



GLENBERVIE

HOUSE & COUNTRY ESTATE

W E L O V E W E D D I N G S | 2 0 2 6

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

glenberrie-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.



L u x u r y P a c k a g e W e d d i n g s

Summer & Winter prices available.

Facility Fee & minimum numbers apply.

Please speak with the Sales Team for a personalised quote

W I N T E R | 2 0 2 6

80-day guests & 40 evening guests.

October 2025 – March 2026

We Love Weddings package – choice of available date - £7710

Included in the cost –

- 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, 1 glass of house red or white wine to accompany your meal.
- Enjoy an exquisite banquet of three courses plus Tea and Coffee, created by our acclaimed team of Chefs, choice menu to be selected & pre order required.
- Evening Buffet – chefs' selection of sandwiches & wraps included for day guests & additional evening guests.
- 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.
- Gold cake stand to display your wedding cake & ceremonial sword 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.
- Stylish stationery package including table plan, guest place cards, table names and wedding menus.
- Up to 6 children under the age of 12 will eat complimentary.
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.

S U M M E R | 2 0 2 6

80-day guests & 40 evening guests.

April 2026 – October 2026

We Love Weddings package | Sunday - Friday - £8960

Included in the cost –

- 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, 1 glass of house red or white wine to accompany your meal.
- Enjoy an exquisite banquet of three courses plus Tea and Coffee, created by our acclaimed team of Chefs, choice menu to be selected & pre order required.
- Evening Buffet – chefs' selection of sandwiches & wraps included for day guests & additional evening guests.
- Our fully dressed grand ballrooms or suites presented to you looking amazing with crisp white table linen and designer China and glassware.
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- Stylish stationery package including table plan, guest place cards, table names and wedding menus.
- Up to 6 children under the age of 12 will eat complimentary.
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.

S U M M E R | 2 0 2 6

80-day guests & 40 evening guests.

April 2026 – October 2026

We Love Weddings package – Saturdays - £10,460

Included in the cost –

- 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, 1 glass of house red or white wine to accompany your meal.
- Enjoy an exquisite banquet of three courses plus Tea and Coffee, created by our acclaimed team of Chefs, choice menu to be selected & pre order required.
- Evening Buffet – chefs' selection of sandwiches & wraps included for day guests & additional evening guests.
- Our fully dressed grand ballrooms or suites presented to you looking amazing with crisp white table linen and designer China and glassware.
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C a n a p é s

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

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

C h o i c e m e n u

Starters

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)

Mains

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

Desserts

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

Pre Order Required | Must advise venue of dietary requirements.

V e g a n / v e g e t a r i a n

Starters

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

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

Mains

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

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

Desserts

Salted caramel chocolate brownie, vanilla ice cream (VG)

Caramel cheesecake slice, forest fruit (VG)

**Menu to be selected for dietary requirements only.
These options cannot be used as a third menu option for all guests.**

L i t t l e A n g e l s M e n u

£22 per child after the 6 complimentary.

Starters

Fresh melon & fruit plate, berry sauce

Cream of tomato soup, little soldiers

Cheesy garlic bread

Mains

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

Battered cod, chips & fresh peas

Penne pasta, cheese or tomato sauce

Desserts

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

Buffet 1

Hot filled rolls - Sausage | Bacon | Potato Scone

Buffet 2

Selection of sandwiches & wraps.

Upgrades to BBQ available.

Burger Bar £14.50pp

Hot Dog Bar £14.50pp

Classic BBQ - £22pp

1 menu to be selected.

Tea & Coffee at additional cost

100% guests must be catered for by the venue

A d d i t i o n a l E x t r a s A v a i l a b l e

Additional day guests to be charged at £70 per person.

Additional children to be charged at £22.

Additional evening guests to be charged at £14 per person.

Premium wine upgrade available at £12 per person.

Additional drinks reception £6.25 per person.

Evening buffet upgrades available starting from £14.50 per person.



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HOW TO BOOK:

Your date can be held on a provisional basis for a maximum of 14 days with no obligation

Confirm your wedding with a £500 non-refundable and non-transferable deposit

Payments by credit/debit card, cash or cheque

50% of the balance due 3 months prior to your wedding

Final balance due 14 days prior to your wedding

Prices reviewed annually in January

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

sales@glenbervie-house.com | 01324 556 280