

Wedding @the Vu 2022



Oasis Suite (Mon-Thurs only)

1pm ceremony

Waterlily Suite (Mon-Sun)

3.30pm ceremony

80 day guests & 20 complimentary evening guests

Mon - Wed **£4'500** – Platinum package £1,000

Thurs & Sun **£5'500** – Platinum package £1,000

Fri **£6'000** – Platinum package £1'300

Winter Package – available for Oct/Nov/Dec 2022 Jan/Feb/Mar 2023

Mon - Wed **£4'500** – Platinum package £1,000

Thurs & Sun **£5'000** – Platinum package £1,000

Fri **£5'250** – Platinum package £1'300

Included in cost:

- Waterlily Island room hire for your ceremony
 - Red carpet placed in Waterlily for wedding ceremony
 - Glass Sparkling following ceremony
 - Hire of Oasis / Waterlily for meal & evening reception
 - Glass of Sparkling Wine for toast drink
 - 4 Course Meal (Choose 2 options for guest to make selection on wedding day)
 - White table cloths & linen napkins
 - Stationery provided -menus, place names, table names & table plan
 - Use of grounds & Jetty for photographs
 - Use of boudoir room within your chosen suite throughout the day
 - Use of Sword/Cake Knife & Cake Table
 - DJ for your evening reception entertainment
 - Evening buffet served to tables in large platter
 - Children under 12yrs (max 8 free)
 - Complimentary tasting evening for special couple
- Bar closes @ 12am / 12.30am (Oasis) 1am (Waterlily)

Platinum Package

Glass of wine with wedding breakfast

Chair covers & ribbons (normally £4.50)

Canapés (mixture of sweet & savoury) (normally £6pp)

Hire of LED dance floor (normally £200)

Overnight stay in Canadian Log Cabin (normally £180)

Table centrepieces (tall vases, martini vases, candelabras, crystal goblets) normally £15 per table

2 Vu wedding cars (normally £700)

(1 journey within a 25 mile radius – additional mileage £1 per mile)

Upgrade Canape Package @ £4pp

Cheese & Onion Tartlets, Brie & Cranberry

Tartlets, Honey Glazed Sausages, Mini

Strawberry Tarts, Chocolate covered

Strawberries

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Wedding Meal Options

(Choose 2 options for each course)

STARTER

Smooth Brussels Pate served with Oatcakes & Salad Garnish
Marinated Shredded Beef served in a Cucumber Nest
Honeydew Melon served with Fresh Strawberries & a Refreshing Fruit Coulis
Warm Pitta with Hummus & Fresh Carrot & Cucumber Crudités
Black Pudding Bon Bon served with Red Onion Chutney & Side Salad

Soup: (1 choice of soup)
Tomato and Basil
Pea & Ham
Lentil and Bacon
Roasted Red Pepper & Tomato
Cock-a-Leekie

Served with a Freshly Baked Roll

INTERMEDIATE

A Refreshing Iced Sorbet

MAIN

Supreme of Chicken served with Scottish Haggis napped in a Whisky Sauce
Slow Braised Silverside of Beef served in a Red Wine Jus
Pan seared Scottish Salmon served with a Tangy Citrus Sauce
Traditional Scotch Beef Steak Pie topped with a Light Puff Pastry

All mains served with Fresh Market Vegetables

Vegetarian option available on request
Fresh Mushroom Risotto
Pasta served with a Home Cooked Tomato Ragù topped with a Goats Cheese Crumble
Medley of Mediterranean Vegetables encased in a Pastry Tartlet

DESSERT

Trio of Desserts
Homemade White Chocolate Cheesecake
Sticky Toffee Pudding with a Decadent Toffee Sauce
Salted Caramel Profiteroles with Chocolate Sauce

Tea/Coffee station set within your reception suite
Menu subject to seasonal change

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Evening buffet served to individual tables i

Selection of Hot Rolls

Chip Cones

Extras available from the Vu:

- Additional day guests @ £60pp (includes wedding breakfast, drinks offered within package & evening buffet)
- Additional evening guests @ £15pp (venue capacity 160)
- Additional cars available @ £275 per car
- Top up of Wine during meal @ £5pp

Booking process:

- Hold provisional booking with no cost for up to 1 week
- £500 deposit to secure wedding booking (non refundable & non transferable)
- Further £500 payment 3 months after initial booking (non refundable & non transferable)
- Further £1'000 payment 12 months before wedding (non refundable & non transferable)
- Final balance due 12 weeks before wedding date