

Buffet Menu Selector

Mixed Buffet

Four Hot Finger Food Items

Warm Italian Bread

Sliced Ham

Selection of Three Salads

£11.50

with Platter of Fresh Fruit

£12.50

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

£11.50

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 £500 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 2024 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
Quiche
Pizza Slices
Spicy Chicken Wings
Chicken Pakora (40p surcharge)
Cheeseburger Crostini
Rolls & Bacon
Rolls & Lorne Sausage
Breakfast Rolls (2 choice item)

Any two items £6.00 or £5.35 with Wedding Package
Each additional item £2.00 or £1.60 with Wedding Package
Tea & coffee £1.75

Breakfast Rolls Selection - £6.50
Bacon, Link or Square Sausage, Black Pudding, Potato Scone & Fried Egg

Traditional Scottish Stovies or Irish Stew - £7.00

Themed Buffet
All American, Mexican, Italian & Indian also available, please see website for details)

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

£10.50

Tay Menu Selector



Soup of your Choice

Homemade Pate

toasted Italian bread, fruit chutney

Galia Melon

raspberry & mango coulis

Prawn Cocktail

north atlantic prawns, crisp salad
topped with marie rose sauce

Glazert Steak Pie

Braised Topside of Beef

rosemary jus, roasted cherry plum tomatoes

Supreme of Chicken

grilled asparagus, veloute of thyme

Grilled Seabass Fillet

white wine & fennel sauce

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

£27.00

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)

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

Fillet of Smoked Salmon

beetroot puree

Supreme of Chicken

black pudding, creamed leek sauce



Strawberry Pavlova

Chocolate Profiteroles

Tiramisu

Lemon Posset

Coffee & Mints

£31.00

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 Gravdax

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

Crème Brulee

Hot Black Cherries

kirsch, vanilla ice cream

Cranachan

Coffee & Mints

£38.00

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

£12.00

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

£15.00

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

£22.00

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

£43.00

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 - £300
Chair covers - £3.75 per chair

Please note that all menus and packages are merely suggestions. We would be delighted to quote for any alternative you may prefer.



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

£3470

60 Daytime plus

50 Additional Evening Guests

£4700

80 Daytime plus

50 Additional Evening Guests

£5800

* £300 surcharge for wedding ceremonies that are held in the hotel

