



Perfect Setting

Memories to last a lifetime

Raemoir House is a photographer's dream. There are so many unique backdrops to capture those wonderful wedding moments and who else can boast fabulous reception rooms, secluded lawns and parkland. For the more adventurous we can provide access to the hills behind the hotel for some truly stunning views of the Grampian countryside right across to the North Sea, and memorable photo-shoots.

Wedded Bliss

A Georgian mansion set in 11 acres of entirely secluded parkland in the heart of Royal Deeside, Raemoir is thoroughly impressive and is one of the Scotland's finest wedding locations.

For weddings on a grand scale, and for those really wanting to arrive in style, we have our own helipad, truly worthy of the finest events. For large parties, over 80 people, we can offer our Marquee which is perfect for those looking for entertainment and dancing. Smaller, more intimate weddings will find Raemoir's collection of private rooms irresistible seating up to 60 guests.

For the ultimate celebration, the House can be exclusively yours for a whole 24 hours. Bliss!

Our Vow to you

Do we promise to welcome you, look after you and provide you with a truly indulgent venue throughout your visit? We do!

The devil is in the detail and at Raemoir House our dedicated staff will take care of them all. We can provide our own Wedding Co-ordinator to make sure nothing is overlooked and we only entertain one wedding per day, ensuring our team with over 30 years experience, are completely committed to you. The kitchen is in the best possible hands as well. Our brigade has taken over 5 years of careful selection and training to put together and with every chef an award winner you can be sure the cuisine will be second to none.

We look forward to welcoming you to Raemoir House.

If you require any further information please contact our Wedding Team

Tel **01330 824884**
e-mail **hotel@raemoir.com**



Room Hire Charges

We are licensed to hold Civil Services inside the hotel and out in the grounds but if you are planning a Civil Wedding you must make arrangements with a Registrar. Individual Room Hire charges apply if you wish to use Raemoir House for your service -

Georgian Room	price on application
Dining Room	price on application
Oval Ballroom	price on application

Please visit our website on www.raemoir.com or e mail us on hotel@raemoir.com for information on specific seasonal offers which may be in place.

Marquee Charges

If you wish the use of our Marquee a facility charge is applicable.

Exclusive Use

The Raemoir Exclusive consists of the following -

- Exclusive access from 2pm until 12noon the following day
- 20 bedrooms including four poster suites and full Scottish breakfast *(includes 4 Single Rooms accommodating a total of 36 guests)*
- Staffing to ensure your every need is catered for
- Full use of the House, Grounds and facilities
- Seasonal flowers in each function room *(excluding the Marquee)*
- Menus, Place Cards and Table Plans if required
- 3 course Wedding Breakfast from our menu selector for up to 36 guests *(non-resident guests joining the wedding meal will be charged at the relevant menu price per person)*

Exclusive use prices on application.



Ceremony Guidance

- Step One** Obtain a 'Marriage Notice'. This is available at any registrar's office in Scotland. You can also download a notice at www.gro-scotland.gov.uk both bride & groom need a form.
- Step Two** Fill in the forms 4-6 weeks before the wedding and no later than 15 days before.
- Step Three** Take the completed forms and Birth Certificates of both the Bride & Groom to the Registrar's Office in the district where you are to marry. If you have been married before you will need proof that the former marriage has ended. Once the Registrar is satisfied there is no legal impediment to the marriage, a marriage schedule will be prepared.
- Step Four** If your marriage is to be conducted by a Marriage Celebrant, collect the schedule within 7 days of the wedding. If the Registrar is to conduct the ceremony he will retain the schedule but you will still need to return to check that all is in order. Note that only the Bride or Groom can uplift the schedule
- Step Five** Immediately after the ceremony the schedule must be completed and signed by both the Bride and Groom, the person who solemnised the marriage, and two witnesses who must be 16 years or over.
- Step Six** Within 3 days of the Ceremony return the completed schedule to the registrar's office so that the marriage can be registered. You will then receive the all important document – your Marriage Certificate.

Booking Procedure

Please refer to our Terms and Conditions for Contract obligations, booking and payments procedures

A non refundable deposit is required to confirm your booking.



Wedding Accommodation 2012

For those on a non-exclusive package we are delighted to offer our unique and individual bedrooms at competitive rates, subject to availability.

Tariff (per room per night)

Single room	price on application
Standard room	price on application
Superior room	price on application
Premier room	price on application

This is a specifically reduced tariff for wedding parties and prices are Bed & Breakfast per room per night based on two adults sharing a twin or double room. A charge will be payable for each additional person staying (up to 12 years old) in a room with the exception of cots which can be provided complimentary.

Any accommodation booking should be made directly with the hotel and we would recommend early reservation due to limited availability. All reservations and any subsequent amendments must be confirmed with credit card details and in writing.

Bedrooms are available from 2pm with checkout the next day being 11am. Earlier access may be possible for some bedrooms with prior agreement from the hotel.

Please note any bedrooms not confirmed 28 days prior to the wedding will be released automatically and all late cancellations and non-arrivals will be charged.



Menu Selector

The following menu options are our suggestions only, we will be delighted to discuss and accommodate any other requirements you may have although these may be subject to supplements.

Fish, Intermediate and Sorbets Courses can all be provided if required and suggestions are available on request.

We advise that you choose a Set Menu but if you wish to offer a choice an additional supplement per course will apply. Special dietary requirements can always be catered for, please advise us of any such requests at least 3 days prior to the event.

All our prices are reviewed in January every year and are inclusive of VAT at the current rate.



Canapes

Hot Haggis Savouries

Crostini with Roquefort and Pear

Smoked Salmon Blinis with Crème Fraiche

Duck Liver Parfait on Mini Oatcakes

Soy and Honey Chipolatas

Smoked Salmon Croustade

Chilled Watermelon with Balsamic Reduction

Peppered Beef Skewers

Miniature Feta, Tomato and Basil Tartlets



Starters

3 Course Set Menu with Coffee from

price on request

4 Course Set Menu with Coffee from

price on request

5 Course Set Menu with Coffee from

price on request



Baked Crottin of Goats Cheese

Roasted Mediterranean Vegetables, Aged Balsamic Reduction

Salmon Terrine

Homecured Fresh & Smoked Scottish Salmon, Pickled Cucumber & Parsley Oil

Smoked Deeside Salmon

Shallots, Capers, Lemon & Black Pepper

Warm Fillet of Hot Smoked Salmon

Roasted Corn & Avocado Salad

Salad of Plum Tomato & Buffalo Mozzarella

Air Dried Ham & Fresh Basil Pesto

Chicken Liver Parfait

flavoured with Brandy & Port, Warm Brioche

Gateaux of Haggis Neeps and Tatties

Whisky Broth

Pressed Game Terrine

Balsamic Tomato Chutney, Port & Redcurrant Reduction

Peppered Pineapple and Proscuitto

Balsamic Reduction

Sweet Galia Melon

with Mango & Basil Jelly, Lime & Strawberry Syrup

House Smoked Venison

with Beetroot & Orange Chutney

Chilled Cantaloupe Melon and Prawn Salad

Shellfish Dressing, Smoked Paprika



Soups

Cullen Skink

Traditional Scotch Broth

Carrot & Coriander with Crème Fraiche

Roasted Pepper & Tomato

Cream of Wild Mushroom

Vine Tomato and Fresh Basil

Roasted Parsnip with Honey & Mustard

Green Pea with Smoked Bacon

Roasted Butternut Squash with Parmesan

Cauliflower and Cumin

White Onion & Cider

Cock-a-Leekie



Mains

Roast Corn Fed Chicken

wrapped in Smoked Bacon, Oatmeal Stuffing

Sirloin of Aberdeenshire Beef

Wild Mushroom and Madeira Sauce

Supreme of Chicken

filled with Apricot & Thyme Mousse, Dauphinoise Potatoes, Café au Lait

Roast Ribeye of Aberdeenshire Beef

Yorkshire Pudding & Beef Juice Gravy

Roast Chump of Dornoch Lamb

Gratin Potatoes, Rosemary & Redcurrant Jus

Seared Loin of Venison

Fondant Potato, Braised Red Cabbage, Cassis Jus

Individual Scottish Fillet of Beef *(5.00 supplement)*

Dauphinoise Potatoes, Shallots, Red Wine Jus

Breast of Gressingham Duck

Ginger & Orange Jus

Open Ravioli of Char Grilled Mediterranean Vegetables

layered with Fresh Pasta, Basil Oil, Aged Balsamic

Smoked Cheese and Vegetable Strudel

French Bean and Olive Salad, Warm Tomato and Basil Fondue

Tomato Confit Risotto

Sautéed Baby Spinach, Wild Mushrooms and Parmesan



Sweets

Glazed Lemon Tart

Cassis Sorbet and Berry Compote

Vanilla Bean Crème Brulee

Shortbread

Petit Pot au Chocolate

Drambuie Cream

Pecan Pie

Rum & Raisin Ice Cream

Honey and Whisky Mousse

Fruit Compote

Sticky Toffee Pudding

Vanilla Ice Cream

Dark Chocolate Tart

Pistachio Ice Cream

Banana and Toffee Cheesecake

Selection of Scottish Cheeses (*£ supplement*)

Grape, Chutney, Oatcakes

Freshly Brewed Coffee

Fudge



Evening Buffet

Buffet A

Cocktail Sandwiches
Sausage Rolls
Vol au Vents
Tea & Coffee
£price on request

Buffet B

Traditional Stovies, Oatcakes and Beetroot
Vegetarian Stovies
Tea & Coffee
£price on request

Buffet C

Cocktail Sandwiches
Thai Chicken Skewers, Satay Sauce
Kilted Sausages
Spring Rolls
Vol au Vents
Tea & Coffee
£price on request

Buffet D

Whole Poached Salmon
Rare Roast Angus Rib of Beef
Roast Honey Ham
Vegetable and Smoked Cheese Strudel
Fresh Prawns & Crab, Marie Rose Sauce
Selection of 3 House Salads and Dressings
New Boiled Potatoes
£price on request

For service and practical reasons we will cater and charge for a minimum of 75% of your final evening numbers.



TERMS and CONDITIONS
of the CONTRACTS RELEVANT to WEDDINGS, CONFERENCES, BANQUETS, FUNCTIONS and LETTINGS
 (hereinafter referred to as "The Event")

1 DEFINITIONS

"The Client", "You" and "Your" means the organising body/company and organiser responsible for commissioning and payment for The Event. The "Contract" means the agreement between The Hotel and The Client for a specific booking. These Terms & Conditions will form part of the Contract together with any other terms stated.

2 CHARGES and PAYMENT

- a) Payments are due within 21 days of invoice date. Invoice(s) will reflect the total indebtedness then known and due to The Hotel, but subject however to the continuing liability of The Client(s) to make payments for any items which may then not (or the value of which) be known to The Hotel and which relate to the Contract.
- b) In the event of payment becoming overdue, interest at 7% above current Clydesdale Bank base rate, will be added to the balance due.
- c) Any invoice queries must be raised within 5 working days of the date of the invoice. Should any query remain unresolved within a further 5 working days it will be the obligation of The Client to make immediate payment of the undisputed amount.
- d) A deposit will be required to secure a wedding and, in the event of cancellation, will only be refunded if The Hotel is successful in re-letting the facilities booked subject to Clause 5c.
- e) All bookings are considered as provisional until this Contract is signed by both the Client and The Hotel. Once signed by both parties, all such provisions reserved on your behalf will be subject to the Terms and Conditions of this Contract.
- f) Deposits for functions other than weddings are at the discretion of The Hotel.

3 CONFIRMATION by THE CLIENT

- a) This Contract must be signed and returned by the Client within 10 working days of the date of issue failing which The Hotel reserves the right to release the provisional booking and re-let the facilities.
- b) Numbers must be advised to The Hotel at the time of confirmation and will be identified on the Contract. Final timings, menus and any special requests must be confirmed to The Hotel at least 7 days prior to arrival.

4 AMENDMENTS by THE CLIENT

- a) Final guest numbers must be notified to The Hotel at least 72 hours prior to the date of The Event. These will be the minimum chargeable numbers.
- b) Reduction in any duration (in the event of a series of bookings) or the contracted value of the booking will be subject to The Hotel's cancellation policy.

5 CANCELLATION by THE CLIENT

- a) If You have to cancel or postpone The Event, The Hotel will make every effort to re-sell the facilities on your behalf. If however, this is not possible, any deposit is non-refundable.
- b) Any cancellation, postponement or partial cancellation should be advised to The Hotel in the first instance verbally. You will be advised at that stage of a cancellation reference number. Cancellation, postponement or partial cancellation must then be advised in writing.
- c) Definitive cancellation charges due can only be confirmed to you after the intended date of The Event at which time we may reduce any charges by the profit on any alternative business we have been able to secure subject to costs or expenses.

6 AMENDMENTS or CANCELLATION by THE HOTEL

- a) Should The Hotel, for any reasons beyond its control, need to make any amendments to your booking The Hotel reserves the right to offer an alternative choice of facilities.
- b) Should The Client make significant changes to the programme or the expected number of guests The Hotel reserves the right to make amendments to the applicable rates and/or facilities offered.
- c) The Hotel may cancel the booking if any of the following circumstances occur:
 - 1 The Hotel, or any part of it, is closed due to circumstances outwith its control.
 - 2 The insolvency of The Client.
 - 3 Where a deposit and/or instalment payments are being made to account for The Event are in arrears of more than 7 days.
 - 4 Where circumstances which, in the opinion of The Hotel or its advisors, could lead to any damage, including damage to reputation, to The Hotel as a result of The Event.

As a direct result of any of the above consequences occurring, The Hotel will refund any advance payments made subject to any costs or expenses and absolves itself from further liability.

7 GENERAL

- a) The Hotel reserves the right to re-allocate facilities according to the final numbers attending.
- b) Except where covered by insurance(s) the Client shall be liable for any losses or any damage caused to any of the properties and land known as The Hotel, its patrons and/or any item within its curtilage whether in the ownership of The Hotel or not.
- c) The Hotel does not accept responsibility for the loss or damage to Clients belongings, whether owned or contracted, taken on, or left, on site. Where required the Client should provide appropriate insurance cover.
- d) Unless prior arrangements are made consumables must be supplied by The Hotel or its authorised agents and, without prejudice to the foregoing generality, also excludes the consumption of prizes won at any event.
- e) The Hotel has statutory obligations and without prejudice to that generality such as those incumbent upon it related to Liquor Licensing, Fire Regulations, Health & Safety and others. It is therefore the obligation of the clients and their guests to comply with these requirements as may be directed and enforced by the staff of The Hotel.
- f) Prices quoted are subject to annual review and effective from 1st January. The Hotel reserves the right to alter prices without notice dependant upon economic circumstance. Such price increases will not result in The Client being able to resile from any contract. The Hotel also reserves the right to add any new or additional tax/levy imposed by lawful authority, which was not known at the time the contract was made
- g) Any electrical equipment required to be brought into The Hotel for The Event will require prior notification and arrangement.
- h) The Hotel reserves the right to control all amplification by visiting musicians. Failure to comply with any request will result in the immediate withdrawal of any rights to play music at The Event.

Accepted on behalf of The Client

Accepted on behalf of The Hotel

Signed.....

Signed.....

Date.....

Date.....

Name.....

Name.....