




GLENBERVIE
HOUSE & COUNTRY ESTATE

W h i r l w i n d W E D D I N G S

H a p p y e v e r a f t e r
s t a r t s w i t h t h e p e r f e c t v e n u e

glenbervie-house.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 venue.

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.



M I D W E E K W e d d i n g s

From £55 per person

£1500 Facility Fee applies

(Minimum numbers apply)

Please speak with the Sales Team for a personalised quote

F o o d & B e v e r a g e i n c l u d e d
i n t h e p a c k a g e

- A chilled glass of sparkling wine or a bottle of beer for each guest after the wedding ceremony.
- A chilled glass of sparkling wine to celebrate, and toast, the amazing day.
- Enjoy an exquisite banquet of three courses plus Tea and Coffee, created by our acclaimed team of Chefs, with an extensive choice of options available. Set menu included in package, supplements apply to a choice menu (pre order required).
- Children eat complimentary from the Children's menu (maximum of 6 children under 12 years old).
- Evening Buffet – hot filled rolls for all your day guests.
- Additional evening guests will be charged from £12.95 per person, which will include a glass of sparkling wine or bottle of beer on arrival, and a hot filled roll for the evening buffet.

A l s o i n c l u d e d

- Our fully dressed grand ballrooms or suites presented to you looking amazing with crisp white table linen and designer China and glassware.
- Large five-pronged silver candelabras to dress the centre of your tables.
- Silver round or square elegant cake stand to display your wedding cake on a specially draped table & Ceremonial sword and sheath for the formal cutting of the cake.
- Wedding Post box for collection of all your cards and messages.
- Experienced & professional Master of Ceremonies to oversee proceedings of the day and evening.
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.

C a n a p é s

M e a t

Haggis & Pinhead Oatmeal, Whisky Mayonnaise

Parma Ham & Tomato Tapenade Toasts

Tandoori Chicken Poppadum

Chicken Liver Pate, Red Currant Relish

Mini Caesar Salad Croustades

Beef Burger, Chilli Ketchup *(supplement £1.50)*

BBQ Pulled Pork Bonbons *(supplement £2.00)*

F i s h

Smoked Salmon, Potato Scone, Chive Cream Cheese

Tempura King Prawn, Tomato Chilli Jam

Scottish Salmon Fillet Tandoori Skewer

Smoked Haddock Rarebit Tartlet

Seared Isle of Mull Scallop, Butternut Squash Puree, Pancetta Crisp
(supplement £3.00)

Thai Crab & Salmon Cakes, Wasabi Mayonnaise
(supplement £2.00)

V e g e t a r i a n

Strathdon Blue & Walnut Tart

Sun blush Tomato Pesto & Mozzarella Croute

Grilled Sweet Maple & Chilli Halloumi & Cherry Tomato Skewers

Mediterranean Risotto Croquette, Spicy Tomato & Basil Sauce

Wild Mushroom, Garlic & Thyme Bouchees

s w e e t s

Fresh Fruit Kebabs

Mini Raspberry Ripple Meringue Kisses

Chocolate Hazelnut Brownie Bite

Mini Fresh Cream & Chocolate Éclairs

Tiny Shortcakes, Cream & Strawberry

£5.50pp for 3 canapés | £7.00pp for 4 canapés

S e t m e n u

S t a r t e r s

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)

M a i n s

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

D e s s e r t s

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

V e g a n / v e g e t a r i a n
S e t m e n u

S t a r t e r s

Quinoa, avocado & sweet potato timbale, micro herbs (VG)

Smoked Aubergine, tomato concasse, puffed wild rice, sesame & watercress (VG)

M a i n s

Searred polenta cake, charred corn, butternut squash puree, braised chicory (VG)

Roasted cauliflower steak, baby spinach, shaved cauliflower, vegan jus (VG)

D e s s e r t s

Salted caramel chocolate brownie, vanilla ice cream (VG)

Caramel cheesecake slice, forest fruit (VG)

L i t t l e a n g e l s m e n u

S t a r t e r s

Fresh melon & fruit plate, berry sauce

Cream of tomato soup, little soldiers

Cheesy garlic bread

M a i n s

Roast free range chicken, silky buttery mashed potato, corn on the cob & gravy

Battered cod, chips & fresh peas

Penne pasta, cheese or tomato sauce

D e s s e r t s

Chocolate brownie sundae, chocolate sauce & fresh whipped cream

Fresh fruit jelly, vanilla ice cream

Profiteroles, hot chocolate sauce

E v e n i n g b u f f e t

Hot Filled Rolls

Sausage | Bacon | Potato Scone

Tea & Coffee at additional cost

100% guests must be catered for by the venue



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

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