



Dear Bride & Groom to be.

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

Mabie House, our striking 17th century Country House, is timeless and perfect for your big day. With capacity for wedding parties of a range of sizes, we can accommodate anything from two to around 100 guests for a sit-down meal in the hotel, and 150 for a sit-down meal in our Garden Pavilion & up to 200 for an evening reception.

After the ceremony guests are welcome to explore the beautifully manicured gardens or simply chill in the hotel with a drink from our well stocked bar before sitting down to a tasty meal provided by our experienced chefs.

As well as the beautiful country house we have our Garden Pavilion which has been constructed with care to create the most flexible and accommodating venue possible for your wedding. With solid wooden floors, a heating system for winter and air conditioning in summer, fully enclosed toilets and a glazed frontage with a panoramic view of the gardens & forest, the practicalities mean the Garden Pavilion is perfect for weddings all year round, whatever the weather brings.

We know not two weddings are the same so we don't work with 'set packages' below are some suggestions for you to design your own menu. If there was something in particular you had in mind please just let us know and we will try our hardest to accommodate. Any menu ideas or budgets you have can be catered for.

With over 21 years of experience we can assure you that we will try our hardest to make sure that your special day is as wonderful and as perfect as it should be.

Please feel free to make an appointment with one of wedding coordinators where we can show you what Mabie House can offer and answer any questions you have.

Of course, any questions in the meantime please do not hesitate to ask.

Kind regards

Phillipa



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

Chili 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



STARTERS

Classic Prawn Cocktail with Crusty Bread

Sliced Local Haggis with Grilled Goats Cheese, Apple Chutney and Cress Salad

Medley of Melon with Luxury Sorbet & Raspberry Coulis

Homemade Soup with Crusty Bread (v)

Smooth Chicken Liver Pate with Mini Oatcakes, Redcurrant Jelly & Dressed Leaves

Classic Chicken Caesar (available without Chicken)

Italian Caprese (*mozzarella, tomatoes, basil pesto & balsamic glaze*)

Smoked Salmon, Cream Cheese & Chive Roulade with Rocket Salad

Trio of Mini Appetisers - *Quenelle of Pate with mini Oatcakes, Mini Bruschetta with Basil Pesto,*

Breaded Brie with Cranberry Sauce



MAINS

Chicken Breast Stuffed with Haggis with a Cream Pepper Sauce

Fillet of Solway Salmon with a Sun-dried Tomato, Garlic and Herb Butter

Medallions of Pork Fillet with Smoked Bacon & Stilton Cream Sauce

Braised Rump of Galloway Beef with a Rich Red Wine and Onion Jus

Chicken Breast wrapped in Parma Ham with Basil Pesto

Roast Galloway Beef with Yorkshire Pudding and a Rich Jus

Chicken Breast with a Cream Peppercorn Sauce

Pan-fried Fillet of Cod with a White Wine Cream Sauce

All served with roasted vegetables, Roast & New Potatoes



DESSERTS

Cream Filled Profiteroles with a Chocolate Sauce

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

Strawberry Cheesecake with Raspberry Coulis and Chantilly Cream

A Selection of Cheese with Savoury Biscuits

Apple Crumble with Ice Cream

Trio of Mini Desserts – *Chocolate Profiterole, Lemon Torte, Fresh Berry Meringue*

Rich Chocolate Torte with Chocolate Sauce and Vanilla Ice Cream

Lemon Torte with Raspberry Coulis & Chantilly Cream

Seasonal Fresh Berry Meringue with Chantilly Cream

All dietary requirements can be catered for.



ALTERNATIVE OPTIONS

Hot n Cold Banquet (over 25 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 (over 25 guests)

Roast Galloway Beef, Honey Glazed Yorkshire Ham, Roast Border Turkey

(Choose two)

Fresh Roasted Root Vegetables, Roast and New Potatoes

Yorkshire pudding

Jus (and condiments)



FINGER ITALIAN MEZZE

Selection of Meats - *prosciutto, salami, pepperoni*

Sun dried Tomato & Mozzarella Balls

Artesian Crusty Bread

Balsamic Glaze

Olives

CHILDREN MEALS

Local Galloway Sausages & Chips

Chicken Goujon & Chips

Fish Fingers & Chips

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.**

Savoury filled Pies – **from £3.50 each.**



DRINKS OPTIONS @ MABIE

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

£13.75 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

£18.70 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: £22.85 per person

Bespoke & soft drinks option available



Pavilion Hire Charge 2020

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

Pavilion Hire Charge 2021/22

Pavilion hire (inc vat)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec
Mon - Thurs	£4,350	£4,350	£4,850	£4,850	£5,350	£5,350	£5,350	£5,350	£5,350	£4,850	£4,350	£4,850
Fri, Sat, Sun	£4,350	£4,350	£5,350	£5,350	£6,850	£6,850	£6,850	£6,850	£6,850	£5,850	£4,850	£5,850
Xmas & Bank Holidays	£8,350	N/A	N/A	£8,350	£8,350	N/A	N/A	£8,350	N/A	N/A	N/A	£8,350

NO hire charge for a country house wedding.