



HETLAND HALL
HOTEL

WEDDINGS

Congratulations...
on your forthcoming wedding



ABOUT US

We would like to take this opportunity to congratulate you on your engagement and thank you for considering the Hetland Hall Hotel for your wedding celebration.

Hetland Hall Hotel is the epitome of timeless elegance, set amidst beautiful country grounds, perfectly situated just outside Dumfries and minutes from Gretna Green.

With sweeping views over the Solway Firth and the mountains of The Lake District, Hetland Hall provides a memorable, unique setting for you on your wedding day.

Unforgettable weddings are made at Hetland Hall. A combination of luxury, prestige and class make it a wedding venue of choice. Let our team direct you through one of the most magical days of your life.





— OUR TEAM —

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.

Penthouse Suite

Stay the night before in our luxurious Penthouse Suite. This will kick start your pre-wedding celebrations with your bridal party. For complete relaxation on the morning of your wedding, invite your hair and make-up artists to attend to all your needs before making those final gown adjustments.

A romantic photograph of a bride and groom kissing under a white umbrella in the rain. The groom is wearing a grey blazer and a purple tie, and the bride is in a white lace wedding dress. The background is dark and rainy, with water droplets visible in the air.

MEMORIES TO CHERISH



After a while, you just want to be
WITH THE ONE
that makes you laugh



YOUR WEDDING PACKAGE INCLUDES

Red carpet on arrival for you and
your wedding party

Personal wedding co-ordinator and
master of ceremonies

Exclusive use of your chosen
function suite for your wedding meal
and evening reception

Personalised seating plan and
wedding menu

Use of cake stand and knife

White linen tablecloths and napkins

Complimentary overnight
accommodation for the
bride and groom



MARRIED AT HETLAND HALL

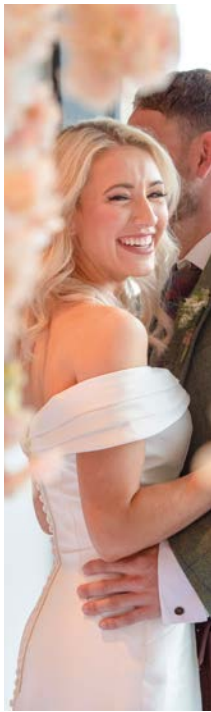
Hetland Hall can offer an alternative venue for your marriage ceremony within the stunning Galloway Suite or alternatively say your vows in front of friends and family in our beautifully landscaped gardens (additional charges apply).

As you make your way down the aisle to the perfect soundtrack your 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.







— WEDDING MENUS —

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 our **Galloway Suite**, where we can cater for up to **200** guests.



— ACCOMMODATION —

Invite your guests to continue their Hetland Hall 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 classic, superior or deluxe rooms, to our stunning Penthouse Apartment and Honeymoon Suite.





HETLAND HALL
HOTEL

WEDDING INFORMATION



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WEDDING CEREMONY

Hetland Hall can offer you an alternative wedding service or ceremony within the hotel, have your wedding flow from your wedding ceremony to your evening reception.

Both civil and religious ceremonies are conducted at the hotel. From the initial meeting through to the date of your wedding our wedding coordinator will take time to discuss your wedding plans, guiding you through the running of the day and ensuring that your dreams of that day are made a reality.

All staff at Hetland strive to provide the very best service and hospitality. This is achieved in a friendly and welcoming manner, and extended to all the guests attending.



SILVER MENU

Please choose one starter, two main courses and one dessert option to create your perfect wedding menu

STARTERS

- Choice of Soup
- Chicken Liver Parfait, toasted garlic and herb bread, red onion chutney
- Atlantic Prawns with Melon, marie rose sauce, crisp leaves
- Smoked Ham Hock Roulade, apricot relish, peppered oatcakes
- Button Mushroom and Bacon Croustade, seasonal mixed leaves
- Chilled Platter of Melon with Fresh Berries, mango sorbet, passion fruit coulis

MAIN COURSES

- Pan Fried Breast of Chicken, brandy and peppercorn cream
- Fillet of Salmon, chive and lemon cream veloute
- Traditional Roast Turkey, pigs in blankets, herb stuffing, gravy jus
- Poached Fillet of Haddock, citrus and dill cream
- Chicken Breast wrapped in Bacon, garlic and chive cream
- Roast Bell Pepper stuffed with herb infused couscous, apricots and olive oil
- Vegetable Filo Tart, blue cheese glaze, herb oil

DESSERTS

- Cream filled Profiteroles, warm chocolate sauce
- Glazed Lemon Tart, wild berry yoghurt ice
- Vacherins of Meringue filled with Toffee, chantilly cream, honeycomb ice cream
- Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream
- Tea, Coffee and Petit Fours

Main Courses Served with Chef's selection of Potatoes and Vegetables



GOLD MENU

Please choose one starter, two main courses and one dessert option to create your perfect wedding menu

STARTERS

- Lightly Peppered Sliced Smoked Duck Breast, spiced orange chutney
- Assiette of Melon, Cream Cheese and Parma Ham, crisp salad, basil oil
- Tower of Haggis, Neeps and Tatties, drambuie cream
- Smoked Chicken and Sunblushed Tomato Terrine, mango and lime salsa, oatcakes
- Oak Roast Smoked Salmon, caper and dill mayonnaise
- Red Onion Cream Cheese Parfait, mini peppered oatcakes

MAIN COURSES

- Pan Fried Breast of Chicken, crumbed haggis cake, peppercorn cream
- Best End of Lamb, rosemary and thyme jus
- Braised Rib Eye of Beef, shallot, bacon and black pudding jus
- Fillets of Sole with Asparagus, wrapped in parma ham in a champagne cream
- Supreme of Chicken stuffed with a Mushroom Duxelle, tomato and tarragon jus
- Roast Sirloin of Scottish Beef, yorkshire pudding, red wine jus

DESSERTS

- White Chocolate Cup filled with Raspberry Mousse, red berry compote, vanilla ice cream
- Ferrero Rocher Cheesecake, chantilly cream, chocolate curls
- Lemon Drizzle Delice, fresh raspberries and shortbread
- Milk Chocolate and Orange Tart, mandarin yoghurt ice
- Hetland Hall Grande Dessert Platter of
- Crème Brulee Cheesecake, Strawberry and Lime Pavlova and Salted Caramel Brownie Slice
- Tea, Coffee and Petit Fours

Main Courses Served with Chef's selection of Potatoes and Vegetables



TASTE OF SCOTLAND MENU

Please choose one starter, two main courses and one dessert option to create your perfect traditional Scottish wedding menu

STARTERS

Black Pudding and Haggis Tower, malt whisky cream

Homemade Cullen Skink, finished with chives

Wild Game Terrine, oatcakes, plum and apple chutney

Scottish Seafood Platter of

Honey roast scottish salmon, smoked salmon and cream cheese roulade,

chilli and coriander king prawns with lemon mayonnaise dip

MAIN COURSES

Sole and Salmon Mornay, herb crumb

Medallions of Scottish Beef Fillet, Arran mustard jus

Best End of Scottish Lamb, rosemary and mint jus

Supreme of Chicken with Haggis, Neeps and Tatties, drambuie cream sauce

DESSERTS

Traditional Cranachan, shortbread fingers

Classic Scottish Topsy Laird Trifle

Hetland Bread and Butter Pudding, butterscotch sauce, vanilla ice cream

Scottish Cheese and Biscuit Selection, apple and cinnamon chutney

Main Courses Served with Chef's selection of Potatoes and Vegetables





DRINKS PACKAGES

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

PACKAGE A

- Glass of Sparkling Wine for Cake Cutting Toast
- Glass of House Red, White or Rose Wine with Meal
- Glass of Sparkling Wine for Speech Toast

PACKAGE B

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

PACKAGE D

- Glass of House Champagne after Ceremony
- Glass of Sparkling Wine for Cake Cutting Toast
- Glass of House Red, White or Rose Wine with Meal
- Plus Top Up with Meal
- Drink of Choice for Speech Toast





CANAPÉS

*Add a selection of pre-dinner canapés during your
Afternoon Drinks Reception*

CANAPÉ SELECTOR

Option 1 – choose 4 from canapé selector **Option 2 – choose 6 from canapé selector**

Cottage Pie with Cheddar Mash | Tiger Prawns in Filo Pastry with Sweet Chilli Dip

Warm Goats Cheese Brushetta | Mini Yorkshire Pudding with Beef and Horseradish | Chicken Satay Skewers

Haggis Bon Bons with Drambuie Dip | Chicken and Wild Mushroom Vol au Vent

Milk Chocolate Dipped Strawberries | Mini Banoffee Pies with Chocolate Curls

Seville Orange Tarts with Chantilly Cream | Baby Cream Meringues



EVENING BUFFET SELECTOR

EVENING RECEPTION BUFFET PACKAGES

BRONZE - 2 Items from Buffet Selector Plus Tea and Coffee

SILVER - 3 Items from Buffet Selector Plus Tea and Coffee

GOLD - 4 Items from Buffet Selector Plus Tea and Coffee

PLATINUM - 5 Items from Buffet Selector Plus Tea and Coffee

BUFFET SELECTOR MENU

Freshly Filled Assorted Sandwiches

Chicken Satay Skewers in a Peanut and Coconut Cream

Oven Baked Sausage Rolls

Vegetable Samosas with a Garlic and Herb Cream (v)

Haggis Pakora with a Yoghurt and Mint Dip

Vegetable or Chicken Tempura with a Sweet Chilli Dip

Mini Cheeseburger with Tomato Relish

Cajun Spiced Potato Wedges with Sour Cream Dip

Selection of Homemade Mini Pies

ALTERNATIVE EVENING BUFFET

Selection of Morning Rolls filled with Bacon and Sliced Square Sausage

Vegetarian Option of Rolls with Hot Potato Scone and Cheese Served with Tea and Coffee

BRIDAL BRUNCH

Indulge in our Bridal Brunch which includes a Selection of Sandwiches, Chocolate Dipped Strawberries and a Glass of Chilled Prosecco, a perfect way to start off the celebrations with your Bridal Party.

PRE-WEDDING DINNER

Begin your wedding celebrations early by hosting a Pre-Wedding Dinner in one of our luxurious Private Dining Suites. Choose from our Chef's carefully selected menu or tailor-make your own.



CLASSIC PACKAGE

Fridays and Saturdays - April to September
Minimum numbers of 60 Adult Day Guests for a Friday and
80 Adult Day Guests for a Saturday.

2020

£65.00pp / £32.50 per child under 12 years

2021

£70.00pp / £35.00 per child under 12 years

Exclusive Hire of Galloway Suite for Wedding Meal and Evening Reception

3 Course Meal from our Silver Menu, including tea and coffee

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Glass of Sparkling Wine for Speech Toast

Evening Buffet of Morning Rolls with Bacon and Sliced Sausage Rolls, Including Tea and Coffee.

Wedding Chair Covers and Choice of Sash Colour for Wedding Meal (JAM Events)

Red Carpet on Arrival

Personal Wedding Co-Ordinator and Master of Ceremonies

Personalised Wedding Menu

Guest Seating Plan

Use of Cake Stand and Cake Knife

White Linen Tablecloths and Linen Napkins for Meal

White Linen for Evening Reception

Complimentary Accommodation for Newlyweds in Superior Double Room.

Terms and Conditions Apply with Upgrades Available.



40 GUESTS
FOR £2,200



WINTER AND MIDWEEK PACKAGES

*Available every day October, November, January, February, March -
Minimum Numbers 60 Adults Friday/Saturday and 40 Adults all other days.
Sunday to Thursday during Winter months will also receive further 5% discount*

2020

£55.00pp / £22.50 per child under 12 years

2021

£60.00pp / £25.00 per child under 12 years

Exclusive Hire of Galloway Suite for Wedding Meal and Evening Reception

3 Course Meal from our Silver Menu, including tea and coffee

Glass of Sparkling Wine for Cake Cutting Toast

Glass of House Red, White or Rose Wine with Meal

Glass of Sparkling Wine for Speech Toast

Evening Buffet of Morning Rolls with Bacon and Sliced Sausage Rolls, Including Tea and Coffee.

Wedding Chair Covers and Choice of Sash Colour for Wedding Meal (JAM Events)

Choice of Centrepieces from 4 Options (JAM Events)

Red Carpet on Arrival

Personal Wedding Co-Ordinator and Master of Ceremonies

Personalised Wedding Menu

Guest Seating Plan

Use of Cake Stand and Cake Knife

White Linen Tablecloths and Linen Napkins for Meal

White Linen for Evening Reception

Complimentary Accommodation for Newlyweds in Superior Double Room.

Terms and Conditions Apply with Upgrades Available.



TERMS AND CONDITIONS

CONFIRMATION AND DEPOSITS

Once you have chosen your wedding date, you may hold this date provisionally for 14 days without obligation. In order to secure this date a deposit of **£500.00** is required together with a signed copy of our terms and conditions. This is followed by a payment of **£1000.00** one year prior to your wedding date with a further **£1000.00** payable 3 months prior to your wedding date. These deposit payments are subtracted from the final balance payable.

All payments made to the hotel are non-refundable and non-transferable. Cheques should be made payable to The Hetland Hall Hotel.

ACCOUNTS PAYABLE

A final account based on final guest numbers will be issued and due payable 14 days prior to the wedding date. These numbers must be confirmed no later than 14 days prior to the wedding date. No refund will be issued if there is a reduction in guests numbers within the 14 days prior to the wedding date. Any increase in final guest numbers or additional requests must be confirmed and paid 48 hours prior to the wedding date.

MINIMUM NUMBERS

During the months of April to September (inclusive) will require a minimum of 60 adult day guests for Friday and 80 adult day guests on a Saturday. Winter Friday and Saturday weddings require 60 adult days to quality for package and Sunday to Thursday require 40 adult day guests, alternatively your package will be individually priced. The numbers are chargeable for the wedding meal and drinks package. Promotional packages must meet minimum adult day guest numbers to qualify. Promotional packages are available to NEW BOOKINGS ONLY.

VAT

All prices are inclusive of VAT at the current rate.

ACCOMMODATION

Discounted rates are available for guests attending the celebrations within the hotel. The wedding couple can reserve rooms on confirmation of booking. A room allocation form will be provided to the hotel no later than 12 weeks prior to the wedding date. After this any rooms are un-allocated will be released to other guests who wish to use the hotel direct. The wedding couple remain liable for all rooms reserved under their guest allocation form and will be charged accordingly for any non-arrival. The rooms on the allocation form are also subject to a 14 day cancellation day policy. Closer to the wedding date the management reserve the right to apply further discounted rates to all available rooms within the hotel for the wedding date. This will be done at the discretion of the management.

GENERAL RESPONSIBILITY

Whilst every effort is made to safeguard the clients property RAD limited do not accept any liability for any loss or damage caused. Nor can the hotel be responsible for wedding gifts or decorations that have been delivered to, or handed over to a member of staff or representative.

Any damage by the client or guests to the hotel grounds or property as a result of vandalism or negligence will be the responsibility of the client of guests.

Strictly no wines, spirits, beverages or food may be brought in to the hotel, allocated rooms or grounds by the client or guests for consumption on the premises under any circumstances.

LED DANCEFLOOR

RAD Hotel Group 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 flooring. Hetland Hall Hotel can offer a white LED dance floor available to book direct with your wedding co-ordinator. We do also have access to a black dance floor subject to availability. This cost for the dance floor will be added to your wedding account and payable with your final balance.

PRICE LIST

	2020	2021
Silver Menu	£35.00	£37.50
Gold Menu	£42.50	£45.00
Taste of Scotland Menu	£47.50	£50.50

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

Drinks Package A	£15.00	£15.75
Drinks Package B	£19.00	£20.00
Drinks Package C	£22.50	£23.75
Drinks Package D	£25.50	£26.75
Childrens Soft Drinks	£2.20	£2.50

(per drink based on selected package)

Canapés Package 1	£4.00	£4.25
Canapés Package 2	£5.00	£5.25

Evening Buffet Bronze	£10.00	£10.50
Evening Buffet Silver	£11.50	£12.00
Evening Buffet Gold	£13.00	£13.50
Evening Buffet Platinum	£14.50	£15.00
Alternative Evening Buffet	£10.00	£10.50

Pre-Wedding Dinner from	£19.95	£19.95
Bridal Brunch	£9.95	£9.95

	2020	2021
Ceremony Charge	£450.00	£450.00
Outside Ceremony Charge	£650.00	£650.00
Honeymoon Suite Upgrade	£150.00	£150.00
Penthouse Apartment (Night Before) sleeps 10	£500.00	£550.00

ACCOMMODATION (based on 2 people sharing)

BEDROOMS		
Classic	£100.00	£105.00
Superior	£120.00	£125.00
Deluxe	£130.00	£145.00
Suite	£150.00	£155.00
Additional adult per room	£40.00	£40.00

CHILDREN/INFANTS		
Children 6-15 years	£20.00	£20.00
Children 0-5 years	F.O.C	F.O.C
Cot Hire	£10.00	£10.00

The hotel reserves the right to undergo any refurbishment/remodelling that is required to maintain its current 'star rating'.



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