

Bespoke Weddings



Congratulations on your recent engagement! We are delighted that you are considering Carnoustie Golf Hotel as a Venue for your special day. Here at Carnoustie we pride ourselves offering Bespoke Weddings, as individual as you are, and our dedicated Wedding Planner will guide you through the pricing of all the elements of your special day.

We have venue options to suit all size of wedding parties from small intimate ceremonies to receptions for up to 180 guests, and will help you decide on which suites will be the best backdrop for your Wedding Day.

While for some couples, an all-inclusive package is an attractive option. We can also build a package exclusively for you taking into account your vision for the day. Whichever option you choose, we guarantee a seamless service, and all the support to ensure you and your guests have the perfect day and create memories to treasure for years to come.

The enclosed information features all our Menu options, Drinks packages and more, and all are individually priced so you can create your unique Wedding package, with our guidance. We hope to meet with you soon to discuss your very special day.

Yours sincerely

Moray Frazer

Morag Fraser

**Events Manager and Wedding Specialist** 









## Our Wedding Gift to you

The Luxurious Bridal Suite on the night of your wedding

A Celebratory glass of Champagne for the Bride & Groom on arrival at the Hotel or post Ceremony

Top Table Flower Arrangement

Place Cards, Personalized Menus & Seating Plan

Master of Ceremonies

Our Wedding Coordinator on hand throughout the day

Complimentary Trial Meal for 2

Choice of 2 Starters, 2 Mains & 2 Desserts- additional choices chargeable as per full menu

Reduced Accommodation rates for Wedding guests

Use of our Leisure Club for Residents Private entrance to the Function Suite

Silver Wedding Cake Stand, & Knife

Complimentary Hire of Augusta or Hogan Suite for Ceremony

Complimentary Hire of Augusta Suite or Hogan Suite for Wedding Meal & Evening Reception

Terrace available for Ceremony Hire - Weather Permitting at an additional cost



## Wedding Menu Suggestions

### MENU 1 - £43.00pp

Lentil and Smoked Bacon soup

Chicken Breast stuffed with Haggis, Roast Potato, Whisky Cream Sauce

Cranachan, Raspberries, Whisky, Oats, Raspberry Coulis

Coffee or Tea

### MENU 2 - £43.90pp

Creamed Garlic Mushrooms, Toasted Brioche, Micro Herbs

Traditional Steak Pie, Duck Fat Roast Potatoes

Lemon Tart, Orange Sorbet, Passion Fruit Coulis

Coffee or Tea

### MENU 3 - £44.90pp

Chicken Liver Parfait, Spice Pear Chutney, Brioche

Baked Fillet of Scottish Salmon, Herb Crust, White Wine Cream Sauce

White Chocolate and Raspberry Cheesecake, Fruits of the Forest

Coffee or Tea

#### CHILDREN'S MENU - £17.50 each

Melon & Strawberry Sticks

or

To the Gramma Strawberry Sticks

Tomato Soup

Breaded Chicken Breast with Chips & Beans

or

Penne Pasta with Creamy Cheese Sauce and Garlic Bread

Selection of Ice Cream

If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing.

Prices include VAT at 20% and are subject to change. Prices are correct at the time of print and valid to 1st April 2026

We anticipate a yearly increase of around 5%



# Banqueting Menu

STARTERS		SOUPS	
Smoked Salmon, Capers, Parsley, Lemon, Brown Bread , Mixed Baby Leaf	£10.95	Leek and Tattie	£7.00
Chicken Liver Parfait,	£7.90	Tuscan Bean	£7.00
Spiced Pear Chutney, Brioche		Scotch Broth	£7.00
Creamed Garlic Mushrooms, Toasted Brioche, Micro Herbs	£7.90	Lentil and Smoked Bacon	£7.00
Tian of Haggis, Neeps and Tatties,	£8.50	Tomato, Roast Pepper	£7.00
Whisky Cream Jus	E0.JU	Courgette & Mint	£7.00
Heritage Tomato, Buffalo Mozzarella, Fresh Fig Salad, Balsamic, Olive Oil, Basil	£8.50	Carrot and Coriander	£7.00
Prawn and Crayfish Cocktail,	£8.95	Sweet Potato and Coconut	£7.00
Baby Gem, Marie Rose, Lemon	20.33	Chick Pea & Harissa	£7.00
Haggis & Stornoway Black Pudding Bon Bon's Chili Jam, Baby Leaf	£7.90	Cock a Leekie	£7.50
Trio of Scottish Salmon	C10.05	Wild Mushroom and Truffle Cream	£7.50
Tartare, Gravadlax & Smoked with Blinis, Crème Fraiche, Cucumber Jelly, Caviar	£10.95	Cullen Skink	£8.00
Caesar Salad, Croutons, Gem Lettuce, Pancetta, Caesar Dressing	£8.50		
Goats Cheese Crostini Walnuts, Sun Dried Tomato, Baby Leaf	£8.50		



# Banqueting Menu

MAIN COURSES – BEEF		MAIN COURSES – DUCK	
Roast Rib Eye of Beef, Roast Potatoes, Yorkshire Pudding, Beef Jus. (£4.00 per person supplement for package we	£26.50	Jasmine Rice, Hoi Sin Glaze, Vegetable Stir Fry	£23.50
Traditional Steak Pie,	£22.50	Au Poivre, Port Jus	£23.50
Duck fat Roast Potatoes	222.50	MAIN COURSES – PORK	
Braised Blade of Angus Beef Creamed Potato, Beef Jus	£24.50	Roast Pork Loin, Stornoway Black Pudding, Sage Jus	£22.50
Beef Fillet, Chateau Potato Oxtail Bon Bon, Shallot Puree, Baby Carrots,	£50.00 Port Jus,	Pork Tenderloin wrapped in Parma Ham Caramelised Apple Sauce, Cider Reduction	£22.95
MAIN COURSES – LAMB		MAIN COURSES – FISH	
Braised Lamb Shank, Kale Mash, Roast Vegetables, Rosemary Jus	£28.95	Baked Fillet of Scottish Salmon, Herb Crust, White Wine Sauce	£23.50
Roast Rump of Lamb, Fondant Potato, Mint Jus	£24.95	North Sea Hake Fillet Crayfish & Saffron Risotto	£22.50
MAIN COURSES – GAME		Pan Seared Sea Bass Fillet, Nicoise Style Warm Salad, Caper Butter Sauce	£22.50
Highland Venison Loin, Dauphinoise Potato, Sweet & Sour Red Cabba Berry Jus	£27.95 ge,	Halibut Fillet Olive Crushed Potatoes, Tenderstem Broccoli, Sauce Vierge	£24.50
MAIN COURSES – CHICKEN		•	
Corn-fed Breast of Chicken, Sage and Onion Stuffing, Thyme Jus	£24.50		
Chicken Breast stuffed with Haggis, Whisky Cream Sauce	£22.50		
Char Grilled Chicken Breast Dauphinoise Potato, Peppercorn Sauce	£22.50		

All served with Market Seasonal Vegetables & Potatoes unless stated.



# Banqueting Menu

MAIN COURSES – VEGETARIAN		MAIN COURSES – VEGAN	
Mediterranean Peppers filled with Cous Cous, Fresh Mint and Mascarpone	£17.50	Sweet Potato Curry with Jasmine Rice And Naan Bread	£17.50
Grilled vegetable galette with polenta, Elrick log, Provençale vegetables, sun blushed tomato sauce	£17.50	Roast Butternut Squash Risotto, Pine Nuts, Spinach & Pumpkin Seeds	£17.50
Wild Mushroom and Spinach Risotto, Truffle Oil, Parmesan Cream Vegetable Wellington filled with Feta Cheese, Olives, Spinach and	£17.50 £18.00	Thai Green Curry with Vermicelli Noodles  Cauliflower Cheese Grilled Flatbread	£17.50 £17.50
Sun blushed Tomatoes  DESSERTS			
Dark Chocolate Tart Carnoustie Distillery Caramel & Banana Rum Ice cream,	£8.50	Lemon Tart, Orange Sorbet, Passion Fruit Coulis	£8.50
Cranachan, Local Berries, Whisky, Oats, Raspberry Coulis	£8.50	White & Dark Chocolate Brownie White Chocolate Ice Cream, Chocolate Sauce	£8.50
Espresso Panna Cotta Chocolate Truffle	£8.50	Classic Strawberry Pavlova, Crème Chantilly, Fruit Coulis	£8.50
Profiteroles Carnoustie Rum Flavoured Crème Chantilly	£8.50	Baileys Cheesecake, Fruit Coulis	£8.50
Baked Vanilla Cheesecake Fruits of the Forest	£8.50	Selection of 3 Scottish Cheeses Chutney, Quince and Oatcakes (£4.50 per person supplement for package weddings	£13.50
Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream	£8.50		
DESSERTS - VEGAN		Coffee or Tea	£5.00
Warm Brownie with Chocolate Sauce	£8.50	Coffee and Tablet	£6.50
Fresh Fruit with Sorbet	£6.50	Coffee and Petit Fours	£6.50

All served with Market Seasonal Vegetables & Potatoes unless stated.



## Canapé Selector

Create your own Canapé Selection to be served with Arrival or Post Ceremony Drinks from the Selection below

Haggis Bon Bons

Satay Chicken Skewers

Chilled Gazpacho

Tempura King Prawns

Vegetable Spring Rolls

Vegetarian Haggis Bon Bons

Homemade Sausage Rolls

Smoked Salmon Tartare, Pickled Fennel

Cock-a-Leekie Arancini with Mustard Mayo

Vine Tomato and Mozzarella

Hummus and Roast Pepper

Chorizo Ragu

Greek Feta Cheese and Watermelon

Roast Vegetable Bruschetta

Parma Ham and Thyme Chutney

Crab and Arran Mustard Celeriac Rémoulade with a Pastry Basket

Any 3 Canapés for £7.50 per person Any 5 Canapés for £11.00 per person Any 7 Canapés for £14.00 per person



## Evening Buffet Menu

Menu A - £11.95

Bacon, Lorne Sausage and Egg Rolls Freshly Brewed Coffee or Tea

> Menu B - £13.50 Beef Stovies and Oatcakes Vegetarian Stovies

Freshly Brewed Coffee or Tea

Menu C - £17.95 Selection of Sandwiches and Wraps Sausage Rolls Chicken Goujons, BBQ Sauce Vegetable Spring Rolls

Freshly Brewed Coffee or Tea



## Suggested Drinks Packages

#### Package 1 - £18pp

1 Glass of Sparkling Wine on Arrival 1 Glass of House wine with Dinner 1 Glass of Sparkling wine for Toasts

#### Package 3 - £24.50pp

1 Glass of Sparkling Wine on Arrival 2 Glasses of House Wine with Dinner 1 Glass of Sparkling Wine for Toasts

### Package 5 - £35pp

1 Glass of Champagne on Arrival ½ Bottle of House Wine with Dinner 1 Glass of Champagne for toasts

### Package 2 - £23.50pp

1 Glass of Buck Fizz on Arrival2 Glasses of House wine with Dinner1 Glass of Sparkling wine for Toasts

#### Package 4 - £27.50pp

1½ Glasses of Bucks Fizz on Arrival ½ Bottle of House Wine with Dinner 1 Glass of Sparkling Wine for Toasts

#### Package 6 - £49.50pp

1½ Glasses of Kir Royale on Arrival½ Bottle of House Wine with Dinner1 Glass of Champagne for Toasts

#### Glasses of Wine are based on 175 ml

We would be happy to tailor a package to your needs, for example, Mulled Wine for a Winter Wedding or Pimms or Gin Cocktails in the Summer

Prices include VAT at 20 % and are subject to change. Prices are correct at the time of print and valid to 1st April 2026.

We anticipate a yearly increase of around 5%



## Special Accomodation Rates for Wedding Guests

We are pleased to offer special rates for accommodation for your wedding guests. Up to 10 standard rooms will be booked at these rates for your guests upon confirmation.

### 1st April 2025 - 30th September 2025

1 Night Bed & Full Scottish Breakfast £170.00 per Standard room or £155.00 single occupancy

1st October 2025 - 31st March 2026

1 Night Bed & Full Scottish Breakfast £135.00 per Standard room or £115.00 single occupancy

1st April 2026 - 30th September 2026

1 Night Bed & Full Scottish Breakfast £175.00 per Standard room or £160.00 single occupancy

Upgraded rooms are available for additional supplements: £20.00 for Golf View, from £30.00 for Family Rooms, £60.00 for a Junior Suite and £80.00 for a Suite.

Special Wedding Rates are subject to availability and valid for the night of the wedding these will be held up until 42 days prior to the Wedding, if rooms are required after this point, these may be offered at a different rate. Additional Nights may be offered at the Best Available Rate

The above rates are inclusive of breakfast and VAT Upgraded rooms supplements are per room per night.



## Band / Disco Details

Band	Contact	Telephone
Pepperpot	Brian	01241-878513
The Elaine Stewart Band	Simon	01224 595969
Eat the Peach	Andy, John & Alex	01334 474986
Remedy	Stewart	07397224104
Tequila Rose	Stacie	07717 468678
Cut The Cake	Kim cutthecake@l	otinternet.com
Shirt & Skirt	Gus	07761800462
The Declaration	Ben Dunn	07837 939664
Heart & Soul	Greg	01382 528230 07411175567
Staffin Island Contemporary Ceilidh Band	James	03332200365
Iron Broo Ceilidh Band	Charlie Abel	07802861390
Scotia Pipers Bands , Pipers & Discos	Steven Dewar	01592 595730
Disco	Contact	Telephone
Abbey Music	Jim Addison	01241 433550 07882567841
DJ Ally Bongo	Ally	07455 902020
Platinum Discos	Ashley	07472 287151



### Carnoustie Golf Hotel Wedding

#### TERMS OF CONTRACT

#### 1. Confirmation by Client

A provisional booking is normally held for 7 days unless alternative arrangements have been made. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 7 days of provisional booking.

#### Deposit

A minimum deposit of £1,000.00 is required to confirm the booking which is non-refundable and non-transferable.

#### Payments

Final details will be done 4-6 weeks before the wedding and full payment is due 2 weeks prior.

#### 4. Cancellation Charges

In the unfortunate circumstances that you have to cancel part or postpone your confirmed booking at any time prior to your event, the hotel will make every effort to resell the space on your behalf. However we do reserve the right to charge a cancellation fee against the total contracted business according to notice received.

- Within 25-36 weeks 50 % chargeable of total value
- Within 13-24 weeks 75% chargeable of total value
- Within 0-12 weeks 100% chargeable of total value

#### 5. Number of Guests

At the time of confirming your booking with a deposit, the hotel will be notified of the approximate number of guests expected to attend all functions. Final Numbers of guests should be confirmed 14 days prior to the event.

#### 6. Miscellaneous

Your Wedding tasting meal should consist of a choice of 2 Starters, 2 Main Courses and 2 Desserts any additional choices will be charged as per our Banqueting Menu.

The Hotel will make every effort to provide you with the menu of your choice. If for any reason, such as seasonal change or unavailability of produce, this proves impossible, the Hotel will advise you as soon as possible.

You will liable for the cost of repairs carried out as a result of any damage caused to any part of the Hotel premises or equipment thereon by the negligence, wilful act or default of any persons by you on your behalf.

To indicate your acceptance of the above terms and conditions & to confirm your wedding at Carnoustie Hotel, Golf Resort & Spa please sign and return, enclosing your deposit of £1000.00.

Brides Name (print name):	Signature:	
Grooms Name (print name):	Signature:	
Date of wedding:		
Method of Payment for deposit:		
** Are you happy for us to contact you regarding events relating to y  ** Are you happy for us to contact you regarding other events at Hot  ** Are you happy for use to images of your wedding setup in future	el that may interest you?	YES / NO YES / NO YES / NO