



ARDOE HOUSE
HOTEL & SPA

Weddings



ARCH



A WARM WELCOME TO THE LUXURIOUS ARDOE HOUSE HOTEL & SPA

Whether you've been dreaming of your fairytale wedding for years, or decided that now is your time, at Ardoe House Hotel & Spa we have many years of experience and are renowned for our weddings. We understand that choosing the perfect venue is an essential element in making your dream day a reality. We take pride in assisting you with every type of request be it large or small, to ensure your day is unique to you. Our team is trained to a high standard and experienced in all types of service, so you have our reassurance that we will go the extra mile to ensure you and your guests have a wonderful day. We believe that all these little touches will bring your dream wedding to life and we look forward to having the pleasure of hosting your special day at Ardoe House Hotel & Spa.

The Ideal Setting

Ardoe House Hotel & Spa set in 30 acres of spectacular grounds and it a short 3 miles from Aberdeen City Centre. Our stunning 19th century baronial mansion - originally a family home - was built incorporating many design features inspired by Balmoral Castle, with distinctive pointed turrets. Inside, we still have original wood carvings, mosaic flooring and stained glass with the Ogston Family Coat of Arms, to remind us of the original occupants.

You can expect a warm Scottish welcome with great food and fine wine, which means you and your guests will enjoy the perfect day you dreamed of in an ideal setting. Beautiful landscaped grounds for capturing those special moments, event space that is stylish, comfortable and neutral in design, comfortable guest rooms ideal for parties with guests travelling from afar and our leisure club and spa for pampering yourself pre and post wedding.



Begin with a dream, create a memory



Remove the stress...

ACCOMMODATION

Stay over on the eve of your special day giving you the opportunity to relax and enjoy our hospitality. Special rates apply. Take advantage of the stylish and spacious luxury bedrooms for your bridal preparations and overnight honeymoon suite

Wake up to a delicious freshly prepared breakfast served to you in your room or in our Blairs Restaurant. Relax with the knowledge that everything can come to you; your beautician, hairdresser and florist will be granted access allowing you to enjoy a stress free morning with your bridal party

GUESTS

At Ardoe House Hotel & Spa we are delighted to cater for Weddings up to 400, with a minimum number of 80 adult day guests on Fridays and 100 adult day guests on Saturdays.

PACKAGES

We are more than happy to create a bespoke package, should the packages within this brochure not be to your taste. If you have any specific requests please just let us know and we will work with you to create your perfect day to suit your individual budget.



MASTER OF CEREMONIES

A member of our management team will be present on your big day and would be delighted to guide you and your guests through the formalities of the day. Alternatively you may wish to nominate a member of your wedding party to assist with this task.

TABLE PLAN

We can supply menu cards and a table plan for display to show your guests where they are sitting for the wedding breakfast. We also supply white table linen and napkins. Again if you have a particular theme you may wish to do this yourself or get some members of the bridal party to help.

MENUS

Our talented team of chefs pride themselves in on preparing the highest quality of dining experience. With this in mind, our wedding packages include a pre-set menu chosen from our menu selector enclosed. We cater for any special dietary requirements.

CAKE STAND & KNIFE

We can provide the use of a whisky barrel or cake stand and knife. We ask that you liaise with your wedding coordinator in advance of the big day regarding the delivery and set up of your Wedding cake





Ardoe Wedding Packages

Select your preferred package; Deeside, Devenick or Blairs to determine your food & drink options.

Included in each Wedding package;

Room hire for the wedding breakfast & evening reception
Overnight stay in Manire or Devenick feature bridal suite on the night of the wedding*

Red carpet welcome

Long, oval or round top table, clothed with white table linen

Round guest tables, clothed with white table linen

Folded white napkins

14" inch cake stand and knife

Printed menus & table plan

Master of ceremonies

Anniversary stay for two, inclusive of breakfast, and dinner in the Blairs Restaurant

10% discount card for spa treatments and Health Club memberships until your first wedding anniversary. Your discount is valid on group bookings or individual treatments when booked by the wedding couple. Health Club membership discounts are valid for up to two guests.

Card reference must be quoted at time of booking, contact the spa directly.

The Blairs package also includes an upgrade on the wedding night to the Blairs Suite, as well as two additional complimentary privilege rooms to be ordered to your selected family/friends

Bespoke

We are more than happy to create a bespoke package, should the packages within our brochure not be to your taste. If you have any specific requests please just let us know and we will work with you to create your perfect day to suit your individual budget.

Specialty wedding package rates can be ordered on bookings with a shorter lead time, as well as wedding dates falling on Sundays to Thursdays. For more information please speak to our dedicated Wedding Coordinator.



Package Pricing

2022

	PEAK DATES	OFF-PEAK DATES	ADDITIONAL EVENING GUESTS
Deeside	£93.00	£89.00	£13.00
Devenick	£99.00	£95.00	£15.00
Blairs	£108.00	£104.00	£17.00

2023

	PEAK DATES	OFF-PEAK DATES	ADDITIONAL EVENING GUESTS
Deeside	£97.00	£94.00	-
Devenick	£104.00	£100.00	
Blairs	£114.00	£109.00	

2024

	PEAK DATES	OFF-PEAK DATES	ADDITIONAL EVENING GUESTS
Deeside	£102.00	£99.00	-
Devenick	£109.00	£105.00	
Blairs	£119.00	£114.00	

Peak Dates include the months May - September and could you also please amend.
Prices are quoted per person and inclusive of VAT

Ceremony Options

Ceremony Fee

A separate ceremony fee is applicable, if your wedding ceremony is taking place onsite at the hotel. The ceremony fees vary slightly, depending on your choice of ceremony space.



DRAWING ROOM - UP TO 45 GUESTS



CEREMONY FEE OF £750



OGSTON SUITE - UP TO 130 GUESTS



CEREMONY FEE OF £250



FRASER SUITE - UP TO 50 GUESTS



CEREMONY FEE OF £250



BALLROOM - FROM 100 UP TO 400 GUESTS



CEREMONY FEE OF £1000

Each indoor ceremony option, comes with an optional outdoor alternative. The final decision on an outdoor ceremony is made between the wedding couple and the hotel up to 48 hours before the wedding dependant on weather conditions.

Registrars Information

If your ceremony is taking place onsite at Ardoe House, you will need to contact the Aberdeenshire 'Deeside Registrars' based in Banchory, in order to arrange the legal paperwork and to discuss your celebrant options. They can be contacted by telephone on 01330 700440 or by email deeside.registrars@aberdeenshire.gov.uk

It is with the Aberdeenshire Registrar that Ardoe House holds its wedding license, allowing us to host ceremonies throughout our varied function spaces, and they can even be moved outdoors into our beautiful grounds if preferred when the weather permits. The team at the registry are happy to help you through the process and can be contacted any time from booking your wedding date. Paperwork can be finalised anytime from 3 months before the wedding, and no later than 29 days prior to the wedding date.

Alternative Ceremony Options

Please ask your wedding coordinator for recommendations if you wish to find out more about religious, or humanist ceremony options. There are also a number of churches and chapels in the local area, if more suited to





Deeside Package

Set menu of three courses inclusive of: Starter or Soup, Main, and Dessert plus Tea/Coffee & Homemade Fudge. Dietaries will be catered for as required, with suitable alternatives included in the cost of the menu. You may add an intermediate course for a supplementary fee per person.

Starters

Chicken Liver Pate, Red Onion Marmalade, Oatcakes
Prawn Cocktail, Baby Gem Lettuce, Tomato Concasse
Tomato, Mozzarella & Basil Bruschetta
Terrine of Leek, Creamed Cheese, Crushed Hazelnuts
Whipped Humus, Roasted Beetroots, Walnut Ketchup, Pea shoots

Mains

Breast of Scottish Chicken, Turnips, Carrots, Greens, Whisky Cream Sauce
Braised Shin of Aberdeenshire Beef, Creamed Mash Potatoes, Chasseur Sauce
Braised Shank of Lamb, Rosemary & Garlic Jus
Breast of Chicken wrapped in Bacon, Stuffed with Haggis, Whisky Sauce
Fillet of Sea Bream, Seasonal Greens, New Potatoes, Sauce Vierge
Pea and Leek Risotto, Balsamic, Pea Shoots
Pumpkin and Sage Ravioli, Tomato and Mascarpone Sauce
Crispy Nut Roast Cannelloni, Almonds and Wild Mushrooms
Butternut Squash Cous Cous, Toasted Almonds, Dressed Leaf

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream
Chocolate Brownie, After Eight Ice cream (Vegan option available, served with Cherry Sorbet)
Seasonal Berry Crumble, Vanilla Ice Cream
Vanilla Cheesecake, Seasonal Berries
Bread & Butter Pudding, Custard Ice Cream
Dark Chocolate Cremeux, Salted Caramel
Coconut & Lime Panna Cotta

Deeside Drinks Package Options

Arrival Drink One Glass of Sparkling Wine, per person*
Toast Drink One Glass of Sparkling Wine, per person
Wine with Meal Half Bottle of House Wine per person

* Arrival drink alternative: if you wish to replace an allocation of sparkling wine with a selection of bottled beers during your drinks reception, please confirm with your Wedding Coordinator. This option will have no supplementary fee.



Devenick Package

Set menu of three courses inclusive of: Starter or Soup, Main, and Dessert plus Tea/Coffee & Homemade Fudge. Dietaries will be catered for as required, with suitable alternatives included in the cost of the menu. You may add an intermediate course for a supplementary fee per person

Starters

Terrine of Smoked Ham Hock, Dressed Apple, Rustic Bread
Haggis, Neeps and Tatties, Whisky Cream Sauce
Simply Smoked Salmon, Brown Bread, Lemon
Dunsyre Blue Cheese & Red Onion Marmalade Tart, Seasonal Salad Leaves
Cauliflower and Broccoli Fritters, Garlic and Parsley Pesto

Soup

Veloute of Butternut Squash, Toasted Pumpkin Seeds
Traditional Cullen Skink, Chives
Broccoli & Stilton, Toasted Almonds
Cock a Leekie
Spiced Carrot & Ginger, Coriander

Mains

Slow Braised Beef Cheek, Dauphinoise, Roasted Carrots, Broccoli, Red Wine Jus
Breast of Chicken, Confit Leg, Black Pudding Bon Bon, Pan Jus
Traditional Roast Chicken/Beef, Seasonal Vegetables, Potatoes, Yorkshire Pudding, Skirlie, Gravy
Slow Roast Sirloin of Beef, Celeriac Puree, Red Wine Jus
Cutlet of Lamb, Roast Turnip, Braised Shoulder, Dressed Greens
Fillet of Cod, Dauphinoise, Braised Pork Bon Bon, Wilted Spinach
Fillet of Salmon, Creamed Mash Potatoes, Seasonal Greens, Sauce Vierge
Spinach & Ricotta Tortellini, Sun Blush Tomato Sauce
Homemade Wild Mushroom Pie, Seasonal Vegetables

Desserts

Lemon Tart, Raspberry Sorbet
Apple Crumble, Vanilla Ice Cream
Plum & Almond Tart, Crème Fraiche
Rowie Bread & Butter Pudding, Vanilla Custard
Passionfruit Cheese Cake, Passion Fruit Syrup, Mango Ice Cream
Bano ee Pie, Salted Caramel Ice Cream
Peanut Butter Cheesecake, Cherry Sorbet, Peanut Brittle

Deeside Drinks Package Options

Arrival Drink One Glass of Sparkling Wine, per person*
Toast Drink One Glass of Sparkling Wine, per person
Wine with Meal Half Bottle of House Wine per person

* Arrival drink alternative: if you wish to replace an allocation of sparkling wine with a selection of bottled beers during your drinks reception, please confirm with your Wedding Coordinator. This option will have no supplementary fee.



Blairs Package

Set menu of four courses inclusive of: Starter, Soup or Sorbet, Main, and Dessert plus Tea/Coffee & Petit Fours. Dieteries will be catered for as required, with suitable alternatives included in the cost of the menu. You may add an extra intermediate course for a supplementary fee per person

Starters

Pressing of Game, Pistachios, Apple Chutney
Tasting of Scottish Salmon: Porters Gin Cured, Oak Smoked, Beetroot Cured
Whipped Goats Cheese, Roasted Beetroots, Walnut Ketchup, Pea Shoots
Salmon Rilette, Textures of Cauliflower, Dressed Apple
Smoked Duck & Venison Tartare, Tru e Mayonnaise
Carpaccio of Beetroot, Roasted and Pickled Cauliflower, Rye Bread Crumb
Chicken & Pistachio Terrine, Parma Ham, Tomato and Chill Jam

Soup

Langoustine Bisque, Dressed Apple
Pea & Smoked Ham Hock
Seafood Chowder, Lemon Crème Fraise (Tomato or Cream Base)
Traditional Scotch Broth (Beef)
Roasted Sweet Potato and Coconut

Sorbet

Lemon
Black Cherry
Raspberry
Orange Blossom
Passion Fruit & Mango

Mains

Fillet of Beef, Oxtail Bon Bon, Creamed Garlic Mash, Braised Banana Shallot, Port Jus
Pork Fillet wrapped in Bacon, Sweet Potato, Seasonal Vegetables, Apple Cider Jus
Rump of Lamb, Braised Bon Bon, Celeriac Puree, Pea & Mint Dressing
Loin of Highland Venison, Haunch Croquette, Wilted Greens, Roasted Beetroot
Fillet of Halibut, Confit Pork Belly, Cauliflower & Spinach, Sautéed Potatoes
Crispy Potato Cannelloni, Carrot, Cream Cheese, Almonds
Sesame Coated Cauliflower, Polenta Cake, Dressed Salad, Walnuts

Desserts

White Chocolate, Salted Caramel and Banana Gateaux
Individual Lemon Meringue Pie
Chocolate and Orange Mousse, Coffee Cremeaux
Apple Tart Tatin, Vanilla Ice Cream
Key Lime Pie, Coconut Sorbet
Tasting of Banana: Banana Cremeaux, Caramelised Banana, Banana Tuile, Rum Syrup,
Banana Ice Cream
Tasting of Chocolate: Dark Chocolate Mousse, White Chocolate Crumble, Chocolate
Fondant, Orange Sorbet
Tasting of Scotland: Raspberry, Honey, Oats and Whisky
Selection of Scottish Cheeses, Seasonal Chutney Oatcakes & Crackers (*Large cheese board per table can be selected as fourth course alternative, to be served after desserts. Supplement of £4.00 pp would apply*)



Deeside Drinks Package Options

Arrival Drink One glass of Champagne, per person
(If preferred you may include a Bellini Cocktail, or Scottish Gin Selection in place of Champagne)

Toast Drink One glass of Champagne, per person
Wine with Meal Half Bottle of Premium Wine per person

* Arrival drink alternative: if you wish to replace an allocation of Champagne with a selection of bottled beers/ciders during your drinks reception, please confirm with your wedding coordinator. This option will have no supplementary fee.

Canapes

Three canapes from the below are included within Devenick Package
Five canapes from the below are included within Blairs Package
Add additional canapes to your package at £2.00 per person, per canapé

Ardoe House Favourites

Haggis Bon Bons, Whisky Glaze
Tomato and Goats Cheese Bouche
Mini Peppered Steak Pie

Ardoe House Specials

Highland Venison, Pickled Wild Mushroom,
Fried Truffle Bread (£2.00 supplement pp)
Orkney Scallop, wrapped in Parma Ham
(£2.50 supplement pp)

Meat

Chicken Liver Pate, Beetroot Chutney, Crouton
Mini Yorkshire Pudding, Roast Beef, Horseradish
Smoked Ham Hock Tart, Pea Mousse
Satay Chicken Skewers

Fish

Smoked Mackerel, Beetroot, Horseradish Blini
Smoked Salmon, Crème Fraiche and Caviar Roulade
Teriyaki Salmon Skewers, Sesame Seeds
White Crab Beignet
Garlic and Sweet Chilli King Prawn Skewer

Vegetarian

Red Onion and Dunsyre Blue Cheese Tart
Cauliflower Cheese Bon Bon, Isle of Mull Cheddar
Tomato, Grana Padana and Garden Pesto Tart
Roasted Beetroot, Cream Cheese, Hazelnut Tartlets
Apple Wood Smoked Cheddar Goujere

Vegan

Fried Polenta, Pickled Mushrooms, Tomato
Aubergine, Chickpea, Sweet Red Pimento Bruschetta
Sweet Potato, Chestnut and Sesame Seeded Balls
Butternut Squash and Beetroot Rosti, Spiced Chutney

Sweet Treats

Strawberries Dipped in Chocolate
Chocolate and Pistachio Brownie Bites
Mini Salted Caramel Eclairs
Mini Chocolate Eclairs



Evening Buffet

All evening buffet options come with a tea/coffee station and our pastry team will be happy to portion your wedding cake to present alongside if required.

100% of all day and evening guests must be catered for within your package.

Select one buffet item from the below for Deeside Package

Select two buffet items from the below for Devenick Package

Select three buffet items from the below for Blairs Package

Ardoe House Favourites

Traditional Beef Stovies, Beetroot & Oatcakes
Macaroni Cheese
Mixed Platter of Sandwiches and Wraps
Selection of Mini Pies:
Steak and Ale, Chicken & Mushroom, Macaroni

Ardoe House Specials

Cheeseboard with Selection of Scottish Cheeses,
Seasonal Chutney Oatcakes & Crackers
(£4.00 supplement per person)
Hog Roast
(£4.00 supplement per person, minimum 80 guests)

Meat

Morning Rolls with Bacon and Sausage
Pulled Pork Roll
Indian Snacks: Pakora Bites, Bhajis, Samosas
Pork & Haggis Sausage Rolls

Fish

Mini Haddock, Chips, Peas, Lemon, Tartar Sauce
Tempura Squid, Lemon Mayonnaise

Vegetable

Mini Vegetable Tarts
Macaroni Pies
Egg Rolls

Sample supplier sweetie tables*



Package Enhancements

Drinks

Drinks Reception

Upgrade Deeside or Devenick to Prosecco	£2.00 supp. per person
Upgrade Deeside or Devenick to Champagne	£4.00 supp. per person
Bellini Cocktail (peach or strawberry)	£3.00 supp. per person
Scottish Gin Selection (includes mixers and garnish)	£4.00 supp. per person
Add Bottled Beer Buckets	£45.00 bucket of 10 beers
Add Bottled Cider Buckets	£50.00 bucket of 10 ciders

Optional Extras

Fresh Fruit Garnish	£0.50 per person
Fresh Fruit Garnish & Fruit Puree Station	£1.00 per person

Toast Drink

Upgrade Deeside or Devenick to Prosecco	£2.00 per person
Upgrade Deeside or Devenick to Champagne	£4.00 per person

Drinks With Meal

Top up House Wine (Red, White, Rose)	£24.000 per bottle
Upgrade to Premium Wine options	Prices available on request
Add Bottled Beer Buckets	£45.00 bucket of 10 beers
Add Bottled Cider Buckets	£50.00 bucket of 10 ciders

Account Bar

If you would rather not pre-order specific top up drinks, we can open an account bar at any point in your celebrations, with a pre-agreed monetary limit. This allows your guests to choose their preferred drink of choice on the day itself. An account bar form is required to be filled out to confirm the set monetary limit and the signatory for the account. We can also place drinks restrictions on the account if desired, for example no cocktails, no double measure, no rare malts etc.

If you wish to arrange a wine tasting, before making a final choice, please speak with your wedding coordinator



ARDOE HOUSE
HOTEL & SPA

Package Enhancements

AV + Decor

The following items are available to be ordered by the hotel on your behalf, prices on request:

- | | |
|---|--|
|  PA System & Wireless Microphone |  Chairs Sashes (in a range of colours) |
|  Additional Wireless Microphone |  Table Runners |
|  Additional Lapel Microphone |  Chiavari Chairs |
|  Chair Covers |  Place cards |

Accommodation

We offer preferential accommodation rates on Classic Double and Twin bedrooms, for you and your guests the night prior to the wedding and on the night of the wedding itself. Rates include breakfast, as well as access to our onsite Health Club. If you wish to reserve a block of Original House rooms or Original House Suites, we can add these as part of the contract for a fixed rate at the time of booking your wedding. Perfect for a little extra privacy, and we can even arrange for breakfast to be delivered to all suites the morning of the wedding, while you and the wedding party get ready for the big day ahead. Subject to the number of guests staying at the hotel, we may also be able to offer a complimentary private breakfast room the morning after the wedding. Whatever your preferences, simply talk through your ideas with your Wedding Coordinator, who will do their utmost to ensure they are fulfilled.

Your Wedding In Detail

Exclusively Yours

We guarantee that you will receive wedding exclusivity on your chosen date, to ensure you are the only wedding taking place at Ardoe House on your special day.

Guest Numbers

Please note that we do place a minimum adult guest requirement on selected dates. For example, a minimum of 80 adult day guests are required on Fridays and a minimum of 100 adult day guests on Saturdays. We try to be as flexible as possible with this, and can discuss lower guest minimum numbers on midweek/off peak wedding dates.

Pre Wedding Celebrations

If you have a large number of guests staying at the hotel the night before the wedding we advise you make specific dining arrangements for them. From an informal welcome drinks reception, or whisky tasting, to a casual buffet, BBQ, or private dinner. These do not need to be booked upon contracting your wedding day, but private function spaces for pre-wedding celebrations are subject to availability.

Alternatively you may wish to enjoy our luxury spa situated onsite, with a variety of relaxing treatments available. All residents will have full use of the Health Club too, including our pool, sauna and steam room, as well as a jacuzzi for letting go of any last minute nerves or stresses of the week.

For something a little different, your Wedding Coordinator can recommend preferred suppliers to arrange activities such as laser clay pigeon shooting, golf, falconry and more.

Menu Tasting

To help you choose your perfect menu, we are happy to host a private menu tasting for two people, at which you can sample two choices from each course and consult our Chef for expert suggestions and advice. Menu tastings take place at a suitable time and date arranged between the wedding couple and the Chef. The tasting date is also a perfect chance for a run through of your wedding plans, with your Wedding Coordinator, so best allow two hours for this appointment. It is useful to bring along your suppliers names and contact details, so these can be updated on your wedding function sheets, which will evolve as you plan your special day.

Booking Conditions

To secure your booking we will need an initial deposit of £1000, payable within 28 days of contracting. 5 months before the wedding 65% of the estimated wedding value will be due (or immediately if the big day is less than 5 months away). The final balance is payable no later than 6 weeks prior to the wedding date. All payments are non-refundable, and non-transferable.

Outside Food & Beverage Policy

All food and beverages served at your wedding must be provided, prepared and served by the hotel and must be consumed on hotel premises. None must be brought into the hotel without special permission, for which service, the hotel reserves the right to make a charge (except for wedding cakes, sweetie tables and homemade favours). We do ask that all ingredients be made available for the hotels information, or health and hygiene disclaimers where necessary. Please note also that corkage is not permitted.

Accommodation Rates

Please note that the preferential wedding rate is only available when you book directly with the hotel "in-house" reservations as our central reservations team do not have access to our wedding system. We advise you to pass this information onto your guests so that they receive the correct rate when booking. Please advise them to call the hotel directly on 01224 860600 and ask to speak to in-house reservations, available between 9am – 5pm from Monday to Saturday.

Guest check in is available from 2pm on the day of arrival, with check out at 12pm. Early check in for wedding guests on the day of the wedding cannot be guaranteed before 2pm. However, guests will be welcome to make use of the preferential wedding bedroom rates available on extra room nights if required prior to the wedding date, subject to availability.

Private Breakfast

Subject to the number of guests staying at the hotel, we may also be able to offer a complimentary private breakfast room the morning after the wedding.

Supplier Recommendations

Ask your wedding coordinator for further supplier recommendations including; wedding styling, decor & lighting, floristry, stationary, cakes, photography, videography, hair and beauty, fireworks, entertainment, and more.



Where magical moments, meet memorable one's



Ardoe House Hotel & Spa
www.ardoehousehotel.co.uk



