

# Wedding @the Vu 2025 Intimate package



## **Waterlily Suite**

**3.30pm ceremony on Waterlily followed by drinks reception in the Vu Suite  
Guests then invited across to the Waterlily suite for dinner followed by evening reception.**

## **40 day guests (available Monday to Wednesday)**

£4,500 + £750 Platinum Package

### **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
- 3 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 @ 11.30pm (Waterlily)

### Platinum Package

Glass of wine with wedding breakfast  
Chair covers & ribbons (normally £4.50)  
Selection of Canapes (normally £6pp)  
Hire of LED dance floor (normally £200)

Overnight stay in Canadian Log Cabin (normally £250)

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

1 Vu wedding car

(1 journey within a 25 mile radius – additional mileage £3 per mile)

### Upgrade Canape Package @ £5pp

Cheese & Onion Tartlets, Brie & Cranberry  
Tartlets, Honey Glazed Sausages, Mini  
Strawberry Tarts, Chocolate covered  
Strawberries

Top up of Wine during meal @ £5pp

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## 2025

### Intimate package



### 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 Humus & 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*

#### 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 ragu topped with a goats cheese crumble  
Medley of Mediterranean vegetables encased in a pastry tartlet

#### DESSERT

Trio of Desserts  
Strawberry Meringue  
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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## Hot evening buffet served to individual tables

(For 40 guests catered for)

Square sausage rolls  
Samosas  
Chip cones  
Haggis bon bons

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### 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

### 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