

BRISBANE HOUSE



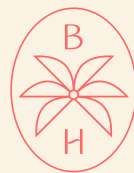
Weddings
by the sea

A warm welcome...

Located on the Largs seafront, Brisbane House is the perfect venue for a relaxed yet elegant wedding day. As an exclusive-use wedding venue, you'll have the entire place to yourselves, giving you complete privacy for your special day.

From romantic ceremonies and grand celebrations to more intimate wedding days with a small selection of your closest family and friends, we can host an occasion that suits you best. Our stunning Honeymoon Suite is included in your wedding package, providing the perfect space for photographs, a moment alone and your first night as newlyweds.

We also have 17 additional guest bedrooms, so your guests can stay overnight too.



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We offer the following complimentary services for your wedding:

- Wedding co-ordinator
- Use of our beautiful Wedding Preparation Suite
- Personalised menus & table plan
- Crisp white linen & top table skirt
- Cake stand & cake knife
- Toastmaster
- Cream aisle runner
- Complimentary overnight stay in our Honeymoon Suite for the happy couple

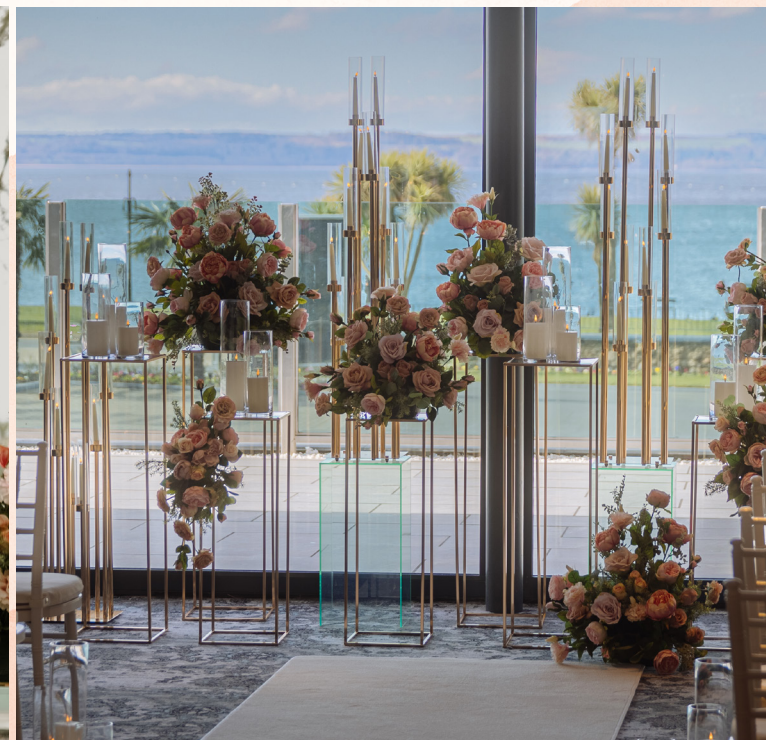


Your perfect day begins here...

Our Wallace Suite is exclusively for your wedding morning, thoughtfully designed with everything you need to relax, be pampered and get ready with your wedding party.

Available from early morning on your wedding day, it features an en-suite with a shower, a dedicated hook for your dresses, three dressing tables, a cosy sofa, bar area and smart TV – the perfect setting to start the celebrations.





Your ceremony

Host your humanist, religious or civil wedding ceremony in our Brisbane Suite.

With floor to ceiling glass doors that lead onto our front terrace, the spectacular views across the Largs Bay to the Clyde will be the beautiful backdrop to your ceremony.

On a sunny summer's day, you can even move your ceremony onto the terrace to make the most of the incredible surroundings.

We can host 30 -110 guests for your ceremony in the Brisbane Suite.

Your reception

After the ceremony, celebrate and mingle with your guests in our dedicated Drinks Reception space, the Cochrane Suite. With access to the front terrace, it's the perfect place to take in the sensational seaside view.

Once the Brisbane Suite is turned around, you'll be welcomed into your Reception by our toastmaster. Then it's time to cut your cake, toast the speeches, enjoy your meal, and kick off the dancing!

Meal capacity: 30 to 110 guests
Evening reception capacity: 30 to 150 guests





Stay in our Honeymoon Suite

Our duplex Caledonian Honeymoon Suite has everything you need for an unforgettable stay. From being the backdrop for first-look photos, to providing a space to unwind after a night of dancing, this suite is exclusively yours to enjoy.

Discover a sumptuous super-king-size bed complete with a pop-up TV, glamorous chandelier, spacious wardrobe, and a dressing table, all surrounded by chic décor and opulent textures.

Ascend the spiral staircase to the jaw-dropping upper floor, which includes a risen spa bath, steam room shower, bar and private balcony, all set against the enchanting views of the scenic Largs coast.

Your stay is included in our wedding packages.

Picture-perfect moments

Our landscaped walkway to the front of the hotel, with its stone paving, palm trees and wooden pergolas, perfectly frames your wedding photographs.

Take a walk along the Largs seafront, where plenty more photo opportunities await. Capture the stunning seaside scenery as you walk hand in hand along the shore, embrace the fun of the fair nearby, or stop for an ice cream at the iconic Nardini's.

“From our very first meeting, right through to my last-minute phone calls with small changes, absolutely nothing was ever too much trouble. And the food was absolutely delicious – our guests are still talking about it!”

Mr & Mrs Kinsella



Wedding Packages

Iona

*All of the essentials for your special day
are taken care of.*

Package includes:

- Exclusive-use of our venue
- Glass of sparkling wine or orange juice
- 3-course dinner with tea/coffee & petit fours
- Glass of white, red or rosé wine with dinner
 - Crisp folded linen table napkins
 - Personalised menus
 - Personalised table plan
 - Top table skirt
- Silver cake base & cake knife
- Use of Wedding Preparation Suite
- Complimentary Honeymoon Suite for the happy couple
 - Toastmaster

Menu:

Lentil & vegetable broth
Served with a warm crusty roll

Roast heritage beetroot & whipped goat's cheese
Endive and watercress, walnut granola
& sherry vinegarette

Lemon & thyme roast breast of chicken
Served with herb baked carrot, sauté savoy cabbage,
fondant potato & chicken jus

Seared fillet of sea bass
Lemon & dill potato cake, tenderstem broccoli,
roast vine tomato with a white wine & parsley cream

Lemon & herb risotto cake
Rich tomato & basil ragu, charned broccoli & rocket leaf

Sticky toffee pudding
Served with salted caramel sauce & vanilla ice cream

Passion fruit & coconut panna cotta
Served with mango coulis & coconut crumb

Tea or coffee served with
chef's selection of petit fours

We may be able to modify dishes according to your preferences.
Please discuss with our team.

Comet

*Treat your guests with an
enhanced drinks offering.*

Package includes:

- Exclusive-use of our venue
- Drink of choice
(selected wine, spirits & bottled beers)
- 3-course dinner with tea/coffee & petit fours
- Glass of sparkling wine for the speeches
- Glass of white, red or rosé wine with dinner
 - Crisp folded linen table napkins
 - Personalised menus
 - Personalised table plan
 - Top table skirt
- Silver cake base & cake knife
- Use of Wedding Preparation Suite
- Complimentary Honeymoon Suite for the happy couple
 - Toastmaster

Menu:

Prawn cocktail
North Atlantic prawns, creamy Marie Rose,
crisp lettuce & apple salad, lemon
& soundough crouton

Roast red pepper & tomato soup
Crème fraîche & basil oil
Served with a warm crusty roll

Breast of chicken stuffed with haggis
Herb roast baby potato, glazed roots
& peppercorn cream

Roast rib of beef
Yorkshire pudding, rosemary roast potato, glazed roots,
sauté savoy & rich red wine jus

Vegetable haggis strudel
Seeded pastry,
roast roots & champit tatties

Dark chocolate & salted caramel torte
Served with honeycomb,
clotted cream & chocolate crumb

Raspberry posset
Served with fresh berry compote,
hazelnut praline & meringue

Tea or coffee served with
chef's selection of petit fours

We may be able to modify dishes according to your preferences.
Please discuss with our team.

Waverly

With a delicious 4-course meal and an evening buffet, to keep the celebration going.

Package includes:

- Exclusive-use of our venue
- Drink of choice, drinks reception (selected wine, spirits & bottled beers)
- 4-course dinner with tea/coffee & petit fours
- 1/2 bottle of wine with dinner & a glass of sparkling for toast OR a glass of wine with dinner & a glass of Veuve Clicquot Champagne for the speeches
- Crisp folded linen table napkins
 - Personalised menus
 - Personalised table plan
- Candelabra centrepieces
 - Top table skirt
- Silver cake base & cake knife
 - 3-item evening buffet
- Use of Wedding Preparation Suite
- Complimentary Honeymoon Suite for the happy couple

Menu:

Fencebay Smokehouse oak smoked salmon

Pickled shallot, caper berries, horseradish cream,
lemon balm & brown bread

Chicken, pistachio & apricot terrine

Watercress & endive, sherry dressing
& soundough crouton

Haggis gâteau

on

Choice of soups

on

Champagne sorbet

Duo of beef

Medallion of fillet & slow braised shin, potato gratin,
thyme baked carrot, sauce bourguignon with red wine, pancetta,
caramelised baby onion & wild mushroom

Roulade of chicken

Sun blushed tomato, mozzarella & fresh basil,
wrapped in Parma ham, roast ratatouille,
dauphinoise potato & madeira jus

Wild mushroom, tarragon & celeriac wellington

Served with glazed roots, sauté greens
& caramelised onion jus

Glazed lemon tart

With toasted pinenut crumb, raspberry coulis
& vanilla ice cream

Trio of chocolate desserts:

Mango chocolate cup
Chocolate and honeycomb tart
White chocolate brulee
Served with vanilla cream & berries

Tea or coffee served with
chef's selection of petit fours

We may be able to modify dishes according to your preferences.
Please discuss with our team.

Midweek

Enjoy the company of your nearest and dearest with our Midweek experience, which includes everything you need from your ceremony to reception.

Package includes:

- Exclusive-use of our venue
- Chef's choice of canapés for your guests
 - Cake stand & cake knife
- Glass of sparkling wine for the speeches
 - 3-course set meal for 30 guests
- Tea or coffee served with chef's selection of petit fours
 - Top table skirt
- Candelabra centrepieces & mirrored plates
 - Personalised menus
 - Personalised table plan
- Our professional wedding DJ
 - Evening buffet for 30 guests
- Use of Wedding Preparation Suite
- Complimentary Honeymoon Suite for the happy couple
 - Toastmaster

Available Monday – Thursday, all year round. Additional guests can be added to this package.
Subject to terms and conditions, exclusions may apply. Minimum numbers apply.

Bespoke

This all-inclusive wedding experience is perfectly tailored to your every requirement.

Package includes:

- Exclusive-use of our venue
 - Couples floral package
- Chef's choice of canapés for your guests
- Glass of sparkling wine for the speeches
 - 3-tier wedding cake
- Hire of our wedding postbox to store your wedding cards
- 3-course meal with a choice of main course, set starter & dessert for 50 guests
 - Crisp white table linen
 - Personalised menus
 - Personalised table plan
- Candelabra centrepieces & mirrored plates
 - Top table skirt
- Our professional wedding DJ
- Evening buffet for 100 guests
- Use of Wedding Preparation Suite
- Complimentary Honeymoon Suite for the happy couple
 - Toastmaster

Available April – September, seven days a week. Additional guests can be added to this package.
Subject to terms and conditions, exclusions may apply. Minimum numbers apply.

Timeless

*Our Timeless experience takes care of every detail,
from delicious food to beautiful florals.*

Package includes:

- Exclusive-use of our venue
 - Couples floral package
- Chef's choice of canapés for your guests
- Glass of sparkling wine for the speeches
 - 3-tier wedding cake
- Hire of our wedding postbox to store your wedding cards
- 3-course set meal for 50 guests
 - Crisp white table linen
 - Personalised menus
 - Personalised table plan
- Candelabra centrepieces & mirrored plates
 - Top table skirt
- Our professional wedding DJ
- Evening buffet for 100 guests
- Use of Wedding Preparation Suite
- Complimentary Honeymoon Suite for the happy couple

Available October – March, seven days a week. Additional guests can be added to this package.
Subject to terms and conditions, exclusions may apply. Minimum numbers apply.

Bespoke, Timeless & Midweek Menu:

Choice of soups

Served with a warm crusty roll

Lemon & thyme roast breast of chicken

Served with herb baked carrot, sauté savoy cabbage,
roast baby potato & chicken jus

Traditional slow cooked steak pie

Prime beef in a rich gravy, puff pastry,
herb roast baby potato & glazed roots

Lemon & herb risotto cake

Rich tomato & basil ragu,
charred broccoli & rocket leaf

Sticky toffee pudding

Served with salted caramel sauce & vanilla ice cream

Tea or coffee served with
chef's selection of petit fours

Our Midweek and Timeless packages include a set menu, and our Bespoke package includes a choice of main course.
We may be able to modify dishes according to your preferences. Please discuss with our team.

Evening Buffet

Our selection of buffet items are freshly prepared & offer a real variety for all tastes.

Select two classic and one bespoke option, included in all packages.

Classic Options

- Selection of sandwiches
- Goat's cheese & onion chutney tarts
- Caramelised onion sausage rolls
- Mini mac & cheese pies
- Chicken & vegetable pakora, served with yoghurt dip
- Loaded potato skins with bacon & cheese
- Crispy fried chicken, honey & soy
- Lorne sausage roll (£1.00 supplement)
- Bacon roll (£1.50 supplement)

Bespoke Options

- Fish finger 'sandwich', brioche, tartare & crisp lettuce
- Gourmet hot dog, caramelised onion, American mustard & ketchup
- Fish & chip cone, tartare sauce & lemon
- Crispy chicken bao buns, Asian slaw & sweet chilli drizzle
- Buttermilk fried chicken slider, brioche bun & spicy mayo
- Pulled pork sliders, bbq sauce & gherkins on a soft bun
- Herby grilled sausage muffin with cheese glaze
- Mini 'Killie' steak & gravy pies
- Popcorn pots with salted caramel drizzle
- Warm churros, caramel & chocolate dip

Canapés Sample Menu

Savoury

Haggis bon bon with whisky mustard cream

King prawn satay skewers

Chicken, black pudding & chorizo roulade

Sweet chilli chicken skewers

BBQ pulled pork spring rolls

Vegetarian

Tomato bruschetta

Howgate Kintyre blue cheese
& sweet onion vol au vent

Halloumi bites with honey & soy dipping sauce

Honey & mustard glazed
vegetable skewers

Sweet

Chocolate dipped strawberries

Cream filled macaroon

Mini blackberry tarts

Drinks Packages

Look after your guests throughout dinner with our fantastic choice of refreshment packages. Additional drinks can also be added to your reception; please ask your wedding co-ordinator for more details.

All drinks packages are based on a per table price.

Bronze:

2 bottles of house wine
(red & white)

Silver:

2 bottles of house wine (red & white)
plus 6 bottles of beer

Gold:

2 bottles of house wine (red & white)
plus 6 bottles of beer & 1 bottle of Da Luca Prosecco

Platinum:

2 bottles of
Veuve Clicquot Champagne

Cost Summary			
	2027	2028	2029
Iona	£102	£110	£118
Comet	£116	£125	£134
Waverley	£134	£145	£155
Childrens Meal	£32.50	£35	£38
Bespoke	£8,450	£9,050	£9,750
Bespoke Additional Guest	£101	£108	£116
Timeless	£6,050	£6,500	£6,950
Timeless Additional Guest	£92	£98	£105
Midweek	£2,027	£2,028	£2,029
Midweek Additional Guest	£92	£98	£105
Ceremony Ballroom	£750	£800	£850
Drinks Packages			
Bronze	£62	£65	£68
Silver	£83	£89	£95
Gold	£117	£126	£135
Platinum	£152	£163	£175
Evening Buffet			
3 Items	£18	£19.50	£20.95
4 Items	£20	£21.50	£23.50
5 Items	£22	£23.50	£25
Canapés			
3 Items	£10.95	£11.95	£12.95
Drinks			
Wine - Bottle	£31.95	£34	£36.50
Wine - Glass	£8.35	£8.95	£9.95
Da Luca Prosecco - Bottle	£39.95	£43	£45
Da Luca Prosecco - Glass	£8.85	£9.50	£10.95
Champagne Upgrdae From Sparkling Wine	£8.30	£8.95	£9.50
Drink of Choice Per Person	£7.85	£8.95	£9.95
Entertainment			
DJ	£445	£480	£525
Piper	£290	£305	£315
Extras			
Postbox	£50	£55	£60
Candelabras	£24.50	£26.50	£28.50

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