

# Your Wedding @theVu

## Intimate package Waterlilly Suite

3.30pm ceremony on Waterlilly followed by drinks reception in the Vu Suite

Guests then invited across to the Waterlilly suite for dinner followed by evening reception



**40**

day guests

**£5,500**

April – Sept Available Mon - Wed

**£4,500**

Jan/Feb/Nov/Dec Available Mon - Wed

**Included in cost:**

- Waterlilly Island room hire for your ceremony
- Red carpet placed in Waterlilly for wedding ceremony
- Glass Sparkling Wine following ceremony
- Hire of Oasis / Waterlilly 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 @ 11.30am (Waterlilly)

+ Platinum Package **£750**

- 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 (normally £15 per table) *Tall vases, martini vases, candelabras, crystal goblets*
- 1 Vu car 1 journey within a 25 mile radius – additional mileage £3 per mile)

**Indulge & prepare yourself for your special day @ The Vu**

Stay the night before your big day in total luxury in either our Hoose & Cottage  
 Hoose sleeps 8 @ £700 per night  
 Cottage sleeps 4 @ £350 per night  
 Both minimum 2 nights stay

Your Wedding @theVu : 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 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\**

**HOT EVENING BUFFET**

served to individual tables (For 40 guests catered for) 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
- Additional top up of wine @ meal £5pp

**The Booking Process:**

- Hold provisional booking with no cost for up to 1 week
- £500 deposit to secure wedding booking\*
- Further £500 payment 3 months after initial booking\*
- Further £1,000 payment 12 months before wedding\*
- Final balance due 12 weeks before wedding date

*\*(non refundable & non transferable)*



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