



We are delighted you are considering Shieldhill Castle Hotel as your wedding venue. Please find enclosed our personal guide which provides you with a selection of menus and drinks packages. Here at Shieldhill Castle Hotel, we offer bespoke wedding packages tailored to your exact needs.

AVAILABILITY & CAPACITY

Shieldhill Castle Hotel is available to hire for your wedding ceremony, meal and evening party on any day of the week. Unlike many other wedding venues across Scotland, we don't believe in having minimum numbers for your guests, whether its 2 or 200 we can accommodate you.

RESERVATIONS

We are happy to hold a date provisionally for 14 days. Within 14 days of placing this booking we would ask you to confirm the date by completing our confirmation booking form and enclosing a non-refundable deposit of £500.

There is a venue hire charge to hold your wedding reception at the Hotel of £1250.

Your venue hire charge includes:

- Table linen, glassware, crockery and cutlery.
- Master of ceremonies.
- Fairy light backdrop with matching top table skirting.
- Silver cake stand (round or square) and knife.
- Mood lighting for the evening entertainment.
- White chair covers with your choice of coloured bows and matching table runners.

If you wish to hold your wedding ceremony in our very own Chapel, there will be an additional venue charge of £395. which includes :

- Seating for up to 150, with white chair covers and your choice of bow.
- Silver candelabras, white rose bushes, candle lanterns for the aisle.
- Background music of your choice (CD/ mp3 connectivity).
- Red carpet, and fully candle-lit ceremony.

**For further information, to arrange a viewing or check available dates please call 01899 220035
or email enquiries@shieldhillcastlehotel.co.uk**



SHIELDHILL CASTLE
HOTEL
BUSINESS • LEISURE • WEDDINGS • SPECIAL OCCASIONS

WEDDING MENUS

£39.50 PER PERSON (CHOOSE 2 PER COURSE)

£36.00 PER PERSON (CHOOSE 1 PER COURSE)

HOMEMADE LENTIL SOUP WITH CRUSTY BREAD.

PRAWN SALAD SERVED WITH FRESH LEAVES.

TIMBALE OF HAGGIS, NEEPS AND TATTIES.

CHICKEN LIVER AND ORANGE PARFAIT WITH A RED ONION MARMALADE.

FAN OF MELON SERVED WITH LANARK BERRIES.



ROAST ENTRECÔTE OF BEEF WITH A THYME SCENTED JUS.

CHICKEN BALMORAL*

DAME OF SCOTTISH SALMON WITH A PRAWN AND CHIVE CREAM.

CONFIT PORK BELLY WITH GARLIC AND THYME.

*BALMORAL CAN BE SUBSTITUTED FOR BREAST OF CHICKEN IN A WHITE WINE SAUCE.



ASSIETTE OF DESSERTS:

STICKY TOFFEE PUDDING; STRAWBERRY CHEESECAKE; VANILLA ICE CREAM.

VEGETARIAN / VEGAN OPTIONS ARE AVAILABLE ON REQUEST. IF ANY OF YOUR GUESTS HAVE SPECIFIC ALLERGIES OR DIETARY REQUIREMENTS THEN WE WILL BE MORE THAN HAPPY TO ACCOMMODATE.





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WEDDING MENUS

£47.50 PER PERSON(CHOOSE 2 PER COURSE)

SPICED PASNIP OR HOMEMADE LENTIL SOUP WITH CRUSTY BREAD.

SMOKED HAM HOUGH TERRINE WITH HOMEMADE PLUM CHUTNEY AND OATCAKES.

MELON COCKTAIL WITH FRESH LANARK BERRIES AND MINT SYRUP.

SCOTTISH SMOKED SALMON AND PRAWN TIMBALE.

TOWER OF HAGGIS NEEPS AND TATTIES.



ROAST SIRLOIN OF SCOTTISH BEEF WITH BALMORAL SAUCE.

BALLOTINE OF CHICKEN STUFFED WITH SMOKED BACON, SOFT HERBS AND MUSHROOM WITH A CHAMPAGNE SAUCE.

PAN SEARED FILLET OF SEABASS WITH A SUNBLUSH TOMATO TAPENADE.

PORK FILLET POACHED IN CIDER, SERVED WITH A BLUE CHEESE SAUCE.



GLAZED LEMON TART.

CRÈME BRÛLÉE SERVED WITH SHORTBREAD.

ASSIETTE OF DESSERTS : - CHOOSE 3 FROM:

STICKY TOFFEE PUDDING; MINI CHEESECAKE, LEMON TART, ICE CREAM OR CHOCOLATE MOUSSE)

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WEDDING MENUS

£57.50 PER PERSON(CHOOSE 2 PER COURSE)

SEASONAL GAME TERRINE WITH PICKLED CUCUMBER AND HOMEMADE CHUTNEY.
ASSIETTE OF SEAFOOD.

GOATS CHEESE AND RED ONION TARTLET WITH HOMEMADE PESTO SAUCE.
ASPARAGUS AND WHITE TRUFFLE SOUP.



ROAST FILLET OF BEEF WITH A MADEIRA AND BLACK TRUFFLE SAUCE.
FILLET OF SOLE SERVED WITH A LOBSTER BISQUE.
OVEN ROAST GUINEA FOWL WITH A WARM BUTTER BEAN SALAD.
HERB CRUSTED CANNON OF LAMB WITH A FRESH REDCURRANT JUS GRAS.



COINTREAU AND SPICED ORANGE PANNA COTTA WITH RHUBARB COMPOTE.
RICH CHOCOLATE TART
CHAMPAGNE POACHED PEAR AND VANILLA SEED ICE CREAM.
ASSIETTE OF DESSERTS :

STICKY TOFFEE PUDDING; MINI CHEESECAKE, LEMON TART, ICE CREAM OR
CHOCOLATE MOUSSE)

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DRINKS PACKAGES

BRONZE - £14.95 PER PERSON

- 1 GLASS OF SPARKLING WINE ON ARRIVAL.
- 2 GLASSES OF HOUSE RED / WHITE WINE.
- 1 GLASS OF SPARKLING WINE FOR THE TOAST.

SILVER - £17.95 PER PERSON

- 1 GLASS OF SPARKLING WINE ON ARRIVAL.
- 2 GLASSES OF HOUSE RED / WHITE WINE.
- 1 GLASS OF CHAMPAGNE FOR THE TOAST.

GOLD - £19.95 PER PERSON

- 1 GLASS OF SPARKLING WINE ON ARRIVAL.
- 2 GLASSES OF PINOT GRIGIO / MERLOT / WHITE ZINFANDEL.
- 1 GLASS OF CHAMPAGNE FOR THE TOAST.





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EVENING BUFFET SELECTION

TRADITIONAL BUFFET - £8.25 PER PERSON

INCLUDES SANDWICHES, SAUSAGE ROLLS,
WRAPS, MINI PIZZAS AND TEA OR COFFEE.

BREAKFAST ROLLS - £6.50 PER PERSON

SELECTION OF BACON, SAUSAGE, HAGGIS,
SCRAMBLED EGG OR POTATO SCONE.

HOT BUFFET SELECTION - £8.75 PER PERSON

CHOICE OF HOMEMADE SOUP OR STOVIES,
SERVED WITH CRUSTY BREAD AND A
SELECTION OF SANDWICHES AND SAUSAGE ROLLS.





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CANAPÉ SELECTION

SUN DRIED TOMATO AND MIXED OLIVE SKEWERS.

HAGGIS FILO PARCELS WITH MUSTARD CREAM DIP.

MINI CHICKEN SATAYS WITH CHILLI AND PEANUT DIP.

KING PRAWNS IN FILO PASTRY WITH CHILLI JAM (£1 PER PERSON SUPPLEMENT).

MINI CHICKEN FAJITA WRAPS WITH GARLIC MAYO.

POTATO ROSTIS WITH LEMON AND CHIVE.

CREAM GOAT'S CHEESE AND TOMATO BRUSCHETTAS.

CHOUX BUNS FILLED WITH CRAB AND LEMON MOUSSE.

BAKED MINI BEEF WELLINGTONS (£1 PER PERSON SUPPLEMENT).

RED ONION MARMALADE CHEESE AND CHIVE (50P PER PERSON SUPPLEMENT).

E.G. CHOICE OF FOUR CANAPÉS PER GUEST, £4.95PP.

