



Holiday Inn Aberdeen West

Congratulations!

We would like to take this opportunity to congratulate you both on your forthcoming wedding and wish you all the best for the future.

Your wedding day is a very special day in your life and you want everything to be just right. You want to be sure that all details have been catered for and that you will be able to leave the organisation to the professionals and relax and enjoy the occasion.

Holiday Inn Aberdeen West offers you the exclusivity of being the only Bride and Groom for your special day and ensures your most important day will be one to remember. Our experienced staff will be delighted to discuss and advise you on all aspects of your wedding reception.

Whatever style of wedding reception you would like, whatever kind of budget you have, our helpful, friendly staff will help you plan and enjoy the "Most memorable day of your life".

Should you require any further assistance, please do not hesitate to contact me on 01224270316 or 0791 9383 777, and I will be only too happy to help take away some of the stress of organising your big day.

Yours sincerely

A handwritten signature in blue ink, appearing to read 'Elaine Lyons', with a stylized, cursive script.

*Elaine Lyons
Sales & Events Manager*

As you make plans for your big day, let our experienced team guide you through all the possibilities available so we can tailor our package to suit your wishes. After all, it is your big day.

Our Wedding Service Includes

- ♥ *White underskirts & Black Linen Tablecloths and Napkins, Crockery, Cutlery, etc*
- ♥ *Circular tables to seat up to 10 people*
- ♥ *Master of ceremonies, if you wish, to guide you through your reception*
- ♥ *Use of our cake knife*
- ♥ *Use of our cake stand if required*
- ♥ *Typing of your table plan and menus if required*
- ♥ *Red Carpet Welcome for yourselves and your guests*
- ♥ *Complimentary overnight accommodation for the bride and groom including full Scottish breakfast.*
- ♥ *Complimentary 1st Anniversary Dinner in the Restaurant at Holiday Inn, Aberdeen West*

Deposit Required

Once you have chosen your wedding date, it is best to make a provisional booking to ensure that your date is available. A reservation will be held for you for a period of 28 days, after which we require your written confirmation, together with a deposit of £150.00.

Methods of Payment

At Holiday Inn, Aberdeen West we appreciate that when you are getting married, your reception is only one of the major expenses that you will incur. Inevitably, you may also have to find the deposit for a house/flat, furniture, honeymoon, wedding dress, etc.

With this in mind we have available, upon request, a system whereby you can pay monthly instalments towards your wedding reception, commencing any time from the point of booking up to 1 month before the day.

However, we do require that 100% of the total anticipated cost of the reception is paid to Holiday Inn, Aberdeen West, 1 month prior to your wedding reception. Balance for any extras to be settled on the day following your wedding, unless otherwise mutually agreed.

Final Numbers

Final numbers must be advised to Holiday Inn, Aberdeen West, at least 2 days in advance of your reception. Our charges will be based on either the minimum numbers which will be agreed at time of confirming, or the final numbers, whichever is the greater.

Children Attending

If the children in your party are under 5 years old, their meal will be free of charge. If under 13 years old, they pay half the adult price.

Cancellations

If you should cancel:

For all functions held by Holiday Inn, Aberdeen West we apply an agreed cancellation policy, as cancellations can cost a lot of money.

This will be charged as follows:

<u><i>Cancellation Policy</i></u>	<u><i>Amount Charged</i></u>
<i>More than 3 Months before the event</i>	<i>Deposit forfeited</i>
<i>3 months – 6 weeks</i>	<i>50% of total booking value</i>
<i>2 – 6 weeks before event</i>	<i>75% of total booking value</i>
<i>Less than 1 month</i>	<i>100% of total booking value</i>

Special Requirements

Although your menu will be chosen to best accommodate all your guests, there will inevitably be those for whom your chosen menu may be unsuitable i.e. vegetarians, diabetics, people on special diets or young children. Provided you advise us in advance of any such special cases, we will do our best to provide an alternative suitable meal, tailored to that person. In any event, should such a guest desire any specific meal, our Executive Head Chef is always available to provide help and advice and his expertise is only a telephone call away.

VAT

The prices in this brochure are inclusive of VAT at the current rate.

Prices

All prices are correct at time of printing and are subject to increase on 1st January 2008

Selection of Canapés

Sushi with wasabi and shoyu
Grilled mini seafood kebab
Baked fillet of fresh salmon in butter pastry
Mini bruschettas with sun blushed tomato and mozzarella
King prawns in filo pastry
King prawns wrapped in bacon
Melon with parma ham
Malaysian satay sticks
Smoked salmon rose
Peppered strawberry in filo pastry
Grilled mini vegetable kebabs
Baked potato with haggis
Cajun mushrooms with béarnaise dip
Atlantic prawns with thousand island dressing
Brioche crouton with dry tomato and bresola

<i>3 Each</i>	<i>@</i>	<i>£ 5.50 per person</i>
<i>5 Each</i>	<i>@</i>	<i>£ 7.70 per person</i>
<i>7 Each</i>	<i>@</i>	<i>£ 9.70 per person</i>

Dipped Strawberries in Chocolate - 2 per person @ £ 2.00 per person

All of the above is freshly prepared in our kitchen

Starters

<i>Avocado Pear</i> <i>Served with a fragrant Strawberry Vinaigrette</i>	£ 5.50
<i>Parisienne of Seasonal Melon</i> <i>Macerated with Kirsch Liqueur</i>	£ 5.50
<i>Buffalo Mozzarella and Vine Tomato Salad</i> <i>Served with a Basil Balsamic Vinaigrette</i>	£ 5.95
<i>Tartlette of fresh Asparagus and Wild Mushrooms</i> <i>With a Tarragon and Shallot Cream</i>	£ 5.95
<i>Parma Ham, Feta Cheese, Roasted Vegetables and Melon</i> £ 5.95	
<i>Warm Fillet of House Smoked Salmon</i> <i>Capsicum, Courgette, Herb and Sancerre Cream Sauce</i>	£ 6.35
<i>Hors d'Oeuvres</i> <i>A collection of Mediterranean Style Delicacies</i>	£ 6.45
<i>Quenelle of Arbroath Smokies</i> <i>With Red Pepper and Keta Caviar Dressing</i>	£ 6.50
<i>Roulade of Fresh Salmon and Sole</i> <i>Served on a stimulating Raspberry and Dill Dressing</i>	£ 6.85
<i>Smoked Supreme of Duck</i> <i>Asparagus and Orange Saladette</i>	£ 6.95
<i>Seared Sea Bass Fillet Japonaise</i> <i>Confit of Wok cooked Vegetables, Balsamic and Port Reduction</i>	£ 6.95
<i>Parfait of Chicken Livers</i> <i>Toasted Brioche, Roast Pineapple and Celeriac Remoulade</i>	£ 7.50
<i>Warm Escalope of Tuna Nicoise</i> <i>With Olives, French Beans and a Potato & Tomato Medley</i>	£ 7.25
<i>Thai Gradvalax</i> <i>With Chilli, Honey and Soy Dip</i>	£ 7.55
<i>Tiger Shrimp Cocktail</i> <i>Chow Mein with a Chilli Mayonnaise Dressing</i>	£ 7.95
<i>Cornets of Oak Smoked Salmon</i> <i>Atlantic Prawns with Crab Parfait and a Cucumber and Dill Salad</i>	£ 9.95
<i>Ballotine of West Coast Seafoods</i> <i>Avruga Caviar with Lemon Confit Dressing</i>	£ 11.50
<i>Yer Ain Wee Chieftain of the Puddin Race</i>	£ 5.95

Soups

<i>Bisque of West Coast Crayfish</i> <i>Enhanced with Lemon Grass and Ginger</i>	£ 4.95
<i>Elixir of fresh Asparagus</i> <i>Shimmered with Golf Leaf</i>	£ 4.95
<i>Cock a Leekje</i> <i>Chicken, Leek and Prune Bree</i>	£ 3.95
<i>Watercress and Leek Cream Soup</i> <i>Served with Herb Snippetts</i>	£ 3.95
<i>Cream of Green Pea Soup</i> <i>Enhanced with fresh Mint</i>	£ 3.95
<i>Tomato and Orange Soup</i> <i>With Cream and Chives</i>	£ 3.95
<i>Traditional Scotch Broth</i> <i>with Lamb, Root Vegetables and Barley Bree</i>	£ 3.95
<i>Roast Parsnip Cream Soup</i> <i>Finished with a delicate Curried Cream</i>	£ 3.95
<i>Butternut Squash Soup</i>	£ 3.95
<i>Cullen Skink</i> <i>Classic Smoked Haddock Cream Soup</i>	£ 4.95
<i>Broccoli and Cheese Soup</i> <i>With Pan Fried Croutons</i>	£ 3.95
<i>Red Onion, Garlic and Herb Cream Soup</i> <i>With Mozzarella Croutons</i>	£ 3.95
<u>Sorbets</u>	
<i>Lemon & Lime</i>	£ 1.95
<i>Cranberry & Vodka</i>	£ 2.50
<i>Raspberry & Champagne</i>	£ 2.75
<i>Pink Grapefruit & Orange</i>	£ 1.95 .

Main Courses

Supreme of Guinea Fowl "en cage"

Filled with a delicate Shitake Mushroom Mousse, encaged in golden Pastry, baked to perfection and offered with a fine Madeira Wine Sauce £ 19.25

Roast Rack of Ayrshire Lamb

Fresh Mint, Leek and Mustard Crust, accompanied by a succulent Honey Glaze, with a Minted Pear £ 22.50

Pôelé of Aberdeen Angus

Pot Roast Ribeye of Beef Veiled with a rich Port Wine Essence £ 21.50

Cajun Chicken

Southern style and aromatic, served with Jalapeno Salsa £ 18.50

Pavé of Salmon

Encased in Puff Pastry with Prawn and Scallop Mousse, baked to perfection and served with a sumptuous Champagne Sauce £ 17.95

Tournedos of Aberdeen Angus (*7oz)

Rosti Potato, Shallot and Wild Mushroom Compote with Madeira Wine and Butter Jus £ 26.50

Beaujolais Braised Shank of Border Lamb

Syboe and Olive Oil Crushed Potatoes £ 16.95

Highland Venison Loin

Topped with rich, Truffle Duxelle encased in Butter Pastry, served with a rich Redcurrant and Blueberry Sauce £ 24.50

Medallions of Grampian Pork

Pan fried and veiled with a soft green Peppercorn & Cognac Cream Sauce £ 16.95

Supreme of Grain Fed Chicken

Filled with Haggis, served with Wild Mushroom and veiled with a Fragrant Mortlach Whisky Cream Sauce £ 19.50

All of the above are served with Chef's selection of seasonal vegetables and potatoes

** Size of steak before cooking*

Vegetarian Main Courses

Individual Filo Basket

Filled with Mediterranean style Vegetables with Tomato, Saffron and Pastis Cream Sauces

Lasagne of Seasonal Vegetables

With Aubergine and baked with a light Cheese Sauce

Peperonata

Sweet Peppers, Red Onion and Tomatoes, cooked with Garlic and topped with Shaved Parmesan

Baked Giant Field Mushroom

With Beef Tomato, Buffalo Mozzarella and Aubergine, drizzled with green Pesto

Risotto of Wild Mushrooms and Fresh Asparagus

Laced with Truffle Oil

Please select one Vegetarian main course only

Display Buffet

*Half an Ogen Melon with Tropical Fruits
Watercress and Leek Cream Soup
Quenelle of Arbroath Smokies with a Avruga Caviar Dressing*

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*Smorgasbord of Continental Cured Meats
Assiette of Smoked and Pickled Fish and Seafoods, Savouries and Delicacies
Whole decorated fresh Salmon with Thousand Island Dressing
Giant Clam Shell with King Prawns
Carved Joints
To include Roast Rib of Angus Beef and Honey Roast Ham
Medley of Seasonal Vegetables with Roast and New Potatoes
with a choice of accompaniments*

Chef's Salads:-

*Mixed Leaf
Caesars
Spicy Cous Cous
Coleslaw
Tomato and Mozzarella
Waldorf
Three Bean*

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Meringue Basket

With Tutti Frutti Ice-Cream and warm Chocolate Sauce

Compote of Berries

Macerated with Crème de Cassis and topped with Beaujolais Water Ice

Chef's Cheese Selection

With Wheat Wafers, Oatcakes, Celery and Grapes

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Arabica Coffee with Whisky Fudge

£ 39.95 per person

Dessert

Cranachan

Whisky soaked toasted Oatmeal, blended with thick Cream and Honey, enhanced with Raspberries £ 5.50

Gratin of Seasonal Berries

Topped with a delicate Drambuie Sabayon and served warm £ 6.95

Belgian Chocolate and Orange Truffle

Brandy Snap and Mango Water Ice £ 5.50

Tiramisu

Delicate Sponge Fingers, dipped in Espresso and Marsala Wine and Layered with Mascarpone Cheese £ 5.95

Crepes Suzette

Sweet Pancakes, Orange Liqueur Sauce and Vanilla Bean Ice £ 7.50

Brandy Snap Basket

Filled with three speciality ices and topped with Berries and Chantilly Cream £ 6.50

Fresh Strawberry Cheesecake

A scrumptious indulgence! Not to be missed £ 6.50

Pan Fried Peppered Pineapple

Flamed with Crème de Cacao and topped with Vanilla Bean Ice £ 6.95

Warm Sticky Toffee Pudding

Veiled with a rich Butterscotch Sauce and served with Ice-Cream £ 6.95

Chef's Cheese Selection

Served with Wheat Wafers and Oatcakes £ 7.50

Tea & Coffee

Tea or Fresh Filter Coffee with Fudge £ 2.50

Tea or Fresh Filter Coffee with Tablet £ 2.50

Tea or Fresh Filter Coffee with Petit Fours £ 3.50

Tea or Fresh Filter Coffee with Chocolate Mints Incl. in menu price

If you would like to discuss your own ideas for a menu with our Chef, please do not hesitate to contact us.