

A romantic photograph of a bride and groom kissing. The bride is wearing a white lace wedding dress with a long train and holding a bouquet of white flowers. The groom is wearing a dark suit and a kilt. They are standing on a paved path in front of a large, multi-story stone house with a tiled roof and several chimneys. The scene is set outdoors with greenery and a clear sky.

GLENBERVIE

HOUSE & COUNTRY ESTATE

G L E N B E R V I E 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

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

Mid-week options available Monday-Wednesday.

Thursday, Friday & Sunday options available.

Saturday options available.

2-night packages available.

2025 | 2026 | 2027

All dates are subject to availability.

Please speak with the Sales Team for a personalised quote

M I D W E E K | M O N , T U E , W E D

POTY – price of the year package.

50-day guests.

What's included;

- Enjoy an exquisite banquet of three courses set meal plus Tea and Coffee, created by our acclaimed team of Chefs, choice menu available as an upgrade.
- Evening Buffet – hot filled rolls in the evening for all 50-day 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.
- Indoor/outdoor ceremony. (excluding ballroom ceremony)
- Exclusive use of the house & stunning grounds. (facility fee)
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.

Additional Add On –

We Love Weddings Drinks Package.

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.

S I G N A T U R E P A C K A G E
W E L O V E W E D D I N G S

Thursday, Friday or Sunday

80-day guests | 40 evening guests

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.
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.
- Exclusive use of the house & grounds (facility fee)



P L A T I N U M P A C K A G E
W E L O V E W E D D I N G S

Saturday only.

80-day guests | 40 evening guests

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.
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.
- Exclusive use of the house & grounds (facility fee)

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G L E N B E R R I E
HOUSE & COUNTRY ESTATE

HOUSE PARTY PACKAGE WE LOVE WEDDINGS

2-night package

Dates subject to availability.

What's included;

- Venue Hire
- 11 bedrooms & Bridal Suite for 2 nights – Bed & Breakfast.
- We Love Weddings package for 60-day guests & 40 evening guests – additional guests can be added as an upgrade.
- 3 course set Wedding breakfast, evening buffet & inclusive drinks package – We Love Weddings menu selector will be provided
- Available Sunday-Thursday only - dates are subject to availability.

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 – hot filled rolls included for 60-day guests & 40 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.
- Our luxurious Honeymoon Suite complimentary Bed and Breakfast on your wedding night. Subject to availability.

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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

S e t M e n u S e l e c t o r

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

Slow Cooked Scottish Daube Beef (supplements apply)
Rosemary Gratin Potatoes, Caramelised Baby Onion & Red Wine 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

Must advise venue of dietary requirements.

Select one of each course.

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 second / third menu option
for all guests.**

Select one of each course.

C h o i c e M e n u S e l e c t o r

Starters

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

Curried swede potato & coconut soup, saffron yoghurt

Leek & potato soup, crispy leeks

Mains

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

Desserts

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

Pre Order Required | Must give guests choice of 2 of each course.

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

£22 per child.

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

Select one of each course.

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

Buffet

Hot filled rolls - Sausage | Bacon | Potato Scone

Buffet Upgrades

Selection of sandwiches & wraps.

Burger Bar

Hot Dog Bar

Classic BBQ -

100% guests must be catered for by the venue

C O S T S U M M A R Y

Package	2025	2026	2027
Price per package			
POTY	£2025	£2026	£2027
(Price of the year)			
Signature Package	£6910	£7160	£7660
Platinum Package	£8460	£8960	£9460
House Party Package	£5000	£5000	£6000
One off charges			
Ballroom Ceremony	£650	£650	£650
Price per person			
Additional POTY day guest (without drinks package)	£40.50	£40.50	£40.50
Additional Signature day guest	£70	£70	£70
Additional Platinum day guest	£80	£80	£80
Additional evening guest	£14	£14	£14
Drinks package	£28	£28	£28
Choice menu upgrade	£10	£10	£10
Beef Supp (set menu)	£3	£3	£3
BBQ burger bar buffet	£14.50	£14.50	£14.50
BBQ Hotdog bar buffet	£14.50	£14.50	£14.50
Classic BBQ buffet	£28	£28	£28
3 canapes per person	£5.50	£5.50	£5.50
4 canapes per person	£7	£7	£7
Additional drinks reception	£6.25	£6.25	£6.25
Stationary Package	£1.75	£1.75	£1.75
Price per room			
Bedrooms	£175	£175	£175

Prices are subject to review annually.





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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

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