- Tables set with crisp white linen tablecloth and napkin, the finest cutlery, glassware and crockery
- Aisle carpet for the ceremony
- Radio microphone & PA system for the speeches
- Background music facility
- Complimentary overnight accommodation with full Scottish breakfast for the newly weds
- Allocation of rooms and discounted rates for friends and family
BOOKINGS/
We can provisionally hold a date for up to 14 days without obligation. If you want to take friends and family to see your preferred venue to help you make the final decision, we will be delighted to make an appointment. In order to confirm the booking we require a £600 deposit which is deducted from the final bill. This deposit is non-refundable should you cancel at a later stage.

PAYMENTS/
50% of the final balance is due 3 months prior to the wedding. Final balance is due one month prior to the wedding.

CAPACITY/
The function suite can accommodate up to a maximum of 110 guests for the meal and 130 in total for the evening. The guest tables are oval and seat a maximum of 10.

PRICING/
We cannot guarantee prices more than 12 months in advance. We can provide a rough estimate based on market prices.

WEDDING CEREMONY/
At Banchory Lodge we are licensed to hold religious, humanist and civil ceremonies and partnerships. These can take place inside the hotel or outside on the lawn. The cost of holding your ceremony at the hotel is £350. You are responsible for making direct arrangements with a registrar, minister or humanist.

MUSIC FOR WEDDING CEREMONY/
You can opt for live or recorded music. The hotel can provide a PA if required. Outside power is available and we always recommend you test the music in advance.

MINIMUM NUMBERS/
A minimum number of 70 adults for the meal applies to a Saturday between May and September.

WEDDINGS DON’T HAVE TO HAPPEN AT A WEEKEND/
Break with tradition and get married midweek and we will waive the ceremony room hire charge and give you 2 additional complimentary rooms.

EXCLUSIVE USE/
We do not offer exclusive use of the hotel. However, we would never have more than one wedding per day.

OFF PEAK WEDDINGS/
Host your wedding between January to March and get 20% off food and beverages and in addition to this we will waive the ceremony hire charge and give you 2 additional rooms. Minimum numbers of 60 adults applies.
MAKE YOURSELF
AT HOME/

Start the celebrations the day before at
Cobbleheugh House

Enjoy exclusive use of this private 3 storey house with its own garden and stunning views of the river and surrounding countryside. It has 6 en-suite bedrooms, a large lounge/dining room and separate snug both of which have coal fires. Relax before the big day with family and friends for a pre-wedding get together.

Exclusive use of the house which offers use of the lounge and snug is £1200 for 2019 and includes full Scottish breakfast for all the guests. If you are taking the house the night before your wedding we can arrange a pre-wedding buffet.

What better way to prepare yourself for the day ahead.

Terms and conditions apply, prices are quoted for 2019 and are subject to change, prices reviewed annually March 1st. Subject to availability. Contact events@banchorylodge.com for full details.

We allocate a maximum 16 guest bedrooms which includes 6 rooms in Cobbleheugh House and 10 in the main hotel including the complimentary Bridal Suite.

All bedrooms can be held until 12 weeks prior to the wedding, at this time any rooms not confirmed will be released for general sale.

Discounted Rates for friends and family for 2019 start from £165 (seasonal). Rates are inclusive of full Scottish breakfast & VAT.
FINES FODDER & REFRESHMENTS/

Treat your guests to a delectable selection of culinary delights and wet their whistle with a celebratory refreshment or two...

WEDDING MENUS
Our menus are only a guide and should you have specific requirements or want to offer something different then a meeting can be arranged with our Head Chef and Event Co-ordinator.

MENU TASTINGS
To help you make your choice, you can arrange a tasting at a charge of £25 pp for a 3 course meal with a maximum of 2 choices per course chosen from the wedding menu selector. We request your menu options to be emailed to us 2 weeks in advance of the tasting.

FOOD AND BEVERAGES
All food and beverages served at your wedding must be provided, prepared and served by the hotel and must be consumed on hotel premises. Please note that corkage is not permitted.

CHOICE MENU
We can offer a choice menu (maximum 2 choices per course) at no extra charge. We require the full pre order of choices 2 weeks prior to the wedding date.

To make your life easier we have a brilliant little system called Tell the Chef all lined up to make things simple. It’s a link so that your guests can send their food choices back to the hotel direct. When you send your invitations out, you send them the link and BINGO, the rest is done by us.
SMART CANAPÉS/

MINI MORSELS OF DELICIOUSNESS PERFECT FOR YOUR DRINKS RECEPTION – YOU DON’T WANT YOUR GUESTS GETTING HUNGRY!

Selection of 3 for £7.50 per person. Additional charged at £2.00 each.

HOT

Mixed Bon Bons
skirrie, haggis, black pudding – arran mustard dip

Wild Mushroom Arancini
tarragon mayo

Tempura Prawns
sweet chilli dip

Thai Style Chicken Wonton
red curry dipping sauce

Leek & Cheddar Tartlet

Honey & Mustard Roasted Chipolatas

COLD

Dressed Crab Cones
cucumber & Hendriks jelly

Compressed Watermelon
aged balsamic

Whipped Goats Cheese
oat biscuit

Chicken Liver Parfait
cherry, brioche

Smoked Trout Mousse
potato scone, keta

Beef Carpaccio
parmesan shortbread

SOMETHING SWEET

Chocolate Dipped Strawberries
(Seasonal)

Classic Macaroons

Liz’s Mini Scones with Cream & Jam

VIP/GREEDY CANAPÉS/

NOT SO MINI BUT JUST AS DELICIOUS!

£2.75 each

Venison & Haggis Sausage Roll
bramble jam

Panko Crumbed Monkfish Scampi
smashed peas & tartare sauce

Ham Hock & Bubble & Squeak Fritter
piccalilli

Melting Brie Fondue
crisp sourdough

Seared Skirt Steak
potato bread, onion confit, horseradish

Mixed Sliders
pulled pork, beef, chicken

OYSTER CANAPÉS/

Market Price
Served per doz

Native Oyster
natural / tabasco / lemon / shallot

Crispy Tempura Oyster
bloody Mary Sauce

Oysters Rockefeller
spinach, Lemon and Brown Butter Hollandaise
STARTERS/

TO WHET THE APPETITE

Smooth Chicken Liver Parfait - £9.00
hot gooseberry chutney, puff candy, brioche.

“Bennachie” Haggis, - £8.50
chappit neeps & tatties, malt whisky sauce

BL Prawn Cocktail - £10.75
iceberg, mango, avocado, spiked sauce.

Gin Cured Salmon - £11.00
citrus, cucumber, dill, toast

Whipped Goats Cheese - £8.50
beetroot, balsamic, bulgar wheat

Confit Duck & Pistachio Roulade - £12.00
sour cherry, crisp breads, 80% chocolate

Poached Asparagus - £8.00
olive, tomato concasse, hollandaise sauce

Roasted Vegetable & Tomato Terrine - £8.50
bocconcini, micro basil, croute

Creamed Leek Tartlet - £9.50
hot roasted salmon, crème fraîche & lime

INTERMEDIATE/

DON’T MIND IF I DO

SOUP

Red Lentil - £6.00
smoked bacon & coriander

Tomato & Red Pepper - £6.00
basil crème fraîche

Scotch Broth - £6.00
traditional or vegetable

BL Cullen Skink - £7.00
smoked haddock & onion

Sweet Potato - £6.00
lemongrass, coconut, poppadum shards

Moroccan Chicken - £7.00
spiced Cous Cous

SORBETS

£3.00

Vodka, Mango & Cracked Black Pepper

Rhubarb & Gin

Rock Rose Gin & Tonic with Rosemary

Prosecco & Clementine

Strawberry & Champagne

Baked White Onion & White Truffle Oil
MAIN COURSES/

THE STAR OF THE SHOW

**Beef Shoulder** - £19.50
slow cooked, skirlie, parsley mash, glazed carrot, jus

**Pork Loin** - £19.00
pressed potato, black pudding, apple, cider sauce

**Chicken** - £18.50
roast breast, haggis bon bon, whisky & mustard sauce

**Roast Cod** - £19.00
bubble & squeak, peas, warm tartare sauce

**Lamb Rump** - £28.00
spinach, celeriac, mint & apple

**Seabass** - £21.00
saffron potato, fine beans black olive, tomato & herb dressing

**Highland Venison** - £30.00
pumpkin, red cabbage, juniper infused jus

**Roast Aberdeen Angus Sirloin** - £26.00
roast potato, yorkie, garden vegetables, gravy.

**Salmon** - £19.50
champ potato, white onion puree, charred baby gem, lemon butter sauce.

**Chicken** - £18.50
tarragon infused, fondant potato, market vegetables, jus

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**VEGETARIAN**

**Curry (vegan)** - £16.00
sweet potato & chick pea, braised rice, poppadum, lime pickle

**Strudel** - £16.00
harissa, kale, butternut squash & vegan feta

**Wellington** - £16.00
roasted vegetable, nut free pesto

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DESSERT, CHEESEBOARD, BEANS AND BLENDS/

GAME, SET AND MATCH

**Sticky Toffee Pudding** - £8.00
butterscotch sauce, vanilla ice cream

**Lemon Tart** - £8.00
rhubarb sorbet, crisp meringue, red berry

**Pineapple** - £8.00
rum roasted, spiced carpaccio, coconut ice cream

**Cranachan Cheesecake** - £8.00
malt whisky gel, white chocolate, toasted oats

**Meringue** - £8.00
seasonal fruit, vanilla cream, toasted almonds

**Apple Tart Tatin** - £9.00
caramel sauce, gingerbread ice cream

**Dark Chocolate Fondant** - £9.00
cherry ice cream, pistachio, orange gel

**CHEESEBOARDS FOR THE TABLE**

From £30.00 per table
hand picked cheese selection from Scotland and Europe, fruit jelly, Arran oaties, grapes & celery.

**BEANS AND BLENDS**

**Tea/Coffee & Sweet Treats** - £4.00
choose from one of the below

Handmade Fudge
Butter Tablet
Shortbread
Chocolates
STARTERS
Tomato & Roast Mediterranean Jelly £7.95
tomato water, marinade goats cheese, basil basil
Soft Egg and Truffle Soldiers £7.50
pea shoots
Sweet Potato, Quinoa, Green Bean and Peanut Salad £6.95
butter milk dressing
Poached Asparagus £7.50
olive, tomato concasse, hollandaise sauce

MAIN COURSE
Potato Gnocchi £18.00
sugar snaps, broccoli, chilli, spring onion, lemon oil
Butternut Squash Ravioli £18.00
roast pumpkin, spinach, crisp sage, parmesan
Black Crowdie Pickled Beetroot Strudel £18.00
shallot crème, confit tomatoes

THOUGHT OF EVERYONE/
ANYONE CAN HAVE THEM!

DON’T FORGET THE WEE ONES/
LITTLE TUMMIES LOVE THESE...

£12.00 pp
(choose one from each course)
for ages 5 - 12

STARTERS
Fruit Skewers
Tomato Soup
Garlic Bread

MAIN COURSE
Macaroni Cheese or Tomato Pasta Cheese
Burger and Chips
Ham Salad with New Potatoes Homemade
Fish Fingers, Chips and Peas

DESSERTS
Ice Cream Sundae
Waffles, Nutella and Sliced Banana
Chocolate Covered Doughnuts
STARTERS

Scottish Charcuterie Boards – from £12.00 per person
selection of Scottish charcuterie, olives, pickles & sourdough – perfect to share

Scottish Seafood – Market Price
selection of the finest Scottish seafood presented on ice with classic accompaniments & crusty bread.

MAIN COURSES

Steak & Chips - £35.00
Aberdeen Angus sirloin steak – confit tomato, marinated portabella mushroom, duck fat chips, peppercorn or bearnaise sauce.

Grilled Monkfish on the bone - £29.00
wilted spinach, saffron potato, sea herbs, squid.

DESSERTS

Tipsy Laird £9.00
raspberry, drambuie, custard, cream.

Coconut & Passion Fruit - £10.00
curd, jelly, marshmallow, sorbet.

BL SIGNATURE DISHES/

THESE DISHES HAVE BEEN DESIGNED BY OUR CHEF TO GIVE YOUR SPECIAL DAY A LITTLE UNIQUENESS AND SOMETHING A LITTLE DIFFERENT.
SOBERING BUFFET - £10.50 per person.

Stovies
pickled beetroot & oatcakes and don’t forget the HP

Mac & Cheese Pot
garlic bread

BUILD A BUFFET - £15.00 per person

Choose 3 of the following:

Sliders
beef, pulled pork, falafel

Large Haggis Balls
Arran mustard dip

Softies
bacon, lorne sausage & egg softies

Build Your own Fish Finger Sarnies
smashed peas, tartar

Fish ‘n’ Chip Cone
sea salt & malt vinegar

Bakers Pies
steak, macaroni, mince, chicken

EVENING BUFFET/
REFRESHMENTS TO IMPRESS YOUR GUESTS/

The perfect accompaniment

We love to offer you the opportunity to do something different. And we know from experience that your guests will love it. Here’s some ideas below to get you thinking – why not ask us for our full drinks menu and we’ll be happy to guide you.

BRING ON THE BUBBLES
Prosecco lovers packages start from £25.00pp. Guests can enjoy a glass or two of fizz on arrival, one to toast the Bride and Groom, and two glasses of red or white BL wine during dinner.

CHAMPAGNE ALL ROUND
Start the proceedings with a glass or two of bubbles and one to toast the newly weds. Match this with a delicious red or white New World wine during dinner. Packages start from £35.50pp.

WINE IS SUNSHINE IN A GLASS
Our fabulous range of wines will have you licking your lips. Why not try one or two when you book your wedding menu tasting? We currently have a wonderful selection of wines chosen from around the world.

LET THE EVENING BE GIN
Everyone is talking about gin. Surprise your guests with a gin table serving a choice of delicious gins and tonics from our range. Ask us for more details.
GRIN AND BEER IT
Our range of local and craft beers will have your guests smiling wide.

DARE TO BE DIFFERENT WITH A COCKTAIL HOUR
Choose one of our free-flowing cocktails for a fun twist on your arrival drink - Berry Happy Together, Just Married, Blushing Bride Sangria. We will serve these from large mason jar dispensers to your guests over an hour period. £18.75 pp

IT’S NOT A SOFT OPTION
There’s something to suit everyone; a Mocktail perhaps or something from our soft drinks menu.

TRY A LITTLE FOX TROT
Try out our Fox Box; it’s our own funky horse box which has been converted into a fabulous bar that is free to have at your event* on our lawns. The perfect excuse for you to slip away for those all-important photos. Make it what you want – Gin and Tonic bar, Cocktail bar or a Champagne/Prosecco bar for your drinks reception.

*subject to availability

Photo by Jonathan Addie
GET IN TOUCH TO FIND OUT MORE/

01330 822 625

events@banchorylodge.com