



## **Congratulations**

*On behalf of the entire team at the Park Hotel, Montrose may we congratulate you on your engagement and forthcoming wedding. We are delighted that you are considering the Park Hotel for your Wedding Day.*

*When it comes to organising your special day, our team of friendly staff, whose wealth of professional knowledge and experience you can draw and rely upon, will help you to create the perfect Wedding Day.*

*We invite you to view the hotel before making your reservation. To make an appointment, please call our Wedding Co-ordinator who will be delighted to arrange a suitable time to show you our facilities and discuss your requirements. May we take this opportunity to wish you every happiness in your future life together.*

### **The Ballroom and Garden Lounge**

*The Ballroom and Garden Lounge offer seating for between 20 and 80 guests or can be combined to offer one large suite which will comfortably accommodate up to 130 guests for your wedding meal and up to 180 guests at the evening reception. They both offer direct access to our gardens which are perfect for photographs, taking a breath of air during the celebrations and even holding your wedding ceremony (weather permitting!).*

### **Civil Weddings**

*We are licensed to hold civil weddings in the hotel and can accommodate up to 130 guests. We can usually offer the Garden Lounge Room Hire cost of £75.00, the restaurant with room hire cost of £300.00 or the gardens for this.*

*We can also offer the Kinnaird room if the Bridal Party would like to get ready, hair and makeup in the hotel. Room hire cost would be £75.00.*

*Please note there is an additional fee for civil weddings which will vary according to the venue chosen.*

### **How To Book**

*When you have decided on a date, please phone us or call in to check the date is available and make a provisional booking. This will be held without any commitment for 10 days. To confirm your booking, we ask for written confirmation along with a deposit of £500. The deposit is non-refundable.*

*The balance should be paid at least two weeks prior to your wedding when we also require your final numbers.*



## ***Sample Wedding Packages 2022***

### ***The Mount of Roses***

*A Personal Wedding Planner and Host on your Wedding Day*  
*Red Carpet Welcome*  
*Access to our Gardens for your Wedding Photographs*  
*A Glass of Sparkling Wine or a Soft Drink on arrival*  
*Three Course Menu with Tea & Coffee – a choice of two dishes per course*  
*Design Your Own Menu from our Wedding Menu Choices*  
*A Glass of Wine with the Meal*  
*A Glass of Sparkling Wine for the Toast*  
*Evening Buffet of Stovies & Oatcakes, Tea & Coffee*  
*White or Black Chair Covers with a Choice of Sash Colour*  
*Cake Stand & Knife*  
*White Linen Tablecloths & Napkins*  
*Personalised Table Plan*  
*Personalised Menus*  
*Complimentary Bed and Breakfast for the Bride & Groom*  
*Discounted Accommodation Rates for your Guests*

*Additional Charges apply to Evening Guests*

### ***The Monadh Rois***

*A Personal Wedding Planner and Host on your Wedding Day*  
*Red Carpet Welcome*  
*Access to our Gardens for your Wedding Photographs*  
*A Glass of Sparkling Wine or a Soft Drink on arrival*  
*Three Course Menu with Tea & Coffee – a choice of two dishes per course*  
*Design Your Own Menu from our Wedding Menu Choices*  
*Top Table Flowers*  
*Two Glasses of Wine with the Meal*  
*A Glass of Sparkling Wine for the Toast*  
*Evening Buffet of Sandwiches, Savoury Indian Selection & Mini Quiches, Tea & Coffee*  
*White or Black Chair Covers with a Choice of Sash Colour*  
*Cake Stand & Knife*  
*White Linen Tablecloths & Napkins*  
*Personalised Table Plan*  
*Personalised Menus*  
*Complimentary Bed and Breakfast for the Bride & Groom*  
*Discounted Accommodation Rates for your Guests*

*Additional Charges apply to Evening Guests*



## ***The Marquis***

*A Personal Wedding Planner and Host on your Wedding Day*

*Red Carpet Welcome*

*Access to our Gardens for your Wedding Photographs*

*A Glass of Prosecco Rose Wine or a Soft Drink on Arrival*

*Canapés (three per person)*

*Three Course set Menu with Coffee – a choice of three dishes per course*

*Design Your Own Menu from our Wedding Menu Choices*

*Top Table Flowers*

*Half a Bottle of Wine per person with the Meal*

*A Glass of Prosecco Rose Wine for the Toast*

*Evening Buffet of Sandwiches, Savoury Indian Selection, Mini Quiches, Two Desserts, Tea & Coffee*

*White or Black Chair Covers with a Choice of Sash Colour*

*Cake Stand & Knife*

*White Linen Tablecloths & Napkins*

*Personalised Table Plan*

*Personalised Menus*

*Complimentary Bed and Breakfast for the Bride & Groom.*

*A Bottle of Champagne in the Bridal Suite.*

*Discounted Accommodation Rates for your Guests.*

*Additional Charges apply to Evening Guests*

## ***Enhancements***

*A choice of three dishes per course with the Mount of Roses or Monadh Rois can be offered for a supplement*

*Offer your guests a superb Prosecco Rose on arrival and for toasts.*

*Spoil your guests and make the day even more special with Champagne on arrival and for toasts.*

*All of our Wedding Packages include the use of a changing room on the day of your Wedding & a complimentary menu tasting for the Bride & Groom and two guests to help decide the menu for your big day.*



### ***Sample Wedding Menus***

*All Main Courses are served, where appropriate, with a selection of potatoes and fresh vegetables.*

*If there is a particular dish you would like on your menu that we have not included, please discuss this with our wedding co-ordinator who will liaise with our Head Chef.*

*Please note that both menus include a vegetarian option in addition to the main courses you choose.*

*It would be helpful if we are informed of the number of vegetarian meals required in advance which will aid the smooth running of your day.*

*Some of our main dishes attract a supplement which is noted where relevant.*



### **Soups**

*If there is any soup you want on your menu that isn't listed below just ask*

<i>Sweet Potato and Basil Cream</i>	<i>Cock-a- Leekie</i>
<i>Lentil &amp; Bacon</i>	<i>Scotch broth</i>
<i>Lentil &amp; Vegetables</i>	<i>Carrot &amp; Coriander</i>
<i>Roasted Red Pepper and Tomato</i>	<i>Cream of Vegetable</i>
<i>Leek &amp; Potato</i>	<i>Cream of Mushroom and Tarragon</i>
<i>Cream of White Onion and Thyme</i>	

*All of our soups are made using the finest locally supplied ingredients where possible & made fresh on the day of your function by our team of Chefs.*

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### ***Starters***

*Prawn Salad with Marie Rose dressing.*

*Chicken Liver Pâté with Red Onion & Oatcakes*

*Arbroath Smokie Pate served with Spiced Tomato Chutney and Oatcake*

*Breaded Haggis Bon Bons with a Whole Grain Mustard Mayo*

*Salad of Melon, with Raspberry Sorbet and Mint Syrup*

*Goats Cheese Mousse, Served with Beetroot and Walnut Salad*

*Smoked Scottish Salmon, Served with a Cucumber Dill and Caper Salad*



### **Main Courses**

*Traditional Steak Pie Topped with Puff Pastry*

*Roast Angus Chicken and Haggis, Served with a whisky Sauce*

*Roast Chicken Wrapped in Bacon, Served with Skirlie and Thyme Gravy*

*Roast Loin of Pork, with Pork and Herb Stuffing and a Rosemary Gravy*

*Baked Scottish Salmon served with a Roasted Red Pepper and Basil Sauce*

*Seared Scottish Salmon, served with a Leek and White Wine Cream*

*Roast Sirloin of Beef with Yorkshire pudding & Rich Roast Gravy (Supplement)*

*Roast Leg of Angus Lamb Served with Sweet Rosemary Gravy (Supplement)*

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### **Vegetarian**

*Baked Butternut Squash Filled with Herb Goats Cheese and Walnuts*

*Vegetable Lasagne with Garlic Bread*

*Clotted Cream, Cheddar and Leek Tart, served with a Red Pepper Coulis*

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### **Desserts**

*Cream filled Profiteroles with Chocolate Sauce*

*White Chocolate Cheesecake Topped with Berry Compote*

*Salted Caramel Chocolate Torte, served with Chantilly Cream and Compote*

*Cranachan Shortbread Tower, Homemade Shortbread Layered with Raspberry Cranachan*

*Tumbling Berry Pavlova, Layers of Cream and Meringue Topped with Sweet Berry Compote*

*Sticky Toffee Pudding & Toffee Sauce*

*Fresh Fruit Salad with Ice-cream or Cream*

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### ***Children's Menu***

*Heinz Tomato Soup*

*Melon with Coulis*

*Cheesy Garlic Bread*

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*Breaded Haddock Goujons, served with Chips and Peas*

*Battered Chicken Goujons, served with Chips and Peas*

*Macaroni Cheese with Garlic Bread*

*Half Portion of Adults Main Course available where possible*

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*Vanilla Ice Cream served with Chocolate Sauce*

*Sticky Toffee Pudding Served with Toffee Sauce and Vanilla Ice Cream*

*Warm Chocolate Brownie with Vanilla Ice Cream*



***Sample Buffet selector***

<i>Bacon Rolls (1)</i>	<i>£3.65</i>
<i>Selection of Sandwiches (1)</i>	<i>£4.20</i>
<i>Sausage Rolls (2)</i>	<i>£2.35</i>
<i>Quiche Selection (1)</i>	<i>£2.10</i>
<i>Onion Bhaji's (2)</i>	<i>£2.35</i>
<i>Prawn Skewers (1)</i>	<i>£2.90</i>
<i>Breaded Chicken Goujons (2)</i>	<i>£3.20</i>
<i>Sweet Potato Curry Bites (2)</i>	<i>£2.10</i>
<i>Biscuit Assortment</i>	<i>£1.25</i>
<i>Shortbread Towers</i>	<i>£2.10</i>
<i>Profiteroles (3)</i>	<i>£2.60</i>
<i>Chocolate Brownies (1)</i>	<i>£2.60</i>
<i>Scones</i>	<i>£2.60</i>
 <i>Tea and Coffee</i>	 <i>£ 2.20 per person</i>
 <i>Minimum Charge £7.50 per person</i>	





***Sample 2 Course Hot Buffet***

***Choose 1 Main, 1 Sweet***

*Stovies & Oatcakes*

*Beef Chilli with Rice & Salads*

*Chicken Curry with Rice, Naans & Mango Chutney*

*Beef Lasagne with Garlic Bread & Salads*

*Vegetable Lasagne with Garlic Bread & Salads*

*Macaroni Cheese with Garlic Bread & Salads*

*Chicken Stroganoff with Rice & Salads*

*Chocolate Topped Profiteroles*

*Chocolate Brownies & Cream*

*Shortbread Strawberry Towers*

*Berry Cheesecakes*

*Set Menu available*



***Sample Canapé List***

*Smoked Salmon Pâté en Crouté*

*Breaded Haggis Bon Bons*

*Sweet Chilli Chicken Kebabs*

*Chicken Liver Pâté en Crouté*

*Smoked Salmon with Cucumber Cream Cheese*

*Tomato, Basil & Mozzarella Skewer*

*Cantaloupe Melon and Parma Ham*



***Sample Evening Buffet***

*Option 1: Beef Stovies and Oatcakes or Bacon Rolls*

*Option 2: Selection of Sandwiches, Quiche, Vegetable Bhajis and Sausages*

*Option 3: Selection of Mini Cakes, Churros, Chocolate Brownie*