



THE CABARFEIDH HOTEL

Wedding Brochure
2026

Congratulations

on your Engagement



We are excited to host your Wedding

About us

The Cabarfeidh Hotel has hosted Weddings for 50 years, we are now holding receptions for the daughters and sons of previous happy couples. The hotel is decorated with the perfect balance of modern and traditional finishing's, perfect for both intimate and larger parties.

Our venue offers three different rooms to accommodate your wedding party including our ever-popular ballroom. Our ballroom is the largest dedicated banqueting facility in the Outer Hebrides which is perfect for the atypical Highland sized weddings.

Our garden situated at the front of Hotel is perfect for those post-ceremony photographs. The large fern is the ideal backdrop for the newly-wed couple and the must-have group shot of the wedding party.

You said "Yes" *we do the rest.*

Our personal Wedding co-ordinator will arrange a meeting with you to discuss your chosen packages and details desired for your day.

Relax the week of your Wedding knowing your room/s will be set by our team with your supplied decoration and personalised items.



Our Offer

FOR 2 - 25 ADULT GUESTS

Dedicated day coordinator
Master of ceremonies
Table linen (if room configuration requires)
Bride's knife
Private dining area, half Willow or Juniper room
Fully licenced and staffed bar

The Willow and Juniper rooms requires a minimum catering spend of £600.00.
If catering minimum is not met the remaining difference is charged as a room hire fee.

FOR 70 ADULT GUESTS OR LESS

Dedicated day coordinator
Master of ceremonies
Table linen
Bride's knife
*Oak/*Willow room hire
Fully licenced and staffed bar, with
*late licence request included

The Oak or Willow require a minimum catering spend of £600.00.
If your guest confirmation is 80 guests or lower, use of the Ballroom (if desired) will incur a room charge up to a maximum of £800.00
*Late licence request to ram on Saturdays offered with no additional charges

FOR 90 ADULT GUESTS OR MORE

Complimentary Wedding tasting menu
Dedicated day coordinator
Master of ceremonies
Table linen
Bride's knife
Ballroom with Oak reception room
Fully licenced and staffed bar, with *late licence request included
Executive room reserved for the couple on Wedding night

*Late licence request to ram on Saturdays offered with no additional charges



The Willow Room



Our Willow Room is perfect for Wedding Breakfasts - an intimate set-up for the couple only or up to 70 seated guests.

We suggest "Juniper" our conjoined room as a reception room for guests whilst you take your Wedding photos.

Juniper offers a marble-lit bar where guests can purchase drinks.

The Islands are known for their Hebridean hospitality - Request a drink's reception of selected tipples or arrange a hosted bar (open bar) for a timed period.

Guests can enjoy light-bite catering of finger sandwiches, hand rolled pastry sausage rolls, black pudding bon-bons and salmon topped crostini's to name a few.

Both Juniper and Willow are equipped with a built in sound system compatible with Spotify - allowing you to create the sound track for your day.

Juniper is charged at £80.00 for the first hour and £30.00 for each hour after from access to end time.

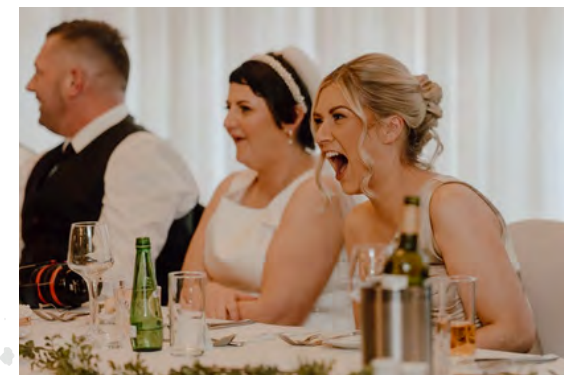
The Full Willow room requires a minimum catering spend of £600.00. Table decoration, guest stationary, favour placement and two easel signage set-up is included - additional set-up items may be charged as "setting-fee" of £50.00 per hour for set-up.

The Oak Room



Our Oak Room is perfect for Wedding Breakfasts - suitable for Wedding parties of up to 70 seated guests and up to 40 evening invites. For couples who look to have location photos after their ceremony we suggest our “Juniper” room that can be enjoyed as a reception room for guests. The Islands are known for their Hebridean hospitality - Request a drink's reception of selected tipples or arrange a hosted bar (open bar) for a timed period and a light-bite buffet in Juniper. Both Juniper and Oak rooms are equipped with a built in sound system compatible with Spotify - allowing you to create the sound track for your day. Juniper is charged at £80.00 for the first hour and £30.00 for each hour after from access to end time. The Oak room requires a minimum catering spend of £600.00. Table decoration, guest stationery, favour placement and two easel signage set-up is included - additional set-up items may be charged as “setting-fee” of £50.00 per hour for set-up.

The Ballroom



Morning of..

Your Wedding morning starts the tone for the day. Morning glam takes up a third of your day so it is integral you choose the perfect room/s to ensure a stress free environment.

The Hotel is located a stones throw from the town centre and a short drive to the Lews Castle Ballroom or Churches for your ceremony. If you choose to hold the ceremony in our Willow room then you are only steps away from the “altar”.

Our Executive room is 24 sqm allowing ample space for hair and makeup artists to enhance your beauty. We supply two high-top padded chairs that ensure both you and your artist are comfortable. A free standing rotating fan to keep you cool and three windows with North facing light to ensure perfection is met for your close-ups.

Enjoy a full breakfast in Cleaver restaurant or nibble at our sweet or savoury continental offer, delivered to your room. Breakfast offers begin at £12.50 per guest. Take advantage of our mini bar, Nespresso machines or simply order room service keeping you hydrated on the exciting day ahead.





Ceremony

The Willow holds 120 seated guests with space for a table to sign the register after vows. All couples seeking to have a religious, humanist or civil ceremony will need the appropriate licence.

The Juniper room offers a bar and seated tables for guests attending the wedding before and after the ceremony. Chair covers and aisle sash are also provided and included in the room charge. The charge for the room is £600.00 based on a 3 hour or less hire on the day and an arranged dress rehearsal the night prior.

To hold your booking couples are asked to pay the room rate on booking.

Couples who do not require a dress rehearsal can hire the room for day-only at £500.00

To view the room, please book by appointment with our Events Manager

The Willow room offers built in PA system. The person conducting your ceremony will receive a Lepel microphone.

The room does not require additional decoration but we will set the couple's supplied aisle décor, registrar table, card box and offer up to two floor standing easels with couple's own signage for no additional charge. We recommend that all ceremony décor is transferrable to the Oak and Ballroom and re-staged to ensure you get the most out of your décor items on your day.

Ceremony arches are allowed but size, weight, material and structural description must be signed off in advance to ensure arch/es are suitable for the room and removal from the room.

Wedding Breakfast

Our team source the highest quality produce, from our trusted local suppliers using only the freshest ingredients.



*For Wedding parties of 25 guests or more we have created two packages to suit even the fussiest of guests.
Please choose three starters, three mains and three desserts from your chosen package to create a bespoke menu.*

We understand that everyone has different tastes and dietary needs.
Once you have chosen your bespoke menu we will let you know which dishes can be adapted for special dietary requirements.

A pre-order selection is required from each attending adult guest.
Children under 12 are welcome to order on the day from our Children's menu.

Collated table plan and pre-order is required no later than one month prior to your Wedding date.

Elegance

STARTERS

PRAWN COCKTAIL, SHREDDED BABY GEM,
PAPRIKA MARIE ROSE, CROSTINI

ROASTED TOMATO SOUP, HERB OIL *

RED LENTIL SOUP*

BLACK PUDDING CROQUETTE, APPLE AND PLUM CHUTNEY

BUTTERNUT SQUASH SOUP*

LEEK AND POTATO SOUP*

CHICKEN TENDERS, CITRUS AIOLI

GAME TERRINE, CHEF'S CHUTNEY. HOUSE OATCAKES

HOT SMOKED SALMON PATE ON CROSTINI, CAPER
AND DILL DRESSING, PICKLED ONIONS

BAKED BEETROOT FALAFEL, TAHINI SAUCE*

CARROT AND CORIANDER SOUP*

SPICED CARROT AND LENTIL SOUP*

MAINS

CHICKEN BREAST FILLED WITH SUN DRIED
TOMATO AND SPINACH, TOMATO RAGU SAUCE

LEMON AND THYME ROASTED CHICKEN SUPREME,
HERB JUS

BRAISED FEATHERBLADE OF BEEF, RED WINE JUS,
YORKSHIRE PUDDING

CRISPY SKINNED SALMON, WHITE WINE CREAM
SAUCE

BLACK PUDDING FILLED PORCHETTA, PORK AND
ROSEMARY JUS

HERB ROASTED SQUASH AND PEA RISOTTO,
TOASTED PUMPKIN SEEDS, VEGAN PARMESAN*

SQUASH AND PEPPER WELLINGTON, RICH TOMATO
SAUCE*

BRAISED LAMB SHANK, ROSEMARY GRAVY, MINT
SAUCE

*- VEGAN

PLEASE DISCUSS GUEST ALLERGENS AND INTOLLERANCES WITH THE EVENTS MANAGER, MANY OF OUR
DISHES CAN BE AMENDED TO SUIT GUESTS DIETARY REQUESTS AND NEEDS

PRICED AT £49.95 PER PERSON, INCLUDING TEA AND COFFEE

Elegance

DESSERTS

PROFITEROLES FILLED WITH CHANTILLY CREAM,
MILK CHOCOLATE SAUCE

COCONUT AND RASPBERRY CHEESECAKE,
RASPBERRY COULIS COCONUT TUILLE

LEMON CURD CHEESECAKE, CRUSHED
MERINGUE, LEMON CURD SAUCE

STICKY TOFFEE PUDDING, TOFFEE SAUCE,
BRANDY SNAP, VANILLA ICE CREAM SCOOP

PAVLOVA STACK, FRESH BERRIES, BERRY
COMPOTE, CHANTILLY CREAM

PEAR FRANGIPANI TART, BELGIAN WHITE
CHOCOLATE ICE CREAM SCOOP

WARM CHOCOLATE FUDGE BROWNIE, MILK
CHOCOLATE SAUCE, VANILLA ICE CREAM SCOOP

VEGAN STICKY TOFFEE PUDDING, TOFFEE SAUCE,
SOYA ICE CREAM SCOOP*

BE EXTRA

BREAD:

ALL ELEGANCE GUESTS RECEIVE A BREAD ROLL, FRESHLY
MADE BY OUR IN HOUSE PASTRY DEPARTMENT, SERVED WITH
INDIVIDUAL BUTTER PORTION. **INCLUDED IN COST**

**INTERESTED IN UPGRADING YOUR BREAD OFFER?
INTERESTED IN UPGRADING TO HOMEMADE BUTTER OPTION?
PLEASE DISCUSS OPTIONS WITH EVENTS MANAGER.**

MAIN ACCOMPANIMENTS:

ALL ELEGANCE MAINS ARE SERVED WITH POTATO
DAUPHINOISE AND ROASTED VEGETABLE BUNDLE.

WISH TO UPGRADE YOUR POTATO?

- **HASSELBACK POTATOES**
- **TRIPLE ROASTED**

***- VEGAN**

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DISHES CAN BE AMENDED TO SUIT GUESTS DIETARY REQUESTS AND NEEDS

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Decadence

STARTERS

FRENCH ONION SOUP, CHEESY FRENCH BAGUETTE

ORZO AND CHICKPEA SOUP

CREAMY WILD RICE AND MUSHROOM

POACHED CHICKEN AND BLACK PUDDING ROULADE,
CAULIFLOWER PUREE, GLAZED CARROT

CHARRED CONFIT FENNEL AND ORANGE QUINOA SALAD *

TRIO OF SALMON: HOT SMOKED, COLD SMOKED,
MOUSSE, PICKLED VEGETABLES

LANGOUSTINE COCKTAIL, CRISPY GEM LETTUCE,
TOBASCO SAUCE, LEMON WEDGE

SCALLOPS, ROE PUREE, LIME, CHILLI AND CORIANDER
DRESSING

VENISON RILLETTES, PICKLED BLACKBERRY, IN-HOUSE
SOURDOUGH

MAINS

BEEF WELLINGTON, BEEF AND ROSEMARY JUS

CONFIT DUCK LEG, DUCK AND PORT JUS

CHARRED VENISON LOIN, RED WINE AND CHOCOLATE JUS

LAMB SADDLE FILLED WITH NUTMEG, MUSHROOM,
SPINACH, CREAM CHEESE AND CARAMELIZED RED ONION

ROASTED COD FILLET, ARTICHOKE AND SALTED
CAPERS, LEMON BUTTER SAUCE

COURGETTE RIBBON PARCEL, CREAMY SPINACH
FILLING, SAVOURY TOMATO SAUCE AND VEGAN
PARMESAN *

*** - VEGAN ** - CAN BE MADE GLUTEN FREE**

PLEASE DISCUSS GUEST ALLERGENS AND INTOLLERANCES WITH THE EVENTS MANAGER, MANY OF OUR
DISHES CAN BE AMENDED TO SUIT GUESTS DIETARY REQUESTS AND NEEDS

PRICED DEPENDENT ON SELECTION INCLUDING TEA AND COFFEE

Decadence

DESSERTS

MERINGUE BOMB, SALTED CARAMEL SAUCE,
SALTED CARAMEL FUDGE

WHITE CHOCOLATE AND COCONUT CHEESECAKE,
CRUSHED COCONUT MERINGUE

RICH DARK CHOCOLATE TORTE, QUINELL OF CREME
FRAICHE AND RASPBERRY

ROSE WATER MERINGUE PAVLOVA, RASPBERRY
CREAM, EDIBLE ROSE PETALS, FRESH BERRIES

STICKY BROWN BUTTER AND MARMALADE STEAMED
PUDDING, CRÈME ANGLAISE

SILKEN TOFU CHOCOLATE MOUSSE *

BE EXTRA

BREAD:

ALL ELEGANCE GUESTS RECEIVE A BREAD ROLL, FRESHLY
MADE BY OUR IN HOUSE PASTRY DEPARTMENT, SERVED WITH
INDIVIDUAL BUTTER PORTION. **INCLUDED IN COST**

**INTERESTED IN UPGRADING YOUR BREAD OFFER?
INTERESTED IN UPGRADING TO HOMEMADE BUTTER OPTION?
PLEASE DISCUSS OPTIONS WITH EVENTS MANAGER.**

MAIN ACCOMPANIMENTS:

ALL ELEGANCE MAINS ARE SERVED WITH POTATO
DAUPHINOISE AND ROASTED VEGETABLE BUNDLE.

WISH TO UPGRADE YOUR POTATO?

- **HASSELBACK POTATOES**
- **TRIPLE ROASTED**

***- VEGAN**

PLEASE DISCUSS GUEST ALLERGENS AND INTOLLERANCES WITH THE EVENTS MANAGER, MANY OF OUR
DISHES CAN BE AMENDED TO SUIT GUESTS DIETARY REQUESTS AND NEEDS

PRICED DEPENDENT ON SELECTION INCLUDING TEA AND COFFEE

V.I.P

Very important little people

KIDS MENU

STARTERS

SALAD OF MELON, SORBET, FRUIT

SOUP OF THE DAY

MAINS

SAUSAGES WITH MASH AND BAKED BEANS OR PEAS

FISH AND CHIPS WITH PEAS OR BAKED BEANS

HOMEMADE CHICKEN GOUJONS
WITH CHIPS AND BAKED BEANS OR PEAS

MACARONI CHEESE WITH CHIPS

PAN FRIED CHICKEN BREAST
WITH POTATOES AND VEGETABLES

THE “WEE CLEAVER” BURGER, CHIPS

SLOW COOKED BEEF, CREAMY MASH AND VEGETABLES

DESSERTS

SELECTION OF HOMEMADE ICE CREAM

STICKY TOFFEE PUDDING, VANILLA ICE CREAM

CHOCOLATE BROWNIE, VANILLA ICE CREAM



PLEASE DISCUSS GUEST ALLERGENS AND INTOLLERANCES WITH
THE EVENTS MANAGER, MANY OF OUR DISHES CAN BE AMENDED
TO SUIT GUESTS DIETARY REQUESTS AND NEEDS.

2 COURSES - £9.95 3 COURSES - £12.95

Drinks Package

BLACKHOUSE £26.50 per adult guest

ARRIVAL DRINKS TABLE

Prosecco
House wine - *offering white or red*
Bottled beer - *two choices*
Fruit juice - *offering apple and orange*

ONE DRINK PER GUEST

TOAST DRINK

Prosecco
House whiskey
Fruit juice

ONE DRINK PER GUEST

WINE ON TABLE

Bottle of house Merlot
Bottle of house Sauvignon Blanc
Bottle of house Rose
Jug of tap water replenished throughout meal

Two bottles per table - *up to ten guests per table*

Interested in upgrading your bubbles or wine choices - please request our full wine list. Not on our wine list? We will speak with our suppliers.

MICRO WEDDINGS:

For ARRIVAL DRINKS we suggest creating a bespoke arrival drinks table for your guests.

For TOAST DRINK and DRINKS ON TABLE:

Once guests are sat for dinner staff can collect a drink order from your guests and serve drinks before you and your partners entrance. You are welcome to order wine for your tables but we suggest having drink orders taken after starters are cleared, mains are cleared and dependent on timeline a drink after desserts are cleared - collecting drinks orders ensures all guest enjoy a drink of their choice (soft or alcoholic). A bar tab limit is pre-arranged and drink's taken will not exceed agreed limit. A drinks service is offered until the end of dessert for micro weddings. If you wish to have an "open bar" for your guests we will consider scheduled times for guests and offer you balance updates throughout the day.

INCLUDE:

GLASS BOTTLED SOFT DRINKS

Add to your drinks stations or table(s)
Shloer, Appletiser, Elderflower cordial to name a few.

GLASS KILNER DISPENSER ARRIVAL

We can offer two kilner dispensers with accompanying garnish. Offering cucumber water, elderflower cordial and mint, lemonades, cranberry and lime, orange and more.

HIS AND HERS SIGNATURE DRINKS

Guests can enjoy your favourite tippie throughout the evening until 11pm
Straight pour cocktails considered only - please discuss with your event coordinator about choices

PRE-ORDERED TABLE DRINKS

Treat your guests before they arrive at their seat with a shot, a measure of top shelf whisky or simply their favourite tippie for the toast.
A small service fee of 0.50p is added to each pre-ordered drink



Arrival Catering



Please choose your canapes and light bites and send them to your coordinator to create suggestive arrival catering - we suggest 3-5 bites per person.

We highly recommend arrival catering for your guests if the timeline suggests they will be waiting longer than two hours whilst you are on location for photos.

When choosing an option(s) for your arrival catering consider those with dietary requirements.

Arrival catering is to be confirmed at least two weeks prior to your Wedding date.

PATES:

SMOKED MACKEREL PATE ON OLIVE OIL CROSTINI

SMOKED SALMON ON OLIVE OIL CROSTINI

CHICKEN LIVER BRUSCHETTE

PORK OR BEEF RILETTES ON OATCAKE

MUSHROOM DUXELLES BRUSCHETTA

SUNDRIED TOMATO BRUSCHETTA

YOUR CHOICE OF HUMMUS ON CRISPY FLATBREAD

SKEWERS:

CHICKEN YAKITORI

HOISIN CHICKEN

CHICKEN SATAY (ONLY AVAILABLE IF NO GUEST HAS NUT ALLERGY)

CHICKEN KATSU

PORK BELLY, BLACK PUDDING, APPLE SAUCE

BOCCONCINI, PLUM TOMATO, BASIL - SUITABLE FOR VEGANS



FINGER FOOD:

THAI SPICED FISHCAKE
HAM AND CHEESE CROQUETTE
PEA AND PARMESAN ARANCINI
ONION AND CHILLI BHAJI - SUITABLE FOR VEGANS
ALLOO PAKORA - SUITABLE FOR VEGANS
QUICHE LORRAINE
ROASTED VEGETABLE QUICHE
PORK AND CARAMELISED RED ONION PASTRY SAUSAGE ROLL
PORK AND HAGGIS PASTRY SAUSAGE ROLL
BEEF AND BLACK PUDDING SAUSAGE ROLL
PORK SAUSAGE ROLL

FINGER SANDWICHES:

AVAILABLE ON WHITE AND BROWN BREAD. GLUTEN FREE BREAD AVAILABLE.

UPGRADE TO OUR IN HOUSE BREADS TO SANDWICH THE BELOW FILLING:

CAPRESE,
HAM AND WHOLEGRAIN MUSTARD
PLOUGHMANS
BEEF AND HONEY MUSTARD
CHICKEN MAYONNAISE, BLACK PEPPER
TUNA MAYONNAISE AND CUCUMBER
CHEESE AND SPRING ONION MAYONNAISE
CHICKEN MAYONNAISE
CHICKEN CORONATION
CHICKEN TIKKA
HAM, TOMATO AND SALAD CREAM
AVOCADO AND CHAR GRILLED VEGETABLES - SUITABLE FOR VEGANS

Arrival Catering CONT.



Evening Catering

Extend your hospitality to the guests that have spent the day with you and also to the arriving evening guests joining to dance the night away. Keep energies up with an evening buffet.

An evening buffet is on display for two hours. When choosing an option(s) for your evening buffet consider those with dietary requirements.

Please choose your choices and send them to your coordinator to create suggestive arrival catering - we suggest 3 bites per person.

We recommend serving half of each tier of your Wedding cake at this time with tea and coffee.

Evening catering is to be confirmed at least two weeks prior to your Wedding date.

SKEWERS:

CHICKEN YAKITORI

HOISIN CHICKEN

CHICKEN SATAY (ONLY AVAILABLE IF NO GUEST HAS NUT ALLERGY)

CHICKEN KATSU

PORK BELLY, BLACK PUDDING, APPLE SAUCE

BOCCONCINI, PLUM TOMATO, BASIL- SUITABLE FOR VEGANS

PIZZAS:

MARGARITA AND BASIL

PEPPERONI

HAM AND PINEAPPLE

CHAR GRILLED VEGETABLES

*Happy to consider topping requests. Please speak with your coordinator.



Evening Catering CONT.

FINGER FOOD:

THAI SPICED FISHCAKE
HAM AND CHEESE CROQUETTE
PEA AND PARMESAN ARANCINI
ONION AND CHILLI BHAJI
ALLOO PAKORA
PORK AND CARAMELISED RED ONION PASTRY SAUSAGE ROLL
PORK AND HAGGIS PASTRY SAUSAGE ROLL
BEEF AND BLACK PUDDING SAUSAGE ROLL
PORK SAUSAGE ROLL
ROASTED VEGETABLES PUFFS - SUITABLE FOR VEGANS.
SWEETCORN FRITTERS - SUITABLE FOR VEGANS
SALT AND PEPPER CHICKEN WINGS
BBQ CHICKEN WINGS
HOT HONEY AND SESAME CHICKEN WINGS
BLUE CHEESE CHICKEN WINGS
BUFFALO CHICKEN WINGS

FILLED ROLLS:

BACON FILLED STAG MORNING ROLL
LINK SAUSAGE (PORK OR BEEF) FILLED STAG MORNING ROLL

CREATE YOUR OWN ULTIMATE SNACK:

HOT DOGS, FINGER BUNS. SERVED IN A BAIN MARIE. SERVED WITH BOWLS OF CRISPY ONIONS, MUSTARD AND KETCHUP BOTTLES
BEEFBURGER/ CHEESEBURGER SLIDERS SERVED IN FRESHLY BAKED BRIOCHE BUN. SERVED WITH TRAYS OF SLICED TOMATO, ICED GEM LETTUCE, GHERKINS, BURGER SAUCE.

*We suggest catering for 10% less than your total guest number count to reduce wastage, consider those that leave early and who may not need an evening snack as they are too busy dancing.
The evening buffet numbers are at your discretion. The Cabarfeidh Hotel holds no responsibility for under-catering. We will cater only for the final numbers agreed with the couple.*

Recent Weddings

Enjoy details from previous Weddings to offer inspiration on your future special day



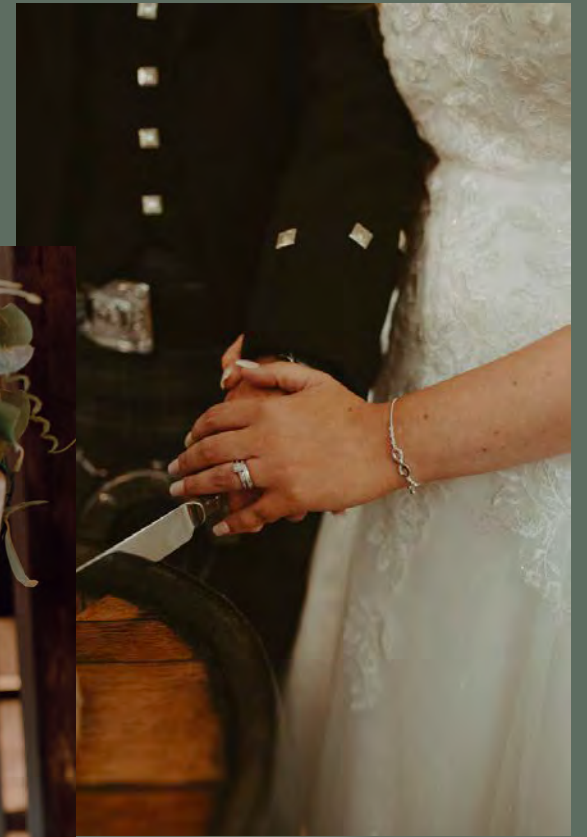
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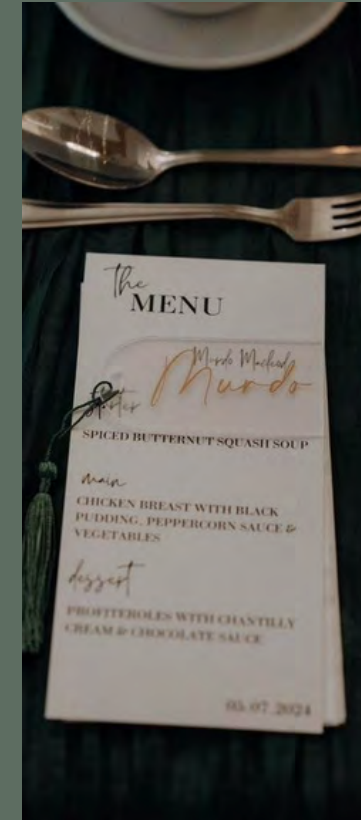
Recent Weddings

Enjoy details of previous Wedding's to offer inspiration on your future special day



Recent Weddings

Enjoy details of previous Wedding's to offer inspiration on your future special day



Terms & conditions

When you make a booking with us, you guarantee that you have the authority to accept, on behalf of your party, the terms of these booking conditions. Please read the conditions carefully in order to avoid any misunderstandings regarding the terms on which reservations are accepted.

Your reservation

All bookings are provisional until the relevant contract (signed by the client) is countersigned on behalf of the Hotel and dated. The Hotel will provide to the client a copy of the contract once countersigned on behalf of the Hotel. All reservations are confirmed only after your reservation form is signed and returned, together with a non-refundable deposit of £500. The Cabarfeidh Hotel reserves the right to cancel the function if payment conditions are not upheld. Receipt of your booking deposit confirms your acceptance of all terms and conditions. The Hotel reserves the right without prior notice to change the Client's assigned function room for one of equal suitability if the hotel has reasonable commercial or operational reasons for so doing (including, but not limited to, the carrying out of works on the relevant room or such room being otherwise unavailable).

Outside services

The prior consent of the Hotel must be obtained for any entertainment or services contracted for the event by the client, all of which must comply with any statutory codes and regulations.

Prices

Package prices shown within this brochure 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, three months prior to your 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 dishes but shall contact you to discuss any changes.

Completed pre orders for choices are desired one month prior to your date.

Ceremony cancellations and weather conditions

In the event of bad weather, as an indication of goodwill we will offer use of available function rooms within the Cabarfeidh Hotel for a duration dependant on existing bookings taken the same date for separate hires. We cannot take responsibility for the cancellation of your chosen venue for the ceremony but if we have availability we will provide a ceremony room hire.

Cancellation

In the event of a cancellation, the following cancellation charges will be applicabale:

More than 4 weeks prior to the wedding - loss of the £500 booking deposit.

Less than 4 weeks prior to the wedding - 50% of the estimated value

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

Alcohol

No alcoholic beverages purchased off the hotel premises may be brought onto or consumed on our licenced premises.

Terms & conditions

Payment

A deposit of £500 is to be paid within 28 days of your reservation. This amount is non-refundable, but will be deducted from the total cost of your wedding package.

Please request price updates three months from your wedding date, we will invoice you the total estimated charge for your wedding (based on the package/s selected and the expected guest numbers). Once guest attendance is confirmed we will send an accurate invoice - any alterations to your event after this point may result in a supplementary cost being charged to the remaining balance of your account. The bill is to be paid in full one week prior to your date, unless otherwise arranged and agreed in writing. If full payment has not been sent we can cancel your booked day/s. Full payment is to be in account the weekend of your wedding.

Health and safety

We will endeavour to accommodate any special requests in respect of entertainment, room decor etc. It is a legal requirement that we comply with all applicable Health and Safety legislations. Requests should be cleared with your wedding planner at least 28 days prior to the function.

The vehicular access to the hotel and other features of the building and grounds we ask for children to be supervised by a responsible adult at all time. We encourage guests to enjoy the garden, but please note that care must be taken as the garden may be slippery, particularly when wet.

Additional set-up

Weddings that require set-up outwith the agreed table set-up within the ballroom, oak and ceremony rooms may be charged an hourly rate and/or separate charge to their invoice for additional services. The coordinator and/or team can deny requests made that are not within the agreed details for your date and/or if advance notice is not given. Services such as floral table arrangements, balloon arches and more.

Guests' clothing and personal property

The company does not accept responsibility for the property of the Client or their guests. Cloakrooms are provided for the convenience of clients and guests but any goods deposited in the cloakrooms or left unattended on Hotel premises are deposited at the owner's risk and without liability on the part of the ceremony.

Equipment storage

The hotel will assist the Client, where reasonably possible, with the storage of equipment etc, however, the company does not accept any liability for loss or damage to any item of equipment, furniture, stock etc left in storage. All decor items (not including personal effects) not collected after 7 days will be disposed off. All decor supplied to set-up the Wedding must be removed after the wedding unless an agreement has been made with the coordinator. Couples are responsible for removal of all small decor items the morning after wedding, larger items up to 48 hours after Wedding date.

Governing law

The contract shall be governed by and construed in all respects in accordance with the laws of Scotland. The contract does not affect any rights which the client may have under the Hotel Proprietors Act 1956 where the act applies.

Banned

We do not allow the use of confetti cannons, party poppers, confetti balloons and/or plastic table confetti, *smoke bombs (speak with coordinator) - Inside or outside of the Cabarfeidh Hotel. All photo props and decor have to be confirmed with venue coordinator.

Damage

Damage will be charged to the couple if they or their guests damage hotel property. Additionally, accidental damage to the Ballroom's fairy lights will be charged at £100.00 per set of lights

A romantic wedding scene featuring a bride and groom. The bride, on the left, is seen from the back, wearing a white sleeveless wedding dress with a full skirt and a long, sheer veil. She holds a large bouquet of white roses and greenery. The groom, on the right, has a beard and is wearing a dark green suit jacket over a white shirt and a dark tie. He has a boutonniere on his lapel. They are standing in front of white, sheer curtains, and the groom is smiling as he looks at the bride, with his arms around her. The text "Let's get married!!" is written in a white, elegant script across the middle of the image.

Let's get married!!