

**CONGRATULATIONS ON YOUR ENGAGEMENT!**

***Welcome to the City Hotel, well known for offering warmth, good food and hospitality since it was built as a Coaching House in 1775.***

***Our Pittencrieff Function Suite offers comfortable facilities in attractive and relaxed surroundings. With many years' experience in the hospitality industry we understand the importance of excellent customer service; our friendly and efficient banqueting staff will assist in every way they can to ensure a happy and memorable occasion, leaving you to sit back and enjoy every moment.***

***With all the convenience of a town centre location we offer a completely self-contained function suite, with its own private entrance. The Suite comprises of a spacious banqueting area, which can seat up to 80 guests for the wedding breakfast, along with its own lounge and bar area, and buffet room.***

***For your evening celebrations we can accommodate up to 120 guests and provide entertainment by means of our resident DJ.***

***We look forward to meeting with you to discuss your plans for your big day and hope that you find the information contained within our wedding portfolio of interest.***

***Mary Adamson  
Director***

## **The City Hotel Wedding Portfolio**

- 1.** *Red Carpet arrival.*
- 2.** *Welcome Drink of Sparkling Wine or Orange Juice for your guests.*
- 3.** *The Wedding Meal – 3 Courses followed by coffee*
- 4.** *Linen Napkins and Tablecloths*
- 5.** *Chairs dressed with White Linen Covers and choice of Sashes*
- 6.** *Printing of Menus, Place Cards and Table Plans*
- 7.** *Red or White Wine to accompany your meal*
- 8.** *A Glass of Sparkling Wine for the speeches*
- 9.** *Cake stand (Round or Square) and Cake Knife*
- 10.** *Toast Master Service and Wedding Co-ordinator to assist with Hotel wedding arrangements.*
- 11.** *Evening Entertainment – Resident DJ.*
- 12.** *Wedding night accommodation for the Bride and Groom*
- 13.** *Room Hire of the Pittencrieff Suite.*

***Our Wedding Portfolio has been compiled to offer exceptional value for money for your traditional wedding requirements, leaving you free to tailor your day to suit your needs. Should you have any additional requirements, our experienced Wedding Co-ordinator is on hand to offer advice and assist with arrangements.***

### **OUR PACKAGES**

#### **2026 Package Prices**

30 Guests £3938.00  
40 Guests £4411.00  
50 Guests £5390.00  
60 Guests £6369.00  
70 Guests £7238.00  
80 Guests £8140.00

# Wedding Banqueting Menus 2026

## STARTERS (Select One)

**Platter of Melon & Fresh Fruit**  
with lemon sorbet & passion fruit syrup

**Chicken Liver Pate**  
served with red onion chutney & brioche toast

**North Atlantic Prawns**  
Bound in a rich marie rose sauce

**Button Mushrooms & Smoked Bacon**  
Bound in a white wine cream sauce and served  
in a puff pastry

## SOUPS (Select One)

**Lentil & Smoked Ham Broth**  
  
**Cream of Leek & Potato Soup**  
  
**Chicken, Vegetable & Rice Broth**

**Traditional Minestrone Soup with Pesto Croutons**  
  
**Cream of Tomato & Roasted Pepper Soup**  
  
*All soups served with a warm baked roll.*

## MAIN COURSES (Select Two)

**Roast Topside of Beef & Yorkshire Pudding**  
with a choice of one of the following sauces:

Traditional rich gravy  
Black peppercorn sauce  
Whisky & haggis cream sauce  
~

**Supreme of Chicken with a choice of one of the following sauces:**

Smoked bacon & cheese  
White wine and mushroom  
White wine & chive  
Rich roast gravy

**Oven Baked Fillet of Salmon**  
With a lemon butter sauce  
~

**Homemade Steak Pie**  
Succulent cuts of beef stewed in a rich gravy  
topped with butter puff pastry  
~

**Slow Roasted Gammon**  
With a honey glaze sauce  
~

*All served with roast or boiled potatoes and  
seasonal vegetables*

## DESSERTS (Select Two)

**Vanilla Cheesecake**  
Accompanied by a mixed berry compote  
~

**Traditional Raspberry Cranachan**  
Served with homemade shortbread  
~

**Homemade Sticky Toffee Pudding**  
Served with toffee sauce & custard

**Caramel Apple Pie**  
Served with custard or ice cream  
~

**Lemon Tarte**  
Served with raspberry coulis & vanilla cream  
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**Selection of Scottish Cheeses**  
Served with grapes, celery & oatcakes

*Freshly brewed coffee with chocolate mints to finish.*

# **Buffet Menu Selections 2026**

## **Buffet Menu A**

*Sandwiches*

*Sausage Rolls*

*Seasoned Potato Wedges*

**£13.20 per person**

## **Buffet Menu B**

*All the above and including.*

*Kilted Sausages & Mini Chicken Tenders*

**£16.95 per person**

## **Buffet Menu C**

*All the above and including*

*Slices of Pizza & Homemade Mini Pies*

*filled with Chicken & Bacon; Steak;*

*Macaroni and Chicken Curry*

**£19.25 per person**

# **Booking Your Wedding**

*A provisional booking can be made by telephone or in person and can be held for up to 7 days. The booking will be confirmed upon receipt of a £300.00 deposit. A further 15% of the estimated cost is required within 8 weeks of placing your booking.*

*With our wedding packages, 6 months prior to your wedding day we require 25% of the wedding bill to be paid, and 12 weeks prior a further 50% of the wedding bill to be paid. The remaining balance is to be settled 28 days prior to your wedding day.*

*All payments are non-refundable and non-transferable.*

*To enable your day to run smoothly the wedding co-ordinator, along with yourself will discuss and note all your personal requirements, enabling you to relax knowing everything is in hand. The final numbers are required 28 days prior to the function.*

*Should you wish to have any special requirements, we will be happy to discuss them with you.*

## **Useful Information**

### **TABLE PLANS**

*The main Bridal party sits along one side of a long table facing the guests, so everyone can view the Top Table.*

*The Bride and Groom sit in the middle, the groom on the right of the Bride, with men and women alternated. Pageboys and Ushers usually occupy tables closest to the top table; any additional Bridesmaids & Flower girls may be seated at the ends of the top table along with the minister if invited. Although you may adapt this to your choosing, this is only a guide.*

### **Top Table Layout**

<i>Chief Bridesmaid</i>	<i>Groom's Father</i>	<i>Bride's Mother</i>	<i>Groom</i>	<i>Bride</i>	<i>Bride's Father</i>	<i>Groom's Mother</i>	<i>Best Man</i>
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*Remaining Tables - Closest relatives are usually seated nearest to the Top Table, Aunts, Uncles, Grandparents and other relatives.*

### **Speeches and Toasts**

*Speeches include the Toasts and usually occur before the meal. The delivery of the speeches is the part of the day most people dread, but, with a little planning it need not be an ordeal.*

*The Order of the Speeches:*

*Each Speaker should be announced by the Toastmaster or Best Man.*

*First Toast – The Bride's Dad or Giver-away stands and says a few words about the Bride and Groom, welcoming the Groom into the family and toasting the health and happiness of both Bride and Groom.*

*Reply – The Groom responds on behalf of the Bride and himself, thanks everyone for all the gifts received and proposes a toast to the Bridesmaid/s.*

*Reply – The Best Man replies on behalf of the Bridesmaid/s, reads cards and once again toasts the Bride and Groom.*