

Buffet Menu Selector

Mixed Buffet

Four Hot Finger Food Items

Warm Italian Bread

Sliced Ham

Selection of Three Salads

10.75

with Platter of Fresh Fruit

12.00

Main Course Buffet

Choose any two from the following:

Hungarian Beef Goulash

Lasagne

Navarin of Lamb

Chilli Beef

Chicken Pepperonata

Beef Stroganoff

Mushroom Stroganoff

Mediterranean Vegetable Tagliatelle

Buttered Baby Potatoes

Boiled Rice

Mixed Salad

10.00

Side Orders

French Bread 0.90, Garlic Bread 1.50, Warm Italian Breads 1.50

Booking Conditions

1. Provisional bookings will be held for up to two weeks when a non returnable deposit of 250 will be required as confirmation.
2. A further 10 per person attending the daytime reception should be paid six months prior to your wedding date.
3. The estimated balance should be paid two weeks in advance of your wedding.
4. All prices are subject to review in March 2018 and every March thereafter.
5. The bill will be charged on the final confirmed numbers given to the hotel 48 hours in advance.

Buffet Menu Selector

Finger Buffet

Filled Finger Rolls
Assorted Sandwiches
Assorted Tortilla Wraps
Vol-au-vents
Sausage Rolls
Vegetable Pakora
Pizza Slices
Mini Scotch Pies
Spicy Chicken Wings
Chicken Pakora (40p surcharge)
Cheeseburger Crostini
Rolls & Bacon
Rolls & Lorne Sausage

Any two items 6.00 or 5.35 with Wedding Package
Each additional item 2.00 or 1.60 with Wedding Package
Tea & coffee 1.50

Traditional Scottish Stovies or Irish Stew - 7.00

Fork Buffet

Choose three from the following:
Chicken Pieces, Sliced York Ham, Sliced Roast Beef or Quiche
Buttered Baby Potatoes
Selection of four of the following salads:
Green, Coleslaw, Pasta & Ham, Pasta & Tuna, Greek Salad,
Caesar Salad, Waldorf Salad and Roast Balsamic Vegetables with Cous Cous

9.80

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Tay Menu Selector



Soup of your Choice

Homemade Pate

toasted Italian bread, fruit chutney

Galia Melon

raspberry & mango coulis

Smoked Salmon Roulade

spiced tomato salsa



Glazert Steak Pie

Braised Topside of Beef

rosemary jus, roasted cherry plum tomatoes

Supreme of Chicken

grilled asparagus, veloute of thyme

Fillet of Salmon

chive & coriander hollandaise

Roast Loin of Pork

apple & cider jus



Apple Pie

Your Choice of Cheesecake

Your Choice of Gateau

Poached Pears

sweet pastry, vanilla ice cream

Coffee & Mints

£24.85

Choose any two items per course.
If no choice is offered a 10% food discount applies

Additional Courses

Intermediate

Your Choice of Sorbet 3.00

Your Choice of Soup 3.90

Fillet of Sole 5.50

mornay, provencale or veronique sauce

Cheese & Biscuits 5.00
(served with your coffee)



GLAZERT
COUNTRY HOUSE
HOTEL

Spey Menu Selector

Soup of your Choice

Poached Salmon

lemon confit

Haggis

whisky & peppered sauce

Chicken & Roasted Red Pepper Roulade

mint & cucumber mayonnaise



Roast Sirloin of Beef

ragout of wild mushrooms

Roast Saddle of Lamb

rosemary & honey sauce

Darne of Halibut

prawn and lemon butter

Supreme of Chicken

black pudding, creamed leek sauce



Raspberry Pavlova

Chocolate Profiteroles

Tiramisu

Strawberry Parfait

frozen or chilled



Coffee & Mints

£28.25

Choose any two items per course.
If no choice is offered a 10% food discount applies

Additional Courses

Intermediate

Your Choice of Sorbet 3.00

Your Choice of Soup 3.90

Fillet of Sole 5.50

mornay, provencale or veronique sauce

Cheese & Biscuits 5.00
(served with your coffee)

Deveron Menu Selector



Soup of your Choice

Mushroom Gratin

stuffed with pate, cherry tomato chutney,
parmesan herb crust

Salmon Gravavlax

glazed with a dill and lemon dressing

Trio of Cured Meat

salami, prosciutto & pastrami

Whole Poussin

lemon thyme, blood orange roast jus

Fillet of Beef Wellington (3 Surcharge)

port and rosemary jus

Fillet of Sea Bass

fennel veloute

Pan Roast Duck Breast

flavoured with kirsch & black cherry sauce



Meringue Nest of Fresh Fruit Salad

Cr me Brulee

Hot Black Cherries

kirsch, vanilla ice cream

Cranachan



Coffee & Mints

£32.50

Choose any two items per course.
If no choice is offered a 10% food discount applies

Additional Courses

Intermediate

Your Choice of Sorbet 3.00

Your Choice of Soup 3.90

Fillet of Sole 5.50

mornay, provencale or veronique sauce

Cheese & Biscuits 5.00
(served with your coffee)

Drinks Packages

Bronze Package

Cake Toast-Drink of choice from a selection of pre poured drinks

Or

Glass of Red Wine, White Wine or fresh Orange Juice

Speech Toast Glass of Prosecco or fresh Orange Juice

£10.00

Silver Package

Cake Toast-Drink of choice from a selection of pre poured drinks
Plus a glass of Red Wine, White Wine or fresh Orange Juice with your meal

Or

Cake Toast- Glass of Red Wine, White Wine or fresh Orange Juice
Plus two top ups of wine during your meal

Speech Toast Glass of Prosecco or fresh Orange Juice

£12.90

Gold Package

Arrival Drink-Glass of Prosecco or fresh Orange Juice

Cake Toast- Glass of Prosecco or fresh Orange Juice

Glass of red wine, white wine or fresh Orange Juice
Plus a top up during your meal

Speech Toast Glass of Prosecco or fresh Orange Juice

£18.75

Platinum Package

Arrival Drink-Glass of Moet et Chandon Champagne or freshly squeezed Orange Juice, plus a top up

Cake Toast- Glass of Moet et Chandon Champagne or freshly squeezed Orange Juice

Glass of superior red wine, white wine or freshly squeezed orange juice
Plus a top up during your meal

Speech Toast-Glass of Moet et Chandon Champagne or freshly squeezed Orange Juice
Plus a top up

£37.50

All drinks packages (applicable to parties of 40 or more) include the following:
Master of Ceremonies / Room Hire / Table Arrangements / Honeymoon Suite / Linen Napkins /
Personalised Menus and Table Plans / Late Licence (if required) / Use of Cake base & Knife / Special Accommodation Rates for Guests
Use of Gardens for Photographs / Discount on Finger Buffet Prices

Optional Extras

Canapes on arrival - 4.00 per person

Use of hotel for wedding ceremony - 250

Chair covers - 3.75 per chair



GLAZERT
COUNTRY HOUSE
HOTEL



All Inclusive Wedding Package

Canopies and a glass of Prosecco on arrival

Chair covers with your choice of sash for your daytime reception

Wedding meal selection from our Tay and Spey menus

Glass of wine plus a top up with your meal

Glass of Prosecco for your speeches

Four item finger buffet for your Evening Reception

Our All Inclusive Package also includes

Master of Ceremonies

Red Carpet on arrival

The use of our Gardens for Photographs

Cake base and knife

Top Table Flowers & Table Arrangements

Personalised table plans and menus

Late Licence if required

Honeymoon suite

Special Accommodation rates for guests

40 Daytime plus

40 Additional Evening Guests

£2850

60 Daytime plus

50 Additional Evening Guests

£3825

80 Daytime plus

50 Additional Evening Guests

£4750

