

Wedding @the Vu 2025 Exclusive use



Exclusive use package

**Wedding ceremony on Waterlily at your chosen time followed by drinks reception
Guests then invited across to the Oasis suite for dinner followed by evening reception**

120 day guests & 40 complimentary evening guests

Fully inclusive Mon – Wed **£9,500** – Platinum Package £1,500

Thurs (winter package) - **£10,500** – Platinum Package £1,800

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 suite 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 @ 12.30am (Mon-Wed 12am)

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 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

Wedding @the Vu

2025 Exclusive use



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

Wedding @the Vu 2025 Exclusive use



Hot evening buffet served to individual tables

Square sausage rolls
Samosas
Chip cones
Haggis bon bons

Extras available from the Vu:

- Additional day guests @ £60pp (includes wedding breakfast, drinks offered within package & evening buffet)
- Additional evening guests @ £15pp (venue capacity 200)
- 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