



CONGRATULATIONS ON YOUR ENGAGEMENT!

Welcome to the City Hotel, well known for offering warmth, good food and hospitality since it was built as a Coaching House in 1775.

Our Pittencrieff Function Suite offers comfortable facilities in attractive and relaxed surroundings. With many years' experience in the hospitality industry we understand the importance of excellent customer service; our friendly and efficient banqueting staff will assist in every way they can to ensure a happy and memorable occasion, leaving you to sit back and enjoy every moment.

With all the convenience of a town centre location we offer a completely self-contained function suite, with its own private entrance. The Suite comprises of a spacious banqueting area, which can seat up to 80 guests for the wedding breakfast, along with its own lounge and bar area, and buffet room.

For your evening celebrations we can accommodate up to 120 guests, and provide entertainment by means of our resident DJ.

We look forward to meeting with you to discuss your plans for your big day and hope that you find the information contained within our wedding portfolio of interest.

Mary Adamson
Director

The City Hotel Wedding Portfolio

- 1.** *Red Carpet arrival.*
- 2.** *Welcome Drink of Sparkling Wine or Orange Juice for your guests.*
- 3.** *The Wedding Meal – 3 Courses followed by coffee*
- 4.** *Linen Napkins and Tablecloths*
- 5.** *Chairs dressed with White Linen Covers and Gold Sashes*
- 6.** *Printing of Menus, Place Cards and Table Plans*
- 7.** *Red or White Wine to accompany your meal*
- 8.** *A Glass of Sparkling Wine for the speeches*
- 9.** *Cake stand (Round or Square) and Cake Knife*
- 10.** *Toast Master Service and Wedding Co-ordinator to assist with Hotel wedding arrangements.*
- 11.** *Evening Entertainment – Resident DJ.*
- 12.** *Wedding night accommodation for the Bride and Groom*
- 13.** *Room Hire of the Pittencrieff Suite.*

Our Wedding Portfolio has been compiled to offer exceptional value for money for your traditional wedding requirements, leaving you free to tailor your day to suit your needs. Should you have any additional requirements, our experienced Wedding Co-ordinator is on hand to offer advice and assist with arrangements.

OUR PACKAGES

2020 Package Prices

40 Guests £2900.00
50 Guests £3540.00
60 Guests £4180.00
70 Guests £4770.00
80 Guests £5320.00

Banqueting Menus

Select:

One Starter

One Soup

Two Main Courses

Two Sweets

Starters

Platter of Melon & Fresh Fruit

with lemon sorbet & passion fruit syrup

Chicken Liver Pate

served with Cumberland sauce & oatcakes

North Atlantic Prawns

bound in a tangy marie rose sauce

Button Mushrooms & Smoked Bacon

bound in a white wine cream sauce served in a puff pastry

Soups

Lentil & Smoked Ham Broth

Cream of Leek & Potato Soup

Chicken, Vegetable & Rice Broth

Traditional Minestrone Soup with Pesto Croutons

Cream of Tomato & Roasted Pepper Soup

~

All Soups Served with a Warm Baked Roll

Main Courses

Roast Sirloin of Beef with a choice of the following sauces:

Rich Red Wine Gravy
Creamy Black Peppercorn sauce
Whisky & Haggis cream sauce
Wild Mushroom & Tarragon cream sauce

~

Supreme of Chicken with a choice of the following sauces:

Tomato & Basil sauce
Arran Mustard cream sauce
White Wine & Button Mushroom
Port Wine gravy

~

Oven Baked Fillet of Salmon
with a champagne cream sauce

~

Roast Leg of Lamb
served with ratatouille & rosemary gravy

~

Beef Steak Pie
Succulent cuts of beef stewed in a rich gravy topped with butter puff pastry

~

Beef Bourguignon
a rich beef stew with red wine, shallots, button mushrooms, lardoons of
bacon & fresh thyme topped with butter puff pastry

Desserts

Vanilla Cheesecake

accompanied by a mixed berry compote

~

Traditional Raspberry Cranachan

served with shortbread

~

Sticky Toffee Pudding

served with toffee sauce & vanilla ice cream

~

Caramel Apple Pie

served with cinnamon custard

~

Deep Dish Apple Pie

served with custard

~

Lemon Tarte

served with raspberry coulis & vanilla cream

~

Seasonal Cheesecake

~

Selection of Scottish Cheeses

served with grapes, celery & oatcakes

Freshly brewed coffee with chocolate mints

Buffet Menu Selection

**Buffet Menu 1 – Sandwiches
Sausage Rolls
French Fries**

£7.65 per person

**Buffet Menu 2 - Sandwiches
Sausage Rolls
Chipolata Sausages
Assorted Vol au Vents
French Fries**

£10.00 per person

**Buffet Menu 3 – Sandwiches
Sausage rolls
Chipolata Sausages
Assorted Vol au Vents
Slices of Pizza
Chicken Drumsticks
French Fries**

£11.25 per person

Booking your Wedding

A provisional booking can be made by telephone or in person and can be held for up to 7 days. The booking will be confirmed upon receipt of a £150.00 deposit, which is non – refundable.

To enable your day to run smoothly the wedding co-ordinator, along with yourself will discuss and note all your personal requirements, enabling you to relax knowing everything is in hand. The final numbers are required 28 days prior to the function.

With our wedding packages, 6 months prior to your wedding day we require 25% of the wedding bill to be paid, and 12 weeks prior a further 50% of the wedding bill to be paid. The remaining 25% to be settled 28 days prior to your wedding day. These payments are non-refundable.

Should you wish to have any special requirements, we will be happy to discuss them with you.

Useful Information

TABLE PLANS

The main Bridal party sits along one side of a long table facing the guests, so everyone can view the Top Table.

The Bride and Groom sit in the middle, the groom on the right of the Bride, with men and women alternated. Pageboys and Ushers usually occupy tables closest to the top table; any additional Bridesmaids & Flower girls may be seated at the ends of the top table along with the minister if invited. Although you may adapt this to your choosing, this is only a guide.

Top Table Layout

<i>Chief Bridesmaid</i>	<i>Groom's Father</i>	<i>Bride's Mother</i>	<i>Groom</i>	<i>Bride</i>	<i>Bride's Father</i>	<i>Groom's Mother</i>	<i>Best Man</i>
-----------------------------	---------------------------	---------------------------	--------------	--------------	---------------------------	---------------------------	---------------------

Remaining Tables - Closest relatives are usually seated nearest to the Top Table, Aunts, Uncles, Grandparents and other relatives.

Speeches and Toasts

Speeches include the Toasts and usually occur before the meal. The delivery of the speeches is the part of the day most people dread, but, with a little planning it need not be an ordeal.

The Order of the Speeches:

Each Speaker should be announced by the Toastmaster or Best Man.

First Toast – The Bride's Dad or Giver-away stands and says a few words about the Bride and Groom, welcoming the Groom into the family and toasting the health and happiness of both Bride and Groom.

Reply – The Groom responds on behalf of the Bride and himself, thanks everyone for all the gifts received and proposes a toast to the Bridesmaid/s.

Reply – The Best Man replies on behalf of the Bridesmaid/s, reads cards and once again toasts the Bride and Groom.