



FRIARS CARSE
COUNTRY HOUSE HOTEL

Weddings



Congratulations!

We are delighted that you are considering Friars Carse for your upcoming wedding.

Our turreted mansion is set in 45 acres of stunning gardens nestled beside the River Nith in picturesque Dumfries & Galloway.

All weddings are treated individually, and we strive to provide the ultimate service and attention to detail.

We would be honoured to host you with your closest friends and family and help you make memories that last a lifetime.

We invite you to browse through our brochure and be inspired...





Your Wedding Day

We offer several different options to best cater to your wedding day.

Ceremonies can be inside or outside (weather dependent), with various choices to accommodate both day and evening guests.

The Nith room is licensed for civil ceremonies with up to 18 people offering the most amazing views from its bay window towards the River Nith.

The Whistle Restaurant, located on the ground floor with magnificent views across the countryside to the rear of the house, is an exceptional room with rich historical links to Scotland's most famous bard Robert Burns, seating up to 35 guests.

In inclement weather, our characteristic oak-panelled lounge can be transformed for your ceremony in several arrangements depending on group size, comfortably seating up to 80 guests.

Our fully heated marquee offers a flexible area for up to 110 guests to dine. Dance and celebrate to your heart's content with up to 140 guests for the evening.

We can also provide exclusive use of our Hotel and Grounds to further enhance and complement your day.

Please speak to our wedding coordinator to discuss all of your requirements.



Cuisine & Chefs

Our executive Chef has taken much thought and care to offer you several menus to cater for varied budgets.

With a directive to design and execute menus that are Classic, Scottish, yet Modern, giving you every choice possible when selecting your menu.

We have priced our menus competitively whilst still allowing us to use the best produce and give the best in service.

Our hotel has a dedicated executive chef with an experienced team offering superb, chef-driven global menus. Great care is taken to select fresh produce locally and only the best suppliers are contracted to supply our kitchens.



Accommodation

Our rooms are all en-suite, with Flat screen TVs and hot drinks refreshments tray, with most having stunning views of the surrounding farmland or the River Nith.

Our honeymoon suite is perfect for your wedding night. It is ideal for relaxing and reflecting on your special day while sipping craft cocktails or champagne whilst overlooking the beautiful River Nith.

For weddings of 50 persons or more, the Honeymoon Suite is complimentary, and special rates are available for your guests at Friars Carse Country House Hotel.

Your Bespoke Wedding

Once your Menu is selected, our experienced wedding planner will assist you in designing and planning your special day.

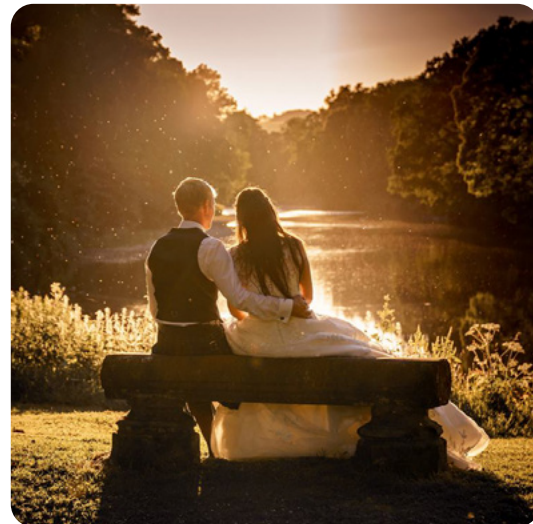
Items included are:

Toastmaster, Cake stand and knife, and hotel linen.

Our dedicated wedding coordinator will guide you through the planning process for your big day. The event will be executed on the day by highly trained professionals utilising their precise attention to detail to ensure your special day is a success.

We specialise in bespoke weddings and thrive on unique challenges. We offer a wide range of diverse and inclusive religious weddings, blessings and civil partnerships.

You are only limited by your imagination, and should you desire any other services, please do ask, and we will do our utmost to accommodate your wishes.



Terms & Conditions

RESERVATIONS & PAYMENT

Bookings are only confirmed once receipt of your non-refundable deposit is confirmed. Should another enquiry be received before the receipt of the deposit, we will offer 5 working days to confirm the reservation. The initial deposit for all weddings is £500 non-refundable, non-transferable, with the second payment of £500 due 6 months after the initial deposit payment. Three months before your event, a payment equal to a total of 50% of your total account is required.

Full payment is due 14 days before your event.

CANCELLATION

Over 12 months prior to event, full deposit will be forfeited.
From 6-12 months prior to event, 50% of total event costs will be charge.
From 3-6 months prior to event, 75% of total event cost will be charged.
Less than 3 months prior to event, 100% of event cost will be charged.

All event total account charges include catering, drinks and venue services are inclusive of % VAT.

*Photographs herein are for illustration purposes only.
Special thanks to Dunkin Irland and Martin McNae
for the images provided.*



FRIARS CARSE

COUNTRY HOUSE HOTEL

Dumfries & Galloway

To meet with our wedding team
and arrange a no-obligation viewing,
please see the contact details below.

01387 740388

events@friarscarse.co.uk | www.friarscarse.co.uk/weddings

Friars Carse Country House Hotel
Auldgirth, Dumfries
DG2 0SA

Life is an adventure best travelled together!

Download this brochure and menus at
www.friarscarse.co.uk/weddings





Contact our experienced Events Team to book
a no-obligation viewing of our Estate
and explore your perfect day with us.

Current package pricing is available upon request.

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Menu Option One

Selecting 1x Starter, 2x Mains, 1x Dessert

To Start

Scotch Broth

Warm Bread Roll

Prosciutto Wrapped Melon

Peppered Strawberries

Chicken Liver Parfait & Toasted Sourdough

Red Onion Marmalade

Local Forest Mushroom & Blue Murder Cheese Tart

Dressed Leaves & Balsamic Glaze

The Main Event

Roast Breast of Chicken Stuffed with Haggis

Whisky & Onion Cream Sauce

Roast Loin of Pork

Caramelised Apple, Black Pudding, Mustard Cream

Pan Fried Scottish Salmon

Creamy Leek Mussel Chowder

Butternut Squash Risotto

*Roasted Butternut Squash, Squash Puree,
Coconut Milk, Vegan Cheese*

To Finish

Cream Filled Profiteroles

Warm Chocolate Sauce

Sticky Toffee Pudding

Butterscotch Sauce

Raspberry White Chocolate Cheesecake

Berry Compote

Selection of Scottish Ice Cream

Menu Option Two

Selecting 2x Starters, 2x Mains, 2x Desserts

To Start

Tomato & Basil Soup

Warm Bread Roll

Prosciutto Wrapped Melon

with Peppered Strawberries

Chicken Liver Parfait

Toasted Sourdough, Red Onion Marmalade

Battered Haggis

Neeps, Tatties, Red Wine Jus

Tempura Goats Cheese

Dressed Leaves, Red Onion Chutney

Smoked Scottish Salmon

Pickled Cucumber, Fried Capers, Dill Mayonnaise

The Main Event

Slow Braised Steak

Sautéed Wild Mushroom, Red Wine Jus

Pan Fried Cod Loin

Crispy Leeks, Lemon Caper Sauce

Roast Breast of Chicken Stuffed with Haggis

Whisky & Onion Cream Sauce

Pan Fried Duck Breast

Roasted Root Vegetables, Cranberry Jus

Wild Mushroom Wellington

Ramesco Sauce, Dressed Salad

Broccoli & Sesame Stir-fry

Yellow Noodles with Crispy Wild Mushrooms

To Finish

Cream Filled Profiteroles

Warm Chocolate Sauce

Sticky Toffee Pudding

Butterscotch Sauce

Raspberry White Chocolate Cheesecake

Berry Compote

Chocolate Fudge Cake

Chantilly Cream

Lemon & Pink Grapefruit Tart

Crushed Meringue, Lemon Sorbet

Selection of Scottish Ice Cream

Menu Option Three

Selecting 3x Starter, 3x Mains, 3x Desserts

To Start

Leek & Potato Soup

Warm Bread Roll

Tempura Goats Cheese

Dressed Leaves, Red Onion Chutney

Chicken Liver Parfait

Toasted Sour Dough, Red Onion Marmalade

Prosciutto Wrapped Melon

with Peppered Strawberries

Battered Haggis

Neeps, Tatties, Red Wine Jus

Roasted Squash

*Pickled Onion, Toasted Pumpkin Seeds,
Rocket Salad, Chilli Dressing*

Scottish Smoked Salmon

*Baby Prawns, Chive Cream Cheese Roulade,
Honey Mustard Dressing*

Heritage Tomato & Avocados

Chilli, Lime & Coriander Dressing

The Main Event

Pan Fried Cod Loin

Crispy Leeks, Lemon Caper Sauce

Broccoli & Sesame Stir Fry

Yellow Noodles with Crispy Wild Mushrooms

Pan Fried Scottish Salmon

Creamy Leek Mussel Chowder

Roast Breast of Chicken Stuffed with Haggis

Whisky & Onion Cream Sauce

Wild Mushroom Wellington

Ramesco Sauce, Dressed Salad

Butternut Squash Risotto

*Roasted Butternut Squash, Squash Puree,
Coconut Milk, Vegan Cheese*

Seasonal Roasted Vegetables

*Tomato Herb Sauce, Pappardelle Pasta,
Crispy Basil & Parmesan*

Roast Dry Aged Belted Galloway Sirloin of Beef

Yorkshire Pudding, Red Wine Jus

To Finish

Sticky Toffee Pudding

Butterscotch Sauce

Chocolate Fudge Cake

Chantilly Cream

Cream Filled Profiteroles

Warm Chocolate Sauce

Selection of Scottish Ice Cream

Lemon & Pink Grapefruit Tart

Crushed Meringue, Lemon Sorbet

Baileys & Coffee Crème Brûlée

Homemade Shortbread

Raspberry White Chocolate Cheesecake

Berry Compote

Selection of Cheese & Biscuits

Fruit Chutneys

Children's Menu

Selecting 1 x starter, 1x main, 1x dessert

To Start

Main Menu Starter

- Or -

Fruit Salad

The Main Event

Chicken Goujons

Sausages

Cheese or Pepperoni Pizza

Macaroni Cheese & Garlic Bread

Fish Fingers

To Finish

Main Menu Dessert

- Or -

Trio of Ice Cream

Canapés

Selecting either four or six canapés.

Salmon & Avocado Maki Roll

Mini Smoked Salmon Roulade

Caramelised Onion & Goats Cheese Tartlet

Heritage Tomatoes, Garlic & Basil Bruschetta

Chicken Liver Pate, Red Onion Chutney Tartlet

Roasted Mediterranean Vegetables, Sourdough Toast

Add a selection of canapés to compliment your after ceremony drinks.

Drinks Packages

Package A

Choice of either Bucks Fizz or Sparkling Wine, after the ceremony.
An offering of a Glass of House Red, White and Rose Wine, during the Meal.
A Glass of Sparkling Wine, to Toast during the Speeches.
With a non-alcoholic alternative offered throughout for non-drinkers and children.

Package B

A Selection of Prosecco & Peroni, after the ceremony.
Two offerings of House Red, White and Rose Wine, during the Meal.
A Glass of Prosecco, to Toast during the Speeches.
With a non-alcoholic alternative offered throughout for non-drinkers and children.

Package C

House Flavoured Gin, Lemonade & Peroni, after the ceremony.
Two offerings of House Red, White & Rose Wine, during the Meal.
A Glass of Champagne, to Toast during the Speeches.
With a non-alcoholic alternative offered throughout for non-drinkers and children.

Additions

Bottles of Wine for the Tables

Our Wine List can be provided at your request.

Toasting Chasers

Jagermister, Sours, Tequila, Tequila Rose, Sambuca, Fireball Whisky

Seasonal Additions

Warming Winter Drinks

Mulled Wine per person
Mulled Cider per person
Warm Apple Cider per person
Mulled Pear & Cran Punch by the Pitcher
Winter Pimm's by the Pitcher

Taste of the Summer

Pimm's by the Pitcher
Sangria by the Pitcher
Sex on a Beach Cocktail by the Pitcher
Mojito Cocktail by the Pitcher
Aperol Spritz by the Glass

Hot & Cold Forked Buffet

Select 2x Hot Dishes, 2x Cold Dishes

Hot

Lamb Hot Pot

Fisherman's Crumble

Smoked Paprika & Beef Stroganoff, Rice

Chicken Tikka Masala, Rice

Pork & Apple Casserole

Thai Style Chicken Curry with Rice

Roasted Vegetable Lasagne

in a Sun Blushed Tomato Sauce, Garlic Bread

Ragout of Wild & Button Mushroom

in a Garlic & White Wine Cream

Accompanied by

Seasonal Vegetables & Potatoes

Cold

Roast Beef with Creamed Horseradish

Honey Baked Ham

Roast Turkey with Cranberry Sauce

Gala Pie

Roasted Vegetable Quiche

Mixed Seafood Platter

Accompanied by

Seasonal & Composite salads

Traditional Finger Buffet

A Selection of Meat and Vegetarian Sandwiches plus six other items

Meat Options

Spicy Chicken Wings

Chicken Yakitori Skewers

Peking Duck Spring Rolls

Warm Pastry Sausage Rolls

Marinated Chicken Drumsticks

Selection of Mini Quiches, Meat and Vegetarian

Breaded Butterfly King Prawns

Selection of Mini Pies

Vegetarian Options

Breaded Mozzarella Sticks

Vegetable Crudities & Dips

Crisp Selection

Sweet Potato Curry Bites

Selection of Mini Pizzas

Spicy Potato Wedges

Vegetable Samosas

Spring Rolls

Onions Bhajis

Oriental Street Food Buffet

Selecting six options from the following choices

Asian Slaw

Egg Fried Rice

Chinese Beef Stew

Singapore Rice Noodles

Thai Red Chicken Curry

Sweet & Sour Chicken

Thai Shredded Pork

Sesame Prawn Toast

Vegetable Spring Rolls

Chicken Satay Skewers

Peking Duck Spring Rolls

Salt & Pepper Spare Ribs

Chicken Vegetable Chow Mein

Vegetable Stir Fry with Cashew Nuts

Vietnamese Stir-fry Pork & Vegetable Baguettes

Crispy Calamari with Chilli, Ginger & Coriander

*You may not think about eating on the day with everything that is going on,
let us tempt you with our Pre-Ceremony Bridal & Groom Packages
– something to fill your stomach
and a little something extra to settle those nerves.*

Bridal Brunch

A selection of Sandwiches,
Chocolate Dipped Strawberries and a Glass of Chilled Prosecco,
served prior to the ceremony.

Grooms Gathering

A selection of Sandwiches and a Pint or Bottle
of your chosen Lager / Cider / Ale / Bitter,
and a Whisky Chaser,
served prior to the ceremony.

Lagers: Carling, Peroni

Cider: Aspall

Bitter: Caledonian Best

Stout: Guinness

Ales: Doom Barr, Old Speckled Hen

Whiskies & Bourbon: Famous Grouse, Jameson, Jack Daniels

Speciality Whiskies:
Glen Morangie, Laphroig, Balvennie (supplement charge applies)