

The Cruin Loch Lomond

Wedding Brochure

2024-2025

'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 will allow you and your guests to create 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. Allowing you to create exceptional memories to treasure forever.

Ceremonies can be held on our Lochside terrace or within our romantic 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, 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 2024/ 2025

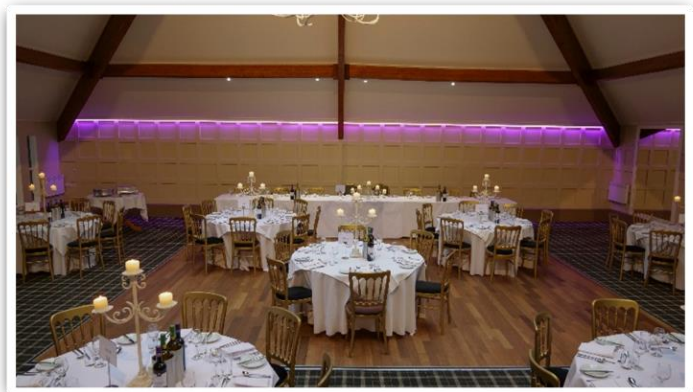
Kind Regards

David Cranina

Weddings and Events

Telephone 01389 850 263

E-mail: events@thecruin.com





Wedding Package 2024/2025

- 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
- Full use of our bars for your guests
- Post Box
- Wedding stationery includes place cards, table plan and table name cards
- Table name holders
- Access to Wedding Guest Planner



Prices
2024/2025

	Mon – Wed	Thursday	Friday	Saturday	Sunday
January – March	£78.00	£84.00	£97.00	£97.00	£84.00
April – May	£84.00	£90.00	£114.00	£126.00	£108.00
June	£84.00	£90.00	£114.00	£126.00	£108.00
July - August	£84.00	£90.00	£114.00	£126.00	£108.00
September	£84.00	£90.00	£102.00	£114.00	£88.00
October	£84.00	£90.00	£97.00	£102.00	£88.00
November – December	£78.00	£84.00	£97.00	£102.00	£84.00

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

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

Venue Hire Charge £2400.00
Ceremony Set-up Charge £275.00

Wedding Package Upgrades- *subject to change*

Drinks

- Additional Prosecco per glass: £6
- Upgrade to any premium wine: 20% off per bottle price from our wine list.
- Upgrade Prosecco to Champagne: £8.40 per person,



Wedding Menu

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)
Thai spiced sweet potato soup topped with a crispy duck spring roll
Roasted vegetable soup with dry roasted pumpkin seeds

Hearty soups

Lightly curried parsnip with spiced vegetable fritter (V)
Classic scotch broth with slow braised lamb
Red lentil and braised ham hough
Cream of leek and potato topped with potato scone croutons (V)
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 house 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 mixed with horseradish crème fraiche, served with roasted beetroot puree & beetroot crisp.

Haggis, neeps and tattie tower with Drambuie sauce

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

Roasted halloumi crusted with spiced honey & zaatar served with pomegranate dressing & couscous salad (V)

Slow cooked pork belly served with cheddar and black pudding croquette, Dijon mayonnaise and carrot salad

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

Lamb scotch egg served with slow roasted onion, house made BBQ sauce & potato rosti

Slow cooked pork belly served with a cheese and ham croquette, Dijon mayonnaise & carrot salad

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

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

Great Glen venison salami served with quince, 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 sourdough bread. (V)

Hoi sin coated aromatic duck & pancakes, rice noodle salad and chilli jam



Main Courses

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

Roasted fillet of smoked haddock finished with hollandaise sauce and puff pastry

Fillet of coley wrapped with Parma ham served with a lemon and herb cream

Roasted loin of pork finished with quince and thyme gravy.

Roasted chicken breast served in different styles. (Please choose only one style for your guests to choose from):

- stuffed with Stornoway black pudding and topped with grain mustard cream
- served with haggis, neeps and 'tattie' tower, finished with peppercorn sauce
- cream cheese and herb stuffing wrapped with Parma ham and finished with tomato and basil sauce
- stuffed with truffle and chicken mousse then finished with wild mushroom & tarragon cream
- marinaded with garlic and oregano then served with marsala sauce with chestnut mushrooms

Barbary duck breast served with caramelized 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).

Roasted saddle of Perthshire venison, venison pie, parsnip puree & redcurrant jus (+ £6 supplement)

Scotch fillet of beef served with horseradish mash, red wine jus & haggis bon bon (+ £6.5 supplement)

Vegetarian Options

Plant based 'mince' and five bean chilli served with pittas and steamed rice (V)

Wild mushroom & rosemary risotto topped with goats cheese (V)

Baked Spinach and ricotta cannelloni topped with tomato and basil sauce & mozzarella (V)

lentil and spinach dal, served with steamed rice and mango chutney & popadoms (V)

Plant based mince ragu, tossed with rigatoni pasta and vegetarian Parmesan cheese (V)



Desserts

Salted caramel French macarons served with Dolce de leche caramel, butterscotch poached banana coated in caramelized biscuit crumbs

Vanilla cheesecake served with toffee sauce and candied pecan nuts

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

Selection of Premium Scottish cheeses served with biscuits and house chutney (+£5 supplement)

Dark chocolate and fudge delice served with dulce de leche caramel and honeycomb ice cream

Strawberry tart served with ruby chocolate ganache and caramelised brioche

Vanilla panna cotta served with fresh fruit and meringue

Raspberry Cranachan served with Perthshire honey flapjack and shortbread

Lemon meringue pie served with raspberry compote

Warm desserts

Caramel apple tart with puff pastry top served with crème anglaise

Warm chocolate brownie topped with part baked cookie dough served with chocolate sauce and vanilla ice cream

Sticky toffee pudding served with vanilla ice cream

Menu subject to change



Canapé selection

3 choices £9.30

4 choices £11.50

- Crispy fried chicken bites dusted with spiced honey & sesame glaze
- Fried tortillas dusted with house spice mix
- Warm parmesan gougères
- Flaked kiln smoked salmon with crème fraîche and pickled cucumber
- Chilli and garlic buttered prawns on sour dough toast
- Mini croque monsieur
- Mushrooms on sour dough toasts topped with grated mature cheddar
- Haggis and black pudding bon bons
- Mini cottage pies with puff pastry
- Braised beef on a crispy potato scone crouton
- Goats cheese mousse tart with balsamic roasted shallot (V)
- Venison salami
- Roasted new potatoes with chive and cheddar sour cream (V)
- Salt and chilli fried pork belly
- Mini soft tortilla tacos filled with either jack fruit (v \vg), pulled beef *or* diced salmon, topped with cheese, fresh salsa & sour cream (+£1.20 *supplement*)
- Mini fish and chips (+ £1.20 *supplement*)
- Monkfish 'scampi' served with chunky tartare sauce & salt and vinegar seasoning (+£1.5 *supplement*)

Sweet

- 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')
- Salted caramel handmade French macarons £2.20 *per person*
- Mini strawberry tarts £2 *per person*

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

Specialised Canapés - £4.20 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



Evening Buffet

Standard Buffet

£17.40 per person

Original recipe haggis sausage rolls served with chilli and red pepper jam
Scotch pies halves
Breaded mozzarella and onion rings
Three cheese and red onion focaccia pizza squares
Fresh cut sandwiches
Chicken pakora with mango chutney
Ceasar salad

Morning Roll selection

£4.30 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 (+ £1.50 supplement served in a chafing dish and rolls served separate)

Buffet Additions (individual portions)

£4.80 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

£15.00 per person

Includes oatcakes and biscuits, house chutney and grapes

Tea and Coffee on Buffet

£1.80 per person

Add handmade chocolate petit fours at a supplement of £1.20



Children's Package

Children 12 years and under

£17.00

Arrival Drink and toast drink

Starter

Heinz tomato soup

Garlic bread

Sliced melon

Main Courses

Butchers beef burger with chips and salad

Cod fish fingers with peas and chips

Grilled salmon chips and vegetables

Penne pasta tossed with tomato sauce

Chicken breast nuggets, salad and chips

Butchers sausages chips & 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)

3 night minimum stay (Friday-Monday) (Monday-Friday) (Friday – Friday)

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. The 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.