

The Sherbrooke Castle Hotel
& Morrison's Restaurant

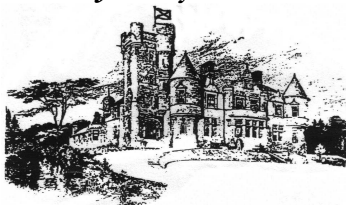


In this tranquil and exclusive setting in one of Glasgow's most prestigious residential areas, the Sherbrooke Castle stands in its own private gardens and is unique in that it offers an added romantic touch to a very special day.

We at the Sherbrooke Castle strongly believe that we have one of the finest banqueting function locations, where you will find a superb team of Hotel professionals to cater for your every requirement.

Please visit our website at www.sherbrooke.co.uk

Prices listed are from 4th January 2012 until 1st January 2013



WE ARE HAPPY TO ORGANISE A RANGE OF SERVICES TO ENSURE THE SUCCESS OF YOUR SPECIAL DAY. SOME OF THESE SERVICES ARE LISTED BELOW.

A Minimum number applies on Fridays and Saturdays (please see our terms & conditions)

The Brooke Suite & Conservatory may be subject to a facility fee.

FOR EVERY WEDDING PARTY, WE OFFER, WITH OUR COMPLIMENTS:

*Experienced, professional Wedding Coordinator
Use of the private gardens, terrace and staircase for photographs
Bar facilities (see also the Banqueting Refreshments Packages on the next page)*

OPTIONAL SERVICES INCLUDE:

*Chauffeur Driven Wedding Cars
Choice of areas in the Hotel for your
Wedding Ceremony (Terrace, Morrisons or Brooke Suite) - £350.00
Minister or Humanist Celebrant to perform your Wedding Service
Piper to play as your guests arrive, and to pipe you into your Service and Reception
Master of ceremonies to guide you on your special day
A selection of hot & cold canapés on arrival
Dressing of fabric swags, white lights and bows for Top Table and/or Staircase
(The decoration of our main staircase is limited, please check with Banqueting)
Chair coverings of your choice for the banqueting room £2.95 - £3.75, inclusive of bows
(Specially tailored to fit our chairs – we only allow our own chair covers in the hotel)
Miniatures of whisky, or other selected spirits, personalised on the day for favours
Entertainment for your reception, including Band, Pianist, Harpist, String Quartet, Disco*

PLEASE ASK FOR A QUOTATION FOR ANY SERVICE YOU REQUIRE, INCLUDING THOSE WHICH ARE NOT LISTED ABOVE.

HOTEL BEDROOM SUITES

*Your guests may wish to complete their enjoyment of your Special Day by staying in one of our stylishly refurbished bedroom suites.
Our current tariff is available on request.**

CIVIL CEREMONIES

*The Castle is licensed to hold civil marriage/partnership ceremonies.
We will be delighted to assist you with the planning of your ceremony, although you will have to contact Glasgow City Registrar at Park Circus directly to make arrangements with them for the appointment of a Registrar.*

BANQUETING REFRESHMENTS

Should you choose one of our refreshment packages, and have in excess of

All prices include VAT at 20%

*Prices listed are from 4th January 2012 until 1st January 2013
100 guests, these packages will include with our compliments over night accommodation for
the bride & bridegroom*

~A~

- ❖ A glass of sparkling wine, soft, beer, etc.. per person on arrival*
- ❖ 2 glasses of house wine per person with the meal*
- ❖ A glass of whisky, vodka, gin etc or a soft drink per person with the speeches.*

£16.45

~B~

- ❖ A glass of sparkling wine, soft, beer, etc.. per person on arrival*
- ❖ A glass of sparkling wine per person with the cutting of the cake*
- ❖ 2 glasses of house wine per person with the meal*
- ❖ A glass of whisky, sherry, vodka, gin etc. or a soft drink per person with the speeches.*

£21.45

~C~

- ❖ A glass of Champagne per person on arrival*
- ❖ A glass of Champagne per person with the cutting of the cake*
- ❖ 2 glasses of house wine per person with the meal*
- ❖ A glass of whisky, sherry, vodka, gin etc. or a soft drink per person with the speeches*

£29.60

~D~

- ❖ A glass of Champagne per person on arrival*
- ❖ A glass of Champagne per person with the cutting of the cake*
- ❖ 2 glasses of wine per person with the meal*
- ❖ A glass of Champagne per person with the speeches*

£33.75



Prices listed are from 4th January 2012 until 1st January 2013

Our head chef has suggested some banqueting menus for you to choose from, however we understand the individual nature of every occasion and we would be more than happy to assist with any alternative menu and vegetarian or special dietary requirements

MENU 1

£32.45

Carrot & Coriander Soup



*Pan Roasted Chicken Supreme
Woodland mushroom, white wine
& tarragon cream sauce*



Sticky Toffee Pudding



Freshly percolated Coffee and Shortbread

MENU 2

£33.70

Cream of Cauliflower Soup



*Breast of Chicken stuffed with Tomato Fondue,
Basil and Mozzarella
Served with a Red wine jus*



*Caramelised Lemon Tart
Fresh berry coulis*



Freshly percolated Coffee and Shortbread

MENU 3

£37.95

*Fan of Galia Melon
Raspberry & mango coulis with seasonal fruits*



Tomato & Basil Soup



*Supreme of Chicken Glengarry
Oven-roasted with haggis stuffing & whisky sauce*



*Apple & Caramel Parfait
Calvados Creme Anglaise*



Freshly percolated Coffee and Shortbread

MENU 4

£37.95

*Tartlet of Sun Blush Tomato, Artichoke & Wild Mushroom
Mixed leaf salad, mustard dressing*



Potato, Leek & Roquette Soup



*Baked Salmon
With herb & brioche crust, caviar & champagne veloute*



*Raspberry Pavlova
Baked meringue, Chantilly cream, fresh raspberries & raspberry sauce*



Freshly percolated Coffee and Shortbread

Prices listed are from 4th January 2012 until 1st January 2013

BANQUETING CHOICES Cont'd

MENU 5

£38.25

*Parma Ham & Melon
Roquette Salad & balsamic dressing*



*Sweetcorn Soup
With chervil*



*Roasted Chicken Supreme
With Lemon and Grain mustard sauce*



*Vanilla Pod Cheesecake
With strawberry & cracked pepper compote*



Freshly percolated Coffee and Shortbread

MENU 6

£48.65

*Loch Duart Smoked Salmon
With Capers, lemon & brown bread*



Roasted Parsnip & Red Lentil Soup



*Pan-Seared Saddle of Lamb
Oatmeal skirlie with minted jus*



*Vanilla Creme Brulee
With homemade shortbread*



Freshly percolated Coffee and Petit Fours

MENU 7

£49.50

Traditional Cullen Skink



*Parcel of Haggis, Neeps & Tatties
With whisky sauce*



*Roast Sirloin of Mature Scottish Beef
Caramelised shallot & red wine jus*



*Raspberry Cranachan
Raspberries, cream & toasted oatmeal, scented with
Drambuie and served with home-made shortbread*



Freshly percolated Coffee and Petit Fours

MENU 8

£56.00

*Pressed Terrine of Confit Duck & Foie Gras
Served with pear & apple chutney & oatcakes*



Butternut Squash Soup



*Fillet of Mature Scottish Beef
With shallot, woodland mushroom & thyme jus*



*Belgian Chocolate Torte & Cappuccino Mousse
With a Baileys Velour Sauce*



Freshly percolated Coffee and Petit Fours

Prices listed are from 4th January 2012 until 1st January 2013
Suggested alternative choices and canapé selector

Starters, soups & intermediates

Roasted Mushroom Soup
With tarragon

Marbury Smokehouse Thai Cured Salmon
Mustard & dill dressing with lemon & brown bread

Lanarkshire Blue Cheese & Walnut Tartlet
Salad of pear, frisse & sherry vinaigrette

Traditional Scotch Broth
With mutton

Minestrone Soup
With bacon & pesto

White Onion Soup
With chive oil & croutons

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A supplement may be added depending on your
choice of dessert

Main Courses

28 Day Matured Scottish Beef, naturally reared & grass fed Served
with peppercorn sauce & grilled Mushroom (10oz Rib eye, 8oz
Sirloin or 8oz Fillet)

Roast Loin of Pork Marinated With Honey & Mustard With apple
sauce & a light jus

Breast of Guinea Fowl With a Hunter style Chasseur Sauce

Baked Fillet of Cod Wilted spinach & yellow pepper veloute

Breast of Chicken Stuffed With Tomato Fondue, Basil &
Mozzarella Red wine jus

(A supplement may be added depending on your choice of dish)

Desserts

Sticky Toffee Pudding, with butterscotch sauce & Anglaise

Steamed Syrup Sponge Pudding with vanilla ice cream

Apricot & Almond Tart, with spiced apricot coulis

Baked Lemon & Blueberry Cheesecake with a citrus syrup

Iced Banana Soufflé & Chocolate Cup with caramelised banana &
brandy snap basket

Selection of Scottish Farmhouse Cheeses with quince jelly & oatcakes

(A supplement may be added depending on your choice of dessert)

Selection of Hand Crafted Petit Fours - £1.60

Canapés

Belgian Chocolate Dipped Strawberries
Miniature Steak & Ale Pie, Puff Pastry
Roquefort & Cream Cheese Shortbread
Tomato & Olive Tapenade Galette
Chicken Liver Pate, Homemade Chutney, Oatcakes
Pressed Chicken & Ham Hough Terrine, Crostini
Baby Baked Potatoes, Smoked Salmon Cream Cheese
Haggis Bon Bons
Shot of Soup De Jour

Any 4 canapés per person - £6.50

Each additional canapé - £1.50

Morrisons Selection

West Coast Oyster With Champagne Sabayon
Miniature Fillet of Beef Wellington
Marbury Smokehouse Thai Cured Salmon Blinis
Lanark Blue Cheese & Chive Shortbread
Mini Beer Battered Haddock & Frites, Tartare Sauce
Veloute of Garden Pea & Mint

Any 3 canapés per person - £10.15

Each additional canapé - £2.75

VEGETARIAN SELECTION

Baked Goats Cheese & Ratatouille Parcels
Wild Mushroom Risotto
Asparagus & Garden Pea Risotto
Baked Brie, Caramelised Onion & Artichoke Tart
Mushroom Ravioli with White Wine & Parmesan Cream

**OUR HEAD CHEF WILL BE HAPPY TO
PREPARE ANY OTHER VEGETARIAN
MEAL OF YOUR CHOICE**

CHILDREN'S MENU

(for children under 12 years of age)

£17.50

Homemade Soup as per Wedding Party

♥♥

Fish Goujons

Sausage & Beans

Breast of Chicken Nuggets

Homemade Burger with Cheese

All the above are served with French fries

♥♥

Vanilla Ice Cream with Chocolate Sauce

Prices listed are from 4th January 2012 until 1st January 2013
EVENING FINGER BUFFET SELECTIONS

BUFFET MENU 1
£3.60

Tea/Coffee & Wedding Cake

BUFFET MENU 2
£6.65

*Selection of finger sandwiches
(including vegetarian)
Sausage rolls
Tea and Coffee*

BUFFET MENU 3
£7.10

*(2 rolls per person)
Rolls with Bacon / Sausage
Tea and Coffee*

BUFFET MENU 4
£8.45

*Selection of finger sandwiches
(including vegetarian)
Oven-baked Sausage Rolls
Vegetable spring rolls
Tea and Coffee*

BUFFET MENU 5
£11.45

*Selection of finger sandwiches
(including vegetarian)
Oven-baked Sausage Rolls
Selection of Petit Crolines
Vegetable Pakora
Samosas
Tea and Coffee*

BUFFET MENU 6
£12.95

*Selection of finger sandwiches
(including vegetarian)
Oven-baked Sausage Rolls
Selection of Petit Crolines
Pakora with Tomato and Chilli Dip
Vegetarian Spring Rolls
Mini Haggis Croquettes
Tea and Coffee*

EVENING FORK BUFFETS

BUFFET MENU 7
£7.95

*Traditional Scottish Stovies
Bread Rolls*

BUFFET MENU 8
£8.95

*Chicken Curry with Rice
Naan Bread*

*These buffet menus can be altered to suit your personal requirements.
Other buffet choices may also be discussed with banqueting.
We will be happy to serve your wedding cake with the buffet.*