



# *The Cruin* Loch Lomond

Wedding Brochure

2018-2020

*'Your day. Your way'*



## **Congratulations on your engagement, from all at *The Cruin*.**

I have pleasure in enclosing our wedding package; thank you for considering The Cruin Loch Lomond to hold your special day.

Weddings at The Cruin are a unique experience; the family owned venue is exclusive to you and your guests creating the most personal wedding imaginable.

The Cruin is set amidst Scotland's most spectacular scenery on the shores of Loch Lomond. We offer panoramic views across the loch to Inch Murrin Island and Ben Lomond. Your photographs will create exceptional memories to treasure forever.

Ceremonies can be held on our Lochside terrace or within our romantic candlelit Cruin Ceremony Suite overlooking Loch Lomond.

Our chefs have achieved an excellent reputation for exceptional food using quality local produce. Each of your guests can be offered a choice menu, which is freshly prepared and cooked on our premises.

Within our McIntyre suite we can create the perfect ambiance for you and your guests whether it is a small intimate wedding breakfast or a larger event where we can comfortably accommodate up to 120 of your guests.

Our team will be on hand to assist you at every stage of the planning and preparation of your special day. We are delighted to welcome you to The Cruin to see the breathtaking surroundings for yourself.

**Winter Wedding package and Spring and Autumn Special package available 2018 -2020.**

Kind Regards  
*David Cranna*  
Weddings and Events

Telephone 01389 850 263  
E-mail: [info@thecruin.com](mailto:info@thecruin.com)



## Wedding Package 2018

4 course choice menu with coffee and tablet

Glass of Prosecco on arrival

A half bottle of house wine per person throughout the meal

Glass of Prosecco for toast drink

Red Carpet on arrival

Dedicated wedding team

Complimentary Wedding Lodge.

Silver cake stand and traditional sword

Master of Ceremonies

Crisp white linen

Wedding stationery including menu selectors, place cards and table plan

<u>Prices 2018</u>	<b>Mon – Wed</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
January – March	W/P	W/P	W/P	£60.00	W/P
April – May	S/A	S/A	£70.00	£75.00	£65.00
June	S/A	S/A	£75.00	£80.00	£65.00
July - August	S/S	£60.00	£75.00	£80.00	£68.00
September	S/A	S/A	£65.00	£70.00	£63.00
October	W/P	W/P	£62.00	£65.00	£63.00
November – December	W/P	W/P	W/P	£63.00	W/P

### Wedding Couple included in Final Guest numbers

Minimum numbers apply - Persons over 12 years

Monday - Thursday	50 persons
Sunday	60 persons
Friday	70 persons
Saturday	90 persons

**Venue Hire Charge £600.00**  
**Ceremony charge £600.00**



## Wedding Package 2019/2020

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January – March	W/P	W/P	W/P	£63.00	W/P
April – May	S/A	S/A	£73.00	£79.00	£68.00
June	S/A	S/A	£73.00	£79.00	£68.00
July - August	S/S	£63.00	£73.00	£79.00	£68.00
September	S/A	S/A	£68.00	£73.00	£66.00
October	W/P	W/P	£65.00	£68.00	£66.00
November – December	W/P	W/P	W/P	£66.00	W/P

### Wedding Couple included in Final Guest numbers

Minimum numbers apply - Persons over 12 years

Monday - Thursday	50 persons
Sunday	60 persons
Friday	70 persons
Saturday	90 persons

**Venue Hire Charge £600.00**  
**Ceremony charge £600.00**



## Spring & Autumn Special

**All-inclusive package for 50 adult guests (Includes Wedding Couple)  
£3000**

**Available Monday – Thursday  
April - June & September**

### **Package Includes:**

- Glass of Prosecco on arrival
- Red Carpet on arrival
- 3 course choice summer menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- Scottish morning roll evening buffet for 50 guests
- McIntyre Suite dressed with white linen
- Complimentary wedding lodge
- Wedding stationery: place cards, table names and table plan
- Candelabra centerpiece for all wedding tables
- Dedicated wedding team
- 2000 external fairy lights

### **Additional Costs**

**Half price ceremony hire - £300.00**

**Half price venue Hire - £300.00**

**Price for additional guests - £60.00**

**Excluding July/August and Mondays on Bank holiday weekends**

### **Please note:**

**The morning roll buffet included within this package is complimentary and therefore cannot be upgraded or replaced. It can however be added to with any of our buffet options.**



## Spring & Autumn Wedding Menu

### Starters

**Carrot and coriander soup with crème fraiche (V)**

**Argyll kiln smoked salmon and north Atlantic prawns**  
Roasted beetroot crème fraiche, croutons and cucumber ribbons

**Chicken liver and brandy pate**  
Caramelised red onions - MacLean's oatcakes

**Chilli and garlic fried polenta (V)**  
Tarragon mayonnaise dressing - rocket, red onion & parmesan salad

### Main courses

**Roasted breast of chicken**  
Topped with bacon & mozzarella, finished with pesto cream

**Slow cooked shoulder of beef (Not suitable for gluten Intolerance)**  
Served with peppercorn sauce

**Sesame seed crusted salmon fillet**  
Served with a red Thai curry and coconut sauce

**Asparagus and lemon risotto (V)**  
Saffron - roasted cherry tomatoes

### Desserts

**Profiteroles**  
Baileys and white chocolate sauce - praline cream - crushed biscuit

**Rhubarb and raspberry frangipane tart**  
Served with amaretto spiked custard

**Baked caramel cheesecake**  
Salted caramel popcorn - chocolate sauce



## Winter Wedding

**All-inclusive package for 50 Adult Guests (Includes Wedding Couple)  
£3250**

**Available Sunday - Friday  
November - March**

**Monday - Thursday in October**

### **Package Includes:**

- Glass of Prosecco on arrival
- Red carpet on arrival
- 3 course choice winter menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- Scottish morning rolls evening buffet for 50 guests
- McIntyre Suite dressed with white linen
- Complimentary wedding lodge
- Wedding stationery: place cards, table names and table plan
- Candelabra centerpiece for all wedding tables
- Dedicated wedding team
- 2000 external fairy lights

### **Additional Costs**

**Half price venue hire charge - £300.00  
Half price wedding ceremony hire - £300.00  
Price for additional guests - £60.00**

#### **Please note:**

**The morning roll buffet included within this package is complimentary and therefore cannot be upgraded or replaced. It can however be added to with any of our buffet options.**



## Winter Wedding Menu

### Starters

**Red Lentil and braised ham hough soup.**

**The Cruin's blend of chicken liver and haggis pate**

With beetroot chutney and Arran oatcakes

**Parmesan creamed button mushrooms**

Baked puff pastry with rocket leaves and honey and mustard dressing. (V)

### Main Courses

**Roasted Chicken Breast**

Topped with black pudding and parsnip crust, finished with rosemary gravy.

**Slow braised Inverurie beef**

With brandy, French mustard and tomato sauce (Dianne sauce) topped with puff pastry.

**Roasted fillet of salmon**

With saffron cream

*Dishes served with fondant potato and roasted vegetables.*

### Desserts

**Chocolate and orange torte**

Served with praline whipped cream and praline sauce

**Apple and candied ginger crumble tart**

Served with vanilla ice-cream.

**Winter Berry Cranachan**

With honey flapjack, shortbread and honeycomb





## Summer Special

**All-inclusive package for 50 Adult Guests (Includes Wedding Couple)**  
**£3250**

**Available Monday – Wednesday**  
**July and August**

### **Package Includes:**

- Glass of Prosecco on arrival
- Red carpet on arrival
- 3 course set menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- McIntyre Suite dressed with white linen
- Complimentary wedding lodge
- Wedding stationery: place cards, table names and table plan
- Candelabra centerpiece for all wedding tables
- Dedicated wedding team
- 2000 external fairy lights

### **Additional Costs**

**Half price venue hire charge - £300.00**  
**Half price wedding ceremony hire - £300.00**  
**Price for additional guests - £60.00**  
**Choice menu upgrade per guest - £5.00**

**Excluding Mondays on Bank holiday weekends**



## Late Availability Package

**£2750 package price**

**Available up to 6 months before date of wedding  
Inclusive for 50 adult guests (Includes Wedding Couple)**

### **Package Includes:**

- Glass of prosecco on arrival
- 3 course set dinner with tea coffee and tablet
- Glass of prosecco for toast drink
- Glass of house wine with the meal
- Scottish selection (morning rolls) for 50 guests
- McIntyre Suite dressed with white linen
- Wedding stationery: place cards, table names and table plan
- Candelabra centerpiece for all wedding tables
- Dedicated wedding team
- 2000 external fairy lights
- Complimentary wedding lodge

### **Additional Costs**

**Half price venue hire charge - £250.00  
Half price wedding ceremony hire - £250.00  
Price for additional guests - £55.00**



## Wedding Package Upgrades

### Drinks

- Upgrade arrival drinks to Scottish Premium Beers (330ml) £2.00 per can
- Upgrade from glass of house wine to half bottle house wine: £4.75
- Additional bottles of house wine: £19.00
- Additional Prosecco per glass: £4.00
- Wine Choice upgrade from house wine pp: £4.00
- Upgrade prosecco to Champagne £7.00 per glass

### Wine Choices:

#### White

La Poderosa 2017

#### Sauvignon Blanc (Chile) HOUSE

*This wine has a brilliant yellow colour with green hints and aromas of lemon fruit, pineapple, and grass, and has a fresh palate with a rich acidity.*

Normans Holbrook Road 2017

#### Pinot Grigio (Australia) UPGRADE

*Lovely soft aromas of pear and rose petals. Great textural quality in the mouth with an attractive fresh range of flavours including nectarine, nashi pear and crème caramel with almost flinty mineral notes and perfectly balanced acidity*

#### Red

La Poderosa 2017

#### Merlot (Chile) HOUSE

*Deep plum and damson flavours with hints of black cherry and a soft and smooth finish*

Ass Kisser 2015

#### Shiraz (Australia) UPGRADE

*Aged for 18 months in oak barrels the final wine is soft and fruity on the nose with dark berries and cherry on the palate. A little spice on the finish, with good balancing acidity*

#### Rose

Whispering Hills 2015

#### White Zinfandel (California) HOUSE

*A beautiful deep salmon-pink coloured wine with lots of fresh summer-fruit flavours & lively acidity.*

#### Champagne

Charles Orban Blank De Noirs

#### Champagne (France) UPGRADE

*Golden colour. A very fresh nose with strong plum and blackberry aromas. Powerful on the palate, with wild berry aromas enhanced by hints of cinnamon.*



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## Canapé selection

3 choices £5.75

4 choices £6.75

- Chocolate dipped strawberries (a mix of strawberries dipped in milk chocolate and desiccated coconut, white chocolate dipped with caramelised crushed biscuit, dark chocolate dipped in white chocolate 'crumble')
- Fried tortillas dusted with house spice mix
- *Morangie Brie* with caramelised red onion puff pastry (V)
- Smoked chicken crostini with sun blushed tomato pesto
- Flaked kiln smoked salmon with crème fraîche and pickled cucumber
- Curried chicken mini tartlets with yoghurt and spiced red onions
- Haggis and black pudding bon bons
- Braised beef on a crispy potato scone crouton
- Goats cheese mousse tart with balsamic roasted shallot (V)
- Cajun roasted salmon with guacamole and red pepper
- Roasted new potatoes with chive and cheddar sour cream (V)
- Salt and chilli fried pork belly
- Mini fish and chips (+ £1 supplement)
- Feta cheese and watermelon cubes with cracked black pepper, finished with olive oil and mint
- Spicy *Njuda* sausage (like chorizo) served with baby mozzarella ball, roasted red pepper and extra virgin olive oil
- Crispy Cajun confit duck & sweetcorn puree
- House smoked selection of nuts served in cones

*Or leave it in Chef's hands and he will prepare you a selection of seasonal canapés*

### Specialised Canapés - £3.50 per canape

- Beef fillet carpaccio, Manchego cheese and balsamic roasted shallot
- Pan seared Isle of Mull scallop with roasted garlic puree and crispy pancetta
- Mini beef, chorizo and black pudding burger with Applewood cheddar and onion ring
- Poached langoustine with tarragon mayonnaise and salmon roe
- Individual dauphinoise potatoes, Brie De Meux and truffle shavings

### Handmade French macaroons - £2 per macaroon

**(Can be served after the meal with tea and coffee)**

(Minimum 30 per flavour of macaroons)

#### Flavours

Raspberry jam, Pistachio, chocolate & passion fruit, salted caramel, orange



## Evening Buffet Selection

### Standard Buffet

**£14.50 per person**

*Rodgers Butchers* original recipe haggis sausage rolls served with chilli and red pepper jam  
*Rodgers Butchers* Scotch pies halves  
Chafer dish of flaked beef chilli con carne, served with fried tortillas, *Pico de gallo* salsa.  
Breaded mozzarella and onion rings  
Three cheese and red onion pizza squares  
Filled mini baguettes  
Cajun chicken and sour cream croustini platter

### Morning Roll selection

**£3.75 per roll**

Original recipe haggis sausages from the *Rodgers Butcher*  
Lorne sausage from the *Rodgers Butcher*  
Smoked bacon  
Fried potato scone  
Punk IPA beer battered *Stornoway* Black Pudding or *Macswen's* Haggis fritter  
Slow cooked pulled pork with house BBQ sauce served in a brioche bun (+ £1.25 supplement served in a chafing dish and rolls served separate)

### Buffet Additions (individual portions)

**£4 per portion**

Crispy onions rings with siracha mayonnaise  
Hand cut chips topped with mozzarella and smoked cheddar  
Hand cut chips tossed in fresh garlic and chilli topped with parmesan  
Salt and chilli chicken wings with a sweet and sour dip

### Cheeseboard

**£8 per person**

Includes oatcakes and biscuits, house chutney and grapes

### Tea and Coffee on Buffet

**£1.50 per person**

*Add handmade chocolate petit fours at a supplement of £1.20*



## Wedding Menu

All menus are subject to change and will be confirmed 6 months prior to your wedding.

### Starters

#### Lighter soups

- Butternut squash and roasted garlic (V)
- Roast pepper and tomato with mascarpone (V)
- Tomato and basil (V)
- Carrot and coriander with crème fraiche soup (V)
- Red rooster potato and watercress topped with crème fraiche and chives (V)

#### Hearty soups

- Lightly curried parsnip with spiced vegetable fritter (V)
- Broccoli and Isle of Mull cheddar (V)
- Red lentil and braised ham hough
- Cream of leek and potato topped with potato scone croutons (V)
- Split pea and ham topped with crispy pancetta lardons
- Cullen skink, smoked haddock and leek soup finished with double cream and potato scone croutons

The *Cruin's* blend of chicken liver and haggis pate with beetroot chutney and Arran oatcakes  
(We can substitute the haggis pate for chicken liver, smoked bacon and brandy pate)

Duo of *Argyll* smoked salmon and Kiln smoked salmon served with roasted garlic & saffron mayonnaise and citrus marinated red onions

Haggis, neeps and tattie tower with Drambuie sauce

Heritage tomato & buffalo mozzarella salad, balsamic roasted red onions, guacamole and Perthshire rapeseed oil (V)

Aged Parma ham served with crispy fried garlic & chilli risotto bon bon, red pepper coulis and herb creamed cheese

Classic prawn cocktail served in filo pastry with iceberg lettuce and sliced apple

Creamed garlic and herb mushrooms with shaved *Anster* cheddar and toasted brioche (V)

Scorched goats cheese served with roasted beetroot & butternut squash. Finished with vegetarian Parmesan croutons and basil pesto (V)

*Great Glen* venison salami served with apple, crispy *Stornoway* black pudding and *Katy Rodgers* Knockraich crowdie cheese

Red pepper hummus topped with feta cheese, grilled artichokes and garden pea salad. Served with ciabatta bread. (V)

Ham hough and *Isle of Mull* cheddar terrine served with piccalilli, Arran oatcakes and crispy fried leeks

Cajun confit duck served with sour cream new potato salad, crispy tortilla strips and sweet potato.



## Intermediate

Raspberry sorbet  
Lemon sorbet  
Irn bru sorbet  
Passion fruit sorbet  
Strawberry sorbet

## Main Courses

Cajun roasted loin of pork served with chorizo, red pepper and paprika cream

Roasted fillet of smoked haddock finished with Kintyre cheddar cream and puff pastry

Honey glazed fillet of Scottish salmon, leek, baby onion and whole grain mustard sauce

Roasted cod loin topped with tomato tapenade served with slow roasted tomato, basil and pancetta sauce

Roasted fillet of halibut served with marinated heritage tomatoes & olives finished with tomato & basil sauce (+£4.00 supplement)

Roasted chicken breast served with a selection of different sauces:

- with paprika, wild mushroom and Parmesan cream
- stuffed with haggis and topped with peppercorn sauce
- Pimentos, leek and white wine cream sauce
- pork stuffing and tarragon cream
- cream cheese and herb stuffing wrapped with Parma ham and finished with tomato and basil sauce

Barbary duck breast served with caramelised red onion and redcurrant gravy.

Slow braised Inverurie beef with brandy, French mustard and tomato gravy served with puff pastry.  
(Alternatively can be served with peppercorn sauce or red wine and herb gravy).

*Not suitable for gluten free/intolerance.*

Roasted saddle of Perthshire venison, small venison 'Scotch' pie, redcurrant gravy, cauliflower puree & haggis wrapped with filo pastry (+£6 supplement)

Scotch fillet of beef served with baby onion and button mushroom stroganoff sauce topped with matchstick fried potatoes (+ £6 supplement)



## Vegetarian Options

Creamed wild mushrooms, baby onion and smoked paprika ragu. Served with steamed rice & toasted brioche (V)

Pesto creamed rigatoni pasta, tossed with sun blushed tomato, courgette and spinach cream. Finished with crumbled feta cheese (V)

Cherry, plum and sun blushed tomato risotto with thyme and Brie (V)

Handmade spinach and ricotta ravioli, tossed with tomato & basil sauce and garlic sautéed aubergine. Finished with parmesan and pea shoots (V)

## Desserts

Salted caramel French macaroons served with Dolce de leche caramel, butterscotch poached banana and hazelnut crumble

Strawberries and raspberries served with sweetened Katy Rodgers crowdie, lemon curd and sugared puff pastry (during berry season only Scottish, Perthshire berries will be used)

Vanilla cheesecake served with roasted white chocolate, whipped coconut milk and mango coulis

Selection of British and French cheeses served with biscuits and chutney (+£3.50 supplement)  
*A selection of 5 premium cheeses selected by our chef on the day as some of the cheeses have seasonal availability*

Chocolate delice with *Hebridean* sea salt centre, crunchy feuilletine with *Auchentullich Farm* salted caramel ice cream

Custard tart served with cherry compote, toasted almond cream and crispy caramel

White chocolate & vanilla panna cotta served with peach and Prosecco sauce

Raspberry Cranachan served with Perthshire honey flapjack, honey comb and shortbread

'French Martini' cheesecake served with vanilla cream & mini meringues

## Warm desserts

Caramel apple tart with puff pastry top, crème anglais, rhubarb compote & vanilla cream

Steamed marmalade sponge topped with *Auchentoshan* 3 wood whiskey ice cream

Sticky toffee pudding served with vanilla ice cream





## Children's Package

Children 12 years and under

**£14.50**

**Arrival Drink and toast drink**

### **Starter**

Soup of the day

Garlic bread

Sliced melon

### **Main Courses**

Rodgers butchers beef burger with chips and salad

Cod fish fingers with peas and chips

Grilled chicken breast, mash potato, vegetables & gravy

Penne pasta with tomato sauce and vegetables

100% chicken breast nuggets, salad and chips

Rodgers butchers sausages, mash potato and beans

### **Desserts**

Ice cream

Fruit Pastel ice lolly



## Local Accommodation List

### Cruin Grounds:

#### Willow Lodge

[info@thewalledgardenlochlomond.co.uk](mailto:info@thewalledgardenlochlomond.co.uk) 07595186663

#### The Loch Lomond Guest House & Garden Rooms

[www.thelochlomondguesthouse.com](http://www.thelochlomondguesthouse.com). 01389 850220

#### Jest Lodge

[www.jestlodges.com](http://www.jestlodges.com) 01389 850 701

#### Bruach Lodge

[www.bruachlodge.co.uk](http://www.bruachlodge.co.uk) 01389 850 602

#### Auchenheglis Lodges

[www.lochlomondlodge.co.uk](http://www.lochlomondlodge.co.uk) 01389 850 688

### Apartments in Lomond Castle:

#### 14 Lomond Castle

07944125609

#### 4 and 15 Lomond Castle

[www.lochlomondselfcatering.com](http://www.lochlomondselfcatering.com)

#### 10 & 17 Lomond Castle

07710409299. **Email:** [graham@loch-lomond-view.com](mailto:graham@loch-lomond-view.com)

[www.loch-lomond-view.com](http://www.loch-lomond-view.com)

#### 11 Lomond Castle

[www.lochlomondlets.com](http://www.lochlomondlets.com)

#### 7 Lomond Castle

0141-334-7115/07791585594 [www.lomond.wix.com/no7](http://www.lomond.wix.com/no7)

#### 18 Lomond Castle

07557991758, [www.benochlomondcastle.co.uk](http://www.benochlomondcastle.co.uk)

### Out with Cruin Grounds:

#### The Carriage lodge

[www.thecarriagelodge.co.uk](http://www.thecarriagelodge.co.uk) 07935966551

#### Drumkinnon Villa

[www.drumkinnonvilla.co.uk](http://www.drumkinnonvilla.co.uk) 07771896652

### Bed and Breakfast:

Auchendennan Farm Luxury 01389 710000

Water's Edge 01389 850629

Gowanlea Balloch 01389 752456

Glenfern Guest House 01389 750098

St Blanes Guest House 01389 729661

### Local Hotels:

The Tullie Inn 01389 752052

The Balloch House 08451126006

The Waterhouse Inn 01389 752120

Cameron House Hotel 01389 755565

Lomond Woods Caravan Park 01389 755000

Premier Inn 0871 527 9274

The Queen of the Loch 01389 656070



## THE CRUIN

### Breakfast menu

*Friday, Saturday, Sunday and Monday 8.00am – 10.30am*

All food and drinks are also available to take away until 11am

**£12.95**

#### Breakfast bar

Selection of Mueslis & Cereals, fruit juice  
& conserves, yoghurt, bread basket and fruit bowl

#### The full *Cruin* breakfast

Lorne sausage, bacon, flat cap mushroom,  
Stornoway black pudding, *Macswuens* haggis, roasted tomato, egg and potato scone Served with a pot of tea  
or a freshly ground cafetiere of coffee

Or

#### The full *Cruin* vegetarian breakfast

Vegetarian selection of sausage, potato scone, and haggis, flat cap mushrooms and roasted tomato  
Served with a pot of tea or a freshly ground cafetiere of coffee

#### Breakfast bar only **£5.95**

Including pot of tea or cafetiere of coffee

#### Hot filled morning rolls **£3.25**

Lorne sausage, 2 slices of bacon, 2 x potato scone, 2 x fried egg

#### Pancakes **£6.00**

Served with bacon & maple syrup

#### Argyll smoked salmon **£9.50**

Scrambled eggs & cream cheese

#### Juice from the breakfast bar **£1.90**

Choose from orange juice, apple juice, cranberry juice

#### From the espresso machine

Espresso	£2.20 (in)	£2.00(out)
Latte	£2.90 (in)	£2.80(out)
Americano	£2.50 (in)	£2.40(out)
Cappuccino	£2.80 (in)	£2.70 (out)
Extra Shot coffee - 60p		
Cafetiere	£3.00	

#### Flavours

Vanilla, hazelnut or caramel 75p

#### Pots of Tea

Scottish Breakfast or selection of flavoured teas (please ask for today's selection)

#### Hangover cure **£4.00**

Filled roll: bacon, egg, lorne sausage or potato scone & can of soft drink (doubler + £1.00).