

2018 Wedding Brochure

To Celebrate 20 yrs Hosting Weddings
Neil and Mary Blackburn of Fernie,
Wish you to join us for your Wedding Day

To enhance your special day we are pleased to offer one of the following
free of charge to any bookings taking one of our Packages for 70 Adult
guests or more.

Option 1

Evening Buffet of a Hog Roast

Freshly Roasted Locally reared pig served in a large floured Bap with
Crackling and Apple Sauce for up to 120 guests
Why not add Assorted Salad Leaves, Coleslaw and Potato Salad for £4.95
pp

Or

Option 2

Candelabras for Table Centres
Treehouse for Bride and Groom on their Wedding Night
Thrones for Bride and Groom during the meal
Candy Carousel for the evening Party
Evening Buffet of Bacon or Sausage in a roll one per person

2018

YOU DON'T HAVE TO BE A PRINCESS TO BE MARRIED IN A CASTLE - "WE WILL TREAT YOU LIKE ONE"

Neil and Mary Blackburn privately own Fernie Castle Hotel. This 14th century Castle is situated near St Andrews in the heart of the Ancient "Kingdom of Fife".

Neil and Mary personally supervise the complete operation of this Fairy Tale Castle with its Turrets, Private Loch and Ancient Ice House set in 17 acres of wooded grounds. It's hard to believe that the Castle has now stood for over 450 years and it still grows from strength to strength. Our standards are the same whether it's a pot of coffee by the open log fire to a full Banquet in the Balfour Suite; we here at Fernie will give you the service you deserve.

Fernie Castle is first glanced as you enter through the wooded drive with a large open lawn to the front, on entering you are greeted by a cheery open log fire and hand painted murals adorning the walls.

We can accommodate private groups of between ten to a larger gathering of up to one hundred and eighty in the Balfour Suite(our Circular Ballroom) overlooking the floodlit Loch. The Hotel has twenty individually well-appointed bedrooms available to wedding guests at a special rate subject to availability.

We understand that your wedding is the most special and unique day and we will ensure that no detail is overlooked to make it so.

The following information is for your consultation. This list is not extensive, however should you wish an especially themed event or require further details, please do not hesitate to contact either Neil or Mary.

Wedding prices for the year 2018

We have various rooms available should you wish to also have your wedding ceremony at the castle, the following charges apply:

Great Hall (80 approx.)	£495.00
Outside Lawn with Bridal Arch	£495.00
Georgian Room (40 approx.)	£325.00
Balfour Suite (180 approx)	£795.00

We can cater for 50 to 155 guests for a sit down meal and up to 180 guests for drinks, in the Balfour Suite and up to 50 persons in the Great Hall.

We are registered for both Civil and Religious Ceremonies, telephone Cupar 01334 412222 for the registrar.

As part of your reception requirements, we have pleasure in providing:

- * Red Carpet
- * Menu Cards
- * Cake Table, Stand and Knife
- * Place Cards

The Bridal Suite is available for your wedding night at a special rate.

Accommodation for your guests can also be arranged, tariff enclosed. Only 50% of rooms may be booked by any one function in advance, more bedrooms maybe made available nearer the proposed date.

For your wedding feast we have pleasure in enclosing our menus, which have been carefully created to appeal to a variety of tastes. Should you have any preferences, which are not shown or special diets, we will be happy to discuss them with you.

We maintain a comprehensive wine cellar, which includes our popular House red and white wines, and can offer you our assistance in selecting an appropriate wine to suit your menu selection.

Information is available regarding wedding stationary, cars, photographers, bands and discos etc. We can arrange flowers, balloons, candles and napkins co-coordinated to your colors to decorate the ballroom if you so wish.

We can also recommend the services of our resident piper, who will pipe the arrival of the bridal party and their guests at the castle, the Bride and Groom into their wedding feast, for an approximate cost of £170.00 (included in our Packages)

Children's meals can be charged at half a portion at half the price or alternatively
A separate child's menu is available, see menu 10

Please visit our web site on: www.fernycastle.co.uk.

Special Bedroom rate for wedding guests
These prices are per person for Bed & Breakfast and include Vat

<u>Room type</u>	<u>Squire and Lady</u>	<u>King and Queen</u>	<u>Monarchs Suite</u>
Jan/Feb/March	£65.00bb	£75.00bb	£85.00bb
April/May	£70.00bb	£80.00bb	£95.00bb
June/July/August/September	£75.00b	£85.00bb	£110.00bb
October/November/December	£65.00bb	£75.00bb	£85.00bb

If you would like The Turret Suite for your honeymoon night this will be charged at the King & Queen Bedroom rate.

If you would like The Treehouse Suite for your honeymoon night this will be offered to you at a rate of £395.00 per night)

Kids sharing with adults up to 14yrs old are charged at £35.00 to include Breakfast per night

DEPOSIT AND BOOKING CONDITIONS

1. Provisional bookings will be held for two weeks only, in order to secure your date and to allow us to make appropriate arrangements, we would ask for a deposit of £1500.00 (£2000.00 for the Monarchs package) which will be deducted from the final account. Any cancellation will forfeit the deposit. Cancellation within 16 weeks will incur 50% of the estimated bill as a cancellation fee; Cancellation within 8 weeks will incur 80% of the estimated bill as a cancellation fee. Cancellation within 2 weeks will incur 100% of estimated bill as a cancellation fee. Receipt of deposit will be taken as your agreement to our company terms and conditions of booking as detailed on the last page.
2. Approximately Sixteen to Twelve weeks prior to the wedding we would like to discuss arrangements.
3. Twelve weeks prior to the wedding, we would require a further deposit of 50% of total estimated bill.
4. Two Weeks prior to the wedding, we request proposed final numbers and table plan.
5. The final numbers attending the wedding should be given five days before the event. The amount payable by the customer will be calculated between the anticipated and final number of guests actually attending, whichever is greater, less deposits paid.
6. The final account is payable 5 days before the event and the company reserves the right to charge overdue accounts interest at bank base rate plus 4%.
7. Please note that all prices quoted are for the year of this pack inclusive of VAT at the current rate. The company reserves the right to alter prices at any time. However, confirmed reservations will remain at the prices quoted subject to any variation in the V.A.T. rate
8. Please note for payments by Credit Card a supplement of 2.5% may be applied

PLEASE REMEMBER TO REGISTER WITH CUPAR REGISTRARS OFFICE

FERNIE CASTLE

ALL-INCLUSIVE WEDDING PACKAGES

Why not relax and let us take care of everything on your very special day. Here at Fernie, (the only true Castle Hotel in Fife), our staff are real professionals, where warmth and friendliness go hand in hand with the best possible service.

PRINCESS PACKAGE

£80.00 per person

JANUARY 2ND - MAY 30TH 2018 / OCTOBER 1ST - 29TH DECEMBER 2018

(Excluding Christmas and New Year, Please ask for a separate quotation.)

- * Red Carpet awaits your arrival
- * Piper to welcome you and your guests to the castle
- * A welcome drink of Bucks Fizz or Orange Juice or your preferred choice
- * A Glass and Top up of House Wine with the Meal
- * A Glass of Sparkling Wine for the Toast Drink
- * A tantalising four-course menu, choice of menu's 1, 2 or 3 (supplement added for choice of other menus)
- * Master of Ceremonies
- * Traditional cake-stand and silver wedding knife (use of)
- * Personalised, place cards and menus
- * Preferential accommodation rates.
- * Banqueting Room Hire charge is included for day and Evening Function
- * Any Evening Guests there is no Charge, just if you require a buffet to be served

The above Princess Package price is for 70 adults
For 60 adults £85.00pp For 50 adults £90.00pp
Please ask for a separate quotation for numbers less than 50.

You may wish to add the following to complement your wedding day

Silver Venus Candelabras 5 candles in each	£30.00 each
The Two Throne Chairs at the Top Table	£280.00
Victorian Ice Cream Tricycle (includes 80 cones, manned)	£295.00
Candy Floss Machine for Two Hours (manned)	£180.00
Swan Pedelo on the Lochan	P.O.A.

For A Full list of Hire Items please Contact Reception

KINGS PACKAGE

£90.00 per person

(Please note we offer a 10% discount to weddings on a Monday to Thursday

JUNE 1ST - SEPTEMBER 30TH 2018

- * Red Carpet awaits your arrival
- * Piper to welcome you and your guests to the castle
- * A welcome drink of Bucks Fizz or Orange Juice or your preferred choice
- * A Glass and top up of House Wine with the Meal
- * A tantalising four-course menu, choice of menu's 1, 2 or 3 (supplement added for choice of other menus)
- * A Glass of Sparkling Wine for the Toast Drink
- * Master of Ceremonies
- * Traditional cake-stand and silver wedding knife (use of)
- * Personalised, place cards and menus
- * Preferential accommodation rates.
- * Banqueting Room Hire charge is included for day and Evening Function
- * Any Evening Guests there is no Charge, just if you require a Buffet to be served

The above King's Package price is for 70 adults

For 60 adults £95.00pp for 50 adults £99.00pp

Please ask for a separate quotation for numbers less than 50.

You may wish to add the following to complement your wedding day

Silver Venus Candelabras 5 candles in each	£30.00each
Throne Chairs at the Top Table	£280.00
Victorian Ice Cream Tricycle (includes 80 cones, manned)	£295.00
Candy Floss Machine for Two Hours (manned)	£180.00
Swan Pedelo	P.O.A.

For A Full list of Hire Items please Contact Reception

MONARCHS PACKAGE

Exclusive use of our castle and Grounds for 24 hours

Based on 40 resident guests
For extra day guests £80.00 per person.

January & February £9,950

March & April £11,250

May & June £12,450

July & August £14,550

September £12,450

October and November £11,250

December £10,250

(Excluding Christmas, New Year & Easter

Please ask for a separate quotation for these periods.)

- * The use of the Lawn or Great Hall for the Wedding ceremony
- * Red Carpet awaiting your arrival at front door
- * The Piper to welcome you and your guests to the castle
- * A Master of Ceremonies
- * A choice of welcome drinks perhaps Bucks Fizz, Whisky, Glass of House wine or Fruit Punch two per person
- * Canapés
- * A tantalising four course menu, choice of menus up to number 5. Supplement Added for choice of other menus
- * Two glasses of House wine with meal
- * A glass of Champagne for the speeches, toasts
- * Hire of Fresh Flowers throughout the castle coordinated to your bridal colours, And Silver Candelabras with 5 candles each for the meal tables
- * Traditional cake-stand and silver wedding knife.
- * Personalised, place cards and menus
- * Evening buffet menu F1 for your 40 resident guests (also included in your day guest charge) this can be adapted to suit your choice of menu
- * Accommodation for up to 40 guests including Full Scottish Breakfast.
- * Banqueting Room Hire charge is included
- * The Tree house for the bride and groom

Menu 1

Specimen menu £25.75

Carrot and Coriander Soup Drizzled with Fresh Cream

~o0o~

Supreme of Chicken Stuffed with Haggis and surrounded with a Whisky cream Sauce

Or

Spicy Bean and vegetable Parcel topped with a Cheese Crust

Selection of Seasonal Vegetables and Potatoes

~o0o~

Raspberry Cranacan

Fresh Raspberries, Whipped Cream infused with Honey, toasted pin head Oats and laced with Drambuie

~o0o~

Tea or Coffee and Fudge

Menu 2

Specimen menu £28.95

Homemade Broccoli and Blue Cheese Soup

Or

Haggis Bon-Bon wrapped in Filo Pastry and served with a whisky Cream Sauce

~o0o~

Oven Roasted Loin of Pork accompanied with a Sage and Apple Stuffing Topped with an Onion Gray

Or

Grilled Cushion of Salmon Drizzled with a Prawn and Herb infused Butter

Or

Quorn and Mushrooms slowly cooked in White Wine, Cream and Herbs served with a Pastry Top

Selection of Seasonal Vegetables and Potatoes

~o0o~

Traditional Sticky Toffee Pudding Drizzled with a Butter Scotch Sauce

Or

Individual Meringue Vacherin filled with a Raspberry and Rum Syllabub

~o0o~

Tea or Coffee and Fudge

Menu 3

Specimen menu £32.95

Prawn, Celery and Apple laced with a Tomato Mayonnaise served on a bed of Crispy Salad Leaves

Or

Homemade Leek and Potato Soup Topped with Croutons and a Splash of Fresh Cream

~o0o~

Oven Roasted Leg of Border Lamb infused with Rosemary
And served with a Gravy of its own roasting juices

Or

Cushion of Tay Salmon poached in Saffron and Fennel Court Bouillon topped with Deep Fried Spaghetti of Vegetables

Or

Wild Mushroom Pancake filled with Asparagus and Vegetables, circled with a Herb and Garlic cream

Selection of Seasonal Vegetables and Potatoes

~o0o~

Baileys Brulee with a Round of Shortbread and Compote of Soft Berries

Or

Chocolate and Vanilla Tart served on a pool of Rich Chocolate Sauce

~o0o~

Tea or Coffee and Fudge

Menu 4

Specimen menu £34.95

Strips of Smoked Salmon, Crispy Salad Leaves and Fresh Coriander Tossed in
Vinaigrette

Or

Wild Mushroom Soup laced with Fresh Cream

~oOo~

Roast Sirloin of Scottish Beef accompanied by a Haggis Dumpling
Thyme and Onion Gravy

Or

Supreme of Grampian Chicken Smothered with a Whole Grain Mustard, Onion and
Cream Sauce

Or

Spicy Bean and Vegetable Fritters topped with Crispy Leek and set on a
Garlic and Wild Mushroom Cream

Selection of Seasonal Vegetables and Potatoes

~oOo~

Brandy Snap Basket Filled with Crushed merquine Summer Berries and whipped Cream

Or

McCallums Delight
Wafer thin Shortbread with Black Cherries, Vanilla Ice-cream and whipped Cream

~oOo~

Tea or Coffee and Petit Fours

Menu 5
Specimen menu £39.95

~oOo~

Terrine of Duck set on a bed of bitter Salad Leaves and served
With toasted Brioche and Onion Chutney

Or

Cream of Carrot and Sweet Potato Soup topped with Truffle oil

~oOo~

Loin of Border Lamb Stuffed with Spinach and Circled with a Minted Gravy

Or

Steamed Cushion of Tay Salmon Drizzled with a Creel Prawn and Scallop Cream

Or

Courgette, Wild Mushroom and Broccoli Strudel topped with a Cheese Crust and circled
with a Herb and Tomato Sauce

~oOo~

Selection of Seasonal Vegetables and Potatoes

~oOo~

Vanilla and Coconut Sponge topped with Caramelized Pineapple surrounded with a
Mango Syrup

Or

Meringue Nest Filled with a Berry Compote and Topped with a Vanilla Cream

~oOo~

Tea or Coffee and Petit Fours

Menu 6

Specimen menu £45.00

~oOo~

Goose Liver Terrine with Toasted Brioche

~oOo~

East Coast Creel Prawns, grilled and brushed with
Fresh Herbs and Garlic Butter

~oOo~

Individual Fillet of Beef Wellington (6oz Fillet of Aberdeen Angus
Stuffed with a Wild Mushroom and Onion Duxelle and
Wrapped in Puff Pastry) served with a Madeira Jus-Lie

~oOo~

Selection of Seasonal Vegetables and Potatoes

~oOo~

Dark Chocolate Torte with Pistachio Ice-cream

Or

A Selection of Scottish Cheeses and Biscuits

~oOo~

Tea or Coffee and Petit Fours

Vegetarian Menu 7

Specimen menu £28.75

~oOo~

Platter of Exotic Fruits glazed with a Lagavulin Sabayon

Or

Roasted Pepper and Dill Broth with Coriander

~oOo~

Savoury Pancake filled with Wild Mushrooms and smothered in a
Smoked Cheese Sauce

Or

Gateau of Spinach and Courgette Glazed with Goats Cheese and served with a Course
Grain Mustard sauce

~oOo~

Selection of Seasonal Vegetables and Potatoes

~oOo~

Bakewell Tart with Marmalade Glaze

Or

Choux Pastry Swan filled with Caramel Ice
Cream

~oOo~

Tea or Coffee and Mints

Children's' Menu 8

£19.95

Cream of Tomato Soup

Or

Melon Boat

~oOo~

Chicken Pieces Bread Crumbed with French Fried Potatoes

Or

Curly Pasta Shapes in a rich Tomato Sauce

~oOo~

Assorted Ice-cream

Or

Dessert from the main Menu

CANAPES

(£7.95 per person)

Spicy Mini Chicken Kebabs, Baked Haggis and Filo Parcels
Smoked Salmon and Cream Cheese tartlets

Mini Vol-en-Vents filled with spicy Tomato and Red Pepper

Or

Sweet Canapés £7.95 pp

Whole Strawberry dipped in Chocolate

Fruit Kebabs in a Raspberry Glaze

Marshmallow dipped in Chocolate

Pineapple Pieces with Coconut and Lime sauce

BUFFET MENU F1

(£9.95 per person)

A Selection of freshly cut Sandwiches: -

Smoked Ham and Arran Mustard

Prawn Marie Rose

Prime Roast Beef and Horseradish

Egg Mayonnaise

Salad and Watercress

Tuna and Cucumber laced with Mayonnaise

Cocktail Sausage Rolls

BUFFET MENU F2

(£12.95 per person)

A Selection of freshly cut Sandwiches: -

Smoked Ham and Arran Mustard

Prawn Marie Rose

Prime Roast Beef and Horseradish

Egg Mayonnaise Salad and Watercress

Tuna and Cucumber laced with Mayonnaise

Baked Haggis and Filo Parcels, Spiced Chicken Drumsticks

Cocktail sausage Rolls

BUFFET MENU F3

(£15.95 per person)

Your Choice of either

Haggis, Neeps and Tatties served with Crusty Bread

Or

Stovies, traditionally made and served with Garlic Bread

**Please note other Buffet options available, Bacon Butties, Sausage in a roll,
Hotdogs etc £4.95 each please ask for details**

TERMS AND CONDITIONS

1. **LICENSING AND STATUTORY REGULATIONS** The Hotel and functions and conferences within it are subject to Statutory Regulations including those relating to fire precautions and entertainment. The regulation must be strictly observed and a copy is available from the Company. The provision of the Scottish Licensing Act 1976 must be observed.
2. **THIRD PARTY PERSONAL INSURANCE** The Company shall not be held responsible for the death or bodily injury arising from any cause whatsoever to a persons visiting the allocated rooms on behalf of, at the invitation of, or at the request of the customer whether such death or injury occurs within the allocation or in any part of the Hotel. B. persons employed by the hirer during the period of hire whether such death or injury occurs within the allocated rooms or in any part of the Hotel.
3. **STOLEN PERSONAL PROPERTY** The Company
does not accept responsibility for the property of customers or guests. Coat hooks are provided for the convenience of customers and guests, but any goods placed on the coat hooks are placed at the owner's own risk and without any obligation on the part of the Company. Insurers can be recommended by the Company to cover any function.
4. **EQUIPMENT AND STORAGE** The Hotel will assist clients where reasonably possible with any storage or equipment etc. The Company does not accept liability for loss or damage to any item of equipment, furniture, stock or the like.
5. **PROFESSIONAL BODIES AND PERFORMING RIGHTS** The
Company reserves the right to object to the employment by customers and guest of any Photographer, Toastmaster, Band, Musician, or other persons in connection with any function or conference and will without obligation be placed to give customers and guests the benefit of their advice or recommendations in this connection. It shall be the responsibility to the customer to ensure that where applicable, Performing Rights Society forms are completed by Band or Musicians employed by the customer.
6. **CORKAGE** No wines or spirits may be brought into the allocated function rooms or bedrooms by customers or your guests for consumption on the premises. Guests may provide their own choice of wine, subject to a corkage charge being determined by the Hotel and VAT at the relevant rate.
7. **FINISHING TIMES** Functions, conferences and other events are required to finish at the time agreed when the booking is made. Extensions to this time are at the sole discretion of the Company and are in any event subject to the Licensing Statutory Regulations referred to in clause 2.
8. **GENERAL LIABILITY** The Hotel will not be liable for any failure to provide the services contracted in the following circumstances:
 - i) Industrial action by Company's employees
 - ii) Industrial action by the staff of a major supplier
 - iii) Fire, lightening, aircraft impact, explosions, riot and civil commotion, malicious damages, storm, tempest, flood, burst pipes, earthquake and impact. Postal bookings not received.
 - iv) Breakdown of plant or any failure to supply the hotel of gas, electricity, water supplies etc. Without prejudice to the foregoing and without inferring liability against the Company undertake to take all possible action to alleviate with the law of Scotland.
9. **DAMAGE** The customer shall be responsible for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay to the Company on demand the amount required to make good or remedy any such damage.
10. **ADVERTISING**
Clients wishing to print details of the hotel or its telephone number in any publication or advertisement must first obtain written agreement from the hotel management prior to doing so.
11. **ERRORS**
The Company reserves the right to rescind any booking and refund any monies paid without further penalty where the booking has been accepted in error and the hotel is, in the opinion of the Company, unable to provide the appropriate service.
12. **CUSTOMER RIGHTS**
This agreement does not affect any rights, which the customer may have under the Hotel Proprietors Act 1956 where the act applies.