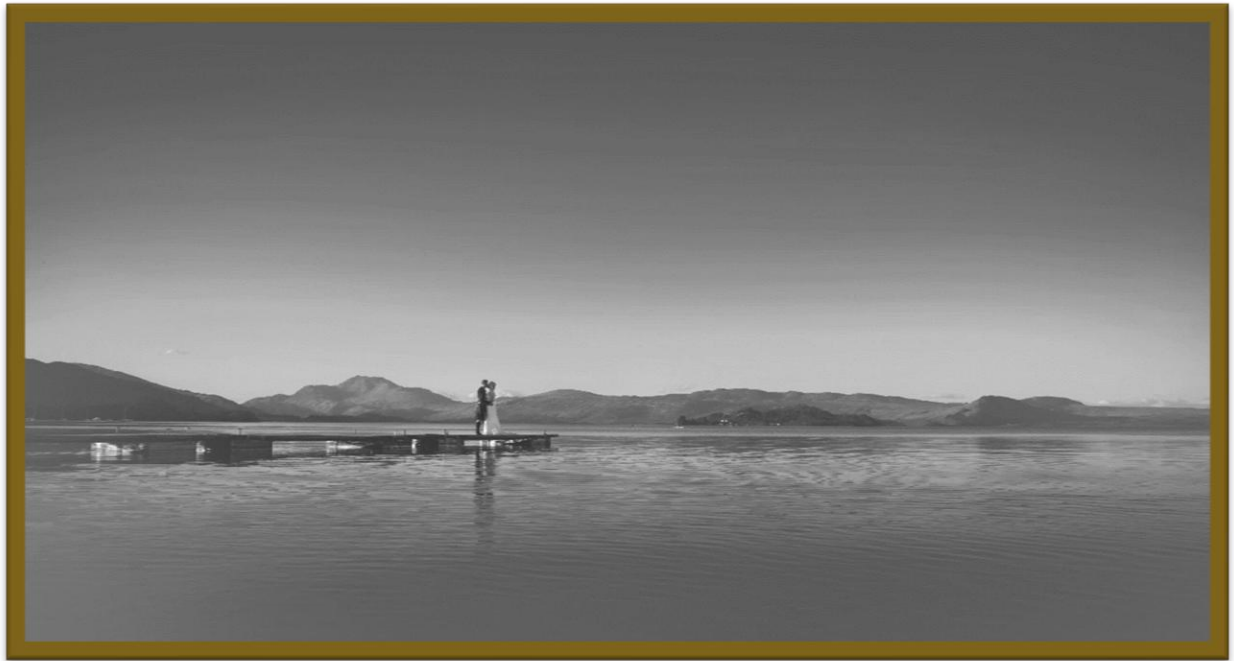




The Cruin Loch Lomond

Wedding Brochure

2026 - 2028

‘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.

Kind Regards

David Cranna

Weddings and Events

Telephone 01389 850 263

E-mail: events@thecruin.com





All Wedding Packages Include

- Use of venue and grounds
- 3 course choice menus 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 stands 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 in holders.
- Access to Wedding Guest Planner



Prices 2027

	Venue Hire	Price Per Adult Person	Price Per Teen (aged 13 -17)	Price Per Child	Ceremony Charge
Weekday Package Price	£1800	£101	£51	£18.70	£450
Weekend Package Price	£1800	£121	£60	£18.70	£450

The wedding couple included in final guest numbers.

Minimum of 10 Adult guests, maximum of 120 total guests. Weekday prices are Monday to Thursday. Weekends are Friday, Saturday & Sundays.

Prices 2028/29

	Venue Hire	Price Per Adult Person	Price Per Teen (aged 13 -17)	Price Per Child	Ceremony Charge
Weekday Package Price	£1800	£111	£61	£18.70	£450
Weekend Package Price	£1800	£131	£70	£18.70	£450

The wedding couple included in final guest numbers.

Minimum of 10 Adult guests, maximum of 120 total guests for weekday package.

Friday – Min Adult guests 30

Saturday – Min Adult guests 50

Sunday – Min Adult Guests 20



Wedding Package Upgrades- *subject to change*

Drinks

	2027/2028
Additional Prosecco per glass:	£7.70
Upgrade Prosecco to Champagne per Glass	£9.20

Food

- Site fee for catering trucks (evening buffet only, no electricity included)- Ask for details

Corkage charge

All alcohol must be controlled and served by our staff.

	2027/2028
Bottle of wine	£13.20
Bottle of prosecco	£17.60
Bottles of beer 330ml -500ml	£3.30 per bottle
Sprits 25ml measures	£3.30 per measure
Bottle of Champagne	£25.30



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 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
- marinated with garlic and oregano then served with marsala sauce with chestnut mushrooms

Barbary duck breast is 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 & poppadom's (V)

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



Desserts

Salted caramel French macaroons 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 is 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 caramelized 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. (V)

Warm desserts

Caramel apple tart with puff pastry top served with crème anglaise. (V)

Warm chocolate brownie topped with part baked cookie dough served with chocolate sauce and vanilla ice cream. (V)

Sticky toffee pudding served with vanilla ice cream. (V)



Desserts Table

Pick up to 4 Desserts (Include at least 1 vegan option) that will be served Buffet style in the Cruin Suite. – Please note this is only applicable when choosing a 3-course choice menu. This will replace the traditional seated dessert course!

Chocolate

- Brownie/ Caramel / cookie (V)
- Chocolate Delice (V)
- Chocolate Mousse (V)
- Chocolate Tart (V)

Cheesecakes

- Strawberry (V)
- Toffee Pecan (V)
- Vanilla (V)
- Cranachan (V)

Other

- Panna Cotta
- Crème Brûlée (V)
- Strawberry Tarts (V)
- Lemon Meringue pie (V)
- Macrons (V)
- Eton Mess (V)
- Tiramisu (V)

Hot Desserts

- Sticky Toffee Pudding with toffee sauce (V)
- Baked cookie dough with choc sauce (V)
- Chocolate fondants (V)

All served with – whipping cream, pouring cream, selection of sauces and fresh fruit.

Vegan

- Cheesecake (VE)
- Apple Pie (VE)
- Vegan Crumble (VE)
- Brownies (VE)

Menu subject to change



Cruin Drinks Packages

Make your visit here at The Cruin even more special with one of our drink's packages, exclusively available for tables of 10 guests or more. Choose from our Bronze, Silver or Gold packages, each offering a selection of drinks to suit your occasion. Whether you're looking for a relaxed start to the celebrations or something a little more indulgent, simply inform your server and let us do the rest!

Wine:

Choose from Sauvignon Blanc, Pinot Grigio Rose, and Merlot

Beers:

Choose from Estrella, Peroni and St. Mungo

Prosecco:

White or Rose

Bronze Package: £60

X2 Bottles Wine
X6 Beers

Silver Package: £130

X2 Bottles Wine
X2 Bottles Prosecco
X10 Beers

Gold Package: £170

X2 Bottles Wine
X3 Bottles Prosecco
X15 Beers

Charcuterie Table

£22 per person

A charcuterie table created with a selection of the below for your guests to graze and enjoy after your ceremony.

- Meats
- Cheeses
- Olives
- Mini baguettes
- Crackers
- Stuffed peppers
- Sweet peppers
- Artichoke
- Chutney



Canapé selection

3 choices £10.20 pp

4 choices £12.60 pp

- 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') (V)
- Salted caramel handmade French macaroons £2.20 per person. (V)
- Mini strawberry tarts £2 per person (v)

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

Specialised Canapés - £4.60 pp

- 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

£23.50 pp

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
Caesar salad

Morning Roll selection

£4.70 pp

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 (+ £1.50 supplement)
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)

£5.30 pp

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

£16.50 pp

Includes oatcakes and biscuits, house chutney and grapes.

Tea and Coffee on Buffet

£2 pp

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



Street Food Style Buffet Options

Confit Duck Chilli Tacos
With fresh coriander, pomegranate seeds & chipotle sour cream

Salt Roasted BBQ Brisket Bao Buns
With apple salsa & crispy onions

Spiced Lamb, Mint & Crumble Feta Pizzetta
With chermoula dressing

Za'atar Spiced Grilled Halloumi (v)
With molasses & natural yoghurt

Filo Wrapped Smoked Cheddar Souffles (v)
With tomato & shallot

Philly Style Cheesedogs
With caramelised onion & peppers

Hasslebacks (v)
With pesto & mozzarella

Sriracha Glazed Chicken Burgers
With pickled cabbage slaw

Shredded Pork & Mixed Bean Chilli
With homemade nachos

Bombay Sliders (vg)
With tamarind chutney

Spiced Lentil & Aubergine Fritter (vg)
With baba ganoush & apricot

4 portions x £34.50
3 portions x £31.50

We recommend 3 to 4 portions per Guests



Children's Package

Children 12 years and under

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)

20% OFF Castle lodges & Garden rooms for the wedding couple and their wedding guests if they book directly with us.
(Please note, this does not include the privately owned lodges in The Walled Garden)

- **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)

2-night minimum stay.

www.lochlomondcastlelodges.com

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

- **The Loch Lomond Garden Rooms**

5 x 2 sleeper self-catering garden room

www.thelochlomondguesthouse.com.

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

- **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).

Wedding Contract

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

The Guest Planner

Once your contract is returned to us, we will send out our menu choices and guest planner log in which will help streamline your wedding day. Once you have chosen your menu you can add guests to your planner and send them an invite/QR code allowing them to RSVP online and make their food selections.

Six Monthly Review

Around 6 Months before your big day, we will reach out to you with a form to complete, providing us with details of your plans for the day and a reminder of your next installment of £2600.

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.



FAQ

- **What is the capacity for the ceremony?** Maximum day guests is 120
 - **What is the capacity for evening guests?** 200 total with a full day package, 100 Total if evening reception only.
- **What are the ceremony times?** You can choose between 1pm, 1:30pm or 2pm.
 - **What time is the meal at?** Your guests are seated at 4pm
- **When do evening guests arrive?** We suggest Evening guests arrive at 7:30pm
- **Do you allow outside vendors?** We allow Food trucks for evening buffet only, there is a site fee, they would need to bring their own power source as we cannot provide electricity
- **Do you allow sweetie table/crisp wall?** Yes, this is not an issue with us!
- **Is there a fee for evening guests?** No fee for evening guests, just to factor them in if you want an evening buffet.
- **Is there a discount for wedding guests booking accommodation?** You and your guests get 20% off all of our accommodation.
- **Do you allow Alcoholic Favors?** We do allow alcoholic favors however there is a corkage fee of £2 per bottle
- **What stationery do you do?** We can provide table plans, table names, place cards and menu selections.
- **Do you allow fireworks?** No, we don't have fireworks onsite due to the wildlife & farm life in the area.



- **Do you allow confetti?** We do allow natural confetti down by the water, not permitted on patio or indoors.
- **Are the fairy lights and sheer fabric on the wall and ceiling always there?** No this is from an external venue dresser hired by the couple.
- **Is the restaurant open throughout the week?** Yes we are open on the days we are not hosting an exclusive use wedding.
- **Can we hire a photo booth?** Yes, this would go into our foyer, just let us know in advance and the size of the photobooth.
- **Are dogs allowed in the venue?** Dogs are allowed for the ceremony and the photographs, however, are not allowed in the McIntyre Suite for the sit-down meal.
- **Does The Cruin allow corkage?** Yes, we have 2 types of Corkage options for your day - **Arrival drinks & Wine on the Table** – If you are wanting to bring your own brand of drinks for Arrival drinks or Wine on the tables for your guests, then you have the option to include the corkage for this on your final bill.
Behind the Bar – If there is a brand of alcohol, we don't serve at the bar that you want available for your guests to buy at the bar, then you are more than welcome to bring this along. We will serve this to your guests at a discounted rate, this means that the guests will cover the corkage fee on the night, you can take any unused bottles away with you.