



GLENBERVIE

HOUSE & COUNTRY ESTATE

GLENBERVIE WEDDINGS

Happy ever after
starts with the perfect venue





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.



Luxury Package Weddings

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)

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.
- Exclusive use of the house & grounds (facility fee)

S I G N A T U R E



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.
100-day guests | 20 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.
- Exclusive use of the house & grounds (facility fee)

P L A T I N U M



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

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

2-night package | Night Prior & Wedding Day.

Dates subject to availability.

What's included;

- Venue Hire
- 11 bedrooms & Bridal Suite for 2 nights – Bed & Breakfast (Hot Rolls first morning then full Scottish Breakfast second morning).
- 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 (upgrades available)
- Available Monday-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.

H O U S E P A R T Y



**T W I L I G H T W E D D I N G
W E L O V E W E D D I N G S**

Dates subject to availability.

Excludes Saturdays.

100 guests.

What's included;

- Venue Hire (exclusive use)
- We Love Weddings drinks package.
- Buffet style dining.

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 buffet style dining, created by our acclaimed team of Chefs.
- 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.
- Exclusive use venue hire from 3pm.

Accommodation available at an extra cost.

T W I L I G H T



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

Set Menu Selector

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.

Dietary requirements can be catered for separately.

Select one of each course.

Choice Menu Selector

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

Dietary requirements can be catered for separately.

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

Twilight Menu Selector

Finger Buffet (5 items to be selected)

Selection of meat, fish and vegetarian baguettes, rolls and wraps
Fresh salmon teriyaki kebabs
Mini fish & chips, pea puree
Mini Gourmet Pork Sausage Rolls
Cajun spiced chicken skewer with tzatziki dip
Sweet potato falafel with hummus dip
Roast fig and goats cheese crostini
Mini Hoi Sin Duck Spring Rolls with Sweet Chilli Dip
Moroccan Cauliflower Bites
Onion Bhaji's with Mango Chutney
Fruit Skewers
Tomato and Basil Bruschetta
BBQ pulled pork mini rolls Asian slaw
Fresh Fruit Platter

OR

Hot Fork Buffet (1 salad & 2 mains to be selected)

Salad

Panzanella salad, marinated tomatoes, black olives, red onion, focaccia, basil

Heritage beetroot, truffle honey, toasted seeds, rocket

Niçoise salad, free range egg, potato, green beans, black olives, cherry tomatoes

Marinated tomato salad, buffalo mozzarella, mixed leaf, basil dressing

Caesar salad, croutons, aged parmesan, Caesar dressing

Vegan roast spiced squash salad, tahini dressing

Halloumi, carrot & orange salad, baby watercress citrus vinaigrette

Feta, beetroot & pomegranate salad, rocket & mint

Mains

Grilled sea bass, crush potatoes, charred Pak choi, lemon butter sauce

Roast free range chicken breast, new potatoes, seasonal vegetables, truffle cream sauce

Roast loin of pork, glazed carrots, roast potatoes, apple & cider sauce

Beef or vegetarian lasagne, garlic focaccia bread

Jamaican jerk chicken thighs, saffron rice, fresh coriander

Braised beef & onion, herb mash potatoes, seasonal vegetables

Sweet potato & chickpea curry- curried cauliflower, sticky coconut Jasmin rice, mini nann bread

Fresh Italian pasta, melted goats' cheese, toasted pine nuts, garlic bread

Chilli con carne, rice or chunky potato wedges, sour cream dip

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



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C O S T S U M M A R Y

Package	2026	2027	2028	2029
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Price per package

POTY	£2026	£2027	£2028	£2029
(Price of the year)				
Signature Package	£7160	£8660	£9160	£9660
Platinum Package	£10,280	£11,780	£12,280	£12,780
House Party Package	£7500	£7500	£8000	£8000
Twilight Package	£7000	£7000	£8000	£8000

One off charges

Ballroom Ceremony	£650	£650	£650	£650
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Price per person

Additional POTY day guest	£40.50	£40.50	£40.50	£40.50
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(without drinks package)

Additional Signature day guest	£70	£70	£70	£70
Additional Platinum day guest	£80	£80	£80	£80
Additional House Party guest	£70	£70	£70	£70
Additional Twilight guest	£60	£60	£60	£60
Additional evening guest	£14	£14	£14	£14
Drinks package	£28	£28	£28	£28
Choice menu upgrade	£10	£10	£10	£10
Beef Supp (set menu)	£3	£3	£3	£3
BBQ burger bar buffet	£14.50	£14.50	£14.50	£14.50
BBQ Hotdog bar buffet	£14.50	£14.50	£14.50	£14.50
Classic BBQ buffet	£28	£28	£28	£28
3 canapes per person	£7	£7	£7	£7
4 canapes per person	£9.50	£9.50	£9.50	£9.50
Additional drinks reception	£6.25	£6.25	£6.25	£6.25
Stationary Package	£2.50	£2.50	£2.50	£2.50
Candelabra	Free of charge			
Post Box	Free of charge			

Price per room

Bedrooms	£175	£175	£175	£175
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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

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

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