



Memories to last a lifetime...

AT MELDRUM HOUSE COUNTRY HOTEL AND GOLF COURSE

Our country house, set in the beautiful village of Oldmeldrum, is full of history and romance. Each special occasion deserves only the most magical of surroundings and with 240-acres of pristine parklands, our estate offers the perfect setting and photo opportunities for your wedding day.



Welcome to Meldrum House Country Hotel

I would like to take this opportunity to personally congratulate you both on your forthcoming wedding and thank you for considering Meldrum House Country Hotel for your special day.

Set in 240 acres of grounds & surrounded by parklands that are the home to Meldrum House Country Hotel and Golf Club, our 13th century baronial manor house steeped in history offers a wonderful romantic setting and a stunning backdrop for your wedding reception. Whether it is an intimate occasion for family only or a grander scale celebration, we can tailor to your every need.

Our specialist Wedding Manager Kim Davidson will be in touch shortly to confirm you have all the information you require at this stage and arrange a suitable time for you to visit us.

If you have any queries in the meantime, then please do not hesitate to contact Kim on **01651 872294** or by email at **kim.davidson@meldrumhouse.com**.

Kind regards

Jordan Charles
Managing Director

The Process & Planning of Your Wedding Day

	DATE	DONE ✓
1. Arrange to have a wedding appointment and see around the Hotel. Our Wedding Manager is usually available Tuesday – Saturday 9am – 5pm and can organise evening appointments on request. This gives you the perfect chance to raise any questions you have about what we can provide and get a feel for the building and its surroundings.		
2. Contact the Hotel to discuss available dates. If one of our available dates is a preferred option, please let us know & that date can provisionally held for you with no obligation for a period of 14 days. After this time, if we have not had any contact from you, the date will automatically be released.		
3. Confirmation of your date is made by paying a non-refundable deposit for £500.00 (five hundred pounds only). This can be by bank transfer / credit or debit card (over the phone or in person). Along with your payment we must receive your completed booking form and a set of signed terms and conditions. These can be scanned or emailed back to us, it doesn't need to be original copies. An additional non-refundable £500.00 deposit will then be required within 6 weeks of booking.		
4. The Hotel will confirm the date and receipt of your deposit and send a wedding pack out to you via email to help with the rest of your planning. This pack will contain: a details form which lists from start to finish all of the questions you will be asked closer to the date along with a list of rooms held for the big day & a very rough estimate of costs based on the numbers you have provided and our basic options, a local suppliers list and a welcome letter from our Managing Director. Once received, please check this over and contact us with any questions.		
5. The wedding brochures are subject to change each year, and we will have the brochure for the year you get married ready around October / November the year prior. This will be sent out to you as soon as its available.		
6. The rooms held for your big day will be under a booking code. Your guests will be unable to book into the system themselves without this code. Once you have decided which room you would like as your Bridal Suite on the wedding night and if you want to book any family in, you can send this over to us, and then issue the code to all other guests to call & book themselves in. Once issued, the code works on a first come, first serve basis.		
7. Around 12 – 20 weeks prior to your wedding date, you will be invited to attend a Taste of Meldrum evening to sample some menu items. This is complimentary for 2 people, and if you are unable to attend our first offered date, we will do our best to invite you to an alternative date, but its not guaranteed a second date will be available. Should you wish to organise a private tasting, this can be organised on Sunday – Thursday evenings subject to availability and the Chef will require 10 working days' notice of any intended menu tasting date. A private tasting isn't offered complimentary and would be charged as taken.		
8. The next time we need to speak with you will be to arrange a wedding consultation with us to go through your arrangements, confirm details, supplier information and invited numbers. We will contact you 8 – 12 weeks prior to the big day to organise a suitable time. Balance is due by 6 weeks prior.		
9. We then send you a copy of your "wedding details" for you to look through, check, edit and add to. Once you are satisfied that they are accurate and up-to-date, sign and return to us with any additional information. We will up-date your file on our system and then send out the amended copy for you to check, sign and return. This is ongoing until we have all the required details.		
10. Eight weeks prior to your wedding, any unallocated rooms are automatically released back into general sale, and any accommodation requests after this date are subject to availability.		
11. Fourteen days prior, the remaining 15% of the estimated cost of your wedding must be paid & your table plan / pre-order submitted. If payment is not made in time this may jeopardise your event as the Hotel reserves the right to demand full payment before your wedding.		
12. Arrive at the hotel the day prior to drop off any items for setup, then check in, relax and let us look after you & your guests and make your big day perfect from start to finish!		

Pre-Wedding Dinner

If you are staying with your family the night prior to your special day, you might like to consider a pre-wedding dinner. We can host this for you in our private dining rooms within the original manor house.

We have available the Back-dining room, and the Front-dining room, both located within the main building itself, and the Stables located across the car park. We can offer buffet & bbq menus across in any of these rooms.

Alternatively, you might like to consider our luxury dining domes that grace our lawns outside.

The Meldrum House Domes can be booked for your guests subject to numbers & availability and are the perfect way to relax and enjoy the beautiful grounds before your celebrations. There is a room hire charge for use of the domes, which is required to be prepaid at time of booking as a non-refundable deposit and range from £30 - £95 dependent on which dome, which day of the week & which time of day you reserve. While we cannot offer our pre-wedding buffet in these domes, there is a fantastic array of items on our evening menu that we would send out to you in advance of your visit for a pre-order. We have 4 domes available to be booked for pre-set 2-hour time slots from Monday - Sunday:

Castor - can hold 6 people maximum / Luna - can hold 8 people maximum / Aurora and Sirius - can each hold 12 people maximum

We have also our 5th and largest dome, Titan, which will be able to hold up to 32 people either on one large horseshoe table or individual tables of 2 - 4 guests. This spectacular dome has a private bar inside and will be available to book for a 4-hour period (12pm - 4pm or 6pm - 10pm) at £250 per time slot for Monday - Thursday dates only. If at maximum capacity and another dome is required for the buffet station itself, an additional room hire charge may apply.

For further information on any of our domes, please see the Meldrum House website or contact our wedding manager.

Choose from:

BUFFET MENU

Starter: Chef's Soup of the Day

Main Courses: Steak & Ale Pie, Cajun Spiced Chicken Fajitas, Beef or Vegetable Lasagne, Chicken Curry, Macaroni Cheese with Chorizo

Included are 3 of the following choices: chips; rice; mashed potato; roast potatoes; garlic bread; mixed vegetables

Desserts: Apple Crumble & Ice Cream, Banoffee Pie, Golden Syrup Sponge & Custard

2 Mains: £20.00 per person; Soup and 2 mains: £25.00 per person; Desserts can be added at £6.00 per dessert per person

BBQ MENU

(available from April - September only, upgraded BBQ menus are available on request):

4 oz Presly Burger, Minute Steak, Sweet Chilli Chicken Skewers, Hot Dogs, Baked Potatoes, Corn on the Cob, Mini Tubs of Ice Cream

Served with caramelised onions, tomato & feta salad, coleslaw & mixed leave salad, sauces, relishes & dips

£30.00 per person

If you would prefer a sit-down meal, a reduced 3 choice cave bar menu (chef's choice) can also be arranged with a pre-order required. Please see our wedding manager for more details.

Room Service Breakfast

If you are staying with us the night prior & plan to get ready in your room, let us bring you a specially prepared room service breakfast the morning of your wedding. Included in your room rate for 2 people with extra guests charged at £15 per person.

Bridal Breakfast

For the bridal party, enjoy a selection of items perfect to graze on while getting hair & make-up done:

Bacon Roll, Pastries / Butteries, Seasonal Fruit Kebabs, Orange Juice, Fruit Granola Yoghurt Pot

Add a bottle of bubbly to get your day off to the best start: Prosecco Cecilia Beretta NV: £40.00, Ambriel Rose Brut Traditional Method 2015: £80.00, Laurent Perrier Brut NV: £85.00, Laurent Perrier Brut Rosé NV: £120.00

Groom's Breakfast

Prepare for the day ahead and have a hearty breakfast delivered to the groom's party on the wedding morning:

A choice of Double Filled Rolls, choose from (to be pre-ordered): Bacon, Sausage, Haggis, Egg, Black Pudding, Tattie Scone, Selection of Pastries / Butteries, Porridge

Fill your flask: Choose a bottle the following whiskies for your hip flasks - Meldrum House Whisky: £80.00, Fettercairn 12YO: £120.00, Macallan 12YO Double Cask: £165.00

Wedding Ceremony

Here at Meldrum House, you can hold religious, humanist & civil ceremonies and civil partnerships. If you are planning your ceremony at Meldrum House, you must make arrangements with a registrar, minister or a humanist yourself. Wedding ceremonies can be held in:

The Stables

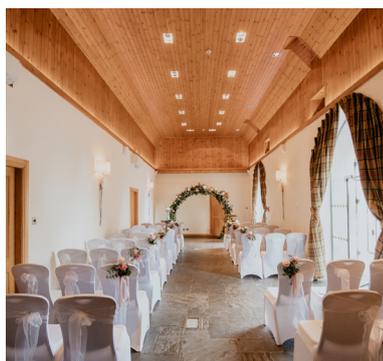
which can seat from 20 to a maximum of 80 guests (inclusive of bride, groom & marriage officiant with chiavari chairs, 70 with hotel chairs)

The Ballroom

which can seat from 40 to a maximum of 200 guests (inclusive of bride, groom & marriage officiant)

Outdoors

which can seat from 4 to a maximum of 200 guests (inclusive of bride, groom & marriage officiant)



	2023	2024	2025
Stables	£750.00	£800.00	£850.00
Ballroom	£1,500.00	£1,550.00	£1,600.00

The cost of an outdoor ceremony is the cost of whichever indoor area (stables/ballroom) you choose as a bad weather alternative. We would advise the night prior to the wedding after checking weather and grass conditions whether an outdoor ceremony is possible.

Should you wish to hold your wedding ceremony elsewhere and have your drinks reception, wedding breakfast and evening reception only, there will be a venue hire charge of £500.00 on top of the drinks, food items and overnight accommodation costs.

Arrival Drinks & Canapés

Arrival drinks and canapés are served in the ballroom foyer. With stunning floor to ceiling views over the surrounding countryside and its own bar and outdoor terrace, it's the perfect venue for your guests to relax and catch up while you are with your photographer or while the ballroom is being prepared for your wedding breakfast. Arrival drinks are worked out at however many bottles you require for the number of guests, with each bottle serving 5 glasses. Some of our more popular choices are:

DRINKS

Glass of Prosecco: £36.00 per bottle

Selection of Bottled Beers: £5.50 per bottle – Peroni, Corona, Budweiser, Magners and our very own Meldrum House Lager

Edinburgh Gin Station: £8.00 per person – A choice of three different flavours paired with Fever Tree Tonic and perfect serve garnishes

Choose Your Tipple: £7.50 per person – guests are offered a choice of drink including mainline spirits, bottled beers, house wines, prosecco or soft drinks

His 'n' Hers cocktails: £9.50 per person

Wedding Ceremony

CANAPÉS

Choose from: Three canapés: £8.50 / Four canapés: £10.00 / Five canapés: £11.50

Meat

Chicken Liver Pâté, choux bun
Mini Yorkshire Pudding,
roast beef, horseradish
Haggis Bon Bon's
Satay Chicken Skewers
Whisky Glazed Beef Slider

Fish

Smoked Salmon,
Katy Rodgers crème fraîche
& caviar roulade
Teriyaki Salmon Skewers,
sesame seeds
Garlic & Sweet Chilli king
prawn skewer
Smoked Haddock Rarebit

Sweet

½ scone, Clotted cream,
& jam
Mini Doughnuts &
chocolate sauce
Triple Chocolate Brownie Bites
Strawberries dipped
in chocolate*
**May to September only*

Vegetarian

Red Onion & Blue Cheese Tart
Spiced Cauliflower Bhaji
Smoked Applewood Cheddar Choux Bun
Vegetarian Haggis Bon Bon's
Mac & Cheese Bites

Vegan

Truffle Bread, pickled mushrooms, tomato
Aubergine, chickpea, red pepper bruschetta
Sweet Potato, chilli & sesame bon bon
Butternut Squash & beetroot fritter
Whipped Hummus, beetroot & cracker



Menu Selector

Our Executive Chef, Alan Clarke, has personally created a host of menu items for you to ensure your guests enjoy the best of what Meldrum House has to offer. If you have a dish in mind that you do not see on our menu or would like to customise any of the above choices to suit your own taste, please feel free to contact the Wedding Manager to discuss a custom menu.

TO BEGIN

Chef's favourites

Chicken Liver Parfait, red onion marmalade, oatcakes	£10.00
Haggis, Neeps & Tatties, Founders Reserve jus	£10.00
Veloute of Spiced Butternut Squash, pumpkin seeds	£7.00

Meat

Terrine of Ham Hock, apple & micro salad	£10.00
Speyside Belly of Pork, apple & crackling	£12.00

Fish

Simply Smoked Salmon, capers, lemon & rye bread	£12.00
Meldrum House Duo of Prawn Cocktail	£13.00

Soups

Meldrum's Scotch Broth, slow braised beef	£7.00
Lentil & Bacon	£7.00

One soup choice per menu only. Please ask for other flavours.

Vegetarian

Tomato, Mozzarella & Basil Bruschetta, pesto & micro salad	£10.00
Tian of Melon, lemon sorbet, pomegranate dressing	£9.00

Vegan

Bang Bang Cauliflower, secret sauce	£8.50
In House Hummus, roasted beetroot, pickled walnuts, crispbreads & micro salad	£9.00

INTERMEDIATE

Shot Glass Sorbet (Passionfruit/Champagne)	£5.00
Mini Haggis, Neeps & Tatties	£5.00

Demi Cup of any Soup	£5.00
Lemon Sole Mornay, dill, pastry croûte	£8.00

TO FOLLOW

Chef's favourites

Balmoral Chicken, mashed potato, baked vegetables	£27.00
Honey Roast Fillet of Pork, black pudding bon bon, apple cider jus	£28.00
Duo of Beef, slow cooked Shin & Fillet (served medium), cooking jus	£39.00

Meat

Slow Cooked Beef Cheek, dauphinoise potato, dark ale jus	£27.00
Chicken Stuffed with Skirlie wrapped in bacon, peppercorn sauce	£27.00
Roast Sirloin of Beef, fondant potato, Yorkshire pudding, crispy onion, pan jus	£38.00
Duo of Lamb, rump & shoulder, dauphinoise potato, wilted greens	£37.00

Fish

North-sea Salmon, baby new potatoes, wilted greens, honey & mustard	£26.00
North-sea Halibut, creamed cabbage & bacon, mashed potato	£28.00

Vegetarian

Open Lasagne of Wild Mushrooms, rocket & garlic pesto	
Cauliflower Cheese Risotto, parmesan & rocket	

Vegan

Roasted Butternut Squash & truffle gnocchi, spinach & roasted hazelnuts	
Spiced Haggis & Carrot Strudel, roasted vegetables & gravy	

Menu Selector

TO END

Chef's favourites

Triple Chocolate Brownie, After Eight ice cream	£8.00
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream	£9.00
Rowie Bread & Butter pudding, strawberry jam, vanilla ice cream	£10.00

Desserts

Seasonal Berry Meringue	£10.00
Individual Lemon Tart, raspberry sorbet	£10.00
Selection of Scottish cheeses, seasonal chutney, oatcakes	£14.00
Trio of Desserts: choose any 3 desserts on this list to be served with the main element only + ice cream on the side	£13.00
Classic Cheesecake: choose one of the following flavours: Coconut & lime, coconut sorbet; caramel cappuccino; Strawberry, cava sorbet; Biscoff	£10.00

Vegan/Gluten free

Coconut & Lime Panna Cotta, shortbread fingers
Chocolate Fudge Torte, cherry sorbet
Key Lime Pie, coconut sorbet
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

Teas and Coffees

Tea or Coffee	£3.00
Tea or Coffee, homemade fudge & shortbread hearts	£3.50
Tea or Coffee & Truffles	£4.50

The selector menu is priced on the basis on one selection per course including catering for any special dietary requirements. If you wish to offer your guests a choice menu in advance (maximum 3 choices per course to include a vegetarian option if required, pre-order to be received 2 weeks in advance), the cost of the meal is calculated on the more expensive dish per course.

YOUNG DINERS (12 and under)

To Begin

Cheesy Garlic Bread
Classic Tomato Soup
Melon & Fruit

To Follow

All served with chips & beans

Pork Sausages
Chicken Goujons
Posh Fish Fingers
Macaroni Cheese

To Finish

Ice Cream Sundae
Chocolate Brownie
Fruit Salad & Ice Cream

£18.00 per child aged 2 - 12 years
Free for children aged under 2

One starter, main with accompaniments & dessert is to be selected for all children.

Menu Selector

EVENING BUFFET OPTIONS - all served with tea or coffee

Gay Gordons

£10.00

Selection of Freshly
Made Sandwiches

Pork Sausage Rolls

Tea or Coffee

Eightsome Reel

£11.00

Stovies, Beetroot
& Rough Oatcakes

Macaroni Cheese,
Tomato Salad,
Garlic Bread Fingers

Tea or Coffee

Strip the Willow

£12.00

Fish & Chips, Lemon
& Tartare Sauce

Tea or Coffee

Dashing White Sergeant

£12.00

Pulled Pork Softies,
Rustic Slaw,
Mixed Leaves,
Grated Cheddar Cheese,
Cajun Spiced Wedges

Tea or Coffee

Canadian Barn Dance

£14.00

Selection of Mini Pies:
Steak, Macaroni Cheese
(Two per person)

Mix of Bacon/Sausage Rolls
(One per person)

Tea or Coffee

Highland Scottische

£13.00

Pimp your Chips Station:
Cheese, Curry Sauce,
Hot Sauce, Gravy, Pulled Pork,
Chilli Beef, Cajun Slaw

Tea or Coffee

Flying Scotsman

£14.00

Bang Bang Chicken,
Scottie Dog, Crispy Onions

Vegetable Haggis Pakora,
Chilli Dip

Tea or Coffee

We require that a minimum of 80% of your total guests are to be catered for, however we recommend catering for 100% of your total guests. It is possible to mix and match up to 2 of these buffet menus.

Refreshments

During your wedding reception, we recommend that you offer your guests an arrival drink after the ceremony, a toast drink for the speeches and wine with the meal. Please see below a limited selection and prices. These are usually based on the number of bottles required for your guests with each bottle serving 5 glasses. We are happy to provide you with a full wine list on request.

Toast Drinks

Maschio Dei Cavalieri Prosecco Spumante **£36.00**

Ambriel Rosé Brut Traditional Method 2015 **£80.00**

Laurent Perrier Brut NV **£85.00**

Laurent Perrier Brut Rosé NV **£120.00**

Mocktail Jugs

Apple Mule **£8.00 per jug**
Ginger Beer, Apple Juice, Fresh Mint

Strawberry Lemonade **£8.00 per jug**
Crushed Strawberries, Fresh Lemon, Cane Sugar, Still Water

Wines

White Wines

Ochagavia Don Silvestre Sauvignon Blanc **£30.00**

Pinot Grigio Montevento DOC **£35.00**

Sancerre Domaine de la Grande Maison **£55.00**

Chablis Baudouin Millet **£60.00**

Red Wines

Ochagavia Don Silvestre Cabernet Sauvignon **£30.00**

Merlot Trevenezie Cecilia Beretta **£35.00**

Chamuyo Malbec Mendoza Vineyards **£40.00**

Tempera Rioja Crianza Bodegas Zugober **£45.00**

Rosé Wines

Domaine Montrose Rosé IGP Côtes de Thongue **£32.00**

Whispering Angel Côtes du Provence **£65.00**

Soft Drinks

Sparkling Elderflower Fizz **£16.00**

Deeside Still / Sparkling Water **£4.00**

Jugs of Fresh Orange Juice **£5.00**

Jugs of Diluting Juice **£3.00**

Accommodation

We will automatically reserve a 21-bedroom allocation made up of 5 Estate King rooms, 11 Estate Superior rooms, 4 Estate Deluxe rooms and the Lairds suite for the night of your wedding, subject to availability. You will choose one of these rooms as a complimentary bridal suite for the night of the wedding.

10 of these allocated rooms will be at the below discounted rate for family. The remaining rooms available on your allocation will be available at 15% off our best available rate. You will be issued your unique booking code for the rooms on confirmation of the wedding. Guests will only be able to book into your allocation of rooms once the accommodation rates are set for the year of your wedding, and once you have issued the booking code to them. Guests can then book into your allocation using the code by calling our reception team on 01651 872294 and quoting the code.

Any bedrooms not allocated to a guest will automatically be released 8 weeks prior to your arrival date and we cannot guarantee that any released rooms will be available again after this time. All rooms need to be secured with a credit or debit card at time of booking. Any rooms that do not arrive which have been booked by the bride and groom for family will be charged to the wedding account.

2023

Room Type	Nov-Mar	Apr-Oct
Stables	£132	£152
Estate King	£132	£152
Estate Superior	£152	£172
Estate Deluxe	£172	£192
Manor Master	£192	£212

2024

Room Type	Nov-Mar	Apr, May, June, Oct	Jul-Sep
Stables	£149	£169	£179
Estate King	£149	£169	£179
Estate Superior	£169	£189	£199
Estate Deluxe	£189	£209	£219
Manor Master	£209	£229	£239

On your wedding details form, you will receive a bedroom allocation sheet which we require you to complete with any family rooms you wish to reserve prior to giving the booking code to your guests. Please note that no bedrooms are held the night before or after the wedding unless requested on your booking form and are subject to availability. Once the booking code has been issued to you, the rooms are then available to your guests on a first come, first serve basis.

Guests may check in to rooms from 3.00pm with check out at 11.00am. Early Arrivals are available from 1pm for a £20.00 charge subject to availability. Cancellations can be made up to 2pm 7 days prior to day of arrival without charge. After this time, cancellation fees will be applied.

Children under 10 years stay will not be charged for breakfast if sharing the same room as parents, any additional guests above double occupancy over the age of 10 will be charged £15.00 for breakfast. Our stable rooms are all dog friendly with a charge of £25.00 per dog per night added. Sofabeds and z-beds are available on request subject to availability at a rate of £15.00 per stay.



Chain Lodge

Situated at the beginning of our beautiful long driveway, you'll find Chain Lodge. An exclusive-use home from home it has a spacious lounge with Netflix on the TV, a dining room, fully fitted kitchen and 5 gorgeous ensuite bedrooms for up to 10 guests with space for 4 additional z-beds, all named after famous golf courses. Newly refurbished, it's the perfect space for either a bridal or groom's party night before a wedding, or if you have a large group of friends / family travelling up together, the lodge offers them the chance to stay altogether. We can collect your guests from the lodge in the hotel minibus to bring them up to the wedding and drop them back off there at the end of your celebrations. The Chain Lodge is also dog friendly.

Over weekend dates, the Chain lodge has a 2-night stay minimum requirement and is subject to availability.

Frequently Asked Wedding Questions

Wedding Numbers

Q. Do we have minimum numbers for weddings?

A. Minimum day guest numbers of 80 are required on all Friday dates throughout the year and Saturdays during the months of November – April, a minimum of 100-day guests are required on Saturdays during the months of May – October.

Q. When are final guest numbers expected and are we refunded for any cancellations?

A. Final guest numbers are required no later than 14 days prior to your wedding and these will be the final numbers charged for. If the number of guests for the wedding meal decreases below the minimum number, then the minimum number will still be charged. No cancellations within 14 days of the wedding will be refunded. Final numbers provided after the 2-week deadline lower than the previous numbers will not be counted and previous information on guest numbers will be charged for. Any increases in numbers after the 2-week prior deadline are subject to approval and fully chargeable.

Food and Beverages

Q. Can we provide our own catering / beverages?

A. If you have any special preferences, please ask, we are happy to discuss your requirements and to source a particular product for you. We do not permit catering to be provided by any other parties which will take away from what the hotel can provide for you. This excludes items the hotel cannot provide, such as a wedding cake, favours, sweetie table etc. Meldrum House does not allow corkage.

Pricing Policy

Q. Are prices fixed at the time of booking and when will prices be confirmed for the following year?

A. Prices for food, drink and accommodation increase each year and are not fixed at time of booking. Increases take effect 1st January each year. A new brochure will be issued before the end of each year with the following years price & menu changes.

If you have any additional queries we can help you with at all, please do not hesitate to contact us. We can promise that no question is a silly question! While this may be your first time planning a wedding, its not ours, feel free to make use of our wealth of knowledge and experience in planning the perfect day.

‘Taste of Meldrum’ Experience

Included in your wedding costs is an all-inclusive menu tasting experience evening for 2 people. Around 20 - 12 weeks prior to your wedding date, the wedding manager will invite you to a tasting evening. The invite will include a menu of 4 starters, 4 mains & 4 desserts from our brochure for you to pre-order your meal choices. This will take place in a private room and will be attended by the Executive Chef, banqueting manager and the wedding manager. It will be a perfect chance for you to try some of the best of what we can provide for you on your wedding day as well as asking any of the burning questions you may have in the run up to organising your definite plans!

You will be welcomed into the hotel drawing room with canapés and a drink, before being invited to a dining room to sample some of our culinary delights. Please note additional guests are subject to availability and will be charged as taken. If you are unable to attend the date you are invited to, a private tasting can be booked for a more convenient date but will be charged as per the brochure prices.

Why not make the most of your menu tasting experience and stay the night with us for a special discounted rate of only £75 bed & breakfast based on double occupancy! To book your room, or if you have any questions at all, please contact your wedding manager. This offer is subject to availability.



Booking Form

To confirm your date please complete the following and return with a £500 non-refundable deposit and a signed terms and conditions form, with an additional £500 non-refundable deposit due within 6 weeks. Once checked and processed by the Hotel we will confirm your booking in writing:

Wedding Reception

Day and Date Requested: _____

Ceremony Venue: Ballroom Stables Outdoors Elsewhere (please state) _____

Wedding Breakfast / Evening Reception Venue: Ballroom

Is Accommodation required night before wedding? (Rooms are subject to availability at time of booking) Yes No

If yes, number required? _____ Will the bride & / or groom stay night prior be included in this number? Yes No

Provisional Guest Numbers - Daytime: _____ Evening: _____ Total Number of Guests: _____

Name of Bride: _____ Name of Groom: _____

Main Contact: _____ Daytime Tel: _____ Evening Tel: _____

Full Address: _____

Postal Code: _____

Other Contact Numbers (Mobile): _____

E-mail address: _____

Signature of Bride: _____

Signature of Groom: _____

Date: _____

I have read, understood, and agree to abide by the attached Terms and Conditions of Meldrum House Hotel Limited.

- Prices inclusive of V.A.T at the current rate.
- Please note that prices are not fixed and are subject to annual review on 1st January of each year.

Terms and Conditions of Booking

The "Company" – Meldrum House Hotel Limited

The "Hotel" – Meldrum House Hotel

The "Client" – Those named in the Booking Form

The "Event" – The Function, Conference, Wedding, Dinner etc for which a booking has been made

The Company reserves the right to vary the following Terms and Conditions.

1. The Contract

All enquiries are dealt with and are thereafter processed by The Hotel, The Client will complete a Booking Form, a copy of which will be kept in the Client(s) file and written confirmation of the booking will be sent to the Client(s) within 4 working days of the date of intimation by the Client(s). The Client(s) shall be obliged to respond in writing by signing and returning the contract within 5 working days of receipt. The date of receipt shall be deemed to be 48 hours after the date of being sent by post and 24 hours after being e-mailed / faxed or given in person to the Client(s).

2. Payment

- (a) A £500 non-refundable deposit is required at time of booking, with an additional non-refundable £500 to be paid within 6 weeks of first deposit being received. 85% of the estimated balance is then due 6 weeks prior to the wedding, with the remaining 15% due 2 weeks prior with your final numbers.
- (b) Payment terms may be varied only by agreement with The Company in writing.
- (c) Any queries on any invoice must be raised within 5 working days of the date of the invoice and should any such queries remain unresolved within 3 working days thereafter it will be the obligation of The Client(s) to make immediate payment of the undisputed amount as provided for in (a) above.
- (d) The Company reserves the right to withdraw credit facilities, which may be in existence without explanation.

3. Variation in terms and conditions as contained in the Booking Form

- (a) Change in numbers – it is the obligation of The Client(s) to provide details of final numbers attending The Event when requested to do so by The Hotel and, in any case, no less than 14 days before The Event (Saturdays and Sundays being excluded as working days). Should the Client(s) desire to increase previously agreed numbers it will be solely at the discretion of The Hotel as to whether any increase will be permitted.
- (b) Should there be any diminution from those intimated as provided for in (3a) above, The Company reserves the right to charge in full in respect of the numbers as previously intimated at the time the booking was made / confirmed / accepted.

4. Client(s)/Guest use of The Hotel

- (a) The Company has statutory obligations without prejudice to that generality such as those incumbents upon The Company related to Liquor Licensing, Fire Regulations, Health and Safety and others. It is therefore the obligation of The Client(s) and their guests to comply with these requirements as may be directed and enforced by staff at The Hotel.
- (b) Clients and their guests are not permitted to consume any products not purchased from The Hotel at The Event. Consumables must be supplied by The Hotel or its authorised agents and without prejudice to the foregoing generality also excludes the consumption of prizes won at any Event.
- (c) Clients and their guests shall not act in an improper or disorderly manner. They shall also leave promptly at the appropriate time and comply with reasonable demands of The Hotel staff.

5. Cancellation of Events

- (a) By the Company – The Event may be cancelled should any of the following circumstances occur:
 - (1) The Hotel, or any part of it, is closed due to circumstances out with the control of The Company;
 - (2) The insolvency of the Client(s);
 - (3) Where a deposit and instalment payments are being made to account for any future event organised / booked by The Client, then should there be arrears outstanding for more than 7 days, The Company reserves the right to cancel the contract; or
 - (4) Any other circumstances that in the sole opinion of The Company would lead to either the reputation of The Hotel being damaged, or damage being caused to the property of The Hotel.

As a direct result of any of the consequences occurring, The Company will refund any advance payments made subject to any costs involved and absolves itself from any further liability.
- (b) By the Client(s) – Should the Client(s) cancel a confirmed reservation less than 5 months in advance of The Event. The Hotel reserves the right to impose the following cancellation charges:
 - (1) Cancellation less than 14 days in advance – 100% of the total invoice amount.
 - (2) Cancellation between 12 weeks and 14 days in advance – 75% of the invoice amount.
 - (3) Cancellation between 20 and 12 weeks in advance – 40% of the invoice amount.

(4) In all instances intimations of cancellation must be made in writing and will be effective on the date received by The Hotel or The Company. The Hotel or The Company will endeavour to mitigate its losses by advertising availability of the date(s) or taking any other steps, which, in its sole discretion will mitigate any loss to its Client(s), The Client(s) being liable for all reasonable expenses incurred by The Hotel or The Company.

6. Access Times

Reservations confirmed on a day rate* are accepted on the basis that access to the room is limited to the period between 8.00am and 6.00pm unless previously agreed by The Hotel and acknowledged in writing. Function rooms booked in series** on a day rate may be let for evening sessions by prior written arrangement. Unless arranged in advance, in writing by The Client, and confirmed in writing by The Hotel, rooms will require to be cleared in order to fulfil any other contract.

7. Damages Caused

The property of The Company, its patrons or any item within the curtilage of The Hotel whether in the ownership of The Company or not, will be charged to The Client.

8. Liability

1. The Company will take all reasonable steps to fulfil its obligations in respect of The Event, to the best of its ability and in accordance with the details provided but it reserves the right to provide alternative services of at least an equivalent standard at no additional cost to The Client(s).
2. Notwithstanding these Terms and Conditions. The Company will not be liable for any failure to perform its obligation to The Client(s) in whole or in part as a result of any of the following circumstances beyond the reasonable control of The Company including without limitations; -
 - (a) Strikes or industrial action
 - (b) Fire
 - (c) Flood
 - (d) Civil Commotion
 - (e) Act of God
 - (f) Failure of Services
 - (g) Acts of Terrorism
 - (h) War or National Emergency
 - (i) Governmental Actions
3. (a) Prices quoted are subject to annual review to be effective from 1st January and The Hotel reserves the right to alter prices without notice. This is also applicable to confirmed bookings. Price increases, in line with economic circumstances, will not result in Client(s) being entitled to resile from contracts.
(b) The Hotel reserves the right to add any new or additional tax / levy imposed by any lawful authority, which was not known at the time the contract was made.
4. The attention of Client(s) is drawn to the notices relative to the Liability Act and others displayed in The Hotel and also the car park with regard to the exclusion of Liability by The Hotel.
5. If any form of entertainment is to be provided at The Event it will remain the sole responsibility of The Client.
6. The Hotel will not be held responsible should any routine maintenance and external building work take part during the event; we will take every reasonable precaution to ensure minimal disruption occurs. All planned building work extensions / renovations shall be notified to the Client as information becomes available.

9. Accuracy of Information

Although every effort has been made to ensure the accuracy of the information at the time of printing, we cannot accept the responsibility for any errors or omissions and reserve the right to vary, amend or cancel any of the arrangements featured in our paperwork should we find such alterations necessary. We will of course do our best to inform you.

10. Severance Clause

If one clause is found to be illegal, invalid etc the remaining provisions of the contract remain in full force.

11. Governing Law

Scottish Law governs this contract.

12. Assignment

This contract is non-assignable by The Client, without prior written consent of The Company.

* day rate – Events booked to be held during the hours of 8.00 am – 6.00 pm / ** in series – booked for continuous days during the hours of 8.00 am – 6.00 pm

Signature: _____

Date: _____

Print Name: _____

Event Date: _____

Testimonials

“We just wanted to say again the biggest thank you for all you did on Friday. We really did have the best day and it all went so smoothly and all our guests commented on how relaxed the day had been.

Our meals, the buffet on Thursday night and the breakfasts were absolutely incredible. But our wedding meal was just beautiful, even better than the tasting we think and again our guests were full of compliments.

Your staff were just brilliant, so attentive and nothing was too much trouble. They made the whole day go like a breeze. An especially big thank you to Amanda who is a complete credit to Meldrum- she honestly couldn't have been more helpful or made it go any smoother.

And lastly a huge thank you to you. You have been so brilliant since day one and made sure we had the perfect day. Thank you so so much.

I had always wanted to get married at Meldrum House because of its stunning grounds, we are just so so lucky that that's not where Meldrum stops being incredible and that your team there are just the best at what you do.”

Alison & Gavin

“Thank you so much for the email.

So sorry for the late reply, it's been a bit hectic since going back to work after our lovely honeymoon in Greece.

We would like to thank you so so much for all your help for our wedding! Everything was just perfect. We would recommend anyone to get married in Meldrum House after the excellent service and well organised you guys all were. We will enjoy coming back for a nice meal in restaurant or dome at some point this year again. We could not fault anything, and all our guests were delighted with everything. ”

Thanks so much again,

Shannon & Ryan

“We just wanted to say a massive THANK YOU for all your support and planning with our wedding. We had the most amazing day, and we know how much of that was down to you and the whole MH team. Everything ran so smoothly, and we have received such lovely comments from our families and friends on how beautiful the venue was, how tasty the food was and how the staff were very attentive.

I honestly can't fault anything on the day or before, the whole planning process was very easy due to how well organised you are, and we really enjoyed all our meetings and the menu tasting - which was good as I didn't eat much on the day! The evening buffet was a definite favorite all round, people adored the pimp your chips!

The venue is also just so perfect, well laid out and we are so happy with all our pictures and memories from the day. It was also lovely how accommodating the staff were, Callum's family who had never been to Scotland before absolutely loved their stay in the lodge and felt like royalty when they had breakfast in a dome! We are also so thankful to the night staff for transporting elderly relatives back to the lodge at the end of the evening.

I hope you are doing well, and please pass on our massive thanks and appreciation to all the team!”

Alex & Callum



MELDRUM HOUSE

COUNTRY HOTEL & GOLF COURSE

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