

# YOUR WEDDING



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*What an amazing day our wedding was, the sun even came out, just in time for the ceremony.*

*The Gleddoch team were ‘outstanding’, the day went so well. The all round service and professionalism from yourself and the whole team, including reception and catering staff was exceptional and contributed immensely to making our day special.*

*All our guests commented on how everything ran so smoothly, how friendly and accommodating your team were, how good the food and service was.*

Fiona Best & Raymond Blin  
September 2023

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# THE MAGIC OF GLEDDOCH...



A wedding venue that is breathtakingly beautiful, Gleddoch really is the perfect choice. Nestled in the spectacular Scottish countryside with landscaped gardens and the grandeur of a stately home, this is where 20 minutes from Glasgow feels a million miles away.



## OUR WEDDINGS

Celebrate in style at our multi award-winning hotel and treat yourselves and your guests to a memorable event you won't forget.

Gleddoch's versatile and spectacular event spaces are paired perfectly with our stunning landscaped gardens which feature scenic views over the Scottish countryside and surrounding landmarks. Enjoy our excellent facilities, including the Imperia Spa, outdoor heated spa pool with panoramic views of the Clyde, golf course, and award-winning VISTA Restaurant.

Our breath-taking Garden Room with its own foyer, private bar, separate entrance, and terraced lawn, features full length mirrors and windows providing spectacular views over our gardens, providing illuminating natural light throughout the room. Our stunning Kilpatrick Suite is ideal for smaller and more intimate weddings, complete with a private bar and lounge. Also included is an outdoor private roof terrace with plenty of additional seating for guests to relax and admire the spectacular views.

Trust our professional and dedicated wedding coordinators to be with you every step of the way. Gleddoch is a beautiful venue for every kind of wedding, guaranteeing a stunning setting for all your celebrations.









# ORISSA PACKAGE



*Your package includes:*

- Reception Drink  
*Glass of Prosecco, Bottle of Beer or Orange Juice*
- Canapé Reception - Choose 3 from menu  
*(additional canapés can be added at £3pp per canapé)*
- Three Course Meal - 2 starters, 2 mains, 2 desserts  
*(pre-order is required)*
  - Drink for Toasts - *Glass of Prosecco*
  - Red & White Wine - *Glass of Wine per person*
  - Evening Buffet for Day Guests  
*4 item buffet or Hot Rolls*
  - Clyde or Royal Suite Accommodation for the Wedding Couple *(subject to availability)*
  - Dedicated Wedding Co-Ordinator and Master of Ceremony
- Private Room for Breakfast the following morning
  - Complimentary Wedding Menu Tasting
- Chiavari Chairs or White Chair Covers and Sash
  - Candelabra Centrepieces
    - Red Carpet Arrival
    - Ivory Carpet Aisle
  - White Table Cloths and Linen Napkins
    - Cake Stand & Knife
    - Wedding Post Box
      - PA System
    - Wooden Dance Floor

2024	APRIL - SEPTEMBER		OCTOBER - MARCH	
	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests
	£7,200	£10,400	£6,300	£9,200
	£120pp	£130pp	£105pp	£115pp
	<i>Ceremony Fee</i>	<i>Additional Evening Guests/ Buffet</i>	<i>Children's Meals</i>	<i>1/2 Bottle Wine Upgrade</i>
	£500	£20pp	£35pp	£7pp

2025	APRIL - SEPTEMBER		OCTOBER - MARCH	
	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests
	£7,740	£11,200	£6,780	£9,920
	£129pp	£140pp	£113pp	£124pp
	<i>Ceremony Fee</i>	<i>Additional Evening Guests/ Buffet</i>	<i>Children's Meals</i>	<i>1/2 Bottle Wine Upgrade</i>
	£550.00	£23.00pp	£38.50pp	£7.50pp

2026	APRIL - SEPTEMBER		OCTOBER - MARCH	
	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests
	£8,340	£12,080	£7,320	£10,640
	£139pp	£151pp	£122pp	£133pp
	<i>Ceremony Fee</i>	<i>Additional Evening Guests/ Buffet</i>	<i>Children's Meals</i>	<i>1/2 Bottle Wine Upgrade</i>
	£600.00	£26.00pp	£42.00pp	£8.00pp





# ARISAIG PACKAGE



*Your package includes:*

- Reception Drink  
*Glass of Prosecco, Bottle of Beer or Orange Juice*
- Three Course Set Meal - Choice can be added at an additional cost (*pre-order is required*)
  - Drink for Toasts - *Glass of Prosecco*
  - Evening Buffet for Day Guests  
*Hot Rolls, Bacon, Sausage, Potato Scone*
  - Junior Suite Accommodation for the Wedding Couple
- Dedicated Wedding Co-Ordinator and Master of Ceremony
- Private Room for Breakfast the following morning
  - Complimentary Wedding Menu Tasting
- Chiavari Chairs or White Chair Covers and Sash
  - Candelabra Centrepieces
  - Red Carpet Arrival
  - Ivory Carpet Aisle
- White Table Cloths and Linen Napkins
- Cake Stand & Knife
- Wedding Post Box
  - PA System
- Wooden Dance Floor



2024	APRIL - SEPTEMBER		OCTOBER - MARCH	
	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests
	£6,000	£8,800	£5,100	£7,600
	£100pp	£110pp	£85pp	£95pp
<i>Ceremony Fee</i>	<i>Additional Evening Guests/ Buffet</i>	<i>Children's Meals</i>	<i>Choice of Menu</i> (2 Starters, 2 Mains, 2 Desserts)	<i>1/2 Bottle Wine Upgrade</i>
£500.00	£12.00pp	£35.00pp	£5.00pp	£14.00

2025	APRIL - SEPTEMBER		OCTOBER - MARCH	
	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests
	£6,480	£9,600	£5,460	£8,160
	£108pp	£120pp	£91pp	£102pp
<i>Ceremony Fee</i>	<i>Additional Evening Guests/ Buffet</i>	<i>Children's Meals</i>	<i>Choice of Menu</i> (2 Starters, 2 Mains, 2 Desserts)	<i>1/2 Bottle Wine Upgrade</i>
£550.00	£12.50pp	£38.50pp	£6.00pp	£15.00

2026	APRIL - SEPTEMBER		OCTOBER - MARCH	
	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests	<i>Sun - Thurs</i> 60 Guests	<i>Fri &amp; Sat</i> 80 Guests
	£6,960	£10,400	£5,880	£8,800
	£116pp	£130pp	£98pp	£110pp
<i>Ceremony Fee</i>	<i>Additional Evening Guests/ Buffet</i>	<i>Children's Meals</i>	<i>Choice of Menu</i> (2 Starters, 2 Mains, 2 Desserts)	<i>1/2 Bottle Wine Upgrade</i>
£600.00	£13.00pp	£42.00pp	£7.00pp	£16.00

## UPGRADES

- Champagne  
*from £12 per person*
- Evening Buffet  
*from £20pp for 4 items*
- Half Bottle of Wine with meal  
*£14 Per Person (Or £7 With Orissa Package)*
- Additional Reception Drink  
*£7.95 Per Person (Prosecco/Beer)*
- Canapés - £9 (3 Canapés per person)  
*(£3 to add additional canapés)*
- Led Dance Floor  
*£700*
- Chiavari Chair Sash  
*from £4.25*
- Projector & Screen  
*£100 (Subject To Availability)*
- Bangin Pizza Buffet Trailer  
*(Speak To Your Coordinator For More Info)*
- Clyde Or Royal Suite







# WEDDING MENU



## STARTERS

Potato, Garlic and Pancetta Soup

Leek and Potato Velouté  
*Chive Oil*

Curried Cauliflower Soup  
*Curry Oil*

Smoked and Cured Ham and  
Parsley Terrine  
*Piccalilli, Toasted Sour Dough Bread*

Chicken Liver Parfait  
*Fig Chutney, Toasted Brioche*

Smoked Scottish Salmon, Leek, and  
Prawn Terrine

Beetroot Cured Salmon  
*Chive Crème Fraiche, Pickled Cucumber*

Smoked Mackerel Rillettes  
*Pickled Fennel Salad*

Haggis, Neeps and Tatties  
*Whiskey Sauce*

Cheese and Leek Tart  
*Dressed Leaves*

## MAINS

*(All Mains Served with Dauphinoise  
Potatoes, Slow Cooked Carrot,  
Roast Shallot, Green Beans)*

Breast of Free-Range Chicken Supreme  
*Red Wine Sauce*

Roast Sirloin of 35 Day Dry Aged Beef  
*Yorkshire Pudding, Red Wine Sauce  
(£10 supp)*

Slow Cooked 35 Day Dry Aged  
Beef Shin  
*Baby Onion, and Chervil Sauce*

Baked Scottish Salmon Fillet  
*Dill Cream and Butter Sauce*

Seasonal Wild Mushroom Risotto  
*Rocket, and Parmesan Salad*

Spinach and Ricotta Ravioli  
*Roast Squash and Parmesan Velouté*

Roast Loin of Pork  
*Yorkshire Pudding, Red Wine Sauce*

Isle of Gigha Halibut  
*Smoked Mussel, and Seaweed Sauce  
(£10 supp)*

Braised Shoulder of Lamb  
*Baby Onion, and Mint Sauce*

Goats Cheese and Spinach Pithivier  
*Mushroom Cream Sauce*

## DESSERTS

Sticky Toffee Pudding  
*Toffee Sauce, Vanilla Ice Cream*

Warm Chocolate Brownie  
*Chocolate Sauce, Vanilla Ice Cream*

Lemon and Lime Tart,  
*Mango Sorbet*

Vanilla Cheesecake  
*Strawberry Gel, Strawberries*

Mango and Mascarpone Cheesecake  
*Passion Fruit Sorbet*

Tonka Bean Crème Brûlée  
*Shortbread*

Lemon Posset  
*Blueberry Compote, Shortbread*

Brioche Bread and Butter Pudding  
*Caramelised Pineapple*

Milk Chocolate Panna Cotta  
*Raspberry Gel, Oat Biscuits*

Dark Chocolate and Hazelnut Tart  
*Rum, and Raisin Ice Cream*



# VEGETARIAN MENU



(dishes can be altered for a vegan or Gluten free diet)

## STARTERS

Leek and Potato Velouté  
Chive Oil

Curried Cauliflower Soup  
Curry Oil

Vegan Cheese and Leek Tart  
Dressed Leaves

## MAINS

Seasonal Wild Mushroom Risotto  
Rocket Salad

Spinach Ravioli  
Roast Squash Velouté

Roast Cauliflower Steak  
With Peppercorn Sauce

## DESSERTS

Sticky Toffee Pudding  
Toffee Sauce, Vanilla Ice Cream

Warm Chocolate Brownie  
Chocolate Sauce, Vanilla Ice Cream

Selection of Ice Cream or Sorbet

# CHILDREN'S MENU



Two Courses | £19.00    Three Courses | £24.00

Available for Children up to 12 years of age

## STARTERS

Tomato Soup (v)

Garlic Bread with Cheese (v)

Mozzarella Sticks (v)

## MAINS

Mini Beef Burger or Cheeseburger  
Skinny Fries

Breaded Chicken Goujons  
Skinny Fries

Mini Fish & Chips  
Peas

Sausage & Mash  
Gravy

Pan Fried Chicken Breast  
Mash, Gravy

Tomato And Basil Pasta (v)

## DESSERTS

Sticky Toffee Pudding (v)  
Toffee Sauce, Ice Cream

Chocolate Brownie (v)  
Chocolate Sauce, Ice Cream

Ice Cream & Sauce (v)





# CANAPÉS



Haggis Bon Bon

Goats Cheese Bon Bon

Mini Fish and Chips  
*Tartare Sauce*

Chicken Liver Parfait  
*Oatcake, Chutney*

Smoked Salmon Tartare  
*Caviar, Blini*

Mini Ham & Quails Egg Tart

Mushroom & Parmesan Arancini

Mini Goats Cheese & Tomato Tart

Panko Crusted Prawn & Chilli





# EVENING & FINGER BUFFET



*(dishes can be altered for a vegan or Gluten free diet)*

**Hot Filled Rolls**  
Bacon, Sausage, Potato Scone

**OR**

**4 items**  
*Choose from different categories*

## IN A BUN

Mini Burger Sliders  
Mini Hot Dogs  
Mini Cajun Chicken Burger  
Mini Vegetarian Burgers

## IN BREAD 'N' WRAPS

Various Filled Sandwiches on  
Bloomer Bread  
Spiced Chicken and Pepper Wraps  
Roast Beef and Rocket Ciabattas  
Cheese Savoury and  
Spring Onions Wrap

## IN SWEETNESS

Mini Strawberry Tarts  
Double Chocolate Brownie  
Lemon Tarts  
Mini Chocolate Eclairs

## IN A TART

Goats Cheese and Tomato  
Brie, Walnut and Fig  
Cheddar Cheese and Leek  
Roast Mediterranean Vegetables  
(Vegan)

## IN GOLDEN BATTER

Chicken Goujons  
Breaded Fish Goujons  
Crispy Haggis Fritters  
Mozzarella Sticks



## ROOMS

With a total of 75 bedrooms including classic and executive and family rooms to our luxury residence suites in the main Gleddoch house, we have a variety of stylish, contemporary, and accessible options available to suit your entire wedding party. Please speak with our wedding co-ordinators for details regarding preferential rates for you and your guests.



## DINING

Indulge in our award-winning drinking and dining experiences. From seasonal à la carte menus to homemade afternoon teas, you and your guests won't be stuck for choice. So whether you're dining at our VISTA Restaurant, a late night tittle in our Dram Bar, or enjoying a light bite at The Nineteenth Bar, rest assured that every option has been expertly crafted and is packed full of flavour.



## SPA

Recognised as one of the leading spas in the west of Scotland, our Imperia Spa boasts unrivalled panoramic views over the Clyde Estuary and countryside. Indulge in the ultimate in relaxation with our outdoor spa pool, sauna, steam room, experience shower and more, all designed to offer an idyllic sanctuary in which to relax, unwind and rejuvenate before and after your big day.



## GOLF

Make use of our onsite Golf Pro Shop, PGA professionals and 16-bay Toptracer Driving Range as part of your pre or post wedding celebrations. Also at your disposal is our meticulously designed 18-hole championship course, spread over 360 acres of the West Scotland countryside and with stunning views over Ben Lomond, the Clyde Estuary and beyond.







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*We have been to the Glendoch a few times and every time has been perfect, from the moment we walked through the main door till we left. This was no different for our wedding day the staff were attentive and truly amazing, also can't thank our wedding co-ordinator enough through it all she has been more than amazing.*

Donna MacDonald & David Parks  
November 2023



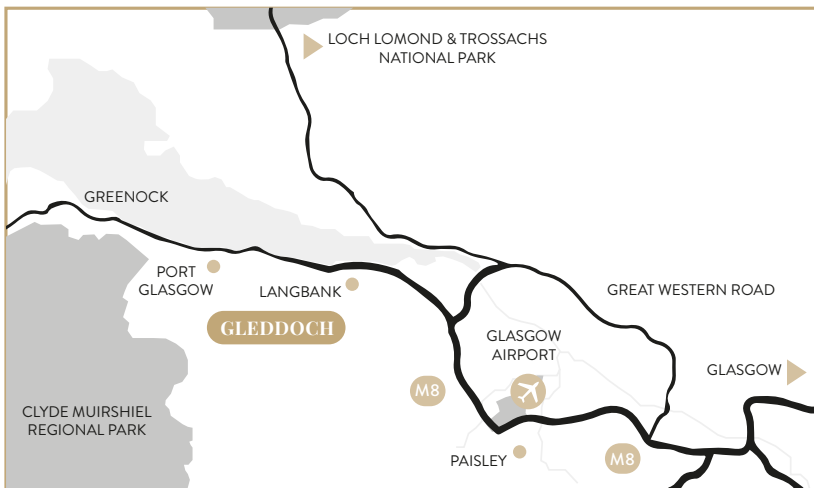
*Myself and my husband were married at the Glendoch on 23.07.23. The venue was stunning and the staff were incredible, paying attention to every bit of detail and could not do enough for us. Our wedding co-ordinator was amazing throughout and nothing was a bother. Our guests all commented on how beautiful the venue was, how great the staff were and how comfortable the rooms were for those who stayed, and just how perfect a day it was. If you are considering having your wedding here, get booked in fast before your date goes as it is so popular, and you can see why. Thank you to all at Glendoch, we can't wait to come back and see you all in the future.*

Debbie Scott & Roland Keith  
July 2023

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# WE SAID “*Yes*” TO GLEDDOCH



## GLEDDOCH GOLF & SPA RESORT

Old Greenock Road, Langbank,  
Renfrewshire, PA14 6YE

📞 01475 540 711

✉️ [events@gleddoch.com](mailto:events@gleddoch.com)

💻 [www.gleddoch.com](http://www.gleddoch.com)

📷 [gleddoch](https://www.instagram.com/gleddoch)

📘 [GleddochHotelSpaGolf](https://www.facebook.com/GleddochHotelSpaGolf)

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*We would recommend Gleddoch  
at any opportunity.*

*From the bottom of our hearts  
Gleddoch, thank you.*

Jill Mortimer & Jack Davis  
July 2023

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