



Dalgarven House
Hotel

Our wedding promise

Your Dream Wedding at an affordable price from us to You.

The Dalgarven House Hotel is a privately owned and operated hotel,

My wife Alexandra and I appreciate the trust you place in our hands. We personally guarantee to deliver you the highest standard of service and attention.

We are small enough to really care about you and your specific requirements and wishes.

With our hands on experience which we gained over many years in fantastic County Houses all over Scotland we are certain to deliver a sensational day.

Whatever kind of celebration you are dreaming of we will be there for you.

Our scenic Riverside wedding location are complemented by our passion, flair and expertise, we will deliver a sensational day surpassing all expectations.

Your guests will be impressed and delighted when you celebrate your wedding with us!

The foundation of our business we have built is based on delivering the highest levels of quality and service matched equally by a focus on flexibility and competitive pricing. You will be surprised at the value included in our packages - they are truly amazing and surpass our competitors.

With our lovely hotel nesting on the banks of the River Garnock, our newly refurbished Garnock Wedding Suite, our beautiful Riverside conservatory and the lovely 16th century Dalgarven Water Mill for your back drop for your wedding pictures.

We and our experienced team to look after you every step of the way, why even think about celebrating your wedding anywhere else other than with us here at the Dalgarven House Hotel.

You are welcome to view our function suite, grounds and public areas anytime. We as the owners and our team will be delighted to discuss any queries or questions you may have and will always be on hand to assist.

Simply contact us on 01294 553061 or e-mail, info.dalgarven@gmail.com to arrange an appointment.

We hope to welcome you very soon.

Alexandrea and Volker



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Menu Garnock £27.50

Traditional Cock a Leekie soup

Creamy mushrooms on a garlic crostini

Rosette of melon with exotic fruit

ooOoo

Pan or Loin of Pork stuffed with a haggis and a arran mustard cream sauce

Traditional Beef steak pie

Tagliatelle in a creamy chicken and lemon sauce

ooOoo

Choux pastry buns filled with dairy cream and glazed with belgian chocolate

Raspberry and white chocolate cheese cake

Dairy ice cream with fresh fruits

ooOoo

Freshly brewed coffee or tea with chocolate mints

Menu Cumbrea £27.50

Cream of carrot soup finished with coriander

Chicken liver pate, with red onion marmalade and rough oat cakes

ooOoo

Prime Scottish beef braised in pale ale and root vegetables

Supreme of Salmon on a citrus beurre blanc

Honey roast ham served on a colourful salad

ooOoo

Vanilla cheese cake topped with a fresh strawberry compote

Dark chocolate tart with white chocolate shavings

Dairy ice cream with berry compote

ooOoo

Freshly brewed coffee or tea with chocolate mint

Menu Bute £29.75

Smoked salmon roulade with chervil cream and crisp bread

Cream of roast peppers and tomato soup finished with basil cream

Rosette of melon and exotic fruits, with citrus sorbet

ooOoo

Roast Prime Sirloin of Scottish beef with a red wine and shallot glaze

Breast of chicken stuffed with haggis and a Drambuie sauce

Baked Shetland salmon with a roast pepper sauce

ooOoo

Raspberry Cranachan with homemade butter shortbread biscuits

Steamed chocolate pudding with a toffee sauce and dairy ice cream

ooOoo

Freshly brewed coffee or tea and Belgian chocolate mint

Menu Arran £29.75

Chicken liver pate, apple and red onion chutney and oaties

Cream of wild mushroom soup, garlic croutons

Smoked arran cheddar and mushroom crostini

ooOoo

Supreme of chicken wrapped in Ayrshire ham, arran mustard sauce

Tender braised Silverside of beef thyme gravy and Yorkshire pudding

Seafood tortellini with sugar snaps and baby plum tomatoes

ooOoo

Chocolate bread & butter pudding, Vanilla custard

Individual Lemon meringue pie, with a cardamom syrup

Banoffi pie with toffee sauce

ooOoo

Freshly brewed coffee or tea and belgian chocolate mints



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Menu Largs £29.75

Rosette of sweet melon, lemon sorbet and marinated berries

Mushrooms in a garlycy sauce served on toasted ciabatta

Lentil and ham soup finished with garden herbs

ooOoo

Breast of chicken with a haggis fritter and a whiskey cream sauce

Tender braised beef topped with butter puff pastry

Grilled gammon steak with grilled mushrooms and tomato

ooOoo

Chocolate roulade with a toffee sauce

Apple pie with toffee sauce

Luxury dairy ice cream, with crushed meringue, fresh fruit and whipped cream

ooOoo

Tea and coffee and homemade tablet

Menu Saltcoats £33.75

Cream of leek and potato soup

Haggis and black pudding tower with a whiskey cream sauce

Smoked salmon pate with chive cream and crisp bread

ooOoo

Saddle of Lamb stuffed with a herb stuffing served with red onion stovies

Pan fried breast of chicken with a field and forest mushroom casserole

Grilled seabass drizzled with a tapenade

ooOoo

Tartelette of exotic fruit with a berry coulis

White chocolate and raspberry profiteroles

ooOoo

Freshly brewed tea and coffee with tablet

Menu Ayr £37.50

Chicken and Stornoway black pudding terrine with a onion compote

Grilled goats cheese on baby leaves in a cider honey dressing

Cold water prawns in a sweet chilly dressing

ooOoo

Pan-fried duck breast with caramelised shallots

Roasted fillet of beef with a field and forest mushroom sauce

Grilled Mong fish with a herb crust on sauté samphire

ooOoo

Raspberry crème Brulee with short bread

Chocolate timbale flavoured with a Tia Maria cream

Lemon tart with dairy ice cream

ooOoo

Freshly brewed tea and coffee with Belgian chocolates

Menu Troon £37.50

Chicken tempura with a sweet chilli sauce

Hot smoked salmon on creamed baby leeks

Cream of vegetable soup with herb croutons

ooOoo

Roasted Scottish beef carved onto rosemary stovies, roasting juices

Baked chicken breast wrapped in dry cured bacon and a mushroom sauce

Mushroom ravioli in spinach and garlic cream sauce

ooOoo

Apple crumble served with custard

Lemon tarte with vanilla ice cream

Chocolate profiteroles with toffee sauce

ooOoo

Freshly brewed tea and coffee with chocolate mints



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Vegetarian alternatives

Mushroom and fromage fraise pate with oat cakes
 Frittata of Mediterranean vegetables drizzled with pesto
 Grilled goats cheese on leaves in balsamic vinaigrette
 Tower of sweet potato and neeps with a whiskey cream sauce
 ooOoo
 Spinach and ricotta ravioli in a garlicky cream sauce
 Vegetable couscous with roasted Mediterranean vegetables
 Field and Forrest mushroom filo parcel with a herb cream sauce
 Vegetable lasagne with summer salad
 Grilled Halumi cheese on a Caesar salad
 Mushroom stroganoff with steamed rice
 Vegetable curry with mini nan bread and rice
 Ratatouille vegetables served in a baked potato
 Mushroom and potato gratin, topped with gruyere cheese

Canapes

Why not offer your guests some canapes while your photos are taken, choose any combination from the list below

Selection of 3 per person £ 4.25 or 5 per person at £5.25

Haggis bonbon
 Smoked Salmon and crème fraiche roulade
 Chicken liver pate on crostini
 Mini bruchetta
 Pigs in blanket
 King prawn skewer
 Chicken sate skewer
 Mushroom and garlic fritter
 Salmon sashimi
 Seafood goujons with sweet chilli dip

Children's option

We are delighted to serve half portions of any adult meal for children or alternatively we can offer the following options

Starters

Melon and fruit platter
 Deep fried cheese sticks with tomato dip
 Garlic bread

Main meals

Mac `n Cheese served with chips
 Children's Burger and chips
 Fish and Chips
 Fish finger with beans and chips
 Chicken goujons with tomato dip
 Beef steak pie with vegetables and potatoes

Desserts

Ice cream selection
 Ice cream clown
 Banoffee pie with toffee sauce

Drinks option for children

We are delighted to discuss drinks packages for children for your wedding day these could simply be cordial and water to mock –tails for children, generally you would offer children drinks at the same time when adults get there drinks served part of any drinks package.



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Evening Buffets

We ask that you cater for the full amount of guests attending the event, this will ensure that all your guests can enjoy the buffet and we will not run short during the evening.

Menu A £6.95 per person

Wide selection of sandwiches with crisps and salad garnish , Vol au vents and mini sausage rolls

Menu B £6.95 per person

Wide selection of sandwiches with crisps and salad garnish, warm sausage rolls, vegetable quiche squares

Menu C £8.95 per person

Morning rolls filled with square sausage, bacon or potato scone served with red and brown sauce and selection of sandwiches with a variety of fillings

Menu D £10.95

Open Sandwiches served on Ciabatta Bread with a Selection of Fillings , warm Vegetable Puff Pastry Parcels

Battered Haggis Fritters , Chicken Liver pate Crostini, Mini fish and chips

Menu E £7.95

Haggis, Neeps & Tatties and vegetarian haggis

Menu F £8.95

Warm pizza squares, spicy vegetable pakoras, chicken pakoras, selection of wraps, coleslaw and mixed salad, chutney and dips

Tea & Coffee served with your Buffet:

£0.95



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Drinks packages

Package A £10.95 per person

Arrival drink, one glass of chilled Prosecco or orange juice
Drink with your meal, one regular glass of red or white wine
Toast drink, one glass of chilled Prosecco or orange juice

Package B £11.95 per person

Arrival drink, one glass of chilled Prosecco, bottled beer or orange juice
Drink with your meal, One regular glass of red or white wine or bottled beer
Toast drink, one glass of Prosecco , bottled beer or orange juice

Package C £16.95 per person

Arrival drink, one glass of chilled Prosecco with dipped strawberries
Drink with your meal, one glass and one top up of New Zealand Sauvignon Blanc
or Argentinian Malbec
Toast drink one glass of Prosecco or orange juice

Package D £20.95 per person

Arrival drink, one glass of house champagne or orange juice
Drink with your meal, one glass and one top up of New Zealand Sauvignon Blanc
or Argentinian Malbec
Toast drink, one glass of house champagne



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Accommodation

We offer 10 tastefully decorated en-suite bedrooms, with a choice of standard, superior, four poster and family accommodation. All guests can enjoy free internet access

The following preferential rates are on offer to any guests attending your wedding. Please note that all rates are per person, per night and are based on 2 adults in a standard Double or Twin Room. Superior rooms attract a surcharge of £10.00 per person per night. These discounted rate are only available if you place an initial no obligation block booking, any rooms which are not confirmed six weeks prior to you special day will be released and no charges will be made for these released rooms

2017 October—2018 February	£40.00 per person
2018 March – 2018 April	£42.50 per person
2018 May – July, September	£45.00 per person
2018 August	£50.00 per person
2018 October – 2019 February	£42.50 per person
2019 March– 2019 May	£45.00 per person
2019 May—July, September	£47.50 per person
2019 August	£52.50 per person
2019 October—2020 February	£45.00 per person

Children under 5 years of age are accommodated free of charge in a family room with 2 adults. Children between the ages of 5 and 16 years of age are priced at £15.00, Bed & Breakfast. Single Rooms incur a supplement of £30.00 per night. All bedroom bookings are subject to a non-refundable or transferable deposit of £25.00 per person

Facility Fees & Reception Suite Room Hire

Ceremony -

Riverside Conservatory, Riverside Wedding Suite or Gardens Facility Fee 275.00

Wedding Function Suite Hire

is only applicable if your daytime adult guests on a Saturday are below 50 and below 40 on a Friday, no room hire is applicable on Sunday to Thursday dates ,Function Suite Hire £450.00



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How to Book...

Arrange a viewing of the hotel with Alexandra or our Wedding Co-Ordinator who will be delighted to show you our facilities and answer any initial questions.

We can hold a provisional booking for a period of 14 days without obligation.

Thereafter, a non-refundable deposit of £300.00 is required to secure your date. Don't forget to place a block room booking at this point if you require. 8 months prior to the date of your wedding, an additional non-refundable deposit of £1000.00 is required. Prices contained within this brochure are inclusive of VAT at the current rate. All prices are subject to an annual increase. The balance of your account, based on confirmed numbers and final details discussed, is due for payment 4 weeks prior to your wedding, this will be the minimum be charged.

Terms & Conditions

It is unlikely that we will be able to resell an event if you cancel at short notice. In such circumstances, the following minimum charges will apply, we strongly recommend you cover any such losses with an independent wedding insurance.

Within 32 weeks - 50% of estimated account

Within 12 weeks - 75% of estimated account

Within 8 weeks - 85% of estimated account

Within 4 weeks - 95% of estimated account

Please note that a minimum number of 50 guests is required for a Saturday wedding and a minimum of 40 guests for a Friday wedding. This can be relaxed during off-peak times and is subject to availability.

A fee of £275.00 applies if you wish to hold your Ceremony within the hotel.

The Dalgarven House Hotel is not responsible for any loss, damage or storing of wedding gifts.

The client is responsible for any damage caused to hotel property or fabric during their event, this includes any of your suppliers and guests attending. No alcoholic beverages or food products may be brought onto the premises without prior agreement by the hotel. Corkage charges will apply and please discuss these with your wedding co-ordinator