

The Dean Park Hotel is a renowned 4 star establishment which has been successfully serving the local community for over 45 years.

In the Summer of 2019 local business owners Colin and Margaret Smart purchased the 33-bedroom hotel and the transformation began. Now the hotel boasts 62 fully refurbished bedrooms.

The Grande is our contemporary dining 2 AA Rosette restaurant.

Our hotel benefits from four stunningly finished function suites which can be adapted to accommodate various layouts and requirements. All our function suites are equipped with modern technology making for a seamless setup process.

Your wedding is one of the most special and memorable days. Our Events Team will be delighted to help you bring your wedding plans to life. Your wedding, your way.

Kind Regards,

Wedding & Events Manager

Ross Franz

Wedding & Events Coordinator

Kirsten Paul



Based on 50 day guests with an additional 50 evening guests.

Catering

Arrival Drinks: Prosecco or Beers

Canapes: Set Menu

Toast Drinks: Prosecco

Wedding Meal: Set 3 course meal

Wine: Glass of house wine with meal

Evening Buffet: Filled rolls & Stovies

Decorations by Grande Dreams

Chair Covers: For Ceremony & meal

Table Decorations: For the meal

Orb Balloons: For the reception

Personalised Stationery: *Menu, place cards*

& Mirror table plan

Also Included:

| 3 Stunning event rooms (Ceremony, meal/reception) | Piper | evening chair covers | Disco 'til midnight | Dancefloor | 3 tier wedding cake | Extensive mood lighting

Package Price £10,995

Extra adult: Day £109.95 | Night £27.95 | Kids (3-12) £25.95 | Under 3 FOC







As standard our packages come with:

| White Linen Napkins & Table Covers | Cake Stand & Knife | Post Box | | 5 Discounted Bedrooms for Guests | | Diamond Suite for Bride & Groom the Night of the Wedding |

Terms and conditions apply, price valid for 2025

Silvez Package Catezing

CANAPES

PORK SAUSAGE ROLL

GRAIN MUSTARD

VEGETABLE SPRING ROLL SWEET CHILLI

SMOKED SALMON & HORSERADISH

POTATO SCONE

WEDDING MEAL

CHICKEN LIVER PARFAIT

Chutney, crispy, pickled onion & sourdough crouton.

SLOW COOKED BEEF CHEEK & SHIN ROULADE

Crispy Bubble & squeak potato, glazed carrot, green beans & red wine jus.

WHITE CHOCOLATE CHEESECAKE

Lemon curd, meringues & fresh raspberries.

or

LENTIL SOUP

Chive crème fraise & sourdough crouton

CHICKEN BREAST

Haggis & potato Rosti, seasonal vegetables & whisky café au lait sauce.

STICKY TOFFEE PUDDING

Vanilla ice cream & caramel sauce.

EVENING BUFFET

or

STOVIES

Pickled beetroot & oatcakes





Based on 60 day guests with an additional 60 evening guests.

Catering

Arrival Drinks: Prosecco or Beers

Canapes: Choose from selector

Toast Drinks: House Champagne

Wedding Meal: Set 3 course meal

Wine: Glass of house wine with meal

Buffet: Choose from selector

Decorations by Grande Dreams

Chair Covers: For Ceremony & meal

Table Decorations: For the meal

Orb Balloons: For the reception

Personalised Stationery: *Menu, place cards*

& Mirror table plan

Flower wall or decorative arch

Also Included:

| 3 Stunning event rooms (Ceremony, meal and reception) | Piper | Magic Mirror | | Disco 'til midnight | Dancefloor | 3 tier wedding cake | Extensive mood lighting | | Ten Minute Wedding Video | Evening chair covers | Photographer |

Package Price £14,295

| Extra adult: Day £120.95 | Night £ 29.95 | Kids (3-12) £25.95 | Under 3 FOC |



As standard our packages come with:

| White Linen Napkins & Table Covers | Cake Stand & Knife | Post Box | 10 Discounted Bedrooms for Guests | | Diamond Suite for Bride & Groom the Night of the Wedding |

2 bedrooms the night before (sleep up-to two per room) | Private Breakfast in our Dukes Lounge for 30 people |

Gold Package Catering

CANAPES

Choose 3 from below

- BREADED PRAWN WITH BANG BANG MAYO
- WHIPPED GOATS CHEESE & BEETROOT MACARON
- PROVANCAL RISOTTO BONBON WITH BASIL MAYO
- CARAMELISED ONION & ST ANDREWS CHEDDAR TART
- VEGETABLE SPRING ROLL WITH SWEET CHILLI
- BREADED HAGGIS BONBON
- CHICKEN LIVER PARFAIT TART
- DUCK SPRING ROLLS
- PORK SAUSAGE ROLL WITH GRAIN MUSTARD
- KING PRAWN & MARIE ROSE TART

WEDDING MEAL

CHICKEN & LEEK TERRINE

Rice cracker. prune puree, leek emulsion & crispy potato

HOT SMOKED SALMON RILLETTE

Sourdough croutons, pickled vegetables & lemon vinaigrette

HAM HOCK & CONFIT CHICKEN TERRINE

Brioche, piccalilli & parsley emulsion

Starter TOMATO & RED PEPPER SOUP

Pesto croutons & parmesan crisp

HAGGIS, NEEPS & TATTES

Pickled & salt baked swede, potato scraps, whisky café au lait sauce

ROASTED SWEET POTATO & RED PEPPER SOUP

Paprika brioche croutons

STEAK PIE

Honey glazed root vegetables & beef fat roast potatoes

CHICKEN STUFFED WITH BLACK PUDDIING

Apple & red onion compote, broccoli, potato terrine & cider jus

FEATHERBLADE OF SCOTTISH BEEF

Potato fondant, roasted & puree of carrots, charred shallot & red wine jus

<u>Main</u>

Roast breast of chicken

Haggis, neeps & tatties filo with peppercorn sauce

FILLET OF SALMON

Herb crumb, spring onion & prawn risotto cake, spinach & tomato butter sauce

FILLET OF COD

Caper Gnocchi, Samphire, Smoked Seafood Chowder

CRANACHAN PAVLOVA

Chantilly cream, oats, raspberries & Drambuie

LEMON & LIME POSSET

Gin, elderflower gel & burnt meringue

SALTED CARAMEL BROWNIE

Mixed berries, toffee sauce & white chocolate ice cream

<u>Dessert</u>

CARAMEL TART

Cinder toffee, vanilla whipped mascarpone & caramelised bananas

DARK CHOCOLATE GANACHE

Amaretti biscuit, cherry compote & syrup

CRUMBLE

Mixed berries, toffee sauce & white chocolate ice cream

EVENING BUFFET

Finger Buffet

Sandwiches Sausage rolls Puff Pastry Pin-wheels Cajun Chicken Skewer Mini Yorkshire Puddings OR

3 CHEESE MAC & CHEESE

Garlic & herb crumb

BEEF SLIDER

Tomato chutney, smoked cheddar, baby gem & brioche buns

MINI FISH & CHIPS CONE

Tartar sauce





Based on 70 day guests with an additional 70 evening guests.

Catering

Toast Drinks: Moet Champagne Wedding Meal: Luxury 3 course meal

Wine: 3 bottles of house wine per table with meal **Buffet:** Choose from selector

Decorations by Grande Dreams

Chair Covers: For Ceremony & meal Orb Balloons: For the reception

TableDecorations: For the meal Flower wall or decorative arch

Personalised Stationery: *Menu, place cards*

& Mirror table plan

Also Included:

| 3 Stunning Event Rooms (Ceremony, Meal and Reception) | Piper | Magic Mirror |
Disco 'til midnight | LED Dancefloor | 3 Tier Wedding Cake | Extensive mood lighting | | Ten Minute Wedding Video from hotel fixed cameras | Photographer |
| Evening chair covers | Private BBQ for upto 30 guests |

Package Price £18,695

| Extra adult: Day £131.95 | Night £ 31.95 | Kids (3-12) £25.95 | Under 3 FOC |



As standard our packages come with:

White Linen Napkins & Table Covers | Cake Stand & knife | Post Box | 15 Discounted Rooms for Guests | Diamond Suite for Bride & Groom the Night of the Wedding | | 2 bedrooms the night before (sleep up-to two per room) | Private Breakfast in our Dukes Lounge x30 |

Platinum Package Categing CANAPES

Choose 5 from below;

- BREADED PRAWN WITH BANG BANG MAYO
- KING PRAWN & MARIE ROSE TART.
- PROVANCAL RISOTTO BONBON WITH BASIL MAYO
- CARAMELISED ONION & ST ANDREWS CHEDDAR TART
- VEGETABLE SPRING ROLL WITH SWEET CHILLI
- BREADED HAGGIS BONBON
- CHICKEN LIVER PARFAIT TART
- DUCK SPRING ROLLS
- PORK SAUSAGE ROLL WITH GRAIN MUSTARD
- SMOKED SALMON & HORSERADISH POTATO SCONE.

WEDDING MEAL

Starter

PRAWN SALAD

Sourdough crouton, Marie rose sauce, capers & red onion

BEEF CARPACCIO

Truffled Celeriac Remoulade, Shaved Parmesan

SALMON & ROASTED PEPPER

Pickled Mussel, Dill Emulsion, Frisée Salad

SPICED CONFIT DUCK TERRINE

Orange salad & sesame dressing

CELERIAC VELOUTE

Pancetta, chives, crispy onions & katy Rodger's crème fraise

SMOKED DUCK BREAST.

Baby beetroots, candied walnuts, orange & chicory

ROAST DRY AGED SIRLOIN OF BEEF.

Roast celeriac & puree, rosemary potato pave, baby spinach & wild mushroom jus

OVEN BAKED GUINEA FOWL

Smoked bacon Skirlie, truffled potato gratin, Hispi cabbage & whisky jus

SIRLOIN OF BEEF

Onion Tarte Onion, Roasted Plum Tomato, Watercress & Red Wine Sauce

<u>Main</u>

PAN ROASTED FILLET OF HAKE

Roasted pepper & herb cous cous, basil pesto courgetti.

SEARED SEABASS

Crab and Saffron Potato Cake, Sauce Vierge, Samphire & Spinach

ROAST PHEASANT BREAST

Puy lentil & pancetta cassoulet, honey roasted root vegetables & cider

MANGO SORBET

Mint salsa

LEMON SORBETChambord poached raspberries

Dessert

LEMON CHEESECAKE

Caramelised Lemon, Burnt Meringue, Cherry & Ginger Salsa

CARAMEL BAVAROIS

Milk Chocolate Mousse, Toffee Popcorn

CHAMPAGNE SORBET

Strawberries & meringue

VANILLA PANA COTTA

Apple comble & calvados caramel

SNICKERS TART

Peanut praline & white chocolate ice cream

EVENING BUFFET

HOT FORK BUFFET

Choose from selector

PIZZA BUFFET

Choose from selector

BBQ BUFFET

Choose from selector

FINGER BUFFET

Choose from selector

Full pre order required.



Based on a total of 60 guests

Catering

Arrival Drinks: Prosecco or Beers

Canapes: Set Menu

Evening Buffet: Choose from selector

Also Included:

| 2 Stunning event rooms (Ceremony & reception) | Chair covers (Day & Night) | | Disco 'til midnight | Dancefloor | Extensive mood lighting | Orb Balloons for Evening |

Package Price £5495

Extra adult: £76.95 Extra Child £27.95



As standard our packages come with:

White Linen Napkins & Table Covers | Cake Stand & Knife | Post Box | 5 Discounted Bedrooms for Guests | One room night before for upto 2 guests | Diamond Suite for Bride & Groom the Night of the Wedding |

Whizewind Wedding Package

PORK SAUSAGE ROLL GRAIN MUSTARD

VEGETABLE SPRING ROLL SWEET CHILLI

SMOKED SALMON & HORSERADISH POTATO SCONE

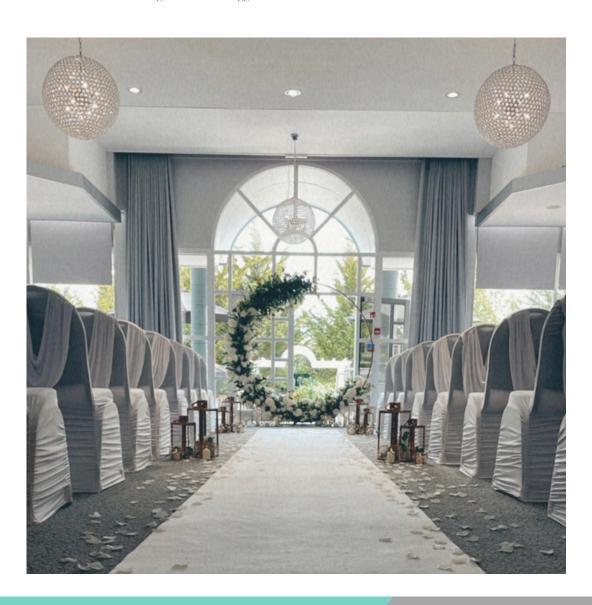
EVENING BUFFET

HOT FILLED ROLLS

Bacon, sausage & scramble egg

STOVIES

Or Pickled beetroot & oatcakes





Based on a Total of 60 Guests

Catering

Arrival Drinks: Prosecco
Canapes: Set Menu
Toast Drinks: Prosecco

Wedding Meal: Set 3 course meal Evening Buffet: Hot Filled Rolls

Dressing by Grande Dreams

Chair Covers: For Ceremony & meal

Also Included:

| 3 Stunning event rooms (Ceremony, meal/reception) | Evening chair covers | | Dancefloor | Extensive mood lighting

Package Price £4,495

Extra adult: Day £99.95 | Night £ 24.95 | Kids (3-12) £22.95 | Under 3 FOC







As standard our packages come with:

| White Linen Napkins & Table Covers | Cake Stand & Knife | Post Box | | Discounted Bedrooms for Guests | | Diamond Suite for Bride & Groom the Night of the Wedding |

Refined Package Catezing

CANAPES

PORK & ONION SAUSAGE ROLL

GRAIN MUSTARD

VEGETABLE SPRING ROLL

SWEET CHILLI

FISH GOUJON TARTARE SAUCE

WEDDING MEAL

LENTIL SOUP

WARM BREAD & BUTTER

PARMA HAM WRAPPED CHICKEN BREAST

HAGGIS BONBON, POTATO TERRINE, TEXTURES OF SWEDE & PEPPERCORN SAUCE

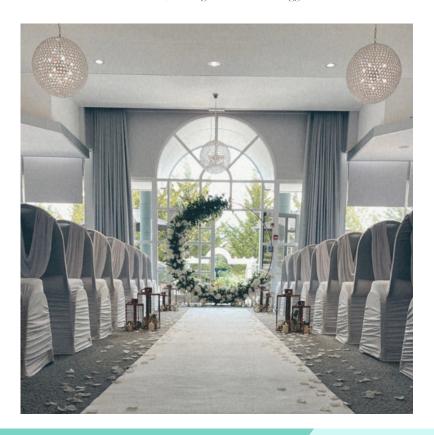
STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

EVENING BUFFET

HOT FILLED ROLLS

Bacon, sausage & scrambled egg





The Dean Park Wedding Package Evening Buffet Options

Hot Buffet

please pick 1 option

1. Beer candied smoked bacon and
Lorne sausage rolls (50:50)

2. Haggis Neeps & Tatties
whisky café au lait sauce

3. Traditional Beef Stovies
oatcakes & pickled beetroots

Tacos Buffet

4. Slow Cooked Beef Feather blade & Bean Chili Or

5. Mixed Beans & Roasted Vegetable Chili Soft or crispy tortillas | Tomato & coriander salsa | Corn, chilli & tomato salsa | Guacamole | Sour cream Shredded lettuces | Fresh tomatoes | Grated cheese Fresh mixed soft herbs

Finger Buffet

Selection Of Sandwiches
Honey Mustard Roasted Gammon, piccalilli
Roast beef, Horseradish & Watercress
Free Range Egg Mayonnaise & Mustard Cress (v)
Plum Tomato, Basil & Buffalo Mozzarella (v)
Scottish Smoked Salmon, Creme Cheese & Cucumber
Prawn Marie Rose
Handmade Sausage Rolls, Mustard Aioli
Chicken Liver Profiterole, Onion Jam
Smoked Salmon Mousse, Blinis & Crispy Capers

Pizza Buffet

pizzas comes with tomato & fresh herbs sauce & mozzarella cheese
(Pick 3 toppings)

1. Buffalo Mozzarella, Cured Ham & Pesto

Spicy Beef, Roasted Red Peppers & Charred Red Onions

3. Classic Pepperoni

4. Pulled Chicken, Corn &

Beer Candied Bacon

5. Garlic Mushrooms & Balsamic

Onion Jam (V)

6. Buffalo Mozzarella, Pesto &

Sun Dried Tomatoes (V)

your choices comes with:

Rainbow slaw | Potato salad |

Ranch chopped salad | Caesar salad

BBO Buffet

(pick 3 items)

1. Handmade 100% Beef Burger*

2. Marinated Chicken, Roasted Pepper

& Onion Kebab

3. Bratwurst Sausage

4. Honey, Mustard & Lemon Thyme

Glazed Pork Chop

5. Handmade BBQ & Whisky Ribs

6. Halloumi & Char Grilled Vegetable Skewers

7. Vegan Chicken Burger

8. Grilled Corn On The Cob Lime & Chili Butter

9. 3 Cheese Mac N Cheese

10. Baked Potatoes

your choices come with:

|Rainbow slaw | Potato salad | Ranch chopped salad |

| Caesar salad | Sliced tomatoes |

*Slow cooked onions | Beer candied smoked bacon |

| Sliced cheese | Brioche buns |