



YOUR WEDDING

BUNCHREW HOUSE HOTEL

HIGHLAND WEDDING HOTEL OF THE YEAR 2018 & 2019



YOUR HIGHLAND WEDDING AT BUNCHREW HOUSE

YOUR INVITATION TO VISIT BUNCHREW HOUSE HOTEL

We are delighted that you are considering celebrating your wedding at Bunchrew House Hotel, and with two AA rosettes and a recommendation from Michelin, you will understand why we have gained a deserved reputation for fine food. We continue these high standards, whether it be in creating an intimate dinner for two, or a wedding meal for 92.

We are very proud to be using such fabulous, locally sourced Scottish produce from our trusted suppliers in the Highlands, and all of our dishes are expertly prepared by our kitchen team.

Your wedding meal is an important part of your wedding celebrations, we are delighted to help, and advise you on your choices. Many weddings follow the traditional pattern of a set menu, but if required, we are pleased to be able to offer a choice of two starters, two main courses and two desserts as well as a vegetarian option.

(Please note that the price per guest, will be charged at the higher priced choice) We are also happy to arrange an evening dinner tasting of your chosen menu, should you so wish.

To give you an indication of the costs, style and content of our dishes, our menu selections are attached. These selections are here to guide you, but your choices are certainly not limited to them, and we are happy to discuss any personal preferences, ideas, or favourite dishes that you may have. It may also be possible to have a menu with three, or even four choices, but this would incur a supplement depending on dishes chosen, and dining numbers.

Please do not hesitate to ask for any further details, and if you wish, we can even arrange for you to meet with the Chef to discuss your preferences and choices.

HIGHLAND WEDDING HOTEL OF THE YEAR 2018 & 2019

YOUR WEDDING

Bunchrew House is simply the most perfect venue for a Highland wedding and we believe our level of care and attention to detail is second to none. Your Wedding Day at Bunchrew will be wonderful.

It is a House for all seasons, be it a winter wedding when crackling log fires and candlelight add to the romantic atmosphere or a summer wedding when you can take full advantage of the fabulous grounds, beautiful trees and lawns rolling right down to the sea.

Exclusive use of the House will allow you and your guests the privacy to enjoy the unique and intimate atmosphere of Bunchrew. Exclusive use also means you have 16 individual bedrooms to allocate to your guests.

We are always delighted to host smaller wedding celebrations where exclusive use is not required. Please contact us to discuss your requirements.

THE WEDDING CEREMONY

Your ceremony can take place in the wood panelled Drawing Room beneath the marriage lintel which dates back to 1621 or if a glorious sunny day, you can be married on the lawn under the 260 years old Cedar known locally as the "loving tree".

BUNCHREW HOUSE HOTEL The Romantic Hotel on the Shore



For larger wedding parties, we can also offer the ceremony in the hotel dining room with its magnificent sea view.

In Scotland, if you wish to hold the ceremony without a registry office or church, you can have a civil, humanist or religious ceremony at Bunchrew either in the House or in the garden. We would be happy to put you in touch with the ministers of some local churches, a humanist or our local registrar. We are always delighted to offer our advice and years of experience on any other aspect of your wedding arrangements.

THE WEDDING MEAL

This takes place in the dining room overlooking the Beaulieu Firth with panoramic views across the Black Isle to Ben Wyvis. It can accommodate up to 92 guests for the meal and up to a further 50 guests for an evening reception. For larger parties please ask about a marquee.

For more intimate weddings we can offer the Mackenzie Room which also overlooks the water and is ideal for numbers up to 16. Whatever the number, we can assure you that the meal will be superb. We only use the best local produce and it is a matter of great pride to our Head Chef that the standard of preparation and presentation of his dishes does not waiver, be the meal for two or ninety-two!



We have two AA rosettes for our food and once you have chosen your menu, we will offer a complimentary tasting for the Bride and Groom (this would need to be booked subject to availability and during our evening service times).

EVENING BUFFET

As part of the package, we require you to cater for your guests with an evening buffet. A buffet selector is enclosed.

CHILDREN

We are very happy to cater for children attending a wedding meal and we can offer either a smaller portion of the menu chosen or a different menu tailored to their needs.

DRINKS PACKAGES

We can provide a wide selection of wines and drinks for wedding guests. In recognition of the need for budgeting we have put together drinks packages which offer prices to suit every pocket. Some examples are shown on our tariff sheet. These are only suggestions and we will be happy to quote for individual requirements.

CEILIDH DANCES & PARTIES

Most of our wedding gatherings enjoy a 'fling' after dinner and the dining room has a permanent dance floor for such occasions. With magnificent surroundings and candlelight your evening party is off to a great start. We have a number of local bands and musicians that we can recommend or... book your own favourites!



YOUR PERFECT RECEPTION CANAPÉ SELECTION

Highland Scottish salmon blini, dill and crème fraîche
Parma ham, raspberry balsamic crostini
Caramelised red onion and goat's cheese tartlet
Smooth liver parfait, toasted brioche and fruit chutney
Wild prawns with paprika and brandy
Candied walnut and blue cheese
Cornbread muffins stuffed with chilli jam
Brie, truffle honey and black pepper crackers
Classic haggis bon bons, whisky and wholegrain aioli
Wild mushroom arrancini
Devils on horseback, bacon, prunes and chilli

£4.95 per person

4 canapés each

(Choose any four of the above)



YOUR BESPOKE WEDDING MEAL

STARTERS

Smooth liver parfait £14
with homebaked brioche and fruit chutney

Highland whisky cured salmon £14
with creme fraiche and caviar

Traditional haggis £9
with neeps 'n tatties

Highland smoked salmon £12
Caper vinegrette and cream cheese mousse

Slow cooked ham hock terrine £10
with rye crackers and apple jelly

Honey glazed goat's cheese £10
beetroot, apple and and candied walnuts

**Heritage tomato, balsamic
and mozzarella salad £9**
with basil

Highland lobster £16
spiced Marie Rose, chicory and fennel

MAIN COURSES

Roast ballotine of Scottish chicken £26
mushroom, Parmesan mousse, butter
fondant potato, seasonal vegetables
and tarragon cream

Slow braised tender Scottish beef £26
roast garlic dauphinoise, broccoli,
celeriac and port reduction

Pan seared fillet of Highland salmon £28
caramelised shallot, fennel jam
and buttered mids

Confit belly of Scottish pork £26
crisp crackling, pancetta, savoy cabbage,
sage mash and Calvados jus

Baked fillet of salt cod £28
creamed cauliflower, spinach gnocchi,
lemon beurre noisette

Peppered loin of Ardgay venison £30
cinnamon spiced red cabbage,
roast garlic dauphinoise

Roast fillet of Scottish beef £32
Lyonnaise potatoes, sauteed wild
mushrooms, tenderstem broccoli
and whisky sauce

SOUPS £7

Roast plum tomato
with basil and pesto oil

Traditional Scotch broth
with thyme croutons

Cauliflower and nutmeg veloute
with maple caviar

Roast butternut squash
with cinnamon and chilli

Creamed wild mushroom
with truffle and tarragon

REFRESHING SORBETS £3 (Optional)

Champagne

Lemon



VEGETARIAN £26

**Roast butternut squash, sage and
Parmesan risotto**

Baked goat's cheese Wellington
seasonal salad and confit tomato dressing

Sautéed spinach gnocchi
wild mushrooms, Parmesan and truffle oil

Assiette of seasonal vegetables
wholegrain mustard and Hollandaise

Roast cauliflower and celeriac gratin
fennel jam and mature cheddar

Wild mushroom risotto
creme fraiche, lemon and truffle oil

Baked onion tart tatin
blue cheese, chutney and leaves



DESSERTS £12

Classic sticky toffee pudding
crisp brandy snap and vanilla ice cream

Dark chocolate delicé
Mirror glaze, white chocolate
and caramel ice cream

**Traditional Scottish whisky
cranachan pavlova**
with raspberries, oats and honey

Iced praline parfait
with honey, almond and cinnamon

**White chocolate and strawberry
sweetheart cheesecake**
with ginger crumb and Champagne sorbet

Classic lemon tart
with toasted marshmallows
and raspberry sorbet

TEA AND COFFEE £3

Please note that where a choice menu (two dishes per course) is selected, the menu price will be based on the higher priced dishes, and a pre-order for each individual guest, will be required at least ten days in advance.

A supplement will be charged for more than two dishes per course.

CHILDREN £25

STARTERS

Creamy tomato soup
Seasonal berries and melon
Mini pizza rolls

MAIN COURSES

Roast Scottish chicken
seasonal vegetables and buttery mash

Highland haddock goujons
chips and peas

Hand rolled pasta
tomato and basil fondue

DESSERTS

Warm baked chocolate Brownie
with fudge sauce and vanilla ice cream

Homemade raspberry swiss roll
Ice creams
with chocolate cookie

Please choose the same selection for all the children at the wedding.

Alternatively, children can have smaller portions of the wedding meal at a reduced price.



THE NIGHT BEFORE YOUR WEDDING

If you are booking exclusive use of the house the night prior to your Wedding Day then you must book a buffet dinner option for all your guests staying.



SELECTION 1

£28 per head

Cous cous and quinoa salad
Chicken curry and Jasmine rice
Classic cottage pie
~
Warm bread and butter pudding
Forest fruit cheesecake



SELECTION 2

£30 per head

Beetroot and apple salad
Slow braised beef casserole
Highland fish pie
~
Apple and cinnamon crumble
Bannoffee and dark chocolate tort



SELECTION 3

£28 per head

Caesar salad
Lasagne
Chorizo chicken and potatoes
~
Sticky toffee pudding
Lemon tart and crisps meringue



EVENING BUFFET SELECTION

Sandwiches, sausage rolls and mini quiches £10

Bacon rolls £10

Traditional stovies and oatcakes £12

Homemade chicken curry and Jasmine rice £12

Haggis mac and cheese £12

BBQ selection £25



YOUR WEDDING COSTS MADE SIMPLE

GUEST NUMBERS

All rates quoted on this tariff are based on minimum numbers of 50 adult guests for the wedding meal. For weddings with smaller numbers we would be happy to discuss your requirements and give you a quotation.

THE WEDDING CEREMONY

Cost of staging the wedding ceremony at Bunchrew House is £950.

ACCOMMODATION

We ask you to reserve all 16 bedrooms, and either you or your guests pay for them to ensure that you can enjoy all areas of the House and grounds exclusively without interference from others.

All 16 bedrooms are available at the following rates:

January - March	£165 per room
April	£185 per room
May - September	£215 per room
October	£185 per room
November - December	£165 per room

Prices are based on two people sharing and include full Highland Breakfast.

On the wedding night we offer a complimentary Bridal Suite with a bottle of Champagne to the Bride and Groom.

Family rooms are available with children charged as follows for bed and breakfast. Baby cots complimentary. Sofa beds / z-beds in rooms are charged at £25.00 per child per night and includes full breakfast.

CANAPÉS FROM £4.95 PER PERSON

Chef can provide a selection of hot and cold canapés to be served with reception drinks. The price is based on our recommended four canapés per person.

THE WEDDING MEAL

Prices for a three-course set meal with tea/coffee start at £47 per person.

EVENING BUFFET

Prices start from £10 per person and is usually calculated on 90% of total numbers.

All prices include VAT at the current rate.



DRINKS PACKAGES

We offer a wide selection of wines and drinks and to help you budget, we have put together special drinks packages which offer discounted prices. These are only examples and we would be happy to quote for your specific requirements.

PIMMS PACKAGE £26 PER PERSON

After the ceremony - Pimms on the lawn (weather permitting!) a half bottle of Panul Estate Merlot or Sauvignon Blanc with the meal and a glass of sparkling wine for the toasts.

PROSECCO PACKAGE £28 PER PERSON

After the ceremony - a glass of Prosecco, a half bottle of Panul Estate Merlot or Sauvignon Blanc with the meal and a glass of Prosecco for the toasts.

MULLED WINE PACKAGE £30 PER PERSON

After the ceremony - a glass of mulled wine, a half bottle of Panul Estate Merlot or Sauvignon Blanc with the meal and a glass of Champagne for the toasts.

CHAMPAGNE PACKAGE £36 PER PERSON

After the ceremony – a glass of Champagne, a half bottle of Panul Estate Merlot or Sauvignon Blanc with the meal and a glass of Champagne for the toasts.





£1,995 PACKAGE

AVAILABLE JANUARY & DECEMBER
INCLUSIVE FOR 10 GUESTS

£1,995 Wedding Package includes

- Sixteen Bedrooms inclusive of accommodation and full Highland breakfast for two persons
- Red Carpet
- Civil Wedding Service Facility Fee
- Prosecco Drinks Reception / Toast
- Wedding Meal inclusive of three courses and coffee
- Wine with the meal – Half bottle of Chilean Sauvignon Blanc or Merlot per person
- Evening Finger Buffet – Catering for 90%
- Cake Table and Knife
- Master of Ceremonies – if required as formal or informal as you prefer

If your numbers are greater than 10 then you will just pay the additional guests at the usual prices per person.

£2,995 PACKAGE

AVAILABLE FEBRUARY & NOVEMBER
INCLUSIVE FOR 20 GUESTS

£2,995 Wedding Package includes

- Sixteen Bedrooms inclusive of accommodation and full Highland breakfast for two persons
- Red Carpet
- Civil Wedding Service Facility Fee
- Prosecco Drinks Reception / Toast
- Wedding Meal inclusive of three courses and coffee
- Wine with the meal – Half bottle of Chilean Sauvignon Blanc or Merlot per person
- Evening Finger Buffet – Catering for 90%
- Cake Table and Knife
- Master of Ceremonies – if required as formal or informal as you prefer

If your numbers are greater than 20 then you will just pay the additional guests at the usual prices per person.





£3,995 PACKAGE

AVAILABLE MARCH & OCTOBER
INCLUSIVE FOR 30 GUESTS

£3,995 Wedding Package includes

- Sixteen Bedrooms inclusive of accommodation and full Highland breakfast for two persons
- Red Carpet
- Civil Wedding Service Facility Fee
- Prosecco Drinks Reception / Toast
- Wedding Meal inclusive of three courses and coffee
- Wine with the meal – Half bottle of Chilean Sauvignon Blanc or Merlot per person
- Evening Finger Buffet – Catering for 90%
- Cake Table and Knife
- Master of Ceremonies – if required as formal or informal as you prefer

If your numbers are greater than 30 then you will just pay the additional guests at the usual prices per person.

£4,995 PACKAGE

AVAILABLE APRIL & SEPTEMBER
INCLUSIVE FOR 40 GUESTS

£4,995 Wedding Package includes

- Sixteen Bedrooms inclusive of accommodation and full Highland breakfast for two persons
- Red Carpet
- Civil Wedding Service Facility Fee
- Prosecco Drinks Reception / Toast
- Wedding Meal inclusive of three courses and coffee
- Wine with the meal – Half bottle of Chilean Sauvignon Blanc or Merlot per person
- Evening Finger Buffet – Catering for 90%
- Cake Table and Knife
- Master of Ceremonies – if required as formal or informal as you prefer

If your numbers are greater than 40 then you will just pay the additional guests at the usual prices per person.





£5,995 PACKAGE

AVAILABLE THROUGHOUT THE MONTH OF MAY
INCLUSIVE FOR 50 GUESTS

£5,995 Wedding Package includes

- Sixteen Bedrooms inclusive of accommodation and full Highland breakfast for two persons
- Red Carpet
- Civil Wedding Service Facility Fee
- Prosecco Drinks Reception / Toast
- Wedding Meal inclusive of three courses and coffee
- Wine with the meal – Half bottle of Chilean Sauvignon Blanc or Merlot per person
- Evening Finger Buffet – Catering for 90%
- Cake Table and Knife
- Master of Ceremonies – if required as formal or informal as you prefer

If your numbers are greater than 50 then you will just pay the additional guests at the usual prices per person.

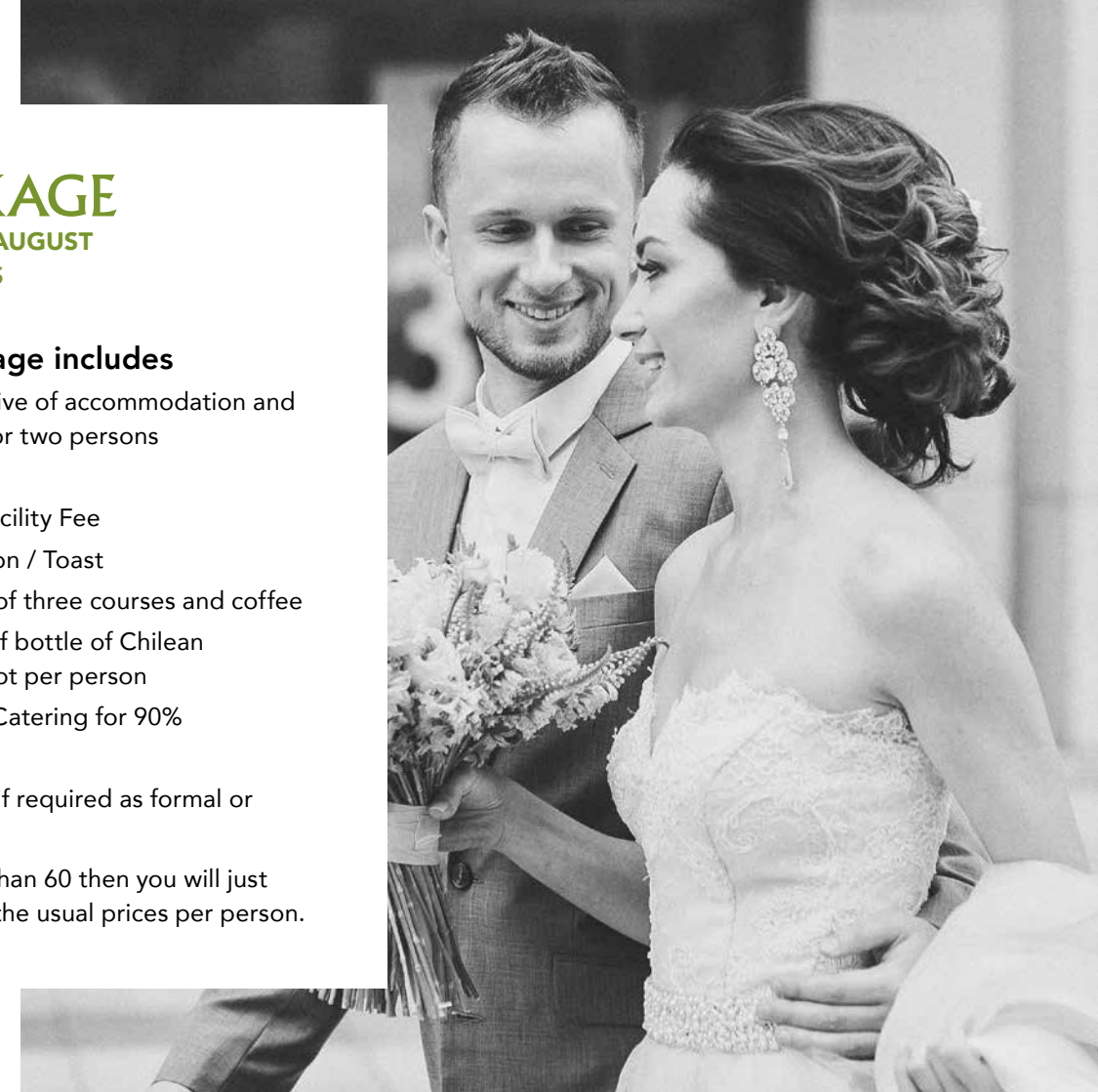
£6,995 PACKAGE

AVAILABLE JUNE, JULY & AUGUST
INCLUSIVE FOR 60 GUESTS

£6,995 Wedding Package includes

- Sixteen Bedrooms inclusive of accommodation and full Highland breakfast for two persons
- Red Carpet
- Civil Wedding Service Facility Fee
- Prosecco Drinks Reception / Toast
- Wedding Meal inclusive of three courses and coffee
- Wine with the meal – Half bottle of Chilean Sauvignon Blanc or Merlot per person
- Evening Finger Buffet – Catering for 90%
- Cake Table and Knife
- Master of Ceremonies – if required as formal or informal as you prefer

If your numbers are greater than 60 then you will just pay the additional guests at the usual prices per person.



BUNCHREW HOUSE HOTEL
Bunchrew, Inverness, IV3 8TA

01463 234917

welcome@bunchrewhousehotel.com

www.bunchrewhousehotel.com

