

Wedding @the Vu 2026 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)

£5,250 + £750 Platinum Package

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 / 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

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 (tall vases, martini vases, candelabras, crystal goblets
(normally £15 per table)
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 or Cottage
Hoose sleeps 8 @ £700 per night
Cottage sleeps 4 @ £350 per night
Both minimum 2 nights stay
Please speak to your wedding co-ordinator to arrange a private viewing

Wedding @the Vu

2026

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 Humus & fresh Carrot & Cucumber Crudités
Black Pudding Bon Bon served with red onion chutney & side salad
Prawn Marie-Rose boats sprinkled with smoked paprika

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 Haggis napped in a Whisky or Peppercorn sauce
Slow Braised Beef Tender served with a Red Wine Jus
Coley Fillet with a Lemon and Herb Crust and house made Tartare Sauce
Traditional Scotch 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 2026



Hot evening buffet served to individual tables

(For 40 guests catered for)

Sliders
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
- Additional top up of wine @ 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