

*The*  
***Waterside Hotel***  
**INVERNESS**

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Dear Happy Couple

**2012**

Congratulations of your forthcoming wedding. We would like to take this opportunity to extend our very best wishes for your future together.

The Waterside Hotel offers a most stunning wedding venue on the river front in central Inverness. We can accommodate up to 140 day guests seated at round tables and evening numbers can be a maximum of 160 guests. We can offer 35 en suite bedrooms and are proud of our superb reputation for both fresh food, friendly and professional service.

Whether you are planning a traditional wedding, civil ceremony, civil partnership or renewing your vows, The Waterside Hotel is licensed for all. Your wedding day is one of the most important days in your life and our aim is to make it one of the most enjoyable for you and your guests.

Let our experience and professionalism relax you during your wedding journey with us. We are delighted to offer the enclosed packages and menu selectors for 2012 and look forward to discussing your wedding reception in the not too distant future.

Please feel free to call in to see our facilities at first hand or to arrange a show round. We will be delighted to make an appointment at a time convenient to yourself to show you around and discuss your requirements in more detail.

Kind regards

Gill Omand  
General Manager



## Our all-inclusive wedding banquet service

The following elements are applicable to receptions of a minimum 60 adult guests:

- ❖ Complimentary Honeymoon room for the Bride & Groom on your wedding night
- ❖ Complimentary room hire for your reception suite
- ❖ Wedding co-ordinator to guide you towards the big day
- ❖ Choice menu tailored to your individual requirements
- ❖ Master of Ceremonies to ensure the smooth running of your day
- ❖ Cake stand & knife
- ❖ Linen table napkins
- ❖ Personalised printed menus, table plan and place cards
- ❖ Data projector and screen for any 'high tech Best man's speech'
- ❖ 40% discount from our published accommodation rates for guests



## Private Dining Service

Our private dining service caters for the smaller more intimate receptions and whilst many of the wedding banquet services mentioned are included, there will be a room hire charge of £175 for parties of less than 60 adult guests.

## Room capacities

The Ness View which overlooks the River Ness offers dining up to 30 guests whilst The Ness Suite offers would suit between 30 and 140 diners comfortably.

## Wedding Ceremonies

We would be delighted to stage your marriage ceremony at The Waterside Hotel. The hotel charge for this service is £150 (which does not include fees payable to Highland Council Registrars or Ministers).

## Chair covers

We can supply white chair covers for a minimal cost of £2.00 per chair, please ask for further details.

# Menu Selector

The menu selector and costs are based on having a minimum of 3 courses for your wedding breakfast and a maximum of 2 dishes of choice on each course. We are however happy to advise specific requirements out with this recommendation.

The cost of your menu will be determined by the higher priced item of each course you choose if you wish your guests to order on the day. However menus with guest pre-orders supplied one week before the date will be charged as taken. All prices quoted are based on a minimum of 60 adults attending, numbers falling below this amount may be subject to an additional charge.

Children attending the meal can either have half portions at half price of the adult's meal choices or choose from the children's menu attached at £7.30 per child. Children are classed as under 12 years old. 12 year olds and above will be charged full portions.

Special dietary requirements will be catered for over and above your two menu choices. Chef will be very happy to give advice on vegetarian, gluten free, dairy free and any food allergy requirements.

## Starters

### Hot Soups

|  |       |
|--|-------|
| Carrot & orange spiked with ginger (v)             | £3.10 |
| Chicken broth                                      | £3.10 |
| Creamy chicken & sweetcorn with parsley            | £3.10 |
| Creamy mushroom & nutmeg (v)                       | £3.30 |
| French onion with Parmesan shavings (v)            | £3.10 |
| Scotch broth ~ vegetable stock (v)                 | £3.10 |
| Scotch broth ~ lamb stock                          | £3.10 |
| Stilton & broccoli with almonds (v)                | £3.10 |
| The Scottish classic ~ Cullen skink                | £3.70 |
| Tomato & basil finished with pesto (v)             | £3.10 |
| Traditional leek and potato with herb croutons (v) | £3.10 |

### Chilled Soups

|   |       |
|---|-------|
| Galia melon & champagne with melon pearls (v) | £4.85 |
| Plum tomato & basil (v)                       | £3.10 |
| Summer berry with splash of vodka (v)         | £4.85 |

## Starters

|   |       |
|---|-------|
| Atlantic prawns bound in Marie Rose dressing accompanied by a caper and lemon salad       | £6.30 |
| Beef tomato and buffalo mozzarella salad with asparagus, black olives and sweet pesto (v) | £6.10 |
| Well of Galia melon filled with a forest berry compote served with a raspberry coulis (v) | £4.95 |
| Chef's own game terrine served with homemade fruit chutney and oatcakes                   | £6.30 |
| Poached roulade of Scottish salmon on a bed of marinated cucumber with a spinach dressing | £6.60 |
| Scottish smoked salmon simply served with capers, lemon and granary bread                 | £7.10 |
| Smooth chicken and tarragon pate with red onion marmalade and toasted brioche             | £6.00 |

## Hot Starters (restriction ~ one hot starter per menu)

|   |       |
|---|-------|
| Garlic cream cheese mushrooms served with garlic bread (v)  | £5.55 |
| Bread crumbed Brie wedges with a zesty Cumberland sauce (v) | £5.25 |
| Wild mushroom and leek risotto glazed with Parmesan (v)     | £6.00 |
| Haggis, neeps and tatties served with a whisky cream sauce  | £5.55 |
| Seafood chowder garnished with fried root vegetables        | £6.10 |

## Intermediate Course (in addition to three courses usually served after starter to refresh the palate)

|   |       |
|---|-------|
| Scottish raspberry sorbet garnished with crème fraiche and mint | £2.70 |
| Champagne sorbet drizzled with pomegranate syrup                | £3.10 |
| Lemon sorbet garnished with crème fraiche & lemon zest          | £2.70 |
| Tropical pineapple sorbet drizzled with pomegranate syrup       | £2.70 |

## Main courses

|  |        |
|--|--------|
| Traditional roast rib of Scottish beef with Yorkshire pudding and natural jus  | £16.95 |
| Roasted rib eye of Scottish beef finished with a red onion marmalade and served with a brandy and peppercorn cream sauce | £17.45 |
| Roasted sirloin of Aberdeen Angus beef with Yorkshire pudding and chasseur sauce   | £18.90 |
| Prime Aberdeen Angus fillet steak crowned with mushrooms encased in puff pastry  | £19.50 |
| Roasted breast of Grampian chicken served with a wild mushroom cream sauce   | £13.95 |
| Breast of Grampian chicken filled with local haggis and served with a wholegrain mustard jus                             | £14.70 |
| Roasted Grampian chicken accompanied with black pudding and a bacon and shallot gravy                                    | £14.30 |
| Chicken breast filled with Mozzarella enhanced with a sweet tomato and basil sauce                                       | £15.00 |
| Honey roasted Morayshire pork with a cider sauce accompanied by a baked apple  | £15.55 |
| Mustard crusted gammon served with a pineapple and Malibu cream  | £14.70 |
| Roasted gigot of lamb with an apricot and fresh herb stuffing finished with a mint jus                                   | £17.85 |
| Collops of Scottish venison accompanied with a crisp potato rosti and a redcurrant jus                                   | £18.70 |
| Baked fillet of turbot set on a champagne and chive butter sauce   | £16.75 |
| Poached fillet of Scottish salmon draped with Hollandaise sauce  | £14.30 |
| Oven roasted fillet of Scottish salmon served with a piquant lime and coriander sauce                                    | £13.95 |
| Pan seared sea bass on a bed of ratatouille served with a sauce Vierge   | £15.40 |
| Grilled fillet of haddock with a delicate mustard and cheese sauce   | £14.70 |

**All served with chef's selection of fresh panache of vegetables and oven roasted potatoes**

## Vegetarian Options

|  |        |
|--|--------|
| Oven baked filo parcel filled with Provencal vegetables and creamy Swiss cheese (v)          | £11.50 |
| Roasted goat's cheese and ratatouille tart (v)   | £11.50 |
| Fresh tagliatelle with mushrooms, leeks and asparagus, glazed with Parmesan (v)              | £11.50 |
| Bell peppers filled with a tomato and basil risotto surrounded by a spinach sauce (v)        | £11.50 |
| Filo basket filled with a courgette, broccoli and blue cheese risotto (v)                    | £11.50 |
| Traditional savoury pancakes filled with crisp vegetables and smothered in smoked cheese (v) | £11.50 |

**All served with chef's selection of fresh panache of vegetables and oven roasted potatoes**

Please advise of any specific dietary requirements one week prior to the event



### **'FOOD THEATRE' Hog Roast**

Fancy offering your guests something a bit different? Then ask us about our hog roast menus for wedding receptions and evening buffets or see website for details ~ [www.hogroasts.thewatersideinverness.co.uk](http://www.hogroasts.thewatersideinverness.co.uk)

Freshly cooked and carved in front of your guests  
Main Course with Vegetables and potatoes £13.95  
Filled rolls for evening buffets £7.15

## Desserts

|   |       |
|---|-------|
| Warm choux pastry bun filled with fresh raspberries and vanilla bean ice cream drizzled with rich chocolate sauce | £5.95 |
| Brandy snap basket filled with Crannachan and a fresh raspberry coulis  | £5.25 |
| Delicate crepes filled with bananas served with lashings of warm toffee sauce and fresh cream                     | £5.55 |
| Homemade vanilla pod cheesecake with strawberry compote   | £6.00 |
| Lara's own sticky toffee pudding served with warm fudge sauce and toffee ice cream                                | £6.10 |
| Caramelised lemon tart with a Seville orange syrup and fresh cream  | £6.00 |
| Warm short crust Bramley apple pie draped with a cinnamon custard   | £5.25 |
| White chocolate and Scottish raspberry tart with berry compote  | £6.10 |
| Meringue nest filled with forest berries and strawberry ice cream   | £5.95 |
| Rich chocolate mousse rested in a chocolate cup garnished with fresh berries                                      | £5.95 |
| Tawny port trifle with lashings of whipped cream and Pistachio nuts   | £5.55 |
| Crème brulee set in a sweet pastry case with fruit coulis   | £6.10 |
| Tropical fruit salad with fresh cream   | £5.25 |
| Selection of Scottish cheeses with celery, grapes and biscuits  | £6.60 |

Followed by freshly ground Colombian coffee or tea with chocolate mints or homemade tablet (inclusive)

## Evening buffets

### Buffet A

£5.95

White and granary bread sandwich selection  
Warm sausage rolls  
Selection of nibbles ~ crisps and nuts  
Freshly filtered coffee and tea served with your wedding cake

### Buffet B

£7.10

Selection of filled wraps and rolls  
Cumberland sausage with dips  
Selection of nibbles ~ crisps and nuts  
Freshly filtered coffee and tea served with your wedding cake

### Buffet C

£9.95

White and granary bread sandwich selection  
Warm sausage rolls  
Chili & lime chicken skewers  
Cheddar and red onion quiche  
Vegetable spring rolls  
Freshly filtered coffee and tea served with your wedding cake

### Buffet D

£7.10

Scottish stovies and Colcannon with oatcakes  
Freshly filtered coffee and tea served with your wedding cake

## Pre-wedding family get-togethers

Give your family the opportunity to meet their prospective in-laws on the eve of your wedding with an informal gathering. We can supply any of the above buffets for this event, or any of our other menus.

## Canapés

A selection of hot and cold canapés to accompany your reception drinks after the ceremony alternatively at the evening buffet. Prices are per item

|  |       |
|--|-------|
| Individual bite size haggis rolled in oats           | £1.00 |
| Scottish smoked salmon resting on a buckwheat blinis | £1.20 |
| Feta, black olive and tomato on garlic bread         | £1.30 |
| Homemade cheese and pesto biscuit                    | £1.20 |
| Smoked salmon and cream cheese roulade               | £1.50 |
| Pastry cup filled with prawns Marie Rose             | £1.20 |
| Mini roasted potatoes filled with Philadelphia       | £1.20 |
| Exotic fruit kebab                                   | £1.50 |
| Fresh strawberries coated in luxurious chocolate     | £1.00 |
| Mini Yorkshire pudding, beef & horseradish           | £1.50 |
| Hot honey glazed chipolata                           | £1.00 |

## Drinks packages

### Package 1

£14.85 per person

(add £1.75 to replace sp/wine with champagne)

- ❖ Choice of drink on arrival/after ceremony ~ whisky, sherry, wine or orange juice
- ❖ 2 glasses of wine with dinner ~ Trig point Colombard Chardonnay or Cabernet Shiraz
- ❖ Glass of chilled sparkling wine with toasts

### Package 2

£15.60 per person

(add £3.50 to replace sp/wine with champagne)

- ❖ Glass of chilled sparkling wine or bucks fizz on arrival/after ceremony
- ❖ 2 glasses of wine with dinner
- ❖ Glass of chilled sparkling wine with toasts

### Package 3

£22.70 per person

- ❖ Flowing champagne reception (half bottle per person)
- ❖ Half bottle wine with dinner

Within all our drink packages we will always include a non-alcoholic alternative for children and those who are driving on the day. Any drinks packages can be tailored to your preference, please just ask.

## Corkage

You may want to supply your own wine for the celebrations and therefore our corkage charges are as follows: -

70cl bottle of wine £10.00

70 cl bottle of sparkling wine £12.00

70 cl bottle of champagne £15.00

Magnum of champagne £30.00

## Traditional top table seating plan

|                   |                   |             |       |       |                     |                   |                   |
|-------------------|-------------------|-------------|-------|-------|---------------------|-------------------|-------------------|
| Groom's<br>Father | Bride's<br>Mother | Best<br>Man | Groom | Bride | Chief<br>Bridesmaid | Bride's<br>Father | Groom's<br>Mother |
|-------------------|-------------------|-------------|-------|-------|---------------------|-------------------|-------------------|

Please feel free to inform us of your preferred seating arrangement if you do not wish to use the traditional one. It is usual for the Bride and Groom to sit in the middle of the top table with the bride seated to the left of the groom. Your close family and friends should be seated nearest the top table with other relatives and then friends sitting further away.

## The Receiving Line

The purpose of a receiving line is to allow the hosts and other members of your bridal party to officially welcome and be introduced to all your guests. This normally takes place prior to the meal. They will pass along your receiving line as they make their way to their tables for the meal. Conversation should be kept to a polite minimum as this can have an impact on the time of the meal service.

- ❖ Bride's Parents
- ❖ Groom's Parents
- ❖ Bride and Groom
- ❖ Chief Bridesmaid
- ❖ Best Man

## Toasts and Speeches

Traditionally speeches would have taken place at the end of the meal however more often couples are deciding to have the speeches at the beginning of the meal. It is simply your choice.

The following is the usual order for speeches

- ❖ The Father of the Bride (or a close relative/friend of the family) will give a toast to the Bride and Groom
- ❖ The Groom will respond to the first toast and give his toast to the Bridesmaids
- ❖ The Best Man would then respond to the Groom's speech on behalf of the bridesmaids. He would also read out any telegrams or e-mails

## Booking Procedure

Once you have determined your date you may hold this as a provisional booking for 14 days on automatic release without obligation. This means the date will be reserved for you for 14 days and if we have not been contacted by the end of this period the booking will automatically be released. To confirm your date, a deposit of £500 along with the signed/completed terms and conditions attached is required. Please note all deposits are nonrefundable and nontransferable in the unlikely event of cancellation. We strongly advise you consider wedding insurance which is now widely available at low cost, if you require any details please do not hesitate to ask.

## Prices

All current prices are inclusive of VAT @ 20%. The prices quoted in this brochure may however be subject to change to keep in line with any government tax rate increases.

## Final discussion

You will make an appointment to discuss your final details with the wedding coordinator approximately 6 – 8 weeks prior. Following on from this meeting you will provide your final charging numbers one week prior. The estimated total value of the wedding less the initial deposit should therefore be paid in full one week prior to the date of the wedding. Should any further costs be incurred during the day this amount must be paid on departure.

## Accommodation

The Waterside Hotel has 35 bedrooms including 7 rooms in the Felstead Townhouse next door. These offer the perfect relaxing environment for families attending your wedding who wish to stay within close proximity of each other. Special rates are available for weddings of 60 adult guests or more at a 40% discount from our standard published tariff.

A block reservation can be made at the time of booking your wedding. These rooms can be held without obligation until 3 months prior to the date at which point we would need your guests to contact and provide credit/debit card details to guarantee the room/s. Please make clear your request for a block reservation to your wedding coordinator.

Hopefully you will take the opportunity to stay within our Honeymoon suite on the night of your wedding. The Honeymoon room is a large superior room with king size bed and a free standing raised bath overlooking the river. The room also includes a separate shower room. We offer this complimentary to weddings of 60 adult guests or more.

## Wedding Coordinator Services Available

We will happily supply a formatted table plan, table names and place cards, please just ask to see a sample. If you do wish to take this service we kindly request your final table plan complete with the names of your guests at least 7 days prior to the day.

Please feel free to ask the wedding coordinator for a list of recommended discos, bands and other wedding service suppliers.

# CONTRACT

## The Waterside Hotel's terms and conditions

Once you have made a provisional booking this date will be held for a maximum of 14 days at the discretion of the management and remains subject to availability. The management reserves the right to release provisional bookings on any provisional availability request that has not been confirmed by the party booking with a signed copy of the terms and conditions and a £500 nonrefundable and nontransferable deposit. This deposit will be credited against the final account.

Upon The Waterside receiving your confirmation you are agreeing to our terms and conditions contained within this document which is a legally binding document.

### The number of guests attending

The rates quoted are based on a minimum of 60 adult guests attending the meal. Bookings which fall below these numbers will be subject to a room hire charge of £150 and also cannot take advantage of our preferential accommodation rates.

### The estimated cost

The estimated cost of an event will be based on the numbers supplied at the time of booking. We request final numbers 7 days prior, should there be any diminution in numbers from those intimated at this time, the hotel reserves the right to charge in full respect of the total numbers intimated thus contracted. Should you decide to increase the previously agreed "final" numbers it will be solely at the discretion of the management whether any increase may be permitted.

### Children

Under 12 year olds are classed as children. 12 years and over will be charged as full paying adults.

### Evening Buffet

Any evening reception must cater for their guests. The minimum number you require to cater for is 75% of the total number of guests attending the evening reception.

### Customer Obligations

No food, wine, beer or spirits may be brought into the hotel by the client or guests of the client for consumption on the premises or within the grounds. Please ensure your guests are fully aware.

### Responsibilities

You will be liable for all guests attending the event. The Waterside has the right to charge the main account for any damage to the building or its fixtures and fittings including external grounds, any business interruption, loss of revenues and any charges faced due to your guest's neglect in respect of damage, health & safety, food hygiene and fire safety regulations.

The Waterside will not be liable for anything out with the company's control, including any gifts or belongings left at the hotel, any act of God, third party involvement or any supplier recommended by The Waterside. The Waterside will only be liable under the Hotel Proprietors Act, Section 2 of 1956.

### Cancellation Policy

Please note in the unfortunate event of a cancellation and when we are unable to re-let the space, the hotel will submit cancellation charges as follows:

|  |                           |
|--|---------------------------|
| In all cases                           | Deposit is forfeited      |
| Cancellation 6 months to 8 weeks prior | 50 % of the total cost *  |
| Cancellation less than 8 weeks prior   | 100 % of the total cost * |

\*This is applicable to the total estimated value of the business for: - the meal, drinks with the meal and bar spend. We strongly recommend you consider wedding insurance and can supply details on wedding insurance companies upon request.

### Payment

At 6-8 weeks prior to the wedding we recommend you come in to discuss your final details. We will send you written confirmation of these details along with the total cost of the event. This is calculated from the dining numbers you provide. The full amount on the details must be paid 7 days prior to the event.

### Prices

Prices are correct at the time of printing but may be subject to change to keep in line with any government tax rate increases. All prices include VAT at 20%.

Acceptance of the terms, conditions and liability:

I/We ..... (print names)

Of .....(print address)

.....

Date of Wedding .....

I /We accept the above terms and conditions as outlined above including all charges and liability which may apply.

Signed 1<sup>st</sup> ..... Date.....

Signed 2<sup>nd</sup> ..... Date.....

Deposit Received ..... Date.....

Hotel Representative .....