



The Cruin Loch Lomond

Wedding Brochure

2020-2021

'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 (daytime, including children) and 200 guests overall in the evening.

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, Summer Special and Spring and Autumn package available 2019 -2021 (W/P, S/S and S/A on price list).

Kind Regards
David Cranna
Weddings and Events

Telephone 01389 850 263
E-mail: info@thecruin.com



Wedding Package 2020-2021

3 course choice menu with Tea/Coffee and tablet

Glass of Prosecco after ceremony

A half bottle of house wine per person throughout the meal

Glass of Prosecco for toast drink

Dedicated wedding team

Complimentary Wedding Lodge.

Silver cake stand and traditional sword

Master of Ceremonies

Crisp White Linen/Red Carpet

Wedding stationery includes place cards, table plan and table name cards

Access to Wedding Guest Planner

<u>Prices 2020-2021</u>	Mon – Wed	Thursday	Friday	Saturday	Sunday
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 on Standard Wedding Package only - 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 after ceremony
- Crisp White Linen/Red Carpet
- 3 course choice menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- 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



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 after ceremony
- Crisp White Linen/Red Carpet
- 3 course choice winter menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- 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



Winter Wedding Menu

Starters

Lentil & ham hough soup

Goats cheese mousse (V)

Butternut squash - puff pastry - balsamic roasted beetroot

Chicken liver, pancetta & brandy pate

Arran oatcakes - house chutney

Hot smoked salmon

Mixed with crème fraiche, new potatoes and cucumber - tomato & basil dressing

Main Courses

Slow cooked beef

With peppercorn sauce and puff pastry

Roasted chicken breast

Served with haggis, neeps & 'tattie' tower and finished with a grain mustard cream

Parmesan crusted fillet of salmon

Served with basil pesto cream

Rigatoni pasta

Tossed with rosemary creamed button mushrooms, vegetarian Parmesan & crispy garlic croutons
(V)

Desserts

Callebaut milk chocolate mousse

Served with chocolate fudge - biscuit crumb - berry coulis

Apple and candied ginger crumble tart

Served with vanilla ice cream

Rhubarb Cranachan

Vanilla crème anglaise - shortbread



Summer Special

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

Available Monday – Wednesday
July and August

Package Includes:

- Glass of Prosecco after ceremony
- Crisp White Linen/Red Carpet
- 3 course set menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- 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



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
- Upgrade to any premium wine 20% off the bottle price from our wine list.
- Upgrade Prosecco to Champagne £7.00 per glass



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



Petit Fours

Following the wedding breakfast an extra course of handmade petit fours can be added. Designed to be served with tea, coffee & liquors and to be enjoyed in our Cruin Suite.

3 choices £5.75

4 choices £6.75

Or swap the included option of tablet for a handmade petit fours for + £1.20 supplement per person and choose *one* option from the following.

The choice can be left in chefs hands or picked from a selection of the following:

- Milk chocolate ganache, dulce de leche caramel and crispy caramel.
- Baileys & white chocolate.
- Dark chocolate & coconut truffle.
- Milk chocolate & passion fruit.
- Orange custard tart.
- Milk chocolate mousse and crushed honeycomb.
- Matcha green tea and white chocolate.

Liqueurs

- Cointreau £3.00
- Baileys £3.00
- Drambuie £3.00
- Kahlua £3.00

10 for £28

- Disaronno £3.30
- Kopke Fine Ruby Port £3.30
- Courvoisier £4.00



Evening Buffet

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 *Rodgers Butcher*
Lorne sausage from *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.



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 and Bramley Lodge

info@thewalledgardenlochlomond.co.uk 07595186663

The Loch Lomond Guest House & Garden Rooms

www.thelochlomondguesthouse.com. 01389 850220

Jest Lodge

www.jestlodges.com 01389 850 701

Bruach Lodge

www.bruachlodge.co.uk 01389 850 602

Auchenheglish Lodges

www.lochlomondlodge.co.uk 01389 850 688

Apartments in Lomond Castle:

14 Lomond Castle

07944125609

4 and 15 Lomond Castle

www.lochlomondselfcatering.com

10 & 17 Lomond Castle

07710409299. **Email:** graham@loch-lomond-view.com

www.loch-lomond-view.com

11 Lomond Castle

www.lochlomondlets.com

7 Lomond Castle

0141-334-7115/07791585594 www.lomond.wix.com/no7

18 Lomond Castle

07557991758, www.benochlomondcastle.co.uk

Out with Cruin Grounds:

The Carriage lodge

www.thecarriagelodge.co.uk 07935966551

Drumkinnon Villa

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



Breakfast

Served from 9am until 10:30am

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

Full Scottish breakfast £12.50

Square sausage, bacon, Stornoway black pudding, haggis, potato scone, eggs, grilled flat cap, roasted tomato. Served with a cafetiere of coffee or pot of tea - and help yourself to some toast.

Full Scottish vegetarian breakfast £12.50

Veggie sausages, grilled mushroom, roasted tomato, eggs, potato scone, guacamole. Served with a cafetiere of coffee or pot of tea - and help yourself to some toast.

Toasted sour dough, guacamole, poached eggs & Sriracha hot sauce £6.00 (V)

Potato and Andouille spicy sausage hash topped with Applewood cheddar and two fried eggs £6.50

Filled morning rolls:

- Lorne sausage £3.50
- Bacon £3.50
- Potato scone £3.50
- Stornoway black pudding £3.50
- Egg £3
- Veggie sausage £3
- **Add an extra filling for £1**

From the espresso machine

Espresso	£2.20
Latte	£2.90
Americano	£2.50
Cappuccino	£2.80
Extra Shot coffee	60p
Cafeterie	£3.00

Flavours 90p

Vanilla, Hazelnut or Caramel

Pots of Tea £2.20

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

Fruit Juice

Orange juice, Apple juice	£1.80
Cranberry juice	£1.90