

# Booking your Wedding at Friars Carse Hotel In 2009

**Congratulations on your forthcoming marriage, and Thank You  
for considering Friars Carse as the venue in which to celebrate your special day.**

The Hotel can cater for intimate & larger Wedding parties alike, whether it is in the Hotel itself or in our Marquee in the Hotel Grounds

Friars Carse is a unique Hotel, which combines understated luxury with superb service and outstanding value. The Hotel is recognised as an absolutely wonderful venue for Weddings. The delightful ambience of the old house, Grade A listed building is recognised as a truly wonderful backdrop for Weddings. With it's origin's which go back to the 13<sup>th</sup> Century, this fine Scottish Baronial Hall is most famous for it's connections with the celebrated poet, Robert Burns, who wrote many of his well known work whilst staying here. Set within 45 acres of its own mature woodlands stretching to the River Nith, Friars Carse promises to provide the ideal location for your very special day.



Please be assured that should you entrust us with your Wedding, our friendly and experienced staff will do everything to ensure that you enjoy a most successful and memorable day.

We feel the hotel is an ideal venue for Wedding parties, functions and conferences, as it offers comfortable surroundings and an efficient yet relaxed service. The restaurant offers a tempting choice of cuisine, opening for dinner each evening. The Lounge bar offers a good range of hot and cold food at lunchtimes, and light snacks and teas & coffees are available until 6pm.

The Scottish Tourist Board rates Friars Carse Hotel for its facilities as 3 Star.

The hotel is licensed for Civil Marriage, Civil Partnership and Naming Ceremonies, in three areas, up to a maximum of 120 persons.

Please contact Arlene Porteous our Wedding Co-ordinator, and she will be happy to arrange a suitable time for you to visit the Hotel and discuss your requirements.

## **EXCLUSIVE USE**

Friars Carse offer you the opportunity to take over the hotel exclusively for your Wedding day. This can be arranged at a cost of £4,000 and includes the exclusive use of the venue and marquee on the lawn from 12noon on the day of your Wedding until 11am the following day and all 21 bedrooms of accommodation including breakfast

## **How to make a booking**

Please be advised that popular dates sell out in the hotel diary over a year in advance, and a telephone call to check availability is advisable prior to your visit.

To make a provisional booking you may visit, telephone, fax or email with details of your names, address and telephone number, Civil or Church Wedding, and an approximate number of daytime and evening guests.

Once availability has been confirmed the Hotel will place your booking on a provisional hold for 14 days and we will write to confirm the details. After this time, unconfirmed bookings may be released by the hotel without notice, due to the high demand for weddings at Friars Carse.

To confirm the booking a non-refundable deposit of £1,000.00 is required, along with a signed copy of the hotel's Booking Terms & Conditions. You are advised to inform the hotel at this stage how many bedrooms you require us to book provisionally for your guests. They are booked in the Bride & Groom's name until you confirm the rooming list with the Wedding Co-ordinator.

We strongly urge you to consider insurance cover for your wedding.

# The Wedding Package at Friars Carse Hotel

Facility for a Civil Function in three licensed rooms, up to 120 guests

45 acres of beautiful private grounds in which to take photographs and enjoy your stay

Manicured lawns on which the Marquee stands

A mile stretch of the River Nith offering fantastic photo opportunities & backdrop for Fireworks  
(must be a licensed and insured firework company)

An extensive and flexible menu selection

Complimentary use of the round or square silver Cake base & ceremonial knife

Colour Co-ordinated table linen to suite your preferred theme (please enquire for availability & cost)

Master of Ceremonies to assist with arrangements on the day

Complimentary Bridal Suite on the night of your wedding (parties over 10 daytime guests)

Preferential bedroom rates for your guests

Advice & assistance provided in arranging florist, photographer and other wedding services.

## A Civil Wedding Ceremony

**Dumfries Registration Service licenses the hotel's civil functions.**

**Telephone: 01387260000**

The hotel will take confirmed bookings with a deposit to secure the date as early as our diary allows.  
However, the Register Office will book 12 months prior and no earlier.

When booking in the hotel diary within 12 months prior of your intended Wedding date, it is essential that you check that a Registrar is available to perform the ceremony, prior to paying a deposit on the hotel venue.

The Registry Office will give advice on the procedure to follow regarding booking, giving notice, ceremony content, music and any other queries relating to where to stand etc.

# The Function Rooms

The following information relates to the function room capacity, features and room hire fees.  
Room Hire fees are charged for the room in which you hold your Wedding Breakfast.

## **The Nith Room    £300.00 hire**

The Nith Room is a very attractive room located on the ground floor, very light in colour with a striking fireplace with ornate mirror over and has elegant chandeliers and wall lights. This room also consists of a large bay window that presents beautiful views of the gardens and river.

Capacity 50 guests.



## **Marquee    £1,600.00 venue hire**

*(Includes hire of the marquee structure, & all equipment to service your Wedding within the Marquee)*

You may arrange your own Marquee to be erected on the rear lawns, and the hotel includes a temporary bar with draught beers & chilled bottles as per the Hotel Bar. At the time of publication Wedding Ceremonies are not licensed to be performed in Marquees.



## **The Whistle Restaurant    £400.00 hire**

The Whistle Restaurant offers traditionally wood panelling, open fireplaces and elegant chandeliers and wall lights with picturesque bay windows that overlook the stunning views of the farmland.

Capacity 70 guests.



# Guest Accommodation

All the hotel's bedrooms are ensuite, with tea & coffee making facilities, remote colour TV & Radio and stunning views of the surrounding countryside.

A special reduced rate of £90.00 per room per night (for up to 2 persons Bed & Breakfast) is offered to your guests, applicable for the night prior to your wedding, the night of, and the night after, should they wish to extend their stay. Children (0 – 4 yrs) are free of charge when sharing their parent's room. There is a charge of £15 per person for Bed & Breakfast if any additional adults occupy a room.

On confirmation of your wedding booking, a maximum of 21 bedrooms (subject to availability) can be held provisionally, for you, we ask **you** to confirm the rooms required 3 months prior to the Wedding Date. Any unallocated rooms at six weeks prior to your wedding date will be released for general sale, and you will not be charged.



Early Check-in Policy - Resident Guests may be able to obtain their key in advance strictly subject to availability on the day. If no rooms are available, guests may change in the large disabled toilet on the ground floor.

# A Sample Wedding Account

To assist with your planning of the account, this is a template for a typical bill:

1	x Function Room Hire		£
—	x Adult Drinks Package (1-6)	@ £	£
—	x Child Drinks Package	@ £	£
—	x Evening Guests Arrival Drinks	@ £	£
—	x Canapés	@ £	£
—	x Wedding Breakfast ( <i>Adults and children 14+</i> )	@ £	£
—	x Child Wedding Breakfast Half Portion ( <i>4 – 13 years, excl. coffee</i> )	@ £	£
—	x Child's Wedding Breakfast ( <i>4-13 yrs 2 courses, Nuggets etc &amp; Ice Cream</i> )	@ £	£
—	x Child's Wedding Breakfast ( <i>under 4 years</i> )		Free of Charge
—	x Evening Finger Buffet	@ £	£
<b>Total:</b>			<b>£</b>
Less Deposit Paid:			£1,000.00
Amount Outstanding:			£

## Terms of Booking:

All prices include VAT @ 15%.

All prices listed in the brochure are correct at time of publication, and will be honoured, except where stated. This particularly applies to Drinks Packages and By the Glass and the Wine List, which will be confirmed by March of each year.

1am is the Last orders at the Bar for non-residents of the hotel, and this time is also the end of your Entertainment and Evening function.

Should you wish to arrange a Firework display for your party, please consult with the wedding co-ordinator, to discuss a suitable site and time (no later than 11.00pm to finish). The company must be licensed and insured – please request their insurance to be faxed or posted to us.

Public Liability Insurance is required for activities such as Bouncy Castle and Inflatable Games. Please request the operating company fax it to the Wedding Co-ordinators on 01387 740550.

If you are arranging Chair Covers, Balloons, Flowers etc in the hotel on the day prior or the morning of the wedding, please liaise with the Wedding Co-ordinators regarding a suitable room or space.

All Accounts are issued 21 days prior and requested for payment 14 days prior.  
Cancellations are not refundable beyond 14 days prior.

To make a payment - the hotel accepts Credit / Debit Cards of all types (*except Diners Club*)  
Cheques are made payable to 'Friars Carse Hotel'.

Cancellation of your total wedding booking is subject to the following conditions:

Cancellation of the total event will result in loss of your deposit.

Cancellations are deemed to take effect from the date we receive written confirmation from the client.

Cancellation of your wedding between 3 - 6 months prior to your date will incur a cancellation fee of 50% of the estimated total bill.

Cancellation of your wedding at 3 months or less prior to your date will incur a cancellation fee of 100% of the estimated total bill.

# Friars Carse Country House Hotel

## Wedding Breakfast Menu for 2009

To design your Wedding Breakfast Menu please select one option per course.  
Add together the price of each course plus coffee and this would become the total adult price per person.

If you choose to replace a Dessert with your own Wedding Cake there will be a service charge of £2.50 per person added to your account

### Soups

**£5.00**

Cream of Tomato with Basil Oil

Field Mushroom Soup with Truffle Oil

Broccoli and Blue Cheese Soup with Herb Crouton

Farmhouse Vegetable Soup with Herb Croutons

Traditional Lentil Broth with Ham

Cream of Courgette and Asparagus Soup

### Starters

Fan of Seasonal Melon accompanied by Exotic Fruits **£5.25**

Terrine of Salmon and Sole with Lemon and Dill Crème Fraiche **£5.95**

Smoked Chicken with an Orange and Stem Ginger Salad **£5.95**

Highland Game Pate with Seasonal Leaves and Prune and Brandy Chutney **£6.75**

Chicken and Pistachio Nut Terrine with a compote of Dried Fruit **£5.50**

Cheddar and Onion Tartlet with a Rocket Salad and Pepper Dressing **£6.75**

Prawn Cocktail with Marie Rose sauce and Salad **£6.50**

### Main Courses

**All Main Courses are served with a selection of Potatoes and Seasonal Vegetables,  
And Roasted Potatoes where there is a roast meat chosen**

Roast Sirloin of Angus Beef with Yorkshire pudding **£17.95**

Roast Breast of Chicken stuffed with Haggis with Whisky and Onion Cream Sauce **£15.50**

Roast Leg of Lamb with a Rosemary and Thyme Jus **£16.50**

Braised Duck Breast with a Orange sauce **£17.95**

Roast Loin of Pork with a Cider and Apple Jus **£14.50**

Braised Beef in a rich Red Wine, Mushroom and Tomato sauce **£18.95**

Traditional Cumberland Sausage served with Mash and Gravy **£13.50**

## **Fish**

Pan Fried Red Snapper with Scallops and a sauce Vierge **£15.75**

Baked Salmon Fillet with sautéed Herb Potatoes glazed with a Chive Hollandaise sauce **£14.50**

Roast Fillet of Salmon with Warm Nicoise and Basil Oil **£14.50**

Oven Baked Monkfish with Vine Tomatoes and Fennel with Rosemary Cream **£15.95**

Grilled Lemon Sole under a Prawn and Mushroom Butter **£14.25#**

## **Vegetarian and Vegan Options**

**Served and Charged as a replacement to your Main Course  
All alternative meals must be pre-ordered and marked on your seating plan**

Wild Mushroom Stroganoff with Pilaf Rice

Spinach and Ricotta Cannelloni

Vegetable Lasagne

Trio of Roasted Vegetables with a Herb Dressing **(Vegan)**

Thai style Vegetables in a Coconut and Coriander sauce with Glass Noodles **(Vegan)**

## **Children's Options**

**You may order a selection of different children's Meals i.e. some the same as adult menu, some from this menu below.**

**Please indicate on you Seating Plan each child's age, meal and drinks package requirements,  
Plus Highchair/Booster Seat where applicable.**

The Choice to Offer is as follows:

### **The same menu as the adults**

(Free of Charge for Children 0-3 years, charged at Half price for children 4 – 13 yrs inclusive,  
and full adult price for Children 14-17 years inclusive)

### **A Two Course Menu @ £6.95 per child**

A choice of Chicken Nuggets, Fish Fingers, Sausage, Cheese and Tomato Pizza, Pasta with Tomato sauce served with Chips and Peas or Beans and followed by Ice Cream.

## **Desserts**

Profiteroles with Chocolate sauce and Fresh Cream **£5.95**

Your Choice of Cheesecake with Fruit Coulis and Cream **£5.25**

Fruit Salad in a Brandy Snap Basket topped with Sorbet **£5.25**

Sticky Toffee Pudding with a Butterscotch sauce **£5.50**

Crème Brulee with a Home-made Biscuit **£6.50**

Your Choice of Crumble with lashings of Custard **£5.25**

Trio of Ice Cream with Strawberry Sauce **£3.95**

## **Cheese and Biscuits**

One Platter is suitable for a table of up to 10 persons, for example after or at the same time as the Dessert.

Cheese Platters can be used for an Evening Buffet, although the quantity will be advised by the Wedding Co-ordinator, based on the number of guests and the time served, and any other food ordered in the evening.

A Platter of British and Continental Cheeses, served with Water Biscuits and Crackers

**£32.50 per platter, giving £3.25 worth of Cheese per person, based on a table of 10 guests.**

## **Tea and Coffee**

This is generally served at the end of the Wedding Breakfast with your Wedding Cake.

A Choice of Tea or Coffee is offered individually to your guests at their table.

An alternative of English Breakfast Tea, Fruit and Herb Tea and Hot Chocolate is available upon request.

**Freshly Brewed Tea and Coffee served with Dinner Mints £2.75**

**Freshly Brewed Tea and Coffee served with Petit Fours £4.50**



# Wedding Breakfast Forked Buffet Menus

The Starters, Desserts and Coffees are served to your guests at their tables.

The Buffet is served in the Library Bar, and the guests are invited up by table.

These Menus may be amended, in consultation with the Wedding Co-ordinator and re-priced if necessary.

## Hot Buffet £30.45 per person

Please select your choice of Soup or Starter from  
page 5

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Chicken Fricassee

Fisherman's Pie

Beef Stroganoff

Basmati Rice Pilaff

Baby New Potatoes

Seasonal Salad Selection

(Tumbled Salad, Waldorf, Tri colour Pasta,

Coleslaw,

Beetroot & Onion, and Caesar Salad)

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Please select your choice of Dessert from page 7

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Tea or Coffee with Dinner Mints

## Cold Buffet £39.25 per person

Please select your choice of Soup or Starter from  
page 5

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Roast Sirloin of Beef with Creamed Horseradish

Baked Ham with Mayonnaise

Roast Turkey with Cranberry Sauce

Cheese, Tomato & Basil Quiche

Whole Salmon

Prawns and Marie Rose

Baby New Potatoes

Seasonal Salad selection

(Tumbled Salad, Pineapple Waldorf, Tri colour

Pasta, Coleslaw,

Beetroot & Onion, and Caesar Salad)

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Please select your choice of Dessert from page 7

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Tea or Coffee with Dinner Mints

## Decorated Cold Buffet £45.50 per person

Please select your choice of Soup or Starter from page 5

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A whole decorated Salmon surrounded by

Prawns

Mussels

And Salad

A Mirror of

Traditional Ham with Mayonnaise

Crown of Turkey with Cranberry

Roast Sirloin of Beef

Chefs assorted Pates

Quiche selection

Seasonal Salad selection

(Tumbled Salad, Pineapple Waldorf, Tri colour Pasta, Coleslaw,

Beetroot and Onion, and Moroccan Cous Cous)

Baby New Potatoes

Assorted Relishes and Sauces

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Please select your choice of Dessert from page 7

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Tea or Coffee with Dinner Mints

# Evening Function Buffet Menus

## Traditional Finger Buffet Menus

This is a Set Menu priced per Person.  
You may select 5 items from the list below.

### Evening Finger Buffet Menu priced at £10.95 per person

1. **Freshly Prepared Sandwiches** (1 Round) (a selection of White & Brown Bread with Meat, Fish, Egg & Cheese fillings)
2. \_\_\_\_\_ (please select one option from the Meat or Veg list below)
3. \_\_\_\_\_ (please select one option from the Meat or Veg list below)
4. \_\_\_\_\_ (please select one option from the Meat or Veg list below)
5. \_\_\_\_\_ (please select one option from the Meat or Veg list below)
6. \_\_\_\_\_ (please select one option from the Meat or Veg list below)

<u><b>Meat Options:</b></u>	<u>Approximate Quantity in the portion:</u>
½ Pork Pies	1
Hot Cocktail Sausage Rolls	2
Hot Roasted Chicken Drumsticks	1
Cheese and Bacon Quiche	2
Barbecue Chicken Wings	2
Lamb Samosa	2
Roasted Chipolata wrapped in Bacon	2

<u><b>Vegetarian Options:</b></u>	<u>Approximate Quantity in the portion:</u>
Vegetable Sate	2
Cheese & Tomato Pizza Slices	2
Selection of Vegetarian Quiche	1
Spinach & Feta Goujons	2
Vegetarian Sausage Rolls	2
Spring Rolls	2
Crisp Vegetable Samosa	2
Crunchy Sticks with Assorted Dips	
Assorted Crisps & Nuts	

## Ploughman's Style Set Buffet Menus

**Ploughman's Supper**  
**£9.95 per person**

*A Platter of Stilton, Cheddar & Brie  
Crackers & Water Biscuit Selection  
Crusty French Baguettes  
Seasonal Salad Selection  
Pickled Onions  
Grapes & Celery Sticks  
Assorted Crisps*

**Cheese Platter**

**£28.50 per Platter**  
**(Sufficient as a snack for 5 persons)**

*A Platter of Stilton, Cheddar & Brie  
Crackers & Water Biscuit Selection*

## Hog Roast

**This Buffet Menu is a set price of £1,350 to feed 100 guests.**

The Menu consists of:

*1 x Roasted Pig displayed as Pork Baps  
Stuffing  
Apple Sauce  
Mixed Salad Selection*

## Bacon Baps

*Two Bacon Butties for £6.00*



# Drinks Packages

*(These prices are based on the prevailing wine list and bar prices, so will be confirmed by April 09)*

*For Arrival/After Ceremony drink you can choose from the following – Sherry, Bucks Fizz, Pimms and Lemonade, Non-Alcoholic fruit punch, Alcoholic fruit punch and Mulled Wine*

**\* One, Two or Three Glasses of House Wine with the Wedding Breakfast (175ml = 4 glasses per bottle approx)\***

**\* One Glass of Sparkling Wine or House Champagne (125ml = 6 glasses per bottle) \***

Please select your package from the choice below or you may tailor one to suit you.

## **Package 1**

Choice of Arrival Drink *(see choice above)*

One Glass of House Wine

One Glass of Sparkling Wine

**£11.75 per person**

## **Package 2**

Choice of Arrival Drink *(see choice above)*

One Glass of House Wine

One Glass of House Champagne

**£13.50 per person**

## **Package 3**

Choice of Arrival Drink *(see choice above)*

Two Glasses of House Wine

One Glass of Sparkling Wine

**£16.00 per person**

## **Package 4**

Choice of Arrival Drink *(see choice above)*

Two Glasses of House Wine

One Glass of House Champagne

**£17.75 per person**

## **Package 5**

Choice of Arrival Drink *(see choice above)*

Three Glasses of House Wine

One Glass of Sparkling Wine

**£20.25 per person**

## **Package 6**

Choice of Arrival Drink *(see choice above)*

Three Glasses of House Wine

One Glass of House Champagne

**£22.00 per person**

## **Non-Alcoholic Child Package**

One Glass of Fruit Punch on Arrival

Two Soft Drinks with the Meal *(waiters will take order at table)*

One Sparkling Appletiser for the Toast

**£9.25 per person**

## **Corkage Charges:**

*Wine £7.50 per 75cl Bottle*

*Sparkling Wine and Champagne £10.00 per 75cl bottle*



We tend to charge corkage on approx. 2 glasses per guest, then add extra charges on the day if it is necessary to open more bottles.  
The charges may be refunded and bottles returned to you if the initial allocation is not opened.

# Drinks by the Glass

*(All Drinks Prices estimated and published at Nov 08)*

**Please use this list if you wish to price your function drinks per glass & per bottle,  
or if you are providing your own Wine and / or Champagne and wish to the hotel to provide these drinks:**

<i>Bucks Fizz with House Champagne (125ml)</i>	<b>£4.75</b>
<i>Bucks Fizz with Sparkling Wine (125ml)</i>	<b>£3.00</b>
<i>Mulled Wine (175ml)</i>	<b>£3.95</b>
<i>Sherry (50ml)</i>	<b>£2.75</b>
<i>Pimms &amp; Lemonade (220ml)</i>	<b>£3.75</b>
<i>Alcoholic Fruit Punch (220ml)</i>	<b>£4.25</b>
<i>Non-Alcoholic Fruit Punch (220ml)</i>	<b>£3.25</b>
<i>Orange or Apple Juice (125ml)</i>	<b>£1.75</b>
<i>Mineral Water (330ml)</i>	<b>£2.00</b>
<i>Jug of Fruit Juice – Orange, Apple or Grapefruit (1 litre)</i>	<b>£6.50</b>
<i>Jug of Squash – Orange or Blackcurrant (1 litre)</i>	<b>£2.50</b>

## Canapés

### Traditional Canapé Selection

*Salsa, Goats Cheese, Quail Egg, Guacamole, Aubergine Caviar, Red Pepper Tartare.  
Smoked Salmon, Crab, Keta Caviar, Salami, Prosciutto, Prawn*  
(Please indicate a choice or the full selection)

*Served on a selection of Mixed Breads & Pastry Tartlets  
£5.35 per cover gives you Four Canapés per Person*

### Bespoke Canapé Selection

**These items are priced individually, showing the number of pieces per £ value.  
We recommend you choose no more than 4 items, keep the number of covers ordered equal for each item,  
and buy no less than the equivalent of 2 pieces per person.**

<i>Mini Goat's Cheese &amp; Pesto Baguette</i>	<b>£1.65 for 1 piece</b>
<i>Asparagus &amp; Shallot Quiche with Parma Ham</i>	<b>£1.65 for 1</b>
<i>Baby Yorkshire Puddings with Fillet of Beef</i>	<b>£2.40 for 1</b>
<i>Crab &amp; Coriander Pancakes</i>	<b>£2.00 for 1</b>
<i>Smoked Salmon Bellini</i>	<b>£1.65 for 1</b>
<i>Assorted Crostini &amp; Bruschetta</i>	<b>£1.65 for 2</b>
<i>Choritzo Epinards</i>	<b>£1.65 for 1</b>
<i>Spinach Epinards</i>	<b>£1.65 for 1</b>
<i>Filled Oat Cakes (cheese &amp; ham etc)</i>	<b>£1.65 for 1</b>
<i>Cherry Tomato &amp; Mozzarella on a Parmesan Crisp</i>	<b>£1.65 for 1</b>
<i>Red Onion Tarte Tatin</i>	<b>£1.65 for 1</b>

# Wedding Test Meal

**If you feel you would like to sample some food from our Wedding Breakfast Menu the procedure is as follows:**

The Chef is happy to incorporate your choice of dishes onto the Dinner Menu or the Sunday Dinner Menu of the Day.

You may select a maximum of two dishes per course.

Choices must be confirmed via the Wedding Co-ordinators no later than 2 weeks prior to your intended date of test meal, in order that we may check the Restaurant and Function Diary, and the Chef is able to approve your selections.

A booking will then be placed for a table in the Whistle Restaurant once a suitable date, time and menu have been confirmed.

The hotel is happy to subsidise the cost of your test meals by offering them at the prevailing price in the Restaurant.

*Dinner is currently £19.95 per person for 3 courses including Coffee.*

This will be payable at the end of your test meal at Reception

You may wish to use this opportunity to buy a glass or bottle of wine or Champagne.

Please enquire with the service staff for details of which is included in our Wedding Drinks Packages.

**To book your test meal telephone Arlene on 01387 740388 extension 500**

