



Dear Bride & Groom to be .

Thank you very much for your enquiry regarding your wedding here at Mabie House Hotel.

Mabie House is situated in beautiful private gardens surrounded by woodland, the perfect setting for your special day. Indeed a lot of our couples have chosen to have their wedding ceremony here as well.

We have two private function rooms, the dining room being the most popular to hold your wedding breakfast and the function room for holding the evening reception also. Each is tastefully decorated to the highest standards and both overlook the gardens.

We have catered from two to 100 guests for a sit down meal and up to 180 guests for the evening reception. We can also cater for marquee weddings.

Please see below some set menus and drinks options. Of course you can design your own menu to make it completely bespoke to you.

There is no charge to have your wedding here at Mabie House or any venue hire charge. We do however ask for a £500.00 deposit to secure your date confirming this as YOUR day, this does get deducted off your final payment. Ceremonies that are outdoors there is a £100.00 charge.

The tables are set with linen table cloths and coloured napkins of your choice. Flowers, again to suit your colour scheme, are complimentary.

Please feel free to book an appointment at the Hotel for a chat about your ideas and have a look at our Function Rooms and the facilities we have to offer.

We really feel that Mabie House and the team go above & beyond to make your day as special and memorable as it should be.

Look forward to hearing from you.

Kind regards



**Canapés @ £8.45 per head.**

Smooth Chicken Liver Pate on Mini Rough Oatcake with Redcurrant Jelly

Fresh Cherry Tomato Bruschetta Tartlet with Fresh Basil

Hot Mini Cottage Pie, also available with Quorn

Hot Haggis, Neep and Tattie Bon Bon

Mini Breaded Brie Wedge

Chilli Crushed Filo Prawns

Barony Smoked Salmon with Cream Cheese, Chive Mousse on toasted Blinis

Mediterranean Roasted Vegetable Skewers

Mini Crab Cakes with Fresh Dill

Sun Dried Tomato and Goats Cheese Tartlets

Grilled Halloumi on Toasted Croute with Basil and Balsamic Glaze

***Please choose five of the above options.***



### **MENU ONE**

Canapés whilst guests mingle *-please choose five of above options*  
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Roast Galloway Beef with Yorkshire Pudding and Rich Jus

**OR**

Breast of Chicken with Cream Peppercorn Sauce

*Both served with Roast Potatoes and Roasted Root Vegetables*  
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Trio of Desserts  
*(Strawberry Meringue, Lemon Torte and Chocolate Profiterole)*

**OR**

Sticky Toffee Pudding with a Warm Butterscotch Sauce, Brandy Basket and Vanilla Ice Cream

**This menu based on a set choice is £34.00 per person.**

**This menu on two choices on pre order is £38.00**



## **MENU TWO**

Homemade Soup with Crusty Bread ( v )

**OR**

Trio of Mini Appetizers  
*(Bruschetta, Mini Breaded Brie, Pate)*

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Roast Galloway Beef with Yorkshire Pudding and Rich Jus

**OR**

Breast of Chicken with Cream Peppercorn Sauce

*Both served with Roast Potatoes and Roasted Root Vegetables*

\*\*\*

Trio of Desserts  
*(Strawberry Meringue, Lemon Torte and Chocolate Profiterole)*

**OR**

Sticky Toffee Pudding with a Warm Butterscotch Sauce, Brandy Basket and Vanilla Ice Cream

**This menu based on a set choice is £34.00 per person.**

**This menu on two choices on pre order is £38.00**



### **MENU THREE**

Homemade Soup with Crusty Bread ( v )

Smooth Chicken Liver Pate with Rough Oatcakes, Dresses Leaves and Redcurrant Jelly

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Roast Galloway Beef with Yorkshire Pudding and Rich Jus

Chicken Breast Stuffed with Mogerley's Haggis and Cream Peppercorn Sauce

*Both served with Roast Potatoes and Roasted Root Vegetables*

\*\*\*

Home made Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream  
Brandy Basket

Home made Vanilla Cheesecake with Chantilly Cream, Raspberry Coulis and Fresh Berries

**£38.95 per person based on pre order**



### **MENU FOUR**

Classic Prawn cocktail with Crusty Bread

Homemade Soup with Crusty Bread ( v )

Smooth Chicken Liver Pate with Rough Oatcakes, Dresses Leaves and Redcurrant Jelly

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Roast Galloway Beef with Yorkshire Pudding and Rich Jus

Chicken Breast Stuffed with Mogerley's Haggis and Cream Peppercorn Sauce

Grilled Fillet of Salmon with Fresh Basil Pesto or Sun Dried Tomato and Garlic Butter

*Both served with Roast Potatoes and Roasted Root Vegetables*

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Cream Filled Chocolate Profiteroles

Home made Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream  
Brandy Basket

Zingy Lemon Torte with Chantilly Cream, Fresh Berries and Raspberry Coulis

**£42.95 per person based on pre order**



### **ALTERNATIVE OPTIONS**

#### **Hot n Cold Banquet - £35.00 per person (over 20 guests)**

Dressed Whole Poached Solway Salmon  
Honey Glazed Baked Ham or/and Roast Galloway Beef  
Mediterranean Vegetable Cous Cous  
Mozzarella, Cherry Tomato and Basil Salad  
Wild & Basmati Rice  
Mixed Leaf Salad  
Homemade Coleslaw  
New Potatoes  
Spicy Chicken Curry **OR** Beef Stroganoff

#### **Hot Carvery buffet style - £25.00 per person (over 20 guests )**

Roast Galloway Beef, Honey Glazed Yorkshire Ham, Roast Border Turkey  
*(Choose two)*  
Fresh Roasted Root Vegetables, Roast Potatoes  
Yorkshire pudding  
Jus (and condiments)



### **CHILDRENS MEALS**

Local Galloway Sausages & Chips

Chicken Goujon & Chips

Fish Fingers & Chips

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Ice Cream Bowl for Dessert

**£ £10.95 per child.**

### **BUFFET OPTIONS**

Bacon or Sausage Rolls - **£3.50 each.**

Baskets of Chips - **£3.00 each.**

Cheese Board with Savoury Biscuits Chutney, Celery & grapes - **£7.95 per person.**

A Selection of Freshly Cut Sandwiches with Warm Sausage Rolls - **£6.95 per person.**

These menus are suggestions but if you have something different in mind please just ask.

***Most dietary requirements can be catered for. Please ask for details.***





## **DRINKS OPTIONS @ MABIE**

### **OPTION ONE**

ONE GLASS OF PROSSECO or BEER AFTER CEREMONY

ONE GLASSES OF HOUSW WINE WITH MEAL

ONE GLASS OF PROSECCO WITH TOAST

**TOTAL: £12.75 per person**

### **OPTIONS TWO**

ONE GLASS OF PROSECCO or BEER AFTER CEREMONY

TWO GLASSES OF HOUSE WINE WITH MEAL

ONE GLASS PROSECCO WITH TOAST

**TOTAL : £17.70 per person**

### **OPTION THREE**

TWO GLASSES or PROSECCO/ BEER AFTER CEREMONY

THREE GLASSES OF WINE

ONE GLASS OF PROSECCO WITH TOAST

**TOTAL: £21.85 per person**