

Weddings at The Parklands Hotel

Congratulations on your forthcoming wedding.

*We would be delighted to host your wedding, within our
superb surroundings.*

*At the Parklands we specialize in small and intimate
weddings and have a license to conduct civil ceremonies.*

Weddings at the Parklands Hotel

From a friendly welcome to superb wedding luncheons and beautiful grounds for those all important photographs, Parklands Hotel will ensure your wedding day will be one of the most memorable days of your life.

Parklands Hotel specializes in small and intimate weddings to which the venue ideally adapts itself. The hotel can cater for civil ceremonies and will then cater for up to 42 people for a wedding luncheon.

In summer the hotel grounds and terrace provide the ideal location for reception drinks overlooking the park, whilst the dining on round tables creates a great atmosphere in the Acanthus restaurant which will be reserved exclusively for you.

From the moment you make the first tentative enquiries you will be looked after by a member of our professional team who will discuss and personalize your day. They can advise you on the menus, wines and drinks, scheduling, traditions, flowers, photography and cars. We can also book these services on your behalf to take away any worries on this special day.

CIVIL CEREMONIES

Our hotel holds a civil license, which allows our guests to be married by a local registrar with in the hotel. For information and to arrange civil ceremonies you must contact Perth and Kinross Registrars to comply with registration requirements and seek their availability. Music can be arranged within the ceremony room.

The charge for the use of the room £140.00

FUNCTION ROOMS

Restaurant

The restaurant accommodates up to 42 for your meal and an extra 40 for your evening reception. The bar with in the hotel can be licensed until 12.30 am. There is no day room hire charge for the room if your menu choice is £27.50 per person or more.

Boardroom

The Boardroom is a small room which can accommodate 20 people. This room is used for civil ceremonies and small wedding's that require private dining.

Evening Receptions

The Restaurant and lounge can be turned into the evening reception holding 70 to 80 people approx (in summer the terrace is also available for guests). Should this be the case, we require you to book 4 rooms with in the hotel as noise will travel into these rooms. The room hire charge for an evening reception will be £200.

FOOD AND WINE SELECTION

During the initial meeting we will discuss initial menu ideas and give you the opportunity to select drinks and wine for throughout your day.

ACCOMMODATION

Accommodation bookings

There will be a rate for guests wanting to stay with us on the night of your wedding subject to availability. All accommodation reserved, must be confirmed at least 3 weeks prior to your wedding.

Exclusive use

The wedding party can add to the event, by taking the hotel on an exclusive use basis for the weekend. This would give you 15 rooms (9 superior and 6 standard) for you and your guests.

Charges are as follows: Friday Night £2235.00 (including dinner for up to 30 guests)
: Saturday Night £1650.00 bed and breakfast only

ENTERTAINMENT

We can provide our resident DJ at a charge of £175. Unfortunately we are unable to accommodate bands, string quartets and pipers due to the shape of the room.

DEPOSITS / PAYMENT

From your provisional booking date we will hold your booking for 21 days giving you time to make your decision and to consider our terms and conditions relating to your booking. After which a non-refundable deposit will be charged to confirm your booking with us, 21 days prior to your wedding we would require full payments and a pre-order for your wedding.

If you have a table plan we would appreciate it 5 days prior to your wedding. We will type this up and display for all your guests so they know where they will be seated.

Hopefully you will find all this information helpful but please if we have missed anything or you have any questions do not hesitate to contact us.

SPECIAL TOUCHES

As well as providing the in-house wedding co-ordinator, we can assist with the following.

- Table plans
- Place cards and personalised menus
- Master of ceremonies facility for the special day itself
- Cake stand and knife
- Organising Flowers for your day
- Entertainment

SHOWROUND AT PARKLANDS HOTEL

A member of our management team is available to assist you in considering the initial planning stages of your special day. However, we would appreciate it very much if you would telephone for an appointment before visiting for a showround. This would enable us to devote our full attention to your arrangements and would also avoid inconvenience to yourself should you come when we are already engaged in other business.

Appointments can usually be scheduled within 1 week. We will have set aside an hour or so to discuss your wedding and to show you around the building.

Please let us know if you would like us to reserve a table for lunch or dinner following your showround of the hotel.

THE WEDDING DAY ITSELF

Traditional Reception Procedure.....

Welcome drinks

After your wedding ceremony it is usual practice to offer your guests a reception drink, in summer this may be Champagne, Sparking wine or Pimm's. In winter you may choose to offer mulled wine. Soft drinks are always offered as an alternative.

Photography

It will normally take between 45mins and an hour to have all photographs taken, either outside in the garden or inside. It works well indeed if the bridal party pre-arrange a running order for group shots, and agree this in advance with the photographer. In addition, it is also very helpful if the best man and ushers have this information and are on hand to assist the photographer with who is in which spot.

The Wedding Meal

The master of ceremonies will announce the meal and once all guests have located their seats they will be asked to be up standing to receive the bride and groom. Grace if required, can be said either by the minister, or by a guest.

Cake Cutting

The cake cutting ceremony will take place after the main course is served. The master of ceremonies will usually announce the cutting of the cake. Cake is served with coffee at the end on the meal.

Toasts and Speeches

At the end of the meal, Following the service of sparkling wine or champagne speeches should commence. The master of ceremonies usually announces the first speech, and it is nowadays entirely appropriate for the individual speaking next and those thereafter to take their turn around.

1. First to speak is traditionally THE FATHER OF THE BRIDE, who at the end of his speech will propose a toast to THE BRIDE AND GROOM.
2. Second to speak is THE BRIDEGROOM who after replying to the first toast will then speak and at the end of his speech will propose a toast to THE BRIDESMAIDS.
3. Thirdly, the BEST MAN will reply on behalf of the bridesmaids and will then make his speech. After he has finished speaking he can then read any selected cards and telegrams.

The Celebrations Countinue

Depending on the programme of the day, after the speeches the room will be turned into your evening celebration room and the dancing will start and continue right through the night till last orders.

Evening Buffet

This is served around 9.30/10.00 pm. We always specifically advise to cater for the numbers present.

Departure of the Bride and Groom

Should you be having an evening party at the hotel the the Bride and Groom would traditionally “depart”at the end of the evening usually at around 12.30 am.

Carriages for Guests

Guests at evening fuctions should arrange cars and taxis in advance for collection from the hotel no later than 12.45am

TERMS AND CONDITIONS

1. To confirm your wedding reception we require a non refundable deposit to the value of £ 150.00. When you have received you wedding quote we then require 25% of the total due. Six weeks prior to your wedding reception 75% of the estimated total is due, followed by a final settlement fourteen days prior to your wedding. We request that all payments are made by cheque or cash. Credits card payments will be accepted, however, a surcharge of 2% will be made on all cards.

2. In the event of a cancellation or postponement of your wedding the following charges will apply.

From booking to 6 months prior	25% or deposit whichever is greater
from 6 months to 3 months	50%
3 months to 1 month	75%
Less than one month	100%

The above advises you of the amounts payable on your projected costs based on your contracted minimum numbers. All monies paid are non refundable. A full copy of our terms and conditions is sent to you and forms part of your confirmation to the Parklands Hotel together with your initial deposit payment.

3. In the event that the number attending the wedding exceeds the number advised at the time of booking, we shall use our reasonable endeavours to provide service and accommodation if required, for increased numbers.

4. No beverages of any kind should be brought into the hotel. Guests or clients should have this agreed before hand in writing. In all cases a corkage charge will apply.

5. All Wedding Receptions must be paid in full 21 days prior to wedding reception and any extras should be settled on day of wedding reception.

6. You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel premises or equipment therein by the negligence, wilful act or default of any person invited by you or on your behalf to the hotel.

7. The prices are inclusive of VAT at the current rate and are subject to change should the rate of VAT or license duty charge.

8. If the hotel is prevented or hindered from carrying out any of its obligations by circumstances beyond its reasonable control, then the hotel's liability to the guest shall be no greater than the amount actually paid by the guest to the hotel in respect of the event

9. The Parklands Hotel have a strict no smoking policy throughout all areas of the hotel.

Menu A

Leak, potato and lemon soup

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Roast loin of Perthshire pork, brazed red cabbage, sage mash and a Calvados jus

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Rich chocolate marquis, orange and mint salad and coffee Anglaise

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Coffee and mints

Menu B

Chicken liver parfait, red onion jam and fresh backed brioche

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Slow brazed steak and ale pie, rosemary creamed potatoes and glazed carrots

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Warm sticky toffee pudding, butterscotch sauce and ice cream

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Coffee and mints

Menu C

Cream of cauliflower and almond soup

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Cold poached Scottish salmon, baby potatoes, fennel and caper salad

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Chocolate and hassle nut fudge brownie, chocolate fudge sauce and ice cream

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Coffee and mints

Menu A – C £27.50

Add a soup or sorbet course for £3.50

Menu D

Traditional Scotch Broth

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Roast fillet of monkfish
shrimp and prawn croquet, roast pepper salsa and a vermouth and mustard veloute

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Warm apple and cinnamon pie, caramel sauce and ice-cream

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Coffee and mints

Menu E

Gallia melon and Parma ham, fig chutney and rocket leaves

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Chicken, mushroom and tarragon pie, crushed herb potatoes and hot buttered broccoli

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Vanilla pannacotta, spiced pineapple and sable biscuits

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Coffee and mints

Menu F

Capriccio of smoked scrabster haddock, scrambled egg on chick pea spread toast

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Slow cooked belly of Perthshire pork, crispy leak and apple salad and confi potatoes

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Iced caramel parfait, hazelnut praline biscuits and chocolate sauce

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Coffee and mints

Menu D – F £29.50
Add a soup or sorbet course for £3.50

Menu G

Twice baked goats cheese soufflé, rocket and Waldorf salad

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Pan fried fillet of sea bass
aromatic spring vegetables, griddled potatoes and a vermouth froth

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Toasted almond crème bruleé, chocolate biscotti an coffee ice-cream

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Coffee and mints

Menu H

Thai style crab cakes, coriander, orange and chilli salad

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Roast rib of Angus beef
fondant potatoes, roast root vegetables, Yorkshire pudding and a Madeira jus

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Poached pear and hazel nut frangipane tart, sauce Anglaise

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Coffee and mints

Menu I

Smoked ham hock and pea risotto and poached egg

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Salmon en croute
herb crushed potatoes, rocket and confied cherry vine tomato salad, saffron sauce

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Valrhona dark chocolate tart, clotted cream

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Coffee and mints

Menu G – I £32.50

Add a soup or sorbet course for £3.50

Menu J

Home smoked Gressingham duck breast
pea cress, parmesan shavings and a light truffle celeriac remoulade

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Roast rack of lamb
boulangere potatoes, brazed red cabbage, parsnip pure and red wine jus

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Valrhona chocolate nemesis, vanilla ice-cream

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Coffee and mints

Menu K

Ham hock and Fois Gras terrine, home made date chutney and fresh beached broach

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Herb crusted fillet of halibut
fricassee of mussels, leeks, saffron potatoes and Pommery mustard

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Ginger bread and butter pudding, toffee sauce and ice cream

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Coffee and mints

Menu L

Home cured Darjeeling and vodka cured salmon, lemon cream and bilinis

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Roast Angus beef Wellington
creamed spinach and willed mushrooms, fondant potatoes and a truffle scented jus

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Lemon meringue tart, Cassis sauce, vanilla bean ice cream

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Coffee and mints

Menu J– L £37.50

Add a soup or sorbet course for £3.50