



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

*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 £500.00.

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:

<i><u>Cancellation Policy</u></i>	<i><u>Amount Charged</u></i>
<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

Canapé Selector

Select any 3 of the below for £ 5.00 per person, 5 for £ 7.00 or 7 for £ 9.00

Fruit Kebabs (V)

Dipped Chocolate Strawberries (V)

Smoked Salmon and Avruga Caviar Blinis

Melon and Parma Ham

Hot Smoked Salmon and Horseradish Dressing

Hot Garlic and Chilli King Prawns

Garlic and Thyme Buttered Snails

Venison Tartare

Mini Sunday Roast

Goats Cheese and Red Onion Marmalade Bruschetta (V)

Rock Oyster Bloody Mary

Prawn Marie Rose Cups

Chicken Liver Pate on toasted Crostini

Chicken, Beef or Pork Satay

Haggis Lollypop with Whisky Cream sauce

Mini Burgers with Relish

Vegetable Tempura with Hoi Sin Sauce (V)

Mini Med Veg Stack (V)

Caprese Tomato with a Pesto Drizzle (V)

Tea Smoked Duck and Orange Jaffa Cake

Starters

Forrest Terrine	£ 5.50
<i>Rich terrine of Pork, wild mushrooms, and brandy served with a homemade apple and raisin chutney and oatcakes.</i>	
Rosette of Scottish smoked Salmon	£ 6.50
<i>Simply rosettes of lightly smoked Scottish salmon, rocket leaves, buttered "Balmoral" bread, lemon oil.</i>	
Traditional Prawn Cocktail	£ 6.00
<i>North Atlantic prawns bound in our homemade Marie rose sauce, atop a Chiffonade of crisp iceberg lettuce with a fresh concasse of plum tomato.</i>	
Assiette of Melon (V)	£ 5.50
<i>Ogen, Cantaloupe and honeydew melon stack with balled watermelon with a refreshing melon sorbet and mint syrup.</i>	
Mediterranean Vegetable Terrine (V)	£ 6.00
<i>A lightly pressed terrine of char-grilled Mediterranean vegetables set in a tomato Napoli sauce served with seasonal leaves and green pesto dressing</i>	
Escabesche of Sea bass	£ 7.00
<i>Cured fillet of line caught Sea bass, set on a fragrant broth of angel hair noodles with julienne of fresh vegetables.</i>	
Tea Smoked Duck Breast	£ 7.00
<i>Home smoked breast of duck, served with a caramelised orange salad, red onion marmalade</i>	
Smooth Pate of Chicken Livers	£ 6.50
<i>Served with oatcakes and a homemade raisin and apple chutney</i>	
Carpaccio of Aberdeen Angus Fillet Steak	£ 8.50
<i>Seared fillet of Aberdeen Angus fillet steak thinly sliced and served with a pink peppercorn and balsamic dressing.</i>	
Trio of Scottish Smoked Salmon	£ 7.50
<i>Classic smoked Scottish salmon, hot smoked and creamy peppered salmon mousse, balsamic syrup and parsnip crisp.</i>	
Caprese Tian (V)	£ 5.50
<i>Layered sliced beef tomatoes, creamy buffalo mozzarella and fresh picked basil, served with seasonal leaves and a green pesto dressing.</i>	
Haggis, Neeps and Tatties	£ 6.00
<i>Individual "Chieftain" of local haggis, with champit neeps and mashed potatoes napped with a whisky cream sauce.</i>	
Haddock and Queen Scallop Tartlet	£ 8.00
<i>Light crispy filo baskets filled with flaked smoked haddock and queen scallops, cream and tarragon dressing.</i>	
Smoked Venison and raspberry salad	£ 8.00
<i>Rannoch Moor smoked Venison loin thinly sliced and served with seasonal salad leaves, toasted pine nuts, fresh Scottish raspberries, raspberry vinaigrette.</i>	
Goats Cheese and sun blushed tomato tartlet (V)	£ 6.00
<i>Light crispy filo baskets filled with rich sun blushed tomatoes, topped with crumbly fresh goats cheese oven baked accompanied by seasonal salad leaves and red pepper pesto.</i>	

Soups

All at £ 5.50

Scotch Broth

Cullen Skink

Tomato and Pesto (V)

Broccoli and Stilton (V)

Lentil and Bacon

Cream of Mushroom and Tarragon (V)

Cock-a-leekie

Carrot and Coriander (V)

Curried Parsnip and Apple (V)

Leek and Potato (V)

French Onion with a Parmesan Crouton (V)

Cream of Asparagus (V)

Lobster Bisque

Sorbets

All at £ 3.00

Apple

Champagne

Lemon and Lime

Main Courses

Traditional Roast Rib-eye of Aberdeenshire Angus	£ 21.50
<i>Served with Yorkshire pudding, skirlie and a rich red wine reduction</i>	
Chicken 'Rabbie Burns'	£ 17.00
<i>Breast of chicken stuffed with haggis, served with a peppercorn and whisky cream sauce</i>	
Herb Crusted Fillet of Salmon	£ 17.00
<i>Fresh fillet of salmon topped with a parmesan and herbed breadcrumb crust with a lemon butter sauce</i>	
Stuffed Loin of Scottish Lamb	£ 20.50
<i>Lamb stuffed with rosemary, mint and garlic with rich forcemeat pork and herb stuffing with pan gravy</i>	
Herb Roasted Breast of Chicken	£ 17.00
<i>Supreme of Grampian chicken wrapped in smoked bacon and served with an Alford oatmeal stuffing and a traditional roast gravy</i>	
Tian of Char-grilled Vegetables (V)	£ 17.00
<i>Layers of aubergine, courgette, tomato and red onion served with a spiced tomato sauce</i>	
Tournedos Rossini	£ 28.50
<i>Pan fried fillet of Aberdeen Angus beef, wrapped in streaky bacon topped with foie gras and drizzled with a rich cognac and red wine reduction</i>	
Fillet of Scottish Sea bass	£ 21.50
<i>Steamed Sea bass fillet served on a bed of fennel coleslaw with a pastis cream</i>	
Guinea Fowl Wellington	£ 20.00
<i>Breast of Guinea Fowl topped with a mushroom duxelle encased in puff pastry and baked until golden with a Madeira wine jus</i>	
Monkfish Tail	£ 21.00
<i>Succulent Monkfish wrapped in Parma ham rested on a bed of wild mushroom and thyme risotto served with buttered asparagus spears</i>	
Roast Loin of Aberdeenshire Pork	£ 20.00
<i>Settled on a bed of braised Savoy cabbage and smoked bacon lardoons with savoury apple tart tatin topped with crackling</i>	
Honey Glazed Breast of Duck	£ 22.00
<i>Roasted breast of Gressingham duck honey glazed with braised chicory, spice plum compote</i>	
Roast Rack of Lamb	£ 24.00
<i>Fresh mint and rosemary crust on a rosti potato, braised red cabbage and apple and a redcurrant and port reduction</i>	
Roast Sirloin of Aberdeen Angus	£ 25.00
<i>Steak fries, Portobello mushroom, oven roasted vine tomato and peppercorn sauce</i>	
Pancetta Wrapped Breast of Chicken	£ 18.00
<i>Filled with Orkney smoked cheddar and veiled with an Arran mustard sauce</i>	
Grilled Dorne of Salmon	£ 17.00
<i>With a herb mash, carrot puree and white wine and parsley sauce</i>	
Broccoli and Stilton Filo Parcels (V)	£ 17.00
<i>Oven baked and served with a chive butter</i>	
Porcini Mushroom Risotto (V)	£ 17.00
<i>Cooked until al dente served with a rocket and parmesan salad</i>	

One seasonal potato dish and two seasonal vegetable dishes have been incorporated into the cost of each main course. If you wish a particular type of potato or vegetable we will be delighted to accommodate

Desserts

All at £ 6.00

Tiramisu

Delicate sponge fingers dipped in Espresso and Marsala wine layered with mascarpone cheese

Mille Feuille of Cranachan

A blend of whisky, oatmeal, cream, honey and raspberries layered between Home-made shortbread

Sticky Toffee Pudding

Home-made sponge of dates and vanilla with a rich butterscotch sauce and fresh cream

Trio of Ice Creams

Served in a tuille biscuit basket with fruit coulis

Hazelnut and Chocolate Truffle Torte

Served with Chantilly cream and fresh raspberries

Brandy Snap Basket

Vanilla bean ice cream topped with seasonal berries

Individual White Chocolate Cheesecake

Served with a blueberry compote

Selection of Cheeses

Mature Scottish cheeses served with oatcakes, grapes, celery and spiced tomato chutney

Passion Fruit Pannacotta

Silky smooth creamy Italian dessert

Strawberry Pavlova

Sweet strawberries bound in floppy cream on a meringue nest

Wedding Package Selector

Prices are based upon a set menu option which we recommend. If you would like to introduce a choice menu, we advise that a pre-order be taken in advance of the wedding day and this will be charged accordingly. If however you would prefer a choice option on the day this will be charged at the highest item price plus an additional supplementary charge of 25% of the menu cost.

We are confident that you will find something to tempt you from our menu selector, however if you have a specific or alternative request then please feel free to discuss this with your wedding co-ordinator and our head chef.

3 Course option £ 28.00 per person

4 Course option £ 33.00 per person

5 Course option £ 36.00 per person

All of our options include tea, coffee and chocolate mints.

Starters

Forrest Terrine

Rich terrine of Pork wild mushrooms, and brandy served with a homemade apple and raisin chutney and oatcakes.

Rosette of Scottish smoked Salmon

Simply rosettes of lightly smoked Scottish salmon, rocket leaves, buttered "Balmoral" bread, lemon oil.

Traditional Prawn Cocktail

North Atlantic prawns bound in our homemade Marie rose sauce, atop a chiffonade of crisp iceberg lettuce with a fresh concasse of plum tomato.

Assiette of Melon (V)

Ogen, Cantaloupe and honeydew melon stack with balled watermelon with a refreshing melon sorbet and mint syrup.

Mediterranean Vegetable Terrine (V)

A lightly pressed terrine of char-grilled Mediterranean vegetables set in a tomato Napoli sauce served with seasonal leaves and green pesto dressing

Soups

All served with a crusty bread roll.

Scotch Broth Soup

Tomato and Pesto Soup (V)

Cream of Mushroom and Tarragon Soup (V)

Scotch Broth

Tomato and Pesto (V)

Leek and Potato (V)

Cock-a-leekie

Broccoli and Stilton (V)

Sorbets

Apple

Champagne

Lemon and Lime

Main Course

Traditional Roast Rib-eye of Aberdeenshire Angus

Served with Yorkshire pudding, skirlie and a rich red wine reduction

Chicken 'Rabbie Burns'

Breast of chicken stuffed with haggis, served with a peppercorn and whisky cream sauce

Herb Crusted Fillet of Salmon

Fresh fillet of salmon topped with a parmesan and herbed breadcrumb crust with a lemon butter sauce

Stuffed Loin of Scottish Lamb

Lamb studded with rosemary, mint and garlic with a rich forcemeat pork and herb stuffing with pan gravy

Herb Roasted Breast of Chicken

Supreme of Grampian chicken wrapped in smoked bacon and served with an Alford oatmeal stuffing and a traditional roast gravy

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Layers of aubergine, courgette, tomato and red onion served with a spiced tomato sauce

Desserts

Tiramisu

Delicate sponge fingers dipped in Espresso and Marsala wine layered with mascarpone cheese

Mille Feuille of Cranachan

A blend of whisky, oatmeal, cream, honey and raspberries layered between Home-made shortbread

Sticky Toffee Pudding

Home-made sponge of dates and vanilla with a rich butterscotch sauce and fresh cream

Hazelnut and Chocolate Truffle Torte

Served with Chantilly cream and fresh raspberries

Drinks Packages

Drinks Package 1

£ 14.00 per person

*Glass of chilled bucks fizz on arrival
Glass of sparkling wine for your toasts
Glass of red or white wine with your meal*

Drinks Package 2

£ 18.00 per person

*Glass of Kir Royale on arrival
Glass of chilled champagne for your toasts
Glass of red or white wine plus top up with your meal*

Drinks Package 3

£ 21.00 per person

*Glass of chilled champagne on arrival
Glass of chilled champagne for your toasts
Glass of red or white wine plus top up with your meal*

All prices are based on our house wines. If you would like to substitute any of the wines with a wine of your choice we would be happy to provide you with a quote. If you would like to provide an open bar for your guests, drinks will be charged as taken.

Reception and Toast Drinks Price List

Glass of House Wine

£ 3.40

Glass of Sparkling Wine

£ 6.00

Glass of Bucks Fizz

£ 6.00

Sparkling wine topped up with orange juice.

Glass of House Champagne

£ 7.00

Glass of Moet et Chandon

£ 10.00

Glass of Kir Royale

£ 7.50

Glass of house Champagne topped up with a dash of Crème de Cassis

Bellini

£ 7.50

Glass of house Champagne with a dash of peach puree

Piccolo

£ 13.50

Individual quarter bottle of Champagne

Finger Buffet Selector

Select any 4 of the below for £15 per person, 6 for £18 or 9 for £21.

Cocktail sausage rolls

Selection of sandwiches (V)

Chicken goujons with assorted dips

Bread crumbed mozzarella sticks with assorted dips (V)

Spicy chicken wings blue cheese dip and celery sticks

Chicken or beef satay skewers with a peanut dip

Crispy potato skins cheese and bacon or sour cream and chive (V) or chilli beef a mixture of all 3

Tomato and parmesan bruschetta (V)

Fruit Kebabs fruit with chocolate dips (V)

Homemade assorted mini quiches (V)

Breaded Fish Goujons with Lemon Mayonnaise

Rock Oysters Bloody Mary or Plain

Assorted Open Sandwiches (V)

Selection of Homemade pizza (V)

Vegetable Tempura with Hoi Sin Dip (V)

Deep Fried Button Mushrooms with a Garlic Mayonnaise (V)

Caramelised onion and goats cheese bruschetta (V)

Miniature Tiramisu (V)

Miniature Cheesecakes – Assorted Flavours (V)

Tea and Coffee

Bacon and Egg Rolls (V) (£1.50 supplement)

Hot Buffet Offerings

Stovies with beetroot and oatcakes

£ 10.50 per person

Haggis, Neeps and Tatties

£ 11.50 per person

Macaroni Cheese and Garlic Bread (V)

£ 10.50 per person

Chicken or Vegetable Curry

£ 13.50 per person

Served with basmati rice and mini poppadoms

Tea and Coffee

£ 2.00 per person