



Pavilion @ Mabie Hire Charge 2020

Pavilion Hire (inc vat)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Mon - Thurs	£3,500	£3,500	£4,500	£4,500	£5,000	£5,000	£5,000	£5,000	£5,000	£4,500	£4,000	£4,500
Fri, Sat, Sun	£4,000	£4,000	£5,000	£5,000	£6,000	£6,500	£6,500	£6,500	£6,500	£5,500	£4,500	£5,500
Xmas & Bank Holidays	£8,000	N/A	N/A	£8,000	£8,000	N/A	N/A	£8,000	N/A	N/A	N/A	£8,000

Pavilion @ Mabie Hire Charge 2021/22

Pavilion hire (inc vat)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Mon - Thurs	£4,000	£4,000	£4,500	£4,500	£5,000	£5,000	£5,000	£5,000	£5,000	£4,500	£4,000	£4,500
Fri, Sat, Sun	£4,000	£4,000	£5,000	£5,000	£6,000	£6,500	£6,500	£6,500	£6,500	£5,500	£4,500	£5,500
Xmas & Bank Holidays	£8,000	N/A	N/A	£8,000	£8,000	N/A	N/A	£8,000	N/A	N/A	N/A	£8,000



The Garden Pavilion @ Mabie

- Solid glass frontage for beautiful views over the gardens and forest
- Solid panels throughout the pavilion.
- Walk way down onto the garden overlooking the forest. Disabled access.
- Terrace area with natural décor - bushes in pots & shrubs. Outdoor lighting and heaters.
- 3 x large chandeliers inside and festoon lighting with shepherds hooks outside to enhance the appearance at night.
- Cross back walnut chairs seating up to 200 guests.
- Round tables including white table linen for up to 200 guests. Seat up to 12 guests.
- Bespoke handmade bar. Fully stocked.
- Wooden style solid floor.
- Heating system for winter and air conditioning in summer.
- Toilets.
- Red carpet, cake table, cake knife and stand.
- Dedicated event manager throughout your day.
- Helicopter landing pad.



Canapés @ £8.45 per head.

Smooth Chicken Liver Pate on Mini Rough Oatcake with Redcurrant Berry

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 canapes*

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

(Mini Strawberry Meringue, Mini Lemon Torte and Chocolate Choux Bun)

OR

Homemade Vanilla Cheesecake with Chantilly Cream, Raspberry Coulis and Fresh Berries

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

Trio of Mini Appetizers

(Mini Bruschetta, Mini Breaded Brie, Mini Pate Quenelle)

OR

Homemade Soup of your Choice (v)

Roast Galloway Beef with Yorkshire Pudding and Rich Jus

OR

Breast of Chicken with Cream Peppercorn Sauce (g/f)

Both served with Roast Potatoes and Roasted Root Vegetables

Trio of Desserts

(Mini Strawberry Meringue, Mini Lemon Torte and Chocolate Choux Bun)

OR

Homemade Vanilla Cheesecake with Chantilly Cream, Raspberry Coulis and Fresh Berries

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 of your Choice (v)

Chicken Liver Parfait with Rough Oatcakes, Plum and Apple Chutney and Rocket Salad

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

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

Trio of Desserts

(Mini Strawberry Meringue, Mini Lemon Torte and Chocolate Choux Bun)

This menu is £38.95 based on guests pre-ordering their meals.



MENU FOUR

Homemade Cullen Skink with Crusty Bread

OR

Antipasti Plate - Selection of Italian Meats with Artisan Bread, Sun Dried Tomatoes, Olives and Balsamic Glaze

Medallion of Beef Fillet topped with Shallots and Wild Mushroom and Rich Red Wine Jus
(g/f)

OR

Chicken Breast Stuffed with Bourssin Cheese, Wrapped in Parma Ham with Garlic Butter
((g/f))

Both served with Roast Potatoes and Roasted Root Vegetables

Fresh Strawberry Tart with Chantilly Cream and Strawberry Coulis

OR

Cream Filled Choux Buns with Rich Chocolate Sauce and Fresh Raspberries

This set menu is £43.95



MENU FIVE

Duo of Barony Smoked Salmon and King Prawns with Lemon Mousse
and Pea Shoots (g/f)

Grilled Mogerley's Haggis topped with Goats Cheese, Apple and Plum Chutney and Cress
Salad

Braised Rump of Galloway Beef with Red Onion Jus (g/f)

Grilled Fillet of Salmon with Fresh Basil Pesto or Sun Dried Tomato and Garlic Butter (g/f)

Both served with Roast Potatoes and Roasted Root Vegetables

Fresh Seasonal Berry Meringue with Chantilly Cream and Raspberry Coulis (g/f)

Selection of Scottish Cheese with Rough Oatcakes, Celery, Grapes and Chutney

This menu is £45.95 per person based on guests pre-ordering their meals.



ALTERNATIVE OPTIONS

Hot n Cold Banquet - £35.00 per person

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

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



CHILDREN MEALS

Local Galloway Sausages & Chips
Chicken Goujon & Chips
Fish Fingers & Chips

Ice Cream Bowl

£10.95 per child.

BUFFET OPTIONS

Bacon or Sausage Rolls - **£3.50 each (very popular)**

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.**

All dietary requirements can be catered for. Please ask for details.



OPTION ONE

One Glass of Prosecco or Bottled Beer After Ceremony

One Glass of House Wine with the Wedding Breakfast

One Glass of Prosecco for the Toast

£12.75 per person

OPTION TWO

One Glass of Prosecco or Bottled Beer After Ceremony

Two Glasses of House Wine with the Wedding Breakfast

One Glass of Prosecco for the Toast

£17.70 per person

OPTION THREE

Two Glasses of Prosecco or Bottled Beer After Ceremony

Three Glasses of House Wine with the Wedding Breakfast

One Glass of Prosecco for the Toast

TOTAL: £21.85 per person