



**GLENBERVIE**

HOUSE & COUNTRY ESTATE

BESPOKE WEDDINGS

HAPPY EVER AFTER  
STARTS WITH THE PERFECT VENUE

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[glenberviehousehotel.com](http://glenberviehousehotel.com)





Glenbervie House & Country Estate is a truly magnificent Victorian manor house and estate just outside Larbert, in Stirlingshire that has been sympathetically transformed into a magnificent exclusive-use venue for all events and occasions. Approached by a private, sweeping drive and enveloped by acres of picturesque parkland, the house combines the elegance and style of times gone by with the luxury and comfort of a modern contemporary hotel.

Exclusive, chic and stylish Glenbervie House is an exquisite venue for all types of events and celebrations and, as well as an idyllic countryside setting, you are assured of the highest calibre of quality, service and hospitality from our experienced and enthusiastic team.



## F A C I L I T Y F E E

for Glenbervie House

Exclusive use from 1pm on day of wedding  
until 11am the following day

Facility Fee from £3000

11 luxurious bedrooms & bridal suite priced from £175 per room

*Minimum numbers apply.  
Prices vary depending on the dates selected.*

Add WOW to your VOWS with one of our Drinks Packages or Welcome Receptions...

#### A M B E R D R I N K S P A C K A G E

- A glass of chilled Sparkling Wine to welcome your guests to the house
- One glass of our House Red or White Wine to accompany the Wedding Meal
- A glass of chilled Sparkling Wine for the Formal Toasts

£28.50 per Person

#### T H E A M B E R R E C E P T I O N

- The Amber Drinks Package
- Plus your selection of 2 classic canapes per person on arrival

£35.50 per Person

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#### C O R A L D R I N K S P A C K A G E

- A glass of the purest chilled Prosecco or Bottled Beer to welcome your guests to the house
- Two glasses of our House Red or White Wine to accompany the wedding meal
- Glass of chilled prosecco for the Formal Toasts

£32.50 per Person

#### T H E C O R A L R E C E P T I O N

- The Coral Drinks Package
- Plus your selection of 2 classic Canapés per person on arrival

£39.50 per Person

## PEARL DRINKS PACKAGE

- A Glass of the purest chilled House Champagne with fresh strawberry to welcome your guests to the house
- Two glasses of our Superior House Red or White Wine to accompany the Wedding Meal
- A glass of the purest chilled House Champagne or Spirit and Mixer for the Formal Toasts

£33.50 per Person

## THE PEARL RECEPTION

- The Pearl Drinks Package
- Plus your selection of 2 Classic Canapés per person on arrival

£40.50 per Person

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## TOPAZ DRINKS PACKAGE

- A glass of chilled Prosecco to welcome your guests to the house
- Your choice of Cocktail from our cocktail selection or Bottled Beer after the Ceremony
- Two glasses of our Superior House Red or White Wine to accompany the Wedding Meal
- A glass of the purest chilled Prosecco for the Formal Toasts

£41.50 per Person

## THE TOPAZ RECEPTION

- The Topaz Drinks Package
- Plus your selection of 3 Classic Canapés per person on arrival

£52.00 per Person



#### D I A M O N D   D R I N K S   P A C K A G E

- A glass of purest chilled Champagne to welcome your guests to the house
- Your choice of Cocktail from our cocktail selection or Bottled Beer
- A half bottle of Superior wine to accompany the Wedding Meal
- A glass of purest chilled Champagne for the Formal Toast
- A choice of Whisky or a House Spirit and Mixer to finish.

£55.50 per Person

D R I N K S   P A C K A G E S  
&   W E L C O M E   R E C E P T I O N S

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#### T H E   D I A M O N D   R E C E P T I O N

- The Diamond Drinks Package
- Plus Your Selection of 4 Classic Canapés per person on arrival

£62.50 per Person

## CLASSIC CANAPÉ SELECTION

### MEAT

- Hoisin confit duck, orange, toasted brioche
- Pulled pork bonbon, smoky barbeque sauce
- Southern fried chicken bites, Shiraza sauce
- Beef burger, spicy tomato jam
- "Old Spot" pork belly, sage & apple chutney
- Haggis & Oatmeal, whisky mayonnaise
- Chicken liver parfait, toasted brioche, quince
- Moroccan beef kofta, saffron yoghurt
- Mini chicken & tarragon vol au vent

### FISH

- Thai prawn skewer, Chinese spice & coriander
- Smoked mackerel rillette, pickled cucumber
- Cucumber cups, trout pate & avocado
- Smoked salmon blini, beetroot & chive creme
- Crab & avocado, toasted soda bread
- Salmon teriyaki skewer, red amaranth
- Thai crab & salmon cake, wasabi mayonnaise
- Tempura prawn, hot chilli jam

### VEGETARIAN

- Triple cook chips, truffle & parmesan
- Red onion & blue cheese tart, caramelised pear
- Feta & butternut squash crostini, micro basil
- Caprese skewer, bocconcini mozzarella, cherry tomato, pesto
- Avocado & goats cheese bruschetta, sweet potato hummus
- Feta risotto cake, Mediterranean vegetables
- Wild mushroom arancini, truffle mayonnaise *(VE)*
- Wild mushroom bouchées, garlic & thyme *(VG)*

£3.50 each pp



VEGAN / VEGETARIAN  
SET MENU

- Quinoa, avocado & sweet potato timbale, micro herbs (VG)
- Smoked aubergine, tomato concasse, puffed wild rice, sesame & watercress (VG)
  
- Seared polenta cake, charred corn, butternut squash puree, braised chicory (VG)
- Roasted cauliflower steak, baby spinach, shaved cauliflower, vegan jus (VG)
  
- Salted caramel chocolate brownie, vanilla ice cream (VG)
- Caramel cheesecake slice, forest fruit (VG)

£39.00 each pp

## M E N U O 1

- Chicken liver parfait, onion marmalade, toasted brioche
- Haggis, neeps & tatties, whisky & thyme sauce
- Heirloom tomato & buffalo mozzarella, basil mayonnaise, balsamic (V)
- Carrot & coriander soup, Ras el hanout-spiced flatbread croutons (Vg)
  
- Free range chicken breast, spinach, haggis, truffle mash potato, truffle cream sauce
- Roasted brambly Ayrshire pork loin, savoy cabbage & smoked bacon mash, caramelised apple & cider sauce
- Pan seared sea bass fillet, spiced lentils, bok choy, pineapple & chilli, lime leaf & coconut sauce
- Herb chicken supreme, crushed new potato, carrot puree, peas & beans, mushroom jus
  
- Lemon tart, torched meringue & raspberry sorbet
- Chocolate & caramel profiteroles, hazelnut & tablet crumble
- Raspberry & white chocolate cheesecake, raspberry sauce
- Salted caramel chocolate brownie, vanilla ice cream

£39.00 each pp

## M E N U O 2

- Ham hock & pea terrine, pea puree, radish, pickled carrot, wholegrain mustard
  - Caesar salad, smoked chicken, little gem lettuce, pancetta gremolata, aged parmesan
  - Heritage beetroot & whipped goats' cheese, truffle honey, toasted seeds
  - Leek & potato soup, crispy leeks (Vg)
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- Herb chicken supreme, mushroom farce, crushed new potato, carrot puree, peas & beans, mushroom jus
  - Slow roasted rump of beef, confit shin of beef, herb mash, seasonal vegetables, baby onion & pancetta sauce
  - Roast fillet of organic salmon, buttered greens, parmentier potato, saffron & lemon sauce
  - Free range chicken breast, savoy cabbage, haggis, truffle mash potato, King oyster mushroom, truffle sauce
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- Sticky toffee pudding, vanilla ice cream, pecan & butterscotch sauce
  - Lemon posset torte, bramble & grenadine compote
  - Strawberry & cream cheesecake, Chantilly cream
  - Chocolate & orange gateau, orange gel & honeycomb

£44.00 each pp

## M E N U O 3

- Pressed chicken & apricot terrine, pickled mushroom, tarragon mayonnaise, watercress salad
- Haggis, neeps & tatties, whisky & thyme sauce
- Marinated prawns, pickled cucumber, sorrel & cucumber gel, toasted rye bread, mustard yoghurt
- Heirloom tomato & buffalo mozzarella, basil mayonnaise, balsamic (v)

(Choice of only one soup per person)

- Curried swede potato & coconut soup, saffron yoghurt
- Leek & potato soup, crispy leeks
- Cream of celeriac soup, spinach & ricotta ravioli
- Broccoli & stilton soup, blue cheese toast
  
- Slow roasted sirloin of beef, roasted shallot puree, heritage carrot, sautéed spinach, bone marrow jus
- Seared fillet of Cod, tender stem broccoli, confit potato, samphire, crab butter jus
- Oven roasted rump of lamb, thyme fondant potato, lamb croquette, roasted carrot, leek puree & mint jus
- Free range chicken breast, savoy cabbage, haggis, truffle mash potato, king oyster mushroom, truffle sauce

- Caramelised apple crumble tart, caramel ice cream
- Exotic fruit mousse, mango jelly, toasted coconut ice cream
- Sticky toffee pudding, vanilla ice cream, pecan & butterscotch sauce
- Salted caramel chocolate brownie, vanilla ice cream

4 course menu – choice of 2 from each course  
£68.00 per person

## M E N U O 4

- Smoked salmon, cucumber yoghurt mousse, pickled & charred cucumber, dill dressing
- Haggis, neeps & tatties, whisky & thyme sauce
- Heritage beetroot & whipped goats' cheese, truffle honey, toasted seeds
- Chicken & duck terrine, red onion puree, toasted hazelnut, focaccia crouton

(Choice of only one soup pp)

- Wild mushroom & tarragon soup, mushroom ravioli
- Roasted red pepper & vine tomato soup, basil oil (vg)
- Pea & ham soup, shredded ham hock
- Curried swede potato & coconut soup, saffron yoghurt

- Roast sirloin of Scottish beef, roasted parsnip puree, heritage carrot, sautéed spinach, red wine jus, Yorkshire pudding
- Roast duck breast, dauphinoise potato, honey vegetables, braised cabbage, port wine & juniper berry sauce
- Scottish Highland venison loin, celeriac & potato presse gratin, confit cabbage, chocolate infused sauce
- Pan seared sea bass fillet, spiced lentils, bok choy, pineapple & chilli, lime leaf & coconut sauce

- Apple tartlet, bramley apple puree, pecan granola, salted caramel ice cream
- Crème brule cheesecake tart, anglaise sauce, shortbread crumble
- Sticky toffee pudding, vanilla ice cream, pecan & butterscotch sauce
- Scottish & continental cheese selection, house chutney & oatcakes

4 course menu – choice of 2 from each course  
£82.00 per person

## LITTLE ANGELS MENU

- Fresh melon & fruit plate, berry sauce
  - Cream of tomato soup, little soldiers
  - Cheesy garlic bread
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- Roast free range chicken, silky buttery mashed potato, corn on the cob & gravy
  - Battered cod, chips & fresh peas
  - Penne pasta, cheese or tomato sauce
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- Chocolate brownie sundae, chocolate sauce, & fresh whipped cream
  - Fresh fruit jelly, vanilla ice cream
  - Profiteroles, hot chocolate sauce

Choice of 1 per course  
£22.00 per person

## EVENING BUFFET OPTIONS

### BUFFET ONE

- £14.50

- Selection sandwiches rounds
- Oven baked sausage rolls
- Mini savoury tartlet selection
- Mini steak pie

### BUFFET TWO

- £16.50

- Selection sandwich & wraps
- Assorted mini hot pies- steak & gravy, chicken curry & macaroni
- Tandoori chicken kebabs & raita dressing
- Mini buffalo mozzarella, tomato & basil pesto toast

### BUFFET THREE

- £18.50

- Mini selection of
- Beef burgers, floured baps & ketchup
- Hot dog hoagie, English mustard
- Mini scampi, tartar sauce

## INDIVIDUAL BUFFET SELECTION

- Traditional stovies, crusty bread - £12.50
- Beef burger, sesame seed bap - £14.50
- Bacon & Lorne sausage, floured bap - £12.50
- Haggis, neeps & tatties whisky sauce - £14.50
- Chicken tikka, roast pepper & cardamon infused basmati rice, nan bread - £14.50
- Selection of hot pies- steak & gravy, mince pies, macaroni - £16.50



## B B Q S E L E C T I O N

### B U R G E R B A R - £18.50

- 6oz prime Scottish beef burger
- Cajun spiced chicken breast burger
- Salmon fillet burger
- Portobello mushroom & cheddar
- Sesame baps
- Selection of sauces- ketchup, mayonnaise & mustard

### H O T D O G B A R - £16.50

- Traditional Cumberland sausage
- Hearty steak & caramelised onion sausage
- Gourmet pork & haggis sausages
- Soft sub floured rolls
- Selection of sauces- ketchup, onion chutney, mayonnaise & mustard

### C L A S S I C B B Q - £28.00

- 6oz prime Scottish beef burger
- Traditional Cumberland sausages
- Cajun spiced chicken drumsticks
- King prawn skewers, garlic & lemon butter
- Vegetable kebabs, balsamic glaze
- Selection of breads & floured baps
- Selection of sauces- ketchup, onion chutney, mayonnaise & mustard

### G O U R M E T B B Q - £38.00

- Cajun sirloin steak, house marinade
- Salmon, prawn & red pesto skewer
- Asian marinated pork medallions
- Smoked paprika chicken breast, Worcestershire reduction
- Curried celeriac & ginger steak, mango chutney & red onion salsa
- Focaccia, ciabatta, crusty bread, floured baps
- Selection of sauces- ketchup, onion chutney, mayonnaise & mustard, tomato salsa

## A D D I T I O N A L I T E M S

As standard, Glenbervie House also provides the items and services listed below for your special day. A drinks package, wedding breakfast and evening buffet are required to be taken for all weddings.

- Crisp white table linen and napkins
- Candelabras for all your tables with cream candles
- Printed menus, place cards and table plan
- Cake stand and cake knife or ceremonial sword
- Toastmaster services by our experienced Master of Ceremonies
- Complimentary bridal suite for bride and groom

## B O O K I N G P R O C E D U R E

- A date can be held provisionally for up to 2 weeks, after this time a deposit would be required to confirm the date
- The deposit required to confirm a booking is £500.00 and is non-refundable and non-transferable
- A confirmation and terms and conditions will then be issued to be signed and returned to the house within 14 days, terms and conditions can be issued to read over prior to paying a deposit
- A further payment of 50% of the total balance is due 3 months prior to the date booked with the remaining balance due 2 weeks prior
- Please keep a mid-week date free for your review appointment which will take place 3 months prior to your wedding
- Glenbervie House would also require the bride and groom to provide a valid certificate of wedding insurance which would be required once the date is booked. The wedding insurance must cover cancellation and public liability



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Speak to the team today for a personalised quote for your wedding

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