

A decorative graphic consisting of intricate, swirling purple scrollwork and floral motifs. The design features several large, elegant curls and smaller, delicate flourishes, creating a classic and ornate aesthetic. The scrollwork is rendered in a light purple color with subtle shading to give it a three-dimensional appearance.

Weddings
At
North West
Castle

Your DayYour Castle

At North West Castle we understand that your wedding day is one of the most important days of your life.

Everything has to be perfect from the table linen, to the flowers, to the food and the evening entertainment. With over 40 years of experience and with the personal attention to detail from the McMillan Family and staff, we aim to make your day absolutely perfect.

What's Included

- Personalised menu cards and table plans
- Personalised place settings
- Cake stand and knife
- A large floral arrangement
- Fresh flowers on each of the tables during the meal

Civil Ceremonies

If you are a considering a civil ceremony we do have a license – we can even do weddings on ice!!

However, for the more conventional wedding our Prince Philip room is perfect comfortably seating 120 allowing you to sweep down the centre aisle to meet your future husband.

The Jubilee Suite

The Jubilee Suite is the perfect venue for your wedding breakfast. Catering for up to 180 people for your meal or buffet with the possibility of another 70 evening guests. We can accommodate various table layouts, however please note that should you prefer round tables, the maximum for your meal would be 120 guests.

The Edinburgh Room

The Edinburgh is a smaller room catering for up to 60 guests for your meal.

Accommodation

With families and friends scattered around the globe these days, it is important to be able to offer your guests comfortable accommodation while joining in the celebrations. North West Castle is the ideal venue with 72 en-suite rooms and leisure facilities including swimming pool, sauna, spa bath and gym – perfect for working off the excesses of the night before! For guests attending your wedding we are happy to provide discounted rates. A deposit will be required to hold accommodation for wedding guests.

Evening Guests

With regard to evening guests, we can allow an additional 60% of the number who attend the wedding dinner to attend the evening reception. On their arrival, we will provide a light finger buffet and a glass of wine at a (current) cost of £7.00 per person. If a larger number than this is required, an evening buffet will be prepared and served at approximately 10pm. A list of your evening guests will be required when final details are given.

Gardens

After your wedding day one of your most treasured items will be your wedding album. At North West Castle we have a small but beautifully presented garden with a terrace which is perfect for photographs. However, just a 5 minute drive from the Hotel is Castle Kennedy Gardens – a photographers dream!



SAMPLE
MENUS

Sample Menu I

Country Style Pork and Liver Pate
with Homemade Apple Chutney, Dressed Leaves and Arran Oatcakes

Pan Fried Breast of Chicken
with a Rich White Wine Cream Sauce

Choice of Two Seasonal Vegetables, Roast and Boiled Potatoes

Baked Vanilla Cheesecake with Mixed Berry Coulis

Coffee or Tea

£20.50 per person

Sample Menu 2

Fantail of Honeydew Melon
with Fresh Market Fruit, Strawberry Sorbet and Mixed Berry Coulis

Roast Vine Ripened Tomato and Red Pepper Soup with Basil

Roast Leg of Prime Scotch Lamb
with Rosemary Sauce

Choice of Two Seasonal Vegetables, Roast and Boiled Potatoes

Traditional Scottish Cranachan with Raspberry Coulis and Butter Shortbread

Coffee or Tea

£24.75 per person

Sample Menu 3

Layered Terrine of Chicken Breast and Ayrshire Bacon
with Spiced Pear and Date Chutney, Seasonal Salad and Freshly Baked Walnut Bread

Cream of Carrot and Coriander Soup

Roast Loin of Tender Pork with Traditional Gravy and Apple Sauce
Choice of Two Seasonal Vegetables, Roast and Boiled Potatoes

North West Soft Berry Mousse with Strawberry Coulis

Coffee or Tea with Mints

£26.75 per person

Sample Menu 4

Prawn Cocktail

Prawns bound by Marie Rose Sauce, with Seasonal Salad,
Brown Bread and Lemon

Cream of Seasonal Fresh Vegetable Soup

Roast Sirloin of Prime Scotch Beef with Yorkshire Pudding and a Rich Red Wine Jus

Choice of Two Seasonal Vegetables, Roast and Boiled Potatoes

Tart au Citrus with Raspberry Coulis and Vanilla Ice Cream

Coffee or Tea with Mints

£30.50 per person

Sample Menu 5

Roulade of Local Oak Smoked Salmon

Inlaid by Cream Cheese and Fresh Herbs, with Seasonal Salad, Horseradish Cream and Beetroot Essence

Cream of Potato, Leek and Bacon Soup

Roast Fillet of Prime Scotch Beef, Rich Chasseur Sauce with Button Mushrooms and Shallots

Choice of Two Seasonal Vegetables, Roast and Boiled Potatoes

Strawberry Pavlova

Meringue Nest filled with Fresh Vanilla Cream and Strawberries, accompanied by Fresh Strawberry Coulis

Coffee or Tea with Mints and Tablet

£32.00 per person

Sample Menu 6

Local Oak Smoked Salmon and Prawn Platter with Crispy Salad and Marie Rose Sauce

Cream of Mushroom Soup with Snipped Chives

Baked Fillet of Beef Wellington with Madeira and Thyme Jus

Choice of Two Seasonal Vegetables, Roast and Boiled Potatoes

Brandy Snap Basket filled with Fresh Fruit, Strawberries and Vanilla Ice Cream

Coffee or Tea With Hand Crafted Truffles

£34.75 per person

Scottish Fayre Menu

Local Haggis wi' Neeps and Champit Tatties

Cock a Leekie Soup

Roast Sirloin of Prime Scotch Beef with Whisky and Peppercorn Sauce

Traditional Whisky and Raspberry Cranachan with Butter Shortbread

Coffee or Tea with Tablet

£30.50 per person



MENU
OPTIONS

Selection of Canapés

Smoked Salmon with Cream Cheese and Chives

Smooth Duck Liver and Port Parfait

Chinese Spiced Chicken Sticks

Deep Fried Haggis Balls

Deep Fried Black Pudding Balls

Asparagus Tips Wrapped in Smoked Gammon

Vine Ripened Cherry Tomatoes filled with Pesto

Melon and Strawberry Kebabs with Greek Yoghurt

Mini Vegetable Spring Rolls

Deep Fried Mushrooms with Garlic and Chive Mayonnaise

Deep Fried Tiger Prawns with Sweet Chilli Sauce

Local Smoked Mussels

Choose 2 Canapés at £2.75 per person

Choose 3 Canapés at £3.50 per person

Selection of Starters

Please note any dish can be tailored to meet your requirements or you may create your own dish or dishes for your celebrations.



Country Style Pork and Liver Pate with Apple Chutney, Dressed Leaves and Arran Oatcakes	£4.75
Layered Terrine of Chicken Breast and Ayrshire Bacon with Spiced Pear and Date Chutney, Seasonal Salad and Freshly Baked Walnut Bread	£5.25
Smooth Duck Liver and Port Parfait with Sweet Onion Chutney, Seasonal Leaves and Toasted Brioche	£5.50
Chilled Melon Basket filled with Fresh Fruit and Champagne with Strawberry Sorbet	£5.00
Local Oak Smoked Salmon with Prawns served with Seasonal Leaves and Marie Rose Sauce	£5.50
Terrine of Potato and Leek with Fresh Garden Herb Salad, Herb Oil and Pickled Vegetables	£4.20
Local Haggis with Mashed Neeps and Champit Tatties	£4.75
French Goats Cheese, Sun Dried Tomatoes and Onion Tart with Dressed Rockette Leaves and Pesto Dressing	£5.25
Chilled Slices of Melon with Parma Ham with Lambs Leave & Endive Salad and Raspberry and Hazel Nut Dressing	£5.25
Roulade of Local Oak Smoked Salmon inlaid by Cream Cheese, Fresh Herbs and Smoked Trout, with Seasonal Salad and Horseradish Cream	£5.50
Prawn Cocktail with Seasonal Salad and Brown Bread	£5.25

A Selection of Freshly Made Soups

We will be happy to make any soup of your choice. All our soups are served freshly baked, crispy rolls.

Here is a small selection of our most popular soups.



Cream of Onion and Thyme Soup with Croutons	£3.15
Roast Vine Ripened Tomato and Red Pepper Soup with Fresh Basil	£3.15
Cream of Potato, Leek and Smoked Haddock	£3.15
Cream of Seasonal Fresh Vegetable	£3.15
Cream of Cauliflower with Toasted Almonds	£3.15
Cream of Carrot and Coriander	£3.15
Cream of Field Mushroom with Snipped Chives	£3.15
Cream of Broccoli and Blue Stilton Soup	£3.15

A Selection of Main Courses

Roast Sirloin of Prime Scotch Beef with Yorkshire Pudding and Horseradish Sauce Served with a sauce of your choice A Rich Chasseur Sauce with Button Mushrooms and Shallots Rich Red Wine Jus, Traditional Roast Beef Gravy Thyme and Madeira Jus or Whisky and Peppercorn (made with gravy and fresh cream)	£14.75
Pan Fried Breast of Chicken or Breast of Chicken Stuffed with Local Haggis Served with a sauce of your choice Classic Rich Cream Sauce Infused with White Wine, Fresh Tarragon Cream, Grain Mustard and White Wine or Whisky and Pepper Corn Cream	£11.50/£12.00
Roast Leg of Scotch Lamb Served with a sauce of your choice Rich Lamb Gravy, Rosemary Sauce, Redcurrant and Mint Sauce or Rich Burgundy Sauce	£12.60
Roast Loin of Pork Served with a sauce of your choice Traditional Gravy and Apple Sauce, Apple and Cider Cream Smoked Bacon, Mushroom and Herb Gravy or Creamy Pink Peppercorn and Grain Mustard	£12.60

Pan Fried Breast of Gressingham Duck £13.10
Served with a sauce of your choice
Classic Orange Sauce, Orange and Honey Sauce, Cherry Brandy Sauce, Red Wine and Plum Sauce

Pan Fried Supreme of Guinea Fowl £14.20
Served with a sauce of your choice
Madeira and Shallot, Redcurrant and Port Jus or Arran Mustard and Honey Sauce

Grilled, Poached or Roasted Fillet of Salmon £10.00

Grilled Fillet of Sea Bass or Sea Bream £10.00

Grilled or Baked Fillet of Trout or Whole Trout £11.00

Pan Fried Fresh Loin of Tuna Fish p.o.a


Selection of Sauces:

White Wine Fish Veloute, Parsley Cream, Sauce Vierge (olive oil base)
Saffron Sauce or Lemon and Caper Berry Butter

All sauces available with other dishes

Salads are available on request.

A Selection of Desserts:

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White Chocolate and Raspberry Crème Brulee	£4.20
White Chocolate, Orange and Cointreau Parfait with Chocolate Sauce, and Chocolate Ice Cream	£4.20
Rich Dark Chocolate Brownie with Chocolate Sauce and Orange Sorbet	£4.20
Strawberry Pavlova with Vanilla Cream and Strawberry Ice Cream	£4.20
Bramley Apple and Cinnamon Crumble with Vanilla Custard	£4.20
Scottish Whisky and Fruit Tart with Whisky, Honey and Oatmeal Ice Cream	£4.20
Warm Brioche Bread and Butter Pudding with Vanilla Custard	£4.20
Lightly Frozen Coconut and Malibu Parfait with Coconut Ice Cream and Mango Coulis	£4.20
Lemon and Lime Bavarois with Fruits of the Forest Coulis	£4.20
Lavender and Vanilla Infused Panna Cotta with Lavender Roulade and Lavender Biscuits	£4.20
Banana Crème Brulee with Banana Ice Cream and Brandy Snap Basket	£4.20
Tea or Coffee	£1.60
Tea or Coffee with Mints	£1.85
Tea or Coffee with Tablet	£2.10



BUFFET
MENUS

Buffet Menu A

Melon Slice
Egg Mayonnaise

From the Buffet Table
Cold Roast Gammon
Roast Norfolk Turkey
Roast Leg of Lamb
Goujons of Chicken
All Green Salads in Season
Rice Dishes
Eggs, Tomatoes, Pickles and Sauces
Baked Potato

Selection of Sweets from the Buffet Table
Gateaux, Trifles, Pies, Meringues

Coffee

£26.75 per person

Buffet Menu B

Soup of Your Choice
Chef's Homemade Pate

From the Buffet Table
Cold Roast Gammon
Roast Norfolk Turkey
Roast Leg of Lamb
Goujons of Chicken
Fresh Salmon

All Green Salads in Season, Rice Dishes
Eggs, Tomatoes, Pickles and Sauces
Baked Potato

Selection of Sweets from the Buffet Table
Gateaux, Trifles, Pies, Meringues, Fresh Fruit Salad,
Profiteroles

Cheese Board

Coffee

£29.50 per person

Buffet Menu C

Prawn Cocktail
Soup of Your Choice

From the Buffet Table
Roast Rib of Beef
Cold Roast Gammon
Roast Norfolk Turkey

Fresh Salmon, Fresh Dublin Bay Prawns and Fish Terrine
All Green Salads in Season, Rice Dishes
Eggs, Tomatoes, Pickles and Sauces, Baked Potato

Selection of Sweets from the Buffet Table
Gateaux, Trifles, Pies, Meringues, Fresh Fruit Salad,
Profiteroles, Strawberries

Cheese Board

Coffee with Mints

£35.15 per person

Hot Buffet Menu

Prawn Cocktail
Chilled Melon Fan with a Honey and Ginger Sauce

Choice of Soup

From the Carvery
Roast Sirloin of Beef and Yorkshire Pudding
Honey Baked Gammon
Roast Norfolk Turkey served Bread Sauce
Selection of Vegetables and Potatoes
From the Salad Table
Fresh Salmon served with Seasonal Salads

Selection of Sweets from the Buffet Table
Fresh Fruit Salad, Profiteroles, Gateaux,
Strawberries and Meringues

Coffee with Petit Fours

£35.80 per person

Evening Buffet No 1

Chicken Curry or Cold Gammon

Served with a Buffet Selection of
Green Salads, Rice and Pasta Dishes
Eggs, Tomatoes, Pickles and Sauces, Baked Potato

£11.55 per person

Evening Buffet No 2

Steak Pie or Cold Gammon

Served with a Buffet Selection of
Green Salads, Rice and Pasta Dishes
Eggs, Tomatoes, Pickles and Sauces, Baked Potato

£11.55 per person

Evening Buffet No 3

Chicken in a White Wine Sauce or Cold Gammon

Served with a Buffet Selection of
Green Salads, Rice and Pasta Dishes
Eggs, Tomatoes, Pickles and Sauces, Baked Potato

£11.55 per person

Evening Buffet No 4

Home-made Lasagne or Cold Gammon

Served with a Buffet Selection of
Green Salads, Rice and Pasta Dishes
Eggs, Tomatoes, Pickles and Sauces, Baked Potato

£11.55 per person

Evening Buffet No 5

Canapes

Of Smoked Salmon on Brown Bread
With Lemon Wedges and Black Pepper

Pate with Capers. Chicken Drumsticks

Haggis Balls, Potato Scones

Black Pudding Balls, Sausage Rolls

Crudities Of Carrots, Cauliflower & Celery with Dips

Cocktail Sticks

With Sausages, Cheese & Pineapple,
Cheese & Grapes, Cheese & Onion

Cocktail Sandwiches

Egg, Salmon, Gammon, Tuna & Cheese

£11.55 per person





DRINKS
PACKAGES

Drinks Package A

A choice of White Wine, Sherry Whisky or Fresh Orange Juice
A glass or red or white wine plus two top ups with the meal
£6.95 per person

Drinks Package B

A choice of Sparkling Wine and top up at the Reception.
A glass or red or white wine plus two top ups with the meal
£9.50 per person

Drinks Package C

A choice of Sparkling Wine and top up at the Reception.
A glass or red or white wine plus two top ups with the meal
A glass of Sparkling Wine for the toast
£12.60 per person

If you require something different, a drinks package of your choice can be priced to suit your requirements.

BOOKING TERMS & CONDITIONS

Confirmation

A provisional booking for the date of your choice will be held for 14 days at the discretion of the Management. We require written confirmation and a non-refundable deposit of £500 to confirm the booking. Please note that there will be an extra charge of £100 for civil ceremonies.

Deposits & Payments

A further non-refundable deposit of £500 is required 6 months prior to the wedding.

Approximate numbers are required 3 months prior to the wedding and it is this that will form the basis of a pro forma invoice. This pro forma invoice will be sent 1 month prior to the wedding, settlement of this is required 14 days prior to the date of the wedding. Any additional costs on the day must be covered by a guaranteed method of payment.

Cancellation

In the unfortunate event of a cancellation, North West Castle will invoice charges based on a percentage of the total booking value:

3- 12 months prior up to 50%

3 months prior up to 75%

1 month prior 100%

We would strongly recommend anyone booking a wedding to take out wedding insurance.

Accommodation

Discounted rates are available for guests attending celebrations, a non-refundable deposit of £20 per person is required to confirm any room bookings.

Other

A client is responsible to McMillan Hotels Ltd for any damage caused by the client his/her guests/agents/employees. No wine or spirits may be brought into the hotel for use by the client or guests for consumption on the premises. McMillan Hotels Ltd will not be held responsible for any personal items lost after a wedding, or for any wedding accessories left at North West Castle after a wedding, unless the items have been given to a member of staff for safe keeping with their agreement, or we have agreed by prior arrangement to store certain items.

* All prices include VAT at the current rate, prices may be subject to change.

