



# CRINGLETIE HOUSE

AN INTIMATE COUNTRY HOUSE HOTEL NEAR EDINBURGH

*Weddings*





## ***Welcome to Cringletie House***

Congratulations!

We are delighted that you are considering Cringletie House as your wedding venue.

Set in 28 acres of spectacular grounds, we are just north of the Scottish Borders town of Peebles. We enjoy easy access by road from any direction and, being situated just 30 minutes from Edinburgh, also enjoy excellent rail and air links. We have 13 beautifully appointed rooms in the main house; cottages in the grounds are also available. This means we can cater for up to 26 resident guests in the main house; with a further six in a cottage in the grounds. We can accommodate up to 70 guests in total for your ceremony and reception.

At Cringletie House we strive for excellence in our service and food & beverage offering, all of which is designed to add to the memorability of your wedding day.

Our dedicated wedding coordinator, Louise Hunt, will not only guide you through the detailed arrangements but also be present on the day to ensure the event is all you would wish it to be.

It is a special day for couples and our team will work tirelessly behind the scenes to ensure it is also a relaxing enjoyable one.



## ***Exclusive use***

Exclusive use explained:

The entire house, all 13 bedrooms and our two bedroomed cottage *Ardean*

In some rooms extra beds can be placed for younger children at £40 per bed per night bed & breakfast

Exclusive Use runs from 2.00 pm on the day of arrival to 11.00 am on the day of departure

Master of Ceremonies for the wedding day

Own personal Wedding Co-ordinator to guide bride and groom from start to finish

Place cards and menu cards

Table plan

Red carpet arrival

Wedding menu tasting for two

<u>2019</u>	<u>2020</u>
Midweek (Monday to Thursday) <b>£3500</b>	Midweek <b>£5000</b>
Weekend (Friday – Sunday) <b>£4500</b>	Weekend <b>£6000</b>

**All weekend weddings** - must be exclusive use and a minimum number of 40 guests will be applied.

\*Please note that we apply a 5% service charge over the total of all final wedding invoices.



## ***Small and intimate wedding packages***

### PACKAGE FOR SMALL WEDDINGS UP TO 40 PEOPLE

2019 - £115.00 pp

2020 - £127.00 pp

(Monday – Thursday only)

Room for ceremony

Room for private dining

2 Glass champagne per person after ceremony

Three course menu including coffee & petits fours

½ bottle of house wine per person with the meal

Glass of champagne per person with toast

Mineral Water

### INTIMATE WEDDING PACKAGE FOR BRIDE AND GROOM ONLY

<p><b>Package One</b> £950 – 2019 £1045 - 2020</p>	<p><b>Package Two</b> £1250 – 2019 £1375 – 2020</p>
<ul style="list-style-type: none"> <li>▪ Two nights' bed &amp; breakfast in Selkirk Suite or Melrose junior suite</li> <li>▪ 4- course menu on day of arrival</li> <li>▪ Room for ceremony</li> <li>▪ Two glasses of champagne after the ceremony</li> <li>▪ 7- course tasting menu on wedding day</li> <li>▪ Secluded area for dining</li> <li>▪ Small posy of flowers for the bride</li> <li>▪ Witnesses</li> </ul>	<ul style="list-style-type: none"> <li>▪ Two nights' bed &amp; breakfast in Selkirk Suite or Melrose junior suite, with one extra room the night of arrival.</li> <li>▪ Traditional Cringletie Afternoon tea</li> <li>▪ 4- course menu on day of arrival</li> <li>▪ Room for ceremony</li> <li>▪ Piper</li> <li>▪ Two glasses of champagne after the ceremony</li> <li>▪ 7- course tasting menu on wedding day</li> <li>▪ Private area for dining</li> <li>▪ Small posy of flowers for the bride</li> <li>▪ Witnesses</li> </ul>



## ***Optional extras***

### ACCOMODATION

(Exclusive use)

For couples that live a little further afield and for everybody else who likes it, we offer all bedrooms the night prior to the wedding (or after the wedding – or both) on the following basis:

Any rooms booked for the night before and/or the night after an exclusive wedding will qualify for a 15% discount on a non-exclusive basis. Of course we will include breakfast the following morning.

### PRE WEDDING ACIVITIES / DINING

For parties over 12 guests, we would be happy to offer you the pre-wedding informal meal such as BBQ, buffet or similar from £19.50 per person.

### SOME FUN OPTIONS TO MAKE THE DAY EVEN MORE SPECIAL

*Singing waiters*

*Beat the Retreat*

*Casino tables*

*Photo booth*

*Fireworks*

*Piper*

*Vintage games*

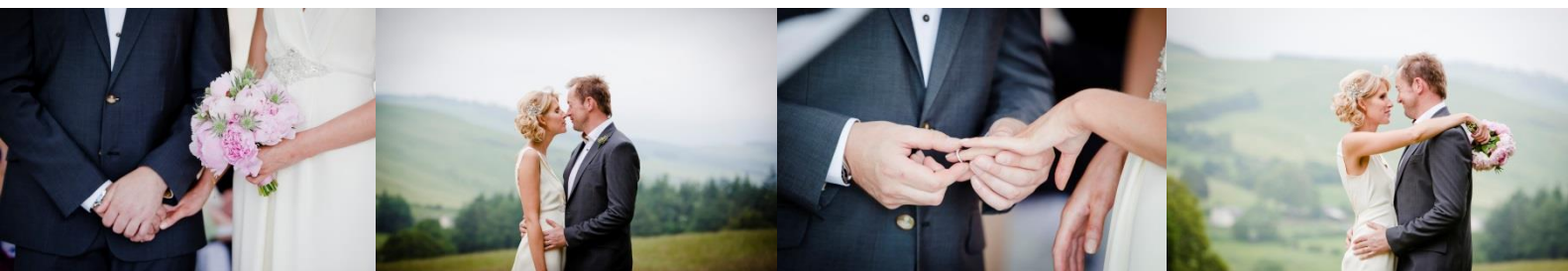
*Carousel*

*Sweets cart*

*Ice cream cart*

*Prosecco bar*

*Cocktail bar*





## Menu packages

<b>Menu packages (2019 and 2020)</b>	
3 course menu – with tea/coffee	£52.50
4 course menu - with tea/coffee	£58.00
5 course menu – with tea/coffee	£63.50
Signature menu	£75.00
Canapes	£10.00
Late night snack	From £5.50
<b>Drinks package (Drinks reception)</b>	
Prosecco (2 x glass pp)	£16.00
Champagne (2 x glass pp)	£28.00
<b>Drinks menu (Meal)</b>	
Ruby wine selection (1/2 bottle pp)	£12.00
Emerald wine selection (1/2 bottle pp)	£16.00
Diamond wine selection (1/2 bottle pp)	£22.00
Toast – Prosecco	£8.00
Toast – champagne	£14.00
<p><i>Please speak to our wedding coordinator for other options regarding drinks packages.</i></p>	



## ***Signature menu***

Head chef Iain Gourlay and his team pride themselves in sourcing the finest Scottish ingredients in season.

Iain's signature Menu 'A modern taste of Scotland' is set out below.

**£75.00 per person**

### ***Canapés***

Roasted langoustine & beurre blanc  
Honey roasted fig and red onion tartelette  
Confit duck & shallot tarte tatin  
Slow cooked Borders beef pithivier

### ***Menu***

West coast roasted scallop, glazed pork cheek, smoked bacon jam

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Risotto of beetroot, beetroot textures

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Pan seared rack of Borders black face lamb, lamb neck bon bon, glazed baby artichoke

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Lemon and celery sorbet

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Candy macadamia parfait, vanilla poached pears

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Coffee & petits fours



## ***Menu selections***

Iain's suggests the following dishes for your meal for you to choose. Please choose one of each course from his menu collection.

### ***Canapés***

Choice of four items

### ***Vegetarian***

Blue cheese, pear chutney filo parcel

Compressed watermelon with feta cheese

Breaded quail egg with Hollandaise sauce

Tomato and red onion tartelette

### ***Meat***

Stornoway black pudding and apple bon bon

Spiced lamb and apricot pastilla

Confit duck rillettes, Seville orange jam

Asian spiced chicken, mango chutney

### ***Fish***

Scottish smoked trout en crouete, dill crème fraiche

Salt cod brandade, wasabi mayo

Roulade of Scottish salmon, preserved lemon

Lime scented crispy prawn, caper dressing





## ***Course selections***

### ***Starters***

Freshwater prawn and crayfish cocktail, tomato water jelly, Bloody Mary dressing

Salad of squid and chorizo, orzo pasta, sun blushed tomato and feta cheese

Lightly spiced falafel, humus, pomegranate and chickpea salad

Blue cheese and caramelised pear tartlet split balsamic dressing, micro herb salad

Terrine of ham hock, herb salad, oatcakes and plumb chutney

Smoked chicken Caesar salad, herb croutons, anchovy, creamy Caesar dressing

### ***Intermediates***

Timbale of haggis, neeps and tatties, whisky laced peppercorn sauce

Crumbled goats' cheese and sun blushed tomato risotto, pea velouté, pesto dressed rocket

Roast red pepper and tomato soup

Cream of butternut squash soup with goats' cheese and toasted pine nuts

Lightly spiced vine tomato consommé with summer vegetables



### ***Refreshers***

Compôte of hedgerow berries  
with apple and elderflower Sorbet

Marinated pineapple  
with Malibu and coconut sorbet

### ***Mains***

Roast loin of cod, olive crushed potato, broccoli, tomato ragoût

Poached fillet of hake, croquette potato, seasonal greens, lemon and caper butter sauce

Roasted rump of lamb navarin, glazed carrot and griotte onion, fondant potato

Breast of corn-fed chicken, herb pomme purée, woodland mushroom fricassée, seasonal vegetables

Slow cooked prime Peeblesshire beef steak, smoked bacon mash, seasonal vegetables, forest  
mushroom duxelle and braising juices

Pumpkin and sage ravioli, dressed seasonal leaves, pecorino cream

Aubergine and tomato tarte fine, seasonal vegetables, dressed mizuna



***Desserts***

Raspberry mousse, macerated raspberries, white chocolate soil, raspberry sorbet

Trio of lemon, lemon posset, lemon tart and lemon sorbet, berry coulis and white  
chocolate sauce

Bitter chocolate and orange tart, sweet orange syrup, chocolate and orange ice cream

Apple crumble tart, calvados crème Anglaise, vanilla bean ice cream

Chocolate and cherry delice, kirsch ice cream, cherry compôte

***Tea or coffee***

Petits fours