



HILLHOUSE
WEDDINGS 2014





Hillhouse is one of Southwest Scotland's most exclusive wedding venues. We are different from most wedding venues as we limit the number of weddings at Hillhouse in order to maintain extremely high standards. We also offer complete privacy; you and your guests will have exclusive use of Hillhouse and its wonderful grounds.

Your wedding day is one of the most important days of your life, and the wedding venue is a vital part of the experience. Our beautiful Georgian house makes the ideal backdrop to your perfect day. Hillhouse house and gardens have a secluded, intimate atmosphere that will make your wedding feel uniquely personal.

There's no doubt about it, even the most simple weddings need plenty of planning. Our wedding manager can guide you through the complicated and often stressful process of organising a wedding, from numbers to budgets and everything in between.





We understand how important it is for you to have the wedding of your dreams. Let us know about any ideas you have for the big day, we'll do our very best to make them happen. We pride ourselves on our flexibility. Weddings are all about memories, and at Hillhouse you can be sure they'll be perfect.

Hillhouse has been a private country house for over 300 years, and still remains privately owned. We feel that this is what enables us to provide such intimate and private surroundings and atmosphere for your wedding day.

At Hillhouse we can cater for weddings of any size. Smaller more intimate weddings can be held within the house, whilst larger weddings are held outside in our stunning gardens within a luxury marquee.



Larger weddings at Hillhouse are held within one of our luxury marquees. Each and every marquee is unique. They are erected individually for each and every wedding and all of our marquees are built to meet our clients wishes, from size and layout to decor, lighting and tableware. Along with the fact that we also strictly limit the number of weddings we do here, you can rest assured that your wedding will be unique.

When holding a marquee wedding at Hillhouse, you may wish to maximise your enjoyment of the weekend by staying overnight within the house. We have ten luxurious bedrooms as well as six reception rooms, enabling up to twenty of your close friends and family to stay with you. The day before can often be a very exciting time and many of our clients enjoy working with our friendly staff so that they can add their own personal touches.





Our house weddings are perfect for those wanting a more intimate day. Your guests will be able to stay in the house with you for the weekend, enabling you all to enjoy the luxurious and elegant surroundings and more importantly spend some time with your close friends and family.

The ceremony itself can be held within the house, or outside within our stunning walled garden. Your wedding breakfast can then be enjoyed in our magnificent Ballroom. The Ballroom is also the perfect place should you wish to enjoy some dancing after your wedding breakfast has finished. Our house weddings are ideal for those who want a more private affair for their wedding.

We know the wedding breakfast is an extremely important part to any wedding. At Hillhouse we pride ourselves in tailoring our menus to suit the each and every individual.





Our chefs have been handpicked from across Scotland and meet the very high standards that we require here and our team at Hillhouse are dedicated to bringing a wealth of experience to help plan your menu, wines and drinks for the day. They will guide you through our extensive menu and wine list to help you choose those which suit you and your guests.

Alice Vernon, our Head Chef, is as passionate about the presentation of each dish as she is about the taste, so your wedding breakfast is guaranteed to be imaginative and inspired. With years of experience for sourcing only the finest ingredients, Alice and her team travel throughout Scotland and beyond to ensure that each dish contains flavours and textures that you and your guests will never forget.



For each and every wedding we will design a set menu that suits your taste and requirements exactly. We will guide you through all of the many options that are available to you and make sure that we get everything 'just right' for you.

Delicious food cooked by the best chefs from the highest quality produce served by exceptionally friendly and attentive staff are paramount to the way we do things here at Hillhouse.

You are welcome to provide your own drink free of corkage, which our staff will serve all day and night. Alternatively we are delighted to provide all or part of the wine and drinks package.

HILLHOUSE FACILITY FEE & TARIFF

All prices are inclusive of VAT at the rate of 20%.

We will be able to give you a bespoke package and price based on your actual numbers and wishes upon application.

HOUSE WEDDINGS

(Up to 40 Guests, available January - December)

Price Inclusive of	Price Exclusive of	Price
<ul style="list-style-type: none">❖ Exclusive use of Hillhouse, including luxury accommodation in 10 bedrooms for up to 20 guests for 2 nights❖ Exclusive use of Hillhouse grounds and gardens❖ Wedding facility fee for up to 40 guests in total❖ Carriages at 12:30am❖ VAT at the rate of 20%	<ul style="list-style-type: none">❖ Dining not included❖ Drink not included	£5,900

MARQUEE WEDDINGS

(40 - 240 Guests, available May - September)

Price Inclusive of	Price Exclusive of	Price
<ul style="list-style-type: none">❖ Exclusive use of Hillhouse grounds and gardens❖ Walled Garden marquee site❖ Site event staff, including security and car parking❖ Marquee wedding facility fee for up to 240 guests❖ Carriages at 12:30am❖ VAT at the rate of 20%	<ul style="list-style-type: none">❖ Dining not included❖ Drink not included❖ Marquee not included	£4,000
<ul style="list-style-type: none">❖ All of the above plus:❖ Exclusive use of Hillhouse, including luxury accommodation in 10 bedrooms for up to 20 guests for 2 nights❖ Please note use of the house is strictly restricted to resident guests	<ul style="list-style-type: none">❖ Dining not included❖ Drink not included❖ Marquee not included	£7,300

BESPOKE MARQUEE TARIFF

The prices below are indicative for the size and specifications detailed. All prices are inclusive of VAT at the rate of 20%.

Our marquees are provided by Finesse Marquees, which is south west Scotland's premier marquee company. Each and every marquee is designed to your exact specification.

Price Inclusive of	Size/Number of Guests	Price
<ul style="list-style-type: none"> ❖ One white marquee with some windowed and clear sides ❖ Fully interlocking stained and varnished wooden floor throughout ❖ Carpet on the dining area in a colour of your choice ❖ Lined throughout in linings of your choice ❖ Interior lighting chosen from a selection of both traditional and contemporary solutions all dimmer controlled ❖ Exterior lighting both practical and decorative to highlight aspects of the surroundings ❖ Entrance awning 20ft by 20ft, double doors and matting to steps ❖ Entrance awning 20ft by 20ft, single door and matting leading to loo ❖ Awnings adjoining marquee to Catering area ❖ PA system for speeches (cordless microphone and two speakers) ❖ Chairs for each guest with a coloured pad of your choice ❖ Round dining tables (8-12 guests per table) ❖ Service tables ❖ White linen napkins for each guest ❖ White round tablecloths to the ground for 6ft round tables ❖ White 70x108 white tablecloths for top table/service tables ❖ 4ft round tables, white round tablecloths to match and extra chairs for occasional seating outside for the reception ❖ One 3ft round cake table and cloth ❖ Balustrades and plinths to divide dance area and dining area ❖ Coat rail and hangers ❖ Easel and board for table plan ❖ Stage for band ❖ Delivery and collection of chairs and furniture ❖ Power distribution equipment ❖ One indirect gas fired thermostatically controlled blow heater and gas ❖ Luxury loo unit 	1,800 sq ft Marquee 70 - 90 Guests	£5,345
	2,100 sq ft Marquee 80 - 100 Guests	£5,995
	2,400 sq ft Marquee 100 - 120 Guests	£7,295
	3,000 sq ft Marquee 120 - 150 Guests	£8,495
	3,600 sq ft Marquee 150 - 180 Guests	£9,795
	4,200 sq ft Marquee 200 - 240 Guests	£11,195

WEDDING BREAKFAST & DINING

All prices are inclusive of VAT at the rate of 20%.

Our catering is provided by By Alice Bespoke Catering, which is south west Scotland's premier catering company.

SET MENU TARIFF

All prices are INCLUSIVE of:

- A set menu, meaning the same menu for all guests with alternatives for guests with special dietary requirements
- A personal member of waiting staff for each table to ensure that your guests receive the highest level of service
- Extremely friendly bar staff to ensure your guest's glasses are always attended
- Handpicked chefs and sous chefs from across Scotland who share our passion for excellent food
- The freshest and highest quality ingredients from across Scotland and Ayrshire. We aim to source our ingredients from award winning suppliers where possible
- Please note we DO NOT charge corkage

All prices are EXCLUSIVE of:

- Supplements (Please refer to menu below)
- Caterhire (Required for marquee weddings only)

Canapés (Price per variety of canapé chosen)	£1.60 - £2.20 per person
2 Course Menu	£39.00 per person
3 Course Menu	£42.00 per person
4 Course Menu	£48.00 per person
Cheeseboard	£4.50 per person
Evening Snack	£3.50 per person

CATERHIRE TARIFF

Indicative prices INCLUSIVE of:

- Fully equipped marquee kitchen
- Tableware, place settings, linen
- Bar hire, fridges, bar glassware
- Based on premium range of caterhire, upgrades and downgrades are available
- Exact price will be determined by your final number of guests, menu, kitchen equipment required and caterhire range chosen

60 - 240 guests £20.00 - £13.50 per person

SET MENU SELECTION

CANAPÉS

COLD

Canapés at £1.60 per person

Flaked salmon with horseradish, lemon and dill on toasts

Ginger, lime and chilli spiced prawns served in Chinese spoons

Game pâté on toasted brioche rounds

Mini chicken caesar salad tartlets

Beetroot and stilton crostini (v)

Canapés at £1.90 per person

Asian crab salad croustades

Oak roasted salmon and quails egg tartlets with hollandaise

Rare roasted beef on toasted croute with salsa verde

Seared duck with raspberry jelly on fried bread

Quails eggs with paprika and celery salt (v)

Mini Mediterranean scones with crumbled goats cheese and sunblushed tomato (v)

Canapés at £2.20 per person

Lobster salad spoon

Smoked salmon and lemon infused salsify

Smoked venison and mascarpone filo tartlet with cranberry relish

HOT

Canapés at £1.60 per person

Ginger, chilli and lime spiced prawn skewers

Parmesan crusted haddock goujons with a caper aioli

Mini croque monsieur

Duck satay with peanut sauce

Mini camembert and sweet chilli tartlets (v)

Canapés at £1.90 per person

Mini Thai crab cakes with chilli and coriander dip

Prawn and fennel bisque in an espresso cup

Mini bangers and mash with tomato relish

Mushroom, bacon and gruyere mini vol au vent

Butternut, parmesan and sage fritters with a caramelised onion and creme fraiche (v)

Asparagus and mascarpone tartlets (v)

Canapés at £2.20 per person

Pan fried scallops served on a Chinese spoon with an apple and ginger dressing

Lightly fried Langoustine tails and fresh basil with fresh tomato pesto

Scotch Quails eggs

AMUSE BOUCHE

West Coast King Scottish Scallop

Creamed truffled cabbage on an elegant white teardrop spoon

Ragstone Goats Cheese Chiboust

Rosemary and parmesan shortbread biscuit and red onion marmalade

Carpaccio of Scottish Beef

Rocket and mascarpone, served on a drizzled croute with truffle oil and parmesan shavings

Crab Salad on a cucumber disc

Herb and lemon creme fraiche

Fresh petit pois and mint soup shot

With parmesan stick and truffle oil

STARTERS

(All of our starters are served with a selection of freshly baked bread)

Pear, Mango and Avocado Salad (v)

Rocket leaves and Balsamic dressing

Gazpacho Soup (v)

Herby croutons and selection of fresh breads

Goats Cheese and Caramelised Red Onion Tartlet (v)

Mixed micro herbs and Balsamic syrup

Melon and Parma Ham

Micro leaves and strawberry salsa

Chicken Liver Parfait

Onion marmalade and traditional Scottish oatcakes

Smoked Mackerel Pâté

Beetroot relish and oatcakes

Smoked Trout and Horseradish Terrine

Salad leaves and Melba Toasts

Traditional Scottish haggis, neeps and tatties

Foaming Whiskey and chive sauce

STARTERS *continued*

Oak Roasted Scottish Salmon

Mango and avocado salsa and micro herb leaves

Smoked Scottish Salmon

Lemon scented celeriac remoulade and micro herbs

Seared West Coast King Scallops

Rocket and parmesan salad, crisp parma ham and Stornaway black pudding
(£2.50 supplement per person)

INTERMEDIARY COURSES & PALET CLEANSERS

Champagne Sorbet

Ginger and Black Pepper Sorbet

Melon and Pimm's Sorbet

Pear and Sauternes Sorbet

Hendricks Gin and Tonic Sorbet with Cucumber

MAIN COURSES

Leek and Gruyere Filo Tartlet (v)

Fragrant cous cous and garden salad with dressing

Fillet of Scottish Salmon

Shallot and Champagne foam. Served with chive buttered Anya potatoes and crunchy green garden leaves

Pan Fried Fillet of Halibut

Pickled cucumber and dill. Served with creamy mash and seasonal green vegetables

Lemon and Thyme Chicken

Creamy mashed potatoes, served wilted spinach and greens

MAIN COURSES *continued*

Fillet of Dalduff Farm Pork

Creamed chive mash and greens. Served with a mustard crème fraîche and apple sauce

Authentic Lamb Josh Rogan

Fragrant rice and seasonal vegetables and popadoms

New Season Ayrshire Lamb

Mustard and celeriac remoulade, chantenay carrots and minted new potatoes. Served with a rosemary jus

Rack of Ayrshire Lamb

Mustard mash and seasonal vegetables, red wine jus and jellies

(£3.50 supplement per person)

Rolled Ayrshire Sirloin of Beef

Garlic and herb sautéed potatoes and seasonal vegetables

Fillet of Ayrshire Beef

Dauphinoise potatoes and roasted vegetable baskets with a rich wine sauce, mustards and horseradish cream

(£4.50 supplement per person)

Gin Poached Fillet of Venison

Caramelised fig, seasonal vegetable medley and Dauphinoise potatoes

(£4.50 supplement per person)

Traditional Roast Partridge

Rosemary and cardamon jus. Served with sautéed spinach, wild mushrooms and game chips

(£4.50 supplement per person)

Roast Breast of Duck

Caramelised shallots, dauphinoise potatoes, sautéed spinach and Madeira jus

(£3.50 supplement per person)

SAVOURY COURSES

Scotch Woodcock

Soft scrambled free range egg on a fried bread round

Traditional Welsh Rarebit

Melted mature Scottish cheddar on toast

DESSERTS

Lemon Mousse

Homemade shortbread and berry coulis

Homemade Honeycomb Ice cream

Passionfruit and mint

Scottish Raspberry Crannachan

Caramelised oats and homemade shortbread

Berry Sorbet in Brandy Baskets

Mini balls of melon and seasonal compote and coulis

Lemon and Elderflower Syllabub

Blueberries, mint and amoretti

Iced lemon Meringue Roulade

Summer berries and mint

Mini Berry Meringue Pavlovas

Coulis and mint

Chocolate Espresso Torte

With espresso mascarpone creme and summer fruit compote

Sticky Toffee Pudding

Homemade vanilla ice-cream

Banana and Amoretti Cheesecake

Berries and coulis

Plum and Almond Tart

Homemade vanilla ice-cream and mint

Chocolate Ginger Terrine

Homemade orange and lime ice-cream

Assiette of Hillhouse Desserts

Hillhouse rhubarb fool with amoretti, mini bitter chocolate pot and mini bite of zesty lemon tart with berry coulis
(£2.50 supplement per person)

Citrus Assiette of Desserts

Mini key lime and meringue pie, lemon sorbet and chocolate and orange cup
(£2.50 supplement per person)

CHEESEBOARD

A Selection of Scottish & Continental Cheeses

With biscuits, fresh fruit and homemade chutney

EVENING SNACKS

Bacon Roll

Stovies

Scottish potato and meat stew
(£1.50 Supplement per head)

ARRANGEMENTS WITH THE REGISTRAR

Formalities before your Marriage (Any marriage regardless of civil or religious)

Approximately 4-6 weeks before the date of your marriage, both bride and groom should complete Marriage Notice Forms (Form M10). Download links below:

[M10 Form](#)

[Notes on completing M10 Form](#)

These forms must be submitted along with birth certificates and [fee](#) to the Ayr Registration Office. Certain other documentation must also be submitted if either you or your partner has been previously married, or is a foreign national.

If you are outside the British Isles the Registrar may ask to see your valid passport or other document allowing you to be in the country.

From 1 February 2005, if you are visiting the UK to be married and you are a citizen of a country that is not a member of the European Economic Area, you will need to apply for a visa before you travel. If you do not get a visa the registrar will not be able to accept your notice of marriage and you will not be able to marry in the UK. Obtaining a visa should be straight forward. For more information visit the [UK Visas website](#), click on "Visitors" or contact your nearest British Embassy, Consulate or High Commission for advice.

If you are already in the UK, and you are a citizen of a country that is not a member of the European Economic Area, you will need the approval of the Home Secretary to be married here. This will be provided in the form of a certificate of approval. For more information visit the [Home Office website](#) or call the Immigration and Nationality Enquiry Bureau on 0870 606 7766, or write to Immigration and Nationality Directorate, Lunar House, 40 Wellesley Road, Croydon, CR9 2BY.

The registrar also requires the full names and addresses of the two persons, who must be aged 16 years or over, acting as witnesses to your marriage. [Marriage Notice Forms and Witness Information Forms](#) may be obtained from any Registration Office in Scotland or downloaded by clicking the link above.

When submitting the completed forms, they must be accompanied by both of your birth certificates. Please note that certain other documentation may be supplied if you or your partner has been formerly married, or is a foreign national.

Ayr Registration Office

Office hours: Monday to Thursday 8.45am to 4.45pm; Friday 8.45am to 4.00pm. Closed for lunch: Monday to Friday 12:30pm to 1:30pm

Registration is by appointment between 9.00am and 4.00pm.

In cases of emergency outwith office hours, a Registrar may be contacted on 01292 266289.

[Ayr Registration Office](#)

5-9 High Street,

Ayr

KA7 1LU

Telephone: 01292 617617

Fax: 01292 885643

Email: [Ayr Registrars](#)

Weddings to be held at Hillhouse and conducted by the Registrar

When you have decided on a date for your marriage, contact the Ayr Registration Office to check availability.

Bookings may be made by contacting the Ayr Registration Office. Details above.

Please make your booking as soon as possible to ensure the date and time preferred is available.

A civil ceremony can be built around your own choice of wording. As part of the ceremony, it is essential for you both to identify yourselves as being the persons named on the schedule document, for you each to declare that you accept one another as lawful wife/husband and thereafter for the registrar to declare that you are now husband and wife.

The registrar conducting your ceremony will have an initial draft of wording for you to consider and between you, you can decide on any additions or amendments you wish to make.

A civil marriage ceremony cannot contain any prayers or readings from Christian or other scriptures

Should you have any queries, please do not hesitate to contact any of the the Ayr Registration Office.

Local Churches & Ministers

Scottish Episcopal Church

St Ninian's Church, Bentinck Drive, Troon

Rector: Tom Montgomery

Tel: 01292 313731

Church of Scotland

Portland Parish Church, 2 St Meddans Street, Troon

Rev Ronald Boyd

Tel: 01292 313362

St Meddan's Parish Church, Church Street, Troon

Rev David L Harper

Tel: 01292 311784

Troon Old Parish Church, Ayr Street, Troon

Rev Alastair H. Symington

Tel: 01292 313644

Dundonald Parish Church, Main St, Dundonald, Ayrshire

Rev Robert Mayes

Tel: 01563 850243

Roman Catholic Church

Our Lady & St Meddan's, 4 Cessnock St, Troon

Rev Archibald Brown

Tel: 01292 313541

USEFUL CONTACT INFORMATION

Hillhouse Wedding Coordinator	Alice Vernon	t: 01292 676400 m: 07866 776591 e: alice@byalice.co.uk
Catering	By Alice Bespoke Catering	t: 01292 676400 m: 07866 776591 e: alice@byalice.co.uk
Registrar	Ayr Registration Office	t: 01292 617617
Marquees	Finesse Marquees	t: 01563 830104 e: info@finessemarquees.co.uk
Flowers	Bijou Flowers	www.bijouflowers.co.uk
Band	Callanish	www.callanishmusic.com
Photography	Stuart Nimmo Photography	www.stuartnimmophoto.com
	Andy Forman Images	www.andyformanimages.com
	Marian McNeil Photography	www.marianmcneilphotography.com
Piper	Bryce McCulloch	www.bryce-mcculloch.com