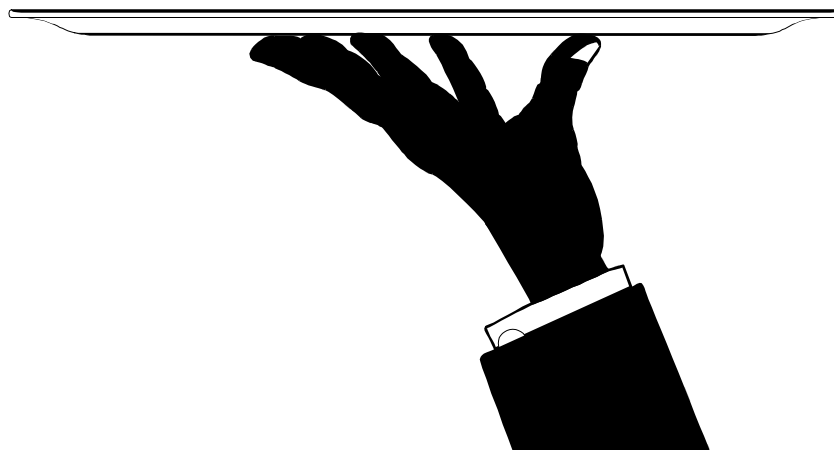




KINGARTH
CATERING
SERVICES
BROCHURE



KINGARTH HOTEL
Kingarth, Isle of Bute, Scotland, PA209LU
t: 01700 831662 e: maria@kingarthhotel.co.uk



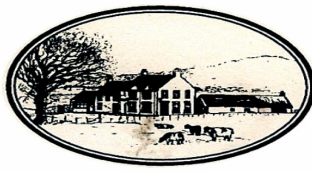
Simon and Maria Tettmar bought The Kingarth Hotel & Smiddy Bar in 1997 and have gradually built a strong and progressive business, encompassing bar, restaurant, function and accommodation facilities. The Kingarth is run as a family business, with a relaxed and friendly atmosphere and a wide range of services aimed at both local and tourist trade.

In recent years we have extended our skills to cover outside catering events and have a proven record of weddings and events in various locations on Bute including Mount Stuart House, Rothesay Pavilion and Rothesay Castle.

Please note that this brochure is particularly aimed at catering for wedding receptions, but the services described can be adapted to suit any occasion.

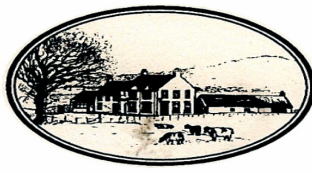
We pride ourselves on our standards of service. Maria will personally provide you with planning services in the run up to your day, making the planning process as straightforward as possible whilst ensuring every detail of your catering is arranged for you exactly as you want it. We are very proud of our friendly, professional team of staff led by our Front of House Manager who will be dedicated to your every need on the day.

We do hope you will find this brochure of interest. Further details about Kingarth Hotel can be found on our website at www.kingarthhotel.co.uk Please contact Maria on 01700 831662 to discuss your specific requirements, or to arrange a meeting.



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Wedding Menus

Below is a selection of starters, main courses and desserts for you to pick and mix to create a menu tailored to your specific requirements. Your menu can have two choices of starter and dessert with a set main course. Provision can also be made for vegetarian diets. Please remember that these dishes are only suggestions - we can accommodate most tastes if you require something particular.

Starters

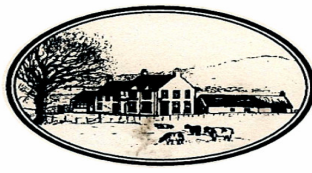
Prawn and Fresh Pineapple Cocktail
Smoked Salmon Terrine with Fresh Langoustines, Oatcakes and Crisp Salad
Homemade Chunky Vegetable Soup (or a soup of your choice)
Grilled Goats Cheese on a Crisp Rocket Salad with Balsamic Dressing
Smooth Duck Pate with Cumberland Sauce and Oatcakes
Medley of Continental Meats with Red Onion Marmalade

Main Courses

Pepper Crusted Roast Topside of Bute Beef
Loin of Pork with a Sage and Calvados Stuffing and Creamy Dijon Sauce
Roast Leg of Bute Lamb with an Apricot Stuffing
Fresh Salmon Fillet with a Leek & Cream Sauce
Roast Breast of Chicken with Haggis and a Drambuie and Onion Sauce
Wild Mushroom and Cherry Tomato Risotto

Desserts

Homemade Strawberry Cheesecake
Homemade White Chocolate and Baileys Cheesecake
Tarte au Citron
Chocolate Bavarois with White Chocolate and Kaluha Sauce
Homemade Apple Crumble with Double Cream
Bute Extra Mature Cheese with Crackers and Fresh Fruit



Children's Meals

Young guests at your event may require smaller portions. A half-portion for each course from your chosen menu is available at a cost of £10 per child.

Canapés

(available pre-dinner only - not available as a stand-alone option)

You may like to consider offering your guests canapés to accompany their drinks or champagne reception. Hot and cold canapés can be provided at a cost of £1.50 per guest. Below are some examples of the selection of canapés we offer.

Welsh rarebit, Haggis bites,
Crabmeat parcels, Smoked salmon toasts,
Tomato and basil tartlets, Savoury croissants
Ham and mushroom bites

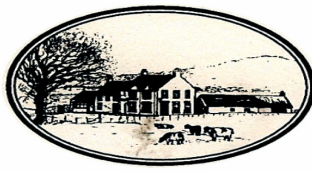
Evening Snacks

(available following a main meal only - not available as a stand-alone option)

During the evening you may wish to offer your guests a light snack, particularly if you have additional guests joining you for the evening celebrations.

We have found that the most popular food to offer is a large selection of local Bute, Scottish and Continental cheeses served with fruit, oatcakes and crackers, presented on our large wooden cheese blocks.

Many couples choose to serve their wedding cake at this time, and homemade shortbread, tea and coffee is also available. The cost of our Evening Cheese and Biscuits, Shortbread, Tea and Coffee is £3.50 per guest.



Bar Facilities

As licensees, we can apply for an "Outside Licence" for Mount Stuart. Our temporary bar facilities cover all popular drinks using named brands. There is no cost implication for using our bar facilities, aside from buying the drinks themselves. Specific drinks can be provided if you have any particular preferences, allowing complete flexibility for reception drinks, toast drinks and a wide choice for your guests throughout the day.

Entertainment

Entertainment can be arranged through "Bright Nights" who provide live vocalists for background music during your meal and/or live evening entertainment and disco. Please see Bright Nights brochure or contact them on mobile 07883 064631 or email brightnightsbute@yahoo.co.uk

We also have contact numbers for pipers and ceilidh bands if you would like a more traditionally Scottish theme to your entertainment.



Booking Procedure

As soon as you have decided upon the date for your wedding, please contact us to provisionally reserve the date in our schedule. We will then write to you to confirm the date and the various details agreed so far.

To confirm your booking, please send a deposit of £500, together with a letter confirming your expected number of guests. We ask you to send this deposit no later than three months before your wedding day.

Approximately one month before your wedding we would ask you to arrange an appointment to discuss and finalise all the details of your day, including the final number of guests you are expecting. At this time full payment of the quantifiable amount due is payable. Any further expenses which are not determinable before the wedding day, such as a bar account, are payable no later than one week afterwards.

The prices quoted for each of our services are fully inclusive of VAT although gratuities for our staff are left to your discretion. Prices are correct at the date of printing and are subject to increase at management discretion.

Three course meal and coffee	£40 per guest
Reception Drinks / Toast drinks	£1.45 to £2.50 per guest
Canapés	£1.75 per guest (available pre-dinner only - not available as a stand-alone option)
Evening Buffet	£4.50 per guest (available following a main meal only - not available as a stand-alone option)
Outside License	Free of charge



Useful Contacts

FLOWERS	"Flowers by Janine"	Janine on 01700 502084.
HAIR & BEAUTY	"Nadia's" Hair Salon	Kate on 01700 503683
TRANSPORT	Horse & Trap Coach	Alan Ewing 01700 504214 Stagecoach 01700 502076
PHOTOGRAPHER	Andy Walters	Andy on 01700 501888
ENTERTAINMENT	"Bright Nights"	Anna/Ricky 01700 504699
	Bute Ceilidh Band	Jimmy Duncan 01700 503094
	Garry Forrest Band (Ceilidh)	Garry on 07834 975820
	Billy McIsaac (Ceilidh)	0141 956 2990
ARGYLL & BUTE REGISTRAR	Lorna Barrett	01700 503331
MINISTER	Rev. Ian S Currie MBE BD	01700 504502
ACCOMMODATION	Kingarth Hotel	01700 831662
	St Blanes Hotel	01700 831224
	Balmory Hall	01700 500669
	Cannon House	01700 502819

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