



CRINGLETIE

HOTEL | RESTAURANT | GARDENS



For that special day

Weddings



CONGRATULATIONS!

We are delighted that you are considering Cringletie as your wedding venue.

Set in 28 acres of spectacular grounds, the Cringletie estate is located just north of the Scottish Borders town of Peebles. We enjoy easy access by road from any direction and being situated just 30 minutes from Edinburgh, also enjoy excellent rail and air links.

Cringletie has 13 beautifully appointed rooms in the main house; plus a cottage in the grounds. This means we can cater for up to 26 resident guests in the main house; with a further six in our cottage.

We regularly host intimate weddings as well as grand celebrations for up to 70 guests.

At Cringletie we strive for excellence in our award-winning service and hospitality, all of which are designed to add to the magic of your wedding day.

Our dedicated professional team will not only guide you through the detailed arrangements but also be present on the day to ensure the event is all you would wish it to be.

Our team will work tirelessly behind the scenes to ensure you can relax and enjoy your big day.





EXCLUSIVE USE

Exclusive use explained:

The entire house, all 13 bedrooms and our two-bedroom cottage *Ardean*, breakfast included



In some rooms extra beds can be placed for younger children at £40 per bed per night Bed and Breakfast



Exclusive Use runs from 3.00 pm on the day of arrival, to 11.00 am on the day of departure



Master of Ceremonies for the wedding day



Wedding Co-ordinator to guide bride and groom from start to finish



Place cards and menu cards



Table plan



Red carpet



Wedding menu and wine tasting for two

2020	2021
Midweek (Monday to Thursday) £5000	Midweek £6000
Weekend (Friday - Sunday) £6000	Weekend £7000

All weekend weddings - must be exclusive use with a minimum number of 40 guests.

*Please note that we apply a 5% service charge over the total of all final wedding invoices.



THE LUXURY INTIMATE WEDDING

- Two nights' accommodation in one of our Junior Suites including the **Cringletie** breakfast
- Bottle of sparkling wine and fruit bowl in your suite on arrival
- Four course dinner on the day of arrival
- Private room and witnesses for your ceremony
- Posy of flowers for the bride
- Bottle of Champagne and luxurious canapés after your Ceremony
- Private area in the restaurant for your seven-course tasting menu on the day of the Ceremony

Price per couple: £1500

THE ULTIMATE INTIMATE WEDDING

- Two Nights' accommodation in our Honeymoon Suite including the **Cringletie** breakfast
- Champagne, chocolate-dipped strawberries, flowers and fruit bowl in your suite on arrival
- Four course dinner on day of arrival
- Dedicated wedding co-ordinator and a friendly professional team at your service throughout your wedding day
- Lunch deli platter on day of Ceremony
- Private room for your red carpet Ceremony
- Posy of flowers for the Bride
- Piper and witnesses for your Ceremony
- Bottle of Champagne and luxurious canapés after your Ceremony
- Private area in the restaurant for your 7-course tasting menu on day of the Ceremony
- Framed certificate and a **Cringletie** whisky decanter with glasses to remember your day
- Special gift to celebrate your anniversary

Price per couple £2500

To make your day even more special, we can arrange (prices on request)

- Limousine or helicopter transport, or for exploring our beautiful landscape
- Romantic walk with alpacas
- An owl to fly in your wedding rings
- Harpist for your ceremony or for dinner
- Wine-matching for your wedding dinner, as recommended by our sommelier
- Whisky / wine tastings
- Spa packages
- Wedding cake
- Photographer, florist, make-up artist



SMALL WEDDING PACKAGES

(Mondays – Thursdays only)

2020 - 2021
6 - 20 guests - £169.00pp
21 - 40 guests - £159.00pp

Wedding Co-ordinator



Room for your ceremony



Red carpet



Master of Ceremonies



Two glasses of champagne per person after ceremony



Three course menu including coffee and petit fours



½ bottle of house wine per person with the meal



Glass of champagne per person with the toast



Mineral Water

OPTIONAL EXTRAS

ACCOMMODATION

Many couples like to extend their celebration with accommodation the night prior or after the wedding, we would be delighted to provide you with details.

PRE-WEDDING ACTIVITIES / DINING

For parties over 12 guests, we would recommend an organised pre-wedding informal meal such as BBQ, buffet or similar from £25 per person.

SOME FUN OPTIONS TO MAKE THE DAY EVEN MORE SPECIAL

Singing waiters

Vintage games

Beat the Retreat

Carousel

Casino tables

Sweets cart

Photo booth

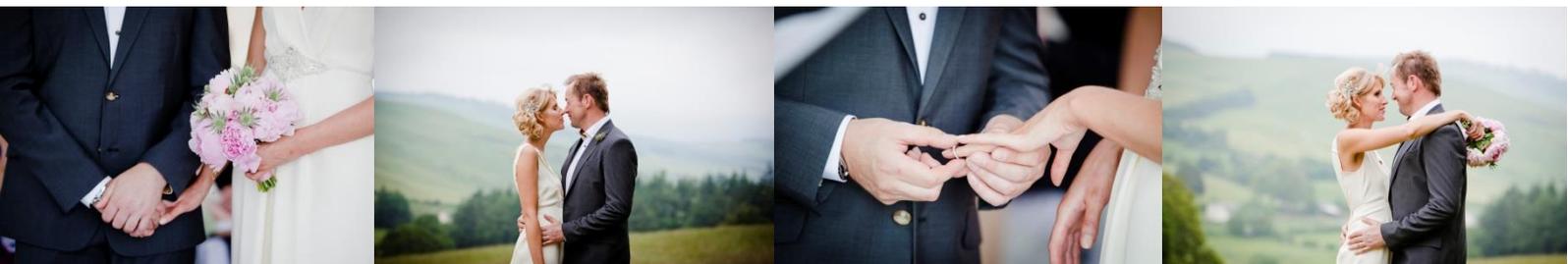
Ice cream cart

Fireworks

Prosecco bar

Piper

Cocktail bar





MENU PACKAGES

Menu packages 2020	
Three course menu – with tea/coffee	£57.50
Four course menu - with tea/coffee	£63.00
Five course menu – with tea/coffee	£68.50
Signature menu	£80.00
Canapés	£12.00
Late night snack	From £6.00
Drinks package (Drinks reception)	
Prosecco (Two glasses per person)	£18.00
Champagne (Two glasses per person)	£30.00
Drinks menu (Meal)	
Ruby wine selection (1/2 bottle pp)	£15.00
Emerald wine selection (1/2 bottle pp)	£20.00
Diamond wine selection (1/2 bottle pp)	£25.00
Toast – Prosecco	£9.00
Toast – Champagne	£15.00
<i>Please speak to our wedding coordinator for other options regarding drinks packages.</i>	



SIGNATURE MENU

Head Chef Iain Gourlay and his brigade pride themselves on sourcing the finest seasonal Scottish ingredients

Iain's signature Menu 'A modern taste of Scotland' is set out below.

£80.00 per person

CANAPÉS

Roasted langoustine and beurre blanc



Honey roasted fig and red onion tartlet



Confit duck & shallot tarte tatin



Slow cooked Borders beef pithivier

MENU

West coast roasted scallop, glazed pork cheek, smoked bacon jam



Risotto of beetroot, beetroot textures



Pan seared rack of Borders black faced lamb, lamb neck bon-bon, glazed baby artichoke



Lemon and celery sorbet



Candied macadamia parfait, vanilla poached pears



Coffee and petits fours



MENU SELECTIONS

CANAPÉS

Choice of any four items from the list below

VEGETARIAN

Blue cheese, pear chutney filo parcel



Compressed watermelon with feta cheese



Breaded quails' egg with Hollandaise sauce



Tomato and red onion tartlet

MEAT

Stornoway black pudding and apple bon-bon



Spiced lamb and apricot pastilla



Confit duck rillettes, Seville orange jam



Asian spiced chicken, mango chutney

FISH

Scottish smoked trout en croute, dill crème fraiche



Salt cod brandade, wasabi mayo



Roulade of Scottish salmon, preserved lemon



Lime scented crispy prawn, caper dressing



COURSE SELECTIONS

Iain suggests the following dishes for your celebration. Please choose one of each course from his menu collection and a vegetarian option. Additional choices can be made available for your guests to choose at an extra cost.

STARTERS

Freshwater prawn and crayfish cocktail, tomato water jelly, Bloody Mary dressing



Salad of squid and chorizo, orzo pasta, sun blushed tomato and feta cheese



Lightly spiced falafel, houmous, pomegranate and chickpea salad



Blue cheese and caramelised pear tartlet, split balsamic dressing, micro herb salad



Terrine of ham hock, herb salad, oatcakes and plum chutney



Smoked chicken Caesar salad, herb croutons, anchovy, creamy Caesar dressing

INTERMEDIATES

Timbale of haggis, neeps and tatties, whisky laced peppercorn sauce



Crumbled goat's cheese and sun blushed tomato risotto, pea velouté, pesto dressed rocket



Roast red pepper and tomato soup



Cream of butternut squash soup with goat's cheese and toasted pine nuts



Lightly spiced vine tomato consommé with summer vegetables



REFRESHERS

Compôte of hedgerow berries with an apple and elderflower sorbet



Marinated pineapple with a Malibu and coconut sorbet

MAINS

Roast loin of cod, olive crushed potato, broccoli, tomato ragoût



Poached fillet of hake, croquette potato, seasonal greens, lemon and caper butter sauce



Roasted rump of lamb navarin, glazed carrot and griotte onion, fondant potato



Breast of corn-fed chicken, herb pomme purée, woodland mushroom fricassée, seasonal vegetables



Slow cooked prime Peeblesshire beef steak, smoked bacon mash, seasonal vegetables, forest mushroom duxelle and braising juices



Pumpkin and sage ravioli, dressed seasonal leaves, pecorino cream



Aubergine and tomato tarte fine, seasonal vegetables, dressed mizuna



DESSERTS

Raspberry mousse, macerated raspberries, white chocolate soil, raspberry sorbet



Trio of lemon - lemon posset, lemon tart and lemon sorbet, berry coulis, white chocolate sauce



Bitter chocolate and orange tart, sweet orange syrup, chocolate and orange ice cream



Apple crumble tart, calvados crème Anglaise, vanilla bean ice cream



Chocolate and cherry delice, kirsch ice cream, cherry compôte

TEA OR COFFEE

Petits fours

Our wedding coordinator would be happy to discuss any dietary requirements with you.



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cringletie.com