

Weddings

Ballathie | COUNTRY HOUSE
HOTEL & ESTATE



We are very lucky to work with a number of talented professionals in all areas of the Wedding industry and are delighted to share the images in this brochure with special thanks to Jenni Browne Photography, David Brown Photography and Paul Francis Photography.



Congratulations! We are delighted that you are considering Ballathie House Hotel to take care of all the Wedding arrangements for your very special day. Set in the heart of Scotland, Ballathie's setting could not be more romantic - nestling on the banks of the River Tay, surrounded by 500 acres of private countryside estate. A unique venue, Ballathie offers an intimate and elegant choice for starting married life in style.

Less than an hour from Edinburgh Airport, Ballathie is a 4-star country house hotel in the true sense of the word. The hotel is full of traditional opulence, with classic style and very warm Scottish hospitality. Driving down the enchanting tree lined drive, the first glimpse of Ballathie, with its turrets and towers, offers all the fairy-tale grandeur of a dream wedding.

We can accommodate weddings of up to 90 guests for both the ceremony and Wedding breakfast. For larger celebrations, a marquee can be set up in our stunning grounds, and for smaller, more intimate celebrations, our special event rooms offer a lovely private space for 18, 36 or 65 guests for a Wedding lunch or dinner.

At Ballathie, we will only ever accept one Wedding on any given day, as we believe it is paramount that you and your guests have our undivided attention throughout your special day.

Head Chef Scott Scorer takes pride in creating and providing simply stunning food using only the freshest of local, seasonal produce. Our menu's offer a sample of what we can offer to you and your guests to enjoy however we would be delighted to create a bespoke menu tailoring each course to your personal tastes.



CEREMONY

Your Ceremony can take place in our idyllic Drawing Room or if the Scottish weather is kind, you can conduct your Ceremony outside on the lawns within our stunning grounds.

The Drawing Room is a beautifully light intimate room, with stunning views of the River, a perfect indoor location for your special moment.

There is no charge to hold your ceremony at Ballathie assuming a minimum of 65 adult day guests are in attendance. For comfort we restrict the numbers for an in-house ceremony to 90 guests.

Our local church is the Church of Scotland at Kinclaven, just 5 minutes from the hotel. Albeit a little country church, with charm in abundance, it can hold up to 200 guests. Should you prefer a slightly more grandiose location to exchange your vows you should consider Dunkeld Cathedral in the heart of Highland Perthshire, only 13 miles from Ballathie.





EXCLUSIVE USE

To experience the Ultimate House Party style Wedding, Ballathie is available for you to enjoy Exclusive Use. We offer use of the Drawing Room, Terrace Room, Wedding Breakfast Room, the Grand Hall and gardens at Ballathie for your celebrations. By reserving all 25 bedrooms in the main house, you are guaranteed exclusive use.

Please note our Exclusive Use Package is offered with minimum number of 65 adult day guests or alternatively a minimum spend.

BESPOKE CELEBRATION

Each and every Wedding is as unique to us as it is you and we want to ensure your day is a true reflection on how you are as a couple. We want to give you the

flexibility of being able to tailor your celebrations to your ideas and inspirations. We offer complete transparency with our cost and what is included in our Wedding packages and menus with no hidden extra costs. We will happily prepare a budget costing with you to help you prepare financially.

MENUS

We request that you choose a set menu for all of your guests to enjoy on the day from the menu selectors which follow. Alternatively if you have something specific in mind we would be delighted to arrange for you to speak to our Head Chef Scott Scorer who can discuss a Bespoke Menu for you. All special diets can be catered individually on request.

SMALLER INTIMATE WEDDINGS

Tradition, style and comfort can all be found at Ballathie in abundance, coupled with excellent food, fine wines and our undivided attention, Ballathie is an excellent choice for a smaller intimate Wedding. As we only ever accept one Wedding on any given day, you are assured your celebration at Ballathie is personal and memorable.

Included in your Exclusive Use we are pleased to offer

- Private use of the Main House including Exclusive Use of all public areas for the day of your Wedding

- Access to all public rooms and gardens for photographs
- Personalised Menu Cards
- Wedding Cake Stand and Knife
- Red Carpet
- Master of Ceremonies (a senior manager will guide you through the day and be on hand for any announcements)
- Dedicated Wedding Coordinator to assist and guide you from your very first meeting to the special day itself



EXCLUSIVE USE PACKAGE

The facility fee to hold a Wedding at Ballathie includes the use of the Drawing Room, Terrace Room, Restaurant and the Gardens, along with a minimum of 25 bedrooms situated in the main house. An additional 16 Riverside rooms and/or a further 12 Sportsman's Rooms (3 star) can also be booked.

	SUMMER May-Oct	WINTER Nov-Apr	
25 ROOMS IN THE MAIN HOTEL	£4,500	£3,450	Exclusive Use of the hotel building on the day of the Wedding with a private room for the Wedding party for breakfast the following morning
41 ROOMS IN THE MAIN HOTEL AND RIVERSIDE	£6,900	£5,290	Exclusive Use of the hotel building and riverside on the day of the Wedding with a private room for the Wedding party for breakfast the following morning
53 ROOMS IN THE MAIN HOTEL, RIVERSIDE BUILDING AND SPORTSMAN'S LODGE BUILDING	£7,900	£6,290	Full Exclusive Use of the property for you and your Wedding guests on the day of the Wedding from 12.00 noon until 11.00am the following day

Please note we cannot guarantee access to all bedrooms before 3.00pm and you must guarantee your special day reserving a minimum of 25 House bedrooms on the night of your Wedding.

It is recommended that should you or your guests require accommodation either the night prior or night after the wedding, reservations should be made well in advance, as we cannot guarantee bedroom availability. All rates are inclusive of full Scottish breakfast and VAT.

	SUMMER May-Oct		WINTER Nov-Apr	
RATES PER ROOM PER NIGHT	Additional rooms for night of wedding	Additional night(s) room rate	Additional rooms for night of wedding	Additional night(s) room rates
HOTEL				
Master/Suite (2 Sharing)	Included in Exclusive Use	£180.00	Included in Exclusive Use	£120.00
Double/Twin (2 Sharing)	Hire Charge	£160.00	Hire Charge	£100.00
Small Double		£130.00		£80.00
Single		£100.00		£60.00
RIVERSIDE				
Suite (2 Sharing)	£180.00	£180.00	£120.00	£120.00
Double/Twin (2 Sharing)	£160.00	£160.00	£100.00	£100.00
SPORTSMANS LODGE ROOMS				
Double/Twin (2 Sharing)	£90.00	£90.00	£80.00	£80.00
Single Occupancy	£60.00	£60.00	£50.00	£50.00
Extra Bed (Child under 12)	£20.00	£20.00	£20.00	£20.00



Ballathie prides itself on its exceptional cuisine, fine wines, relaxing surroundings and simply the very best of Scottish hospitality.

Behind the scenes, Head Chef, Scott Scorer and his Team will be preparing the final touches to the food he has carefully prepared for your sumptuous Wedding Breakfast.

Food at Ballathie is a celebration in itself, great passion along with the use of locally sourced fresh ingredients are part of the menu for the day.



DRINKS & CANAPÉS

DRINKS PACKAGE A

One Glass of Prosecco during your Drinks Reception
One Glass of Prosecco for a Toast Drink
Half a Bottle of Banqueting Wine served with your Wedding Meal

£20.00 *per person*



DRINKS PACKAGE B

Half a Bottle of Prosecco during your Drinks Reception
One Glass of Prosecco for a Toast Drink
Half a Bottle of Banqueting Wine served with your Wedding Meal

£30.00 *per person*



DRINKS PACKAGE C

One Glass of House Champagne during your Drinks Reception
One Glass of Champagne for a Toast Drink
Half a Bottle of Banqueting Wine served with your Wedding Meal

£35.00 *per person*



DRINKS PACKAGE D

Half a Bottle of House Champagne during your Drinks Reception
One Glass of Champagne for a Toast Drink
Half a Bottle of Banqueting Wine served with your Wedding Meal

£55.00 *per person*

CANAPÉS

Crispy Haggis

Truffled Goats' Cheese and Black Pepper Tart

Smoked Salmon and Caviar Tart

Five Spiced Duck with Kumquat and Shallot Relish

Parmesan Shortbread

Sesame Prawn Toast

Blue Cheese and Walnut Tartlet

Goats' Cheese and Smoked Paprika Beignet

Tempura of Prawn, Saffron Aioli

Mini Choux Bun filled with Chicken Liver Parfait,

Apricot Glaze, Pistachio Crumb

Mini Devilled Crab Cakes, Tomato Salsa

Black Pudding and Apple Bon Bon

Mini Truffled Croque Monsieur



A selection of 3, £7.50 *per person*

A selection of 4, £9.00 *per person*

EXCLUSIVE USE MENUS

MENU SELECTOR A

Salad of Honeydew Melon
minted pineapple and rosewater jelly,
elderflower water ice

Pressed Ham Hock, White Bean and Parsley Terrine
piccalilli, dressing, golden beetroot, watercress

Roast Plum Tomato and Basil Soup
red pimento cream



Pan-fried Corn-fed Chicken Supreme
fondant potato, green beans, pearl onions,
lardons and marsala cream

Roast Chump of Peppered Lamb
thyme roasted root vegetables,
red onion marmalade, peppercorn sauce

Seared Shetland Salmon
butternut squash risotto, pak choi,
shimeji mushrooms, artichoke foam



Vanilla Crème Brûlée
lemon madeleines

Passion Fruit Panna Cotta
pineapple salsa

Ballathie Trifle
toasted oats, honey, whisky and raspberry cream



Coffee and Fudge
£39.00 per person

MENU SELECTOR B

Pressed Duck Cassoulet Terrine
pickled shiitake mushrooms, sweet cured plums,
rocket leaves, saffron mayonnaise

Ballathie Waldorf Salad
confit celery, goats' cheese mousse, candied walnuts,
compressed apples

Leek Velouté
smoked salmon, horseradish crème fraîche



Pan-fried Supreme of Guinea Fowl
sage mash, green beans, pearl onions,
lardons and marsala cream

Roast Rump of Peppered Lamb
slow-roasted tomato, barley risotto,
red onion marmalade, thyme jus

Seared Fillet of Hake
spring onion mash, wilted spinach, poached hen's egg



Ballathie Pavlova
vanilla cream, mixed fruit salsa

Profiteroles
chantilly cream, dark chocolate sauce

Panna Cotta
marinated seasonal berries, langues de chat biscuits



Coffee and Fudge
£42.00 per person

MENU SELECTOR C

Carpaccio of Pineapple

thinly sliced cured ham, smoked bar whey cheese,
oriental dressing

Pressed Chicken and Foie Gras Terrine

toasted brioche, ginger pear chutney,
petit herb salad

Beetroot Cured Salmon

crème fraîche, caviar, citrus dressing



Roast Rump of Lamb

braised shoulder, Arran mustard mash,
mint and parsley salsa

Pan-fried Breast of Gressingham Duck

filo wrapped green beans, spring onion mash,
shiitake mushrooms and soy jus

Grilled fillet of Sea Bass

mushroom risotto, wilted greens,
sauce vierge



Vanilla Crème Fraîche Mousse

mixed berries, Drambuie syrup

Milk Chocolate Tart

clotted cream ice cream, toffee sauce

Ballathie Tiramisu

mascarpone cream



Coffee and Fudge

£45.00 per person

MENU SELECTOR D

Ballathie Salad Gourmand

smoked salmon, cured beef, marinated venison, quail egg,
asparagus tips, truffle dressing

House Cured Salmon

carpaccio of beetroot, goats' cheese mousse,
sour dough crisps, avruga caviar

Thinly Sliced Parma Ham with Galia Melon

crispy crottin cheese, port wine jelly



Carved Loin of Venison

dauphinoise potatoes, spinach forestiere,
parsnip and pistachio cake, sauce grand veneur

Grilled Fillet of Stone Bass

lemon and coriander crushed potatoes, crevettes,
asparagus tips, sauce vierge

Peppered Roasted Medallion of Scotch Beef

red onion marmalade, fondant potato,
roast root vegetables, peppercorn sauce



Trifle

seasonal fruit, buttermilk, parfait, swiss roll, champagne jelly

Lemon Cheesecake

candied pistachios, passion fruit sauce, pistachio tuille

Salted Caramel Chocolate Torte

hazelnut tuille, vanilla ice cream



Coffee and Fudge

£52.00 per person

EXTRA TOUCHES

VEGETARIAN SELECTOR

Pavé of Goats' Cheese and Basil

herb salad, red pepper coulis

Chilled Ogen Melon

poached seasonal fruits, elderflower sorbet, sweet wine sabayon

Ballathie Waldorf Salad

goats cheese mousse, candied walnuts, compressed apple

Cream of Leek and Truffle Soup

Cream of Celeriac and Truffatta Soup

Butternut Squash and Sage Soup



Feta Cheese and Herb Briouat

tempura of feta, soured vegetables

Mushroom Tortellini

wilted spinach, pine nuts, shaved parmesan, truffle cream

Roast Piquillo Pepper

smoked mozzarella, basil, lemon and thyme risotto

Caramelised Red Onion, Artichoke and Goats' Cheese Tart

polenta pont neuf, watercress and apple salad



Dessert as chosen for your other guests



Coffee and Fudge

£39.00 per person

EVENING BUFFET

Bacon Roll/Sausage Roll

£5.00 per person

Stovies and Oatcakes

£6.75 per person

Selection of Sandwiches and

Pork & Herb Sausage Rolls

£8.50 per person

Mini Steak and Pepper Pies

Mini Duck and Plum Pies

(1 of each type per person)

£9.00 per person

Selection of Home-made Pizzas

(various toppings)

£10.00 per person



Tea and coffee

£2.25 per person

Please note we recommend catering
for 100% of your guests.

WINE SELECTION

Please find below a selection of wines from our house wine list. Please advise us if you do not find anything suitable here as we would be delighted to suggest alternatives. We have access to a wide range of wines from all over the world at various price ranges on our main restaurant wine list. It is also important to note that the vintage, price and availability of most wines may have altered by the day of your wedding. We will always endeavour to match the price per bottle and similar grape variety should we need to offer an alternative to the wines outlined in this wine selection.

Sparkling Wines/Champagne

Delamotte Brut NV Champagne, France	£58.00 <i>per bottle</i>
Laurent Perrier Rosé NV Champagne, France	£89.00 <i>per bottle</i>
Tosti Prosecco, Italy	£27.00 <i>per bottle</i>
Tosti Dry Rose Prosecco, Italy	£27.00 <i>per bottle</i>

White

Rometta Trebbiano Rubicone, Italy	£19.00 <i>per bottle</i>
Anciens Temp Blanc, France	£22.00 <i>per bottle</i>
Mack & Collie Sauvignon Blanc, New Zealand	£25.00 <i>per bottle</i>

Red

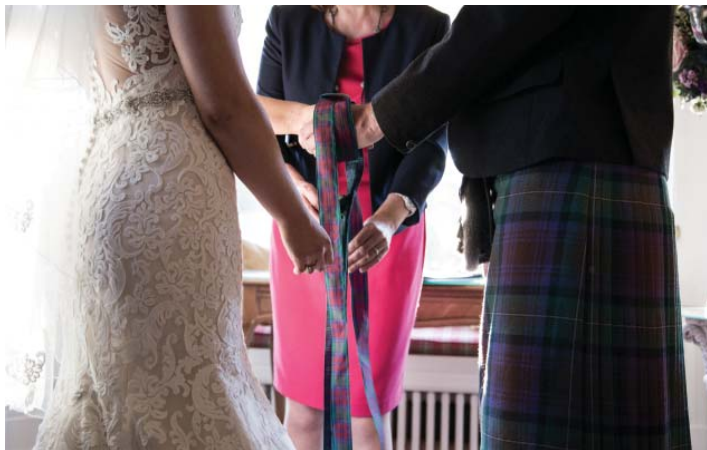
Alma de Vid Tinto, Spain	£19.00 <i>per bottle</i>
Anciens Temp Rouge, France	£22.00 <i>per bottle</i>
Ramon Bilbao Rioja Crianza, Chile	£24.00 <i>per bottle</i>

Rosé

Pinot Grigio Rosato Botter, Italy	£19.00 <i>per bottle</i>
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SMALL INTIMATE WEDDINGS



As a privately-owned country house, Ballathie is large enough for privacy and exclusive use, and yet small enough for an intimate gathering of friends and family - just perfect for the smaller Wedding celebration.

Our ethos at Ballathie is simply to give you our undivided attention, and with this in mind we will only ever accept one Wedding on any given day, ensuring your celebration is both personal and memorable. Vows can be exchanged in either the Morning Room, Terrace Room or the Drawing Room. Please note individual room hire charges apply. A choice of room's are offered to enjoy your Wedding luncheon in - The Morning Room is a charming traditional room with a view of the Victorian gardens, and will seat up to 18 guests comfortably. The Terrace Room overlooks the River Tay with opening patio doors to the lawns to the front of the hotel and will seat up to 36 guests with ease.

Evening entertainment is only permissible at Ballathie if all 25 bedrooms in the main house are reserved on the night of the wedding.

WEDDING LUNCH MENU SELECTOR

Pavé of Smoked Inverawe Salmon
potato and chive salad, cucumber relish,
curry dressing, nasturtium

Smooth Chicken Liver Parfait
red wine plum, petit leaf salad, oatcakes

Galia Melon
elderflower sorbet, ginger syrup

Velouté of Leek
smoked haddock, herb crème fraîche
Plum Tomato and Red Pepper Soup
goat's cheese crouton



Braised Shoulder of Angus Lamb
mustard mash, pearl onions, parsley carrots, braising juices

Grilled Fillet of Salmon
herb crushed potatoes, wilted greens, citrus dressing

Sautéed Supreme of Chicken
mushroom risotto, green beans, lardons, garlic butter

Glazed Confit of Duck
honey crushed parsnips, puy lentils, chilli dressing

Butternut Squash and Sage Risotto
grilled crottin, petit herb salad



Blueberry Crème Brûlée
lemon madeleines

Orange and Chocolate Cheesecake
candied kumquats

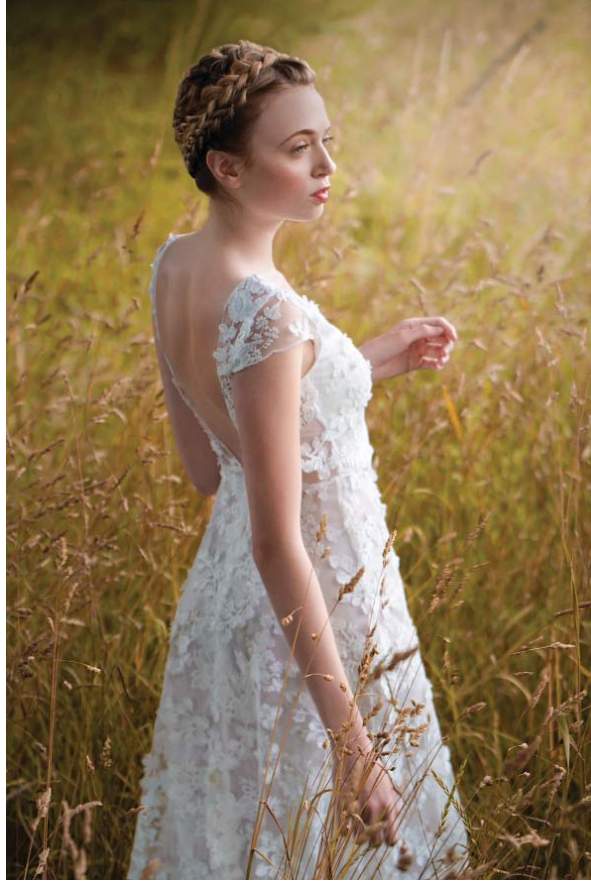
Vanilla Crème Fraîche Mousse
compôte of berries, langues de chat biscuit

Selection of Farmhouse Cheeses
chutney, grapes, celery, biscuits



Coffee and Fudge
£39.00 per person

Please choose a set menu from the above





PLEASE CALL OR EMAIL:

Our Events Team, to arrange a mutually suitable time to meet up over a cup of tea or coffee and see our fabulous hotel for yourself, talk over your plans and allow our experienced and passionate team to make your dream Wedding a reality.

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