



**KingsManor**  
HOTEL



***Congratulations***  
***You are getting Married!***



When you're planning a special day you need a venue that puts you centre-stage and your guests at ease. You want a magical event that lingers in the memory long after the lights dim for the last romantic dance. You need all the support you can get to make your day feel as effortless as slipping a ring on your finger.

From day one, we'll work with you to create the wedding or civil partnership of your dreams. It's your day and we are here to make it happen. We'll help you stay on budget too.

Our all inclusive wedding packages let you choose exactly what you want, everything from a piper to a four-poster honeymoon suite.





### *Our Packages*

Over the page you will find our Diamond all inclusive package and our Platinum all inclusive package.

Package prices are based on 40 adult day guests and a total of 100 adult evening guests.

If you wish to tweak the package please do not be afraid to ask, we would be happy to discuss your requirements.

*Diamond All Inclusive Package*

£4675.00 inc VAT

A red carpet welcome.

A glass of prosecco, bottle of beer or a glass of fresh orange juice  
for arrival drink.

Canapés (chefs selection of 3).

White table linen napkins and table cloths.

A three course wedding breakfast with freshly brewed tea/ coffee with  
mints from our **Diamond Selection**  
*(select 3 choices per course, pre order required).*

1/3 of a bottle of wine per person for the meal and toasts.

Flowers ~ Top table floral centre piece and floral displays for 4 guest tables  
(extra arrangements chargeable).

Cake stand and knife.

Evening buffet for 100 guests from our **Diamond Buffet Selection**.

DJ for evening reception.

A Luxury Club room or four poster room for one night.

Piper OR Bouquets for both mothers of the bride and groom.

3 month complimentary joint membership for the  
Fountain Spa Leisure club.

# *Diamond Package Options*

## Menu

### *Soups & Starters*

**Choice of Homemade Soups** (All **VE**. All **@** apart from Scotch Broth) ( select one soup)  
(leek & potato, tomato & roast pepper, carrot & cumin, lentil, scotch broth, green split pea, sweet potato & basil)

**Tomato, Red Onion & Basil Bruschetta** on toasted olive bread with a balsamic dressing **V**

**Grilled Black Pudding** with an apple & cardamom chutney served with a red wine sauce

**Pan-fried Beetroot & Goats Cheese Salad** with herb croutons **V**

**Grilled Haggis** with a whisky cream sauce topped with sweet potato crisps

**Flaked Hot Smoked Salmon** bound in a chive mayonnaise topped with rocket & served with oatcakes

**Salmon Fishcakes** with dressed leaves, lemon & homemade tartar sauce

**Chicken & Leek Terrine** wrapped in bacon served with homemade chutney & toasted olive bread

### *Main Courses*

**Breast of Chicken stuffed with Haggis** served with a peppercorn cream sauce, roasted new potatoes & market vegetables

**Grilled Pork Chop** served with a mushroom & wholegrain mustard cream sauce, mashed potatoes & market vegetables **@**

**Baked Fillet of Salmon** with a dill & mussel cream sauce served with mashed potatoes & market vegetables **@**

**Medley of Fish – Haddock, Trout, Salmon & Smoked Haddock** with a cheese sauce, mashed potatoes & market vegetables

**Roast Trout Fillet** with a mustard & dill crust drizzled with herb oil served with roasted new potatoes & market vegetables

**Venison & Root Vegetable Casserole** cooked in a red wine & red currant sauce served with a chive mash potato **@**

**Sweet Potato & Basil Risotto** topped with pesto & crispy carrot ribbons **VE**

**Mushroom, Kale & Butternut Squash Wellington** with parsnip puree & port & thyme reduction **VE**

### *Desserts*

**Selection of Ice Cream** **VE@**  
(choose chocolate, toffee or strawberry sauce)

**Selection of Sorbet** with fruit compote **VE@**

**Banoffee Pie** topped with chantilly cream and sweet cinnamon **V**

**Sticky Toffee Pudding** with butterscotch sauce & vanilla ice cream **V**

**White Chocolate and Blueberry Bread & Butter Pudding** with vanilla custard **V**

**Warmed Chocolate Brownie** with a rich chocolate sauce & vanilla ice cream **VE@**

**Choice of Cheesecake** served with fresh whipped cream & fresh berries  
(raspberry & white chocolate, dark chocolate orange, strawberry, white chocolate & baileys) (select one flavor)

**Choice of Crumble** served with vanilla custard **V**  
(apple, raspberry & champagne , pear & ginger, rhubarb, mixed berry) (\*select one flavor)

**Choice of Cream Brulee** with butter shortbread **V**  
(vanilla, raspberry, lemon) (select one flavor)

### *Buffets*

#### **Diamond Buffet A**

Selection of freshly cut Sandwiches  
Pizza Wedges  
Vegetable Pakora with chilli dip  
Cocktail Sausage Rolls  
Tea and Coffee for 20 guests

#### **Diamond Buffet B**

Bacon Rolls  
Sliced Sausage Rolls  
(Vegetarian Sausage Rolls available)  
Mini Peppered Steak Pie  
Tea and Coffee for 20 guests

*Platinum All Inclusive Package*

£6035.00 inc VAT

A red carpet welcome.

A glass of champagne, bottle of beer or a soft drink for arrival drink.

Canapés (chefs selection of 3).

White table linen napkins and table cloths.

White chair covers with your choice of coloured sash for the ceremony and wedding breakfast only.

A three course wedding breakfast with freshly brewed tea/ coffee and tablet from **our Platinum Selection**  
*(select 3 choices per course, pre order required).*

1/3 of a bottle of wine per person for the meal—wine selected from the Managers Selection menu.

Glass of champagne or fresh orange juice per person for the toasts.

Flowers ~ Top table floral centre piece and floral displays for 4 guest tables (extra arrangements chargeable).

Cake stand and knife.

Evening buffet for 100 guests from our **Platinum Buffet Selection**.

DJ for evening reception.

A Luxury Club room or four poster room for the night of the wedding.

A second room (double or twin)  
for either the night prior or the night of the wedding.

Piper OR Bouquets for both mothers of the bride and groom.

3 month complimentary joint membership for the Fountain Spa Leisure club.

Champagne dinner for the bride and groom on their first anniversary.

## Platinum Package Options

*In addition to the menu choices from the Diamond Wedding Package, our Platinum package gives you additional options from which to choose.*

### Menu

#### *Soups & Starters*

Rillettes of Hot Smoked Salmon with dill crème fraîche & served with warm toast

Wild Mushroom & Chicken Terrine with a truffle mayonnaise

Roast Celeriac & Beetroot Caesar Salad topped with a soft poached egg **V**

Choice of Homemade Soups

(Sweet Potato & Coconut **VE**, Cajun Spiced Butternut Squash **VE**, Broccoli & Stilton **V**, Cullen Skink)

#### *Main Courses*

Braised Shin of Beef with baby spinach, roasted potatoes and root vegetables finished with a red wine jus **C**

Breast of Corn-fed Chicken served with a butternut Squash and garden pea risotto finished with a chive cream sauce **C**

Fillet of Salmon with sautéed new potatoes and roasted fennel topped with a lemon & crayfish butter **C**

Wild Mushroom & Potato Gnocchi topped with aged parmesan & rocket **V**

#### *Desserts*

Lemongrass Panna Cotta served with a pineapple & passion fruit coulis **V**

Espresso Martini Chocolate Mousse served with plum compote **V**

Lemon & Lime Posset served with cinnamon shortbread **V**

Scottish Cheese and Biscuits with grapes, celery & homemade chutney **V**

### Buffets

#### **Platinum Buffet A**

Home Roasted Beef Brisket Rolls  
Chicken Satay Skewers  
Goats Cheese & Red Onion Tartlets  
Tea and Coffee for 20 guests

#### **Platinum Buffet B**

KMH Beef Sliders  
Charcuterie Platter  
Potato Salad  
Savoury Rice  
Feta Cheese Salad  
Tea and Coffee for 20 guests

**V Suitable For Vegetarian** **VE Suitable For Vegans** **C Coeliac Friendly**

Coeliac Friendly dishes are prepared using gluten free products  
however it is not prepared in a gluten free environment.

## Children's Charges

**Children aged 3 and under** are accommodated free of charge at Wedding Celebrations at The Kings Manor. We can provide high chairs, heat baby food etc, all free of charge.

### Children aged 4 to 12

#### Option 1 ~ £14.50

Unlimited soft drinks during the arrival drinks and wedding breakfast meal.  
3 course meal from the children's menu. ( ordered on the day).

#### Option 2 ~ £19.00

Unlimited soft drinks during the arrival drinks and wedding breakfast meal.  
3 course half portions of the wedding breakfast menu. ( pre-order required).

Decision on which option suits your party will be made prior to the Wedding Day.

If any older children wish to have full portions then a full adult charge will be made.

## Room hire charges

Room hire for the main room is included in the cost of the all inclusive packages. If you would want to use a second room for a ceremony, or similar, a room hire charge would apply.

It is usually possible to utilise the same room for the ceremony and the meal, depending on timings, please discuss this with our wedding team.



## **WEDDING BOOKING TERMS AND CONDITIONS.**

### **Confirmations:**

A Provisional booking can be held for 14 days from date of booking.

To confirm a provisional booking a deposit of £300.00 is required. The booking will be confirmed on receipt of the deposit and a signed copy of these terms and conditions. Payment of this deposit and the signed terms and conditions contract will acknowledge acceptance of our booking conditions and an official receipt will be issued.

All deposits are non-refundable.

For any reservation remaining unconfirmed after 14 days, the Hotel reserves the right to automatically release the booking. If you wish to extend the 14 day period please contact the Duty Manager before the 14 days have expired.

### **Wedding Ceremonies:**

In addition to wedding receptions, you may wish to have the wedding ceremony at the hotel. We are licensed for Civil Marriages and Civil Partnership Ceremonies.

If you wish your ceremony held in a separate room to Lothian Suite a room hire of £100.00 will be charged.

### **Payment:**

We accept payment by cash, credit and debit card. Payment is deemed to have been made when cleared funds reach our bank account.

### **Timetable:**

We would hope to have the wedding package options, menu and approximate numbers agreed 6 months prior to the wedding. At this point we will require a payment of 50% of your wedding.

Final details and pre order are requested at least 5 weeks prior to the event.

4 weeks prior to the wedding a pro-forma invoice will be issued for the final balance. Settlement of this is required 2 weeks prior to the date of the wedding.

Should the funds for payment not be cleared through the Hotels bank account 5 working days prior to the Wedding Day, the hotel retains the right to withdraw the facilities and services offered with the deposit being forfeited.

Should the services provided on the actual wedding day exceed those charged on the pro forma invoice, an additional invoice will be forwarded, settlement of which will be due within 14 days following receipt.

### **Final Numbers:**

Changes up to 20% of the final numbers will be accepted up to noon on the date 2 days prior to the wedding (For example if the wedding was a Saturday you can adjust the final numbers up to noon on Thursday.) Changes in numbers etc may be notified after this date but no reduction in charges will be made at this late stage.

### **Minimum Numbers:**

Our Wedding Day packages are normally available for parties of 40 or more. This is the minimum number of guests that you will be charged for regardless of the final numbers actually attending.

Other options for smaller numbers can be arranged.

### **Cancellations:**

Weddings are booked many months, and even years, in advance. If you cancel at short notice it is unlikely that we will be able to take a replacement wedding booking and in such circumstances the following cancellation charges will apply:

More than 6 months prior to the date of the wedding – your deposit is forfeited.

3 – 6 months prior to the wedding – 50% of the estimated total of the wedding is required.

Less than 3 months from the wedding – the full estimated cost of the wedding is required.

### **VAT:**

All quoted prices are inclusive of VAT at the current rate and are subject to change without prior notice. The rate of VAT in place at the date of wedding is the rate that applies to the account.

### **Discos & Bands:**

Those clients wishing to have the services of a disco are obliged to use our Resident disco only. On occasion in the past other disco suppliers have played at such a level that they have disturbed our neighbours and hotel guests as a result of which we must adhere to certain noise levels agreed between the Department of Environmental Services and ourselves. These restrictions also cover the employment of a band and clients may arrange their own and must **advise them that the band must adhere to any instructions given by the hotel management.**

### **Damage:**

The client is responsible to Kings Manor Hotel for any damage or loss of business caused by the client or their guests, agents, employees etc.

Clients are able to have our function suites decorated for their event; however we respectfully request that blu-tack is used only on hard painted surfaces under the prior agreement of the Duty Manager.

We do not allow the use of bouncy castles, ball pits or other inflatable items.

### **Licensing:**

Please note that guests who are fortunate to look under the age of 25 may be required to provide photographic id.

The client will be responsible for ensuring that no alcoholic beverages are supplied to any guest under the age of 18 years.

Any guest in breach or attempting to breach these laws will be asked to leave with immediate effect.

### **Hotel Responsibilities:**

All reasonable care will be taken with any items left in our care, however: -

The Hotel or its employees will not be held responsible for any loss or damage of any wedding gifts.

The Hotel or its employees will not be held responsible for any damages to your wedding cake.

### **Date Restriction:**

There are certain dates in the year e.g. Christmas Eve and Day, Hogmanay and New Years Day, which will incur a price supplement. Please see a Duty Manager for more details.

### **Food and Beverage**

No wine, spirits or food products may be brought onto the premises and be consumed by clients or guests on the premises without the prior written agreement of Hotel Management