



*The Golden Lion Hotel*

*Wedding Brochure 2012*

  
THE GOLDEN LION  
FLAGSHIP HOTEL  
STIRLING

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*Dear Bride and Groom,*

*Congratulations on your forthcoming Wedding and thank you for considering the Golden Lion Flagship Hotel as the venue for your wedding day celebrations.*

*The Golden Lion Flagship Hotel has a dedicated wedding co-ordinator who will take you through each stage of your plans ensuring that every detail is considered. From the moment you step into the hotel we shall be there to assist you with every requirement and make sure your special day is perfect.*

*We cater for all numbers whether it be a small gathering of family and friends or a larger party, we will make sure your wishes are just the way you want them.*

*The hotel is situated just down the hill from Stirling Castle, Stirling Bridge and Wallace's Monument is just a short drive away. Just think of the wonderful wedding pictures you would have.*

*We would be truly privileged to host your special day.*

*To make an appointment just call 01786 475351 we will be very happy to organise this for you:*

*We look forward to hearing from you.*

*Kindest Regards*

*June Wannan*

*June Wannan*

*Tel: 01786 475351*

*Email: [june.wannan@thegoldenlionstirling.com](mailto:june.wannan@thegoldenlionstirling.com)*

## *Your Burns Wedding Package*

*Your Burns wedding package will include the following benefits\**

*4 Course Meal with Choice of Mains for 60 Day Guests (from menu selector 1)*

*A Glass of Buck Fizz for your guests on Arrival*

*A glass of House white, red or rose wine with meal*

*Wine “topped up” for the post meal speeches*

*Evening Buffet for 120 Guests*

*Professional disco and DJ*

*Red Carpet on Arrival*

*Table Plan outside your reception for your guests*

*Place cards for your tables*

*Toastmaster to ensure your day runs smoothly*

*Hire of reception room*

*Silver cake stand and knife*

*White Table linen and napkins*

*Tea lights or Silver Candelabras on all tables*

*Overnight stay for Bride and Groom in one of our executive rooms*

*Preferential bedroom rates for your guests*

**£3,500.00**

## *Your Wallace Wedding Package*

*Your Wallace wedding package will include the following benefits\**

*4 Course Meal with Choice of Mains for 60 Day Guests (from menu selector 1 & 2)*

*A Glass of Buck Fizz for your guests on Arrival*

*A glass of House white, red or rose wine with meal*

*Wine “topped up” for the post meal speeches*

*Evening Buffet for 120 Guests*

*Professional band & disco*

*Red Carpet on Arrival*

*Table Plan outside your reception for your guests*

*Place cards for your tables*

*Toastmaster to ensure your day runs smoothly*

*Hire of reception room*

*Silver cake stand and knife*

*White Table linen and napkins*

*Tea lights or Silver Candelabras on all tables*

*Overnight stay for Bride and Groom in one of our executive rooms*

*Preferential bedroom rates for your guests*

**£4,400.00**

## ***Your Regency Wedding Package***

***Your Regency wedding package will include the following benefits\****

*4 Course Meal with Choice of Mains for 100 Day Guests (from menu selector 1, 2 & 3)*

*A Glass of Buck Fizz for your guests on Arrival*

*A glass of House white, red or rose wine with meal*

*Wine “topped up” for the post meal speeches*

*Evening Buffet for 150 Guests*

*Professional band & disco*

*Red Carpet on Arrival*

*Table Plan outside your reception for your guests*

*Place cards for your tables*

*Toastmaster to ensure your day runs smoothly*

*Hire of reception room*

*Silver cake stand and knife*

*White Table linen and napkins*

*Tea lights or Silver Candelabras on all tables*

*Overnight stay for Bride and Groom in one of our executive rooms*

*Preferential bedroom rates for your guests*

***£6,400.00***

## **Banqueting Selector 1**

### **Starters**

*Chilled seasonal melon with rich berry compote and passion fruit syrup*  
*Chicken and wild mushroom pate with toasted brioche and apple chutney*  
*Seafood terrine with citrus salad leaves and dill crème fraiche*

### **Soups**

*Leek and potato finished with chive cream*  
*Cream of spinach and watercress with herb oil*  
*Roasted plum tomato and red pepper*

### **Main Courses**

*Grilled fillet of salmon with baby prawn and Noilly pratt sauce*  
*Roast Gigot of Border lamb with rich honey and mint jus*  
*Breast of chicken filled with local black pudding topped with tarragon shallot sauce*  
*Breast of chicken wrapped in smoked bacon napped by red wine gravy*

### **Desserts**

*Cream filled profiteroles drizzles with dark chocolate sauce*  
*Warm Dutch apple pie with vanilla ice cream*  
*Baked vanilla cheesecake with berry coulis*

**Freshly brewed Tea and Coffee served with Mints**

**Please select 1 starter, 1 soup, 2 mains and 1 dessert**

## **Banqueting Selector 2**

### **Starters**

*Salad of prawn and avocado bound in lime and coriander crème fraiche*  
*Platter of marinated Mediterranean vegetables with parmesan shavings and red pesto*  
*Duck and orange parfait with toasted brioche and plum chutney*

### **Soups**

*Yellow split pea with fresh mint*  
*Traditional leek and potato laced with peppered cream*  
*Cream of wild mushroom and tarragon*

### **Main Courses**

*Oven roasted rib eye of Scottish beef with a rich burgundy jus*  
*Pan seared cod fillet with lemon grass cream*  
*Breast of chicken filled with local haggis napped in a whisky café au lait*  
*Roasted Ayrshire pork loin with sherry and chervil cream sauce*

### **Desserts**

*Rich chocolate fudge cake with vanilla ice cream*  
*Poached pear set on a pool of toffee sauce*  
*Traditional lemon tart with chocolate crème fraiche*

**Freshly brewed Tea and Coffee served with Mints**

**Please select 1 starter, 1 soup, 2 mains and 1 dessert**

## **Banqueting Selector 3**

### **Starters**

*Scottish game terrine with seasonal leaves toasted walnut bread and onion marmalade*  
*Salad of seasonal melon, Italian ham, red chard and rocket*  
*Salmon and haddock terrine with citrus leaves with dill and lime dressing*

### **Soups**

*Traditional cock – a – leekie soup*  
*French onion with parmesan croutons*  
*Cullen skink with snipped chives*  
*Carrot and orange*

### **Main Courses**

*Roast sirloin of Scottish beef with Yorkshire pudding and red wine jus*  
*Fillet of trout and sea bream with herb pesto dressing*  
*Cutlets of Scottish lamb with redcurrant and rosemary jus*  
*Whole roasted baby Poussin with bread sauce and pan gravy*  
*Roast haunch of Highland venison with a rich port jus*

### **Desserts**

*Individual dark chocolate bivalve's with crème Anglaise*  
*Sticky toffee pudding with vanilla ice cream*  
*Pineapple and mango cheesecake with passion fruit coulis*  
*Selection of Scottish farmhouse chesses with oatcakes and grapes*

**Freshly brewed Tea and Coffee served with Mints**

**Please select 1 starter, 1 soup, 2 mains and 1 dessert**

## **Additional Drinks Packages**

### ***The Platinum Package - £27.95***

*A glass of Champagne garnished with strawberry for your guests on arrival*  
*A glass of Champagne garnished with strawberry for your guests to toast the Cutting of the Cake*  
*A glass of house Red, White or rose Wine with your meal plus top up*  
*A glass of Champagne for the post meal speeches and toasts*

### ***The Gold Package - £16.95***

*A glass of Bucks Fizz or Sparkling wine for your guests on arrival*  
*Sparkling wine garnished with sliced Strawberry for your guests to toast the Cutting of the Cake*  
*A glass of house Red, White or rose Wine with your meal*  
*A drink of choice for the post meal speeches and toasts\**

### ***The Silver Package - £15.50***

*A glass of sparkling wine for your guests on arrival*  
*Glass of sparkling wine for your guests to toast the cutting of the cake*  
*A glass of house Red, White or rose wine with your meal*  
*Wine “topped up” for the post meal speeches*

### ***The Bronze Package - £12.00***

*A glass of Bucks Fizz for your guests on arrival*  
*A glass of House white, red or Rose wine with meal*  
*Wine “topped up” for the post meal speeches*

*\* Drink of choice includes the following ONLY:*

- Beer*
- Glass of wine*
- Vodka/Gin/Whisky or Bacardi with mixer*
- Soft Drinks*

# *Canapés*

***Choose any 4 items from the following:***

## **Fish**

*Smoked salmon and cucumber*  
*West coast crab on toasted wheatmeal*  
*Tuna Nicoise*  
*Prawns in Marie rose sauce*  
*Gravadlax tartar on blinis with dill and mustard*

oooOooo

## **Meat**

*Roast beef and horseradish*  
*Carpaccio of beef with spinach*  
*Serrano ham and melon*  
*Smoked duck breast with plum chutney*  
*Chicken and chive mayonnaise*

oooOooo

## **Vegetarian**

*Ratatouille with extra virgin olive oil*  
*Cream cheese and radish on olive bread*  
*Cottage cheese and pineapple*  
*Egg and Cress salad*  
*Mini cherry tomato and pepper brochettes*

*£4.50 per person*  
*(Your choice of 4 canapés per guest)*  
*Additional items £1.00 per person*

# Evening Buffet Selector

## Option 1

*Selection of freshly cut sandwiches fillings include:*

*Honey baked ham and Arran mustard*

*Lockerbie cheddar and tomato*

*Roast beef and horseradish*

*Roast turkey and cranberry*

*Egg and cress*

*oooOooo*

*Oven baked sausage rolls*

*Italian pizza slice*

*Tandoori chicken drumsticks*

## Option 2

*Hot Filled Rolls on Sausage, Bacon & Scrambled Eggs*

*Served with Tomato Ketchup and Brown Sauce*

## Option 3

*Traditional Beef Stovies*

*Served with Crusty Bread*

## Option 4

*Vegetarian Stovies*

*Served with Crusty Bread*

## Option 5

*Local Haggis, Neeps and Tatties*

*Served with Crusty Bread*

## Option 6

*Chilli Con Carne with Rice*

*Served with Crusty Bread*

***£1.50 Tea and Coffee per person***

### **Terms and Conditions**

To make it a little easier for you to work out all the finer details for your wedding you'll find below the terms and conditions within the Flagship Hotel Group.

#### Deposit

To secure your booking a £250.00 non-refundable deposit is required

#### Payment

Further payment of £1000.00 is required 6 months before the event. The Final balance paid 14 days before, based on final numbers with respective table plan.

#### General Liability

There have to be regulations in case of extraordinary circumstances, but they protect us both if something peculiar does occur.

In the following circumstances Flagship Hotels will not be liable for any failure to provide the services contracted:

- a) Industrial action by Flagship Hotels employees
- b) Industrial action by employees of a major supplier
- c) Destruction of or damage to the hotel
- d) Civil disturbances or riots
- e) Postal bookings which do not reach Flagship Hotels
- f) Where you choose not to comply with the terms of this agreement
- g) Any other matter out of our control

#### *Damages*

The hotel reserves the right to charge the Client for any damages caused by an attendee.

#### *Cancellation by the Client*

Should the client(s) cancel a confirmed reservation, the Hotel reserves the right to impose the following cancellation charges.

- a) If a cancellation is made no deposit will be refunded unless otherwise agreed with the hotel.
- b) If a cancellation is made between 6 - 1 month in advance - 75% of the contract charges will be payable to Flagship Hotels.
- c) If a cancellation is made less than 1 month in advance - 100% of the contract charges will be payable to Flagship Hotels.

#### *Final arrangements*

- a) The hotel will contact the Client 6 weeks prior to the event to arrange a suitable date to confirm the arrangements for the day/night.
- b) All amendments will be confirmed in writing by the hotel and will be checked by the Client.
- c) A pro forma invoice will be issued based on the numbers given at this time.