



KINGARTH HOTEL & SMIDDY BAR



WEDDING BROCHURE

KINGARTH HOTEL

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Simon and Maria Tettmar invite you to The Kingarth Hotel & Smiddy Bar, the perfect venue for a relaxing and yet very special wedding day. The only true Country Inn on Bute, we combine a relaxed and informal atmosphere with personal and friendly service, to ensure your wedding day is a stress-free and wonderful day to remember.

Having bought the hotel in October 1997, we have concentrated on developing it's potential to benefit both local and tourist guests. The Smiddy Bar was opened on 28th July 2001 following an extensive building project to convert an old blacksmiths barn, which was once run as part of the hotel. The Smiddy Bar now forms the heart of The Kingarth and plays host to everything from quiz nights and medieval banquets in wintertime, to summertime weddings and "al fresco" dining.

Our wedding receptions are held in the function suite, providing private facilities, whilst your guests can also mingle with the locals in the Smiddy Bar, enjoying some traditional Scottish hospitality.

We pride ourselves on our standards of service here at Kingarth. Maria will personally provide you with Wedding Planning services in the run up to your special day, making the planning process as straightforward as possible whilst ensuring every detail of your day is arranged for you exactly as you want it.

Our wedding planning, catering and drinks service skills are extended to outside catering events. We have a proven record of weddings and events in various locations on Bute including Mount Stuart House, Rothesay Pavilion, Church Halls and Rothesay Castle. We can also arrange a marquee for up to 250 people that can be erected on our car park here at Kingarth.

We do hope you will find this brochure of interest. Please contact Maria on 01700 831662 to discuss your specific requirements, or to arrange a meeting when we shall be happy to show you around Kingarth.





CONTENTS

| | |
|---------------------------------|---------|
| Our Wedding Services | Page 3 |
| Your Ceremony | Page 4 |
| Room Design and Décor | Page 4 |
| Canapés and Champagne Reception | Page 5 |
| Wine and Toast Drinks | Page 5 |
| Wedding Menus | Page 6 |
| Wedding Buffet Alternative | Page 9 |
| Children's Meals | Page 9 |
| Evening Snacks | Page 9 |
| Entertainment | Page 10 |
| Transport Arrangements | Page 10 |
| Accommodation | Page 10 |
| Booking Procedure | Page 11 |
| Outside Catering | Page 12 |
| Local Contacts | Page 13 |





Our Wedding Services

We offer you a complete set of services to cover all aspects of your wedding. Should you have any specific requirements that are not covered in this brochure, please do give us a call and we will endeavour to quote for them accordingly. Included in your Wedding Package are a number of complimentary services :

- Wedding Planning advice with Maria
- Hire of our Function Suite
- Personal service on your day from our team of experienced waiters and bar staff.

The prices associated with each of the following wedding services are detailed in the table at the end of this brochure.

- Wedding Ceremony
- Champagne and Canapé Reception
- Three Course Meal with Coffee
- Buffet Options
- Children's Options
- Table Wine and Toast Drinks / Champagne
- Evening Snacks
- Evening Entertainment
- Transport
- Accommodation
- Outside Catering





Your Ceremony

Here at Kingarth we are licensed to host Civil Marriage Ceremonies. Our Function Suite and Decking Areas are fully approved and couples can choose the setting for their vows in conjunction with the Registrar.

The Function Suite is set up for your guests to witness the Ceremony and then afterwards, whilst you and your guests enjoy reception drinks in the Smiddy, our team will transform the Suite for your reception meal.

The charge for holding your wedding ceremony at Kingarth is £250.

Room Design & Décor

Our Function Suite seats an absolute maximum of 80 guests for a formal meal. You could invite more guests for the evening celebrations should you wish. However, the total number of guests should be no more than 100 as this is the maximum number of guests that our facilities can cope with whilst maintaining our standards of service.

For guest numbers of 60-80 our long tables will be used, and a top table of no more than 8 guests is advisable. This ensures there is sufficient space between tables on your day. For guest numbers of 60 or less we would suggest a top table of 8 to 12 guests and round tables with up to 10 guests at each.

The décor in our Function Suite is based around the warm colours seen throughout Kingarth. As standard, our table linen is ivory with ivory linen napkins. Our function chairs are navy with gold frames.

Should you require alternative table linen we can arrange this for you to complement your own personal colour scheme. Napkins, tablecloths, chair covers and swags can all be hired for your event. Photographs are available of our Function Suite in both its standard form and set up with a red and white scheme. Please ask for further information and a quotation should you require a tailored service.





Canapés and Champagne Reception

Upon your arrival at Kingarth, or following the Ceremony if you opt to be married here, there are various options for you to consider.

You may like to offer your guests Champagne, Sparkling Wine or a drink of their choice from the bar. Champagne is £4.50 per glass and Sparkling Wine £3.25 per glass. Bar prices for an unlimited choice range from £1.45 to £3.25 per drink.

You may also like to consider offering your guests canapés to accompany their drinks. Guests can sometimes particularly appreciate this when the Bride and Groom are having a photo session after the ceremony. Hot and cold canapés can be provided at a cost of £2.50 per guest.

Wine and Toast Drinks

Our wine list is regularly updated and we would suggest that you choose wine when finalising your wedding details a few weeks before the day. As a guide, our current wines are priced from £11.95 per bottle for a Chardonnay or Merlot to £16.95 for a Pouilly Fuisse or Shiraz. Our list has a wide range of New World and Traditional wines. Sparkling Wine is currently priced at £16.95 per bottle, and Moet champagne at £36. Although the prices may fluctuate slightly by the time of your wedding, this will give you a good indication of the range we offer. To calculate your wine requirements you should allow six glasses of wine per bottle. Alternatively you may wish to provide your own bottles of wine for the tables. Our corkage fee for this would be £6.00 per bottle.

You may choose to offer Champagne or Sparkling Wine to your guests for the toasts. Some couples however, prefer to offer a liqueur or a drink of the guest's choice from the bar. The cost usually works out very similar either way. Should you choose the bar drink option, our team of waiting staff will take an order from each of your guests during the dessert course and their drinks will then be served with coffee ready for the speeches.



Wedding Menus

Below is a selection of starters, main courses and desserts for you to pick and mix to create a menu tailored to your specific requirements. Your menu can have two choices for each course and can include a vegetarian main course in addition. Please remember that these dishes are only suggestions - we can accommodate most tastes if you require something particular.

Soups Lentil, Country vegetable, Tomato & Basil, Broccoli (& Stilton)
Carrot & Coriander, French Onion, Celery & Stilton, Leek & Potato, Cream of Cauliflower,
Cock a Leekie,, Lamb Broth, Fish & Shellfish.

Meat Starters

Pate (Duck, Farmhouse, Brussels)with Oatcakes & Cumberland Sauce
Haggis Neeps & Tatties with Creamy Peppercorn Sauce
Oriental Style Ribs
Battered Haggis Bites with Peppercorn Sauce
Baked Asparagus wrapped in Parma Ham with Balsamic Dressing
Fillet of Beef (Chicken or Duck) and Vegetable Stir Fry
Lamb Kofta with Tzatziki

Fish Starters

Queenie Scallops au Gratin
Smoked Salmon Terrine with Oatcakes and Salad
Open Prawn Cocktail
Fresh Langoustines with Marie Rose Dip
Fresh Mussels in White Wine Garlic & Onions
Fillet of Smoked Trout with Horseradish Cream
Bute Cheese & Haddock Smokie with Crusty Bread
Peppered Smoked Mackerel Pate with Oatcakes

Vegetarian Starters

Warmed Goats Cheese with Mulled Wine Beets
Greek Style Salad with Feta Cheese & Olives
Button Mushrooms in Garlic & Herb Butter with Crusty Bread
Giant Field Mushroom stuffed with Couscous topped with Halloumi





Chicken Main Courses:

- Breast of Chicken stuffed with Haggis served with Drambuie & Onion Sauce
- Breast of Chicken with Honey Mustard Sauce
- Breast of Chicken stuffed with Italian Tomatoes & Halloumi with Tomato & Basil Sauce
- Breast of Chicken with Spinach and Ricotta
- Breast of Chicken wrapped in Parma Ham with a Mature Cheddar Sauce
- Roast Breast of Chicken with Traditional Sage & Onion Stuffing & White Wine Gravy
- Breast of Chicken on Black Pudding with Whisky Cream Sauce
- Mediterranean Chicken Casserole
- Chicken Chasseur

Lamb Main Courses

- Slow Roast Lamb Shank on Mash with Rosemary and Redcurrant Gravy
- Moroccan Style Lamb Tagine with Couscous
- Roast Leg of Lamb with a choice of : Olive & Pesto Stuffing, Apricot Stuffing, Haggis Stuffing
- Trio of Lamb Chops (small functions only)
- Traditional Lamb Casserole with Herby Dumplings

Game Main Courses (subject to availability)

- Venison or Game Pie / Casserole
- Roast Haunch of Venison with Redcurrant and Red Wine Reduction
- Pan Roast Breast of Pheasant on Apple Stuffing with Cider Gravy
- Pan Roast Breast of Duck with Cumberland Gravy

Vegetarian Main Courses

- Aubergine and Spinach Lasagne Verde
- Mediterranean Style Vegetable Casserole with Pulses
- Various Tarts incl. Spinach & Ricotta; Cherry Tomato, Olive & Feta; Mushroom & Gruyere
- Spinach and Ricotta Tortellini
- Wild Mushroom Risotto
- Portobello Mushrooms stuffed with Couscous and topped with Griddled Halloumi
- Mushroom Stroganoff
- Wild Mushroom, Brie and Spinach Wellington with a Creamy Mushroom Sauce





Fish and Seafood Main Courses

- Poached or Pan Roast fillets of :
- Cod, Haddock, Smoked Haddock, Salmon, Seabass, Sole, John Dory, Halibut
- Pan Seared Steaks :
- Tuna, Swordfish
- All available with sauces:
- Fresh Parsley and White Wine, Asparagus, Balsamic Cherry Tomato, Tarragon Cream, Lemon Capers Butter, Dill and White Wine, Cucumber Relish

Beef Main Courses

- Roast Topside of Beef
- Roast Sirloin of Beef
- Beef Bourguignon
- Steak, Mushroom & Guinness Pie
- Beef Stroganoff
- Chilli con Carne, Spaghetti Bolognese, Lasagne
- Mediterranean Style Meatballs
- Beef Wellington
- Rib-Roast Beef (small functions only)

Desserts

- Banoffee Pie
- Cheesecakes : Strawberry, Baileys and White Chocolate, Chocolate Orange, Citrus
- Tarte au Citron
- Chocolate Bavaois
- Apple / Plum Crumble
- Crannachan
- Ginger, Apricot and Rum Trifle
- Chocolate Mousse, White or Dark
- Almond Shortbread and Fresh Strawberry Stack
- Fresh Strawberry & Cream Meringues





Wedding Buffet Alternative

As an alternative you may like to consider a formal buffet style meal. Your guests would have a choice of two starters which would be served at their table; followed by a buffet style main course; and then a choice of two desserts which would also be served at their table. The main course buffet would include :

Whole Dressed Salmon, Cold Slices of Gammon and Turkey, Quiches, Hot New Potatoes, French Bread, Homemade Coleslaw, Potato Salad, Savoury Rice, Mixed Leaves with Cherry Tomatoes Cold Sliced Roast Beef, Prawn, Langoustine & Smoked Salmon Platter, Waldorf Salad, Mixed Bean Salad.

Children's Meals

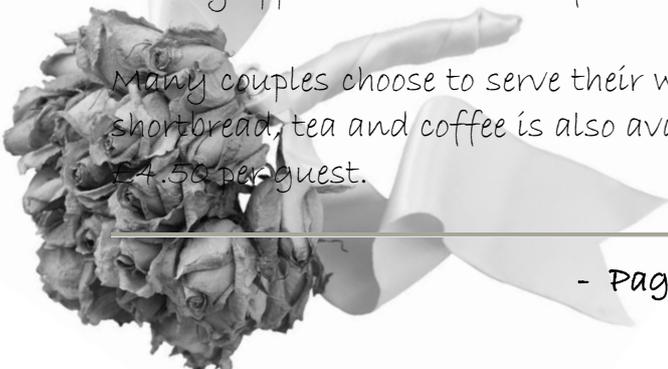
Young guests at your wedding may require smaller portions or children's meals. A half-portion for each course from your chosen menu is available at a cost of £10 per child.

Evening Snacks

During the evening you may wish to offer your guests a light snack, particularly if you have additional guests joining you for the evening celebrations.

We have found that the most popular food to offer is a large selection of local Bute, Scottish and Continental cheeses served with fruit, oatcakes and crackers, presented on our large wooden cheese blocks. Alongside this large platters of mini bacon rolls will be served for those who have worked up a healthy appetite on the dance floor!

Many couples choose to serve their wedding cake at this time, and homemade shortbread, tea and coffee is also available. The cost of our Evening Snacks is £4.50 per guest.





Entertainment

Entertainment can be arranged by us with a choice of DJ's, or you can arrange your own. We also have contact numbers for pipers and céilidh bands should you prefer.

Transport Arrangements

There are various options for transport both to and from Kingarth. The Bridal Party may like to consider a horse and carriage, vintage car or open top bus. Please see the "Local Contacts" page for details.

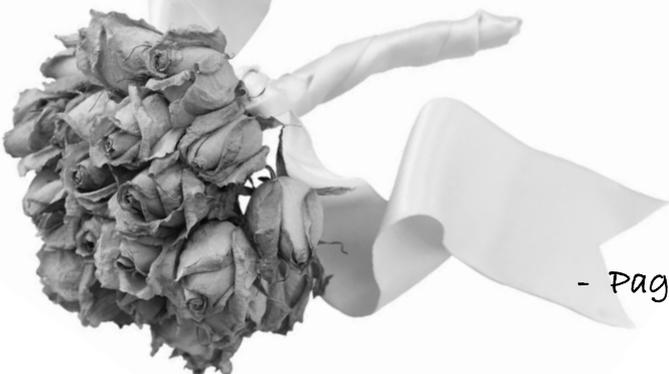
Stagecoach Western Buses have vehicles that seat up to 52 guests should you wish to provide transport for your guests. The current cost of a return trip to and from Kingarth is £180.

Our minibus seats a maximum of 8 guests and can be provided with a driver on call all evening at a cost of £60.

Accommodation

At Kingarth we currently have very limited hotel accommodation. There are three rooms in total, comprising two twin rooms and one double. All our rooms are en suite with full facilities and hospitality trays. Accommodation is £50 per room per night, or £30 for a single let, on a bed and breakfast basis.

We have recommended additional accommodation for your guests in the Useful Contacts section on page 12.





Booking Procedure

As soon as you have decided upon the date of your wedding, please contact us to provisionally reserve the date in our schedule. We will then write to you to confirm the date and the various details agreed so far.

To confirm your booking, please send a deposit of £500, together with a letter confirming your expected number of guests. We ask you to send this deposit no later than three months before your wedding day. The deposit secures your wedding date and is non-refundable in the event of cancellation for any reason.

Approximately one month before your wedding we would ask you to arrange an appointment to discuss and finalise all the details of your day, including the final number of guests you are expecting. At this time full payment of the quantifiable amount due is payable. Any further expenses which are not determinable before the wedding day, such as a bar account, are payable no later than one week afterwards.

The prices quoted for each of our services are fully inclusive of VAT although gratuities for our staff are left to your discretion. Prices are correct at today's date and are subject to increase at management discretion. Please note that payment for any part of your account by Credit Card is subject to a charge of 2% to cover the high cost of accepting this form of payment. This fee does not apply to Debit Cards.

| | |
|---------------------------------|--|
| Three course meal and coffee | £28.95 per guest |
| Wine (see wine list) | From £12.95 per bottle |
| Reception Drinks / Toast drinks | £1.55 to £3.25 per guest |
| Canapés for arrival | £2.50 per guest |
| Evening Snacks | £4.50 per guest |
| Transport | £60 minibus for entire evening £180 coach for 54 guests (1 return trip) |
| Wedding Ceremony | £250 |
| Entertainment | Please refer to "Bright Nights" information |
| Accommodation | £50 per room per night (2 guests B&B) |



OUTSIDE CATERING

Our wedding planning, catering and drinks service skills are extended to outside catering events. We have a proven record of weddings and events in various locations on Bute including Mount Stuart House, Rothesay Pavilion and Rothesay Castle. We also offer the option to hold your reception in a marquee for up to 250 people that can be erected on our car park here at Kingarth.

We can offer every service detailed in this brochure in alternative venues. There are however several additional details for you to consider :

Outside License

We can arrange the necessary license to sell and/or distribute alcohol from your chosen venue and we will cover the cost of the application.

Menus

Depending on your expected number of guests and the facilities in your chosen venue, it may be necessary to limit your menu options.

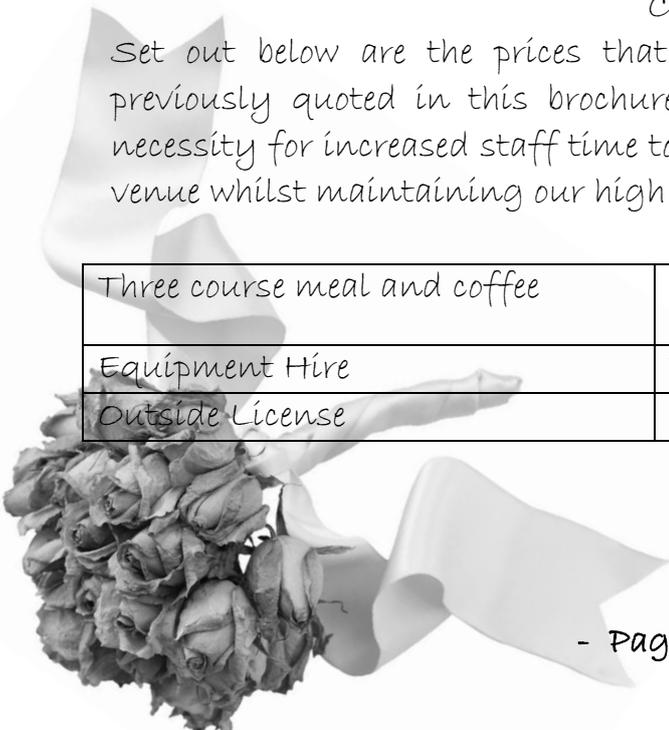
Equipment Hire

Depending on the equipment available in your chosen venue, it may well be necessary to hire glasses, crockery, cutlery and table linen. We can arrange a quotation for this service as required.

Costings

Set out below are the prices that differ for outside catering from those previously quoted in this brochure. Our prices for these events reflect the necessity for increased staff time to set up, serve and clear up in your chosen venue whilst maintaining our high standards of service to you our client.

| | |
|------------------------------|--|
| Three course meal and coffee | £40 per guest (subject to survey of venue & facilities available) |
| Equipment Hire | P.O.A. |
| Outside License | Free of charge |





Useful Contacts

| | | |
|-----------------------------------|---|--|
| FLOWERS | "Flowers by Janine" | Janine on 01700 502084. |
| HAIR & BEAUTY | "Nadia's" Hair Salon | Kate on 01700 503683 |
| ROOM DRESSING & CHAIR COVERS | Bute Weddings | www.buteweddings.co.uk |
| TRANSPORT | Clydesdale Horses Coaches | John McMillan Greenan Mill 01700 502580 Western Buses 01586 559135 |
| PHOTOGRAPHER | Jacqui Paterson of Chic Photography | www.chicphoto.co.uk |
| WEDDING CAKE | Sandra's Cakes | Sandra on 01700 503410 |
| ENTERTAINMENT | we have various DJ contacts - please ask for details Bute Ceilidh Band | John Morrison 07929 521667 |
| ARGYLL & BUTE REGISTRAR | Lorna Barrett | 01700 503331 |
| UNITED CHURCH OF BUTE MINISTER | Rev J Owain Jones | 01700 504502 |
| ACCOMMODATION | The Moorings Cannon House Visit Scotland | 01700 502277 01700 502819 01700 502151 |
| MARQUEE HIRE | Tents & Events | Janet on 01369 706123 |
| LARGER VENUES | Rothesay Pavilion | 01700 504250 |

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