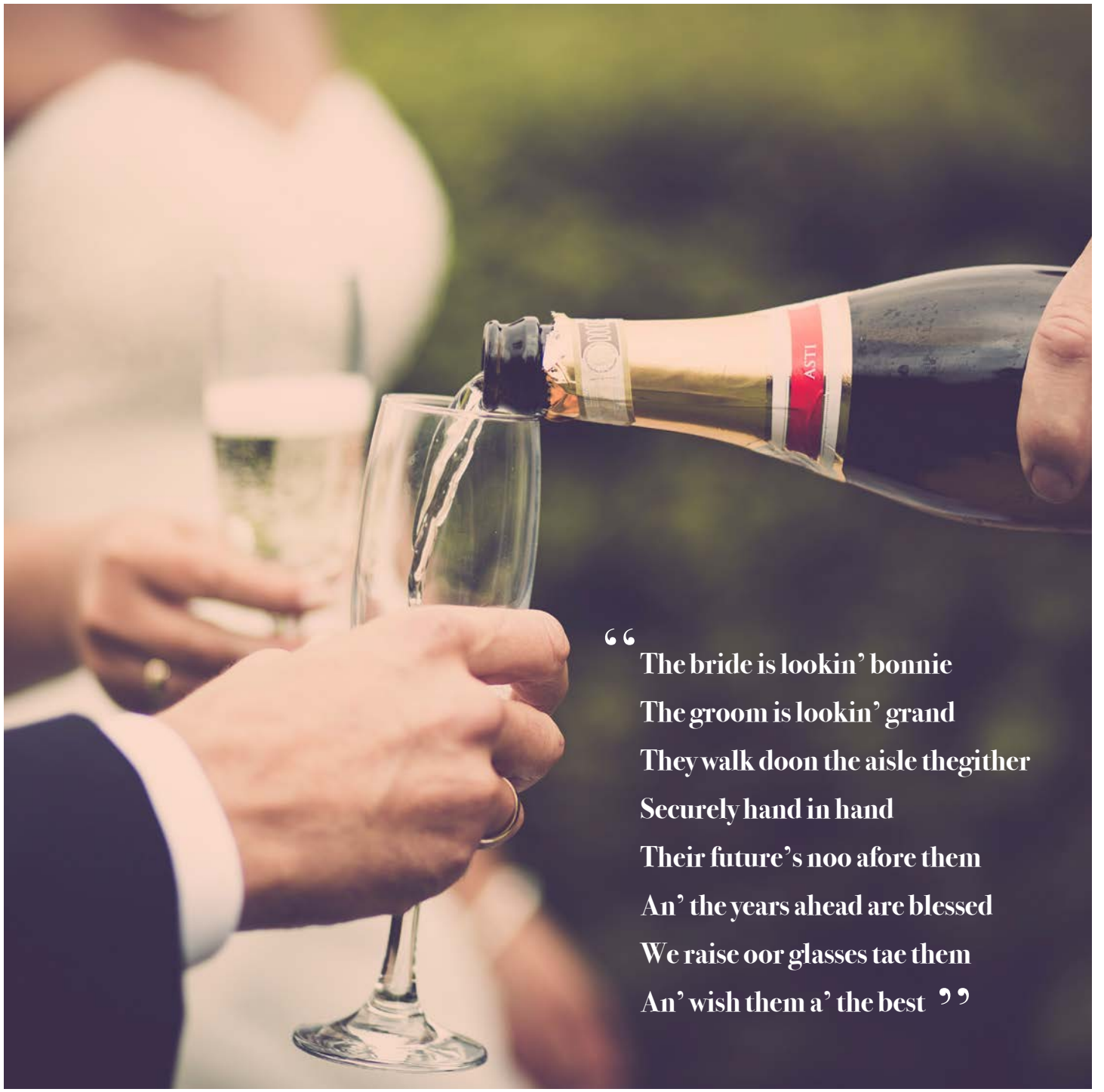




Eat, drink, & be married





“ The bride is lookin’ bonnie
The groom is lookin’ grand
They walk doon the aisle thegither
Securely hand in hand
Their future’s noo afore them
An’ the years ahead are blessed
We raise oor glasses tae them
An’ wish them a’ the best ”

The Laurelbank Hotel

The Laurelbank Hotel brings a fresh approach to your wedding. From the moment you make your first enquiry until the last guest turns in for the night, we will ensure your wedding is a day to remember.

Our wedding team is here to help you make the day exactly the way you want it.

So as well as providing a range of standard menus and drinks packages, room designs and table layouts, we can pretty much accommodate any request.

All you need to do is ask.



Finishing Touches

Every couple wants their big day to be a day to remember with the individual touches that reflect your own style and personality.

Our events team have organised hundreds of weddings and will be delighted to provide you with ideas and inspiration whether its straight forward things such as a great band or something a little more unique such as a string quartet for the ceremony, unique invitations and stylish favours or a photobooth for the evening reception.

With our extensive network of suppliers, we can also advise on the companies we know will deliver a service you can rely on.





The Ceremony

The Laurelbank Hotel is fully licensed for both civil & religious wedding ceremonies. So why not relax and enjoy your big day without the hassle of travelling between various locations by having your ceremony in one of our fantastic function suites.

Whether it's a small, informal affair or a large ceremony, our wedding team can help accommodate all your requirements, family traditions and special requests.

The Reception

We have 2 function suites here at the Laurelbank.

Our main function suite, the Dalgynch Suite, has recently been refurbished and restyled. It can comfortably accommodate up to 120 day time guests and 140 evening guests. With its own dedicated entrance, rest rooms and bar area, you can have exclusive access to your own self contained area.

We also have the Haig Suite for smaller functions and private dining requests, accommodating up to 70 guests as well as being a popular choice for the ceremony.



Rooms

Spend your first night in style as a married couple with our fantastic honeymoon suite compliments of the management. Relax after the hectic day with breakfast in bed and a late check out.

We also offer preferential room rates for your guests - ask the management team for more information.





Drinks

We believe your day should be all about celebrating in style and we have created a few suggested drinks packages to give you some ideas. However we would be more than happy to create a package to suit you and your guests.

Bronze Package £10

- Choice of drink on arrival
- Drink for toast
- Toastmaster, menu printing & table plans

Silver Package £12

- Choice of drink on arrival
- Glass of wine with meal
- Drink for toast
- Toastmaster, menu printing & table plans

Gold Package £15

- Choice of drink on arrival
- Glass of wine with meal
- Glass of bubbly for toast
- Toastmaster, menu printing & table plans

If you would like to upgrade these packages to include champagne or special requests please do not hesitate to ask

Why not have the Bride & Grooms favourite drink served on arrival

Our Weddings Include

- Exclusive Use of Dalgynch Suite
- White Table Linen and Linen Napkins
- Complimentary Bridal Suite for bridal couple
- Floral Table Decorations (with Gold Drinks Package)
- Personalised Menus
- Table Plan
- Traditional silver cake stand and cake knife
- Master of Ceremonies
- Evening Reception Disco (requires 60+ Day Guests)
- Special rates on accommodation for your guests (subject to availability)



Menus

Our kitchen staff has extensive experience in delivering their delicious food for any amount of guests and with a variety of dietary requirements. We use the finest ingredients from local suppliers to ensure every dish is fresh and perfectly seasoned.

Cameron £30

Soup of Your Choice
Served with a warm rustic roll

Melon Ribbons
Served with lemon sorbet & apple coulis

Smoked Salmon
Served with aioli sauce

Steak Pie
Served with potatoes & seasonal vegetables

Prawn Salad
With potatoes & seasonal garnish and marie rose sauce

Chicken Supreme
With diane sauce, potatoes and seasonal vegetables

Sticky Toffee Pudding
Served with butterscotch sauce & chantilly cream

Keylime Pie
Served with ice cream

Vanilla Ice Cream
Served with brandy snap wafer

Followed by tea, coffee & shortbread

Dimple £35

Soup of Your Choice
Served with a warm rustic roll

Stornoway Black Pudding Croquettes
Served with seasonal garnish & dijonnaise sauce

Prawn & Smoked Salmon Cocktail
Served with lemon & dill sauce

Slow Roasted Angus Silverside
Served with leek & sour cream mash seasonal veg with beef & ale jus

Chicken Forestière
Herb poached chicken breast served with wild mushroom sauce seasonal veg and crushed potatoes

Steamed Haddock
Served with parsley sauce, crushed potatoes and seasonal vegetables

Crème Brulee
Served with home made cinnamon shortbread

Poached Pear in Claret
With crème fraiche & dark chocolate shavings

Lemon Tart
Served with ice cream

Followed by tea, coffee & shortbread

Balgonie £40

Soup of Your Choice
Served with a warm rustic roll

Seasonal Game Terrine
Served with juniper berry jam and oat cakes

Scottish Smoked Salmon and Cheese Mousse
Served with seasonal garnish & lemon jus

Braised Scottish Prime Sirloin
Braised slow with red wine & baby onion jus served with gratin potato and green beans

Highland Chicken Supreme
Tender haggis stuffed chicken coated in rich Dunshire blue cheese sauce, served with potatoes and green beans

Scottish Poached Salmon
With béarnaise sauce, saffron potatoes and green beans

Cranachan Cheese Cake
Served with fresh raspberry dressing

Filled Meringue
Meringue nest filled with chantilly cream & seasonal berries

Selection of Scottish Cheeses & Biscuits

Followed by tea, coffee & shortbread

Canapés

Our Head chef would be delighted to tailor them to individual taste for your arrival.

Newspaper Cone, Scampi and Chips, Tartare Sauce
Quail Scotch Eggs
Smoked Salmon Espuma
Gazpacho (v)
Haggis Bon Bon
Smoked Salmon Bellini, Chive Sour Cream
Mini Roast Beef and Cream Cheese Roulade

Red Onion Lyonnaise (v)
Duck or Vegetable (v) Spring Rolls
Cheese and Black Onion Seed Straws (v)
Honey Crumb Tiger Prawns
Smoked Salmon and Cream Cheese Roulade
Chocolate Dipped Strawberries (v)
(available during the Scottish Strawberry season only)

Buffet Menu

Please find a sample of some buffet suggestions.

Option A
£7

Bacon Rolls
Lorne Rolls
Veggie Grills
Tea & Coffee
Assorted Biscuits
-
Choose Two Rolls
(Two Rolls per person)

Option B
£8

Beef Stovies
(With Crusty Bread)
or
Haggis, Neeps & Tatties
(With Oatcakes)
Assorted Biscuits
Tea & Coffee

Option C
£9

Selection of Sandwiches
Sausage Rolls
Pizzas
Selection of Quiches
Selection of Vol Au Vonts
Assorted Biscuits
Tea & Coffee

Option D
£10

Pizzas
Spicy Wedges
Haggis Bon Bons
Garlic Bread
Chicken Goujons
Breaded Brie
Mozzarella Balls
Breaded Mushrooms
Assorted Biscuits
Tea & Coffee

“A hungrie man suin sniffs out meat.”

If you would like to upgrade these packages to include champagne or special requests please do not hesitate to ask.
To discuss your requirements speak to our wedding coordinator on 01592 611205

‘merrit’ : ‘marrriage’



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