



Symphony Hotels
& LEISURE LTD



Symphony Lovat Hotel, Perth
Symphony Craw's Nest Hotel, Anstruther
Best Western Queens Hotel, Perth

Wedding Brochure





Symphony Hotels

A Great Place to be in Scotland
For your Perfect Day

Contents

1. Civil Ceremonies & Function Suites
3. Accommodation
4. Drinks & Canapés
5. Symphony Lovat & Best Western Queens Menu Selections
10. Symphony Craw's Nest Hotel Menu Selections
15. Evening Buffet Selections
16. Terms & Conditions

Congratulations

on your forthcoming wedding from all of us at Symphony Hotels.

With our combined years of experience we aim to offer you a day to remember.

Our management and events team take personal pride in helping you to arrange your wedding day and often go that extra mile to exceed all your expectations.

The compilation of this wedding information is designed to outline the services on offer at the Symphony Lovat Hotel and the Best Western Queen's Hotel, here in Perth and the Craw's Nest Hotel in Anstruther. Through recognising each couples different requirements, we recommend that you make an appointment to meet with our wedding co-ordinator or hotel manager, to allow you to consider and view at first hand the full range of facilities within our hotels. We take a personal, flexible approach to weddings and are happy to discuss any ideas that you may have to make your day special and unique, in fact, "just perfect"!

Whatever your requirements, discuss them with us for together we can make them happen, as a starting point we list below services that may be of interest to you.

- Dedicated Wedding Co-ordinator
- Master of Ceremonies*
- Red Carpet on Arrival
- Complimentary Tasting of your chosen Meal *
- Use of Cake Knife and Silver Round or Square Cake Base
- Personalised Menus and Table Plan
- License until 1am
- Complimentary Bridal Room & Full Scottish Breakfast *
(Breakfast can be delivered to your room if requested)
- Complimentary use of a Bridal Party Changing Room
- Special Accommodation Rates for your Guests

* These items are subject to availability, terms and conditions and costs to the provider will be quoted on request.

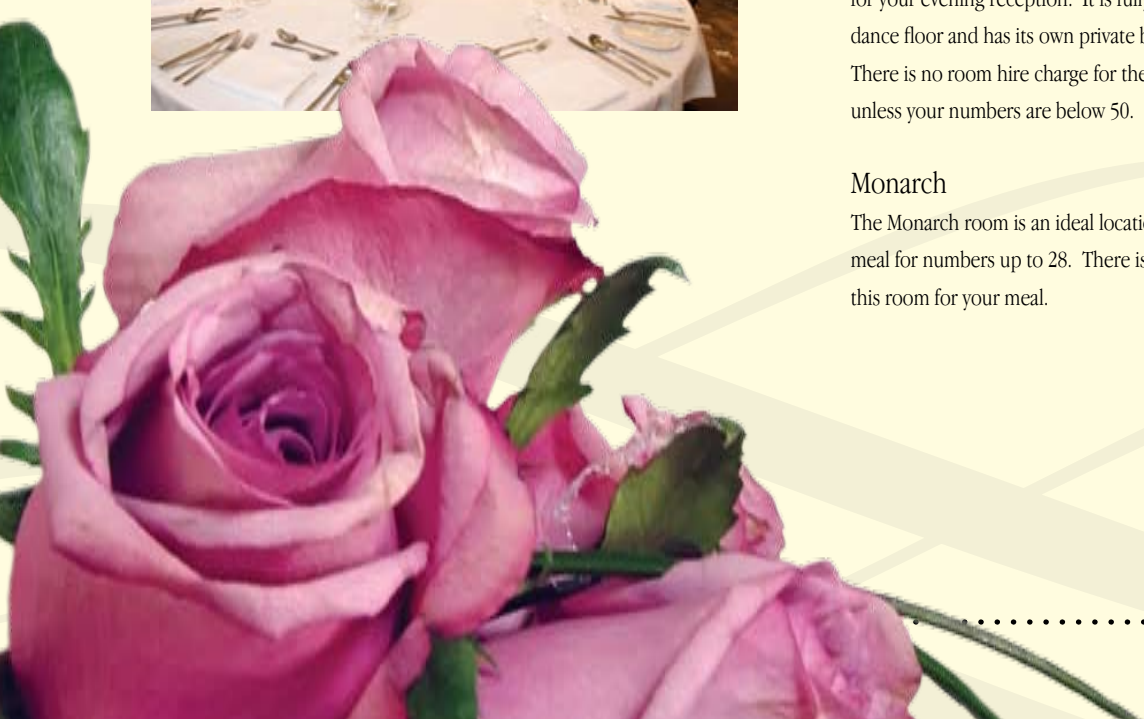
Six weeks prior to your wedding we invite you to join us for coffee or a drink to finalise arrangements for your menu, evening buffet, wine, drinks and all the little details required for your day.



Civil Ceremonies

Our hotels hold a civil licence, which allows couples to be married by a local registrar within the hotel. For information and to arrange civil ceremonies you must contact Perth and Kinross Registrars or Fife Registrars to comply with registration requirements and seek their availability.

We can also provide you with telephone numbers of local ministers who are happy to perform religious services within the hotel. A charge will apply for your ceremony in our hotels.



Function Suites

Symphony Lovat Hotel

Glendevon

The Glendevon accommodates up to 143 for your meal and an extra 40 for your evening reception. The private bar in this room can be open until 1am, there is a large dance floor and the room benefits from being fully air-conditioned. There is no room hire charge for the use of this room for your meal unless your numbers are below 50.

Glenisla

The Glenisla is a suitable location for numbers of up to 26 for a meal or wedding ceremony. There is no room hire charge for the meal. The Glenisla benefits from being fully air-conditioned.

Symphony Craw's Nest Hotel

Ballroom

The Ballroom overlooks the beautiful gardens and is suitable for up to 200 guests for your meal and evening reception. There is a large dance floor and bar in the room. The Ballroom can be extended through the dining room to accommodate up to 300 guests. A room hire charge will apply for the use of the dining room.

Best Western Queens Hotel

Balmoral

This room can accommodate up to 120 for your meal and an extra 40 for your evening reception. It is fully air-conditioned, boasts a large dance floor and has its own private bar, which can be open until 1am. There is no room hire charge for the use of this room for your meal unless your numbers are below 50.

Monarch

The Monarch room is an ideal location for your ceremony or wedding meal for numbers up to 28. There is no room hire charge for the use of this room for your meal.

Accommodation

Bridal couples having their wedding receptions with us can enjoy complimentary overnight accommodation with breakfast. Guests can also enjoy a special Bed and Breakfast rate when booking a room as part of the wedding party.

A changing room to facilitate bridal party needs can be made available at all of our hotels.

All accommodation reserved, must be confirmed at least one month prior to the wedding and paid at time of booking to guarantee this rate. Children sharing their parent's room will be free of charge, subject to availability of family rooms.

Symphony Leisure facilities at the Queens Hotel can be enjoyed whether you choose to stay at the Best Western Queens or Symphony Lovat Hotel.





Fit right in
at Symphony Hotels. . .

Taste matching for your guests is not easy that is why our Chef's suggest that you look at their examples, which are interchangeable but may be subject to a price alteration.

Any special dietary requirements should be notified to us in advance.

Once you have selected your menu, we would be happy for the kitchen team to prepare a complimentary tasting of your chosen meal, for the bridal couple. In addition up to four people ideally from the bridal party can accompany you for a small charge. Please note that any drinks you have at your menu tasting are not included and should be settled for on the night.

Drinks

Welcome Drinks

After your wedding ceremony treat your guests to a refreshment while the wedding photographs are being taken.

Toast Drinks

Traditionally there would be a toast at the cutting of the cake and speeches either before or after the meal.

Wine

To accompany your meal we have an extensive selection of fine wines to suit all tastes.

Suggested Drinks

- Champagne or Sparkling Wine (sliced strawberries optional)
- Red, White or Rose Wine
- Selected Spirits or Bottled Beers
- Pimm's Cocktails
- Kir Royale
- St Clements Punch (non-alcoholic alternative)



Canapés

As an accompaniment to the welcome drink offered to your guests, chef has compiled a selection of popular canapés, should you decide to have this option please select three from those listed. The waiting staff will circulate with the canapés on silver salvers until just before the bridal party reception line.

Symphony Lovat and Best Western Queens Hotel

Smoked Salmon

a roulade of smoked salmon and cream cheese, placed on crisp wholemeal toast

Italienne Parma Ham and Vine Tomato

thinly sliced smoked ham on chargrilled tomato with red onion salsa

Smooth Chicken Liver Parfait

placed on a highland oatcake served with spicy apple and mango chutney

Egg and Asparagus

fresh asparagus placed on a hard boiled egg served with toast with chive mayonnaise

Prawns and Smoked Salmon

west coast prawns and locally smoked salmon placed on a chargrilled courgette coated with Marie rose sauce

Mozzarella and Cherry Tomato

marinated mozzarella cheese with fresh basil and pesto dressing

Smoked Trout and Horseradish

fillet of trout placed on onion bread topped with horseradish cream

Chicken and Tarragon Mousse

placed in a crisp pastry boat with red onion chutney

Haggis Dumplings

hot canapé of locally made haggis in crisp breadcrumbs

Bacon and Brie

hot canapé of crispy bacon and melted brie with chargrilled sweet peppers

Symphony Crow's Nest Hotel

Smoked Salmon Bilnis

Farmhouse Loaf filled with Sausages on a Stick

Haggis Balls

Poached Salmon in Light Pastry Parcels

Vegetable Crostinis

Sausages wrapped in Smoked Bacon

Pate served on Mini Oatcakes

Symphony Lovat and Best Western Queens Hotel

Menu Selections

Menu A

Trio of Melon

chilled parisienne of honeydew, galia & watermelon
marinated in ginger & raspberry syrup

Your Choice of Soup

Served with a warm crusty bread roll

.....

Supreme of Perthshire Chicken

flamed in brandy with green & pink peppercorn sauce

Your Choice of Salad

Your Choice of Vegetables and Potatoes

.....

Homemade Toffee & Banana Cheesecake

light blend of cream cheese & bananas, topped with rich toffee sauce drizzled
with chocolate & amaretto sauce

Chocolate & Orange Mousse

presented in a crisp brandy basket with vanilla & amaretto sauce

.....

Freshly Brewed Coffee or Tea

with Homemade Tablet

Menu B

Smooth Chicken Liver Parfait

delicate parfait of chicken livers flavoured with fresh herbs served with
Cumberland sauce & oatcakes

Your Choice of Soup

Served with a warm crusty bread roll

.....

Honey Roasted Loin of Pork

oven baked with coarse grain mustard & apple crust, sage & onion parfait,
ribboned with cider gravy

Your Choice of Salad

Your Choice of Vegetables and Potatoes

.....

Cheese Platter

of Highland Herb, Caboc, Mature Cheddar with Nairn oatcakes,
chutney, grapes & celery sticks

Summer Fruit Vacherin

crisp meringue nest filled with locally picked summer fruits, surrounded by
ginger & blueberry syrup, with a rocher of honeycomb ice cream

.....

Freshly Brewed Coffee or Tea

with Homemade Tablet

Alternative Starter, Main Course and Dessert*

Highland Game Terrine

delicate blend of Scottish game, fresh herbs & a touch of malt whisky with
homemade tomato red onion chutney & oatcakes

Smoked Mackerel & Prawns

with a salad of rocket leaves dressed with sun blushed tomatoes & basil pesto

.....

Fillet of Orkney Salmon

steamed with pan seared cherry tomatoes & lightly glazed with tarragon scented
hollandaise sauce

Roast Perthshire Lamb

marinated in rosemary & fresh herbs, oven baked & served with rich red wine jus

.....

Raspberry Cranachan

locally picked fruit blended with honey, oatmeal, whisky liqueur
& fresh cream served with crisp shortbread fingers

Cheese Platter

of Highland Herb, Caboc, Mature Cheddar with Nairn oatcakes,
chutney, grapes & celery sticks

Alternative Starter, Main Course and Dessert*

Fan of Chilled Galia Melon

with a rocher of pink grapefruit sorbet & delicate elderflower syrup

Fillet of Smoked Trout

on a bed of crisp herb salad, accompanied by horseradish cream

.....

Steamed Fillet of Cod

delicate fillet of cod with fresh herb crust on a bed of roasted vegetables
bordered with fennel butter sauce

Supreme of Chicken Chasseur

breast of free range chicken served with rich burgundy, mushroom & shallot sauce

.....

Bramley Apple & Toffee Pudding

warm homemade light sponge pudding, flavoured with cinnamon, apples and
sticky toffee, served with light vanilla sauce

Torte of Dark Chocolate & Praline

served on a pool of rum scented sauce Anglaise

*If you would prefer an alternative Starter, Main Course or Dessert, please choose from the alternative section.
Note this does not include your Soup or Salad choice, however if you wish to add an additional dish a supplement will apply.

Menu C

Haggis Dumplings

locally made haggis with lightly creamed potatoes
ribboned with coarse grain mustard sauce

Your Choice of Soup

Served with a warm crusty bread roll

.....

Roast Sirloin of Aberdeen Angus Beef

prime Scottish beef slowly roasted with mirpoix of vegetables,
served with caramelised shallots, chestnut mushrooms and Glenisla whisky
sauce

Your Choice of Salad

Your Choice of Vegetables and Potatoes

.....

Citrus Tart

refreshing lemon & lime curd placed in a crisp sweet pastry tart
with a quenelle of Cornish clotted cream

White Chocolate & Dark Chocolate Torte

blend of two delicately made chocolate mousses with orange & mint glaze

.....

Freshly Brewed Coffee or Tea

with Homemade Tablet

Menu D

Mozzarella and Italiane Parma Ham

put together to make a Mediterranean salad with sun dried tomato vinaigrette
finished with shavings of parmesan cheese

Your Choice of Soup

Served with a warm crusty bread roll

.....

Barbary Duck Breast

crisp supreme of duck marinated in rosemary, olive oil & red wine,
served with piquant Seville orange sauce

Your Choice of Salad

Your Choice of Vegetables and Potatoes

.....

Raspberry & Glayva Trifle

Carse 'O' Gowrie berries blended together with light sponge,
soaked in Glayva whisky and vanilla sauce

Poached Rocha Pears

whole pear poached in red wine & cinammon
accompanied by pistachio ice-cream and raspberry syrup

.....

Freshly Brewed Coffee or Tea

with Homemade Tablet

Alternative Starter, Main Course and Dessert*

Terrine of Chicken & Vegetable

flavoured with tarragon, set on a collection of lettuces accompanied by apricot
& mango chutney

Duet of Scottish Salmon

delicate Orkney salmon mousse with a crown of locally smoked salmon, king
prawns with roasted fennel vinaigrette

.....

Supreme of Chicken

filled with Swiss cheese, chives & fine Italiane smoked ham bordered with
coriander butter sauce

Collops of Pork Fillet

fillet of pork steaks, chargrilled with fresh tomato & basil sauce, topped with
pesto and shavings of parmesan

.....

Cheese Platter

of Highland Herb, Caboc, Mature Cheddar with Nairn oatcakes, chutney, grapes
& celery sticks

Light Shortbread Tower

layered between raspberries soaked in Scottish whisky, presented on a pool
raspberry coulis

Alternative Starter, Main Course and Dessert*

Assiette of Scottish Seafood

Hors d'oeuvres of prawns, locally smoked salmon quenelle of smoked mackerel
mousse & west coast crab with a trio of sauce

Highland Game Terrine

delicate blend of Scottish game, fresh herbs & a touch of malt whisky with
homemade tomato red onion chutney & oatcakes

.....

Sirloin of Aberdeen Angus Beef

prime Scottish beef steak with chargrilled cherry tomatoes
topped with melted café de Paris butter

Rack of Perthshire Lamb

locally farmed lamb cutlets with sage & garlic crust
ribboned with redcurrant & mint jus

.....

Cheese Platter

of Highland Herb, Caboc, Mature Cheddar
with Nairn oatcakes, chutney, grapes & celery sticks

Tuille Pastry Cup of Dark Chocolate Mousse

served on a pool of rum scented sauce anglaise & crème chantilly

Symphony Lovat and Best Western Queens Hotel

Menu Selections

Menu E

Assiette of Scottish Seafood

locally smoked salmon, crab mousse, prawns and smoked mackerel presented with herb salad & a trio of sauces

Your Choice of Soup

Served with a warm crusty bread roll

.....

Fillet of Wild Sea Bass

served on a bed of baby leeks and fennel compote, ribboned with lemon butter sauce

Your Choice of Salad

Your Choice of Vegetables and Potatoes

.....

Trio of Homemade Desserts

delicate chocolate & cointreau mousse, lemon & lime cheesecake, raspberry pavlova

Cheese Platter

of Highland Herb, Caboc, Mature Cheddar with Nairn oatcakes, chutney, grapes & celery sticks

.....

Freshly Brewed Coffee or Tea

with Homemade Tablet

Alternative Starter, Main Course and Dessert*

Roulade of Italiane Parma Ham & Locally Smoked Chicken

Parma ham filled with light chicken mousse accompanied with herb salad & raspberry vinaigrette

Warm Salad of Smoked Bacon

together with mushrooms & stilton, presented with tossed salad leaves, dressed in course grain vinaigrette

.....

Fillet of Aberdeen Angus Beef

prime Scottish beef with chargrilled asparagus & oyster mushrooms glazed with delicate melted café de Paris butter

Highland Venison

saddle of Scottish venison with rosemary mash accompanied by redcurrant & port sauce

Supreme of Perthshire Guinea Fowl

finished with whisky & Arran mustard jus

.....

Summer Fruit Pavlova

individual dessert made of crisp meringue layered with raspberries, strawberries & blueberries, crème chantilly, drizzled with chocolate & orange sauce

Terrine of Dark & White Chocolate

Cointreau scented sauce anglaise finished with a brandy snap biscuit cup of seasonal berries & whipped cream

Soup Selection

Cream of Cauliflower & Mature Cheddar

Chicken & Sweetcorn

Lentil & Bacon

Leek and Potato

Cream of Mushroom & Tarragon

Scotch Broth

Courgette with Stilton or Brie

Carrot and Coriander

Tomato & Roasted Red Pepper with Basil

Cream of Vegetable

Spiced Parsnip & Apple

Broccoli & Stilton

All served with a crusty bread roll

.....

Salad Selection

Hawaiian Chicken

cold breast of chicken served on a collection of salad leaves complemented by an assortment of fresh fruits and mango chutney

Prime Scottish Beef

cold roast rib of beef accompanied by a variety of salad leaves finished with homemade red onion marmalade

Mediterranean

fetta cheese, black olives, cherry tomatoes served on a bed of salad leaves with a Mediterranean vinaigrette

Scottish Salmon

fillet of succulent Scottish salmon presented on mixed salad leaves with lemon & dill mayonnaise

.....

Vegetable Selection

Quenelle of creamed swede

Florets of broccoli

Florets of cauliflower

Mint glazed carrots

Buttered baton carrots

Sugar snap peas

Mange tout

French beans wrapped in bacon

.....

Potato Selection

Dauphinoise potatoes (sliced with garlic & cream)

Parsley new potatoes

Rosemary roasted potatoes

Fondant potatoes (cooked in stock)

Creamed potatoes

*If you would prefer an alternative Starter, Main Course or Dessert, please choose from the alternative section.
Note this does not include your Soup or Salad choice, however if you wish to add an additional dish a supplement will apply.

Vegetarian Selection

Vegetarian options are included, select one choice as your vegetarian alternative.
This dish will not be printed on your menu.

Starters

Sweet 'n' Sour Stir Fry Vegetables

crisp vegetables cooked in a spicy sauce with a timbale of saffron rice

Brie and Broccoli Pithivier

crisp pastry with florets of broccoli and brie ribboned with a plum sauce

Stilton and Apple Salad

crisp salad of mature stilton and apples drizzled with vinaigrette

Tomato and Basil Tart

crisp pastry with sun dried tomato finished with fresh basil pesto

Garlic and Chive Mushrooms

cooked in white wine and cream with melted Orkney smoked cheese

Main Courses

Aubergine and Courgette Bake

tower of chargrilled aubergine and courgette served with a tomato and basil sauce

Roulade of Potato and Leek

delicate potato and leek mousse ribboned with a coriander and lemon butter sauce

Italienne Fetuchinni Pasta

combined with sun blushed tomato and button mushroom white wine sauce
glazed with shavings of parmesan

Sweet 'n' Sour Stir Fry Vegetables

crisp vegetables cooked in a spicy sauce with a timbale of saffron rice

Brie and Broccoli Pithivier

crisp pastry with florets of broccoli and brie ribboned with a plum sauce

Children's Menu

Available for children under 12 years.
Pre Order will be due 2 weeks prior to the wedding date

Option A

Your Chosen Soup

with a warm crusty bread roll

Chilled Melon Cocktail

Deep Fried Potato Wedges

with melted cheese

Homemade Beef Burger

Served in a sesame seed bun

Penne Pasta

With cheese, tomato and basil or bolognaise sauce

Char Grilled Fillet of Chicken

With a sweet and sour dip

Crisp Breaded Goujons of Haddock

All served with French Fries or Potatoes

Salad or Vegetables

Assorted Dairy Ice Creams

Chocolate Pudding

Banana and Toffee Sundae

Option B

Half portion of your chosen menu



Symphony Craws Nest Hotel

Menu Selections

Please choose from the menu selector to build up your own menu.
Supplements will apply for starter selection 2 and main course selection 2.

Menu 1

Soup

.....

Main Course

Choice of 2 Vegetables

Choice of 2 Potatoes

.....

Choice of two Sweets

.....

Coffee

Menu 2

Starter

.....

Main Course

Choice of 2 Vegetables

Choice of 2 Potatoes

.....

Choice of two Sweets

.....

Coffee

Menu 3

Starter

.....

Soup

.....

Main Course

Choice of 2 Vegetables

Choice of 2 Potatoes

.....

Choice of two Sweets

.....

Coffee

Menu 4

Choice of two starters

.....

Choice of two hot Main Courses

Choice of 2 Vegetables

Choice of 2 Potatoes

.....

Choice of two Sweets

.....

Coffee and Mints

Menu 5

Starter

.....

Fish Course

.....

Main Course

Choice of 2 Vegetables

Choice of 2 Potatoes

.....

Choice of two Sweets

.....

Coffee and Mints

Menu 6

Choice of two Starters

.....

Soup

.....

Choice of two Main Courses

Choice of 2 Vegetables

Choice of 2 Potatoes

.....

Choice of two Sweets

.....

Coffee and Mints

Menu 7

Choice of two starters

.....

Choice of two hot Main Courses

.....

Choice of two Sweets

.....

Coffee and Mints



Starter Selection 1

Salmon & Asparagus Mousse
Avacado Mousse with Shrimps Vinaigrette
Melon Framboise with Raspberries & Sorbet
Craw's Nest Paté with Salad & Oatcakes
Melon & Norwegian Prawn Platter
Poached Salmon with Mustard Sauce & Salad
Tartlet of Spinach & Goat's Cheese
Home-made Sorbet
Smoked Haddock & Salmon Fishcake
Haggis with Course Grain Mustard & Whisky Sauce

Starter Selection 2

(Supplement will apply)

Smoked Halibut and Prawn Platter
Smoked Salmon Salad
Fresh Langoustine & Smoked Salmon
Smoked Salmon & Smoked Halibut
Hot Paté in a Filo Basket with Salad & Red Berry & Port Jus

Fish Course

Poached local Haddock Mornay*
Any Fish Starter e.g. Salmon & Asparagus Mousse*
Norwegian Prawn Platter*
Poached Scottish Salmon Salad

*Can be substituted with Sole at an extra cost and depending on market of the day.

Soups

Cream of Leek & Potato
Cream of Chicken
Cream of Celery & Stilton
Cream of Leek & Bacon
Cream of Broccoli & Stilton
Cream of Cauliflower and Broccoli
Cream of Spicy Parsnip
Cream of Vegetable
Potato & Leek
Carrot & Corriander
Craw's Nest Minestrone with Parmesan
Tomato & Basil
Lentil
Scotch Broth
Chicken Broth
Beef & Vegetable Soup
Cullen Skink (Smoked Haddock Soup)



Symphony Craws Nest Hotel

Menu Selections

Main Course Selection 1

Roast Aberdeen Angus
with Craws Nest Stuffing & Horseradish Sauce

Toast Leg of Lamb
with Traditional Gravy & Mint Sauce

Roast Leg of Pork
with Apple Sauce or Sage & Onion Stuffing

Roast Turkey
with Trimmings & Craws Nest Stuffing

Roast Chicken
with Trimmings & Craws Nest Stuffing

Craws Nest Lasagne

Breast of Chicken
with your choice of sauce from
- Chardonnay & Asparagus Sauce
- Coarse Grain Mustard & Whisky Sauce
- Pepper Sauce, Wild Mushroom Sauce

Grilled Salmon Steak
with a Sun-blush Tomato dressing or Lime & Ginger Sauce

Craw's Nest Beef Steak Pie
(limited to maximum party's of 60)

Deep Fried Local Haddock
with Tartare Sauce (limited to maximum party's of 60)

Selection of Salads
- Roast Sirloin of Beef
- Roast Breast of Chicken
- York Ham & Tongue

Main Course Selection 2

(Supplement will apply)

Poached Local Haddock Mornay in a creamy Cheese Sauce

Roast Breast of Duck
with Orange & Red Wine Jus

Medallions of Fillet Steak
with your choice of sauce from
- Coarse Grain Mustard & Whisky Sauce
- Peppered Sauce
- Wild Mushroom Sauce

Grilled Lamb Chops
with Mint & Rosemary Jus

Cream of Norwegian Prawn & Smoked Salmon Sauce

Grilled Sirloin Steak with Garnish of Mushroom
with your choice of sauce from
- Sauté Onion & Tomato
- Coarse Grain Mustard & Whisky Sauce
- Wild Mushroom Sauce
- Peppered Sauce

Fillet Steak
with a selection of the above sauces

Selection of Salad
- Scottish Salmon
- Seafood Platter
- Norwegian Prawn

Vegetables

Choice of any two from the selection below

Baton Carrots
Green Beans
Minted Peas
Garden Peas
Cauliflower Mornay
Brussel Sprouts
Roasted Parsnips
Spiced Red Cabbage
Mange Tout
Buttered Spinach
Oven Roasted Mediterranean Vegetables
Mushrooms
Asparagus
Courgettes Italienne/Provençal
Carrot & Turnip Puree
Green Beans wrapped in Smoked Bacon

Potatoes

Choice of any 2 from the selection below

Oven Roasted
Mashed
Baby Boiled
Garlic Potatoes
Sauté Duchess
Diced Roasted Potatoes with Garlic Rosemary

Vegetarian Selection

Spinach & Goat's Cheese Puff Parcel
with Salad & Balsamic Dressing

Mushroom Risotto / Mushroom Stroganoff

Quorn Stroganoff

Pasta

with your choice of sauce from

- Fresh Herb & Tomato Sauce
- Coarse Grain Mustard & Whisky Sauce
- Wild Mushroom Sauce
- Red Pesto and Sun Blush Tomato

Spinach & Goat's Cheese Filo Parcel
with Salad & Balsamic Dressing

Stuffed Roasted Pepper "Au Gratin"

Roasted Mediterranean Vegetables
with Soft Noodles or Basmati Rice

Sweet Selection

Icky Sticky Toffee Meringue

Ice Profiteroles

with Chocolate or Butterscotch Sauce

Sherry Trifle

Spiced Apple Tart

Meringue Nest

filled with Raspberries or Strawberries, Ice Cream and drizzled with Fruit Coulis

Icky Sticky Toffee Pudding

Chocolate Fudgecake

Brandy Basket

filled with Raspberries or Strawberries, Ice Cream & drizzled with Fruit Coulis

Vanilla Ice Cream

with Butterscotch Sauce

Bailey's Irish Torte

Cheesecake

with choice of

- Lemon
- Lemon & Lime
- Kiwi
- Strawberry
- Chocolate & Orange

Banoffe Meringue Roulade

Banana & Mango Crème Brulee

Home-made Sorbet

Children's Menu

Available for children under 12 years.
Pre Order will be due 2 weeks prior to the wedding date

Option A

Your Chosen Soup
with a warm crusty bread roll

Chilled Melon Cocktail

Deep Fried Potato Wedges
with melted cheese

Homemade Beef Burger
Served in a sesame seed bun

Penne Pasta
With cheese, tomato and basil or bolognaise sauce

Char Grilled Fillet of Chicken
With a sweet and sour dip

Crisp Breaded Goujons of Haddock

All served with French Fries or Potatoes
Salad or Vegetables

Assorted Dairy Ice Creams

Chocolate Pudding

Banana and Toffee Sundae

Option B

Half portion of your chosen menu





A Reception to Remember. . .

Evening Buffet Selection

Symphony Lovat, Symphony Craws Nest & Best Western Queens Hotels Evening Buffet Selection

Surprisingly many people enjoy a snack mid way through the night and it also gives the opportunity to cater for your evening only guests. We do this in two ways, you can choose one of three finger buffet menus as listed or build your own from our buffet selector. Many bridal couples use the opportunity by way of offering a sweet item to have salvers of cut wedding cake as part of the buffet offering.

Finger Buffet A

Selection of Sandwiches
Sausage Rolls
Pizza Bites
Haddock Goujons
Fruit Basket
Tea/Coffee

Finger Buffet B

Assorted Tortilla Wraps
Sausage Rolls
Pizza Bites
Vegetable Mini Quiche
Spicy Chicken Drumsticks
Fruit Basket
Tea/Coffee

Finger Buffet C

Heather Style Breads with various fillings
Vegetable & Fruit Kebabs
Vegetarian Mini Quiche
Vegetable Dim Sums
Sausage Rolls
Mini Savoury Scotch Eggs
Fruit Basket
Tea/Coffee

Finger Buffet D

Assorted Tortilla Wraps
Sausage Rolls
Pizza Bites
Spicy Beef Kebabs
Vegetable Dim Sums
Onion Bhajis
Cajun Chicken
Mini Vegetable Tartlet
Fruit Basket
Tea/Coffee

Finger Buffet C

Mini Rustic Baguettes with various fillings
Crispy Duck Spring Rolls
Scottish Oatcakes with assorted Pate's
Battered Thai King Prawn
Vegetable Samosas
Sweet Paprika Roasted Baby Jacket Potato
- glazed with smoked applewood cheese
Chorizo Sausage & Cherry Tomato Crostini
- topped with pesto dressing
Skewered Lemon & Pepper Chicken

Buffet Selector

Assorted Tortilla Wraps (1) *
Selection of Sandwiches (1) *
Heather Style Breads *
Pizza Bites (2) (v) *
Chicken Goujons (2)
Haddock Goujons (2)
Sausage Rolls (2)
Mini Vegetable Tartlets (1) (v)
Spicy Chicken Drumstick (1)
Crispy Vegetable Parcels (2) (v)
Mini Scotch Pies (1)
Vegetable Dim Sums (2) (v)
Fruit & Vegetable Kebabs (2) (v)
Vegetarian Mini Quiche (2) (v)
Cajun Chicken (1)
Spicy Beef Kebabs (1)
Onion Bhajis (2) (v)
Vol au Vents (2) *
Crisps
Fruit Basket (per person)
Savoury Scotch Eggs (2)
Duck Spring Rolls (2)
Stovies
Bacon Roll
Fish and Chip Cone
Tea / Coffee

*available with vegetarian options
(V) - Vegetarian

Entertainment

The hotels have no control on the entertainment section of your evening. We always recommend that bridal couples arrange their own to suit the tastes of their guests. We do have a selection of telephone numbers for entertainment agencies, individual artists such as string quartets, harpists, pipers, bands and discos which are available on request.

Deposits / Payment

From enquiry we will hold for you a provisional booking date for fourteen days, allowing you to reach a decision and to consider our terms and conditions relating to your booking. After which a non-refundable deposit of £500 is required to confirm your booking with us, six months prior to your wedding, a further £500, non-refundable, deposit is required. Full payment of the account should be settled two weeks prior to your wedding.

We would appreciate your table plan one week prior to your wedding. We will type this up for display so your guests will know where they are seated.

Hopefully you will find this information helpful as you plan your celebrations. If there is anything we have not covered that you are specifically looking for please do not hesitate to ask.

Terms and Conditions

1. On confirming your Wedding Reception we require a non refundable deposit of £500.00 and six months prior to your wedding, a further £500.00 non refundable deposit is required, both will be deducted from your final account unless you cancel your Wedding Reception. This money would then be forfeited unless another booking was to be secured by the Hotel. This to be of equal or greater value, at which time the money will be returned. If the Wedding Reception is cancelled within the period stated in condition 4 below, the reservation fee will be deducted from the final cancellation charge, but does not represent the charge for cancellation; this charge will be calculated as stated in condition 3.
2. We require to be notified of final numbers fourteen days prior to your wedding reception date. You will be invoiced based on this number and this will be due for settlement in full fourteen days prior to your wedding reception taking place, your table plan requirements should be submitted one week prior to your wedding day.
3. If you cancel your Wedding Reception for any reason a cancellation charge will be made as detailed below. The Hotel will make every effort to re-book the date but, as functions are normally booked many months in advance, it is not always easy to re-book. If we are able to do this, the revenue gained from this alternative function will be deducted from any cancellation charge.
4. All cancellation charges will be based on the revenue, which the Hotel expected to receive from your Wedding Reception. It will be calculated on the following basis: the number of guests expected to attend multiplied by the average spend, as determined by 3 similar Wedding Receptions just prior to your own, this will include, if appropriate, an amount for expected bar revenue, and will be payable as follows:-
 - (a) Cancellation within 10 but more than 6 weeks of the function
- 25% of the expected revenue.
 - (b) Cancellation within 6 but more than 4 weeks of the function
- 50% of the expected revenue.
 - (c) Cancellation within 4 but more than 2 weeks of the function
- 60% of the expected revenue.
 - (d) Cancellation within 2 weeks of the function
- 80% of the expected revenue.
5. In the event that the number attending the wedding exceeds the number advised at the time of booking, we shall use our reasonable endeavours to provide service and accommodation if required, for the increased numbers.
6. No beverages of any kind should be brought into the Hotel. Guests or clients should have this agreed in advance in writing. In all cases a corkage charge will be payable.
7. All Wedding Receptions must be paid in full 2 weeks prior to the date. Any extras shall be invoiced or any refunds made on the Monday after the Wedding.
8. You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the Hotel premises or equipment therein by the negligence, wilful act or default of any person invited by you or on your behalf to the Hotel.
9. The prices quoted are those prevailing at the time when this contract was prepared and are subject to an annual review in October of each year. The prices are inclusive of V.A.T. at the current rate and are subject to alteration should the rate of V.A.T. or license duty change.
10. If the Hotel is prevented or hindered from carrying out any of its obligations by circumstances beyond its reasonable control, including but not limited to government interventions, strikes or labour disputes, actions, Acts of God, national or local disasters or War, then the Hotel's liability to the client shall be no greater than the amount actually paid by the client to the Hotel in respect of the event.
11. All Symphony Hotels have a strict no smoking policy throughout all areas of the hotels.





Symphony Hotels
& LEISURE LTD

A Great Place to be in Scotland
For your Perfect Day

Symphony
Lovat Hotel



Sales and Events
Symphony Hotels and Leisure Ltd
Monarch House
33 Cross Street
Perth
PH2 8JQ

Tel: 01738 444 444
Fax: 01738 566 155
enquiry@symphonyhotels.co.uk

www.symphonyhotels.co.uk

Symphony
Craw's Nest Hotel



Bankwell Road
Anstruther
Fife
KY10 3DA

Tel: 01333 310 391
Fax: 01333 312216
enquiry@crawsnesthotel.co.uk

www.symphonyhotels.co.uk

Best Western
Queens Hotel



Sales and Events
Symphony Hotels and Leisure Ltd
Monarch House
33 Cross Street
Perth
PH2 8JQ

Tel: 01738 444 444
Fax: 01738 566 155
enquiry@symphonyhotels.co.uk

www.symphonyhotels.co.uk