

## love luxury crave Carnbooth

### Congratulations...

Thank you for considering Carnbooth House as the venue for your Special Day.

We have a wealth of experience that will take you through that most important of occasions from the moment you book, to the moment you depart on your Honeymoon.

Enclosed you will find sample menus and drinks packages, however, we would be delighted to discuss any individual requirements to make it your most memorable of days.

To make your appointment please call or email:

[enquiries@carnboothhouse.com](mailto:enquiries@carnboothhouse.com)

Tel: 0141 644 3838

### The Hotel...

Carnbooth House is located in the idyllic country setting of Carmunnock, just five miles from Glasgow.

This magnificent house, set within eight acres of beautifully kept private grounds has been lovingly restored to its original grandeur, making it the perfect location for special occasions such as weddings or family celebrations.

Our hotel has a number of private rooms and a marquee, allowing us to cater for an intimate family gathering to a large reception with 200 guests.

Our marquee is a permanent structure which can be used all year round. Decorated in neutral tones, it acts as a blank canvas and will complement any bridal party colour scheme.

Our hotel has eight beautifully appointed rooms and these offer a luxurious resting place for your guests.



## Room Capacities...

The Glasshouse - is suitable for smaller parties of up to 55 guests. It offers a light & airy feel and has its own private bar and decking area. As with all the dining spaces in the house it has spectacular views of the surrounding countryside.

The Auchenview Suite - is suitable for smaller parties of up to 40 guests and is the ideal location for a marriage ceremony for up to 60 guests. It has a wonderful picturesque bay window affording a magnificent south facing vista.

The Marquee – really is the ultimate venue and provides limitless possibilities for your imagination. It is perfectly suited to the Marriage Ceremony and meal for larger parties up to 200 guests.

## Q & A

**Q** Can you get married at Carnbooth?

**A** Yes you can. Carnbooth falls within Glasgow City Council Registrars area. A room charge of £250 applies.

**Q** Are there any minimum number requirements for the marquee?

**A** Yes. We are pleased to accommodate smaller numbers of guests in the House. For the marquee we would generally require 100 guests for a Friday or Saturday wedding from May to September. Where possible, for example midweek, late availability or Winter weddings, we are pleased to be more flexible.

## The Packages...

Please find enclosed a range of food\* and drinks packages; however we understand that it's your Special Day, therefore, we would be more than happy to discuss tailoring the menus and drinks to your requirements.

\*special dietary requirements will always be catered for.

The following is included in all our packages:

Wedding co-ordinator and Master of Ceremonies

Linen napkins and tablecloths

Printed menus

Cake stand and cake knife

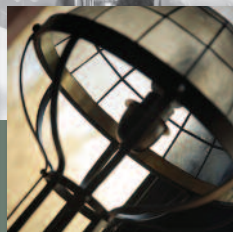
Red carpet on arrival or for ceremony

**Q** Can you recommend other wedding services?

**A** We work closely with a number of other wedding services, so we are more than happy to supply contact details. Full details can be found at the back.

**Q** What is the amount of deposit required?

**A** We require £750.00 as your deposit. The balance is due 14 days prior to your reception.



## drinks and silver package

### Drinks Selectors...

(quoted per glass)

#### **Silver - £16.95**

House sparkling wine on arrival

House wine plus 2 top-ups during meal

#### **Gold - £19.95**

House sparkling wine on arrival

House wine plus 2 top-ups during meal

House sparkling wine with the Toast

#### **Platinum - £25.95**

House Champagne on arrival

House wine plus 2 top-ups during meal

House Champagne with the Toast

Please select one dish for each course, creating your own menu choice. Vegetarians, children and special dietary requirements can be catered for.

### First Course

Chunky vegetable and red lentil soup

Smoked haddock and Atlantic prawn salad  
with crème fraiche and fresh herbs

Confit of chicken, sliced mango, pine nuts and a soy & peanut dressing

Goats cheese tartlet with a sweet onion and spinach filling  
& apple puree

### Main Course

Pan seared supreme of chicken, soft creamy mash potato  
& a grain mustard gravy

Oven baked fillet of Scottish salmon, aromatic carrot,  
tarragon & chive cream sauce

Slow roast belly of pork, buttered curly kale with a cider and berry jus

### Dessert Course

Warm soft chocolate brownie with vanilla ice cream & toffee sauce

Soft chewy meringue, Chantilly cream and a sweet berry compote

Lemon and lime cheesecake, honey drizzle and a ginger biscuit base

Tea and coffee with homemade tablet

**£42.50 per person**

Prices correct for 2016. T&C's apply.



## gold package

Please select one dish for each course, creating your own menu choice. Vegetarians, children and special dietary requirements can be catered for.

### First Course

Cream of carrot & beetroot with crème fraiche n chive

House of chicken liver pate, with apple olive & raisin chutney and tomato flavoured toast

Salmon fish cake with spring onion, fresh ketchup and baby gem salad

Warm wild mushroom bruschetta, with garlic, wilted spinach and parmesan cheese

### Main Course

Supreme of chicken with haggis, creamed tender leeks and dauphinoise potatoes and roast chicken gravy

Succulent pork fillet with a herb mousse, wrapped in crisp pancetta, creamed thyme potatoes, and sweet French style onion rings

Pan seared Scottish cod, braised pak choi, sugar snaps, peas and fresh herbs with hollandaise sauce

Marinated rump of beef, slow cooked tomato, and hand cut chips with black peppercorn sauce

### Dessert Course

Hazelnut biscuit & orange crème torte, coco syrup and raspberry

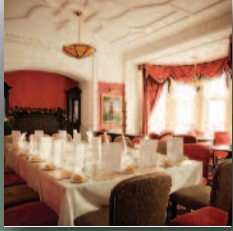
Sweet cherry cheesecake, ginger & apple sauce with strawberry ice cream

Sticky toffee gateaux, with blackberry and chattily cream

Tea and coffee with homemade tablet

**£49.50 per person**

Prices correct for 2016. T&C's apply.



## platinum package

Please select one dish for each course, creating your own menu choice. Vegetarians, children and special dietary requirements can be catered for.

### First Course

Cream of celeriac with saute mushrooms & truffle oil

Cold smoked salmon parcel, stuffed with whit crab in a chilli & herb crème fraiche, sesame seeded toast and a cucumber dressing

Scotch egg of quail with haggis, pickled julienne of swede, toasted pinhead oatmeal & a whiskey soaked barley dressing

Confit n pressed belly of pork with a warm date & shallot chutney, crisp onions and a berry dressing

### Main Course

Roast fillet of beef, dauphinoise potato, caramelised onion cream, wilted spinach, aromatic carrot and red wine jus

Slow cooked rump of lamb, with a garlic and rosemary fondant potato, braised red cabbage, and a tomato & mint infused sauce

Curry seasoned supreme of halibut, soft herb n haddock potato cake with a shrimp & chive bisque sauce

Golden crisp chicken kieve on wilted curry kale, buttered leeks with fennel, mini roast potatoes and garlic aioli

### Dessert Course

Rich velvet chocolate mousse, ginger snap fingers

Poached pears, with praline and Cornish cream

Fresh Scottish strawberry millefeuille with a vanilla custard and ice cream

Tea and coffee with homemade tablet

**£55.00 per person**





## Scottish Feast

Please select one dish for each course, creating your own menu choice. Vegetarians, children and special dietary requirements can be catered for.

### First Course

Cullen skink/ Scotch Broth

Aromatic and lightly spice haggis tower, mashed potato,  
carrot n swede puree, whiskey sauce

Our hot smoked salmon tian, with a shredded vegetable salad  
and lemon olive oil

Warm puff pastry bake with locally sourced tomato  
& grilled mull cheddar

### Main Course

Oven baked supreme of chicken stuffed with Stornoway black pudding,  
garlic mash and a light red wine sauce

Roast fillet of cod, creamed savoy cabbage with a bacon crumb  
& a white wine cream sauce

Beef pie, with slow braised shin of beef, curry kale,  
golden pastry served with its own deep gravy

### Dessert Course

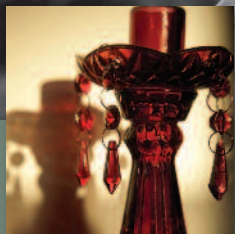
Scottish crannochan with a whiskey  
and raspberry coulis & heather honey

White chocolate & homemade tablet cheese cake,  
spiced apple puree

Cloutie dumpling with ice cream & macerated blackberries

Tea and coffee with homemade tablet

**£47.50 per person**



## popular additions

### Canapés

Canapés can be a great way of adding a touch of elegance to your drinks reception.

#### Hot

Haggis bon bon's with whiskey dipping sauce

Mini quiche, onion rings and chutney

Stuffed tomatoes with pesto

Meatballs with mozzarella

Warm goats cheese tartlet, olive and onion relish

Chicken/vegetable pakora with riatta dip

Cheese n truffled herb risotto

#### Cold

Beetroot and mackerel pate, cucumber and oatcakes

Herb crostini, soft brie and tapenade

Chicken liver pate, parmesan short bread and chilli salsa

Prawn cocktail, seeded wafer and crisp raddichio lettuce

Tomato, mozzarella, basil mayo on a soft focaccia

Ham and egg, homemade melba toast, house ketchup

Toasted flat breads with lemon and parsnip hummous dip/baba ganoush

Crisp lettuce hearts with ceaser and warden salad

Alternatively, Chef's selection £7.50 per person

(we recommend that you cater for 2/3rds of the wedding party)

### Evening Buffet

Selection of Sandwiches (brown and white bread) - £2.50 per round

Prawn Marie Rose

Tuna, mayonnaise and sweetcorn

Ham, mustard and tomato

Savoury cheese and red onion

Egg mayonnaise and cress

Chef's selection of sandwiches

Selection of hot items (individually priced)

Roll (sausage, bacon or potato scone) £3.25

Sausage rolls £2.00

Mini quiches £2.30

Cajun chicken drumsticks £3.25

Haggis fritters £2.75

Black pudding fritter £2.75

Vegetable pakora £2.50

Mushroom vol au vents £2.30

Chicken vol au vents £2.50

Fish goujons £3.25

Alternatively, Chef's selection £7.50 per person

Tea or coffee £2.50

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