



GLENBERVIE

HOUSE & COUNTRY ESTATE

WINTER WEDDING PACKAGE



Happy ever after
starts with the perfect venue

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.



W I N T E R W E D D I N G

£4000

NOVEMBER - FEBRUARY

2026 | 2027 | 2028

All dates are subject to availability.
Minimum 100 adult day guests.

Please speak with the Sales Team for a personalised quote

100- adult day guests required.

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, set menu to be selected & pre order required. Upgrades available.
- Evening Buffet – hot rolls included for day guests & additional evening guests if added.
- 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)
- 2 canapes per person
- 12 bedrooms B&B



C a n a p é s

M e a t

Haggis & Pinhead Oatmeal, Whisky Mayonnaise

Tandoori Chicken Poppadum

Chicken Liver Pate, Red Currant Relish

F i s h

Smoked Salmon, Potato Scone, Chive Cream Cheese

Tempura King Prawn, Tomato Chilli Jam

Scottish Salmon Fillet Tandoori Skewer

V e g e t a r i a n

Sun blush Tomato Pesto & Mozzarella Croute

Grilled Sweet Maple & Chilli Halloumi & Cherry Tomato Skewers

Mediterranean Risotto Croquette, Spicy Tomato & Basil Sauce

S w e e t s

Fresh Fruit Kebabs

Chocolate Hazelnut Brownie Bite

Tiny Shortcakes, Cream & Strawberry

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

Starters

Roasted tomato & red pepper soup

Caesar salad, smoked chicken, little gem lettuce, pancetta gremolata, aged parmesan

Chicken liver pate, red onion marmalade & brioche toasts

Leek & potato soup, crispy leeks

Mains

Herb chicken supreme, crushed new potato, carrot puree, green beans, garlic & thyme jus

Grilled sea bass, buttered greens, parmentier potato, saffron & lemon sauce

Free range chicken breast, savoy cabbage, haggis, creamy mash potato, cracked black pepper sauce.

Slow Cooked Scottish Daube Beef, Rosemary Gratin Potatoes, Caramelised Baby Onion & Red Wine Sauce

Desserts

Chocolate & caramel profiteroles, hazelnut & tablet crumble.

Lemon tart, torched merignue & raspberry sorbet

Strawberry & cream cheesecake, Chantilly cream

Salted caramel chocolate brownie, vanilla ice cream

Must advise venue of dietary requirements.

Dietary requirements can be catered for separately.

Select one of each course (1-1-1)

Choice option upgrade - £10 per person.

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

Chicken Nuggets & Skinny Fries

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. (1-1-1)

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



GLENBERRIE

HOUSE & COUNTRY ESTATE

C O S T S U M M A R Y

Package	2026	2027	2028	2029
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
Price per person				
Additional POTY day guest	£40.50	£40.50	£40.50	£40.50
(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
2 canapes per person	£7	£7	£7	£7
4 canapes per person	£11.50	£11.50	£11.50	£11.50
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



GLENBERVIE

HOUSE & COUNTRY ESTATE

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

sales@glenbervie-house.com | 01324 556 280