

Your Wedding at Killin Hotel

The Perfect Wedding Venue.....

Set beside the lovely River Lochay and nestled in front of one of the most stunning mountain backdrops, The Killin Hotel is located in arguably one of the most picturesque settings in Scotland.

We have packages to suit all tastes and budgets and a choice of rooms. Our beautiful Tartan Room can seat between 60 and 100 guests, our Conservatory which can seat between 40 and 60 guests and our Bistro can seat a maximum of 25. We can offer Civil or Humanist Services and we are lucky to have the Church right beside us if you would prefer a church service.

The following are only guidelines, we are happy to incorporate your own plans and ideas into our wonderful venue. In this Wedding Brochure we have included our most popular wedding packages. We hope they are of interest to you, however feel free to contact us with your individual requirements and we will be only too pleased to provide a bespoke wedding quotation.

Call the hotel to arrange a show round and view our facilities on 01567 820 296 or email:
mail@killinhotel.com





Wedding Package, starting at £39.50 per person including:

Dedicated co-ordinator discreetly in the background, making sure everything runs smoothly.

Master of Ceremonies.

Use of Cake stand and Cake knife.

Three course set table d'hôte wedding breakfast from our choice menu selector. Or we will work in conjunction with you to create your own personalised menu choices.

White linen and napkins.

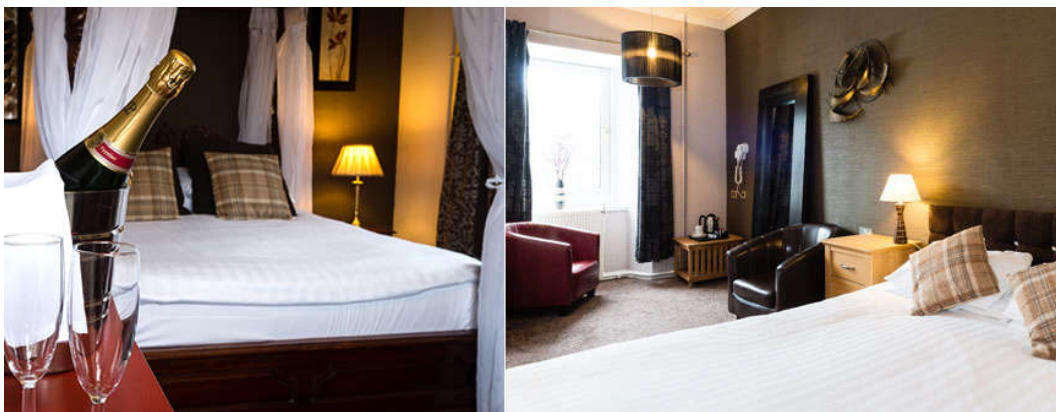
Use of the hotel for wedding ceremony, payable directly to provider.

We do offer a children's menu which we can discuss when meeting.

A list of local wedding suppliers. This includes, but is not limited to: Florists, Cake designers, Photographers, Videographers, Bands and DJs.

Complementary Wedding room for the Bride & Groom on the night of your wedding (2 night stay minimum).

Preferential room rates on the night before and the night of the Wedding.



Killin Hotel Wedding Menu Options

Please select 1 choice from each course

Starters

- Haggis, Neeps & Tatties with our own whisky cream sauce
- Game Terrine, Scottish oatcakes, cranberry & port compote
- Duck & Orange Pate, Scottish oatcakes
- Smoked Scottish Salmon, salad, capers, brown bread & butter (GF)(ask for DF)
- Mackerel & Beetroot Pate, sliced beetroot, oatcakes (GF adaptable)
- Butternut Squash & Walnut Tart, balsamic glaze (V)
- Goats cheese & red onion tart, spiced chutney (V)
- Prawn Cocktail, spiced Marie-rose sauce
- Leek & Potato, crusty bread (V)
- Tomato & Basil Soup, crusty bread (V)(GF adaptable)
- Scotch Broth, crusty bread (DF)
- Spiced Parsnip & Honey Soup, crusty bread (V)(DF)(GF adaptable)
- Chunky Vegetable Broth, crusty bread (DF)
- Smoked Salmon & Prosecco Centered Parfait, salad, lemon drizzle (Supplement £4.00pp)

Main Courses

- Roast Loin of Pork, Roast potatoes, root vegetables, apple cider jus
- Steak & Ale Pie, creamy mash, roasted root vegetables
- Slow cooked Pork Belly, braised red cabbage, mash, cider jus (GF)(DF adaptable)
- Daube of Beef, mash potatoes, seasonal vegetables (GF) (DF adaptable)
- Oven Baked West Coast Scottish Salmon, crushed potatoes, vegetables, citrus herb butter (GF)
- Corn-fed Chicken Balmoral, chicken breast stuffed with haggis, boiled potatoes, whisky cream sauce
- Perthshire Lamb Shank, served on a bed of mashed potatoes
- Fillet of Cod, crushed chive potatoes, green vegetables, butter sauce
- Moroccan Cauliflower Roulade, chickpea chutney, spicy tomato sauce, new potatoes, salad (V)(GF)(Vegan)
- Gnocchi, spiced Neapolitan sauce, roasted vegetables (V)(DF)
- Roast Sirloin of Beef, roast potatoes, vegetables, Yorkshire pudding, horseradish jus (Supplement £12.00pp)



Desserts

Panna Cotta, berry & mango coulis
Apple & Mixed Berry Crumble, custard
Strawberry Cheesecake, strawberry Ice-cream
Belgian Chocolate Cheesecake, vanilla ice-cream
Profiteroles, warm chocolate sauce
Traditional Raspberry Cranachan
Sticky Toffee Pudding, rich toffee sauce, vanilla Ice-cream
Seasonal Fruit Pavlova, Chantilly cream, berry coulis
Scottish Cheese Board, chef's selection of cheeses, Scottish oatcakes, grapes (Supplement £3.50pp)

Optional Extra Courses & Canapes

Soup - £4.25 per person

Leek & Potato, crusty bread (V)
Tomato & Basil Soup, crusty bread (V)(GF adaptable)
Scotch Broth, crusty bread (DF)
Spiced Parsnip & Honey Soup, crusty bread (V)(DF)(GF adaptable)
Chunky Vegetable Broth, crusty bread (DF)

Sorbet - £3.00 per person

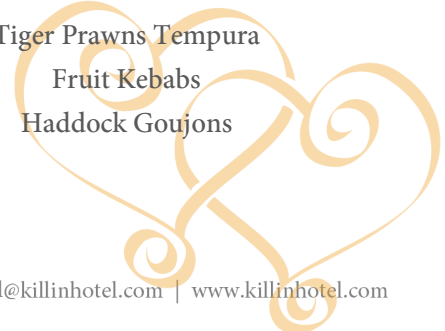
Lemon Sorbet (DF)
Champagne Sorbet (DF)
Orange Sorbet (DF)
Black Currant Sorbet (DF)
Mango Sorbet (DF)
Prosecco Sorbet (DF)(GF)

Canapes

Selection of 3 - £6.00 per person | Selection of 4 - £7.00 per person

Smoked Salmon Mousse on Blinis
Haggis & Oatmeal Bon Bon
Mini Arancini Balls
Mini Burgers
Goats Cheese & Red Onion Tart

Mini Quiche
Baby Baked Potato with Ricotta & Chives
Tiger Prawns Tempura
Fruit Kebabs
Haddock Goujons





Wedding Buffet Options

Buffet 1 – £5.25pp

Hot Filled Rolls
Tea & Coffee
Wedding Cake

Buffet 2 – £8.95pp

Selection of Sandwiches
Sausage Rolls
Mini Pizzas
Mini Quiche
Tea & Coffee
Wedding Cake

Buffet 3 – £12.95pp

Selection of Sandwiches
Home-made Stovies & Oatcakes
Mini Burgers
Mini Pizzas
Mini Quiche
Tea & Coffee
Wedding Cake

Wedding Drinks Packages

Package 1 – £15.50pp

Celebratory glass of Prosecco
after Ceremony.
Large glass of house
wine with Wedding Breakfast.
Glass of Prosecco during
your speeches.

Package 2 – £21.00pp

Celebratory glass of Prosecco
after Ceremony.
2 Large glasses of house
wine with Wedding Breakfast.
Glass of Prosecco during
your speeches.

Package 3 – £30.00pp

Celebratory glass of Prosecco
after Ceremony.
2 Large glasses of house
wine with Wedding Breakfast.
Glass of Champagne during
your speeches.
Glass of Aberfeldy whisky
or Grand Marnier

Room Hire

	Friday & Saturday	Sunday to Thursday
Tartan Room	£500	£250
Conservatory	£300	£150
Bistro	£35	£35



Wedding Supplier Recommendations

Supplier List

Florist

Coach House Flowers	Emma Harvey	0787655 6713	info@coachhouseflowers.com
Eureka		0796863 2757	
Comrie Florist		01764 670093	
Bluebells		01764 653881	

Cake Designers

Kenmore Bakery		01887 830556	
Fyne Cakes		01369 860259	
Filicious Cakes		0779106 4819	
Campbell's Bakery		0176467 9944	

Photographers

Iain Struthers Photography	Iain Struthers	0792138 8483	iainstruthersphotography@gmail.com
Hannah Morris Photography	Hannah Morris	01680 300299	photography@arledodge.co.uk
Lauren Stirling Photography	Lauren Stirling	0785490 6893	info@lsp photography.co.uk

Bands & DJ's

Grouse Ceilidh Band		0741536 0263	info@grouseceilidhband.com
Cutting Edge Ceilidh		01382 451262	
Reel Time Band		0131 346 8393	info@reeltimeband.com
Tarmachan		01887 830207	info@tarmachan.com
Dance Away Disco	Bill Garriock	0749402 7396	dance.away@hotmail.com
Dave Kelly DJ	Dave Kelly	0798500 6837	
The Jiggers		0141 419 9558	info@thejiggers.co.uk

Registrar

Yvonne		01567 820655	
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