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*Your WeddingYour Way
The Crown Court Hotel
Wedding Package*



Firstly let me take this opportunity to congratulate you on your forthcoming marriage .

*The Crown Court Hotel has the perfect setting making it the ideal venue for your wedding day.
The hotel boasts 9 en-suite individual bedrooms. I enclose samples of our wedding packages which will be fully tailored to suit your individual needs.*

You can be confident that on your special day our experienced and professional service will ensure that your day is a memorable one.

To arrange a viewing and discuss your needs in person, please contact Dani on 01463 234816.

I look forward to meeting you.

Best Regards

Dani Lee

Proprietor



Function Rooms

At The Crown Court Hotel we are able to offer 2 function rooms.

Rannoch Suite

The Rannoch Suite is our largest function room and is an ideal venue for your wedding. We can accommodate up to 120 guests for your wedding breakfast and up to 150 guests for your evening reception.

This venue also holds a stage for any entertainment provision you may want to provide.



Rannoch Room

For a more intimate wedding the Rannoch Room is ideal.

We can accommodate up to 24 guests for your wedding breakfast.



Ceremonies

The Crown Court Hotel is now a licensed venue for ceremonies to take place and we would be delighted to hold your wedding ceremony at the hotel, This will be charged at a rate of

£200





All Weddings have the following:

- *Red Carpet Welcome and glass of sparkling wine for the Bride & Groom*
- *Dedicated host for the evening*
- *Personalised Printed Menus and Table Plans*
- *Complimentary use of our cake knife and cake stand*
- *Complimentary bedroom for Bride and Groom on their wedding night (for wedding breakfast meals over 25 persons)*
- *Preferential accommodation rates for your guests who wish to stay overnight*
- *Private Bar and Pre-Ordered drinks available*
- *Entertainment can be organised*
- *Chair covers and sashes available (£3.00 per chair)*
- *Canapés on arrival (£30 per tray, approximately 30)*

If you would like any further help arranging any of the details of your wedding, please do not hesitate to contact Dani.



Menu Sample 1—£22.95

Cream of Vegetable Soup

Served with a Crusty roll and butter topped with herb and garlic croutons

Traditional Atlantic Prawn Cocktail

Fresh prawns served with Marie Rose sauce and crisp leaves



Roast Topside of Beef

Accompanied with a rich gravy and homemade Yorkshire pudding

Herb crusted fillet of Salmon

Set on a bed of chive mash finished with a white wine cream sauce

Mediterranean Stuffed Peppers

With a tomato and herb couscous topped with feta cheese

Dishes served with a selection of fresh market vegetables and potatoes



White Chocolate Cheesecake

Topped with fresh dairy cream

Apple Pie

Served with Fresh Dairy Vanilla Ice Cream or custard

Coffee & shortbread Included

Menu Selection Below:

Starters: Lentil Soup, Galia Melon, fruits and sorbet.

Desserts: Strawberry Cheesecake, Apple & Caramel Crumble



Menu Sample 2—£26.95

Cream of Wild Mushroom Soup

Served with a Crusty roll and butter

Prawn and Smoked Salmon Gateau

Bound in a lemon mayonnaise served with cucumber

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***Fruit Sorbet***

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Breast of Chicken filled with haggis

Wrapped in bacon finished with a whisky and onion cream sauce set on a bed of mash

Pan Fried fillet of Sea Bass

Served with bashed new potatoes with a light garlic lemon and herb butter sauce

Roasted Butternut Squash

With roasted vegetables and grilled goats cheese

Dishes served with a selection of fresh market vegetables and potatoes

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***Banoffe Pie***

*Accompanied with fresh dairy cream and chocolate drizzle*

### ***Sticky Toffee Pudding***

*Homemade, served with dairy ice cream*

### ***Coffee & shortbread Included***

#### ***Menu Selection Below:***

***Starters:*** *Tomato and Basil Soup, Haggis Tower*

***Desserts:*** *Chocolate Torte and Chantilly cream, Strawberry and white chocolate meringue*



## *Menu Sample 3—£30.95*

### ***Cullen Skink***

*Served with a Crusty roll and butter topped with bacon strips*

### ***Chicken Liver Parfait***

*Accompanied with Scottish oatcakes and a red onion sweet chutney*

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Champagne Sorbet

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### ***Roasted Fillet of Beef***

*With horseradish potato cake and red wine garlic jus*

### ***Baked Turbot***

*Served on a shellfish risotto served with light chive and cream sauce*

### ***Melted Goats cheese & Caramelized red onion tart***

*Served with a cress salad*

*Dishes served with a selection of fresh market vegetables and potatoes*

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Caramelized Lemon Tart

Topped with fresh dairy cream and orange syrup

Chocolate Profiteroles

Whipped cream and chocolate sauce

Coffee & shortbread Included

Menu selection below:

Starters; *Roasted Pepper Soup, Wild Mushroom and Blue cheese, set on brioche.*

Desserts: *Selection of cheese and biscuits, Crème Brule & homemade Shortbread*



Children's Menu—£8.95

Children under 6 years FOC

Homemade Soup of the Day

Fresh Fruit Salad

Nachos



Sausage , beans and chips

Mini Pizzas and chips

Chicken Nuggets and Chips

Penne pasta in a light cheese sauce

Fish fingers, peas and chips



Homemade Cheesecake

Ice cream Sundae

Yoghurt Pot

Children's maximum age is 12years.

Half portion meals are available from main menus for £12.95



Drinks Packages

Drinks Package 1—£11.95 per person

Includes, Drink on arrival—Sparkling wine and Orange juice

Glass (175ml) of Red/White house wine with your meal

Toast drink—Sparkling wine/orange juice

Drinks Package 2—£13.95 per person

Includes, Drink on arrival—Sparkling wine and Orange juice

Glass (175ml) of Red/White house wine with your meal

Plus top up wine

Toast drink—Sparkling wine/orange juice

Drinks Package 3—£15.95 per person

Includes, Drink on arrival—Sparkling wine and Orange juice

Glass (250ml) of Red/White house wine with your meal

Plus top up wine

Toast drink—Sparkling wine/orange juice

Drinks Package 4 - £19.95 per person

Includes, Moet/Pink Champagne on arrival and Orange juice

Glass (250ml) of Red/White house wine with your meal

Plus top up wine

Toast drink—Sparkling wine/orange juice

Please see our wine list for wines available by the bottle.

Canapés are available on arrival at a charge of £30.00 per tray (approx 30)



Finger Buffet Selector

Buffet 1~ £4.95 per person

Selection of freshly filled Sandwiches

Sausage Rolls Crisps & Dips

Buffet 2 ~ £6.95 per person

Selection of freshly filled Sandwiches Crisps & Dips

Sausage Rolls Chicken Bites

Buffet 3 ~ £8.95 per person

Selection of freshly filled Sandwiches Crisps & Dips

Sausage Rolls Cocktail Sausages

Chicken Bites

Buffet 4 ~ £10.95 per person

Selection of freshly filled Sandwiches Tortilla Crisps & Dips

Sausage Rolls Cocktail Sausages

Chicken Bites Vol au Vants

Mini Pizza

Bacon Rolls—£2.50 per person

Or why not build your own buffet from the above?

Tea, Coffee & Shortbread Available £2.00 per person



Hot Buffet Selector

Stovies & Oatcakes £6.95pp

add Beetroot for (£7.25pp)

Vegetarian Stovies & Oatcakes £6.95pp

add Beetroot for (£7.25pp)

Haggis, Neeps & Tatties £6.95pp

Add Oatcakes (£7.95)

Chicken/Vegetable Curry £8.95pp

With rice, poppadoms & chutney

Fancy something a bit different?

Platter Buffet

*Choose 3 items from each of the meats, fish & vegetarian section
£14.95 per person*

Selection of sliced meats:

*Roast beef, Roasted Sirloin of Beef (supplement £0.50 pp), Honey Roasted Ham
Sliced Chicken, Chicken Bites (battered chicken pieces), Italian sliced meats
Smoked Venison (s) (supplement £1.00pp), Smoked Duck (s) (supplement £1.00pp)*

Vegetarian:

*Filo basket tart of Goats cheese & red onion, Mini Quiches, Cheese en croute
Mediterranean vegetable tartlet, Herb & nut cous cous
Roasted Vegetable pasta
Stuffed Roasted butternut squash topped with feta cheese (supplement £1.00)*

Selection of Fish:

*Smoked side of sliced Salmon, Poached Salmon Pieces
Fantail king prawns, Breaded fish goujons
Smoked fish Terrine (supplement £0.50pp)*

Selection of Salads, potato salads and coleslaw

Selection of malted & white homemade breads and rolls



To Book

To book your wedding with us, Once you have chosen your date and we have confirmed availability with you, Complete the enclosed booking form and return to us with a non-refundable deposit of £200.00

6 weeks prior to your wedding we will issue a pro-forma invoice based on confirmed details to date. This invoice is required to be paid in full 4 weeks prior to your wedding date.

Final numbers of your wedding are required 7 days prior to the date.

Terms and conditions will be issued on confirmation of booking.

Please note, all prices in this brochure are inclusive of VAT, The above package is valid until 31st December 2015.



Booking Form

Brides Full Name

Grooms Full Name

Address:
Contact Number :
Mobile Number:
Email Address:

Date of Wedding:

Number of Day Guests:
Additional Evening Guests:

Place of Ceremony:

Time of Ceremony:

I, _____ *enclose the deposit of £200 required to confirm the booking for the above date. (Please note this deposit is non-refundable)*

Signed: Date:

