

Wedding @the Vu 2027



Waterlily Package

3:30pm Ceremony on Waterlily followed by your drink's reception in the Vu suite
Guests then invited across to the Waterlily for dinner and evening reception

100-day guests & 20 complimentary evening guests

Mon - Thurs	£7,750
Fri & Sun	£8,750
Saturday	£9,750

Winter Package Jan-Mar Oct-Dec

Mon - Thurs	£7,150
Fri & Sun	£7,750
Saturday	£8,150

Included in cost:

- 2 Wedding cars (1 journey within a 25-mile radius included)
- Waterlily Island room hire for your ceremony
- Ceremony Décor
- Table Centrepieces
- Glass Sparkling following ceremony
- Selection of sweet & savoury canapes
- Hire of Waterlily Suite for meal & evening reception
- 3 Course Meal (Choice of 2 options for guests to make selection on wedding day)
- Glass of Sparkling Wine for toast drink
- Glass of Wine with wedding meal
- White table linen & linen napkins
- Choice of colour of table runner
- Wedding postbox
- 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
- Evening buffet served to tables
- Honeymoon night in Canadian Log Cabin including full Scottish Breakfast
- Wedding Coordinator & Toastmaster
- Children under 12yrs (8 free above numbers)

Indulge & Prepare Yourself @ The Vu

Stay the night before your big day in total luxury in either our Hoose or Cottage
Hoose sleeps 8 @ £750 per night (2 night min)
Cottage sleeps 4 @ £375 per night (2 night min)

Additional accommodation
Snugs @ £145 per night (1-2 nights available)

Upgrade Your Wedding Experience

Tasting evening £25pp (arranged dates)
Upgraded Canapes £120 per option
Top up of Wine with meal £5pp
Vu Black LED Dancefloor £450
Chair Covers & Ribbons £3.50 per chair

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Wedding Meal Options

(Choose 2 options for each course)

STARTER

Smooth Brussels Pate & Oatcakes served with side salad
Warm spiced Beef salad served on a bed of fresh leaves with a mango salsa
Black Pudding Bon Bons with a red onion chutney and garnished with mint pea puree and pea tendrils
Prawn Marie-Rose boats sprinkled with smoked paprika
Honeydew & Cantaloupe Melon served with strawberry pearls & a refreshing fruit coulis
Warm pitta served with red pepper hummus served with side salad
Haggis, Neeps & Tatties with a Whisky sauce

Soup: (1 choice of soup)
Leek & Potato
Lentil and Bacon
Roasted red pepper & tomato
Butternut squash & sweet potato
Lentil

MAIN

Supreme of Chicken on a haggis bed with a indulgent 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 options

Fresh mushroom risotto
Rich Vegetable Ragu with Penne Pasta
Mediterranean vegetable tart

TRIO OF DESSERT

Strawberry Meringue
Sticky Toffee Pudding with a succulent toffee sauce
Salted Caramel Profiteroles

*Tea/coffee station set within your reception suite

A comprehensive list of Allergen Information is available for our full menu on request.

Menu subject to seasonal change

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Hot evening buffet served to individual tables includes:

Scottish Beef Sliders
Vegetable Samosas
Chip Cones
Haggis Bon Bons

Additional Guests

- Additional day guests @ **£85pp** (includes wedding breakfast, drinks offered within package & evening buffet)
- Additional evening guests @ **£20pp**

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

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Luxury Upgrades

Enhance your guest experience throughout your day with our additional drinks packages and upgraded canape options

Cars

Additional Imperial (seats 5) @ **£180** (under 5s not permitted)
Mercedes V Class (seats 7) @ **£220**
Upgrade one of your cars in the package to our Mercedes V Class @ **£80**
Additional cars subject to availability

Drinks Packages

Bronze

2x bottles of your choice of wine placed on tables for dinner
£43 per table

Silver

10x bottles of your choice of beer from our tariff placed on tables for dinner or available for drinks reception
£48 per table/bucket

Gold

10x bottles of beer and 2x bottles of your choice of wine placed on tables
£85 per table

Upgraded Canapes

Upgraded canapes @ **£130** per upgrade or additional canapes @ **£3.50pp**

Honey and Sesame Seed Cocktail Sausages
Lemon and Strawberry Meringue Cream Tartlets
Mozzarella and Red Onion Arancini
Creamy Chicken Vol au Vents
Mini Beef and Mozzarella Yorkshire Puddings
Haggis Bon Bons

Pricing is confirmed at the time of booking if not confirmed then The Vu reserve the right to amend pricing in line with costings