

LOCHSIDE

HOUSE HOTEL | LODGES | SPA



WEDDINGS

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Congratulations...

on your forthcoming wedding

Lochside House Hotel and Spa tucked away in the Ayrshire countryside was originally built in the 19th century as a personal shooting lodge for the Marquis of Bute. Throughout the years it has grown in stature now offering a majestic and spectacular setting.

The mature landscaped gardens with the loch of the Lowes and the Afton hills providing a wonderful backdrop are perfect for your photographic memories. French doors lead out on to spacious patio areas and a wrap around terrace where breathtaking scenery can be enjoyed late into the evening.

Sip champagne on the banks of the loch celebrating the start of your new life together.

*a little piece of Scotland,
exclusively yours*





From your first visit until your wedding day our dedicated wedding team will provide a professional, first class service to you and your wedding guests, ensuring you have the perfect day with memories to cherish.

Our wedding co-ordinators will take time to discuss in detail your wedding plans, guiding you through the running of the day. Our aim is to work with you to create your dream wedding, extending our experience and presenting suggestions along the way.

Aaron Suite

Enjoy exclusive use of our Aaron suite for your pre-wedding bridal preparations for hair, make-up or those final gown adjustments.



Wedding Menu Packages include

- Red Carpet on Arrival
- Pre-Dinner Canapés
- Exclusive use of your chosen Function Suite
- Personal Wedding Co-ordinator and Master of Ceremonies
- Personalised Seating Plan
- Wedding Menus
- Use of Cake Stand and Knife
- White Table Cloth and Napkins
- Complimentary Executive Double Room for Bride and Groom on Wedding Night





Married at Lochside

Lochside House Hotel can offer you the alternative venue for your marriage ceremony for an additional charge. This includes use of the stunning Glen Cáol Suite overlooking the Loch of the Lowes.

As you make your way down the aisle to the perfect soundtrack of your day, carefully selected suppliers will work in partnership with your wedding co-ordinator to ensure your ceremony is everything you ever dreamed of.

During the planning process we are able to assist with your Wedding Ceremony, Flowers, Minister, Photographs, Piper, Organist and Entertainment.

Please note that legal fees are the sole responsibility of the Bride and Groom.

*this day i will marry my best friend,
the one i laugh with, live for,
dream with, love.*



The most beautiful view is the one we share



As important as your wedding ceremony, the wedding breakfast is a focal point of your day. Our head chef has prepared a selection of wedding menus to choose from and with your wedding co-ordinator you can create a bespoke menu for your guests to enjoy.

Toast your future happiness together with cake cutting celebrations and traditional wedding speeches, in a choice of either our Lochview or Glen Cáol function suites. Catering for up to 220 guests both boast panoramic views of the surrounding Ayrshire countryside.

*one cannot think well, love well,
sleep well, if one has not dined well*



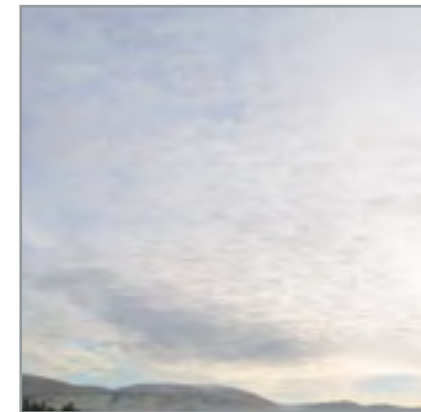


*When the sun sets
on your wedding celebrations
the party is just getting started...*

Invite your guests to continue their Lochside experience with an overnight stay, taking time to relax and reflect on the memories of your celebration.

Offering a wide range of luxurious accommodation, from rooms with a loch view, to stunning garden suites. Introducing exclusive, unique lodges with 4 bedrooms featuring their own hot tub and saunas for the ultimate wedding experience.

Upgrade to our Cygnet honeymoon suite and enjoy sparkling wine, chocolates and flowers, overlooking the loch, the perfect ending to the most magical day of your life.





Relax... Rejuvenate... Restore...



The award winning Spa at Lochside provides a perfect blend of tranquillity and luxury set in acres of beautiful countryside. Embark on a truly personal journey combining the natural balance of heat, water and the precious gift of time.

The Afton Restaurant offers a truly first class dining experience, with wrap around terraces and panoramic views of the Afton Hills. To complete your wedding experience, meet with family and friends the next morning for your first breakfast as a married couple.



afton
Restaurant



Lochside House Hotel and Spa has ample car parking facilities including coach parking and turning. Full disabled access is available throughout the Hotel with garden suites on ground floor level, available on request.

We are also able to offer our sister Hotels, The Royal Hotel and The Carlton Hotel for accommodation to your wedding guests as an alternative option. The Royal Hotel based in nearby Cumnock offers 9 tastefully decorated en-suite bedrooms, while the Carlton Hotel, close to Prestwick International Airport offers 39 contemporary and modern en-suite bedrooms both including family accommodation. These can provide an ideal base for your wedding party who may be extending their stay to visit the sights of Ayrshire. At all hotels in the RAD group, your wedding guests will receive discounted wedding rates.

Lochside House Hotel and Spa can provide guests tickets at a reduced rate to "9 hole" golf at New Cumnock Golf Course which is situated adjacent to the hotel on the banks of the Loch of Lowes.

Location and directions for Lochside

- From Dumfries approx. 40 miles – take A76 Northbound for Kilmarnock, passing through Kirkconnel and New Cumnock; Lochside is situated on the left after the Golf Course.
- From Glasgow approx. 40 miles – take M77 to Kilmarnock, at Q8 Bellfield roundabout take A76 for Dumfries, pass through Mauchline, bypass Auchinleck and Cumnock; Lochside is signposted before New Cumnock and sits on the right before the Golf Course.

Suggested Wedding Menus

Menu 1

Chilled Platter of Melon with Fresh Berries
Watermelon Sorbet, Passion Fruit Caramel

Cream of Potato and Leek Soup

Herb Crusted Roast Loin of Pork
Sage Stuffing, Apple and Cider Jus

Poached Fillet of Salmon
Edged with Lemon and Ginger Cream

Oven Baked Apple and Pear Tart
Cinnamon Ice Cream, Crème Anglaise, Toasted Almonds

Tea, Coffee and Petit Fours

Menu 2

Atlantic Prawns with Pineapple
Little Gem Salad, Lime Marie Rose

Cream of Carrot and Roasted Vegetable Soup

Braised Chicken Supreme
Brandy and Wild Mushroom Sauce

Baked Fillet of Cod, Sweet Potato Crisps
Wholegrain Mustard and Apple Wood Smoked Cheese

Warm Chocolate Fudge Brownie
Milk Chocolate Sauce, Vanilla Ice Cream

Tea, Coffee and Petit Fours

Menu 3

Chicken Liver Pate with Smoked Pancetta
Toasted Garlic Ciabatta Bread, Cranberry and Orange Jam

Traditional Lentil and Ham Soup

Braised Ribeye Steak
Cracked Black Pepper Cream

Succulent Breast of Chicken
Sunblushed Tomatoes and Mozzarella, Basil and Pancetta Cream

Vacherins of Meringue filled with Condensed Toffee
Chantilly Cream, Chocolate Curls

Tea, Coffee and Petit Fours

Suggested Wedding Menus

Menu 4

Assiette of Melon, Cream Cheese and Parma Ham
Crisp Salad and Basil Oil

Cream of Asparagus and Ginger Soup with Crème Fraîché

Breast of Chicken filled with Haggis
Whisky Cream

Roast Rib of Beef
Yorkshire Pudding, Chasseur Sauce

Strawberry and Lime Cheesecake
Chantilly Cream, Berry Caramel

Tea, Coffee and Petit Fours

Menu 5

Gateau of Haggis, Neeps and Tatties
Whisky Cream

Roasted Vine Tomato and Red Pepper Soup

Roast Sirloin of Beef topped with Black Pudding
Mushroom and Tarragon Jus

Fillets of Sole with Asparagus
Wrapped with Parma Ham in a Champagne Cream

Glazed Lemon Tart
Raspberry Pavlova Ice Cream

Tea, Coffee and Petit Fours

Menu 6

Chilled Seafood Platter
Oak Roast Smoked Salmon, Prawn Marie Rose
Peppered Mackerel Mousse, Mini Oatcakes

Sweet Potato and Butternut Squash Soup, Garlic Croutons

Medallions of Scottish Beef Fillet with Haggis Potato Cake
Shallot and Whisky Scented Jus

Breast of Chicken filled with Goats Cheese
Wrapped with Parma Ham, Sunblushed Tomato Cream

Lochside Grande Dessert
White Chocolate and Strawberry Meringue,
Lemon Drizzle Cheesecake, Milk Chocolate and Orange Tart

Tea, Coffee and Petit Fours

Vegetarian options available on request

Vegetarian Options

We aim to cater for the dietary requirements of all your wedding guests. The following vegetarian main course dishes are available, your wedding co-ordinator will be happy to discuss these during your meetings. Alternative vegetarian starter and soup course options are offered on request.

Crisp Vegetable Stir-Fry
Noodles, Hoi-Sin Sauce

Oven Roasted Vegetable Kebabs
Steamed Rice, Mild Curry Cream

Mushroom and Pepper Stroganoff
Boiled Rice

Broccoli and Red Onion Tagliatelle
Cream Sauce Glazed with Brie

Vegetable Wellington
Peppercorn Cream

Filo Tart of Cherry Tomato, Goats Cheese and Red Onion,
Tomato and Garlic Cream

If you or any of your guests have any dietary requirements, including the allergens listed below, please discuss these with your co-ordinator.

- C

Celery
- E

Eggs
- M

Milk
- N

Nuts
- G

Gluten
- F

Fish
- Mo

Molluscs
- P

Peanuts
- S

Soya
- Cr

Crustaceans
- L

Lupin
- Mu

Mustard
- Ss

Sesame Seeds
- Sd

Sulphur Dioxide

Drinks Packages

The following drinks packages have been created as a guideline, alternatively create your own, we can cost accordingly.

Package A

Glass of Sparkling Wine for Cake Cutting Toast
Glass of White, Red or Rosé House Wine with Meal
Drink of Choice for Speech Toast

Package B

Glass of Sparkling Wine for Cake Cutting Toast
Glass of White, Red or Rosé House Wine
Plus Top up with Meal
Drink of Choice for Speech Toast

Package C

Glass of Sparkling Wine or Bottle of Beer after Ceremony
Glass of Sparkling Wine for Cake Cutting Toast
Glass of White, Red or Rosé House Wine
Plus Top up with Meal
Drink of Choice for Speech Toast

Package D

Glass of House Champagne or Bottle of Beer after Ceremony
Glass of Sparkling Wine for Cake Cutting Toast
Glass of White, Red or Rosé House Wine
Plus Top up with Meal
Drink of Choice for Speech Toast

Package E

Glass of House Pink Champagne or Bottle of Beer after Ceremony
Glass of House Champagne for Cake Cutting Toast
Glass of White, Red or Rosé House Wine
Plus Top up with Meal
Drink of Choice for Speech Toast

Canapés and Evening Buffet Selector

Upgrade your selection of pre-dinner canapés to include warm and sweet options

Option 1 – choose 4 from canapé selector

Option 2 – choose 6 from canapé selector

Canapé Selector

Haggis Bites with Pepper Cream | Baked Filo Parcels with Goats Cheese
Cottage Pies in a Savoury Tartlet | Chicken Satay Sticks
King Prawns Crumbed with a Chilli Dip | Chicken Korma filled Poppadoms

Chocolate dipped Strawberries | Mini Banoffee Tarts
Mini Strawberry Tarts | Baby Cream Meringue

Evening Reception Buffet Packages

Bronze - 3 Items from Selector Menu with Tea and Coffee
Silver - 4 Items from Selector Menu with Tea and Coffee
Gold - 5 Items from Selector Menu with Tea and Coffee
Platinum - 6 Items from Selector Menu with Tea and Coffee

Buffet Selector Menu

Selection of Freshly Filled Finger Rolls
Oven Baked Sausage Rolls
Onion Bhaji with a Tomato and Mint Dip (v)
Falafels with a Humous Dip
Barbecued Pulled Pork Crustade
Lightly Crumbed Goujons of Haddock with a Tartaré Sauce
Mini Cheeseburgers with Onion Relish
Selection of Mini Steak and Macaroni Pies
Chicken Pakora with Spicy Salsa Dip
Cones of Chips

Alternative Evening Buffet

Selection of Morning Rolls with Ayrshire Bacon and Square Sliced Sausage
Vegetarian Option of Morning Roll with Potato Scone and Cheese, accompanied with Tea and Coffee.

Terms and Conditions

Confirmation and Deposits

Once you have chosen your wedding date you may provisionally hold this booking for **14** days without obligation. In order to secure the date, a deposit of **£500.00** is required with a signed copy of our wedding contract. This is followed by a payment of **£1000.00** one year prior to the wedding and **£1000.00** three months prior to your celebration.

Accounts Payable

Final guest numbers must be confirmed no later than **14** days prior to the wedding. A final account based on final guest numbers will be issued and due payable 14 days prior to your wedding date. There will be no refunds or re-allocation of monies paid if there is a reduction in guest numbers within the **14** days before the wedding. Any increase in final guest numbers must be confirmed and paid prior to the wedding date.

All payments made to the Hotel are non-refundable and non-transferable. Cheques should be made payable to Lochside House Hotel. Please note that credit card payments are subject to a **4%** surcharge.

VAT at the current rate is included in the price.

Minimum Numbers

Between the months of April to September (inclusive), any wedding receptions held between Thursday to Sunday will be subject to minimum numbers; **60** adult day guests on a Thursday and a Sunday, **80** adults on a Friday and **100** adults on a Saturday. October Weddings minimum numbers; **80** adult day guests for Friday and Saturday apply. These numbers are chargeable for the wedding meal and drinks package.

Accommodation

Discounted rates are available for guests attending celebrations with the Hotel. Rooms will be reserved via the bride and groom. A room allocation form will be provided to the bride and groom to complete with guest names and contact details. This form must be returned to the Hotel no later than **12** weeks before the wedding. At this time any unallocated rooms will be released to any other guests who wish to contact the Hotel direct.

The bride and groom remain liable for all rooms reserved under their guest allocation form and will be charged accordingly for any non-arrivals. The rooms on the allocation form are also subject to a **14** day cancellation policy.

For any lodge bookings for your wedding guests, there must be a lead guest named at time of booking. At this time a 25% deposit payment will be charged to confirm the booking. Final payment for all lodge bookings will be due **28** days before arrival. The lead guest will be responsible for all bedrooms within the lodge.

LED Dancefloor

With effect from **1st January 2015** Lochside House Hotel does not allow any external companies to provide LED Dancefloors to the Hotel. This is due to damage to both internal areas and to the existing dancefloor.

Lochside has both black or white LED dancefloors available to book direct with your wedding co-ordinator. This will be added to your wedding account and payable with your final balance.

Price List

Wedding Packages

2017

2018

Menu 1	£44.00	£46.00
Menu 2	£47.00	£49.00
Menu 3	£50.50	£53.00
Menu 4	£54.50	£57.50
Menu 5	£57.00	£59.00
Menu 6	£62.50	£65.50

50% discount for children under 12 years with children under 2 years eating free of charge

Drinks Package A	£14.50	£15.00
Drinks Package B	£17.50	£18.00
Drinks Package C	£20.95	£20.95
Drinks Package D	£25.00	£25.50
Drinks Package E	£28.00	£29.00

Childrens Soft Drinks (per drink based on selected package)	£2.20	£2.20
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Canapés Upgrade Package 1	£3.50	£3.75
Canapés Upgrade Package 2	£4.75	£8.00

Evening Buffet Bronze	£9.00	£9.50
Evening Buffet Silver	£10.00	£11.00
Evening Buffet Gold	£12.50	£13.00
Evening Buffet Platinum	£14.50	£15.00
Alternative Evening Buffet	£9.00	£9.50

Ceremony Charge	£500.00	£500.00
Outside Ceremony Charge	£700.00	£700.00
Aaron Suite Wedding Morning Dressing Room Hire	£100.00	£100.00
Honeymoon Suite Upgrade	£250.00	£250.00

Accommodation

2017

2018

Standard Single	£65.00	£70.00
Executive Single	£75.00	£80.00
Suite Single	£85.00	£85.00
Standard Double	£105.00	£110.00
Executive Double	£120.00	£125.00
Suites Double	£145.00	£150.00
Additional adult per room	£40.00	£40.00

Lodges (based on up to 8 people sharing)	£600.00	£650.00
Additional adult in lodges	£50.00	£50.00
Birchwood Lodge*min 2 night stay based on 10 people sharing	£800.00	£850.00
Additional adult in lodges	£65.00	£65.00

Children sharing with 2 adults		
0-5 years - no charge / cot or bed supplied	£10.00	£10.00
6-15 years	£20.00	£20.00

Prices are subject to annual increase.