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WEDDINGS AT MERCURE ABERDEEN ARDOE HOUSE HOTEL & SPA



THINK OF IT AS TRADITIONAL
SCOTTISH HOSPITALITY AND
ROMANCE WITH A TWINKLE

A MILLION MILES AWAY...

Just three miles out of Aberdeen's city centre, Mercure Aberdeen Ardoe House Hotel & Spa feels a million miles away. The moment you catch sight of its magnificent 19th century turrets and spires, its 30 acres of beautiful countryside and its breathtaking views over the River Dee, you will quickly fall under its spell.

Part of this grand 19th century baronial mansion's magic is the way our interior designer has opened it up to a breath of fresh air and an atmosphere of relaxed luxury that is very much of today. Vivid new tartans and printed fabrics in bold modern colours complement and highlight the ancient stained glass, hunting heirlooms and mosaics – so you feel the

house is grounded in tradition but not set in its ways. Here and there you will find a touch of humour too and some intriguing surprises to make you smile – such as the specially commissioned acrylic portraits of some startlingly 'Great Scots' that make up our much-remarked-upon 'Wall of Scots'.

Think of it as traditional Scottish hospitality and romance enlivened with a splash of 21st century attitude. We have put a great deal of care and craftsmanship into creating a place made for love, laughter and celebration – and we believe you and your wedding guests will love it as much as we do.





YOU'VE PROBABLY BEEN DREAMING
ABOUT THIS DAY ALL YOUR LIFE

YOUR BIG DAY... YOUR WAY

You have probably been dreaming about this day all your life – and we understand that the prospect of making that dream a reality can be as daunting as it is exciting. But you can relax and rest assured that our dedicated wedding team spend their whole working life ensuring your big day's everything you hope for and more.

After all, it is your personal vision of the ideal celebration that counts – and there lies the beauty of Mercure Aberdeen Ardoe House Hotel: it offers the very best of both worlds, modern and traditional. From highland reels, ceilidhs and string quartets to dance DJs and rock and pop bands; from a romantic, intimate gathering to a spectacular masked ball, just sit back and watch while our team works wonders within the budget you specify.

That includes everything down to the tiniest detail – advising on photographers, florists and entertainers, putting together your wedding breakfast menu, seating plans and table settings and even corresponding with your family and friends. And to make doubly sure everything goes without a hitch, you have your own Event Manager overseeing every thrilling moment of the big day.





WHETHER IT IS A MARRIAGE OR CIVIL PARTNERSHIP, THE CEREMONY IS THE START OF SOMETHING VERY SPECIAL: YOUR LIFE TOGETHER.

THE CEREMONY ITSELF

Whether it is a Marriage or Civil Partnership, the ceremony is the start of something very special: your life together.

And within these walls – and even outside on the rather splendid lawns – you are spoilt for choice for the perfect setting. Each of our function rooms is utterly and inspiringly different but they all revel in that signature blend of traditional Scottish style with a deftly modern lightness of touch.

A wall full of silver stag's heads and artist Jo Miller's vivid purple-framed paintings of dancing pipers watch over our self-contained Ballroom and banqueting hall. Where better for you and up to 500 guests to celebrate in truly lavish style?

The more modestly sized but no less magnificent Ogston, Crathes and Craigevar suites and the cosy, intimate Drawing Room comfortably accommodate 50-250 guests. Their artful refurbishment uses modern splashes of colour such as the bespoke wallpapers commissioned from Glasgow designers Timorous Beasties to highlight and complement original detail such as the hand-carved doors and the original owners' coat of arms.





STEEPED AS WE ARE IN SCOTTISH TRADITION – AND PROUD OF OUR LOCALLY SOURCED AND SEASONAL MENUS

EAT, DRINK AND BE MARRIED

Steeped as we are in Scottish tradition – and proud of our locally sourced and seasonal menus – we are as comfortable, indeed accomplished, with the most sophisticated world cuisine as with a mediaeval style banquet. To whet your appetite, cast your eye over our selection of wedding menu packages – and feel free to ask your wedding planner about mixing and matching dishes.

If you have something particular in mind, no matter how exotic, don't hesitate to let us know – because nothing excites our award-winning chefs like the challenge of creating a special celebration menu for you.

So whatever your taste or special dietary needs: a full-scale banquet, tapas-style nibbles or anything in between, lay down the gauntlet, give them a budget and watch their creative culinary juices flow.

ACCOMMODATION

With the bridal suite, special rates on rooms and suites and complimentary use of our spa for overnight guests all wrapped up in your wedding package, the only thing you need to think about on the day is yourself, your partner and your new life together.





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YOUR WEDDING IN DETAIL



WEDDINGS AT
ARDOE HOUSE HOTEL & SPA

YOUR WEDDING IN DETAIL

WEDDING MENUS

We are here to help you ensure that your wedding day is everything you wish for and more, so please think of the information about our menus and packages as suggestions and guidelines to help you choose. For example, vegetarian options are included in the package price and you are welcome to upgrade any of the beverages and wines proposed with each meal option. Subject to the number of guests staying at the hotel, we may also be able to offer a complimentary function room for breakfast the morning after. Whatever your preferences, simply talk through your ideas with your Wedding Co-ordinator, who will do his/her utmost to ensure they are fulfilled.

CEREMONY ROOM HIRE

Mercure Aberdeen Ardoe House Hotel and Spa is licensed to hold Civil Marriage and Partnership Ceremonies for up to 70 guests in the Drawing Room (£750) or anything from 20 - 500 guests in our function suites or even al fresco in our magnificent grounds (£250).

GUEST NUMBERS

Please note that during peak periods we do impose a minimum number of guests for each suite. For example, 80 day guests are required for Friday weddings and a minimum of 100 for Saturday weddings in our Ogston, Crathes and Craigievar Suites. If you prefer a smaller, more intimate celebration you may prefer our Fraser Suite. Peak months are April – September, off peak months are October - March.

EXCLUSIVELY YOURS

Please ask your wedding co-ordinator about our 'Exclusively Yours' offer available for weddings Sunday - Thursday.

BOOKING CONDITIONS

To secure your provisional booking we will need an initial deposit of £500 within 14 days, followed by a further deposit of 85% of the estimated wedding value six weeks before the wedding (or immediately if the big day is less than six weeks away) with the balance payable no later than a week before the wedding. All payments are non-refundable.

MENU TASTING

To help you choose your perfect menu, we are happy to host a private menu tasting for up to four people at which you can sample two choices from each course and consult our chef for expert suggestions and advice. Menu tastings take place on Tuesdays and Thursdays between 2.30pm and 5.30pm, subject to availability.

ACCOMMODATION

As well as special preferential accommodation rates for your guests on the day, we offer you and your partner preferential rates both before and after your wedding day. If you have guests staying at the hotel the night before the wedding we do advise you to make specific dining arrangements for them.

PRE-WEDDING CELEBRATIONS

Whether it's the night before your big day and you are looking for an informal buffet or BBQ or if it's a pre-wedding celebration with the girls and boys, you'll find everything you need for a memorable weekend. Ladies can enjoy a luxury pamper package and indulge in pampering and relaxation in the spa. For the boys, your wedding co-ordinator can help organise activities such as laser clay pigeon shooting, golf, archery and quad bikes. Why not make your pre-celebration an event to remember?

OUTSIDE FOOD AND BEVERAGE POLICY

All food and beverages served at your wedding must be provided, prepared and served by the hotel and must be consumed on hotel premises – none must be brought into the hotel without special permission, for which service, the hotel reserves the right to make a charge (except for wedding cakes). Please note also that corkage is not permitted.



BLAIRS PACKAGE



WEDDINGS AT
ARDOE HOUSE HOTEL & SPA

BLAIRS PACKAGE

- Room hire for the wedding breakfast and evening reception
- Choice of five canapés on arrival
- Glass of Champagne on arrival
- Four course wedding breakfast with coffee
- Half-bottle of premium wine
- Glass of Champagne for the toast
- Evening buffet for day guests
- Two Privilege bedrooms for the bridal party on the wedding night
- Overnight stay in the Blairs Suite on the wedding night
- One-year gym membership for two
- Chair covers for the ceremony and wedding breakfast
- White table linen and napkins
- Red carpet welcome
- Silver cake stand and knife
- Printed menus, table plan and placecards
- Master of ceremonies
- Anniversary dinner, bed and breakfast in an Original House room

PROPOSED MENU OPTIONS:

CANAPÉS

Cannelloni of Smoked Salmon, Watercress Crème Fraîche
Carpaccio of Venison, Sloe Gin Jelly, Quail's Egg
Grilled Figs, Foie Gras Mousse
Confit of Duck and Apple, Pickled Cucumber
Vegetable Sushi, Pink Ginger, Wasabi, Soy Sauce (v)
Haddock and Spring Onion Croquette
Tiger King Prawn, Coriander Oil
Butternut Squash and Red Onion Brochette (v)
King Scallop in Parma Ham (£2.00 supp)

STARTERS

Salad of Cured Beef, Celeriac and Apple Slaw, Port Reduction
Prosciutto Ham, Crispy Poached Hen's Egg, Chicory, Micro Salad
Terrine of Smoked Eel and Foie Gras, Truffle Dressing
Shetland Crab, Verbena Mayonnaise, Textures of Cucumber

SOUPS

French Onion Soup, Gruyère Crouton
Oxtail Broth, Parsley Oil
She Crab Velouté
Lobster Bisque

SORBETS

Strawberry and Champagne
Kir Royale
Granny Smith and Calvados
Whisky

MAIN COURSE

Breast of Guinea Fowl, Rillettes of Confit Leg, Spinach, Squash Purée, Sloe Gin Jus
Rack of Scottish Lamb, wrapped in Basil Mousse, Aubergine Purée, Vine Tomato Sauce
Loin of Highland Venison, Root Vegetable Compression, Prune and Armagnac Sauce
Filet of Angus Beef, Celeraic Purée, Roast Shallots, Parsley Cream, Pan Jus

DESSERT

Valrhona Chocolate Tart, Saffron Ice Cream
Tasting of Scottish Desserts (Mini Topsy Laird, Rowanberry Jelly, Cranachan, Whisky Ice Cream)
Deconstructed Banoffee Pie
Apple, Blackberry and Rowanberry Crumble, Calvados Custard

EVENING BUFFET

Lemongrass Chicken Kebab, Thai-style Crab Cakes, Chilli Aioli, Vegetable Pakora, Skewered Beef Teriyaki, Vietnamese-style Spring Rolls
or
Traditional Sandwiches, Mini Pork and Leek Sausage with Mash, Chicken Skewers, Scottish Beef Chilli Burgers, Vegetable Quiche



DEVENICK PACKAGE



WEDDINGS AT
ARDOE HOUSE HOTEL & SPA

DEVENICK PACKAGE

- Room hire for the wedding breakfast and evening reception
- Choice of three canapés on arrival
- Glass of sparkling Kir Royale on arrival
- Three course wedding breakfast with coffee
- Half-bottle of house wine
- Glass of sparkling wine for the toast
- Evening buffet for day guests
- Overnight stay in the Devenick Feature Room on the wedding night
- Six-months gym membership for two
- Red carpet welcome
- White table linen and napkins
- Silver cake stand and knife
- Printed menus and table plan
- Master of ceremonies
- Anniversary dinner plus bottle of wine for two in Blairs Restaurant

PROPOSED MENU OPTIONS:

CANAPÉS

Chicken Liver Mousse, Redcurrant
Pickled Herring Polenta, Pimento & Dill
Gravadlax of Salmon, Pumpernickel,
Lemon Crème Fraîche
Haggis Bon Bon
Whisky Glazed Chicken Brochette
Sunblush Tomato, Boccancini,
Basil Powder (v)
Mini Yorkshire Pudding, Horseradish,
Onion Marmalade
Frittata of Grilled Vegetables, Basil
Mascarpone (v)

STARTERS

Salad of Smoked Duck Breast,
Raspberry Vinaigrette
Apple-Wood Smoked Salmon,
Lemon Balm Oil
Terrine of Smoked Chicken and Ham
Knuckle, Gherkins, Mustard Dressing
Poached Salmon, Crab and Cauliflower
Purée, Baby Capers and Raisin Vinaigrette

SOUPS

Cock-a-leekie
Cream of Cauliflower, Curry Oil (v)
Cream of Wild Mushrooms (v)
Ham Hock and Pea, Mint Oil

SORBETS

Passion Fruit and Guava
Lemon and Lime
Apple and Pernod
White Peach

MAIN COURSE

Breast of Chicken wrapped in Pancetta,
Wild Mushroom and Tarragon Mousse,
White Balsamic and Red Onion Jus
Rump of Scottish Lamb, Warm Potato Salad,
Lanark Blue Velouté, Port Reduction
24hr Slow-Roast Shoulder of Lemon-Myrtle-
Marinated Lamb, Roast Garlic and
Rosemary Jus
Roast Sirloin of Scottish Beef, Red Wine
& Thyme Jus

DESSERT

Amalfi Lemon Tart, Gin and Tonic Sorbet
Ardoe Topsy Laird
Passion Fruit Mousse, Pineapple Granite
Deconstructed Black Forest Gâteau

EVENING BUFFET

Stovies, Vegetarian Stovies, Beetroot,
Oat Cakes & Sandwiches
or
Chilli Con Carne, Tortilla Chips, Sour Cream,
Macaroni Cheese, Potato Wedges
or
Chicken Tikka Curry, Naan Bread,
Lamb Kofta Kebab, Mint Yoghurt, Pitta Bread,
Savoury Rice



DEESIDE PACKAGE



WEDDINGS AT
ARDOE HOUSE HOTEL & SPA

DEESIDE PACKAGE

- Room hire for the wedding breakfast and evening reception
- Glass of sparkling wine on arrival
- Three course wedding breakfast with coffee
- Half-bottle of house wine
- Glass of sparkling wine for the toast
- Evening buffet for day guests
- Overnight stay in the Manire Feature Room on the wedding night
- Red carpet welcome
- White table linen and napkins
- Silver cake stand and knife
- Printed menus and table plan
- Master of ceremonies
- Three-month gym membership for two
- Anniversary dinner for two in Blairs Restaurant

PROPOSED MENU OPTIONS:

STARTERS

Coarse Chicken Liver and Whisky Paté with Ciabatta Toast

Pressing of Salmon, Pickled Cucumber, Carrot and Cumin Dressing

Terrine of Ham Hock and Roast Shallot, Piccalilli Dressing

Arbroath Smokie and Potato Salad, Pink Grapefruit and Feta Cheese

Vine Tomato and Feta Cheese Tart, Rocket Salad, Black Olive Purée (v)

SOUPS

Cappuccino of Sautéed Girole Mushrooms (v)

Velouté of Butternut Squash, Black Truffle, Mascarpone (v)

Scotch Broth with Freshly Picked Herbs (v)

Vine Tomato and Roast Pimento, Sweet Basil Foam (v)

Carrot and Coriander (v)

MAIN COURSE

Slow Braised Shin of Scottish Beef, Bourguignon Garnish

Breast of Chicken stuffed with Bacon and Onion Skirlie, Whisky Butter Sauce

Slow Roast Loin of Pork, Sage Crust, Apple Relish, Cider and Arran Mustard Cream

Fillet of Cod with Chorizo Crust, Spring Onion Mash with Martini Cream

DESSERT

Granny Smith Apple Tart Tatin with Calvados Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce, Whisky Ice Cream

Lemon and Lime Cheesecake, Raspberry Compote

Chocolate Delice, Orange Ice Cream
Eton Mess-style Cranachan

EVENING BUFFET

Stovies, Vegetarian Stovies, Beetroot, Oat Cakes

or

Selection of Sandwiches, Potato Wedges, Mini Pies



WEDDING PACKAGE PRICING



WEDDINGS AT
ARDOE HOUSE HOTEL & SPA



WEDDING PACKAGE PRICING

2014

PACKAGE NAME	PEAK	OFF PEAK	EVENING GUESTS
Deeside Package	£78.00	£70.00	£13.00
Devenick Package	£84.00	£76.00	£15.00
Blairs Package	£98.00	£88.00	£17.00

2015

PACKAGE NAME	PEAK	OFF PEAK	EVENING GUESTS
Deeside Package	£81.00	£73.00	£14.00
Devenick Package	£87.00	£79.00	£16.00
Blairs Package	£100.00	£90.00	£18.00

2016

PACKAGE NAME	PEAK	OFF PEAK	EVENING GUESTS
Deeside Package	£84.00	£76.00	£15.00
Devenick Package	£90.00	£82.00	£17.00
Blairs Package	£102.00	£92.00	£19.00

2017

PACKAGE NAME	PEAK	OFF PEAK	EVENING GUESTS
Deeside Package	£87.00	£79.00	£16.00
Devenick Package	£93.00	£85.00	£18.00
Blairs Package	£104.00	£94.00	£20.00