

STRATHMORE
— HOTELS —
Ben Nevis



Wedding Brochure

WELCOME

May we congratulate you on your forthcoming marriage and thank you for considering the Ben Nevis Hotel & Leisure Club as the venue for your special day.

You will find us friendly and professional but also offer flexibility to make arrangements to suit you to make your wedding day truly unique and special. We strongly believe to plan the details you want and not what tradition states, after all it is your day and we will always remember that.

The Ben Nevis Hotel & Leisure Club caters for all types of wedding, no matter how small; we can accommodate anything from 10 to 200 guests. We are also able to hold Civil Wedding Ceremonies.

In the information to follow you will find a menu selector, drink packages and much more but we would encourage you to visit the Hotel and see for yourself what we have to offer.

We would be truly privileged to host your special day. To make an appointment call us on 01397 702331 to start planning a magnificent day to remember.

When booking with the Ben Nevis you can expect the following included in your package.

A GIFT FROM US ON YOUR SPECIAL DAY

A named Wedding Coordinator who can provide advice and assistance with planning your special day..

Red carpet for your arrival

A glass of bubbly for the Bride & Groom upon arrival

Personalised printed menus

Your top table flower arrangement

Master of Ceremonies

Use of our classic white table linen

Use of our Cake Knife

Use of hotel and grounds for photographs

Complimentary Four Poster room for the night of your wedding

Hire of the function room for your wedding breakfast and evening reception

SUMMER HIGHLAND WEDDING PACKAGE

Only £4950 for 80 guests

April to November 2019 and April to November 2020

Location Choices

Wedding Ceremony in our Snowgoose Suite

Wedding Breakfast in our Kingfisher Restaurant

Exclusive hire of our Snowgoose Suite for your evening reception

Tasteful Decoration

Menu & top table flower arrangements

White chair covers and your choice of sash colour

Red carpet

Wedding Breakfast & Meals

Delicious 3 Course Ben Nevis Wedding menu for 80 guests in our Kingfisher Restaurant

Choose from our classic menu

Complimentary canapés for your 80 day guests after your ceremony

Complimentary meals for up to 6 children

Tasty evening buffet for up to 120 guests

Beverages

Our Ben Nevis drinks package is available to you

This includes sparkling wine for your drinks reception, toast & top up during the meal

Late bar

Accommodation

Our beautiful Superior Suite for the wedding couple on the night of their wedding

Reduced accommodation rates for the wedding guests

Final Touches

Your personal wedding co-ordinator who will also be with you right up to and on your wedding day

Please note: Numbers indicated are a maximum for the offer and a surcharge will apply for additional guests.

WINTER HIGHLAND WEDDING PACKAGE

Only £3000 for 80 guests
December 2019 – March 2020

Location Choices

Wedding Ceremony in our Snowgoose Suite
Wedding Breakfast in our Kingfisher Restaurant
Exclusive hire of our Snowgoose Suite for your evening reception

Tasteful Decoration

Menu & top table flower arrangements
White chair covers and your choice of sash colour
Red carpet

Wedding Breakfast & Meals

Delicious 3 Course Ben Nevis Wedding menu for 80 guests in our Kingfisher Restaurant

Choose from our classic menu

Complimentary canapés for your 80 day guests after your ceremony
Complimentary meals for up to 6 children
Tasty evening buffet for up to 120 guests

Beverages

Our Ben Nevis drinks package is available to you
This includes sparkling wine for your drinks reception, toast & top up during the meal
Late bar

Accommodation

Our beautiful Superior Suite for the wedding couple on the night of their wedding
Reduced accommodation rates for the wedding guests

Final Touches

Your personal wedding co-ordinator who will also be with you right up to and on your wedding day

Please note: Numbers indicated are a maximum for the offer and a surcharge will apply for additional guests.

Additional Options

Our menu selections can provide everything you need to enjoy your perfect wedding celebration. If however you want to add to our packages then we have a wide selection of additional options for you to choose from.

Bottles still/sparking water £4.50 per bottle

Sorbet Course £2.50 per person

Room Hire rates for Civil Ceremonies

To hire our Snowgoose suite for your ceremony the cost would be £250.

Wedding Breakfast

Our wedding packages offer a selection of menus for your wedding breakfast as well as canapés and wine to accompany your meal. We also offer a selection of buffet menus if you choose to have an evening buffet. We would ask that you select items to make a set menu for your wedding breakfast. We also have alternative menu items for those with special dietary needs and for children.

Canapés Selection

Bruschetta of Tomato, Red Onion & Basil

Melon & Parma Ham

Smoked Salmon & Cream Cheese

Prawn Marie Rose

Bruschetta of Spinach & Stilton

Feta Cheese & Olives

Smooth Pate with Cranberry

Prunes in Bacon

Gravlax Salmon with Capers

£ 5.25 for a choice of 3 per person

£6.50 for a choice of 4 per person

Drink Packages

Package 1 - **£9.75 per person**

A glass of white or red wine for drinks reception

A glass of white or red wine for the toasts

A glass of white or red wine with meal

Package 2 - **£11.50 per person**

A glass of Sparkling wine for drinks reception

A glass of Sparkling wine for the toasts

A glass of white or red wine with meal

Package 3 - **£14.00 per person**

A glass of Prosecco for drinks reception*


A glass of Prosecco for the toasts*

A glass of white or red wine with meal

*If you wish to have champagne instead of prosecco, there will be an additional charge.

You may wish to purchase our house wine, Prosecco or Champagne by the bottle rather than by the glass, the charge is as follows: House white or Red £18.95 per bottle, House prosecco £25.00 per bottle or House champagne £38.00 per bottle

Starters (Select two)

1. Fan of Honeydew Melon with Wild Berries and Exotic Fruits & Dressed with Mango Syrup
 2. Smooth Duck and Orange Pate on a pool of Cumberland Sauce with Scottish Oatcakes & Dressed Leaves
 3. Fan of Seasonal Melon Served with North Sea Prawns & Marie Rose
 4. Duo of Hot Roast Salmon and Smoked Salmon laced with a white lemon Sauce. Served with Watercress & Rocket (£7.95 per person Supplement)
 5. Breaded Brie Cheese Wedges on a bed of Baby Salad Leaves, served with a Fruit Compote
 6. Sherry scented Wild Mushrooms on toasted Brioche with Micro Herbs & Truffle Oil (£7.95 per person Supplement)
 7. Traditional Haggis Bon Bons resting on a bed of Mash with a Ben Nevis Whisky Cream
 8. Vegetable Broth
 9. Cream of Sun ripped Tomato Soup
 10. Classic Minestrone Millanaise with Crunchy Parmesan Croutons
 11. Light Smoked Chicken & Sweetcorn Soup with Garlic Croutons
 12. Cream of Carrot Soup infused with Honey and Coriander
 13. Cream of Mushroom Soup with Garlic croutons Cream of
 14. Cauliflower and Smoked Cheddar Soup
 15. Classic Leek and Potato Soup
 16. Winter Beef and Vegetable Broth
 17. Prawn Marie Rose Cocktail
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Main Course (Select two)

1. Supreme of Chicken filled with Haggis on Skirly Mash topped with a Malt Whisky Cream
2. Roast Breast of Chicken wrapped in Bacon with Beef Tomato, Mushrooms & Tarragon
3. Pan-fried Escalope Turkey Topped with Apricot Stuffing, laced with a light Natural Jus.
4. Fanned supreme of Roast Duck with a Seville orange and Redcurrant Sauce (£7.95 per person Supplement)
5. Seared Collops of Highland Venison presented on Stornoway Mash with a Redcurrant & Port Jus (£7.95 per person Supplement)
6. Fillet of Beef Wellington Filled with Pate complemented with a Rich Madeira Wine Sauce (£7.95 per person Supplement)
7. Roast Topside of Scottish Beef with Horseradish, Yorkshire Pudding & Natural Jus
Pan Fried Escalope of Pork Topped with Glazed Apple Rings, Tomato and Onion Gravy
8. Poached Fillet of Salmon presented on Sweet Potato with a Prawn and Saffron Cream Sauce
9. Baked Sea Bass Fillets on Sautéed Greens with Smoked Bacon and a Tarragon Cream Sauce (£7.95 per person Supplement)
10. Roasted Scottish Salmon on Balsamic julienne with hollandaise
11. Herb Roasted filet of North Sea Cod served on a Loch Linnhe Langoustine Risotto (£7.95 per person Supplement)
12. Field Mushroom Risotto with Howgate Brie & Roasted Sesame
13. Mediterranean Vegetable Wellington Laced with a light Smoked Cheese Cream Sauce
14. Stuffed Bell Pepper with a Vegetable Cous Cous & Apricot Rice
15. Goats Cheese and Caramelized Onion Tart with a Balsamic Glaze
16. Spinach and Ricotta Tortellini with Basil Cream & shavings of Parmesan and Dressed Rocket

All main courses are served with a selection of fresh vegetables and potatoes

Sweets (Select two)

1. Ben Nevis Cranachan, fine Scottish desert with Raspberries, Heather Honey, toasted Oats & Local Whisky
2. Deep Filled Apple Pie with Caramelized Sugar & Crème Anglaise
3. Chocolate Profiteroles filled with Cream laced with warm Dark Chocolate & Orange Sauce
4. Devilled Chocolate Torte surrounded with a Cappuccino Cream and topped with Strawberries
5. Apple and Cider Charlotte Garnished with a Cinnamon Cream & fresh Berries
6. Baked Vanilla Cheesecake with Soft Fruits, Ice Cream & Caramelised Apples
7. Blackberry & White Chocolate Mousse in a Tuille Basket Surrounded with a Wild Berry Coulis
8. Selection of Scottish and European Cheese With Celery, Apple and Oatcake Biscuits (£7.95 per person Supplement)

Food within this menu may contain nuts. If anyone suffers any food allergy or intolerance, please let us know and we will advise you.

Children's Meals

Children under 4 years old meal will be complimentary

Children 5-12 years old can choose to have anything from the below menu for £6.50 or half a portion of an adults meal for £15.95

Sausage 'n' Mash

Chicken Fillets & Chips

Fish Fingers, Mash & Beans

Pizza & Chips

Scampi, Salad & Chips

All Children's meals are followed by Happy Face Ice Cream

You may also want to select a vegetarian dish for the main course, which will be included in the cost.

Evening Buffets

All include Tea & Coffee

Buffet Menu 1 £5.95

Bacon Rolls
Link & Square Sausage Rolls
Vegetarian Option on Rolls

Buffet Menu 2 £8.95

Selection of Sandwiches
Sausage Rolls
Assorted Vol au Vents
Mini Quiche

Buffet Menu 3 £9.95

Vegetable Pakora & Chilli Dip
Cajun Style Chicken with Mint Yoghurt Sauce
Selection of Sandwiches
Sausage Rolls
Mini Quiche
Assorted Vol au Vents

Buffet Menu 4 £10.95

Smoked Salmon on Highland Oatcakes
Garlic & Herb Ciabatta
Selection of Sandwiches
Cajun Chicken Fillets
Haggis Balls with Drambuie Sauce
Sausage Rolls
Mini Quiche
Assorted Vol au Vents

Buffet Menu 5 £11.95

Haggis Balls with Drambuie Sauce
Chicken Satay Sticks with Peanut Sauce
Samosas with Plum Sauce
Smoked Salmon Roulades
Selection of Sandwiches
Sausage Rolls
Mini Quiche
Assorted Vol au Vent

Wedding Room Rates

We offer a reduced rate for the Bridal Party and wedding guests.

20 rooms at the discounted rate will be booked for your wedding depending on our availability. More rooms may be available at our Best Available Rate. All rates are inclusive of bed & breakfast.

May to October 2019/2020

Standard Double/Twin £100.00

Standard Double/Twin sole occupancy £75.00

Standard Single £60.00

Superior Double/Twin £120.00

Superior Double/Twin sole occupancy £95.00

Family rooms (sleeps up to 4 people) £150.00

December to March 2019/2020

Standard Double/Twin £90.00

Standard Double/Twin sole occupancy £65.00

Standard Single £50.00

Superior Double/Twin £110.00

Superior Double/Twin sole occupancy £85.00

Family rooms (sleeps up to 4 people) £120.00

Confirming Wedding Date

A provisional booking will be held for no more than 14 days, this may be extended at the manager's discretion. After this period a £500.00 non-refundable deposit is required to secure you're booking with the final bill being paid 2 weeks prior to the wedding. Non-payment of the deposit will result in the booking being cancelled.

We will require you to read, sign and return a copy of our terms and conditions that will be given at the time of booking. Once these have been received and the deposit you will be given a booking confirmation letter.

Should you decide to cancel once payment of the deposit has been made, a charge will be made equivalent to any loss suffered by the hotel. Cancellation charges for weddings will be calculated as a percentage of the total booking value according to the booking notice given, if booking value is not finalised the hotel will base the charge on its standard wedding package.



Cancellation Charges are as follows:

3-6 months out – 25% of booking value

1-3 months out – 50% of booking value

2 weeks – 1 month out – 90% of booking value

Less than 2 weeks out – 100% of booking value

We advise that you take out Wedding Insurance to cover your cost in the event of cancellation.

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