



The Cruin Loch Lomond

Wedding Brochure

2021-2023

'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.

Standard Package 2022/ 2023, Last Availability Package 2021 and The Cruin 2022

Kind Regards
David Cranina
Weddings and Events

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





Late Availability 2021

**All-inclusive package for 50 adult guests (Includes Wedding Couple)
£3500**

Available all year round

Package Includes:

- Exclusive use of venue and grounds
- 3 course choice menu with Tea/Coffee
- Glass of white/rose Prosecco after ceremony
- A half bottle of house wine per person throughout the meal (red/white/rose)
- Glass of white/rose Prosecco for toast drink
- Dedicated wedding team
- Complimentary Wedding Lodge.
(For wedding couple for day and night of wedding
11am check in – 10am check out)
- Silver cake stand and traditional sword
- Master of Ceremonies
- Crisp White Linen in both rooms
- The use of our two bars for all guests
- Post Box
- Wedding stationery includes place cards, table plan and table name cards
- Table name holders
- Access to Wedding Guest Planner

Wedding Package Upgrades

Drinks

- Additional Prosecco per glass: £4.75
- Upgrade to any premium wine 20% off per bottle price from our wine list.
- Upgrade Prosecco to Champagne £7.00 per glass

Additional Costs

Ceremony Set-up charge - £250.00
Exclusive venue hire - £600.00
Price for additional guests - £60.00



Late Availability 2021 Wedding Menu

Starters

Carrot and coriander soup with crème fraiche (V)

Lentil & ham hough soup

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

Goats cheese mousse (V)

Butternut squash - puff pastry - balsamic roasted beetroot

Hot smoked salmon

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

Main courses

Roasted breast of chicken

Topped with bacon & mozzarella, finished with pesto cream

Sesame seed crusted salmon fillet

Served with a red Thai curry and coconut sauce

Asparagus and lemon risotto (V)

Saffron - roasted cherry tomatoes

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 (V)

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



Late Availability 2021 Wedding Menu Cont'd

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

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

Menu subject to change



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Prices
2022/2023

	Mon – Wed	Thursday	Friday	Saturday	Sunday
January – March	£65.00	£70.00	£81.00	£81.00	£70.00
April – May	£70.00	£75.00	£95.00	£105.00	£90.00
June	£70.00	£75.00	£95.00	£105.00	£90.00
July - August	£70.00	£75.00	£95.00	£105.00	£90.00
September	£70.00	£75.00	£85.00	£95.00	£73.00
October	£70.00	£75.00	£81.00	£85.00	£73.00
November – December	£65.00	£70.00	£81.00	£85.00	£70.00

Wedding Couple included in Final Guest numbers
Minimum numbers apply on Standard Wedding Package - Persons over 12 years

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

Exclusive Venue Hire Charge £2000.00
Ceremony Set-up Charge £250.00

Wedding Package Upgrades

Drinks

- Additional Prosecco per glass: £4.75
- Upgrade to any premium wine: 20% off per bottle price from our wine list.
- Upgrade Prosecco to Champagne: £7.00 per glass



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 (please choose only one sauce for your guests to choose from):

- 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

Menu subject to change



Canapé selection

3 choices £7.75

4 choices £8.75

- 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 fraiche 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

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

Chafar 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 *Macsween'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

£12.50 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



Children's Package

Children 12 years and under

£15.50

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



Accommodation

(Situated on the grounds of The Cruin)

Loch Lomond Castle Lodges

Skyline Self Catering Lodges

5 x 4 sleeper lodges and 7 x 6 sleeper lodges available

Pet friendly lodges also available (additional charge per pet – max. 2 pets)

www.lochlomondcastlelodges.com

info@lochlomondcastlelodges.com 01389 850 263 (option 2 – lodges)

The Loch Lomond Guest House & Garden Rooms

5 x 2 sleeper self-catering garden room

4 x B&B - 2 sleeper twin or double rooms

Leven 2 and Leven 3 Lodges - 4 sleeper pet friendly lodges

Kingfisher Lodge 6 sleeper pet friendly lodge

www.thelochlomondguesthouse.com.

info@thelochlomondguesthouse.com 01389 850 263 (option 2 – lodges)

Jest Lodge – Privately Owned - contact owner for details

www.jestlodges.com

01389 850 701

Willow Lodge and Bramley Lodge - Privately Owned - contact owner for details

info@thewalledgardenlochlomond.co.uk 0759 518 6663



How to book your wedding

Provisional

We will hold your booking for 14 days.

Deposit

£1000 deposit to confirm and secure your wedding date (non-refundable).

Contract

Once deposit has been paid, your contract will be issued to you for you both to sign, the couple keep one copy and return the other to The Cruin.

Six monthly meeting

At the six-monthly meeting, we will go over all your details, confirm menu choices and show you how to access our wedding planner online. £2600 installment is also required at the six-monthly meeting.

Final Meeting

We will arrange for you to come in for a meeting 3 weeks prior to your wedding, where we will finalize all your guest numbers and details. Final balance is also required at the final meeting.

To book or for any enquiries please call 01389 850263 and select option 1 for events or email events@thecruin.com.