



ATHOLL
PALACE
HOTEL

Wedding Guide 2011





Positioned in the centre of Scotland, just above the meeting of the Tay and Tummel Valleys, Pitlochry is on all the main routes, from north to south and east to west.

By train Pitlochry is on the main London to Inverness route, with daily and sleeper services making London less than 7 hours away.

By road Pitlochry is on the main A9 trunk road from Stirling to the north of Scotland, which links to all the motorways to Edinburgh, Glasgow and England.

By air, Edinburgh airport is only 1 hours drive away, Dundee less and Glasgow one and a half hours

By sea, the new ferry service from Zeebrugge to Rosyth is only 1 hours drive.

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Pitlochry & Perthshire

Pitlochry and its surrounding area have much to offer the visitor to Scotland in addition to its spectacular location.

One of the high spots is our Festival Theatre. Each year from May to October the theatre stages a series of six plays, with daily evening performances and matinee performances on Wednesday and Saturday.

The traditional skill of malt whisky distilling can be viewed (and sampled) at our two local distilleries - the contrasting Blair Athol and Edradour, the smallest in Scotland, both within easy walking distance of the hotel.

The dam and fish ladder in Loch Tummel are a dramatic addition to the scenery and allow visitors a better chance of seeing salmon leaping.

Visitors new to Scotland will be fascinated by the spectacular views that present themselves at every turn, the variety of wildlife and the easy access to some of the most spectacular untamed wilderness in Europe. Our staff will be happy to help you find the locations and points of interest that will most appeal to you and make your visit memorable.



Bedrooms



Almost all of our 100 bedrooms offer panoramic views of the glorious Perthshire countryside.

You can escape to a bygone era and stay in one of our turret Suites. These are superior double-bedded rooms with an elevated lounge at the top of the Turrets.

Alternatively, our valley rooms have superb south facing views of the Tummel Valley and garden view rooms overlooking the lawns and tennis courts to Craigower Hill and Ben-y-Vrackie.

We also have a range of feature rooms, which have canopied beds or romantic four poster beds.

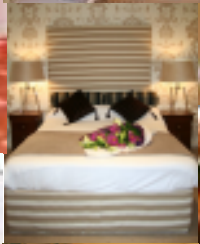
Every room has more than just the comforts of home. All the usual refinements of private bathrooms, telephone and colour TV are provided.

Many of our guests enjoy the excellent sports facilities and activities that are available both on-site and at nearby locations.

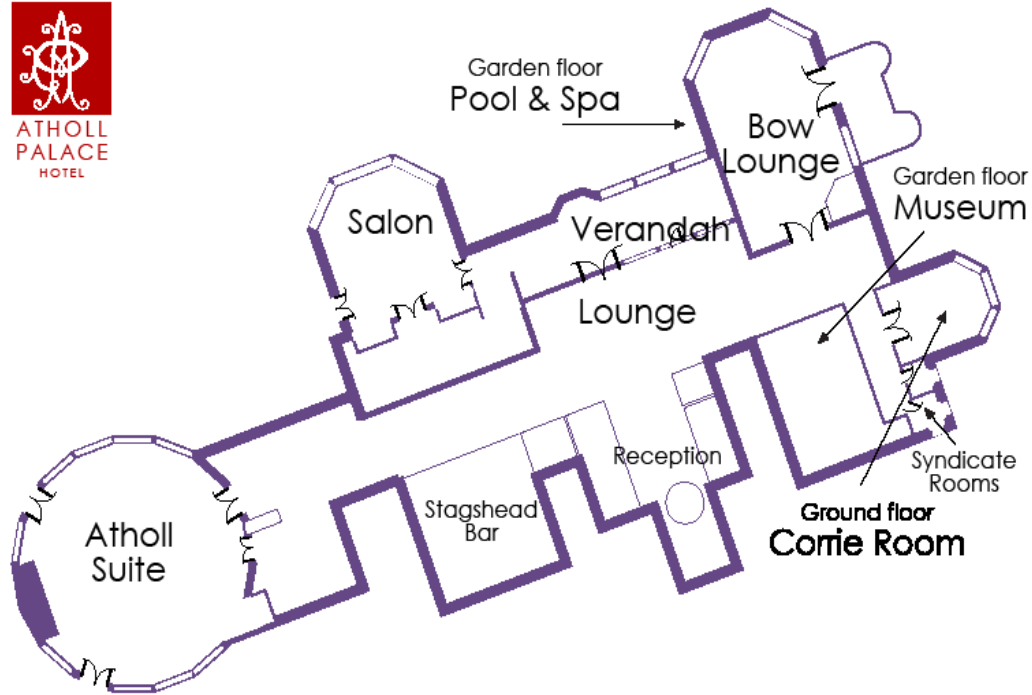


Locally, Pitlochry golf course is one of the most scenic in Britain, excellent fishing is available as are activities such as quad -biking for groups of 12 or more

Within our 48 acre parkland we have tennis courts, the venue for the annual Highland Tennis Championships and a nine hole 'Pitch and Putt' course. Amongst the rhododendrons on the front lawn is a putting green.



Atholl Palace Function Rooms



Suite	Level	Area	Height	Ceremony	Reception
Atholl Suite	LG	80ft x 80ft	30ft		250
Bow Lounge	G	50ft x 27ft	18ft	160	70
Salon	G	30ft x 27ft	18ft	80	40
Corrie Room	G	18ft x 18ft	18ft	40	20



Atholl Suite

The Atholl Suite is a stunning location for any event of up to 250 people. The floor to ceiling windows around the whole room allow plenty of natural light and woodland views during daylight. As the sun sets, the lights in the dramatic ceiling create a party atmosphere. Ideal for larger weddings and evening functions with a large dance floor and well equipped stage area.



Bow Lounge

The Bow Lounge, originally the Victorian ballroom, hosts wedding receptions from 40 to 70, with large picture windows offering natural light and spectacular views. It also has a well sprung dance floor and a small stage area.

Salon

The Salon is the original Victorian dining room and is an ideal room for a larger wedding service with spectacular views over the Tummel Valley. The Verandah restaurant can also be divided to accommodate small receptions.



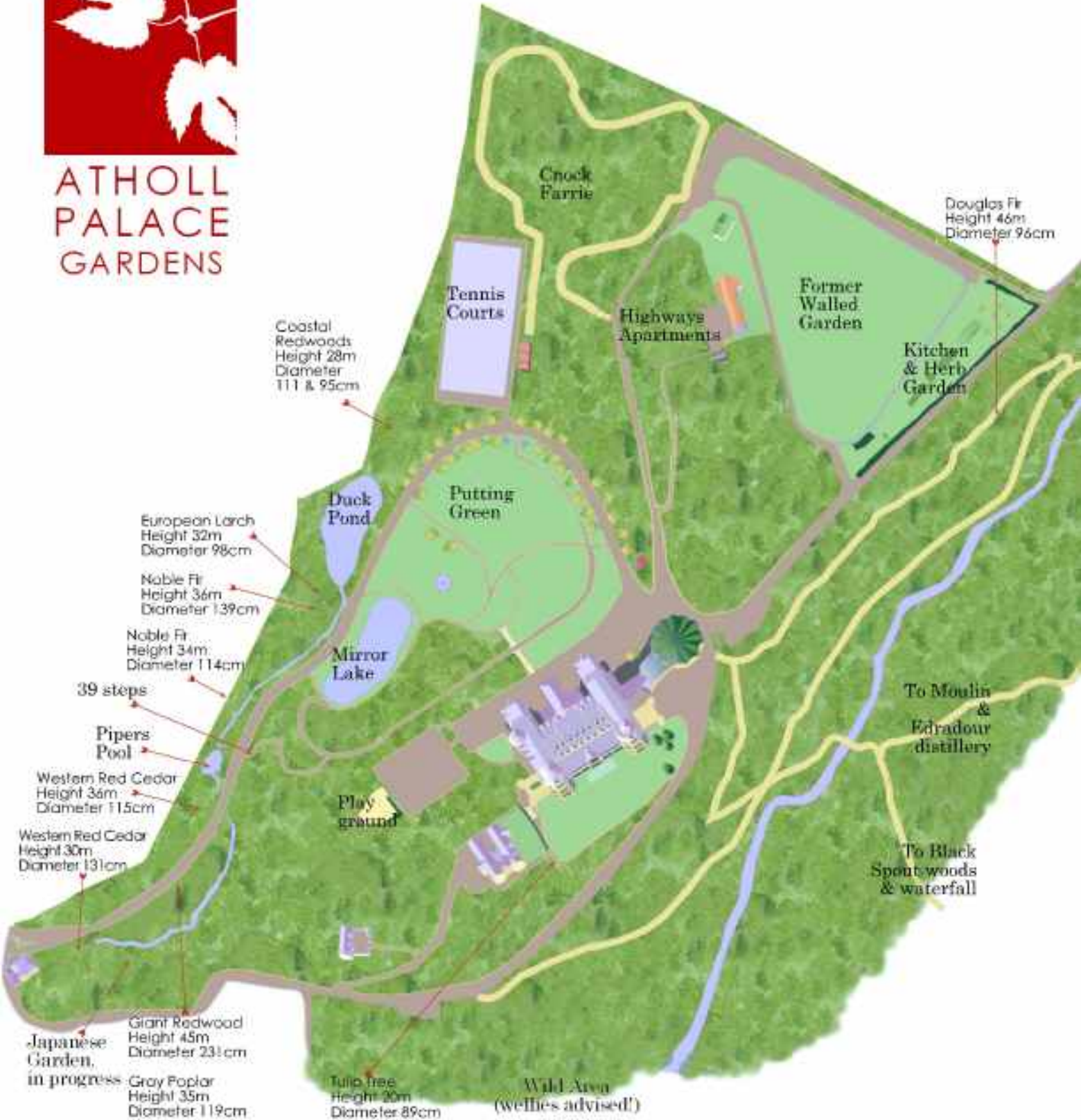
Corrie Room

The Corrie Room is an ideal room for a small wedding service being grand enough for a serious formal occasion while being cosy and intimate.

Map of the grounds



ATHOLL PALACE GARDENS





ATHOLL
PALACE
WELLNESS



Pool & Lavender Spa

Our indoor pool and spa have been designed to compliment the original Victorian Spa, on the garden level, in which it is situated.

Beneath the gothic arches and Victorian stonework is an indoor pool, jacuzzi, Sauna, Steam room and plunge pool.

Lavender Spa

Since ancient times Lavender has been sought out for its cleansing, relaxing and healing properties.

Our exclusive Lavender Spa offers an extensive range of holistic, rejuvenating and anti aging treatments, for both men and women, to enhance your health and beauty. Many of the treatments are not available anywhere else in Perthshire.

Our fully trained therapists are on hand to get you ready for your big day with a range of packages available. They can be contacted direct on 01796 473777



For the Wedding Reception of A Lifetime

Of all the events in life there is probably nothing more memorable and important than your Wedding.

To provide the perfect setting what could be better than a characterful building with its own local history and retaining the features and furniture of its period.

The Atholl Palace provides all the ingredients, added individuality and charm for your day. Our professional caring staff are on hand at all times to make sure the big day goes off without a hitch, whether it is a small family affair or a grand social occasion.

Menus For all weddings at the Atholl Palace Hotel our policy is to serve a pre-set menu; for avoidance of doubt this means that there is not a multi choice option. This is based on experience of catering for many very special gatherings, coupled with our assurance of the highest quality of service.

Should, on the day, anyone express a wish to have something else, we will readily assist. We will of course offer vegetarian and other specialist options if required.

Bar & Drinks We have a recommended choice of drinks for your reception. Private bar facilities are available, and drinks may be charged to your wedding account or served on a cash basis. We do not allow corkage .

Cake Stand & Knife We are happy to make available an 18” square or round cake stand and knife. If you need advice of cake suppliers, please ask.

Table Plan We supply place cards, menu cards and help you with your table settings. We would also supply white table linen and napkins.

Master of Ceremonies A member of our Management Team would be delighted to guide you through the formalities on the day, if required, and we could (at an extra cost) provide a uniformed Master of Ceremonies.

Accommodation For weddings of 40 or more, the Bride and Groom are invited to be our guests at the hotel for accommodation and breakfast on their wedding night.

Wedding Ceremony We are able to cater for couples who wish to hold their wedding ceremony in the hotel, however room hire charges will apply. The charges are as follows — Corrie Room £150.00, Salon £300.00 and Bow Lounge £350.00. Verandah £250.00.

Fireworks Sorry, no fireworks are allowed under any circumstances



Wedding Package Prices 2011

	Package A	Package B	Package C	Package D
For up to 20 persons	£76.00	£80.00	£84.00	£97.00
For up to 40 persons	£72.00	£75.00	£79.00	£93.00
For up to 70 persons	£68.00	£72.00	£75.00	£90.00
For over 70 persons	£65.00	£68.00	£72.00	£87.00

These prices are per person and are fully inclusive of reception room hire, wedding meal, package drinks, evening buffet, printing of menus and place names, cake stand and knife and complimentary bed and breakfast for the bride and groom on their wedding night for parties of 40 or more in one of our Special Occasion Rooms. A supplement of £100.00 will apply if the Turret Suite is chosen, although there will be no supplement if Package D is chosen.

Separate children's and young persons packages are available.

Wedding Accommodation Rates 2011

	Jan – Mar & Dec	Apr - May Oct – Nov	Jun - Sept
Bed & Breakfast (1 night)	£59.00	£68.00	£74.00
Bed & Breakfast (2 nights or more)	£54.00	£63.00	£69.00

The above rates are per person per night sharing a double or twin room and includes VAT at 17.5%. Single rooms have no supplement. A supplement of £30.00 is charged for single occupancy of a twin or double room.

These rates may not be used in conjunction with any other offer. These rates apply to members of the immediate families of the Bride and Groom and Wedding Guests. Bookings made a minimum of 4 weeks prior to the wedding are subject to availability.

The Hotel reserves the right to amend packages and prices at any time.



Canapés

It is customary to offer your guests canapés with drinks on arrival at the hotel
Please choose from the selection below

Canapés Menu

Mini Wraps

Spinach
Salsa
Four Cheese

Warm Crolines

Smoked Trout and lemon
Bacon and Field Mushroom
Cream Cheese and Cheddar

Cocktail

Chicken and Duck Sate
Vegetable Sate

Choux Pastry Puffs

Stilton
Salmon
Chive, Cream Cheese and Lemon

Assorted Canapés

Avocado
Crab Mousse
Shrimp
Smoked Trout

Mini Quiches

Bacon and Shallot
Shellfish
Spinach and Asparagus

4 @ £5.95, 5 @ £6.95, 6 @ £7.95



Wedding Package A

Drinks

On arrival - Buck's Fizz (2 glasses)

To accompany the Meal - specially selected wines (2 glasses)

For the Toasts - a glass of Sparkling Wine

Menu

Pate of Game Liver, Brandy and Sage

Accompanied by rustic oatcakes, plum and apple chutney



Tarragon and Arran Mustard Roasted Ham

with black cherry, rowan, orange, port glaze and breaded poached pear

Melange of Freshly Cooked Vegetables and Potatoes



Forest Berry Cheesecake

With fruit coulis



Freshly Brewed Coffee with Sweetmeats

Alternative dishes are available see menu attached

Supplement for Rose Sparkling Wine

£2.50 per person

Supplement for Champagne

£3.00 per glass



Wedding Package B

Drinks

On arrival - Sparkling Wine (2 glasses)

To accompany the Meal - specially selected Wines (2 glasses)

For the Toasts - a glass of Sparkling Wine

Menu

Chilled Fan of Honeydew Melon

With soft berry, poached pear, sultana and ginger compote



Roast Parsnip, Watercress and Smoked Bacon Soup

Finished with fresh garden herbs



Roast Tender Loin of Carse of Gowrie Pork

With cider, poached pear and chive cream

Melange of Freshly Cooked Vegetables and Potatoes



Strawberry and Vanilla Shortcake



Freshly Brewed Coffee with Sweetmeats

Alternative dishes are available see menu attached

Supplement for Rose Sparkling Wine	£2.50 per person
Supplement for Champagne	£3.00 per glass



Wedding Package C

Drinks

On arrival - Sparkling Rose Wine (2 glasses)

To accompany the Meal - specially selected Wines (2 glasses)

For the Toasts - a glass of Champagne

Menu

Pate of Scottish Smoked Salmon, Drambuie and Shrimp
With buttered brown scone and lemon dressing

Roasted Red Lentil, Tomato and

Finished with fresh sweet herbs

Pimento Soup

Chieftain Chicken

Breast stuffed with highland haggis, glazed with a honey,
Drambuie and baby onion cream

Melange of Freshly Cooked Vegetables and Potatoes

Raspberry and White Chocolate

with peach and rhubarb coulis

Bavarois

Freshly Brewed Coffee with Sweetmeats

Alternative dishes are available see menu attached

Supplement for Champagne

£3.00 per glass



Wedding Package D

Drinks

On arrival - 2 glasses of Champagne and Canapés

To accompany the Meal - specially selected Wines (2 glasses)

For the Toasts - a glass of Champagne

Menu

Platter of Smoked Scottish Salmon

accompanied by buttered brown soda scone, lemon and tossed salad leaves



Cock-a-Leekie

traditional Highland soup made with garden leek, chicken and wholesome vegetables



Tarragon Roasted Sirloin of Prime Beef

graced with a field mushroom, Edradour whisky, shallot and garden herb cream with savoury potato rosti

Melange of Freshly Cooked Vegetables and Potatoes



Cream of the Highlands

A crisp honey and oat base layered with Scottish liqueur mousse and raspberry



Freshly Brewed Coffee with Sweetmeats

Choice of our Selection of Liqueurs

Alternative dishes are available see menu attached

**Complimentary Chair Covers are included
with this package only**

(please note the sashes are not included)



Menu Alternatives

Starters & Intermediates

Roasted Red Lentil, Tomato & Pimento Soup
Finished with sweet herbs

Traditional Scotch Broth
Made with vegetables, mutton stock & pulses

Passion Fruit Sorbet
graced with wild berry and dark rum syrup

Medley of Honeydew Melon
bound with forest berries, Glayva, sultana & honey compote

Pate of Scottish Smoked Salmon, Drambuie & Shrimp
with buttered brown scone and lemon dressing

Garden Leek, Potato & Chive Soup
With cream & thyme

Cock-A-Leekie
Made with chicken stock, leek and vegetables

Terrine of Wild Duck, Game & Cider
With oatcakes, tossed leaves & bramble dressing

**The Wee Beastie Purse
(Package C & D Starter Only)**
Haggis, bacon & thyme, baked in filo pastry with Edradour whisky cream

Chicken Liver, Cranberry & Sage Pate
served with plum and apple chutney, with highland oatcakes

Main Courses

Roulade of North East Sole
stuffed with prawn, fennel & oatmeal duxelle, with cheese & chive cream

Escalope of Scottish Cold Water Salmon
Baked in puff pastry with crayfish, dill weed & lemon sauce

Drambuie, Thyme & Honey Roasted Turkey
With wild field mushroom & coriander cream with a savoury potato cake

Chieftain Chicken
Breast stuffed with haggis, bacon & thyme on a bed of sage tattie mash, with Glayva sauce

Fillet of Poached Scottish Salmon
On a bed of fresh parsley & shrimp creamed risotto with tarragon & white wine glaze

Pot Roasted Breast of Grampian Chicken
Cooked with young vegetables, red wine, rum & tarragon on a bed of neep, potato and carrot mash

Roast Tender Loin of Carse of Gowrie Pork
With brandy, poached pear, honey, cumin & mizuna glaze

Roast Sirloin of Angus Beef
with woodland mushrooms, local whisky, leek & honey cream (Package C & D only)

Desserts

Cheese Platter
With savoury biscuits, crisp celery batons & grapes

Seasonal Fresh Fruit & Berry Salad
With mint & Kirsch

Chocolate Fudge & Vanilla Torte
With raspberry & apricot syrup

Bramble, Peach & Honey Syllabub
In a sweet tartlet with red berry syrup

Raspberry and Vanilla Meringue Roulade





Wedding Evening Buffet

Sample menu

Goujons of Salmon

In a delicate crumb

(V) Spinach, Cream Cheese & Garlic Quiche

An Assortment of Sandwiches

including cheese & pickle, ham & tomato,
egg mayonnaise, salad & tuna

Puff Pastry Sausage Rolls

Lamb & Potato Samosas

(V) Vegetable Satay or Chicken Satay

with chilli dipping sauce

Quiche Lorraine

with ham, shallots & cheddar

Haggis & Mushroom in Crumbs

Tea & Coffee

The above buffet is included in package costs for day guests.
If you have additional evening guests, the cost is £11.50 per person



Wedding Etiquette

To help you prepare for your special day we have prepared a suggested Wedding Etiquette.

The Receiving Line

This is a formal greeting of your guests before you conclude the drinks reception. It is not essential, but does ensure that you meet all your guests:

Bride's Mother

Bride's Father

Bride and Groom

Groom's Mother

Groom's Father

Bridesmaids - Optional

Best Man - Optional

Cutting the Cake

This is announced by the toastmaster or Best Man, the first slice is then cut by the Bride and Groom. During speeches the cake is sliced for your guests. The cake may be displayed and cut during the drinks reception, before the start of the meal.

The cake can either be served with coffee after the meal or with the evening buffet.

Top Table Seating Plan

When preparing your seating plan the top table should be as follows:

Bridesmaid - Chief Bridesmaid - Groom's Father - Bride's Mother - Groom - Bride - Bride's Father –
Groom's Mother - Best Man - Bridesmaid.

Toasts and Speeches

These follow the meal and are made in the following order:-

The Bride and Groom

This is normally by the Father of the Bride or a close friend the reply is made by the Bridegroom.

The Bridesmaids

Proposed by the Bridegroom after his reply to the first toast. The response to this is made by the Best Man.



Our Suggested Timetable for the Day

Whilst you are very welcome to suggest your own preference as to how your 'Special Day' should go, our years of experience lead us to recommend the following itinerary

- 2pm Your arrival at the carriage porch, to be greeted by our staff, and escorted to the main lounge where the Drinks reception is held. The wedding cake on display in the centre of the lounge, may be admired by your guests whilst your photographer arranges all you require inside and on the Terrace. If you wish your Ceremony to be in the hotel, this should be at 1.30—2.00pm.
- 3pm We will ensure all your guests drinks are topped up, before we announce the cutting of the cake.
- 3.15pm Should you wish to formally meet and greet your guests before the meal, this will be arranged in the appropriate area of the lounge.
- 3.45pm After passing through the receiving line, your guests will take their seats for the meal. You may or may not choose to be piped in to the top table, as the new Bride and Groom.
- 4.00pm The meal is served, accompanied by the wine of your choice.
- 6pm As the coffee is poured, we will serve the toasting glass of champagne or sparkling wine prior to the speeches. It is normal for the Best Man to be in charge of proceedings at this point.
- 6.30pm After the formalities of the speeches, there is normally a break allowed, in order that we may, if necessary, reorganise the room prior to the evening's entertainment and allows your guests to relax, stroll on the Terrace and freshen up. This is also the time when your entertainers for the evening can conclude their setting up – we strongly recommend that you ask them to have as much possible set up before the afternoon's events!
- 7.00pm Any invited evening guests will be arriving at this time and welcomed by the Bride and Groom.
- 7.30pm Bride and Groom take the floor for the first dance, signalling the start of the evening's entertainment.
- 9pm The evening finger buffet is normally served at this time, during the band's break, and cleared at 10pm when the band is ready to recommence.
- 11pm The Bride and Groom depart on the journey of their new life together.



"An Agreement Amongst Friends"

HOTEL POLICY FOR CANCELLATIONS OR REDUCTION IN NUMBERS

Arguments between friends usually stem from a misunderstanding; therefore we find it useful to have a form of contract in the unlikely event that a disagreement arises.

As far as cancellations and reductions in numbers are concerned you will appreciate that the hotel may lose substantial profits as a consequence. With your agreement, we would suggest the situation is dealt with in the following way:

Deposit Policy

Deposit at time of booking	£250.00 (non-refundable)
Six months before the special occasion	20% of the estimated bill
Three months before	30% of the estimated bill
One month before	30% of the estimated bill
Two weeks before	Final 20% of the estimated bill
Extras bills	payment is expected on departure

Numbers

Minimum numbers	Minimum of 80 day guests for a Saturday
Final Numbers	All charges will be made based on the maximum numbers given 1 week prior to the event

Cancellation Policy

Cancelled longer than 6 months prior to the occasion	Full refund (except deposit)
Cancellation 6-3 months prior	50% of the monies paid is refundable (except initial deposit)
Cancellation less than 90 days prior	100% of the estimated total is payable

All prices include V.A.T. at the current rate. In view of continual rising prices it may be necessary to increase some of our charges from time to time.

