

Your Wedding @theVu

Intimate package 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



40
day guests available Monday to Wednesday

Fully inclusive Mon-Wednesday
£5,250

Included in cost:

- Waterlily Island room hire for your ceremony
- Red carpet placed in Waterlily for wedding ceremony
- Glass Sparkling Wine 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

Bar closes @ 11.30pm (Waterlily)

+ Platinum Package **£750**

- Glass of wine with wedding breakfast
- Chair covers & ribbons (normally £4.50)
- Selection of Canapes (normally £6pp)
- Overnight stay in Canadian Log Cabin (normally £250)
- Table centrepieces (normally £15 per table) *Tall vases, martini vases, candelabras, crystal goblets*
- 1 Vu Wedding 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 Ragù 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 @ £85pp (includes wedding breakfast, drinks offered within package & evening buffet)
- Additional evening guests @ £20pp (venue capacity 160)
- Additional cars available @ £275 per car
- 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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