

# *South Beach* *Hotel*

**Thank you for considering the South Beach Hotel as the venue for your special day.**

Please find enclosed our wedding packages and sample menus for your perusal. These are only suggestions, we would be more than happy to cater for your individual requirements and do everything we can to ensure your day is perfect.

Our Paton Suite can cater for up to 100 guests for your meal and 150 for your evening reception. For smaller parties, our private lounge is the perfect location for an intimate gathering, seating up to 30 guests. We can provide a range of table linen, chair covers, flowers and table decorations to suit your requirements, and overnight accommodation is available for your guests at a reduced rate.



We would be delighted to discuss our packages in more detail with you, please don't hesitate to call us on 01292 312033 to arrange an appointment.

## Sample menus



### ***Bronze menu - £19.95 per guest***

Ayrshire bacon & lentil soup

--- OoO ---

Scottish steak & ale pie topped with flaky puff pastry

Fillet of Scottish salmon rolled in oatmeal, gently oven baked with a lemon & dill butter

---OoO---

Profiteroles drizzled with white and dark chocolate sauce, finished with an orange creme anglaise

Ice cream

---OoO---

Tea and coffee



***Silver menu - £23.95 per guest***

Gently oven baked tartlet filled with Scottish smoked salmon and asparagus, set on seasonal leaves dressed with a lemon and dill oil

---OoO---

Cream of wild mushroom and courgette soup with a hint of tarragon

---OoO---

Slow roast silverside of Scottish beef served alongside a freshly baked Yorkshire pudding finished with a natural gravy

Fillet of rainbow trout pan seared with lemon and rosemary finished with an almond butter

---OoO---

White chocolate and raspberry cheesecake

Oven baked caramel apple pie served with home-made custard

---OoO---

Tea and coffee



**Gold menu - £29.95 per guest**

Local game terrine served alongside a spiced red onion & cranberry confit and Arran oatcakes

Scottish king scallops served with a garden pea and Ayrshire bacon micro herbed salad dressed with a pink peppercorn butter

---OoO---

Cream of cauliflower and Arran blue cheese soup topped with roasted almonds

Cantelope melon served with seasonal local berry compote and a pink champagne sorbet

---OoO---

Highland venison steak oven baked in puff pastry lined with Stornoway black pudding, apple and rosemary finished with a red wine & wild mushroom jus

Fillet of seabass gently grilled and complimented with a king prawn and white wine cream veloute

Sirloin of Scottish beef braised until tender in natural juices, topped with award winning local haggis and finished with a west coast malt whisky, tarragon and Scottish heather honey cream

---OoO---

South Beach cranachan

Sticky toffee pudding

Selection of Arran cheese and oatcakes

---OoO---

Tea and coffee

## Sample drinks packages



### ***Bronze drinks package - £10.95 per guest***

Glass of Saint Orsola Prosecco per guest for the cutting of the cake

Glass of Pinot Grigio Delle Veinezie or Montepulciano D'Abruzzo per guest during the meal

Drink of choice for the toasts



***Silver drinks package - £15.95 per guest***

Drink of choice per guest on arrival

Glass of Saint Orsola Prosecco per guest for the cutting of the cake

Glass of Pinot Grigio Delle Veinezie or Montepulciano D'Abruzzo per guest and a top up during the meal

Drink of choice per guest for the toasts

***Gold drinks package - £17.95 per guest***

Drink of choice per guest on arrival

Glass of Bottega Gold or Rose Gold Prosecco per guest for the cutting of the cake

Glass of Bespoke Chenin Blanc or Pays D'oc Merlot per guest and a top up during the meal

Drink of choice per guest for the toasts

***Platinum drinks package - £21.95 per guest***

Drink of choice per guest on arrival

Glass of Tattinger brut Reserve per guest for the cutting of the cake

Glass of Tocraine Sauvignon or Calia selected Malbec per guest and a top up during the meal

Drink of choice per guest for the toasts

## Finger buffet options for evening reception

*4 options - £5.95 per guest*

*6 options - £8.95 per guest*

*9 options - £11.95 per guest*

Selection of sandwiches

Selection of tartlets

Selection of pizzas

Crispy chicken tempura

Hot & spicy chicken wings

Cajun & barbeque glazed chicken

Oven baked nachos with home made salsa, sour cream, jalapenos & Scottish cheddar

Thai chicken

Sausage rolls

Crispy lemon chicken

Mexican chicken & vegetable tortilla wraps

Bruschetta

Spring rolls

Mini chicken & bacon pies

Mini steak pies

Add tea or coffee for £1 per guest

### ***Alternative buffet options include***

Rolls filled with bacon or square sausage - £2.50 per guest

Prices available on request for chilli con carne, chicken or vegetable curry, stovies or lasagne