

*Cornhill Estate, with its original mansion house, was acquired in the early 1860's by Alexander Kay, a rich 'East Indian' merchant whose business was based on the River Clyde at Glasgow.*

*When, in 1868, Mr Kay decided to rebuild the house, he chose an architect with whom he was familiar, a young man who would go on to become one of Scotland's most respected architects, William Leiper.*

*Leiper designed Cornhill House as a French Renaissance Period Chateau, built entirely of light coloured freestone with rich carving on the interior.*

*The House remained in private ownership until the late 1940's, when it was established as a home for the elderly by the Regional Council. It was closed in 1993 and it remained unoccupied until it was again taken in to private ownership in 1998.*

*A programme of restoration was initiated with the aim of conversion to a premier functions venue, a purpose for which it was ideally situated by reason of its classic design and beautiful setting.*

*Cornhill House enjoys a perfect countryside location. It occupies an elevated position overlooking the upper River Clyde against the dramatic backdrop of Tinto Hill.*

*Although its setting is rural, an excellent road infrastructure provides easy access to the cities of Edinburgh, 26 miles and Glasgow, 32 miles.*

*As a wedding venue the new suite offers all round excellence in terms of style, ambience, facilities and space.*

*Years in planning have produced a Ballroom Wing which sets new standards in design and amenity and meets the exacting conditions of Listed Building Consent from Historic Scotland.*

*A permanent stage area at one end of the room provides facilities for music and entertainment, while at the other, a large conservatory offers a quieter area for relaxation. Extensive bar facilities service both areas.*

*The hotel has nine individually styled bedrooms, offering en-suite facilities with separate bath and shower, hairdryer, telephone, colour TV, radio, room fridge and welcome tray.*

*2010 ~ 2011*

## *Weddings at Cornhill House*

*Your Wedding Day will be one of the most important days of your life. Having set the date there will be much to be attended to and many details to be arranged.*

*Cornhill weddings are given personal supervision by the management ensuring the attention to detail that will make this day a very memorable one, leaving you free to enjoy it with absolute confidence.*

*Furthermore Cornhill House will cater for only your Wedding on the day.*

*Upon confirmation of your booking we would wish to arrange a first appointment to discuss a programme of the days events. In order to ensure that all arrangements run smoothly it is important to have a schedule of timings. We will offer our advice on this and other matters that will contribute to your enjoyment of this very special occasion.*

*We present our Portfolio of menus and a range of drinks packages from which you may select the combination that most suits your requirements.*

*Wedding Services included in our Portfolio are~*

- *Toastmaster Services provided by our Banqueting Manager*
- *Personalised Menus & Place Cards*
- *Table Plan*
- *Silver or Gold Cake Knife and Stand*
- *White Linen Napkins*
- *Cornhill's own Flower Arrangements*
- *Candles*
- *4 Poster Bridal Suite*

*The following additional services can be arranged~*

- *A Professional Toastmaster*
- *A Piper to welcome your guests and to 'Pipe In' the Bridal Party to the top table*
- *Flowers co-ordinated to your own colour scheme - Yours to take away or to present*
- *Musicians for your Ceremony*

## *~Wedding Ceremonies~*

*The marriage ceremony can take place at the hotel within the Wedding Pavilion, whether it is a religious or civil ceremony. The Pavilion seats up to 150 persons and is situated immediately adjacent to the Ballroom*

*(1st April 2010 to 31st March 2011)*

## *Portfolio One*

*Compose your own menu by choosing one item from each of the following selections.*

### Starters

*Crown of Galia Melon filled with Seasonal Fruits and Sorbet*

*Fan of Seasonal Melon with Prawns Marie Rose*

*Ham Hough Terrine*

*served with a herb salad and a spiced pineapple & cracked black pepper chutney*

*Duck Liver and Orange Pate set on Mixed Leaves*

*served with a red onion marmalade and brioche*

*Fresh Scotch Salmon on a bed of Herb Salad*

*poached and dressed with a lemon & lime vinaigrette, served with crusty brown bread*

*Smoked Haddock & Salmon Terrine*

*set on mixed leaves and served with crusty brown bread*

### Soup Entree

*Your choice of Soup ~ please choose one from our selector page*

### Main Course

*Supreme of Chicken filled with a Chicken, Basil & Mozzarella Mousse wrapped in Parma Ham*

*set on bed of tomato & mascarpone sauce*

*Supreme of Chicken Princess*

*supreme stuffed with an asparagus mousse, served with a vermouth & cream sauce*

*Supreme of Chicken Braemar*

*supreme stuffed with haggis and served with a Drambuie cream sauce*

*Supreme of Chicken Suedoise*

*supreme cooked in a wild mushroom, white wine and cream sauce*

*Supreme of Chicken wrapped with Smoked Bacon*

*served with a mushroom & Madeira jus*

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*~ Vegetarian Alternative Main Course ~*

*please choose one from our selector page*

### Sweets

*Fresh Cream Profiteroles with Vanilla Ice Cream and Chocolate Sauce*

*Chilled Lemon Tart with Seasonal Berries and Vanilla Ice Cream*

*French Apple Tart served warm with Clotted Cream*

*White Chocolate Tart with a Pannacotta and Raspberry Ice Cream*

*Belgian Chocolate Box*

*a box of Belgian chocolate mousse with a caramel cream centre on a shortbread base*

*feathered with an orange anglaise and served with white chocolate ice cream*

*Cranachan Meringue Nest*

*Homemade meringue nest filled with fresh cream and raspberries served with Cranachan Ice Cream (raspberry, oatmeal & whisky)*

*Fresh Strawberries set in a Wafer Basket with Vanilla Ice Cream*

*and served with warm chocolate sauce (optional)*

*( Seasonal - June, July & August )*

*Coffee with Mints*

*Menu Price - £39.00*

*( 1st April 2010 to 31st March 2011 )*

## *Portfolio Two*

*Compose your own menu by choosing one item from each of the following selections.*

### *Starters*

*Crown of Galia Melon filled with Seasonal Fruits and Sorbet*

*Fan of Seasonal Melon with Prawns Marie Rose*

*Ham Hough Terrine*

*served with a herb salad and a spiced pineapple & cracked black pepper chutney*

*Duck Liver and Orange Pate set on Mixed Leaves*

*served with a red onion marmalade and brioche*

*Fresh Scotch Salmon on a bed of Herb Salad*

*poached and dressed with a lemon & lime vinaigrette, served with crusty brown bread*

*Chicken & Wild Mushroom Terrine wrapped in Parma Ham*

*set on mixed leaves with a balsamic dressing*

### *Soup Entree*

*Your choice of Soup - please choose one from our selector page*

### *Main Course*

*Roast Rib of Beef & Yorkshire Pudding*

*served with a rich gravy*

*Roast Rib of Beef Bordelaise*

*Bordelaise - a rich red wine and shallot sauce*

*Roast Rib of Beef Balmoral*

*Balmoral - a mushroom, shallot, whisky & cream sauce*

*Roast Rib of Beef with a marbled Drambuie Cream Sauce*

*Roast Rib of Beef with Caramelised Shallots and a Madeira Jus*

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*~ Vegetarian Alternative Main Course ~*

*please choose one from our selector page*

### *Sweets*

*Fresh Cream Profiteroles with Vanilla Ice Cream and Chocolate Sauce*

*Chilled Lemon Tart with Seasonal Berries and Vanilla Ice Cream*

*French Apple Tart served warm with Clotted Cream*

*White Chocolate Tart with a Pannacotta and Raspberry Ice Cream*

*Belgian Chocolate Box*

*a box of Belgian chocolate mousse with a caramel cream centre on a shortbread base*

*feathered with an orange anglaise and served with white chocolate ice cream*

*Cranachan Meringue Nest*

*Homemade meringue nest filled with fresh cream and raspberries served with Cranachan Ice Cream (raspberry, oatmeal & whisky)*

*Fresh Strawberries set in a Wafer Basket with Vanilla Ice Cream*

*and served with warm chocolate sauce (optional)*

*( Seasonal - June, July & August )*

*Coffee with Tablet*

*Menu Price - £40.00*

*( 1st April 2010 to 31st March 2011 )*

*Set out below are examples of our Portfolio Menus*

*Portfolio One*

*Fresh Scotch Salmon on a bed of Herb Salad  
poached and dressed with a lemon & lime vinaigrette, served with crusty brown bread*

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*Cream of Leek and Potato Soup*

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*Supreme of Chicken Braemar  
supreme stuffed with haggis and served with a Drambuie cream sauce*

*Vegetarian Main Course*

*- Served with Chef's Vegetables & Potatoes -*

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*Fresh Strawberries set in a Wafer Basket with Vanilla Ice Cream*

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*Coffee with Mints*

*Menu Price - £39.00*

*Portfolio Two*

*Crown of Galia Melon filled with Seasonal Fruits and Sorbet*

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*Garden Vegetable Chowder*

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*Roast Rib of Beef with Caramelised Shallots and a Madeira Jus*

*Vegetarian Main Course*

*- Served with Chef's Vegetables & Potatoes -*

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*Fresh Cream Profiteroles with Vanilla Ice Cream and Chocolate Sauce*

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*Coffee with Mints*

*Menu Price - £40.00*

( 1st April 2010 to 31st March 2011 )

## *Specialised Menus*

*If desired, menus can be individually tailored to your own taste. Three examples are shown below.*

*A Gateau of Haggis, Neeps and Tatties with a Drambuie Cream*

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*Cullen Skink*

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*Medallions of Beef Fillet Balmoral*

*( Balmoral - a mushroom, shallot, whisky & cream sauce )*

*Chef's Selection of Seasonal Vegetables*

*Duchesse Potatoes & Chateau Potatoes*

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*The Grand Dessert*

*a trio of mini desserts*

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*Coffee with Scotch Tablet*

*£ 60.00*

*Smoked Salmon and Prawn Cornets*

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*A Duo of Sorbets*

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*Tournedos of Beef with Caramelised Shallots and a Red Wine and Madeira Jus*

*( Scotch fillet steak wrapped in Parma ham )*

*Chef's Selection of Seasonal Vegetables*

*Saffron Parisienne & Herb Roasted Potatoes*

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*The Grand Dessert*

*a trio of mini desserts*

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*Coffee with Chocolate Truffles*

*£ 60.00*

*Trio of Game Terrine*

*Smoked duck, chicken & venison served with a cranberry & thyme compote and herb salad*

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*Partan Bree*

*( Scottish Crab Soup )*

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*Contrefilet of Beef with a marbled Drambuie Cream Sauce*

*Chef's Selection of Seasonal Vegetables*

*Duchesse & Herb Roasted Potatoes*

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*Duo of Desserts*

*Meringue Nest filled with Raspberries & Fresh Cream*

*Belgian Chocolate Cup with Rhubarb Ice Cream*

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*Coffee with Scotch Tablet*

*£ 50.00*

*( 1st April 2010 to 31st March 2011 )*

## *Menu Selector*

### *Entree Course - Selection of Soups*

#### *Vegetarian Soups*

*Cream of Roasted Vegetable & Lentil*  
*Cream of Cauliflower & Broccoli*  
*Cream of Cauliflower with Cheddar Cheese Croutons*  
*Cream of Carrot & Coriander*  
*Mediterranean Vegetable & Tomato Broth*

*Cream of Tomato & Basil*  
*Cream of Leek & Potato*  
*Cream of Asparagus*  
*Cream of Wild Mushroom*  
*Garden Vegetable Chowder*

#### *Meat Based Soups*

*Minestrone*  
*Cock-a-Leekie*

*Lentil & Ham Broth*  
*Beef & Vegetable Broth*

*Cullen Skink - a creamy Scottish Broth of Smoked Haddock, Leeks, Carrots & Potatoes*  
*Partan Bree – Scottish Crab Soup*

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### *Vegetarian Main Course Selection*

#### *Mediterranean Vegetable Wellington*

*set on a bed of Roast Pepper, Red Onion & Tomato Salsa*

#### *Spinach and Ricotta Filo Parcel*

*set on a bed of Tomato & Basil Sauce*

#### *Leek & Cheese Crown*

*leeks and gruyere cheese oven baked in puff pastry, set on a bed of tomato & herb sauce*

#### *Asparagus en Croute*

*set on a bed of asparagus & cream sauce*

#### *Duo of Ravioli*

*a combination of asparagus filled and spinach & ricotta cheese filled pasta pouches  
in a tomato and mascarpone sauce served with garlic bread*

#### *Cheddar and Cream Cheeses with Fresh Fruit on a Salad Platter*

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*All Main Course Dishes will be served with Chef's Selection of Seasonal Vegetables  
and*

*Two of the following Potatoes - Please choose one from each selection*

*A*

*Baby New Boiled*  
*Duchesse*

*B*

*Roast*  
*Herb Roasted*

*Additional Vegetables - for Example Cauliflower Mornay - add £1.95 per person*

*( 1st April 2010 to 31st March 2011 )*

## *Wedding Reception Evening Buffet*

### Selection

*Sandwiches - assorted*  
*Sausage Rolls*  
*Mini Scotch Pies*  
*Mini Haggis & Neeps Pies*  
*Red Thai Chicken Skewers*  
*BBQ Chicken Drumsticks*  
*(V) Indian Snack & Dip Selection*  
*( bhajis, pakora & samosas )*  
*(V) Margherita Pizza Slices*

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*Tea or Coffee served with your choice from our Selection*

### *Consisting of ~*

<i>One of the above</i>	-	<i>£ 6.25 per person</i>
<i>Two of the above</i>	-	<i>£ 7.50 per person</i>
<i>Three of the above</i>	-	<i>£ 8.75 per person</i>
<i>Four of the above</i>	-	<i>£ 10.00 per person</i>

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### Other Buffet Options

*Served with Tea or Coffee*

*Haggis, Neeps & Tatties with a Whisky Cream Sauce - £ 7.95 p.p.*  
*Bangers & Mash with a rich Onion Gravy - £ 7.95 p.p.*  
*Diced Lamb & Potato Stovies - £ 7.95 p.p.*  
*Hot Rolls with Bacon or Sausage - £ 5.50 p.p.*

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*Although the majority of those attending will already have eaten may we recommend that your requirements for the evening buffet are based on at least 75% of the total number of day and evening guests to ensure that ample food is available.*

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### *~Wedding Cake~*

*May we suggest that after a large and filling meal, wedding cake is best appreciated as part of the Evening Buffet. This is served with your buffet at no additional charge.*

## *Wedding Reception Drinks Packages*

### *No. 1*

*A glass of Pink Sparkling Wine or chilled Bottled Beer on Arrival  
A glass of Red or White Wine during the Meal  
A glass of Sparkling Wine or Malt Whisky to Toast the Speeches*

*£ 12.00 per person*

### *No. 2*

*A glass of Sparkling Wine or chilled Bottled Beer on arrival  
A glass of Pink Sparkling Wine for the Cutting of the Cake  
A glass of Red or White Wine during the Meal  
A glass of Sparkling Wine or Malt Whisky to Toast the Speeches*

*£ 15.00 per person*

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*To upgrade from Sparkling Wine to Champagne on any of the above Toasts  
add £ 3.00 per glass per person.*

*If you wish to provide your guests with additional wine during the meal we  
recommend that bottles of wine are placed on each table.*

*Should you require a top up of arrival drinks this can be arranged and charged by  
the bottles used.*

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*Our Wines and Spirits are taken from our specially selected House List.*

*We can also quote for a package individually tailored to your requirements.*

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*~ On arrival if desired ~*

*A Selection of Traditional Savoury Canapés & Sweet Petit Fours - £ 5.00 pp  
An Assortment of Savoury Nibbles - £ 1.50 pp  
Shortbread - £ 1.00pp*

*~ Evening Reception ~*

*If you wish, Evening Guests can be welcomed with a celebratory arrival drink.*