



# Weddings at The Parklands Hotel

*Congratulations on your forthcoming wedding.*

*We would be delighted to host your wedding, within  
our superb surroundings.*

*At the Parklands we specialize in small and intimate  
weddings and have a license to conduct civil  
ceremonies.*



## Weddings at the Parklands Hotel

From a friendly welcome to superb wedding luncheons and beautiful grounds for those all important photographs, Parklands Hotel will ensure your wedding day will be one of the most memorable days of your life.

Parklands Hotel specializes in small and intimate weddings to which the venue ideally adapts itself. The hotel can cater for civil ceremonies and will then cater for up to 42 people for a wedding luncheon.

In summer the hotel grounds and terrace provide the ideal location for reception drinks overlooking the park, whilst the dining on round tables creates a great atmosphere in the restaurant which will be reserved exclusively for you.

From the moment you make the first tentative enquiries you will be looked after by a member of our professional team who will discuss and personalize your day. They can advise you on the menus, wines and drinks, scheduling, traditions, flowers, photography and cars. We can also book these services on your behalf to take away any worries on this special day.

### **CIVIL CEREMONIES**

Our hotel holds a civil license, which allows our guests to be married by a local registrar within the hotel. For information and to arrange civil ceremonies you must contact Perth and Kinross Registrars to comply with registration requirements and seek their availability. Music can be arranged within the ceremony room.

The charge for the use of the room £140.00

### **FUNCTION ROOMS**

#### **Main Restaurant**

The restaurant accommodates up to 42 people for your meal and an extra 60 people for your evening reception. The bar within the hotel can be licensed until 1am. There is no day room hire charge for the room if your menu choice is £27.50 per person or more.



## **Boardroom**

The Boardroom is a small room which can accommodate 20 people. This room is used for civil ceremonies and small weddings that require private dining.

## **Evening Receptions**

The Restaurant and lounge can be turned into the evening reception holding 80 to 100 people approx (in summer the terrace is also available for guests). Should this be the case, we require you to book 4 rooms within the hotel as noise will travel into these rooms. The room hire charge for an evening reception will be £200.

## **FOOD AND WINE SELECTION**

During the initial meeting we will discuss menu options and give you the opportunity to select drinks and wine for throughout your day, menus are attached.

## **ACCOMMODATION**

### **Accommodation bookings**

There will be a rate for guests wanting to stay with us on the night of your wedding subject to availability. All accommodation reserved, must be confirmed at least 3 weeks prior to your wedding.

### **Exclusive use**

The wedding party can add to the event, by taking the hotel on an exclusive use basis for the weekend. This would give you 15 rooms (9 superior and 6 standard) for you and your guests.

Charges are as follows: Friday Night £2235.00 (including dinner for up to 30 guests)

: Saturday Night £1650.00 bed and breakfast only

## **ENTERTAINMENT**

We can provide our resident DJ at a charge of £185. Unfortunately we are unable to accommodate bands due to the shape of the room.



## **DEPOSITS / PAYMENT**

From your provisional booking date we will hold your booking for 21 days giving you time to make your decision and to consider our terms and conditions relating to your booking. After which a non-refundable deposit will be charged to confirm your booking with us, 21 days prior to your wedding we would require full payments and a pre-order for your wedding.

If you have a table plan we would appreciate it 5 days prior to your wedding. We will type this up and display for all your guests so they know where they will be seated.

Hopefully you will find all this information helpful but if we have missed anything or you have any questions, please do not hesitate to contact us.

## **SPECIAL TOUCHES**

As well as providing the in-house wedding co-ordinator, we can provide the following.

- Table plans
- Place cards and personalised menus
- Table Linen and linen napkins
- Master of ceremonies facility for the special day itself
- Cake stand and knife
- Organising Flowers for your day
- Entertainment

## **RECOMMENDED SUPPLIERS**

The hotel has relationships with local suppliers for all aspects of the day and the suppliers range from wedding cakes to wedding cars, hair and beauty to highland pipers. Please do not hesitate to ask for details.

## **SHOWROUND AT PARKLANDS HOTEL**

A member of our management team is available to assist you in considering the initial planning stages of your special day. However, we would appreciate it very much if you would telephone for an appointment before visiting for a showround. This would enable us to devote our full attention to your arrangements and would also avoid inconvenience to yourself should you come when we are already engaged in other business.

Parklands Hotel  
2 St Leonards Bank Perth PH2 8EB  
[www.theparklandshotel.com](http://www.theparklandshotel.com)  
01738 622451



Appointments can usually be scheduled within 1 week. We will have set aside an hour or so to discuss your wedding and to show you around the building.

Please let us know if you would like us to reserve a table for lunch or dinner following your showround of the hotel.

## **THE WEDDING DAY ITSELF**

### **Traditional Reception Procedure.....**

#### **Welcome drinks**

After your wedding ceremony it is usual practice to offer your guests a reception drink, in summer this may be Champagne, Sparking wine or Pimm's. In winter you may choose to offer mulled wine. Soft drinks are always offered as an alternative.

#### **Photography**

It will normally take between 45mins and an hour to have all photographs taken, either outside in the garden or inside. It works well indeed if the bridal party pre-arrange a running order for group shots, and agree this in advance with the photographer. In addition, it is also very helpful if the best man and ushers have this information and are on hand to assist the photographer with who is in which spot.

#### **The Wedding Meal**

The master of ceremonies will announce the meal and once all guests have located their seats they will be asked to be up standing to receive the bride and groom. Grace if required, can be said either by the minister, or by a guest.

#### **Cake Cutting**

The cake cutting ceremony will take place after the main course is served. The master of ceremonies will usually announce the cutting of the cake, which will be served with coffee at the end of the meal.



## **Toasts and Speeches**

At the end of the meal, following the service of sparkling wine or champagne, speeches should commence. The master of ceremonies usually announces the first speech, and it is nowadays entirely appropriate for the individual speaking next and those thereafter to take their turn around.

1. First to speak is traditionally THE FATHER OF THE BRIDE, who at the end of his speech will propose a toast to THE BRIDE AND GROOM.
2. Second to speak is THE BRIDEGROOM who after replying to the first toast will then speak and at the end of his speech will propose a toast to THE BRIDESMAIDS.
3. Thirdly, the BEST MAN will reply on behalf of the bridesmaids and will then make his speech. After he has finished speaking he can then read any selected cards and telegrams.

## **The Celebrations Continue**

Depending on the programme of the day, after the speeches the room will be turned into your evening celebration room and the dancing will start and continue right through the night till last orders.

## **Evening Buffet**

This is served around 9.30/10.00 pm. We always specifically advise to cater for the numbers present.

## **Departure of the Bride and Groom**

Should you be having an evening party at the hotel, the Bride and Groom would traditionally "depart" at the end of the evening usually at around 12.30 am.

## **Carriages for Guests**

Guests at evening functions should arrange cars and taxis in advance for collection from the hotel no later than 1.00am



## **SEASON OFFERS AND DISCOUNTS**

### **Seasonal offers and discounts**

**May to September midweek discount:** 20% discount off the wedding meal for bookings Sunday to Thursday

**Winter weddings:** 10% discount off the wedding meal and evening buffet price will be offered to weddings booked October to April with a minimum of 24 guests.

## **TERMS AND CONDITIONS**

1. To confirm your wedding reception we require a non refundable deposit to the value of £ 150.00. When you have received your wedding quote we then require 25% of the total due. Six weeks prior to your wedding reception 75% of the estimated total is due, followed by a final settlement twenty one days prior to your wedding. We request that all payments are made by debit card or cash. Credit card payments will be accepted, however, a surcharge of 2% will be made on all cards.

2. In the event of a cancellation or postponement of your wedding the following charges will apply.
- |                                |                                     |
|--------------------------------|-------------------------------------|
| From booking to 6 months prior | 25% or deposit whichever is greater |
| 6 months to 3 months           | 50%                                 |
| 3 months to 1 month            | 75%                                 |
| Less than one month            | 100%                                |

The above advises you of the amounts payable on your projected costs based on your contracted minimum numbers. All monies paid are non refundable. A full copy of our terms and conditions is sent to you and forms part of your confirmation to the Parklands Hotel together with your initial deposit payment.

3. In the event that the number attending the wedding exceeds the number advised at the time of booking, we shall use our reasonable endeavours to provide service and accommodation if required, for increased numbers.

4. No beverages of any kind should be brought into the hotel. Guests or clients should have this agreed before hand in writing. In all cases a corkage charge will apply.



5. All Wedding Receptions must be paid in full 21 days prior to wedding reception and any extras should be settled on day of wedding reception.
6. You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel premises or equipment therein by the negligence, wilful act or default of any person invited by you or on your behalf to the hotel.
7. The prices are inclusive of VAT at the current rate and are subject to change should the rate of VAT or license duty charge.
8. If the hotel is prevented or hindered from carrying out any of its obligations by circumstances beyond its reasonable control, then the hotel's liability to the guest shall be no greater than the amount actually paid by the guest to the hotel in respect of the event.
9. The Parklands Hotel have a strict no smoking policy throughout all areas of the hotel.





## **Booking form**

To reserve and confirm a wedding celebration at Parklands Hotel, please complete and return this signed booking form and the required deposit.  
When we receive these details we will write to you and confirm your wedding reception.

**Married name for bride and groom:**

**First names of bride and groom:**

(Client Name - the person responsible for payment of the hotel account)

**Mr/Mrs:**

**First Name:**

**Surname:**

**Address:**

**Town:**

**Postcode:**

**Tel No:**

**Mobile No:**

**Email Address:**

**Date of Wedding:**

**Booking deposit £150 included (Further deposits require upon wedding quotation):**

### **Accommodation Requirements**

Single Rooms:            Standard Double Rooms:            Standard Twin rooms  
Superior Double Rooms:            Superior Twin Rooms:

**Please note that once the above booking form has been completed and the initial deposit has been received all terms and conditions apply.**

**Client Signature:**

**Please Print Name:**

**Date:**



## **Drinks Packages**

### **Package A**

Arrival drink: 1 glass of house wine, beer or fruit juice

Wine with meal: 1 glass of house red or white wine

Toast drink: 1 glass of sparkling wine or orange juice £12.45 per person

### **Package B**

Arrival drink: 1 glass of house sparkling wine, beer or fruit juice

Wine with meal: 1 glass of house red or white wine plus refill

Toast drink: 1 glass of sparkling wine or orange juice £12.95 per person

### **Package C**

Arrival drink: 1 glass of house sparkling wine, beer or fruit juice

Wine with meal: ½ Bottle of house red or white wine

Toast drink: 1 glass of sparkling wine or orange juice £17.50 per person

### **Package D**

Arrival drink: 1 glass of glass of house champagne or fruit juice

Wine with meal: 2 glasses of house red or white wine

Toast drink: 1 glass of house champagne or orange juice £24.75 per person

Tailor made drinks packages allow you to select your own favourites. Below are a selection available from the bar, many other options are available.

### **By the glass:**

Prosecco £4.25

Kir royale £4.95

Pimms £5.75

Mulled wine £4.95

Bucks Fizz £3.75

### **By the Bottle:**

Our complete wine list is available for you to choose from, options are

House red, white and rose wine from £17.95

Prosecco £24.50

Laurent Perrier Champagne £48.00

Shloer £6.50

Still or sparkling water £4.50



## **Canapé Selection**

**Canapés may accompany your drinks selection prior to dinner.**

**We recommend a combination of hot and cold Canapés. Please choose from the following selection:**

Dunkeld smoked salmon blini & horseradish cream  
Goat's cheese & onion jam tartlet  
Haggis bon bon  
Chicken liver mousse with date chutney  
Scotch quail egg  
Warm pigs in blankets  
Smoked chicken & mango tart  
Mini beef burger with blue cheese dressing  
Vegetable spring rolls  
Smoked haddock & lemon fishcake  
Confit cherry tomato & pesto tartlet  
Mini chicken Caesar salad wraps

**Choice of three canapés - £3.60 per person**

**Choice of four canapés - £4.60 per person**

**Choice of five canapés - £5.80 per person**



## Function Selector Menus

**Please select a dish for each course of your menu, If you choose more than one dish per course for guest choice, then we will require a pre-order from your guests. You may choose up to 3 dishes per course for your function.**

### Starters

<b>Chicken liver pate</b> , date chutney & handmade oatcakes	£6.50
<b>Dunkeld Smoked Loch Duart Salmon</b> , beetroot relish & horseradish cream	£7.50
<b>Roquefort Cheese Soufflé</b> , apple and candied walnut salad	£6.25
<b>Salmon Fishcake</b> , Thai oriental salad, lime & chilli dressing	£6.50
<b>Home Smoked Gressingham Duck breast</b> , orange and radish salad	£6.95
<b>Ham hock &amp; haricot bean terrine</b> , apple puree & black pudding	£6.50
<b>Prawn and crayfish cocktail</b> , avocado & lemon	£6.25
<b>Trio of carved &amp; frozen melon</b> , with spiced sugar syrup	£6.00
<b>Roast Wood Pigeon</b> , onion jam, crisp bacon & Madeira jus	£7.25
<b>Goats Cheese and Red Onion Tart</b> , confit cherry tomatoes and balsamic reduction	£6.25
<b>Carpaccio of Home Cured Scotch Beef</b> , aged Parmesan and truffle vinaigrette	£6.50
<b>Hand dived West Coast Scallops</b> , chilli caramel, rocket salad, lemon crème fraiche	£9.50
<b>Smoked Haddock &amp; saffron risotto</b> , poached egg, garlic aioli	£6.50

### Soups

<b>Cream of leek &amp; potato</b>	£4.50
<b>Roasted tomato &amp; basil</b>	£4.25
<b>Celeriac &amp; spiced apple</b>	£4.25
<b>Cream of mushroom &amp; tarragon</b>	£4.25
<b>Vegetable Broth</b>	£4.25
<b>Butternut Squash &amp; feta</b>	£4.25
<b>Pumpkin &amp; coconut</b>	£4.25
<b>Chicken broth</b>	£4.50
<b>Pea, ham &amp; mint</b>	£4.50
<b>Curried parsnip &amp; Honey</b>	£4.00
<b>Lentil &amp; bacon</b>	£4.50
<b>Courgette, lemon &amp; mint</b>	£4.25
<b>Cauliflower, parmesan &amp; truffle oil</b>	



## Mains

<b>Pan fried Fillet of Scottish Salmon</b> , herbed gnocchi & béarnaise sauce	£16.50
<b>Pan Fried Fillet of Sea bass</b> , sautéed potato, caper & chive vinaigrette	£16.50
<b>Fillet of Gigha Halibut</b> , chorizo, mussel & curried beurre noisette	£18.95
<b>Poached Salmon Fillet</b> , lemon mayonnaise, potato & baby radish salad	£16.25
<b>Breast of Chicken</b> , timbale of haggis, neeps, tatties & whisky sauce	£16.50
<b>Scotch Beef Fillet</b> , potato rosti, wild mushrooms & red wine jus	£25.50
<b>Roast Loin of Carnoustie Pork</b> , crackling, grain mustard mash & cider sauce	£16.95
<b>Perthshire loin of Venison</b> , turnip gratin & red currant jus	£19.50
<b>Roast Rib of Scotch Beef</b> , roasted potatoes, Yorkshire pudding & onion marmalade	£19.50
<b>Honey Roast Gressingham Duck breast</b> , dauphinoise potato, puy lentils	£18.50
<b>Braised Scottish Beef &amp; mushroom Pie</b> , buttery mash & thyme scented pastry	£14.95
<b>Breast of chicken</b> , fricassee of mushrooms, potato gnocchi	£16.50
<b>Roast Rack of Perthshire Lamb</b> , French style peas & cherry vine tomatoes	£18.50
<b>Scotch Rib eye Steak</b> , roast tomato, braised mushroom & handmade chip	£19.95
<b>Scotch Beef Fillet Steak</b> , roast tomato, braised mushroom & handmade chips	£25.50
<b>Rump of Scottish Lamb</b> , risotto of garden peas, mint & mascarpone cheese	£18.50
<b>Chargrilled Vegetable &amp; Goat's Cheese tart</b> , basil pesto & rockette salad	£14.50
<b>Wild Mushroom Risotto</b> , truffle vinaigrette & parmesan shavings	£14.50
<b>Moroccan cous cous &amp; char grilled vegetable salad</b> , with basil pesto dressing	£14.50

## Desserts

<b>Sticky Toffee Pudding</b> , butterscotch sauce & homemade vanilla ice cream	£6.25
<b>Lemon glazed Tart</b> , orange sorbet & fruit coulis	£6.25
<b>Dark Chocolate Nemesis</b> , sauce Anglaise, caramelised oranges	£6.25
<b>Steamed Ginger Pudding</b> , cinnamon sauce & saffron ice cream	£6.25
<b>Selection of Homemade Ice creams</b> , homemade cookies	£6.00
<b>Eton mess</b> , with passion fruit sorbet	£6.25
<b>Strawberry Soup</b> , mascarpone ice cream	£6.25
<b>Iced Praline Parfait</b> , caramel sauce & coffee cream	£6.25
<b>Banoffee Pie</b> , toffee sauce & rum ice cream	£6.25
<b>Orange cheese cake</b> , with dark chocolate sorbet	£6.75
<b>Selection of Scottish and French Cheese</b> , oatcakes, grapes & quince	£7.75
<b>Apple Tart Tatin</b> , cinnamon ice cream & salted caramel sauce	£6.25
<b>Apple Crumble</b> , vanilla sauce & rhubarb ice cream	£6.00
<b>Crème Brulee</b> , shortbread & vanilla ice cream	£6.25



Should you wish specific dishes or would like to discuss further requirements please do not hesitate to contact us.

## Evening Buffet Menu

### Freshly cut sandwiches

Ham and wholegrain mustard  
Dunkeld smoked salmon and cucumber  
Gloagburn egg mayonnaise and cress  
Mull cheddar and tomato  
Roast beef and horseradish  
Tuna, red onion and mayonnaise

### Savouries selection

Oven baked sausage rolls  
Vegetable quiche  
Savoury chicken wings  
Vegetable Samosa  
Chicken and vegetarian satay  
Cheese and tomato pizza pieces  
Spring rolls

### Prices

Freshly cut sandwiches, tea or coffee plus 2 items from buffet selection	£8.95
Freshly cut sandwiches, tea or coffee plus 3 items from buffet selection	£9.95
Freshly cut sandwiches, tea or coffee plus 4 items from buffet selection	£10.95
Freshly cut sandwiches, tea or coffee plus all items from buffet selection	£12.95
Bacon Butties	£3.95
Bacon Butties and French Fries	£5.95
Stovies with oatcakes (vegetarian on request)	£7.95