

# *Your wedding booking terms and conditions*

When you make a booking with us, you guarantee that you have the authority to accept, and do accept, on behalf of your party, the terms of these booking conditions.

## **Your Reservation**

All reservations are confirmed only after your reservation form is signed and returned, together with a non-refundable deposit of £250. The Caladh Inn reserves the right to cancel your function if payment conditions are not upheld. Receipt of your booking deposit confirms your acceptance of all terms and conditions.

## **Prices**

Package prices shown within this folder are valid for 3 months from the date supplied. If your wedding reception will take place more than 3 months after your reservation, prices may change, due to fluctuations in the price of food, supplies, etc. The final price will be confirmed, 3 months prior to the reception date. In the unlikely event that a final price difference is unacceptable, we will offer you an opportunity to revise the menu, to fit your budget.

## **Menus**

Dishes on your menu are principally prepared using fresh ingredients. In the unlikely event of any unforeseen shortage of ingredients at the time of your wedding, we reserve the right to substitute, but will contact you to discuss any required change of menu.

## **Wedding Locations**

We will do our best to assist you in booking locations for your wedding, other than Places of Worship or Registry Offices. We cannot take responsibility for non-availability of the chosen location due to reasons beyond our control, such as refusal of license, change of ownership, weather conditions. In the event of unavailability due to weather conditions, as an indication of goodwill, we will instead offer use of the Caladh Inn for your ceremony, at a cost not exceeding that of the originally booked location.

## **Outside Suppliers**

We offer to assist you in booking outside suppliers, such as photographers, florists, etc. Your contract for goods or services from an outside supplier is directly with that supplier. While every care is taken in recommending reliable outside suppliers, we cannot take responsibility for any lack of service on their part.

## **Cancellation**

In the event of a cancellation, the following Cancellation Charges will be applicable:

- more than 4 weeks prior to wedding – loss of the £250 booking deposit.
- less than 4 weeks prior to event – 50% of the estimated value.

It is advisable that you take out wedding insurance for cover of an unforeseen cancellation.

## **Payment**

A deposit of £250 will be invoiced for payment within 28 days of your reservation. This amount is non-refundable, but will be deducted from the total cost of your wedding package. 6 weeks prior to your event, we will invoice 50% of the total estimated charge for your wedding event (based on the package/s selected and the guest numbers expected) to be paid not later than 28 days before your event. Four weeks prior to your event a finalised arrangements list will be issued to be agreed by both parties; any alterations to your event after this point may result in a supplementary cost being charged to the remaining balance of your account. Payment of the balance of your account is due 7 days before your event, unless otherwise arranged and agreed in writing.

## **Health and Safety**

We will endeavour to accommodate any special request in respect of entertainment, room decor, etc., but it is a legal requirement that we comply with all applicable Health and Safety legislation and requests should be cleared with your Wedding Planner at least 28 days prior to the function. Because of vehicular access to the hotel and other features of the building and grounds, children should be supervised by a responsible adult at all times. Please note that care must be taken outside as walkways, lawns, steps and stairs may be slippery, particularly when wet.

## **Damage to Property**

The Hirer shall pay for any loss or damage to any part of the hotel premises, or to any fixtures, fittings and equipment which are caused by the Hirer or guest or paid servants. We will not be held responsible for loss of or damage to any article brought onto the premises, except within the constraints of the Hotel Proprietors Act 1956. Any case of loss or damage to property must be reported and recorded at the time with the Duty Manager.

## **Alcohol**

No alcoholic beverages purchased off the hotel premises may be brought onto or consumed on our licensed premises. The hotel will automatically charge the bridal account or individual guest, should this policy not be adhered to.

## **Your statutory rights**

These terms and conditions are in addition to and do not affect your statutory rights. In all cases Scottish Law prevails.



# Your special day, your way...

A wedding is a wonderful moment in life and we offer you our best wishes for the future. When you trust us to host your wedding celebrations, we will do absolutely everything within our power to ensure that the most important day of your life is also the most memorable.

Our wedding co-ordinator will take responsibility for planning a reception that is designed just for you, leaving you confident in the knowledge that your guests will enjoy the warm hospitality we are well known for.

The Caladh Inn is an 'Approved Place for Civil Marriage' - meaning that you're welcome to hold your ceremony in the hotel - perhaps in the Croft Suite.

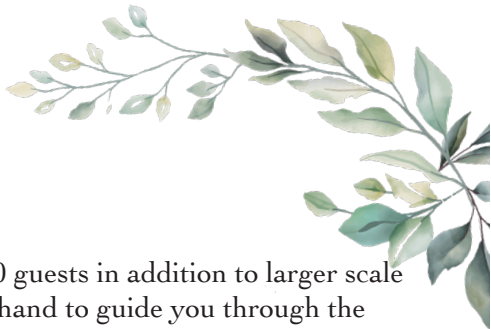
Straightforward, competitive package prices include all the essentials for your celebration, so it's easy to calculate the cost, without hidden surprises.

Whatever your ideas, let us bring them to life for you.



We offer the following complimentary services for your special day;

- 3 course menu with choices,
- Personalised menus and table plans,
- Toastmaster,
- Teas & coffees,
- Cake stand and knife,
- Fresh flowers for top table,
- Room hire,
- Complimentary stay for bride and groom,
- Special accommodation rates for your guests.



## Function Rooms

We have a range of room options that can cater for small intimate weddings up to 20 guests in addition to larger scale weddings that can accommodate up to 130 guests. Our experienced team are on hand to guide you through the options available and to ensure you find the perfect space for you. See below for room options;

### Gary Suite & Tonga Lounge

50 - 130 guest  
Dance floor  
Private bar & lounge  
Stage

### Croft Suite

Ceremony up to 70 guests  
Dining 20 - 50 guests  
Private bar & lounge

### Eleven Restaurant

Private dining room for up  
to 20 guests

# Your planning notes.....

*Your planning notes.....*



## *From one perfect moment to the next.....*

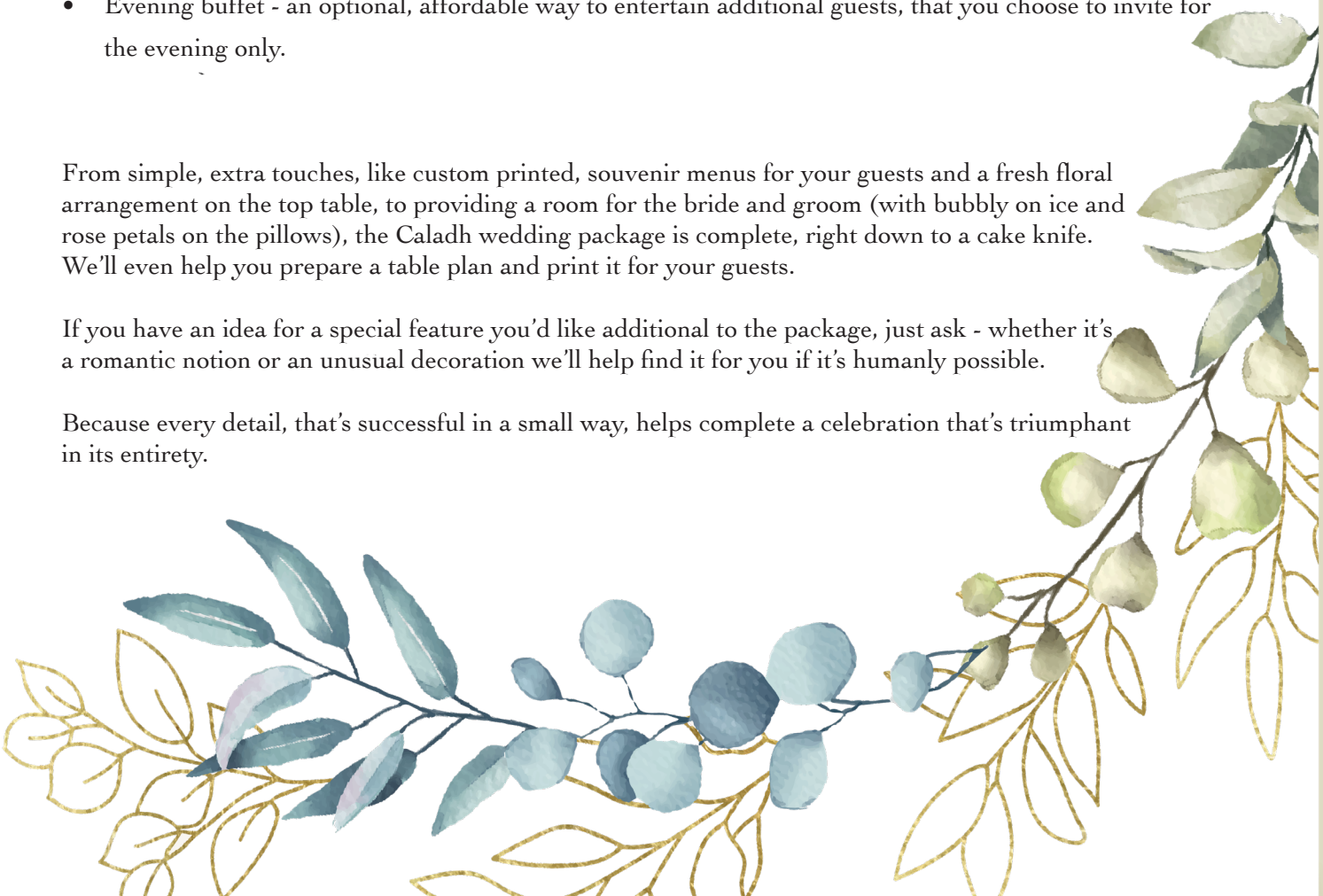
Every wedding is personal and we want you to be able to relax and enjoy your big day. The flow of the day is for you to decide, however, if you are unsure of how you would like your day to run then you can use the below as a guide:

- Guests arrive at the hotel, where they are greeted and shown to their own private lounge / bar area,
- Bride and Groom arrive at the hotel following the wedding ceremony and location photography. If you need a few moments for rest and refreshment, your own room will be ready,
- The bridal party welcomes their guests to the reception,
- Cutting the cake, announced by the master of ceremonies with the first slice cut by the bride and groom,
- Traditional wedding speeches are usually delivered after the dinner - but you may have them before if you wish to minimize the impact of nerves!
- The wedding dinner is served,
- Dancing (the bride and groom being the first to take the floor),
- Evening buffet - an optional, affordable way to entertain additional guests, that you choose to invite for the evening only.

From simple, extra touches, like custom printed, souvenir menus for your guests and a fresh floral arrangement on the top table, to providing a room for the bride and groom (with bubbly on ice and rose petals on the pillows), the Caladh wedding package is complete, right down to a cake knife. We'll even help you prepare a table plan and print it for your guests.

If you have an idea for a special feature you'd like additional to the package, just ask - whether it's a romantic notion or an unusual decoration we'll help find it for you if it's humanly possible.

Because every detail, that's successful in a small way, helps complete a celebration that's triumphant in its entirety.







## *Crystal Menu £29.95*

### Starters

Sweet potato soup  
Cream of vegetable soup  
Apple and parsnip soup with sweet potato crisp  
Fantail of honeydew melon with wild berries and passion fruit sorbet  
Marinated strips of chicken with noodles and peanut satay sauce  
Smoked haddock, potato and spring onion fish cake with chilli jam and salad  
Chicken pate with local oatcakes and caramelised red onion chutney

### Main Courses

Pot-roasted topside of beef with Yorkshire pudding and traditional gravy  
Supreme of chicken stuffed with haggis served with mustard and smoked bacon cream sauce  
Slow roasted pork loin with fresh apple and sweet cider jus  
Mildly spiced Thai curry with butternut squash, sweet potato, green bean, aubergine and steamed rice  
Leek and chestnut parcels with sweet red pepper relish  
Mozzarella, asparagus and leek rolled with pastry crown served with pineapple and citrus salsa  
Oven baked fillet of haddock with white wine chardonnay reduction and fresh dill  
Aubergine parmesan with spaghetti in tomato sauce

### Desserts

Banana and sticky toffee pudding served with caramel sauce and vanilla ice cream  
Fudgy bread and butter pudding & vanilla custard  
White and dark chocolate mousse  
Mango and strawberry filled choux buns with berry compote  
Vanilla panna cotta topped with fruits of the forest berries and blackcurrant coulis  
Apricot, pear and apple topped with scented ginger crumble and vanilla cream  
Lime and Mango cheesecake

### Evening Buffet


Option 1: Lorne sausage / Bacon rolls £2.50  
Option 2: Stovies / Chicken curry with naan bread/poppadom £11.95

### Additional options for drinks

As your wedding is a particularly special occasion, you may wish to offer a little more hospitality to your guests.

Welcome drink: A choice of a 125ml glass of Prosecco, a 125ml glass of white or red wine, a 25ml whisky, or fruit juice, offered to your guests when they arrive at the hotel, prior to the arrival of the bride and groom.  
£4.25 per guest.

Table wine: We suggest at least two 750ml bottles of wine to be placed upon each table.  
(Normally eight guests to a table.) From £23.95 per bottle.



## *Platinum Menu £34.95*

### Starters

Smoked salmon, prawn and crab salad platter, topped with Marie Rose sauce  
Home-made tomato and basil soup

### Main Courses

Roast sirloin of beef, served with Yorkshire pudding and chasseur gravy sauce  
Poached Lewis salmon fillet, topped with a lemon, lime and chilli cream  
Stuffed peppers, drizzled with chilli sauce (Vegetarian)  
(All served with: Roast and mashed potatoes, cauliflower with cheese sauce, butter baton carrots)

### Desserts

Fruits of the forest pavlova  
Chocolate mint cheesecake  
Tea/coffee and mints  
Includes: A glass of red or white wine, orange juice or whisky, for the toast.

## *Diamond Menu £31.95*

### Starters

Fanned melon accompanied by fresh berries and refreshing sorbet  
Carrot and coriander soup

### Main Courses

Supreme of chicken, served with a cracked black pepper and brandy sauce  
Poached fillet of haddock, topped with a cheese and chive sauce  
Tomato and mixed pepper pasta (Vegetarian)  
(All served with: Roast and mashed potatoes, cauliflower with cheese sauce, butter baton carrots)

### Desserts

Caramel meringues  
Raspberry trifle  
Tea/coffee and mints  
Includes: A glass of red or white wine, orange juice or whisky, for the toast.

### Outside Catering with a difference...

If you have booked a wedding venue that doesn't provide the catering or if you are considering hiring a marquee and need to provide all the catering for the wedding yourself then we can help!

Our service and expertise can extend beyond serving your meals at the venue of your choice and we can also offer the supply of serving staff, table linen, cutlery and crockery.

To enquire or for further information on outside catering then get in touch by calling us on 01851 702740 or by emailing us on [caladhinn@calahotels.com](mailto:caladhinn@calahotels.com) and we can discuss your individual needs.

