

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.

2011 ~ 2012

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*
- *Table Mirrors & 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 2011 to 31st March 2012)

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

~ ~ ~ ~ ~

~ 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 - £40.00

(1st April 2011 to 31st March 2012)

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

~ ~ ~ ~ ~

~ 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 2011 to 31st March 2012)

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*

~ ~ ~

Cream of Leek and Potato Soup

~ ~ ~

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

Vegetarian Main Course

- Served with Chef's Vegetables & Potatoes -

~ ~ ~

Fresh Strawberries set in a Wafer Basket with Vanilla Ice Cream

~ ~ ~

Coffee with Mints

Menu Price - £40.00

Portfolio Two

Crown of Galia Melon filled with Seasonal Fruits and Sorbet

~ ~ ~

Garden Vegetable Chowder

~ ~ ~

Roast Rib of Beef with Caramelised Shallots and a Madeira Jus

Vegetarian Main Course

- Served with Chef's Vegetables & Potatoes -

~ ~ ~

Fresh Cream Profiteroles with Vanilla Ice Cream and Chocolate Sauce

~ ~ ~

Coffee with Mints

Menu Price - £40.00

(1st April 2011 to 31st March 2012)

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

~~~~~

*Cullen Skink*

~~~~~

Medallions of Beef Fillet Balmoral

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

Chef's Selection of Seasonal Vegetables

Duchesse Potatoes & Chateau Potatoes

~~~~~

*The Grand Dessert*

*a trio of mini desserts*

~~~~~

Coffee with Scotch Tablet

£ 60.00

Smoked Salmon and Prawn Cornets

~~~~~

*A Duo of Sorbets*

~~~~~

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

~~~~~

*The Grand Dessert*

*a trio of mini desserts*

~~~~~

Coffee with Chocolate Truffles

£ 60.00

Trio of Game Terrine

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

~~~~~

*Partan Bree*

*( Scottish Crab Soup )*

~~~~~

Contrefilet of Beef with a marbled Drambuie Cream Sauce

Chef's Selection of Seasonal Vegetables

Duchesse & Herb Roasted Potatoes

~~~~~

*Duo of Desserts*

*Meringue Nest filled with Raspberries & Fresh Cream*

*Belgian Chocolate Cup with Rhubarb Ice Cream*

~~~~~

Coffee with Scotch Tablet

£ 50.00

(1st April 2011 to 31st March 2012)

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

~ ~ ~ ~ ~

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 white wine, asparagus and 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

~ ~ ~ ~ ~

*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 £2.00 per person

(1st April 2011 to 31st March 2012)

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

~ ~ ~ ~ ~

Tea or Coffee served with your choice from our Selection

Consisting of ~

One of the above - £ 6.25 per person
Two of the above - £ 7.50 per person
Three of the above - £ 8.75 per person
Four of the above - £ 10.00 per person

~ ~ ~ ~ ~

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.

~ ~ ~ ~ ~

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.

~ ~ ~ ~ ~

~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*

£ 12.50 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*

£ 15.50 per person

~ ~ ~ ~ ~

*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.*

~ ~ ~ ~ ~

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

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

~ ~ ~ ~ ~

~ On arrival if desired ~

*A Selection of Traditional Savoury Canapés - £ 5.00 pp
A Selection of Traditional Savoury Canapés & Sweet Petit Fours - £ 6.00 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.