

# Wedding @the Vu 2026 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 **£10,000** – Platinum Package £1,500  
Thurs (winter package) - **£11,000** – 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

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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 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