

Wedding @the Vu 2026



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.

100 day guests & 20 complimentary evening guests

Mon - Wed **£6,000** – Platinum package £1,500
Thurs & Sun **£6,900** – Platinum package £1,500
Fri **£7,850** – Platinum package £1,800
Sat **£8,850** – Platinum package £1,800

Winter Package Specials – Jan/Feb/Mar/Nov/Dec

Sun - Thurs **£5,900** – Platinum package £750
Fri/Sat **£7,000** – Platinum package £750
Jan/Feb Platinum Package included

Included in cost:

- Waterlily Island room hire for your ceremony
- Red carpet placed in Waterlily for wedding ceremony
- Glass Sparkling following ceremony
- Hire of 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 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 includes:

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 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