

Gour Wedding at





The Venue

Pitbauchlie House Hotel is long established as a Premier Wedding Venue in Fife.

The hotel is situated in 3 acres of wooded grounds with elegantly designed landscaped ornamental gardens, offering excellent opportunities for wedding photographs.

Our dedicated wedding co-ordinators will guide you through your arrangements. Every detail is taken care of and they come equipped with lists of recommended suppliers, creative ideas and years of valuable experience to help make your wedding day everything you could have ever dreamed of and more.

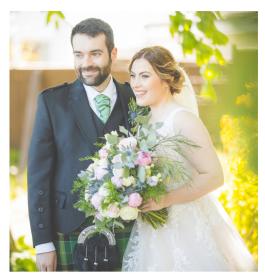
Our fully air conditioned Elgin Suite can hold up to 120 guests for the wedding breakfast with room for a total of 140 guests for the evening reception.

The Ceremony

Pitbauchlie House Hotel is licensed to host both civil and religious ceremonies and can offer grand or intimate services.

With decades of events knowledge behind us, our wedding co-ordinators are highly professional and organised from the moment of first contact to the moment you take your vows.









Food and Drink

Our team of skilled chefs have ample experience in catering for varying guest numbers across a range of private and fine dining events.

Our Head Chef and his team have crafted the most delicious menus for your special day, using the finest ingredients, complimented by outstanding personal service from our staff.

Accompanying any great menu is, of course, a delectable selection of wines, alongside arrival and toast drinks for your guests to enjoy.





Wine and Drink Selector	2025
Sparkling wine, bottled beer or fruit juice Glass of Prosecco	£5.50 £6.45
Red and white house wine - 1 glass plus a top up	£8.50
Kir Royal (sparkling wine and creme de cassis) Mulled wine	£7.45 £6.75
Non alcoholic fruit punch and strawberry garnish	£4.75

Pitbauchlie House Hotel also has an extensive wine list and drinks selection to suit any taste - please ask. Supplements may apply.



Wedding Timetable

Once you have viewed the venue you can hold your preffered wedding date for 14 days with no obligation.

After 14 days you can either release the date on hold or confirm your reservation with the payment of a £500.00 non-refundable deposit.

Once we receive the deposit we will send a receipt and confirmation letter.

A further non-refundable payment of 50% is due 6 months prior to the wedding.

Approximately 8-12 weeks before your wedding we require you to attend a final planning meeting.

Full pre-payment based upon your final numbers is due to be paid 4 weeks prior to your wedding.

Final guest numbers are due 2 weeks prior to the wedding, this is the final date that you can amend numbers.

We require your seating plan 2 weeks prior to your wedding which will include all dietary details.

You are very welcome to contact our wedding co-ordinator to ask any questions you might have, we are delighted to be of assistance.

Cancellation Policy

you cancel your wedding there will be a cancellation fee applicable, this fee is based on an estimated cost of your event.

40% of estimated value 32 weeks prior,
50% of estimated value 16 weeks prior,
60% 12 weeks prior, 70% 8 weeks prior
80% 4 weeks prior



Pitbauchlie Wedding

PACKAGE (minimum of 50 quests)

A glass of sparkling wine, bottled beer or fruit juice on arrival

Selection of canapes (3 per guest)

Three course wedding breakfast with tea/coffee and mints

A glass of house wine or fruit juice per guest with the meal

A glass of sparkling wine, bottled beer or fruit juice for the speeches

Evening buffet

Red carpet on arrival

Cake stand and knife

Crisp white linen

Master of Ceremonies

Chair covers with coloured sashes for wedding breakfast

Top table floral centrepiece and floral displays for quest tables

Honeymoon Suite



ALL DAY ADULT

2025 from £97.00

ALL DAY CHILD UNDER 12

2025 from £56.00

EXTRA EVENING GUEST

2025 <u>from £1</u>6.25

CEREMONY ROOM HIRE

2025

CEREMONY ROOM HIRE ELGIN SUITE

£400.00



Wedding Package £97.00 per person*

Canape Selection

(Make a selection of 3 items per person)

Pate with Cumberland sauce Smoked salmon with cream cheese Mini spring rolls Vol au vents Houmous with olives (v) Goats cheese and tomato (v)

MENU 1

STARTERS

Red lentil and smoked ham soup

Fanned melon with prawn Marie Rose

MAINS

Beef steak pie

Roast half chicken wrapped in bacon, sage and onion stuffing and gravy

DESSERTS

Apple pie with creme Anglaise

Belgian chocolate cheesecake with fresh cream

Hot Buffets

(snack size portions) Select one of the below options

Cocktail sandwiches Sausage rolls Vegetable sausage rolls Vegetable samosas Crisps Tea/Coffee

Finger Buffet A

OR

Stovies or Haggis, neeps and tatties Bacon rolls (2 per person) or Roll and Link Sausage (2 per person)

Inclusive of tea and coffee

*Alternative menus and additional items are available - supplements may apply



Wedding Menus 2025

MENU 1

STARTERS

Red lentil and smoked ham soup

Fanned melon with prawn Marie Rose

MAINS

Beef steak pie

Roast half chicken wrapped in bacon, sage and onion stuffing and gravy

DESSERTS

Apple pie with creme Anglaise

Belgian chocolate cheesecake with fresh cream

MENU 2

STARTERS

Roasted red pepper and tomato soup with herb crouton

Pate maison with Cumberland sauce and toasted brioche

MAINS

Maize fed supreme of chicken wrapped in Parma ham served with a white wine, mushroom and tarragon sauce

Blackened cajun salmon served with mango, coriander and mint salsa

DESSERTS

Vanilla panna cotta with blueberry compote and biscotti

Pot au chocolate with black raspberry liqueur and fresh raspberries

* £5.00 supplement

MENU₃

STARTERS

Cream of mushroom and tarragon soup

Hot smoked salmon with celeriac, lemon curd and curly endive

MAINS

Roast sirloin of beef with Yorkshire pudding and red wine gravy

Confit duck with braised red cabbage, Stornoway black pudding and balsamic glaze

DESSERTS

Godminster, French brie, Strathdon blue and handmade oatcakes with a glass of Port

White chocolate cup with Baileys chocolate mousse, toffee fudge ice-cream drizzled with caramel sauce

* £10.00 supplement



Wedding Buffet Menus

Finger Buffet A

Cocktail sandwiches
Sausage rolls
Vegetarian sausage rolls
Vegetable samosa
Crisps
Tea/Coffee

Finger Buffet B

Cocktail sandwiches
Sausage rolls
Vegetarian sausage rolls
Vol au vents
Vegetable Pakora and Raita
Tea/Coffee

£2.25 supplement*

Finger Buffet C

Cocktail sandwiches/ Tortilla wraps
Sausage rolls
Vegetarian sausage rolls
Tempura kng prawns and sweet chilli dip
Duck spring rolls
Vol au vents
Crisps
Tea/Coffee

£7.25 supplement*

Hot Buffets

(snack sized portions)
Inclusive of tea and coffee

Stovies
Haggis, neeps and tatties
Bacon rolls (2 per person)
Roll and sausage (link sausage, 2 per person)

Canape Selection

Pate with Cumberland sauce Smoked salmon with cream cheese Mini spring rolls Vol au vents Hummus with olives (v) Goats cheese and tomato (v)

(choose 3)

Additional Selections	2025
Cocktail sandwiches	£6.50
Tortilla wraps	£7.15
Sausage roll/vegetable sausage roll	£2.60
Cocktail sausages	£2.15
Vol au vent (various fillings)	£3.15
Duck spring roll	£3.60
Vegetable spring rolls	£3.15
Tempura king prawns and sweet chilli dip	£3.60
Breaded cheese jalapenos	£3.15
Vegetable samosa	£3.15
Vegetable pakora and raita	£3.15
Margherita pizza slice	£2.60
Gluten free pizza slice	£2.60
Tea and coffee	£3.25



Wedding Accommodation

Pitbauchlie House Hotel has 50 en-suite bedrooms, ranging from single, twin, double, to deluxe bedrooms with king size double bed. Triple and quad rooms are also available.

Our splendid Honeymoon Suite boasts a four poster king size bed.

Discounted accommodation rates are available for guests wishing to stay the night.

All accommodation is subject to availability. We strongly advise booking your accommodation requirements when confirming your wedding booking.

Champagne Package £90.00

As an added extra, you may wish to order the champagne package comprising of a bottle of house champagne, chocolates and sandwich selection.









Wedding Accommodation Prices 2025

Cheaper rates may be available. Please ask at the time of booking for our Best Available Rate.

January - May and October - December

Room Type	Single	Twin/Double	Deluxe	Family			
Single occupancy	£90.00	£100.00	£120.00	£130.00			
2 persons		£115.00	£135.00	£145.00			
3 persons			£150.00	£160.00			
4 persons				£175.00			
June - October							
Room Type	Single	Twin/Double	Deluxe	Family			
Single occupancy	£130.00	£140.00	£160.00	£170.00			
2 persons		£155.00	£175.00	£185.00			
3 persons			£190.00	£200.00			
4 persons				£215.00			

All rates are inclusive of breakfast and VAT







EXAMPLE ORDER OF THE DAY

14.00 CEREMONY

14.30 DRINKS RECEPTION

> 16.30 SPEECHES

17.00 DINNER SERVED

19.30 EVENING GUESTS ARRIVE

20.00 CUTTING OF THE CAKE

> 20.05 FIRST DANCE

21.30 BUFFET SERVED

23.45 LAST DANCE

00.00 CARRIAGES





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Pitbauchlie House Hotel Social Media and Website