

Your Wedding at Drummonds

At Drummonds we strive to make your special day exactly how you imagined it would be. We will make your wedding day one to remember with individual touches that reflect both you and your partner's style and personality.

Whether it is a small or large ceremony, our professional Master of Ceremonies can help accommodate all your requirements, family traditions and special requests.

Drummonds Bronze Package

Evening reception

- Dedicated Master of ceremonies
- Red carpet arrival
- Exclusive use of our Balbirnie Suite
- Round dressed banquet tables
- Chair covers with coloured ribbon of your choice
- Cake stand with knife
- Highly recommended professional DJ
- Up to 3 choices from the buffet (for more choice, see back page)
- Sweet Cart (£200 supplement applies)
- Honeymoon Suite with breakfast included
- Complimentary breakfast for all wedding guests staying within the hotel

Package Price £1800

Drummonds Silver package

Ceremony for 40-60 guests

- Dedicated Master of ceremonies
- Red carpet arrival
- Exclusive use of our Balbirnie Suite
- Round banquet tables
- Linen table cloths and napkins
- Chair covers with coloured ribbon of your choice
- Cake stand with knife
- Personalised place cards, menu and table plan
- Includes Menu A (Upgrade to Menu B or C for £5pp supplement)
- Sweet Cart (£200 supplement applies)
- Highly recommended professional DJ
- Honeymoon Suite with breakfast included
- Complimentary breakfast for all wedding guests staying within the hotel

Package Price £3000

Drummonds Gold Package

Ceremony for 61-80 guests

- Dedicated Master of ceremonies
- Red carpet arrival
- Exclusive use of our Poplar and Balbirnie Suite
- Round banquet tables
- Linen table cloths and napkins
- Chair covers with coloured ribbon of your choice
- Cake stand with knife
- Personalised place cards, menus and table plan
- Includes Menu A or B (Upgrade to Menu C for £5pp supplement)
- Sweet Cart (£200 supplement applies)
- Highly recommended professional DJ
- Honeymoon Suite with breakfast included
- Complimentary breakfast for all wedding guests staying within the hotel

Package Price £4000

Drummonds Platinum Package

Ceremony for 81-100 guests

- Dedicated Master of ceremonies
- Red carpet arrival
- Exclusive use of our Poplar and Balbirnie Suite
- Round banquet tables
- Linen table cloths and napkins
- Chair covers with coloured ribbon of your choice
- · Cake stand with knife
- Personalised place cards, menus and table plan
- Choose from Menu A, B or C
- Sweet Cart (£200 supplement applies)
- Highly recommended professional DJ
- State of the art mood lighting
- Honeymoon Suite with breakfast included
- Complimentary breakfast for all wedding guests staying within the hotel

Package Price £5000

Menu A

Starters

Soup

- Warm crusty petit pan, butter

Ham Hough Terrine

- Homemade piccalilli, toasted brioche

Duo of Melon

- Prosecco Jelly, berries, sorbet

Main Courses

Steak Pie

- Garlic mash, roasted roots, golden pastry

Creamy Mushroom Stroganoff

- Fragrant rice

Baked Haddock

- crushed potatoes, green beans, dressed in dill & chilli butter

Desserts

Sticky Toffee Pudding

- Rich toffee sauce, vanilla ice cream

Chocolate Orange Ganache Tart

- Served with cream

Raspberry Eton Mess

Menu B

Starters

Soup

- Warm crusty petit pan, butter **Chicken Liver Parfait**

- Fig, chutney, toasts

Smoked Salmon & Crayfish Tian

- Horseradish creme

Main Courses

Butter Roast Chicken Supreme

- Potato fondant, tenderstem broccoli, wild mushroom sauce

Slow Cooked Daube of Beef

- Garlic mash, glazed carrots, onion & pancetta jus

Seabass on a Bed of Artichoke & Tomato

- Baby potatoes

Spinach & Camembert Wellington

- Roasted sweet potato, asparagus spears

Desserts

Chocolate Brownie

- Marshmallow sauce, meringue, strawberry ice cream

Toffee Apple Crumble

- Brittle, vanilla ice cream

Scottish Malt Whisky & Raspberry Cranachan

- Shortbread

Menu C

Starters

Soup

- Warm crusty petit pan, butter

Tower of Haggis, Neeps & Tatties

- Whisky sauce

Black Pudding & Apple Bon Bons

- Apple gel & compote

Salmon Gravalax Salad

- 3 beet carpaccio

Main Courses

Slow Roasted Lamb Shank

- Creamy mashed potato, minted jus

Chicken Supreme

- Stuffed with a soft cranberry cheese filling, red pepper coulis

Roast Fillet of Cod

- Presented with a chorizo and butterbean cassoulet, green beans, parsley pesto

Stack of Classic Ratatouille

- Salsa verde, Israeli couscous

Desserts

Profiteroles

- Salted caramel sauce

Individual Baked Alaska

- Dark forest berries

Scottish Cheese Selection

- Blue cheese, Mull of Kintyre cheddar, Clava brie, caramelised onion chutney, oatcakes, grapes

Buffet Packages

Finger Buffet

(3 options £7.95, 4 options £8.95, 5 options £9.95)

Selection of sandwiches

Selection of wraps

Sausage rolls

Flat bread pizzas

Haggis bonbons

Fishcakes with sweet chilli sauce

Lamb koftas with minted yoghurt dip

Red onion & goats cheese tartlets

BBQ chicken wings

Mini bruschetta

Mini quiches – flavour upon request

Baby jacket potatoes with chive cream cheese

Homemade brownie bites

Mini doughnuts

Toffee apple tartlets

Fork Buffet

(2 options £8.95, 3 options £9.95)

Stovies

Pulled pork rolls (price upon enquiry)

Mac & cheese

Burger sliders & chips

Chicken curry & fragrant rice

Cones of fish & chips

