

Your Perfect Day Package

STIRLING COURT
HOTEL

Package Prices

Your Perfect Day Package includes 50 day and evening guests. Additional day guests are charged at the rates below. Charges for evening guests will be based on your buffet selection and a minimum of 80% of your overall guests.

Your Perfect Day Package

2019 £2,950 | 2020 £2,950 | 2021 £2,950

Additional Guests

	2019	2020	2021
Adult day guest	£54.00	£54.00	£54.00
Child day guest	£14.95	£14.95	£14.95

Drinks Package Upgrades

Your Perfect Day Package includes:

- Glass of cava on arrival
- Glass of cava for toast
- ½ bottle house wine with dinner

Add some extra sparkle to your day by choosing to upgrade your drinks package to prosecco or champagne.

	2019	2020	2021
Champagne (glass)	£6.00	£6.00	£6.00
Prosecco (glass)	£3.00	£3.00	£3.00

Canapés

Choose from our selection of mini delights. They're perfect served with a chilled flute of champagne.

Blini with smoked salmon, cheese and lemon

Prawn with basil on spinach bread

Crab, cucumber and trout caviar profiterole

Horseradish with crayfish on lemon basil cake

Bresaola with mustard, honey and sesame seeds
on black bread

Goats cheese with cherry tomato and pecan nuts

Courgette and red pepper mini rolls on tomato bread

Comté cheese, semi dried apricot and almond profiterole

Peach, Fourme D'Ambert blue cheese and hazelnut

	2019	2020	2021
3 per person	£7.60	£7.60	£7.60
4 per person	£9.35	£9.35	£9.35
5 per person	£10.50	£10.50	£10.50

Wedding Breakfast Menu Selector

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Starters

Terrine of Scottish smoked salmon and prawn
with a warm dressing of crayfish, scallion and Pernod

Terrine of confit lamb and chicken liver
with a chutney of sweet cherry tomato, golden sultanas and balsamic

Melon with black pepper strawberries
with strawberry vodka sorbet (v)

Poached plum tomato with honey whipped goats cheese
with little leaf salad and basil and walnut dressing (v)

Tian of haggis, neeps and tatties
with a whisky cream sauce

Roast cherry tomato and buffalo mozzarella tart
with herb salad and tomato and red pesto dressing (v)

Choose from Chef's selection of soups*

Mains

Slow baked breast of chicken, haggis mousse,
with butter baked fondant potato and honey glazed vegetables

Red wine and Guinness slow roasted beef
with a double baked buttery pastry lid, steamed potatoes,
sugar glazed carrots and greens

Seared fillet of salmon
with creamed savoy cabbage, leeks, peas and crispy potato gnocchi

Braised daube of beef
with horseradish mash, cumin roasted carrots and a rich beef jus

Baked supreme of chicken
with chorizo and buffalo mozzarella stuffing, toasted sweetcorn and a
creamy leek and tomato gravy

Risotto of sweet pea and sun blushed tomato
with rocket salad (v)

Sweet potato, chickpea and roasted red pepper cake
with softened spinach and roasted corn salsa (v)

Desserts

Fruits of the forest cheesecake
with ginger crème anglaise and gingerbread ice cream

Steamed sticky toffee pudding
with a salted caramel sauce and traditional ice cream

Traditional Topsy Laird trifle

Warm baked apple and butterscotch crumble tart
with a cardamom custard and Chantilly cream

Rich dark chocolate and orange tart
with bitter chocolate ice cream and chocolate crumb

Trio of lemon
glazed lemon tart, lemon curd and lemon sorbet with satsuma compote

Add a choice per course

Your Perfect Day package includes a 3-course set menu. You can add a choice for every course or selected courses. Choices must be pre-ordered in advance of your wedding day.

	2019	2020	2021
All 3 courses	£7.70	£7.70	£7.70
Starter	£2.20	£2.20	£2.20
Main	£3.30	£3.30	£3.30
Dessert	£2.20	£2.20	£2.20

*See additional courses

Our menu can be adapted to suit gluten-free, vegan diets and those with food allergies

Enhance your wedding breakfast

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Upgrade your menu

You can choose to upgrade your entire menu or just selected course by choosing from our Platinum Wedding Breakfast Menu Selector.

	2019	2020	2021
All 3 courses	£7.20	£7.20	£7.20
Starter	£2.70	£2.70	£2.70
Main	£2.70	£2.70	£2.70
Dessert	£1.70	£1.70	£1.70

Add a course

Treat your guests to an intermediate soup or sorbet course or add a cheese slate to round off your meal.

	2019	2020	2021
Soup	£5.00	£5.00	£5.00
Sorbet	£5.50	£5.50	£5.50
Cheese Slate (serves 2)	£9.90	£9.90	£9.90

Children's Menu

£14.95
(aged 5 – 12)

Starters

Seasonal soup
Cheesy garlic bread

Mains

Crumb roasted chicken
with salad and honey yoghurt dip and fries

Batter fried haddock goujons
with chunky chips and beans

Cheesy pasta
with garlic bread

Desserts

Sticky toffee pudding
with ice-cream
Chocolate brownie sundae

Includes two soft drinks
(Under 5's eat free)

Platinum wedding breakfast menu selector

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Starters

Pressing of smoked ham hock and chicken

with homemade piccalilli and a warm crispy black pudding bon bon

Classic Scottish oak smoked salmon

with lemon capers, warm brioche, smoked beetroot
and toasted chorizo

Smoked pulled pork and ham Manuka honey glazed terrine

with walnut and pink grapefruit salad

Add a course

Soups

Creamy white onion soup

with parmesan croutons

Smoked ham and green pea

with black pudding fritter

Granny's Highland lentil soup

Roasted plum tomato and rosemary

Creamy wild mushroom and tarragon

Creamed baked potato and roasted leek

Sorbets

Apple sorbet

with candied apple

Mango sorbet

with chilli mango salsa

Pear sorbet

with toasted pear

Cheese slate for two

A selection of Scottish cheeses

with oatcakes and chutney

Mains

Butter basted hake

with crushed potatoes, warm mussel vinaigrette
and steamed seasonal greens

Herb roasted cod

with smoky bacon, puree potatoes, chilli baked courgettes
and truffle flavoured green beans

Classic roast supreme of chicken

with smoky bacon gravy, rosemary roasters and seasonal vegetables

Roast rump of lamb and confit belly

with giant black pudding croquette and rosemary lamb jus

Slow cooked herb roasted leg of lamb

with dauphinoise potatoes, ratatouille jus, wilted spinach
and green beans and lamb bon bon

Roast sirloin of beef

with Yorkshire pudding, buttery mash fondant potato,
honey roasted root vegetables and rich red wine gravy

Maple glazed pork loin

with buttery mash, seasonal vegetables and creamy cider gravy

Herb crusted fillet of pork

with wilted spinach, potato rosti and sugar baked carrots

Baked mushroom Wellington

with roasted mushroom ragout

Open tart of courgette, red pepper and goats cheese

Desserts

Mango and passion fruit bavaois

with roasted mango, chilli vanilla salsa and mango sherbet

Warm almond orange and poached pear tart

with pear sorbet and orange anglaise

Buffet Menu

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Hot rolls are included in your Perfect Day package.

You can however choose to upgrade your evening food offering to one of the options below, or alternatively add any option to the hot roll offering.

All prices below are per guest.

Hot Rolls

Choice of fillings:

- Crispy bacon
- Thick cut lorne sausage
- Crispy potato scone
- Fried or scrambled egg

Hot Rolls add on

- Sausage Rolls £1.00
- Pizza Slices £1.25
(Margherita, Pepperoni, Ham & Mushroom)
- Breaded Chicken Goujons £1.25
with sweet chilli dip
- Haggis bon bons £1.25
- Mixed Pakora £1.50
(chicken, vegetable, mushroom)

Classic Buffet

- Selection of mixed sandwiches on thick soft cut white and brown bread
- Selection of wraps
- Selection of filled ciabatta rolls
- Oven baked Sausage rolls £2.50 upgrade

Scottish Supper

- Chef's hot pan roasted stovies with oatcakes and pickled beetroot
- Mini Killie Pies (Steak and gravy)
- Cheese and onion sausage rolls £4.00 upgrade

Buffet Menu

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Asian Spiced Platter

Choice of fillings:

- A mix of vegetable and spiced pakora, vegetable and lamb samosas, served with our homemade chilli ketchup and cooling minty yoghurt.
- Warm Naan bread, Crisp poppadums' and spicy onion £4.00 Upgrade

Vegetable Curry & Rice £4.00 Upgrade

Hot Dogs & Steak Sandwiches

- Minute steaks with herby butter in crusty rolls and jumbo hot dogs served with fried onions and relishes £4.00 Upgrade

Barbeque

- Buccleuch steak burger with red onion, tomato, relish and Swiss cheese
- Spicy bean and vegetable burger
- Smokey and spicy yoghurt marinated chicken skewers
- Honey glazed mustard bratwurst
- Selection of seasonal salads £9.00 Upgrade

Do you have extra evening guests?

If so you can add them to your evening buffet.

Prices per guest below.

Hot Filled Rolls	£5.50
Classic Buffet	£7.95
Scottish Supper	£9.50
Asian Spiced Platter	£9.50
Vegetable Curry & Rice	£9.50
Hot Dogs & Steak Sandwiches	£10.75
Barbecue	£14.50

Going somewhere gorgeous on honeymoon?

Do you both have a special place?

We can theme your evening buffet to match.

Mexican, Caribbean, Spanish and more... bring a taste of your honeymoon to your guests.

Just speak to our Wedding Co-ordinators about your ideas.