

# Wedding @the Vu 2024



**Oasis Suite**  
**1pm ceremony**

**Waterlily Suite**  
**3.30pm ceremony**

Special Wedding Offer  
2024 all remaining dates  
2025 – Jan/Feb

**80 day guests & 20 complimentary evening guests**

**£4,950** – including 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

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  
2 Vu wedding cars (normally £700)  
(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

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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*

### 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

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
- 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