



Banff Springs
the hotel
★★★★

2021 Wedding Brochure

We hope you find all the information you require in the following wedding pack, however, if you would like further information please do not hesitate to contact our Events team by telephone on 01261 812881 or by emailing weddings@thebanffsprings.co.uk and we will be happy to assist you with your query.

Weddings at The Banff Springs Hotel

On behalf of all the staff at The Banff Springs Hotel we would like to congratulate you on your recent engagement and your forthcoming wedding.

We hope you find the information in our Wedding Brochure helpful however, if you would like further information please do not hesitate to contact our dedicated Events team by telephone on 01261 812881 or by emailing weddings@thebanffsprings.co.uk and we will be happy to assist you with any queries you may have.

Located in the stunning setting high above the golden sands of the Moray Firth coastline, The Banff Springs Hotel, has always been known for its quality of customer care, food service and attention to detail and can provide the perfect setting for you and your guests as you say, "I do".

Our two function suites can hold up to 48 or 260 guests, with a 300 guests capacity in the evening and we can provide various options which tend to your specific needs for your special day and can host either your whole Wedding Day or just your Wedding Reception.

At the Banff Springs Hotel we aim to make every wedding unique to each couple, tell us your wishes for your day, and we will do our best to make it come true.

As standard, each of our wedding packages benefit from the below inclusions:

- ♥ Red carpet welcome to the hotel on arrival
- ♥ The services of our events team prior to your day & throughout the day
- ♥ Master of Ceremonies
- ♥ Personalised menu
- ♥ Rooms available at a preferential Bed & Breakfast rate
- ♥ White linen tablecloths and napkins
- ♥ Silver cake base and knife
- ♥ Ivory aisle carpet

Optional extras, which can be discussed in detail at the time of booking include:

- ♥ Fairy light backdrops
- ♥ Fairy light Canopy
- ♥ Wedding car hire
- ♥ Confectionary station
- ♥ Liaising with other suppliers

Booking your Wedding Day

We welcome all potential wedding couples to visit the Hotel, where we will give you a guided tour of all of our facilities. This will be done by a member of our Events team, who will then outline your initial requirements and tailor the wedding package we offer to your individual needs. As part of this meeting, we can also look through potential dates for you.

Once you have agreed on a potential wedding date, we can hold a provisional date in our events calendar for up to 21 days, thus giving you the opportunity to coordinate your other arrangements such as your Wedding Band, Photographer, etc. By holding a provisional date, this gives you peace of mind that until you make a decision no one else can book this date at the hotel. By the 21st day, if you wish to confirm your booking, we ask that a non-refundable deposit of £500.00 is paid, which will be deducted from your wedding account. You will also be asked to sign and return the booking confirmation form which is located at the back of our Wedding Brochure and terms and conditions agreement provided along with this pack.

On receipt of your deposit, your booking form and your terms and conditions agreement, we will write to you with confirmation of your date and a rooming list if required.

After you have your chosen date, you are more than welcome to call or visit the hotel as often as you like to discuss various aspects of your day. You may also wish to show family or friends around the venue however we do

recommend making an appointment to ensure you can view the rooms you wish to.

Approximately four months before your wedding, we recommend you book a consultation appointment with us to go over the requirements for your day in more detail. At this appointment, we will go through all of the information required to create a running sheet customised for your special day which will then be sent to you to approve.

Six weeks before your wedding, 50% of your estimated wedding bill is payable, and seven days prior to your wedding 100% of your estimated bill is payable. Anything additional that you add on to your bill on the day of your wedding will be paid the morning after. An update with guest numbers will be required two weeks prior to your wedding date and a final number is required seven days prior to the wedding date, any reductions to this number after the one-week period will be charged at full price.



Planning Your Wedding Day

When planning a wedding, the possibilities are endless, and the process can be overwhelming, to help you plan your perfect day, we have put together some information for you. We hope you find it useful, but most importantly remember this is your wedding, and you make the rules!

Toasts and Speeches

Traditionally the speeches come at the end of the meal, but more recently these are happening before the meal, to relieve the pressure! Again, this is up to you, but to get you started they would normally follow as:

- ♥ The Bride's Father (or a family friend) proposes a toast to the happy couple.
- ♥ This is replied to by the groom, who thanks both sets of parents and the guests, followed by a toast to the Bridesmaids.
- ♥ The Best Man replies on behalf of the Bridesmaids and traditionally reads the cards.

Cutting the Cake

The cutting of the cake can take place at any point during the wedding breakfast, either before, during or after the meal, it is up to you. If the cake is to be served at your evening buffet, it can also be done before your dance begins to allow evening guests to see it.

Additional Treats

Our past wedding couples have arranged for a bottle of champagne to be put into the rooms of their bridal parties as a token of their appreciation.

Getting Married at Banff Springs

We offer couples the opportunity to have the wedding service here at The Banff Springs Hotel, whether it is a religious, civil or humanist service. We can host small and large ceremonies depending on your needs.

The Deveron Suite

For larger wedding ceremonies, the Deveron suite is an ideal setting. It can accommodate up to 260 guests comfortably and up to 300 guests in the evening.

There is a £500.00 charge for ceremonies held in the Deveron Suite.

The Moray Lounge

The Moray Lounge is the perfect venue for smaller more intimate ceremonies and can accommodate up to 48 guests in comfort.

There is a £200.00 charge for ceremonies held in the Moray Lounge.

Your Ceremony

Although we are happy to provide advice where we can, please note that the costs for Registrar, Minister or Humanist plus all legal costs are not included in the above prices nor are the arrangements of these the responsibility of The Banff Springs Hotel. We recommend you look into this when selecting your date.

Accommodation for your Wedding

As part of your booking, we automatically hold up to 15 rooms for the night of your wedding and these rooms will benefit from our wedding rate prices. This is subject to availability at the time of wedding bookings. This will include one of our bridal suites which is charged at 50% of our standard rate and a combination of twin, double and sea view rooms. If you do not require all of these rooms, please let us know at your earliest convenience, through writing.

The rooms held are to be allocated by yourself only and names provided to us no later than 28 days prior to your wedding date.

Our check in time is 2.00pm and check out time is 11.00am. Payment for these rooms is upon arrival or departure and the guests are responsible for their own account unless other arrangements have been agreed with yourself.

Banff Springs the hotel, has 36 rooms in total, if you require additional rooms, we recommend that your guest's contact the hotel direct as wedding rates for guests are charged at 10% of our standard rate and can be redeemed by contacting our Reception Team on 01261 812881.



Pre-Wedding Meal

If you and your family are staying with us the night prior, why not take advantage of one of our private dining areas to have a pre-wedding dinner? Choose 3 choices from each course to create your personalised menu.

Starter

Soup of the Day

Chicken Liver Pate

accompanied with Red Onion Marmalade and Oatcakes

Shrimp Cocktail

bound in a Marie Rose Sauce served with a Crisp Salad and Salsa

Fruit Platter of Melon, Pineapple, Kiwi and Strawberry

drizzled with Passion Fruit Syrup accompanied with Sorbet

Haggis Bon Bons

on a Wholegrain Mustard Mayonnaise and Rocket

Main

Roast Silverside of Beef

with Yorkshire Pudding, Buttered Seasonal Vegetables and Gravy

Roast Breast of Chicken

stuffed with either

Haggis served with Baby Potatoes and Seasonal Vegetables and topped with a Pepper Sauce

OR

Oatmeal Stuffing served with Baby Potatoes and Seasonal Vegetables and topped with Gravy

Haddock Mornay

with Creamy Mash Potato and Buttered Green Vegetables

Pan Fried Salmon

with New Potatoes, Wilted Greens and a White Wine and Chive Cream

Wild Mushroom Parmesan Penne Pasta

served with Garlic Bread

Dessert

Creme Brûlée

with Shortbread and Sorbet

Sticky Toffee Pudding

Served with Fudge Sauce and Vanilla Ice cream

Banoffee Pie

with Ice cream

Cheesecake of the Day

with Ice Cream

Vanilla Panacotta

with Chantilly Cream and Berry Compote

Fresh Fruit Pavlova

Wedding Drinks Packages

To help you with the budgeting of your special day, we offer the following drinks packages. If, however, you would like to amend the packages below, or there is something you want to add, please discuss this with our Events Team.

The Classic Package

£18.50 per guest

An arrival drink from the following choices Whisky, Vodka, Gordons Gin, Red, White or Rose Wine or Orange Juice.

A toast drink from the following choices Whisky, Vodka, Gordons Gin, Red, White or Rose Wine or Orange Juice to toast the newlyweds.

A glass of Red, White or Rose Wine with your wedding meal.

The Sparkling Package

£21.50 per guest

An arrival drink from the following choices, a glass of light sparkling wine, bottled beer or orange juice.

A glass of light sparkling wine, bottled beer or orange juice to toast the newlyweds.

A glass of Red, White or Rose Wine with your wedding meal.

The Infused Package

£27.50 per guest

On arrival, a choice from the following gins; Hendricks, Bombay, Gordons or Caorunn served with the appropriate garnish and tonics or a glass of Sparkling Wine

A glass of chilled Sparkling Wine or orange juice to toast the newlyweds.

A glass of Red, White or Rose Wine with your wedding meal.

Evening Package

Your evening guests can be welcomed with a selection of drinks as per your instruction, this can be discussed with your Wedding Planner if required.

Corkage is not permitted here at the hotel.

Canapes

Price Per Guest

3 Canapes £5.00

4 Canapes £6.50

5 Canapes £8.00

Savoury

Stornoway Black Pudding Bons Bons

Handmade Haggis Bon Bons

Chicken Liver Pate served on an Oatcake

Honey Mustard Chipolatas

Cajun Spiced Chipolatas

Honey Roasted Ham & Mature Cheddar Quiches

King Prawn Tempura

Cullen Skink Tartlets

Leek and Mature Cheddar Quiches

Caramelised Red Onion and Goats Cheese Tartlet

Vegetable Spring Rolls

Smoked Salmon Crostini with a Lemon and Dill Cream Cheese

Sweet

Miniature Homemade Scones with Strawberry Jam and Chantilly Cream

Banoffee Tart

Love heart shaped Shortbread

Chocolate Dipped Strawberries

Wedding Menu Packages

Please find below our various options to create your very own personalised Wedding Menu.

The menu options are priced per dish. If you would like to offer your guests an option of 2 choices per course and the vegetarian option then you would be required to submit a pre-order 3 weeks in advance to your Wedding

Or

If a choice on the day is desired then the cost of the meal is calculated on an extra supplement of £3.00pp. This also increases your meal time from 2 hours to 2.5 hours.

Should you wish to alter these options in any way our Events Team would be more than happy to discuss this with you during your Wedding Appointments.

Starters

To begin, choose two of the following

Chicken Liver Pate, Red Onion Marmalade & Oatcakes

£8.45

Fresh Fruit Platter served with Fruits of the Forrest Sorbet & Passion Fruit Syrup

£8.75

Pearls of Melon with Raspberry Sorbet & Mango Salsa

£8.75

Traditional Scotch Broth

£6.25

Lentil & Cured Bacon Soup

£6.25

Cream of Leek & Potato Soup

£6.25

Vine Tomato & Roasted Red Pepper Soup

£6.25

Haggis, Neeps & Tatties with Scotch Whisky Sauce

£8.45

Traditional Shrimp Cocktail

£10.25

Smoked Haddock Fishcake, Tomato Salsa & Dressed Leaves

£8.45

Banff Springs Cullen Skink

£7.50

Thai Sweet Potato, Coconut & Thyme Soup

£6.25

Cullen Skink Tartlet

£8.45

Why not consider a trio of starters from the following choices

Handmade Haggis Bon Bons

Cullen Skink Tartlet

Traditional Shrimp Cocktail

Fan of Melon with Coulis

Espresso Cup of Soup of your choice

Chicken Liver Pate with an Oatcake & Red Onion Marmalade

£11.75

Intermediates



If you wish to add on an additional course, we can add a Sorbet course
and/or a Fish course

Sorbet Course



Lemon and Lime

Green Apple

Mango and Passion Fruit

Blackcurrant

Raspberry

Fruits of the Forest

£3.75

Champagne

£4.95

Fish Course



A fish course of Lemon Sole Mornay with Duchess Potatoes

£9.95

Main Course



For your main course, choose two of the following

Roast Breast of Chicken stuffed with Oatmeal & topped with Gravy

Served with Dauphinoise Potato, Honey Roasted Carrots, Cream Savoy + Bacon, Buttered Asparagus Spears.

£23.75

Roast Breast of Chicken with Haggis & a Whisky cream sauce

Served with Dauphinoise Potato, Honey Roasted Carrots, Cream Savoy + Bacon, Buttered Asparagus Spears.

£23.75

Roast Breast of Chicken with Stornoway Black Pudding & traditional Drambuie sauce

Served with Dauphinoise Potato, Honey Roasted Carrots, Cream Savoy + Bacon, Buttered Asparagus Spears.

£23.75

Prime Aged Aberdeen Angus Silverside with Yorkshire Pudding & Gravy

Served Roast and Boiled Potatoes, Honey Roasted Carrots, Buttered Broccoli Florets

£23.75

Prime Aged Aberdeen Angus Sirloin with Yorkshire Pudding & Gravy

Served Roast and Boiled Potatoes, Honey Roasted Carrots, Buttered Broccoli Florets

£28.75

Pan Fried Salmon with Greens served on a Spring Onion Mash and a White Wine
and Parsley Sauce

£20.35

Saddle of Venison, Braised Red Cabbage, Haggis, Creamy Leek Mash & a
Redcurrant Jus

£27.55

Monkfish wrapped in Parma Ham on Pomme Puree with Buttered Green Vegetables

£25.15

Desserts



For dessert, choose from two of the following

Sticky Toffee Pudding, Fudge Sauce & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream

Panacotta with a Fresh Berry Compote

Banoffee Pie

Crème Brûlée with Shortbread & Sorbet

Your choice of Cheesecake

Panacotta with a Fresh Berry Compote

£8.35



Why not consider a trio of desserts from the below choices:

Fresh Fruit Pavlova

Crème Brulee

Chocolate Brownie

Pannacotta

Sticky Toffee Pudding

Lemon Tart

Cheesecake (Assorted Flavours)

Banoffee Tart

A selection of locally sourced Ice Cream

£11.75



To finish, Tea, Coffee & After Dinner Mints

£2.50

Upgrade to Homemade Tablet for

£0.50

Vegetarian or Special Dietary Requests

Our chefs can tailor most of our dishes to suit an array of dietary requirements. Some of our vegetarian options are noted below and these are included in your meal price. However, if additional requirements are needed, we are more than happy to discuss these with you at your wedding appointments.

Vegetarian

Vegetable Stir-fry set in a Sweet Chilli and Hoisin Sauce with Noodles

Wild Mushroom and Asparagus Risotto

Blue Cheese and Mushroom Gnocchi

Double Cheese and Vegetable Tart

Vegan

Satay Sweet Potato Curry

Courgette, Pea and Basil Risotto

Vegan Shephard's Pie

Children's Menu



12 & Under

Please see below our children's menu, under 3 year olds dine for free whereas 3-12 year olds are charged at £20.00 per child

We recommend like your Main Menu that you select 2 options for each course.

Starter

Cullen Skink

Soup of the Day

Garlic Bread



Main Course

Cheesy Pasta

Chicken Goujons

Haddock

Sausages

(Served with Chips or Mash and Peas or Beans)



Dessert

Warm Brownie served with Chocolate Sauce and Ice Cream

Fresh Fruit Salad

Assorted Ice Cream

Evening Buffet

We offer a variety of options for evening buffets and are open to your suggestions if you have a different idea. For any of the below packages, we require you cater for 100% of your total number of guests.

Buffet A

Pork Sausages in a Bun

or

Warm Bacon Rolls

Tea and Coffee

£7.55pp

Buffet B

Traditional Mini Pies

(Steak, Mince, Macaroni

or Chicken Curry)

Tea and Coffee

£8.75pp

Buffet C

Selection of freshly made
Sandwiches

Oven Baked Sausage Rolls

Assorted Vol Au Vents

Tea and Coffee

£10.55pp

Buffet D

Traditional Stovies
with Oatcakes and Beetroot

Macaroni Cheese

Tea and Coffee

£11.75 pp

Wedding Booking Form

Please complete the below booking form and return to us along with your signed copy of our terms and conditions sheet. We will confirm receipt of these in writing.

Bride / Groom First Name: _____ Bride / Groom Surname: _____

Bride / Groom First Name: _____ Bride / Groom Surname: _____

Date of Wedding

Day: _____ Month: _____ Year: _____

Estimated Guest Numbers

Ceremony: _____ Meal: _____ Evening: _____

Contact name for discussing wedding arrangements: _____

Contact number (s): _____

Email address: _____

Postal address: _____

Person responsible for settling wedding account: _____

Their contact number(s): _____

Deposit Payment Method: _____

Signature: _____

Date: _____