

Weddings

ROSSLEA HALL HOTEL



VICTORIA XU

ROSSLEA HALL
HOTEL



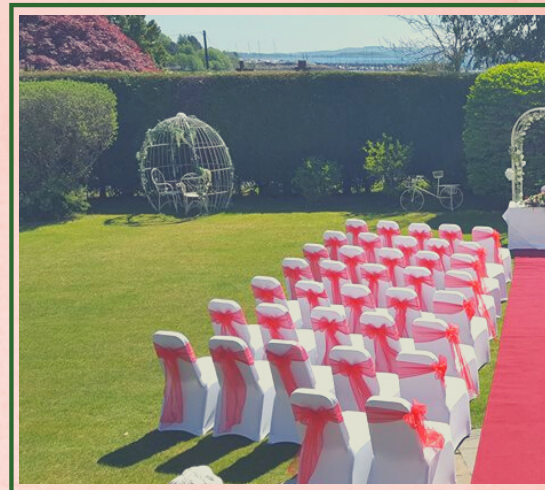


A warm welcome to the award winning Rosslea Hall Hotel

Set in the picturesque village of Rhu overlooking the Firth of Clyde, near Loch Lomond, The Rosslea Hall Hotel offers you a choice of traditional elegance and modern facilities. Whether you are looking for a small and intimate ceremony or a larger traditional wedding, we will work with you to ensure it is exactly the day you have always dreamed of. The Rosslea Hall Hotel features two attractive function suites, capable of seating up to 120 - 148 wedding guests. Combined with the picturesque coastal views and our bespoke wedding service, the Rosslea Hall Hotel can deliver an unrivalled wedding day.

Our History

Built in 1849, by architect Mr. Walkinshaw, who was so enamoured by Italy in general, that he decided his house should be Italian style and built on the shores that most resemble the Bay of Naples. To this day, with its bell tower clearly visible from the peninsula in Rhu, The Rosslea Hall Hotel still has the Italianate flavour. The Dennistoun family occupied the house until 1923, when it was sold to Mr. R G Service who resided until 1947; with the exception of the war years, when it was commandeered by the Royal Air Force Experimental Station Sea Planes. From 1948 to 1973, the house was occupied by various tenants and fell to despair. In 1973 Mr. John Dick bought the house and loving restored it, retaining the bell tower and the front facade, to its former glory and developed it into a hotel. To this day, the management and staff pride themselves on attention to detail and quality of service, following a tradition of a by-gone era, which has helped Rosslea Hall Country Hotel go from strength to strength.



Remove the stress...

Accommodation

Stay over on the eve of your special day giving you the opportunity to relax and enjoy our hospitality. Special rates apply. Take advantage of the stylish and spacious luxury bedrooms for your bridal preparations and overnight honeymoon suite.

Wake up to a delicious freshly prepared breakfast served to you in your room or in our Garden Rooms Restaurant. Relax with the knowledge that everything can come to you; your beautician, hairdresser and florist will be granted access allowing you to enjoy a stress free morning.

Guests

At Rosslea Hall Hotel we are delighted to cater for Weddings up to 148 with a minimum number of 70 for Friday or Saturdays. All children are welcome

Packages

We have an array of Wedding packages for you to choose from to help create the most memorable Wedding day for you, your friends and your family. Whether you are looking for a Winter wonderland or intimate and traditional Wedding, we can do it all.



Master of Ceremonies

A member of our management team will be present on your big day and would be delighted to guide you and your guests through the formalities of the day. Alternatively you may wish to nominate a member of your wedding party to assist with this task.

Table Plan

We can supply menu cards and a table plan for display to show your guests where they are sitting for the wedding breakfast. We also supply white table linen and napkins. Again if you have a particular theme you may wish to do this yourself or get some members of the bridal party to help.

Menus

Our talented team of chefs pride themselves in on preparing the highest quality of dining experience. With this in mind, our wedding packages include a pre-set menu chosen from our menu selector enclosed. We cater for any special dietary requirements.

Cake Stand and knife

We can provide the use of a square or round cake base and knife. We ask that you liaise with your wedding coordinator in advance of the big day regarding the delivery and set up of your Wedding cake.





Friends yesterday
MAN & WIFE today
Soulmates
FOREVER





Exclusively small & beautiful

Your own wedding coordinator to guide you through the planning from the very first day

3 course choice menu from our selector

Drinks package

White chair covers and your choice of colour sash

Ceremony room hire

Red carpet arrival

Master of Ceremonies

Post box

Printed menus

Based on 20-50 day guests

This package is available to book Monday - Thursday

May also be available on select weekends.

Crystal Package

Sparkle with sophistication...

Your own wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

Bespoke table decor and mood lighting

Bespoke stationary

Resident DJ

Delicious four course meal

Canapes for 70 guests

Evening buffet for 70 guests

Drinks package including arrival, toast and wine with dinner

Cake knife and stand

Complimentary room the night of the wedding

Based on 70 day guests

Argyll Package

Your own wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

White chair covers with a choice of coloured sash

Glass of fizz for the happy couple

Choice of arrival drink from selector

Toast drink

Wine with the Meal

3 course choice menu from selector

Menus for your table

Evening buffet for 70 Guests (3 items)

Use of cake stand and knife

DJ for the evening reception

A complimentary room on the night of the Wedding for the happy couple

Based on 70 day guests

Rosslea Package

Your own wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

White chair covers with a choice of coloured sash

Piper

Place cards and table plan

Post Box

Glass of fizz for the happy couple

Choice of arrival drink from selector or a glass of fizz for guests

Glass of Sparkling Wine for the toast drink

Wine with the Meal

Canapes

4 course choice menu from selector

Evening buffet for 70 Guests (3 items)

Table centres from our selection

Table runners

Use of cake stand and knife

DJ for the evening reception

A complimentary room on the night of the Wedding for the happy couple

Based on 70 day guests

The Thistle & The Rose Package

Welcome to a magical, mystical Scottish themed Wedding

Ceremony room hire
Red carpet welcome and Master of Ceremonies
Dedicated wedding planner
Chair covers and sashes
Centre pieces for all tables
Table runners
Resident DJ
Piper
Scottish drinks package - includes a choice of arrival drink from the selector or
a glass of fizz, wine with the meal and toast drinks which includes fizz
Canapes
Delicious 4 course meal
Evening buffet for 70 guests
Scottish themed wedding stationery to include table plan, place cards, table names and menus
Ceremonial Sword and cake stand
Favours
Special memorable gift
A complimentary room the night of the wedding plus romantic turn down service

Based on 70 day guests

The above is a minimum of what will be included. This is a very special package that has quite a few extra surprises that will not only give you the WOW factor but your guests as well.

For more details please contact us directly.

The Twilight Package

Arrive for a 6pm candlelit ceremony and enjoy all the below:

Dedicated wedding planner
Red or ivory carpet and master of ceremonies
Ceremony Room Hire
A romantic candlelit ceremony
Arrival drinks and canapes
Toast drink
Chair covers and sashes
Mood lighting and star cloth backdrop
Resident DJ
Evening buffet for all guests
A complimentary room for the night of the wedding

Available October to March (excluding December)

Buffet upgrade options are available, please speak to a member of our sales team.





Winter Wonderland

*The snowflake symbolises freedom and individuality with no two alike. Our Winter Wonderland Wedding is exactly that, unique - just as each happy couple.
Based on 70 Daytime guests*

Package includes;

Dedicated wedding planner
White carpet and Master of Ceremonies
Room hire for ceremony and reception rooms
Cake knife and stand
White chair covers and your choice of coloured sash
Table Linen
Evening buffet for 70 guests
3 Course meal with tea, coffee and petit fours
Snow machine
Winter Wonderland Stationery: menus, place cards and table plan
Piper
DJ for the evening reception
Winter Wonderland drinks package
Winter Wonderland decorated room
Complimentary Bridal Suite
Choice of 2 Canapés from the selector

Starters

Scottish smoked salmon roulade watercress and cucumber salad,
lemon and caper mayonnaise
Duck and port pate with toasted brioche and tomato chutney
Roasted root vegetable broth warm crusty roll

Mains

Paupiette of Norfolk turkey sesame flavoured baton vegetables, duck
fat roasted potatoes, sweet cranberry and citrus glaze
Braised blade of beef, dauphinoise potatoes, rosemary roasted root
vegetables, buttered kale, port wine jus
Roast ratatouille tartlet with melting brie rocket salad with aged
balsamic dressing served with roast potatoes and vegetables

Desserts

Dark chocolate and cherry torte with fudge ice cream
Sticky toffee pudding honeycomb ice cream, butterscotch sauce
Vanilla and blueberry brulee crisp caramelised sugar top, home baked
biscuit
Tea, coffee and petit fours

Drinks Package

Glass of fizz on arrival for the happy couple
½ bottle of house red or white wine per guest during the meal
Glass of bubbly for the toasts
For your arrival drink for guests please pick from our drinks selector



A Christmas Carol

*Let us take you back in time to the days of ye olde world with a
fairytale Dickensian wedding*

Dinner

Starter

A Sharing Plate of Pate, Terrine,
Cheeses, Bread and Dips

Main

Hand Carved Roast of Beef, Turkey Crown
and Honey Roast Gammon
Served with all the traditional vegetables
and trimmings, family style

Dessert

A Trio of Mouthwatering Christmas Pudding,
Bread and Butter Pudding and Sticky Toffee Pudding served
with pouring cream

Tea and Coffee with Chefs Petit Fours

Evening Buffet

A Hog Roast served with Apple Sauce

Drinks Package

Drinks Package

Arrival Drink

Toast Drink

1/2 Bottle of Wine per Person

Baileys Hot Chocolate

Canapes of Hot Roasted Chestnuts

Extra's

Ceremony Room Hire

Red Carpet and Master of Ceremonies

Canapes of Hot Roasted Chestnuts

Dedicated Wedding Team

Chair Covers and Sash

Table Centre Pieces

Our Resident DJ

Bespoke Table Stationery and Table Plan

Snow Machine

Available throughout December



Wedding Menu Selector

Starters

Oak smoked salmon with salad of new potatoes and avocado salsa
Fresh Galia melon with berry compote and a mini orange jelly v
Prawn and langoustine salad with herbed crème fraîche
Gravadlax of salmon with warm asparagus mash and rosemary butter sauce.
Chicken and bacon terrine with curried green lentils and rocket salad
Asparagus, Olive, Mint and parsley salad with Quinoa and pickled Quail egg
Crispy goats cheese with pickles and sun-blush tomato salad
Warm smoked mackerel with beetroot puree, seasonal greens and hot tomato chutney
Warm tartlet of goats cheese, charred peppers, leaf salad with balsamic caramel v
Mini beef olives with mashed potato and sweet red onion sauce
Smoked haddock fillet with asparagus velouté
Chunky farmhouse lentil soup v
Leek, potato and watercress soup v
Traditional Scotch broth v
Pea and mint soup v
Carrot and sage soup v

Intermediates

Roasted parsnip and apple soup v
Tomato and roasted red onion pepper soup v
Wild mushroom and tarragon soup v
Pumpkin soup with toasted sweetcorn v
Cream of asparagus soup, white truffle oil and parmesan croutons v
Orange sorbet v
Lemon and lime sorbet v
Raspberry and mint sorbet v
Basil sorbet v
Champagne and strawberry sorbet v

Wedding Menu Selector

Main Courses

A garlic & thyme braised blade of beef with flat cap mushroom and traditional pan jus

Baked cod fillet with oatmeal and tarragon crust, sauce of Thai spice and lemongrass

Supreme of chicken with thyme and ham mousse and wild mushroom sauce

Supreme of chicken stuffed with haggis, wrapped in bacon, grain mustard whisky cream sauce

Baked salmon fillet with wilted spinach and lemon beurre blanc

Rump of lamb roasted with a herb crust served with a red wine and mint jus

Prime fillet of Scottish beef with port wine sauce and creamed cabbage with bacon

(£5 supplement per person unless Rosslea or Thistle and Rose package has been booked)

Seared sea bass with Lumpfish Roe, smoked haddock and fresh mussel broth

Mushroom Stroganoff with an infused cardomon rice and a slice of toasted ciabatta

Chef's Steak Pie, with creamy mash and seasonal Vegetables

Tagliatelle pasta with tomato and basil sauce, black olives, parmesan shaving, toasted baguette v

Cassoulet of five beans, filo and poppy seed scrunch, sun blushed tomato mash v

Kebab of vegetables, tomato, pepper with herbed cous cous, mild Thai cream, cucumber and yoghurt dressing v

Baked goats' cheese parcel with chargrilled Mediterranean vegetables and red pepper oil v

Roast asparagus with broad beans, tomato concasse and parmesan cheese risotto v

Wedding Menu Selector

Desserts

Lemon posset with berry compote and strawberry ice cream v

Apple crumble tartlet with vanilla Anglaise and vanilla ice cream v

Strawberry cheesecake with berry compote v

Chocolate and raspberry parfait with berry compote v

Chocolate and orange mousse with our own butter shortbread v

Sticky toffee pudding with toffee sauce and vanilla ice cream v

Lemon meringue pie with raspberry sorbet v

Blueberry crème brûlée with milk chocolate ice cream v

Carrot cake with lemon icing and vanilla ice cream

Selection of cheese with grapes and wheat wafers v

Tea, coffee and Chefs selection of petit fours

Children's Menu Selector

Starters

Potato wedges with dips

Garlic bread

Melon and strawberries

Soup of the day

Main Courses

Homemade chicken nuggets with side salad, tomato sauce and fries

Penne pasta with tomato and basil sauce with toasted baguette

Our own cheese and tomato pizza with side salad and fries

Roast chicken breast, mashed potato and peas with gravy

Burger with fries and side salad

Dessert

Caramel shortcake with vanilla ice cream

Fruit salad of melon, raspberries and strawberries

Sticky toffee pudding with vanilla ice cream

Strawberry cheesecake with raspberry sauce

Please pick 2 dishes per course

Canapé Menu Selector

Cold Options

Parfait of chicken liver on toasted focaccia

Pickled quails egg, herbed mayonnaise tartlet v

Smoked salmon mousse on wholemeal toast

Crostini of chicken and pesto mayonnaise

Cream cheese and sun-blushed tomato on rye bread v

Hot Options

Sesame and honey glazed sausages

Mini fish and chips suppers

Mini chicken and chips suppers

Haggis bon bons

Vol au vent of chicken and leek

Tartlet of asparagus and chives v

Seared beef fillet with salsa verde croutons

Mini bruschetta, tomato, black olive and parmesan v

Polenta crostini with caramelized red onion v

Four items per person for £7.50 per person

Evening Buffet

Finger Buffet Options

Selection of finger sandwiches

Sausage rolls

Southern fried chicken strips with chive mayonnaise

Mini pork pies and pickle

Mini sausages with honey and mustard glaze

Potato wedges with garlic dip

Vegetable pakora with dip

Chicken pakora with dip

Rolls with bacon

Rolls with sausage

Rolls with Potato scones

3 items for £8.95 per person, additional items £1.95 per person

or

Hog Roast or BBQ in May, June, July, August and September

Supplement of £6.00 per person

Allergen information available on request for all menus

Add a little extra sparkle

Birdcages: cage on its own or pre filled cage

Wedding post box

Star cloth backdrop

Top table fairy lights

Wishing tree

Bay trees

Wedding arch: without or without flowers

Ostrich feather centre pieces

Candy cart on its own or stocked

Table plan

Mood lighting

Snow machine

Chargers

Place name cards

Table crystals

Runners

White pillars

Mirrored plates

5 stem candelabra, with mirror and mini fish bowls

Fish bowls

Hurricane lanterns with candles, with added extras optional

Tea Lights

Top table arrangement of square mirrors and mini fish bowls

Tall vases with flowers



' Where magical moments, meet memorable one's '

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