



The Cruin Loch Lomond

Wedding Brochure

2017-2019

'Your day. Your way'



Congratulations on your engagement, from all at the Cruin

I have pleasure in enclosing our wedding package, thank you for considering The Cruin Loch Lomond to hold your special day.

Weddings at The Cruin are a unique experience; the family owned venue is exclusive to you and your guests creating the most personal wedding imaginable.

The Cruin is set amidst Scotland's most spectacular scenery on the shores of Loch Lomond. We offer panoramic views across the loch to Inch Murrin Island and Ben Lomond. Your photographs will create exceptional memories to treasure forever.

Ceremonies can be held on our Lochside terrace or within our romantic candlelit Cruin Ceremony Suite overlooking Loch Lomond.

Our chefs have achieved an excellent reputation for exceptional food using quality local produce. Each of your guests can be offered a choice menu, which is freshly prepared and cooked on our premises.

Within our McIntyre suite we can create the perfect ambiance for you and your guests whether it is a small intimate wedding breakfast or a larger event where we can comfortably accommodate up to 120 of your guests.

Our team will be on hand to assist you at every stage of the planning and preparation of your special day. We are delighted to welcome you to The Cruin to see the breathtaking surroundings for yourself.

Winter Wedding package and Spring and Autumn Special package available 2017 -2019.

Kind Regards
David Cranna
Weddings and Events

Telephone 01389 850 263
E-mail: info@thecruin.com

Wedding Package 2017



4 course choice menu with coffee and tablet

Glass of Prosecco on arrival

A half bottle of house wine per person throughout the meal

Glass of Prosecco for toast drink

Red Carpet on arrival

Dedicated wedding team

Complimentary Bridal lodge.

Silver cake stand and traditional sword

Master of Ceremonies

Crisp white linen

Wedding stationary including menu selectors, place cards and table plan

Prices 2017	Monday - Thursday	Fridays	Saturday	Sunday
January – March	W/P	W/P	£58.00	W/P
April – May	S/A	£68.00	£73.00	£63.00
June	S/A	£73.00	£78.00	£63.00
July - August	£58.00	£73.00	£78.00	£65.00
September	S/A	£63.00	£68.00	£60.00
October	W/P	£60.00	£63.00	£58.00
November – December	W/P	W/P	£58.00	W/P

Minimum numbers apply - Persons over 12 years

Monday - Thursday	50 persons
Sunday	60 persons
Friday	70 persons
Saturday	90 persons
Saturday July and August	100 persons

Venue Hire Charge £600.00
Ceremony charge £600.00



Wedding Package 2018

4 course choice menu with coffee and tablet

Glass of Prosecco on arrival

A half bottle of house wine per person throughout the meal

Glass of Prosecco for toast drink

Red Carpet on arrival

Dedicated wedding team

Complimentary Bridal lodge.

Silver cake stand and traditional sword

Master of Ceremonies

Crisp white linen

Wedding stationery including menu selectors, place cards and table plan

Prices 2018	Monday -Thursday	Fridays	Saturday	Sunday
January – March	W/P	W/P	£60.00	W/P
April – May	S/A	£70.00	£75.00	£65.00
June	S/A	£75.00	£80.00	£65.00
July - August	£60.00	£75.00	£80.00	£68.00
September	S/A	£65.00	£70.00	£63.00
October	W/P	£62.00	£65.00	£63.00
November – December	W/P	W/P	£63.00	W/P

Minimum numbers apply - Persons over 12 years

Monday - Thursday	50 persons
Sunday	60 persons
Friday	70 persons
Saturday	90 persons
Saturday July and August	100 persons

Venue Hire Charge £600.00
Ceremony charge £600.00



Wedding Package 2019

4 course choice menu with coffee and tablet

Glass of Prosecco on arrival

A half bottle of house wine per person throughout the meal

Glass of Prosecco for toast drink

Red Carpet on arrival

Dedicated wedding team

Complimentary Bridal lodge.

Silver cake stand and traditional sword

Master of Ceremonies

Crisp white linen

Wedding stationary including menu selectors, place cards and table plan

Prices 2019	Monday -Thursday	Fridays	Saturday	Sunday
January – March	W/P	W/P	£63.00	W/P
April – May	S/A	£73.00	£79.00	£68.00
June	S/A	£79.00	£84.00	£68.00
July - August	£63.00	£79.00	£84.00	£71.00
September	S/A	£68.00	£73.00	£66.00
October	W/P	£65.00	£68.00	£66.00
November – December	W/P	W/P	£66.00	W/P

Minimum numbers apply - Persons over 12 years

Monday - Thursday	50 persons
Sunday	60 persons
Friday	70 persons
Saturday	90 persons
Saturday July and August	100 persons

Venue Hire Charge £600.00
Ceremony charge £600.00



Spring & Autumn Special

All-inclusive package for 50 guests
£3000

Available Monday – Thursday
April-June & September

Package Includes:

- Glass of Prosecco on arrival
- Red Carpet on arrival
- 3 course choice summer menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- Scottish morning roll evening buffet for 50 guests
- McIntyre Suite dressed with white linen
- Complimentary bridal lodge
- Wedding stationary: place cards, table names and table plan
- Candelabra centerpiece for all wedding tables
- Dedicated wedding team
- 2000 external fairy lights

Additional Costs

Half price ceremony hire - £300.00

Half price venue Hire - £300.00

Price for additional guests - £60.00

Excluding July/August and Mondays on Bank holiday weekends

Please note:

The morning roll buffet included within this package is complimentary and therefore cannot be upgraded or replaced. It can however be added to with any of our buffet options.



Spring & Autumn Wedding Menu

Starters

Carrot and coriander soup with crème fraiche

Argyll kiln smoked salmon and north Atlantic prawns

Roasted beetroot crème fraiche, croutons and cucumber ribbons

Chicken liver and brandy pate

Caramelised red onions - MacLean's oatcakes

Chilli and garlic fried polenta (V)

Tarragon mayonnaise dressing - rocket, red onion & parmesan salad

Main courses

Roasted breast of chicken

Topped with bacon & mozzarella, finished with pesto cream

Slow cooked shoulder of beef

Served with peppercorn sauce

Sesame seed crusted salmon fillet

Served with a red Thai curry and coconut sauce

Asparagus and lemon risotto (V)

Saffron - roasted cherry tomatoes

Desserts

Profiteroles

Baileys and white chocolate sauce - praline cream - crushed biscuit

Rhubarb and raspberry frangipane tart

Served with amaretto spiked custard

Baked caramel cheesecake

Salted caramel popcorn - chocolate sauce



Winter Wedding

**All-inclusive package for 50 adult guests
£3250**

**Available Sunday - Friday
November- March**

Monday-Thursday in October

Package Includes:

- Glass of Prosecco on arrival
- Red carpet on arrival
- 3 course choice winter menu with tea, coffee and tablet
- Glass of Prosecco for toast drink
- Glass of house wine throughout the meal
- Scottish morning rolls evening buffet for 50 guests
- McIntyre Suite dressed with white linen
- Complimentary bridal lodge
- Wedding stationary: place cards, table names and table plan
- Candelabra centerpiece for all wedding tables
- Dedicated wedding team
- 2000 external fairy lights

Additional Costs

Half price venue hire charge - £300.00
Half price wedding ceremony hire - £300.00
Price for additional guests - £60.00

Please note:

The morning roll buffet included within this package is complimentary and therefore cannot be upgraded or replaced. It can however be added to with any of our buffet options.



Winter Wedding Menu

Starters

Red Lentil and braised ham hough soup.

The Cruin's blend of chicken liver and haggis pate

With beetroot chutney and Arran oatcakes

Parmesan creamed button mushrooms

Baked puff pastry with rocket leaves and honey and mustard dressing. (V)

Main Courses

Roasted Chicken Breast

Topped with black pudding and parsnip crust, finished with rosemary gravy.

Slow braised Inverurie beef

With brandy, French mustard and tomato sauce (Dianne sauce) topped with puff pastry.

Roasted fillet of salmon

With saffron cream

Dishes served with fondant potato and roasted vegetables.

Desserts

Chocolate and orange torte

Served with praline whipped cream and praline sauce

Apple and candied ginger crumble tart

Served with vanilla ice-cream.

Winter Berry Cranachan

With honey flapjack, shortbread and honeycomb



Late Availability Package

£2750 package price

Available up to 5 months before date of wedding
Inclusive for 50 adult guests

Package Includes:

- Glass of prosecco on arrival
- 3 course set dinner with tea coffee and tablet
- Glass of prosecco for toast drink
- Glass of house wine with the meal
- Scottish selection (morning rolls) for 50 guests
- McIntyre Suite dressed with white linen
- Wedding accommodation for the bride and groom

Additional Costs

Half price venue hire charge - £250.00
Half price wedding ceremony hire - £250.00
Price for additional guests - £55.00



Wedding Package Upgrades

Drinks

- Upgrade from glass of house wine: £4.75
- Additional bottles of house wine: £19.00
- Additional Prosecco per glass: £4.00
- Wine Choice Upgrade from house wine pp: £4.00

Wine Choices:

White

Los Romeros Sauvignon Blanc (Chile) HOUSE

A refreshing wine with citrus & pear flavours balanced by natural acidity

Parini Pinot Grigio delle Venezie (Italy)

Distinctive nose of wild flowers with a touch of honey and banana, soft & dry with fresh lively notes of ripe pear

Kleinze Zalze Chenin Blanc (South Africa)

Strong lychee, citrus and guaca aroma with ripe pineapple and peach flavours on the palate, rich & crisp

Red

Los Romeros Malbec, Central Valley (Chile) HOUSE

This wine is made from old vines and as a result has a good depth of flavour and concentration. Black cherry, plum, bramble & plum blossom marry well with blackcurrant & spice

The Gourmet Shiraz (South Australia)

Not your usual “jammy Aussie Shiraz” plenty of fruit but constrained by the crispness of the finish

La Camagne Merlot (France)

This rich & juicy Merlot has been personally selected from some of the best estates to the west of Narbonne. It shows all the true characteristics of the variety, with lots of full plummy fruit and soft rounded tannins

Rose

Los Romeros Merlot – Rose (Chile) – HOUSE

A taste of strawberry, raspberry and red plum on the soft and very approachable plate

Whispering Hills White Zinfandel (California)

A beautiful deep salmon-pink coloured wine with lots of fresh summer-fruit flavours & lively acidity.



Canapé Selection

Any 3 canapés for £5.50

Any 4 canapés for £6.50

- Chocolate dipped strawberries
- *Morangie Brie* with caramelised red onion puff pastry (V)
- Smoked chicken crostini with sun blushed tomato pesto
- Flaked kiln smoked salmon with crème fraîche and herbs
- Curried chicken mini tartlets with yoghurt and spiced red onions
- Haggis and black pudding bon bons
- Braised beef on a crispy potato scone crouton
- Goats cheese mousse tart with balsamic roasted shallot (V)
- Cajun roasted salmon with guacamole and red pepper
- Roasted new potatoes with chive and cheddar sour cream (V)
- Salt and chilli fried pork belly
- Mini fish and chips (+ £1 supplement)
- Feta cheese and watermelon cubes with cracked black pepper, finished with olive oil and mint
- Spicy *Njuda* sausage (like chorizo) served with baby mozzarella ball, roasted red pepper and extra virgin olive oil

Or leave it in Chef's hands and he will prepare you a selection of seasonal canapés

Specialised Canapés

£3.50 per canape

- Cube of fillet steak, mini onion ring and caramelised onions
- Pan seared Isle of Mull scallop with roasted garlic puree and crispy pancetta
- Mini beef, chorizo and black pudding burger with Applewood cheddar and onion ring
- Poached langoustine with tarragon mayonnaise and salmon roe
- Individual dauphinoise potatoes, Brie De Meux and truffle shavings

Handmade French Macaroons

£1.75 per macaroon

(Minimum 24 per flavour of macaroons)

Flavours:

Raspberry jam, Pistachio, chocolate and passion fruit, salted caramel, orange



Evening Buffet Selection

Standard Buffet

£14.50 per person

Individual portions of chicken Caesar salad
Aberfoyle Butchers original recipe haggis sausage rolls served with chilli and red pepper jam
Handmade mini rolls with mixed fillings
Individual chocolate *Callabaut* chocolate mousse topped with a choux bun
Handmade individual quiche with assorted fillings
Three cheese macaroni (served in a chafer dish)

Morning Roll Selection

£3.75 per roll

Original recipe haggis sausages from the *Aberfoyle Butcher*
Lorne sausage from the *Aberfoyle Butcher*
Smoked bacon
Fried potato scone
Punk IPA beer battered *Stornoway* Black Pudding or *Macswen's* Haggis fritter
Slow cooked pulled pork with house BBQ sauce served in a brioche bun (+ £1.25 supplement)

Buffet Additions (Individual Portions)

£3.50 per portion

Punk IPA beer battered onions rings with siracha mayonnaise
Hand cut chips topped with mozzarella and smoked cheddar
Hand cut chips tossed in fresh garlic and chilli topped with parmesan
Salt and chilli chicken wings with a sweet and sour dip

Cheeseboard

£7.00 per person

Includes oatcakes and biscuits, house chutney and grapes

Tea and Coffee on Buffet

£1.50 per person

Add handmade chocolate petit fours at a supplement of £1.20



THE CRUIN

Wedding Menu

All menus are subject to change and will be confirmed 6 months prior to your wedding.

Starters

Summer Soups

Butternut squash and roasted garlic (V)
Roast pepper and tomato with mascarpone (V)
Tomato and basil (V)
Carrot and coriander with crème fraiche soup (V)
Red rooster potato and watercress topped with crème fraiche and chives (V)

Winter soups

Lightly curried parsnip with spiced vegetable fritter (V)
Broccoli and Isle of Mull cheddar (V)
Red lentil and braised ham hough
Cream of leek and potato topped with potato scone croutons (V)
Cream of cauliflower with tempura cauliflower 'croutons' (V)
Split pea and ham topped with crispy pancetta lardons

Cullen skink, smoked haddock and leek soup finished with double cream and potato scone croutons

The Cruin's blend of chicken liver and haggis pate with beetroot chutney and Arran oatcakes
(We can substitute the haggis pate for chicken liver, smoked bacon and brandy pate)

Duo of Argyll smoked salmon and Kiln smoked salmon served with roasted garlic & saffron mayonnaise and citrus marinated red onions

Haggis, neeps and tattie tower with Drambuie sauce

Heritage tomato and buffalo mozzarella salad, sun blushed tomato pesto, ciabatta crouton and Perthshire rapeseed oil (V)

Aged Parma ham served with crispy fried garlic and chilli risotto bon bon, tomato and spring onion dressing & herb creamed cheese

Confit duck, ham hough and spicy *Nduja* sausage terrine (similar to chorizo) served with smoked paprika oil and ciabatta croutons

Classic prawn cocktail served in filo pastry with iceberg lettuce and sliced apple

Roasted and shredded 'Coronation chicken' bound with curried yoghurt dressing and golden raisins. Finished with shredded iceberg lettuce, mini popadoms and black onion seeds

Creamed garlic and herb mushrooms with shaved Anster cheddar and toasted brioche (V)

Scorched goats cheese served with roasted beetroot, sour cream & chive potato salad and chilli & red pepper jam (V)

Great Glen venison salami studded with green peppercorns and apple. With crispy *Stornoway* black pudding and *Katy Rodgers* Knockraich crowdie cheese



Intermediate

Raspberry sorbet
Lemon sorbet
Irn bru sorbet
Blackcurrant sorbet
Passion fruit sorbet

Main Courses

Cajun roasted loin of pork served with chorizo, red pepper and paprika cream

Roasted fillet of smoked haddock finished with Kintyre cheddar cream and puff pastry

Honey glazed fillet of Scottish salmon, leek, baby onion and whole grain mustard sauce

Roasted cod loin topped with tomato tapenade served with slow roasted tomato, basil and pancetta sauce

Roasted fillet of halibut served with marinated heritage tomatoes & olives finished with tomato & basil sauce (+£4.00 supplement)

Roasted chicken breast served with a selection of different sauces;

- with paprika, wild mushroom and Parmesan cream
- stuffed with haggis and topped with peppercorn sauce
- Pimentos, leek and white wine cream sauce
- pork stuffing and tarragon cream
- cream cheese and herb stuffing wrapped with Parma ham and finished with tomato and basil sauce

Barbary duck breast served with caramelised red onion and redcurrant gravy.

Slow braised Inverurie beef with brandy, French mustard and tomato gravy served with puff pastry.
(Alternatively can be served with peppercorn sauce or red wine and herb gravy)

Roasted saddle of Perthshire venison, small venison 'Scotch' pie, redcurrant gravy, cauliflower puree & haggis wrapped with filo pastry (+£6 supplement)

Scotch fillet of beef served with baby onion and button mushroom stroganoff sauce topped with matchstick fried potatoes (+ £6 supplement)



Vegetarian Options

Creamed wild mushrooms, baby onion and smoked paprika ragu. Served with steamed rice & toasted brioche (V)

Pesto creamed rigatoni pasta, tossed with sun blushed tomato, courgette and spinach cream. Finished with crumbled feta cheese (V)

Cherry, plum and sun blushed tomato risotto with thyme and Brie (V)

Handmade spinach and ricotta ravioli, tossed with tomato & basil sauce and garlic sautéed aubergine. Finished with parmesan and pea shoots (V)

Desserts

Salted caramel French macarons served with Dolce de Leche caramel, cookie pieces and whipped malted cream

Raspberry Cranachan served with Perthshire honey flapjack, honey comb and shortbread

'French Martini' cheesecake served with vanilla roasted pineapple and raspberries

Glazed lemon tart with raspberry cream and raspberry coulis

Orange and white chocolate crème brûlée served with strawberry cream and shortbread

Vanilla cheesecake with *Baileys* and white chocolate sauce, candied pecan nuts and berry coulis

Selection of British and French cheeses served with biscuits and chutney (+£3.50 supplement)
A selection of 5 premium cheeses selected by our chef on the day as some of the cheeses have seasonal availability

Chocolate delice with Hebridean sea salt centre, with *Auchentullich Farm* salted caramel ice cream

Individual black forest gâteau served with crunchy granola and Katy Rodgers crème fraîche

Warm desserts

Caramel apple tart with crème anglais, rhubarb compote and vanilla cream

Steamed marmalade sponge topped with *Auchentoshan* 3 wood whiskey ice cream

Sticky toffee pudding served with vanilla ice cream



Children's Package

Children 12 years and under

£14.50

Arrival drink and toast drink

Starter

Soup of the day

Garlic bread

Main Courses

4oz 100% beef burger with hand cut chips and salad

Cod fish fingers with peas and chips

Grilled chicken breast, mash potato and roasted vegetables

Vegetable penne pasta with tomato sauce

100% chicken breast nuggets, salad and chips

Desserts

Ice cream

Fruit Pastel ice lolly



Local Accommodation List

Cruin Grounds:

Willow Lodge
willow-lodge@outlook.com 07818156494

The Loch Lomond Guest House & Garden Rooms
www.thelochlomondguesthouse.com 07762765273

Jest Lodge
www.jestlodges.com 01389 850 701

Bruach Lodge
www.bruachlodge.co.uk 01389 850 602

Auchenheglish Lodges
www.lochlomondlodge.co.uk 01389 850 688

Out with Cruin Grounds:

The Carriage lodge
www.thecarriagelodge.co.uk 07935966551

Drumkinnon Villa
www.drumkinnonvilla.co.uk 07771896652

Bed and Breakfast:

Auchendennan Farm Luxury 01389 710000
Water's Edge 01389 850629
Gowanlea Balloch 01389 752456
Glenfern Guest House 01389 750098
St Blanes Guest House 01389 729661

Local Hotels:

The Tullie Inn 01389 752052
The Balloch House 08451126006
The Waterhouse Inn 01389 752120
Cameron House Hotel 01389 755565
Lomond Woods Caravan Park 01389 755000
Premier Inn 0871 527 9274
The Queen of the Loch 01389 656070