

Weddings at Best Western Keavil House Hotel

Introduction

Enjoy your wedding celebration at Best Western Keavil House Hotel with our fully comprehensive wedding package which includes:

- Your personal wedding co-ordinator to help you plan your wedding day
- Red carpet on arrival
- Suite hire*
- Use of our silver cake base and knife
- Toastmaster
- Accommodation and breakfast for the Bride and Groom on your wedding night**
- Linen napkins
- Printed menu cards and table plan
- Special dietary requirements will be catered for
- Children under 3 years are free
- Children's menu available for aged 3 to 11 years
- Hotel gardens and hotel lounges available for photographs
- Discounted accommodation rates for your guests

*Excluding wedding ceremonies. Minimum numbers apply

**Minimum numbers apply

Welcome reception

Our Head Chef has chosen this canapé menu selector to give you a perfect way for you to welcome your guests with a reception drink.

Canapés

Mini baked potatoes, crème fraîche & chives

Chicken satay

Peppered goat's cheese and cucumber

Smoked salmon, cream cheese & dill roulade

Avocado with tomato & coriander salsa

Chicken liver paté on toast

Salmon chicken with mango & red onion salad

Crispy rice & parmesan bake, basil mayonnaise

Croque Monsieur

3 choices £4.95

5 choices £5.95

7 choices £7.95

Fresh strawberries with chocolate sauces

3 per person £4.50

5 per person £5.50

Reception drinks

House wine	£4.25
House Champagne	£6.75
House sparkling wine	£4.80
Kir Royale	
A glass of house champagne with crème de cassis	£7.15
As above with a sparkling wine	£5.10
Keavil fizz	
A refreshing blend of Champagne and fresh orange juice	£7.15
As above with a sparkling wine	£5.10
Mimosa	
Similar to Keavil Fizz, but with a hint of orange liqueur	£7.15
As above with a sparkling wine	£5.10
Classic Pimms	£4.85
A classic choice of Pimms, lemonade, fruit garnish and fresh garden mint	
Summer strawberry	£5.35
A sumptuous blend of white wine, strawberry liqueur, Cointreau, white rum and lemonade garnished with strawberries and orange	
Mulled wine	£4.85
A warming blend of red wine, port, Cointreau, orange and spices. Ideal for winter weddings.	
Classic drink packages	£25.00
1 glass of house Champagne or soft drink on arrival	
1 glass plus two refills of house wine during your meal	
1 glass of house Champagne for the toast	
As above with a sparkling wine	£20.50

The above reception drinks are priced per glass however if preferred we can price your reception drinks per bottle (for wine) or “as required” for other drinks.

Menu selector

Please select your dish for each course of your wedding meal. You can, if you wish, choose two dishes per course which will give your guests a choice. If you do wish a choice menu, please use the higher costing dish, per course, when calculating the total menu price. If you require any assistance with your menu please contact the hotel and one of our wedding co-ordinators will be pleased to offer advice.

To start

Rosette of melon raspberry & Drambuie sorbet, berry coulis	£5.95
Goat's cheese tart olive & chervil crust, roasted onion & balsamic reduction	£6.75
Crispy haggis parcel whisky & Arran mustard sauce	£5.95
Chicken & duck liver parfait loganberry syrup and oatcakes	£5.95
Oak smoked Shetland salmon celeriac coleslaw and dill crème fraîche	£7.50
Home-cured loin of venison pickled pink ginger & watercress	£7.50
Traditional Caesar salad gravlax of salmon	£6.95
Tandoori chicken terrine cucumber riata, peanut & coriander dressing	£6.95

Soups

Cream of tomato & roast pepper soup basil cream, herb croutons	£5.75
Wild mushroom & tarragon soup tarragon oil	£5.95
Traditional Scotch broth	£5.75
Smoked ham & lentil broth	£5.75
Bisque king prawns, shellfish, chive cream and garlic croutons	£6.50
Cream of potato & leek soup	£5.75
Venison consommé black pudding dumplings, julienne vegetables	£6.50

Main Course

Supreme of chicken haggis & thyme mousse, Drambuie & parsley cream	£16.00
Roast leg of lamb skirlie stuffing, rosemary gravy	£16.25
Roast rib eye of Scottish beef peppercorn, tarragon & brandy cream sauce	£19.95
Herb crusted loin of pork sage & grain mustard jus	£16.50
Smoked rump of lamb minted baby pears, redcurrant gravy	£19.95
Prime fillet of beef pearl barley risotto, roast vegetable & truffle sauce	£29.95
Oak-smoked rib eye of beef wild mushroom fricassée	£19.95

served with seasonal vegetables and potatoes

Vegetarian

Parmesan polenta, grilled asparagus lemon & basil dressing	£15.00
Wild mushroom tagliatelle truffle oil, Parmesan shavings	£15.00
Plum tomato & mozzarella tart oregano & red onion chutney	£15.00
Spinach & ricotta tortellini toasted hazelnut cream sauce	£15.00
Vegetable timbale cous cous, tomato, roasted courgettes, red pepper & coriander coulis	£15.00
Ratatouille, mascarpone & parsley filo parcel pesto	£15.00

Sorbets

£2.95

Champagne
Gin & lemon
Passion fruit & lime
Strawberry & cracked pepper

Fish**Intermediate Main Course**

Fillet of Shetland salmon Arran mustard & dill butter sauce	£7.95	£15.25
Fillet of cod red wine & truffle jus	£8.50	£16.95
Pepper crusted loin of tuna sweet & sour bell pepper salsa	£8.25	£16.50
Pan fried fillet of sea bass tarragon creamed leeks	£7.95	£15.25
Fillet of halibut baby caper & chive beurre noisette	£9.95	£19.95
Roast monkfish basil and Parma ham, sun-blushed tomato chutney	£8.50	£16.95

Intermediate fish dishes are served with pomme purée

Sweets

White chocolate & strawberry cheesecake summer berry coulis	£5.50
Traditional cranachan heather honey and toasted oatmeal	£5.95
Apple & sultana crumble vanilla ice cream	£5.50
Caramelised lemon tart raspberry sauce	£5.50
Chocolate & orange tart crème Anglaise	£5.50
Exotic fruit pavlova syrup passion fruit	£5.50
Marie Charlotte chocolate cup Eton mess	£5.95
Chocolate choux bun toffee cream, butterscotch sauce	£5.50

Cheese

Isle of Mull truckle, Howgate brie apple & grape chutney and oatcakes	£6.75
Tobermory mature cheddar, Strathdon blue, Isle of Mull brie apricot & red onion chutney & biscuits	£7.95

Coffee

Home made Drambuie fudge	£2.75
Chocolate dipped fruit	£2.75
Petits fours	£2.95

Evening buffet

Buffet A - £6.95 per person

Selection of cocktail sandwiches
Sausage rolls
Assorted quiche
Tea and coffee

Buffet B - £5.00 per person

Haggis neeps 'n' tatties
Tea and coffee

Buffet C - £7.95 per person

Selection of cocktail sandwiches
Cajun spiced chicken drumsticks
Salmon, rocket and parmesan roulade
Cheese, onion and pepper rolls
Tea and coffee

Buffet D - £5.00 per person

Corned beef stovies
Tea and coffee

Buffet E - £8.95 per person

Selection of open sandwiches
Chinese chicken skewer
Thai spiced king prawns
Vegetable spring rolls and dim-sum
Thai dipping sauces
Tea and coffee

Buffet F - £4.50 per person

Bacon rolls
Tea and coffee

Buffet G - £8.95 per person

Selection of tortilla wraps
Vegetable samosas
Vegetable pakora
Onion bahji
Cucumber and coriander raita
Chicken satay kebab
Tea and coffee

Important note: We cater for the total number of your evening guests.

Wine List

We have listed a selection from our extensive wine list. If you wish to discuss alternative choices we will be happy to advise you. We reserve the right to substitute an alternative should a vintage become unavailable.

White Wine

Chablis, J. Moreau et Fils 2007	£34.50
Very dry, crisp flinty wine with excellent fruit and acidity that is excellent with seafood.	
Pinot Grigio Ca'lunghetta Venezia, Italy 2008	£16.50
Elegant subtly flavoured example of the great Italian wine. Possibly the most popular wine in the UK in 2008	
Chardonnay, Vin de Pays d'Oc, Fortant, Languedoc, France, 2007	£16.50
A truly wonderful expression of the nice tropical fruits that Chardonnay lovers always look for.	
Sauvignon Blanc, Torreon de Paredes, Rengo, Chile 2008	£16.75
A leafy green aroma compliments the citrus and lime flavours that stimulate the palate in this very fresh wine.	
Chenin Blanc, Chardonnay, Raoul's White, South Africa 2008	£16.80
A very quaffable wine that combines citrus and nut flavours.	

Red Wine

Shiraz, Vin de Pays d'Oc, Fortant, Languedoc, France, 2007	£16.50
Warm and spicy, with an abundance of deep broody sun drenched black fruit flavours.	
Fleurie, le Roitelet, Henry Fessy 2007	£28.50
Soft, silky, raspberry fruit, an attractive purplish red colour characterise this well made wine from the Gamay grape.	
Tinta Barroca, Shiraz Merlot, Raoul's Red, Beaumont, South Africa, 2007	£16.80
A delightful reward for imbibers who enjoy a serious style to their wine. A real gem of a rustic Cape wine.	
Gamay, Beaujolais, Henry Fessy, Burgundy, France, 2007	£19.00
One of the softest and subtlest red wines. Light in colour and aroma but with a length of flavour that lasts and lasts. Soft strawberry flavours dominate.	
Merlot, Ca'lunghetta Venezia, Italy 2008	£16.50
The classic, well recognised Merlot delivers a real mouthful of damson and plum like fruit. Easy to drink by itself or with food.	

Rose Wine

Pinot Grigio Blush, Ca' Lunghetta IGT, Veneto, Botter 2007	£16.50
A must have on a wine list in 2008! A further development of the popular Pinot Grigio with a really subtle burnished copper colour.	

Champagne and sparkling

Chardonnay, Vin Mousseux NV	£24.00
Light, crisp, refreshing fizz from the world's most popular grape variety.	
Due De Roucher	£31.00
A lively champagne with a white blossom aroma, harmonious fruit ideal for every occasion.	
Mansard Brut NV	£35.00
Pinot Noir, Pinot Meunier and Chardonnay combined with suitable bottle age to give a Champagne with considerable depth of flavour and finesse.	
Mansard Rosé NV	£38.00
A delicate pink Champagne. The flavour is enhanced by the addition of extra Pinot Noir to deliver the subtle colour.	

Guest accommodation

All accommodation is subject to availability (rooms may be limited at peak event periods) and can be pre-booked at specially reduced rates. We will issue you with booking cards which will have your dedicated reference number which will enable your guests to make an advance reservation at these reduced rates.

Room rates from 1st January - 31st December 2009

Single room	£ 79.00
Classic double or twin room	£110.00
Superior double or twin room	£125.00
Master double room	£150.00
Family room (2 adults and 2 children)	£135.00

Rates are per night and include full Scottish breakfast, VAT @ 15% and use of the Picture of Health Club.

Changing rooms - single	£ 79.00 per room
Changing rooms - double	£110.00 per room

We recommend that you reserve your rooms with your wedding co-ordinator at the initial stages of planning your wedding as the hotel will not automatically reserve rooms on your behalf. After being reserved, rooms will be held until 6 weeks before your wedding date at which time unreserved rooms will be automatically released.

Rooms are only available from 2.00pm on the day of arrival and check out is 11.00am on departure day.

Wedding ceremonies and services

In addition to your wedding reception you may also have your wedding service at the hotel. We are licensed as a civil wedding venue and can offer a civil or religious service in a number of rooms. Your suite for your wedding meal is complimentary (subject to minimum numbers being achieved) and the following rates apply to the hire of the room for your ceremony.

Room hire rates

Cardoon Conservatory (up to 60 guests)	£300.00
Carnegie Room (up to 50 guests)	£250.00
Mountbatten Suite (up to 100 guests)	£400.00
Elgin Suite (up to 200 guests)	£500.00

Wedding booking form

To reserve and confirm a wedding celebration at Best Western Keavil House Hotel please complete and return this signed booking form with the signed wedding reception terms and conditions form and the required deposit. When we receive these signed forms we will write to you and confirm your wedding reception.

Married name for bride and groom.....

First names of bride and groom:.....

Client name. (The client is the person responsible for payment of the hotel account).

Mr / Mrs **First name**..... **Surname**.....

Client address:.....

.....

.....

Postcode:

Client home tel no:..... **Client mobile no:**

Client email address:.....

Date of wedding:.....

Suite:.....

Deposit included: (Booking deposit £500.00, second deposit £1000).....
(Total deposit required 9 months prior to the wedding date is £1500)

Accommodation required: Single rooms.....
 Double rooms.....
 Twin rooms.....
 Family rooms.....

Contact person for wedding arrangements:.....

Contact tel. number and email:

Additional information:.....

Please note that once the above booking form has been completed and the initial deposit has been received all terms and conditions (see following page) apply.

Client signature:..... **Please print**.....

Date:.....

Terms and conditions

Prices

The prices in this brochure are valid from 1st January 2009 to 31st December 2009 and are inclusive of VAT @ 15% and will not normally increase unless there are exceptional circumstances e.g. an increase in VAT. However we reserve the right to apply an increase to these prices, without prior notification, in the event of unexpected (and rare) events. **If you are booking your wedding two or three years in advance you should expect that there will be an increase on these prices.**

Restricted dates

There are certain dates in the year e.g. weekends in the month of December, Christmas Day, Hogmanay and New Year's Day which will be subject to a minimum spend per person on food and drink.

Minimum numbers

Each of our rooms requires a minimum number of wedding guests for the wedding meal on Saturdays. The Mountbatten Suite requires 65 guests and the Elgin Suite requires 80 guests. If your guest numbers fall below the specified minimum numbers then a surcharge of the number of guests below the minimum numbers times your chosen menu, drinks package and evening buffet will apply.

Provisional bookings

You can make a provisional booking which we will hold for 14 days to allow you to co-ordinate other arrangements. If the provisional booking remains unconfirmed after 14 days we will automatically release the booking.

Confirmation

To confirm your booking the person who is responsible for payment of the final account must complete our booking form and pay a non-refundable deposit of £500.00 and return this Terms and Conditions form.

Deposits

In addition to the non-refundable £500.00 booking deposit a further non-refundable deposit of £1000.00 is required nine months before your wedding date. We regret that we cannot hold a wedding booking if the full deposits are not paid.

Account payment

A pro-forma invoice for the estimated cost of your wedding, based on your final numbers, will be prepared and is payable in full 14 days before the date of your wedding. This will be the minimum number of guests charged for. Any additional costs will be calculated within 3 days of your wedding and the additional account is payable within 7 days of your wedding. Interest on overdue accounts will accrue at the rate of 3% above the Bank of Scotland base rate from the date the account is due.

Cancellation policy

Weddings are booked many months, and often years, in advance. If you cancel at short notice it is very unlikely that we will be able to take a replacement wedding booking and in such circumstances the following cancellation charges will apply.

Within 36 weeks	40% of total estimated value
Within 32 weeks	50% of total estimated value
Within 16 weeks	60% of total estimated value
Within 12 weeks	70% of total estimated value
Within 8 weeks	80% of total estimated value

Gifts

Best Western Keavil House Hotel is not responsible for any loss, damage or storing of wedding gifts. The client is responsible for the movement and storage of any gifts and for ensuring that they are taken with you at the end of the wedding. Best Western Keavil House is not responsible for any gifts which are stored in hotel bedrooms or changing rooms.

Damage

The client is responsible for any loss or damage to the premises or building of Best Western Keavil House Hotel which is caused by the client or his/her guests or agents.

Beverages and food

No wine, spirits or food products may be brought onto the premises and be consumed by clients or guests on the premises of Best Western Keavil House without the agreement of Best Western Keavil House Hotel.

Wedding package

Every wedding reception at Best Western Keavil House Hotel must include reception drinks, a wedding meal, a wine package and an evening buffet. Best Western Keavil House Hotel reserves the right to charge a room hire and service fee if any of these elements of a wedding reception are not required.

Dietary requirements

We cannot guarantee that foods produced and served at Best Western Keavil House Hotel do not contain traces of other food products.

I agree and understand all the terms and conditions:

Client signature.....

Client Name.....
(Same name as client on booking form)

Date of Wedding.....

Date of signing.....

Client Address.....

.....Postcode.....

Wedding Suppliers

Wedding Registrar (Dunfermline)

Lesley Barton 08451 55 55 55 Ext 49 00 90

Venue dressing & linen hire

Silver Events 01259 222912 www.silverevent.co.uk

Ambience 0800 043 9178 www.ambiencevenuestyling.com

Wedding cakes

Cakes by Jacqueline 01383 738719 www.cakesbyjacqueline.co.uk

Wedding Flowers

Dragonfly 01383 824306 www.dragonflyweddingservices.co.uk

Passion 8 flowers 01592 650314 www.passion8flowers.co.uk

Wedding Dresses

Infinity Bridal Couture 01383 623490 www.infinitybridal.com

Ivory Whites 01383 873333 www.ivorywhites.co.uk

Wedding Photography and Videography

Lisa Buchanan Photography 01383 850911 www.buchananphotos.co.uk
(Wedding brochure images courtesy of Lisa Buchanan Photography)

Johnstone Syer Photography 01383 620111 www.johnstonesyer.com

Lifetime Photography 01592 262828 www.lifetimephotography.co.uk
(Wedding brochure images courtesy of Lifetime Photography)

A and N Videography 01592 652339 www.aandnvideography.co.uk

Wedding Event Decorations and Stationary

1st For Balloons 01577 840254 www.1stforballoons.co.uk

Caralyle Cards 01383 737289 www.caralyle.com

Wedding Cars

Prestige Wedding Cars 01383 515754 www.prestigeweddingcars.co.uk

Baincraig Wedding Cars 01337 828386 www.baincraig.co.uk

Disco

DJ Bill Russell 07799666436

Beautician

Alice O'Sullivan Beauty 01383 625110 www.keavilhouse.co.uk