



CARNBOOTH HOUSE  
HOTEL

*Many Congratulations...*

Thank you for considering Carnbooth as the venue for your Special Day.

'We have a wealth of experience and will take you through that most important of occasions from the moment you book, to the moment you depart on your Honeymoon.

Enclosed you will find sample menus and drinks packages, however, we would be delighted to discuss any individual requirements to make it your most memorable of days.

To make your appointment please call or email:

[weddings@carnboothhouse.com](mailto:weddings@carnboothhouse.com)

Tel: 0141 644 3838



## *The Hotel...*

Carnbooth House is located in the idyllic country setting of Carmunnock, just five miles from Glasgow.

This magnificent House, set within eight acres of beautifully kept private grounds has been lovingly restored to its original grandeur, making it the perfect location for special occasions such as weddings or family celebrations.

The hotel has a number of private rooms and a marquee, allowing us to cater for an intimate family gathering to a large reception with 200 guests.

The marquee is a permanent structure which can be used all year round. Decorated in neutral tones, it acts as a blank canvas and will complement any bridal party colour scheme.

The hotel has eight beautifully appointed rooms and these offer a luxurious resting place for your guests.

## *The Packages...*

Please find enclosed a range of food\* and drinks packages; however we understand that it's your Special Day, therefore, we would be more than happy to discuss tailoring the menus and drinks to your requirements.

\*special dietary requirements will always be catered for.

### ***The following is included in all our packages:***

Wedding co-ordinator and Master of Ceremonies

Linen napkins and tablecloths

Printed menus and table plans

Cake stand and cake knife

Red Carpet on arrival

## *Room Capacities...*

***The Drawing Room*** - is the most intimate of spaces and can accommodate up to 16 guests. This room has spectacular views of the surrounding countryside.

***The Auchenvue Suite*** - is suitable for smaller parties of up to 40-50 guests and is the ideal location for a Marriage Ceremony for up to 60 guests. It has a wonderful picturesque Bay window affording a magnificent south facing vista.

***The Marquee*** - really is the ultimate venue and provides limitless possibilities for your imagination. It is perfectly suited to the Marriage Ceremony and meal for larger parties up to 200 guests.

***Silver Package : £37.50 per person***

***Start***

Carrot and coriander soup  
Trio of melon with raspberry compote  
North Atlantic prawns Marie-Rose salad  
Smoked Charwood cheese tart and balsamic vinaigrette  
Chicken liver pate with spinach salad, onion chutney and oatcakes

***Main***

Roast shoulder of lamb with a mint and red wine scented gravy  
Chicken supreme with pepper sauce  
Grilled salmon fillet, leeks and saffron cream  
All served with seasonal vegetables and potatoes

***Dessert***

Raspberry cheesecake with summer fruit coulis  
Lemon posset with shortbread  
Apple crumble tart with vanilla ice cream

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Freshly brewed tea, coffee with tablet and macaroon

*Please select one dish for each course, creating your own menu choice. Vegetarians,  
Children and special dietary requirements can be catered for.*

## *Gold Package : £45 per person*

### **Start**

Trio of melon with Parma ham and raspberry compote  
Prawns Marie-Rose with Smoked Salmon  
Goats cheese tartlet with mixed leaves and shallot vinaigrette  
Chicken liver pate with spinach salad, onion chutney and oatcakes  
Scottish smoked salmon, cream cheese and blinis.

### **Soup**

Carrot and coriander  
Chicken and leek broth  
Pumpkin and red pepper  
Cream of wild mushrooms

### **Main**

Roast shoulder of lamb with mint and red wine scented gravy  
Chicken supreme with wild mushrooms and café au lait sauce  
Sole with cream and white wine sauce  
All served with seasonal vegetables and potatoes

### **Dessert**

Vanilla and white chocolate cheesecake  
Dark chocolate and orange fudge cake with Chantilly cream  
Apple and cinnamon tart with vanilla ice cream

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Freshly brewed tea, coffee with tablet and macaroon

*Please select one dish for each course, creating your own menu choice. Vegetarians,  
Children and special dietary requirements can be catered for*

## *Platinum Package : £50 per person*

### **Start**

Lemon and lime marinated king prawn salad  
Cock-a-leekie terrine with a light mustard dressing  
Haggis, neeps and tatties in a pastry parcel with café au lait  
Trio of melon with parma ham and berry compote  
Scottish smoked salmon, traditional accompaniments

### **Soup**

Cream of asparagus and fresh chives  
Potato and borlotti bean broth  
Pumpkin and red pepper  
Leek, potato and ham

### **Main**

Fillet of beef, Stornoway black pudding, red wine jus  
Chicken breast with tomato and basil mouse, Provençal sauce  
Monkfish with a crayfish and herb bisque  
Mint and mustard crusted rump of lamb with redcurrant gravy  
All served with fresh market vegetables and potatoes

### **Dessert**

Heather, honey and Drambuie cheesecake  
Trio of desserts  
Dark chocolate and cherry truffle  
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Freshly brewed tea, coffee with tablet and macaroon

*Please select one dish for each course, creating your own menu choice. Vegetarians,  
Children and special dietary requirements can be catered for.'*

## *Drinks Selectors...*

*(quoted per glass)*

### **Silver - £12.50**

House sparkling wine on arrival  
House wine plus 2 top-ups during meal

### **Gold - £17.50**

House sparkling wine on arrival  
House wine plus 2 top-ups during meal  
House sparkling wine with the Toast

### **Platinum - £22.50**

House Champagne on arrival  
House wine plus 2 top-ups during meal  
House Champagne with the Toast

## *Popular Additions No. 1 ...*

Canapés can be a great way of adding that added touch of elegance to your drinks reception.

### **Cold selection £1.50**

Selection of sushi with wasabi, pink ginger and soya  
Chicken liver pate, chilli jam on oatcakes  
Buffalo mozzarella, sundried tomatoes on garlic bread  
Parma ham and cream cheese on ciabatta bread

### **Hot selection £2.00**

Crispy haggis in oats  
Cajun chicken yakitori  
Breaded lemon and lime salmon goujons  
Selection of mini quiches

### **Sweet selection £2.00**

Fresh strawberry tart  
Mini chocolate eclair  
Raspberry meringue nest  
Mixed fruit skewer

Alternatively, Chef's selection @ £7.50 per person  
(we recommend that you cater for 2/3rds of the wedding party)

## *Popular Additions No. 2 ...*

### **Evening Buffet**

#### ***Selection of Sandwiches (brown and white bread) - £2.50 per round***

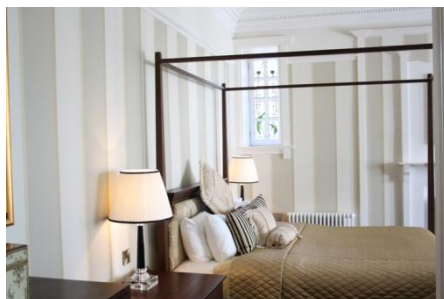
Prawn Marie Rose  
Tuna, mayonnaise and sweetcorn  
Ham, mustard and tomato  
Savoury cheese and red onion  
Egg mayonnaise and cress  
Chef's selection of sandwiches

#### ***Selection of hot items (individually priced)***

Roll (sausage or bacon)	£3.25
Sausage rolls	£2.00
Mini quiches	£2.30
Cajun chicken drumsticks	£3.25
Haggis fritters	£2.75
Black pudding fritter	£2.75
Vegetable pakora	£2.50
Mushroom vol au vents	£2.30
Chicken vol au vents	£2.50
Fish goujons	£3.25

Alternatively, Chefs selection @ £7.50 per person

Tea, coffee and biscuits      £2.50



*Why not stay with us for the night...*

When you book our bedrooms, you are provided with exclusive 'After Hours' use of the Cocktail Bar and also a private room to enjoy your hearty and filling breakfast the following morning.

Our 8 luxury rooms and breakfast are available for the reduced rate of £1250.00.