



CARNOUSTIE
Golf Hotel & Spa

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

Morag Fraser

Morag Fraser, Events Manager and Wedding Specialist



Bespoke Weddings

For more details contact our Meetings & Events team on - +44(0)1241 411 999

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, Personalised Menus & Seating Plan

-

Master of Ceremonies

-

Our Wedding Coordinator on hand throughout the day

-

Complimentary Trial Meal for Two

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)

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CARNOUSTIE
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WEDDING MENU SUGGESTIONS

MENU 1

£47.00

Lentil and Smoked Bacon soup

~

Chicken Breast stuffed with Haggis, Duck

Fat Roast Potato, Whisky Cream Sauce

~

Cranachan, Raspberries, Whisky, Oats,

Raspberry Coulis

~

Coffee or Tea

MENU 2

£48.00

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

£47.50

Chicken Liver Parfait, Spice Pear

Chutney, Brioche

~

Baked Fillet of Scottish Salmon,

Baby Roast Potatoes,

White Wine Cream Sauce

~

White Chocolate and Raspberry

Cheesecake, Fruits of the Forest

~

Coffee or Tea

CHILDREN'S MENU

£19.50

Melon & Strawberry Sticks

or

Tomato Soup

~

Breaded Chicken Breast

with Chips and 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 2028. We anticipate a yearly increase of around 5%.

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CARNOUSTIE
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BANQUETING MENU

STARTERS

Smoked Salmon, Capers, Parsley <i>Lemon, Brown Bread, Mixed Baby Leaf</i>	£12.00
Chicken Liver Parfait <i>Spiced Pear Chutney, Brioche</i>	£8.00
Creamed Garlic Mushrooms <i>Toasted Brioche, Micro Herbs</i>	£9.00
Tian of Haggis <i>Neeps and Tatties, Whisky Cream Jus</i>	£8.50
Heritage Tomato, Buffalo Mozzarella <i>Fresh Fig Salad, Balsamic, Olive Oil, Basil</i>	£9.50
Prawn and Crayfish Cocktail <i>Baby Gem, Marie Rose, Lemon</i>	£9.50
Haggis & Stornoway Black Pudding Bon Bon's <i>Chili Jam, Baby Leaf</i>	£8.50
Trio of Scottish Salmon Tartare <i>Gravadlax & Smoked with Blinis, Crème Fraiche, Cucumber Jelly, Caviar</i>	£13.00
Caesar Salad <i>Croutons, Gem Lettuce, Pancetta, Caesar Dressing</i>	£8.50
Goats Cheese Crostini <i>Walnuts, Sun Dried Tomato, Baby Leaf</i>	£8.50

SOUPS

Leek and Tattie	£7.50
Tuscan Bean	£7.50
Scotch Broth	£7.50
Lentil and Smoked Bacon	£7.50
Tomato, Roast Pepper	£7.50
Courgette and Mint	£7.50
Carrot and Coriander	£7.50
Sweet Potato and Coconut	£7.50
Cock a Leekie	£7.50
Wild Mushroom and Truffle Cream	£7.50
Cullen Skink	£8.00

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BANQUETING MENU

MAIN COURSES

Beef

Roast Rib Eye of Beef £26.50
Roast Potatoes, Yorkshire Pudding, Beef Jus
(£4.00 per person supplement for package weddings)

Traditional Steak Pie £24.00
Duck Fat Roast Potatoes

Braised Blade of Angus Beef £26.00
Creamed Potato, Beef Jus

Beef Fillet £60.00
*Chateau Potato, Oxtail Bon Bon,
Shallot Puree, Baby Carrots, Port Jus*

Lamb

Braised Lamb Shank £29.00
Kale Mash, Rosemary Jus

Roast Rump of Lamb £25.00
Fondant Potato, Mint Jus

Game

Braised Highland Venison Loin £28.00
*Dauphinoise Potato, Sweet & Sour Red Cabbage,
Berry Jus*

Chicken

Corn-fed Breast of Chicken £25.00
Sage and Onion Stuffing, Thyme Jus

Chicken Breast stuffed with Haggis £24.00
Whisky Cream Sauce

Char Grilled Chicken Breast £24.00
Dauphinoise Potato, Peppercorn Sauce

Pork

Roast Pork Loin £24.00
Stornoway Black Pudding, Sage Jus

Pork Fillet Glazed with Honey & Cumin £24.00
*Dauphinoise Potato, Caramelised Apple Sauce, Cider
Reduction*

Fish

Baked Fillet of Scottish Salmon £24.00
Herb Crust, White Wine Sauce

North Sea Hake Fillet £24.00
Crayfish & Saffron Risotto

Monkfish Tail wrapped in Parma Ham £26.00
*Pomme Parisienne, Julienne of Vegetables,
Pak Choi, Ginger Cream Sauce*

Halibut Fillet £28.00
Olive Crushed Potatoes, Sauce Vierge

All dishes are served with market seasonal vegetables & potatoes unless stated.

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BANQUETING MENU

MAIN COURSES

Vegetarian / Vegan

Mediterranean Peppers £18.00
Cous Cous, Fresh Mint and Mascarpone

Grilled Vegetable Galette £19.00
*Polenta, Elrick Log, Provençale Vegetables,
Sun Blushed Tomato Sauce*

Mushroom Bourguignon £19.00
Rice Pilaf, Grilled Flatbread, Pecorino

*All can be adapted for a vegan diet

Vegan

Sweet Potato Curry £18.00
Jasmine Rice and Naan Bread

Roast Butternut Squash Risotto £18.00
Pine Nuts, Spinach & Pumpkin Seeds

Pea & Asparagus Risotto £18.00
Vegetable Ribbons, Parmesan

DESSERTS

Dark Chocolate Tart £9.50
Carnoustie Distillery Caramel & Banana Rum Ice Cream

Cranachan £9.50
Local Berries, Whisky, Oats, Raspberry Coulis

Espresso Panna Cotta £9.50
Chocolate Truffle

White Chocolate & Raspberry Cheesecake £9.50

Baked Vanilla Cheesecake £9.50
Fruits of the Forest

Vegan Brownie £9.50
Chocolate Sauce

Vegan Sticky Toffee Pudding £9.50

Ice Cream or Sorbet Selection £7.00

Sweet Sticky Toffee £9.50
Pudding Butterscotch Sauce and Vanilla Ice Cream

Lemon Tart £9.50
Orange Sorbet, Passion Fruit Coulis

White & Dark Chocolate Brownie £9.50
White Chocolate Ice Cream, Chocolate Sauce

Classic Strawberry Pavlova £9.50
Crème Chantilly, Fruit Coulis

Mojito Cheesecake £8.50
Passion Fruit Coulis

Strawberry Tart £14.50
Crème Patisserie, Strawberry Sorbet

Selection of 3 Scottish Cheeses £14.50
Chutney, Quince and Oatcakes
(£4.50 per person supplement for package weddings)

Coffee or Tea £9.50

Coffee & Tablet £8.00

Coffee & Petit Fours £8.00

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CANAPÉ SELECTOR

Create your own Canapé Selection to be served with your arrival or post-ceremony drinks:

- 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 Rémolade with a Pastry Basket

Any 3 Canapés for £8.50 per person

Any 5 Canapés for £12.00 per person

Any 7 Canapés for £15.00 per person

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EVENING BUFFEET 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

£18.00

Selection of Sandwiches and Wraps
Sausage Rolls
Chicken Tenders, BBQ Sauce
Vegetable Spring Rolls
Freshly Brewed Coffee or Tea

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SUGGESTED DRINKS PACKAGES

PACKAGE 1

£21.00

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

PACKAGE 2

£24.00

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

PACKAGE 3

£25.00

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

PACKAGE 4

£28.50

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

PACKAGE 5

£45.00

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

PACKAGE 6

£55.00

1½ Glasses of Kir Royale on Arrival
½ Bottle of House Wine with Dinner
1 Glass of Champagne for Toasts

Glasses of Wine are based on 175ml

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

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SPECIAL ACCOMMODATION RATES FOR 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 2026 – 30th September 2026

1 Night Bed & Full Scottish Breakfast

£175.00 per Standard Room, or

£160.00 Single Occupancy

1st October 2026 – 31st March 2027

1 Night Bed & Full Scottish Breakfast

£135.00 per Standard Room, or

£115.00 Single Occupancy

1st April 2027 – 30th September 2027

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.

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BAND & DISCO CONTACTS

BAND	CONTACT	TELEPHONE
Pepperpot	Brian	01241 878513
The Elaine Stewart Band	Simon	01224 595969
Eat the Peach	Andy, John & Alex	01334 474986
Remedy	Stewart	07397 224104
Tequila Rose	Stacie	07717 468678
Cut The Cake	Kim	cutthecake@btinternet.com
Shirt & Skirt	Gus	07761 800462
The Declaration	Ben Dunn	07837 939664
Heart & Soul	Greg	01382 528230 / 07411 175567
Staffin Island <i>Contemporary Ceilidh Band</i>	James	03332 200365
Iron Broo <i>Ceilidh Band</i>	Charlie Abel	07802 861390
Scotia Pipers <i>Bands, Pipers & Discos</i>	Steven Dewar	01592 595730
DISCO	CONTACT	TELEPHONE
Abbey Music	Jim Addison	01241 433550 / 07882 567841
DJ Ally Bongo	Ally	07455 902020
Platinum Discos	Ashley	07472 287151

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.
2. Deposit A minimum deposit of £1,000.00 is required to confirm the booking which is non-refundable and non-transferable.
3. 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.
 - a. Within 25-36 weeks 50 % chargeable of total value
 - b. Within 13-24 weeks 75% chargeable of total value
 - c. 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.

Bride / Groom Name (print name): _____ Signature: _____

Bride / Groom Name (print name): _____ Signature: _____

Date of wedding: _____

Method of Payment for deposit: _____ Date of Booking: _____

Are you happy for us to contact you regarding events relating to your Wedding? YES / NO

Are you happy for us to contact you regarding other events at Hotel that may interest you? YES / NO

Are you happy for use to images of your wedding / setup in future marketing (ie. social media / booklets)? YES / NO