

warm welcome

TO THE AWARD WINNING ROSSLEA HALL HOTEL

Set in the picturesque village of Rhu overlooking the Firth of Clyde, near Loch Lomond, The Rosslea Hall H offers you a choice of traditional elegance and modern facilities. Whether you are looking for a small intimate ceremony or a larger traditional wedding, we will work with you to ensure it is exactly the day you h always dreamed of.

The Rosslea Hall Hotel features two attractive function suites, capable of seating up to 120 wedding guests. Combined with the picturesque coastal views and our bespoke wedding service, the Rosslea Hall Hotel can deliver an unrivalled wedding day.

OUR HISTORY

Built in 1849, by architect Mr. Walkinshaw, who was so enamoured by Italy in general, that he decided his house should be Italian style and built on the shores that most resemble the Bay of Naples. To this day, with its bell tower clearly visible from the peninsula in Rhu, The Rosslea Hall Hotel still has the Italianate flavour.

The Dennistoun family occupied the house until 1923, when it was sold to Mr. R G Service who resided until 1947; with the exception of the war years, when it was commandeered by the Royal Air Force Experimental Station Sea Planes. From 1948 to 1973, the house was occupied by various tenants and fell to despair. In 1973 Mr. John Dick bought the house and loving restored it, retaining the bell tower and the front facade, to its former glory and developed it into a hotel.

To this day, the management and staff pride themselves on attention to detail and quality of service, following a tradition of a by-gone era, which has helped Rosslea Hall Country Hotel go from strength to strength.



Remove the stress...

Stay over on the eve of your special day giving you the opportunity to relax and enjoy our hospitality. Special rates apply.

Take advantage of the stylish and spacious luxury bedrooms for your bridal preparations and overnight honeymoon suite.

Wake up to a delicious freshly prepared breakfast served to you in your room or in our Garden Rooms Restaurant. Relax with the knowledge that everything can come to you; your beautician, hairdresser and florist will be granted access allowing you to enjoy a stress free morning.

& beau velusu

Dedicated wedding planner 3 course choice menu from selector Drinks package Chair covers and a choice of coloured sash Ceremony room hire Red carpet Master of Ceremonies Post box Menus

20-50 day guests

This package is available to book Monday - Thursday, however it may also be available on select weekends.





Based on 20 - 50 day guests

Dedicated Wedding Planner Red or white carpet welcome Master of Ceremonies Ceremony room hire White chair covers with choice of coloured sash A single tiered wedding cake with stand Place Cards Table Plan Post Box

Glass of Champagne for the Bride and Groom Choice of arrival drink from our drink selector Glass of sparkling wine for the toast drink Glass of sparkling wine with the meal Super deluxe afternoon tea including soup of your choice All served on our fabulous Royal Albert fine bone china

This package is available to book Monday - Thursday However it may also be available on select weekends





Based on 70 day guests

Dedicated wedding planner Red carpet welcome and Master of Ceremonies Ceremony room hire White chair covers with a choice of coloured sash Glass of Champagne for the bride and groom Choice of arrival drink from selector Toast drink Wine with the Meal 3 course choice menu from selector Menus for your table Evening buffet for 70 Guests (3 items) Use of cake stand and knife DJ for the evening reception The Bridal Suite Complimentary on the night of the Wedding for the bride and groom





Based on 70 day guests

Dedicated wedding planner Red carpet welcome and Master of Ceremonies Ceremony room hire White chair covers with a choice of coloured sash Piper Place cards and table plan Post Box Glass of Champagne for the bride and groom Choice of arrival drink from selector or a glass of Champagne for guests Glass of Sparkling Wine for the toast drink Wine with the Meal Canapes 4 course choice menu from selector Evening buffet for 70 Guests (4 items) Table centres from our selection Table runners Use of cake stand and knife DJ for the evening reception The Bridal Suite Complimentary on the night of the Wedding for the bride and groom



Welcome to a magical, mystical Scottish themed Wedding Based on 70 day guests

Ceremony room hire Red carpet welcome and Master of Ceremonies Dedicated wedding planner

Chair covers and sashes Centre pieces for all tables Table runners

Resident DJ

Piper

Scottish drinks package - includes a choice of arrival drink from the selector or a glass of Champagne, wine with the meal and toast drinks which include Champagne

Canapes

Delicious 4 course meal

Evening buffet for 70 guests

Scottish themed wedding stationery to include table plan, place cards, table names and menus Ceremonial Sword and cake stand

Favours

Special memorable gift

Complimentary bridal suite the night of the wedding plus romantic turn down service

The above is a minimum of what will be included. This is a very special package that has quite a few extra surprises that will not only give you the WOW factor but your guests as well. For more details please contact us directly.

THE ROSSLEA HALL RHU

A SELECT HOTEL BY BDL



Based on 70 Daytime Guests Includes

Dedicated wedding planner

White carpet and Master of Ceremonies

Room hire for ceremony and reception rooms

Cake knife and stand

White chair covers and your choice of coloured sash

Table Linen

Evening buffet for 70 guests

3 Course meal with tea, coffee and petit fours

Snow machine

Winter Wonderland Stationery: menus, place cards and table plan

Piper

DJ for the evening reception

Winter Wonderland drinks package

Winter Wonderland decorated room

Complimentary Bridal Suite

Choice of 2 Canapés from the selector

FRIDAY & SATURDAY NOVEMBER, DECEMBER & JANUARY CHRISTMAS EVE HOGMANAY OR NEW YEAR'S DAY

HOTEL IS ALSO AVAILABLE FOR EXCLUSIVE USE! (ASK FOR DETAILS)

WONDERLAND

The snowflake symbolizes freedom and individuality. With no two alike. Our Winter Wonderland Wedding is exactly that, unique: just as each bride and groom is.

TO START

Scottish Smoked Salmon Roulade water cress and cucumber salad, lemon and caper mayonnaise

> DUCK AND PORT PATE WITH TOASTED BRIOCHE AND TOMATO CHUTNEY

Roasted Root Vegetable Broth warm crusty roll

To Follow

PAUPIETTE OF NORFOLK TURKEY SESAME FLAVOURED BATON VEGETABLES, DUCK FAT ROASTED POTATOES, SWEET CRANBERRY AND CITRUS GLAZE

LOIN OF ANGUS BEEF DAUPHINOISE POTATOES, ROSEMARY ROASTED ROOT VEGETABLES, BUTTERED KALE, PORT WINE JUS

ROAST RATATOUILLE TARTLET WITH MELTING BRIE ROCKET SALAD WITH AGED BALSAMIC DRESSING SERVED WITH ROAST POTATOES AND VEGETABLES



DARK CHOCOLATE AND CHERRY TORTE WITH FUDGE ICE CREAM

STICKY TOFFEE PUDDING HONEYCOMB ICE CREAM, BUTTERSCOTCH SAUCE

VANILLA AND BLUEBERRY BRULEE CRISP CARAMELISED SUGAR TOP, HOME BAKED BISCUIT

Tea, Coffee and Petit Fours

DRINKS PACKAGE

GLASS OF CHAMPAGNE ON ARRIVAL FOR THE BRIDE AND GROOM

DURING THE MEAL ½ BOTTLE OF HOUSE RED OR WHITE WINE PER GUEST

FOR THE TOAST DRINK A GLASS OF BUBBLY

FOR YOUR ARRIVAL DRINK FOR GUESTS PLEASE PICK FROM OUR DRINKS SELECTOR

Let us take you back in time to the days of ye olde world with a fairytale Dickensian wedding

Vas

Ceremony Room Hire Red Carpet and Master of Ceremonies Canapes of Hot Roasted Chestnuts Dedicated Wedding Team Chair Covers and Sash Table Centre Pieces Our Resident DJ Bespoke Table Stationery and Table Plan Horse Drawn Carriage Ride Snow Machine

AVAILABLE THROUGHOUT DECEMBER

DRINKS PACKAGE

Arrival Drink

Toast Drink

1/2 Bottle of Wine per Person

Baileys Hot Chocolate

FOOD OFFERING

Canapes of Hot Roasted Chestnuts

DINNER - TO START

A Sharing Plate of Pate, Terrine, Cheeses, Bread and Dips

To Follow

Hand Carved Roast of Beef, Turkey Crown and Honey Roast Gammon Served with all the traditional vegetables and trimmings, family style

To Finish

A Trio of Mouthwatering Christmas Pudding, Bread and Butter Pudding and Sticky Toffee Pudding Served with pouring cream

Tea and Coffee with Chefs Petit Fours

EVENING BUFFET

A Hog Roast Served with Apple Sauce





Venu Velect

Main Courses

A garlic & thyme braised blade of beef with flat cap mushroom and traditional pan jus Baked cod fillet with oatmeal and tarragon crust, sauce of Thai spice and lemongrass Supreme of chicken with thyme and ham mousse and wild mushroom sauce Game stew with juniper berry topped with a thyme and suet pastry Supreme of chicken stuffed with haggis, wrapped in bacon, grain mustard whisky cream sauce Baked salmon fillet with wilted spinach and lemon beurre blanc Rump of lamb roasted with a herb crust served with a red wine and mint jus Prime fillet of Scottish beef with port wine sauce and creamed cabbage with bacon £5 supplement per person unless Rosslea or Thistle and Rose package has been booked Seared sea bass with lumpfish rose, smoked haddock and fresh mussel broth Tagliatelle pasta with tomato and basil sauce, black olives, parmesan shaving, toasted baguette v Cassoulet of five beans, filo and poppy seed scrunch, sun blushed tomato mash v Kebab of vegetables, tomato, pepper with herbed cous cous, mild Thai cream, cucumber and yoghurt dressing v Baked goats' cheese parcel with chargrilled Mediterranean vegetables and red pepper oil v Open ravioli of creamed wild mushrooms, white truffle oil with petit salad v Roast asparagus with broad beans, tomato concasse and parmesan cheese risotto v Allergen info available on request

Medding Menu Selector

Starters

Oak smoked salmon with salad of new potatoes and avocado salsa Fresh Galia melon with berry compote and a mini orange jelly v Prawn and langoustine salad with herbed crème fraîche Blue cheese salad with black olives, sun blushed tomatoes, crisp croutons and grain mustard dressing v Gravadlax of salmon with warm asparagus mash and rosemary butter sauce. Chicken and bacon terrine with curried green lentils and rocket salad Warm tartlet of goats cheese, chard peppers, leaf salad with balsamic caramel v Thyme blini with golden cross goats cheese, caramelized shallots and roast tomatoes v Mini beef olives with mashed potato and sweet red onion sauce Potted smoked mackerel with toasted brioche and beetroot Smoked haddock fillet with asparagus velouté Chunky farmhouse lentil soup v Leek, potato and watercress soup v Traditional Scotch broth v Pea and mint soup v

Carrot and sage soup v

Intermediate Courses

Roasted parsnip and apple soup v Tomato and roasted red onion pepper soup v Wild mushroom and tarragon soup v Pumpkin soup with toasted sweetcorn v Cream of asparagus soup, white truffle oil and parmesan croutons v Orange sorbet v Lemon and lime sorbet v Raspberry and mint sorbet v Basil sorbet v Champagne and strawberry sorbet v

Allergen info available on request





Menu Telector eda

Desserts

Lemon posset with berry compote and strawberry ice cream v Apple crumble tartlet with vanilla Anglaise and vanilla ice cream v Strawberry cheesecake with berry compote v Chocolate and raspberry parfait with berry compote v Chocolate and orange mousse with our own butter shortbread v Sticky toffee pudding with toffee sauce and vanilla ice cream v Lemon meringue pie with raspberry sorbet v Blueberry crème brûlée with milk chocolate ice cream v Carrot cake with lemon icing and vanilla ice cream Selection of cheese with grapes and wheat wafers v

Tea, coffee and Chefs selection of petit fours

Allergen info available on request



Please pick 2 dishes per course

To Start Potato wedges with dips Garlic bread Melon and strawberries Soup of the day

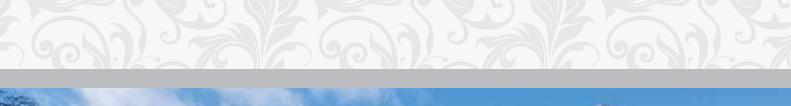
To Follow

Homemade chicken nuggets with side salad, tomato sauce and fries Penne pasta with tomato and basil sauce with toasted baguette Our own cheese and tomato pizza with side salad and fries Roast chicken breast, mashed potato and peas with gravy Burger with fries and side salad

To Finish

Caramel shortcake with vanilla ice cream Fruit salad of melon, raspberries and strawberries Sticky toffee pudding with vanilla ice cream Strawberry cheesecake with raspberry sauce

Allergen info available on request





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Four items per person for £7.50 per person

Cold

Parfait of chicken liver on toasted focaccia Pickled quails egg, herbed mayonnaise tartlet v Smoked salmon mousse on wholemeal toast Crostini of chicken and pesto mayonnaise Cream cheese and sun-blushed tomato on rye bread v

Hot

Sesame and honey glazed sausages Mini fish and chips suppers Mini chicken and chips suppers Haggis bon bons Vol au vent of chicken and leek Tartlet of asparagus and chives v Seared beef fillet with salsa verde croutons Mini bruschetta, tomato, black olive and parmesan v Polenta crostini with caramelized red onion v

Allergen info available on request



Evening (

4 items for £8.95 per person, additional items £1.95 per person

Finger Buffet Options

Selection of finger sandwiches Sausage rolls Southern fried chicken strips with chive mayonnaise Mini pork pies and pickle Mini sausages with honey and mustard glaze Potato wedges with garlic dip Vegetable pakora with dip Chicken pakora with dip Rolls with bacon Rolls with sausage Rolls with Potato scones

Hog Roast or BBQ in May, June, July, August and September Supplement of £6.00 per person

or

Allergen info available on request



rink Telectors

Arrival Sparkling wine Pimms Bottled beer Bottled cider Bottled alcopops

Cocktails

Peach Bellini Cosmopolitan French Martini I gave a kiss Blushing Bride

Meal

1/2 bottle house red/white/rose wine

Toast

Sparkling wine Upgrade to Champagne £4 per person

Liqueurs £3.95 per person

Baileys Cointreau Sambuca Drambuie Glayva

dd a little extra sparkle

Birdcages £7.50 per cage on its own or £15 per filled cage

Wedding post box £25 Star cloth backdrop £200 Top table fairy lights £50 Wishing tree £25 Bay trees £25

Wedding arch £50 without flowers or £75 with flowers

Ostrich feather centre pieces £35 per table

Candy cart £50 on its own or £125 stocked

Table plan £35

Mood lighting £50

Snow machine £30

Chargers £2 per plate

Place name cards £0.50 per person

Table crystals £1 per table

Runners £5 each

White pillars £25 per pair

Mirrored plates £3 each

5 stem candelabra £35 each, with mirror and mini fish bowls £40 each

Fish bowls £20 per table

Hurricane lanterns with candles only £15 per table, with added extras £20 per table

Tea Lights £0.30 per tea light

Top table arrangement of square mirrors and mini fish bowls from £60

Tall vases with flowers £20 per table