



Wedding Advice & Information

PROPOSAL

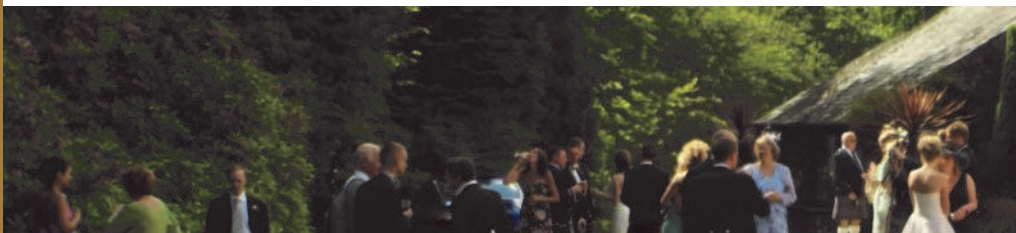
Setting

Nestling in twenty acres of gardens with lawns rolling down to the river's edge and shaded by ancient trees we offer a beautiful venue for your wedding and photography. Inside our house which dates back almost four hundred years, you will discover rooms lined with Silk and panelled in Oak, lit by candles and great fires. We have an award winning restaurant which can cater for parties of up to one hundred and fifty, complimented by luxury bedrooms and suites for your family to retire in. The village of Callander has other accommodation facilities from small hotels to luxury bed & breakfast and five star self catering units and this is all in heart of Scotland just one hour from Edinburgh and Glasgow.

Ceremony

You may choose to host your ceremony in our Hotel's elegant public rooms or also in our mature gardens by the river. We have an excellent relationship with Ministers, Celebrants and Registrar of our locality and can introduce you to them. The town and surrounding area offers many alternative venues for your ceremony, including lovely churches in glorious settings within the Trossachs national park, a near-by castle, even a steamship on the beautiful Loch Katrine.

Our Library with 16th Century Oak Panelling ornate plasterwork ceiling and tiny secret Chapel is wonderfully suited for your Ceremony and is suitable for up to eighty seated guests. The Wilson room with painted wooden ceiling has a capacity of ninety five, while our Drummond suite can seat up to one hundred and fifty guests for your wedding ceremony. We also have a sheltered tree lined clearing on the riverbank with a stone alter, and is a beautiful setting in glorious summer weather. For religious ceremonies you can use our tiny Chapel off the Library, which is ideal for signing the register in view of your guests.



Reception Pre Dinner

Our principal reception rooms are The Drawing Room with its period silk wall covering and Library, perfect for welcoming guests, both have tranquil views over the river Teith and great open fires, with a charm only a true historic building can project. These two rooms are linked together with our intimate bar where our Grand Piano sits, and is the ideal situation for a classical quartet or pianist to entertain you. Champagne and Cocktail receptions may also be held outside in our gardens which are bounded by ancient trees and river making a secluded private retreat for you and your guests.

Wine and Drink

Before the wedding meal it is quite usual to host a drinks reception, often Champagne, sometimes cocktails, with the compliments of the bridal party. There is no better way than have our team of uniformed waiters and waitresses on hand to ensure glasses are charged and guests are served. Our Link Bar will always be available if you wish to allow guests to purchase their own drinks directly. During dinner wine service normally commences immediately upon entering the dining room and continues throughout the meal, average consumption of wine is approximately half a bottle per person, but this does vary depending on your party. For a Toast to the speeches traditionally pink champagne may be offered, alternatively wine, port or a liqueur may be served. We prefer to offer a high level of service and so serve guests wine and drinks during the meal rather than allow them to help themselves. We do not operate a corkage policy, so all alcoholic items presented or consumed by your party must be purchased from the Hotel.



Wedding Meal

The “Drummond Suite” a spacious oval room with a great fire place, panoramic views of the lawns and decorated with tapestries of Cathedrals, can accommodate up to one hundred and twenty dining guests. This room incorporates a central dance floor and hidden private bar making it the perfect room for a wedding banquet followed by dancing. Tables can be set in a variety of formations adorned with crisp Linen, Crystal Glassware and Silver cutlery and above all, offers space and comfort to your guests. Connected directly to the “Drummond Suite” is the “Wilson Room” with a dining capacity for thirty six guests, helping increase our capacity to over 150 diners, this room also makes a perfect reception area, greeting point or private dining room for a smaller wedding.

Our restaurant and chef have won many awards and have consistently retained the “Three Rosette” accolade from The Automobile Association. The AA rosette award is achieved after secret inspection and is awarded to only the top 10% of UK restaurants of which only twenty five are in Scotland. Your wedding meal consists of a set four course Dinner, which you may select from any of the items on our function menu list, the meal will also include reception canapés and after dinner Tea or Coffee with Petit Fours. To accommodate guests with specific dietary requirements, for example, vegetarians, children and those that take exception to your chosen meal, we would prepare alternative dishes which you need to advise us of prior to your wedding.

Entertainment

You are free to arrange your own entertainment, but we can also put you in contact with quality musicians and entertainers. Our list of contacts include Pipers, Pianists, Chamber music groups, Brass Bands, Tribute groups and for dancing Ceilidh, Modern, Swing bands and DJ’s.



Exclusive Use

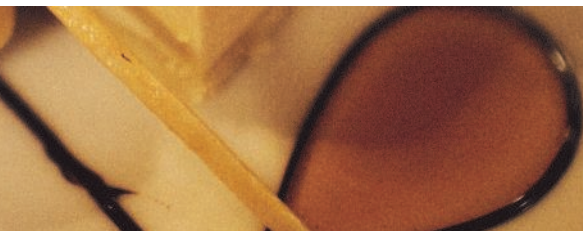
There is no additional charge for exclusive use of the hotel building when adult dining guest numbers exceed 80 on Fridays & Saturdays and over 50 any other day. Due to the intimate environment of the Roman Camp Country House, weddings requiring a band, music & dancing must accommodate all 15 bedrooms and reserve the hotel on an exclusive use basis. Exclusive use gives you the greatest flexibility on how the house is used and prepared, and most importantly privacy for your family & friends.

Bedrooms

The hotel offers a selection of luxury bedrooms, including, three Suites, five Superior Rooms, and seven Standard Rooms accommodating thirty guests double occupancy, some rooms also have sofa beds so capacity can be increased further. A full list of the bedrooms, types, facilities and preferential discounted rates for your party is available upon request. You will have complete control over bedroom allocations, this gives you first choice and allows you to select the rooms that best suit your needs and those of your attending guests. If your wedding is held on a Saturday, bedrooms for the night before may be only booked subject to availability and within 4 months of arrival. For guests unable to stay at Roman Camp Hotel there are Hotels, quality Bed & Breakfast and guest houses in village and many within walking distance.

Flowers Place Cards & Menus

Our usual house flower displays are included complimentary and are displayed around the hotel lounge areas, on coffee tables, mantel tops and restaurant tables. Alternatively if you prefer to arrange your own floral displays this can be done by a florist of your choice, but we are able to put you in contact with local suppliers with a good knowledge of our house. As part of our service we can prepare place cards, menus and table plan for your wedding complimentary, example of styles are available on request.



Booking Your Wedding

You can reserve a date for your wedding and provisionally hold this for up to four weeks without binding commitment. The provisional period will allow you time to ensure key people and places are able to fit in with your plans. To fully confirm your booking we will then require a non-refundable deposit, £1500 for exclusive use functions, for smaller non exclusive parties a lesser non refundable deposit will be advised when booking.

Viewing The Hotel

We warmly invite you take time to come and see for yourself the unique charm and style of our hotel. We advise that you call ahead to make an appointment to view the house, so we can arrange a personal guided tour to fully explain the facilities on offer and ensure that we are not otherwise privately booked.

Smaller Weddings

If you are planning a smaller wedding we would love for you to consider Roman Camp Hotel, we will take care of you no matter how many guests attend. Fridays and Saturdays are very popular, so there are minimum number restrictions on these days, but consider a weekday and we could then arrange an intimate table for two, or a small family dinner in a private room, there is much we can do.

Seasonal availability

Planning a winter wedding, inside our house there are roaring fires cosy rooms all romantically candlelight, it wont matter about the weather outside. We can also organise two day events with special accommodation rates during November and January.



Function Wine List 2019

1	House Champagne Brut Non Vintage	£50.00
2	House Champagne Rose Non Vintage	£54.00
3	House Sparkling White Wine Non Vintage	£30.00
4	House Sparkling Rose Wine Non Vintage	£32.00
5	Sparkling Chardonnay	£30.00
6	Prosecco	£30.00
7	Sparkling Rose Pinot Grigio	£32.00
8	Cava	£30.00
9	Rose Cava	£32.00
10	(Australia) Shiraz Caberet	£25.00
11	(Chile) Merlot	£25.00
12	(Argentina) Merlot	£25.00
13	(France) Merlot	£28.00
14	(Argentina) Malbec	£25.00
15	(South Africa) Shiraz	£25.00
16	(Chile) Cabernet Sauvignon	£25.00
17	(France) Bordeaux Superior	£29.00
18	(Australia) Chardonnay	£25.00
19	(Chile) Sauvignon Blanc	£25.00
20	(South Africa) Chenin Blanc	£25.00
21	(France) Sauvignon Blanc	£25.00
22	(Italy) Pinot Grigio	£25.00
23	(Argentina) Sauvignon Blanc	£25.00
24	(Chile) Sauvignon Blanc	£25.00
25	(New Zealand) Marlborough Sauv-Blanc	£28.00
26	(France) Chardonnay	£28.00

Please note that due to supply difficulties, prices of wines and food items may be varied or substituted, from those listed in these information sheets. Wine from £25.00 per bottle, Sparkling Wine from £30.00 per Bottle will be available until December 2019)



Menus 2019 £53:00 Per Person

MENU 1

Pre Dinner Canapés

~
 Pressed Ham Shank & Confit Duck Terrine with Sauce Gribiche, Toasted Sourdough.

~
 Wild Mushroom Soup, Lentil and Leek Fricassee.

~
 Spiced Loch Duart Salmon, Spring Onion and Pea Risotto, Champagne Velouté

~
 Vanilla Crème Brûlée, Passion Fruit and Mango Sorbet

~
 Coffee served with Petit Fours.
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**MENU 2**

Pre Dinner Canapés

~  
 Parma Ham and Mozzarella Salad, Melon and Grenadine Shot.

~  
 Celeriac Soup with Walnut and Apple.

~  
 Breast of Free Range Chicken, Mushroom & Leek Israeli Couscous, Truffle Velouté.

~  
 Dark Chocolate and Orange Marquise with Cream Cheese Sorbet

~  
 Coffee served with Petit Fours.  
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MENU 3

Pre Dinner Canapés

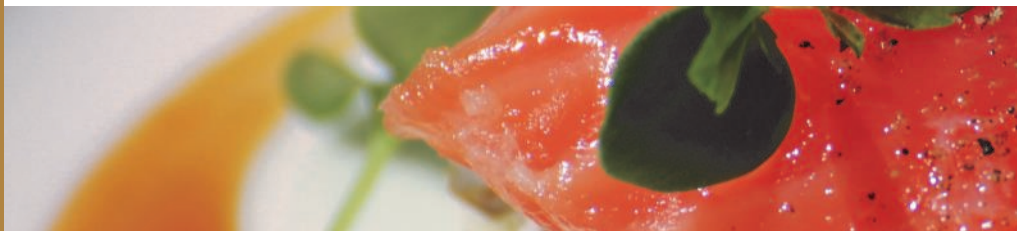
~
 Chicken Liver Parfait with Toasted Sourdough, Fig Chutney

~
 Roasted Cauliflower Soup, Curry Dumplings.

~
 Loin of Pork, Braised Puy Lentils, Calvados and Mustard Sauce.

~
 Raspberry and Rosewater Cheesecake with Lemon Sorbet.

~
 Coffee served with Petit Fours.



Menus 2019 £56:00 Per Person

MENU 4

Pre Dinner Canapés

Honey and Soy Marinated Salmon, Chilled Noodle Salad, Chilli and Sesame Dressing

Split Pea and Smoked Bacon Soup, Mint and Lettuce Cream.

Cumin Roasted Lamb Loin, Tomato and Basil Polenta, Jus Gras.

Hazelnut Bavaois with Pistachio Ice Cream.

Coffee served with Petit Fours.

MENU 5

Pre Dinner Canapés

Grilled Fillet of Sea Bass with Tomato Risotto, Coriander Sauce.

White Bean and Cep Soup, Chorizo Sauté.

Beef Fillet with Champ Potatoes, Creamed Leeks, Guinness Sauce.

Warm Sticky Toffee Pudding, Rum and Raisin Ice Cream.

Coffee served with Petit Fours.

MENU 6

Pre Dinner Canapés

Oak Smoked Salmon with Shallots, Capers and Lemon.

Carrot, Lemongrass and Chilli Soup, Coriander and Coconut Cream.

Roast red Deer Loin, Braised Red Cabbage, Sage and Juniper Jus.

Banana and Baileys Mousse, Caramel Ice Cream, Mango Sauce.

Coffee served with Petit Fours.



Menus 2019 £65.00 Per Person

MENU 7

Pre Dinner Canapés

~
Semi Cured Halibut with Crab, Potato and Chive Stew.

~
Roast Plum Tomato Consommé, Basil and Ricotta Dumplings.

~
Breast of Duck, Spiced Bok Choi and Spring Onion Risotto, Soy and Honey Dressing.

~
Dark Chocolate Tart, Coffee Ice Cream, Evaporated Milk Puree.

~
Coffee served with Petit Fours.

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*£75.00 Per Person*

**MENU 8**

Pre Dinner Canapés

~  
Confit Salmon, Buckwheat and Lobster Salad, Caviar Slaw.

~  
Consommé of Wild Mushrooms, Truffle Gnocchi, Madeira Jelly.

~  
Aged Scotch Beef Fillet, Foie Gras Parfait, Onion Puree, Red Wine Sauce.

~  
Hot Fondant of Dark Chocolate, Maple Syrup and Walnut Ice Cream.

~  
Coffee served with Petit Fours.

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£25.00 Per Child

CHILDRENS MENU

~
Salad of Melon and Orange with Yoghurt Dressing.

~
Cream of Tomato Soup.

~
Chicken Breast with Cheddar Cheese Mash, Fresh Vegetables.

~
Vanilla Ice Cream with Bananas and Chocolate Sauce.



Menus 2019 Buffet

Evening Finger Buffet £9.50 per person

Lemon Sole Goujons tartare sauce, Vegetable Pakora, Chicken Fillet Bites, Mini Duck and Hoisin Spring Rolls, Mini Scotch Pies, Mini Sausage Rolls
Tea or Coffee accompanied by your Wedding Cake.

Evening Buffet £10.50 per person.

Selection of Finger Rolls:

(Prawn Lemon and Coriander Mayonnaise, Egg and Chive Mayonnaise, Roast Ham and Grain Mustard, Farmhouse Cheddar and Pickle)

, Vegetable Pakora, Mini Scotch Pies
Tea or Coffee accompanied by your Wedding Cake.

Stovies & Oatcakes - £9.00 per person

Accompanied by Tea/Coffee & Wedding Cake

Filled Roll Buffet £8.50 per person

1 x Bacon Roll per person

1 x round of mixed sandwiches per person

Tea/Coffee accompanied by your Wedding Cake.

Tea/Coffee £4.00 per person

with Shortbread & your Wedding Cake.

Vegetarian Dishes 2019

(Choose one starter and main dish to substitute)

Starters:

Aubergine, Courgette, Goats Cheese Tian with Tomato Sauce.

Wild Mushroom & Leek Pithivier, Tarragon Sauce.

Spiced Lentil and Herb Pate with Garlic Toast.

Main Courses:

Truffle & Leek Scone, Wild Mushrooms & Seed Mustard Sauce.

Basil Risotto with Confit Plum Tomatoes and Pesto.

Cumin & Coriander Couscous, Vegetable Kebabs.





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