



ROMAN CAMP
COUNTRY HOUSE & RESTAURANT



Photograph by Ewen Forsyth

Wedding Brochure

Wedding Information

The Ceremony

The moment you arrive down the tree lined entrance you will experience the unique atmosphere of the Roman Camp. Here you are free to choose whether you have the ceremony in our Hotel or elsewhere. If you wish to hold a religious ceremony this can be arranged by a Minister and can take place in our Library, Private/Oval Restaurant or By the River or if you prefer a non-religious service this can be held by a Humanist Celebrant or Registrar, inside or outside the hotel. We can put you in touch with the Ministers, Celebrant and Registrar of our local area.

Our Library with its 16th Century Oak Panelling and tiny secret Chapel is best suited to the Ceremony and can be arranged with a central isle, in which case we are able to seat up to 65 guests. If your numbers exceeded this we would have one or two rows of chairs at the front of the room and the remainder of your guests would be standing, advising a maximum of 90 guests. Our small private restaurant can also be used for religious and civil ceremonies, and this can seat 90/100 guests. There is a set-up charge of £200.00 if you wish to hold the ceremony in the Library, Private Restaurant or the Hotel Grounds. Our Oval Restaurant can comfortably hold up to 120 guests seated for the Ceremony and is a Hire Charge of £400.00.

For Religious ceremonies only we have our tiny Chapel off the Library, which is ideal for signing the register in full view of your guests. We also have a sheltered tree lined clearing on the riverbank with a stone alter, and is a beautiful setting if the weather is fine.





Reception

Our principal reception rooms, the Drawing Room with its period silk wallpaper and the Library, are just perfect for welcoming guests', both rooms have tranquil views over the river Teith and log fires, creating that special charm only true historic buildings can project. The two

rooms are linked together with our cosy bar where our Grand Piano sits, and is the ideal situation for a classical quartet or pianist to entertain your guests. You may also hold the reception outside on our front lawn if the weather allows.

The Wedding Meal

Our "Oval Dining Room" with a great fire place, panoramic views of the lawns and decorated with tapestries of English Cathedrals sewn by Lady Esher in the 1930's, can accommodate up to one hundred and twenty guests. The oval dining room incorporates a central dance floor and hidden private bar making it the perfect room for a wedding banquet to be followed by dancing. Tables can be set in a variety of formations and we would be happy to discuss this with you. Adjacent to the oval room we have a smaller long dining room, with a capacity for thirty guests.

Menus

Your Wedding Meal will consist of a set menu without choice, which will be for the greatest majority of your guests, the only exceptions to this menu would be to accommodate guests with specific dietary requirements when informed in advance i.e. vegetarians, vegan etc.

We do not provide tastings of any function menus, as these are made specifically for larger numbers, and should you wish to try our style of food from our every day menus beforehand, this would be charged at our normal rates.



Preparation of Menus and Place Cards

The menu can be presented on our headed paper tied in a scroll with a plain coloured ribbon to suit your wedding theme. Unless otherwise advised the menus will be headed "Wedding Breakfast to Celebrate the Marriage of and (Christian Names only) and dated. You may provide your own menus if you wish.

We can also prepare place cards for you on plain white card with our Hotel Logo; these will have the Guests full name and date of the Wedding. Again you may provide your own if preferred.

Music & Dancing

Various groups and artists can be organised for entertainment. A Piper can greet you and your guests during arrival at the hotel as well as leading the bride and groom to the dining room. A trio playing chamber music in the background is another possibility. Bands for dancing can be arranged, be it Ceilidh, Modern, Jazz or you may wish a disco. We do not have resident musicians, so you would normally arrange your own entertainment.

Wine and Drinks

Before the meal it is quite usual to serve drinks, often Champagne/Sparkling Wine, with the compliments of the bridal party.

We do not operate a corkage policy, meaning all items consumed by your party must be purchased from the Hotel. A function wine list is attached showing prices and the period these lists are valid.

During dinner the wine service commences immediately prior to the starter and finishes at the end of main course, the expected consumption of wine is normally half a bottle per person.



If a toast is required for after dinner speeches then there is a possibility that pink champagne, alternatively wine, port or a liqueur may be served, normally only one drink per person.

After the meal guests can have access to the bar. If you wish guests may pay for their own drinks or you may prefer to offer these with your compliments.

Residents Bar

After the Main bar closes all non-residents must depart from the hotel, once this has happened the lounge bar will re-open at the manager on duty's discretion and drinks must be charged to room bills. The resident's bar will remain open until 3 a.m. only if required.

Flowers

The Roman Camp can supply flowers for your wedding or you can engage a Florist of your own choice. We provide flowers in our tall Vases on our Dining tables and have other various displays about the hotel.

Exclusive Use

Due to the intimate environment of the Roman Camp Country House it is a condition of all weddings that require a band, music and dancing that the hotel is booked entirely and exclusively for the sole use of the wedding party. This entails your group accommodating all fifteen bedrooms and affords the Bridal party the greatest flexibility in how the house is used and prepared.

In a few circumstances for example a wedding is for a small number of guests and there is no music, dancing and you accept other hotel guests would be present, this condition would not be enforced.

We are sorry that we are unable to accept weddings of less than 90 adult day guests on any Saturday. There is a minimum number requirement of 80 guests for a Friday.

Winter Weddings

During the Winter Months, except for the Christmas and New Year period, we are able to offer the warm and cosy atmosphere of the Roman Camp Hotel for your wedding. Inside our sturdy front doors the roaring log fires and candle lit rooms add a spectacular and glowing dimension to the romantic atmosphere of our country retreat.

Provisional Bookings and Deposits

We can provisionally hold a reservation for you for up to 4 weeks and we then require a non-refundable deposit of £1500 to guarantee the booking.

Contract

The payment of a deposit and our acceptance of your reservation constitute a formal contract. The wedding information provided by you at the time of booking, in particular the numbers are part of that contract, and are only subject to change when agreed by us in writing.

Cancellation

Our cancellation policy is, if a function is confirmed and subsequently cancelled, or date changed a fee will apply, in addition to the deposit being retained. Of cancellation within 6 months of arrival 100% charge of all accommodation costs, and within 1 months 100% charge of all accommodation and food costs.

Insurance

We recommend that you take out insurance for cancellation.

Final Numbers

The final number charged is agreed 7 days in advance, meal only, and this must not be less than 90 adult day guests for any Saturday bookings, 80 adults on a Friday. The rates provided in this brochure are for 2010 only, and increases may take place for 2011 onwards.

Additional Wedding Charges 2010

Fee for holding the Ceremony in Library/Private restaurant/Grounds	£200.00
Fee for holding Ceremony in Oval restaurant	£400.00
Fee for Organist	£120.00
Piper	£140.00 upwards
Fee for Minister	£130.00 minimum donation suggested
Use of Piano	£65.00

Car Parking

There are two smaller car parks at the side of the hotel and one main car park, which altogether can accommodate approximately 60 cars.



Example Wedding Plan

Example plan of a wedding for between 90 to 120 guests, with full private use of the Roman Camp Hotel.

Guests arrive at the hotel after the Ceremony and are greeted by a piper playing on the front lawn. The Champagne Reception would take place in the lounge areas or if the weather is fine guests will be greeted in the garden by our waiting staff with silver trays with your reception drinks. During this period pre dinner canapés would be served and photographs may be taken in the garden or public rooms of the hotel.

As the guests proceed to the dining room they can be introduced to the wedding party as they pass through the private restaurant or if preferred can make their way straight to their seats. The Bride & Groom are then announced and piped through the restaurant to cut the Cake, Dinner is then served with red and white wines, followed by speeches and toasts.

The guests now retire to the lounge areas while the dining room is prepared for dancing. At this point it is possible to increase the amount of guests and you can welcome evening arrivals. During late evening, you can break for half an hour with a light buffet. Dancing ends.

We hope this Wedding information helps answer some of the questions you may have about holding a wedding at The Roman Camp Country House. If you are interested in using our country retreat as you wedding venue, or still have unanswered questions, or would like to view our house, please do not hesitate to call.

To view the Hotel and facilities, please telephone to make appointment so that we can arrange a personal tour and ensure that we are not otherwise privately booked.

Accommodation

The hotel offers a variety of rooms, which are available for you and your wedding guests on the night of the wedding only. Below is a list of the bedrooms and their types with the nightly bed and breakfast rate. These rates are per room, per night with full Scottish Breakfast and VAT, and are already net of a 10% wedding discount.

Accommodation for the night before your wedding may be booked subject to availability. All fifteen rooms will be held for your party and you are responsible for the booking of each room yourself, you should provide the hotel with a rooming list of names, addresses with postcode and how many people are in each room 6 weeks before the arrival date.

Accommodation List 2010

Room Name	Room Type	Cost
Eyrie#	Double Attic Suite, plus 1 double sofa bed, Low Stairs/Ceiling	£ 130.50
South	Large Twin/Double with Bath & Separate Shower	£ 166.50
Lord Esher	Four Poster Double	£ 130.50
Lady Esher	Large Twin/Double	£ 166.50
Catkin*	Small Double with Shower	£ 112.50
Studio	Small Twin/Double	£ 130.50
Sundial	Large Double with Disabled Bathroom	£ 130.50
Crags#	Large Double with 1 Single Sofa Bed	£ 130.50
Bear's Den	Large Double	£ 130.50
Parterre	Large Twin/Double with Bath & Separate Shower	£ 166.50
Yellow Parlour	Large Double with Bath & Separate Shower	£ 166.50
Flowers*	Small Double with Shower	£ 112.50
Dimity	Double Bedded Suite with Bath & Separate Shower	£ 193.50
Barrie#	Double Bedded Suite, with Bath & Separate Shower, plus 2 Single Sofa Beds	£ 193.50
Star#	Double Bedded Suite with Bath and Separate Shower, plus 2 Single Sofa Beds	£ 193.50

All rooms have en suite bathrooms, with shower over the bath unless stated. Please note that Eyrie and Catkin both have comb ceilings.

* Can be used for single occupancy at the rate of £95.00 per night.

The rate for additional guests staying on our sofa beds would be £25:00 per adult and £10:00 per child under 16 years of age. Please note the sofa beds in Crags, Barrie and Star are single size and are suitable for 1 child or small adult only.

Check-In is after 2.00 p.m. on the day of arrival and guests are requested to depart from their rooms by 11.00 a.m.

Menu Prices are valid for 2010 only.

Vegetarian Menu

(Vegetarians will have a set menu also, therefore you should choose one starter and one main course from the following vegetarian options, and will be priced at the same cost as your adult menu)

Starters:

Aubergine, Courgette and Goats Cheese Tian with Tomato Sauce.

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Wild Mushroom and Leek Pithivier with Tarragon Sauce.

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Spiced Lentil and Herb Pate with Garlic Toast.

Main Courses:

Truffle and Leek Scone with Wild Mushrooms in Seed Mustard Sauce.

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Basil Risotto with Confit Plum Tomatoes and Pesto.

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Cumin and Coriander Couscous with Vegetable Kebabs.

Children's Menu

(£20.00 per child)

Pre Dinner Canapés

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Salad of Ogen Melon and Orange with Yoghurt Dressing.

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Cream of Tomato Soup.

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Chicken Breast with Cheddar Cheese Mash, Fresh Vegetables.

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Vanilla Ice Cream with Bananas and Chocolate Sauce.

Menus @ £47:00 Per Person

Menu 1

Pre Dinner Canapés

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Pressed Ham Shank and Confit Duck with Sauce Gribiche.

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Lentil Soup with a Fricassee of Leeks and Wild Mushrooms.

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Spiced Pollock with Red Wine Risotto, Thyme and Shellfish Fumet.

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White Chocolate Bavarois with Passion Fruit and Mango Sorbet.

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Coffee served with Petit Fours.

## Menu 2

Pre Dinner Canapés

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Salad of Cured Ham and Mozzarella, Melon and Basil Shot.

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Roasted Celeriac Soup with Truffle Dressing.

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Free Range Chicken Breast with Leeks and Wild Mushrooms, Seed Mustard Sauce.

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Dark Chocolate and Orange Marquise with Hazelnut Ice Cream.

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Coffee served with Petit Fours.

Menu 3

Pre Dinner Canapés

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Chicken Liver Parfait with Truffled Toast and Home Made Chutney.

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Split Pea Soup with Fricassee of Leeks and Pancetta.

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Soy Marinated Duck Breast with Spiced Confit Duck Risotto, Thai Dressing.

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Coconut Cheesecake with Caramelised Banana and Thyme Chantilly.

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Coffee served with Petit Fours.

## Menus @ £49:00 Per Person

### Menu 4

Pre Dinner Canapés

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

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Wild Mushroom Consommé with Thyme Pancake and Girolles.

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Cumin dusted Saddle of Lamb with Tomato Couscous and Basil Veloute.

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Caramelised Lemon Tart with Cream Cheese Sorbet.

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Coffee served with Petit Fours.

Menu 5

Pre Dinner Canapés

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Roast Cod with Tomato Risotto, Coriander Sauce.

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Chicken and Leek Consommé with Foie Gras Quenelles.

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Saddle of Red Deer with Braised Red Cabbage, Juniper and Sage Jus.

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Hot Prune and Almond Tart with Vanilla Ice Cream.

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Coffee served with Petit Fours.

## Menu 6

Pre Dinner Canapés

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Smoked Salmon with Shallots, Capers and Lemon.

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Carrot Soup with Curry and Coriander Dumplings.

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Beef Fillet with Potato Fondant and Braised White Beans, Madeira and Truffle Jus.

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Dark Chocolate Tart with Pistachio Ice Cream.

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Coffee served with Petit Fours.

Menus @ £51.00 Per Person

Menu 7

Pre Dinner Canapés

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Halibut Galantine with Citrus Crème Fraiche and Avruga Caviar.

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Cauliflower Soup with Artichokes and White Truffle Oil.

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Roast Pork Loin with D'Agén Prune Risotto, Calvados Sauce.

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Hot Chocolate Fondant with Maple Syrup and Walnut Ice Cream.

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Coffee served with Petit Fours.

## Menu 8

Pre Dinner Canapés

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Rabbit, Sweetbread and Cep Terrine with Marinated Wild Mushrooms.

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Creamed Asparagus Soup with Chive and Truffle Chantilly.

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Turbot Fillet with Truffled Lobster Potatoes, Shellfish Veloute.

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Passion Fruit Panna Cotta with Marinated Pineapple.

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Coffee served with Petit Fours.

Menu 9

Pre Dinner Canapés

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Pressed Ham Shank, Duck Confit and Foie Gras with Celeriac Cream.

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Smoked Haddock Soup with Avruga Caviar Chantilly.

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Beef Fillet with Braised Ox Cheek Orzo, Morel Fumet.

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Iced Mint Choc Chip Parfait with Milk Chocolate Sorbet.

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Coffee served with Petit Fours.

Please note these menus's can be mixed and matched, however an additional supplement may occur.

**Evening Finger Buffet £9.50 per person**

Filo Pastry Parcels with Thai spiced vegetables.

Mini Pork Pies.

Marinated roast Chicken wings.

Mini Sausage Rolls.

Deep Fried Chicken stuffed with Garlic.

Tea/Coffee & Shortbread.

Accompanied by your Wedding Cake.

**Evening Buffet £9.00 per person.**

Selection of Finger Rolls:

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

Spicy vegetable and Filo pastry Parcels.

Mini Sausage Rolls.

Mini Pork Pies.

Coffee or Tea & Shortbread

Accompanied by your Wedding Cake.

**Stovies - £7.50 per person**

Stovies & Oatcakes

Accompanied by Tea/Coffee, Shortbread & Wedding Cake

**Buffet £5.50 per person**

1 x Bacon Roll per person with Tea/Coffee & Shortbread

Accompanied by your Wedding Cake

**Tea/Coffee £3.50 per person**

Tea/Coffee & Shortbread

Accompanied by your Wedding Cake.

## Function Wine Card – 2009

### Champagne

|   |                                  |        |
|---|----------------------------------|--------|
| 1 | House Champagne Brut Non Vintage | £39.00 |
| 2 | House Champagne Rose Non Vintage | £45.00 |

### Sparkling Wine

|    |                                      |        |
|----|--------------------------------------|--------|
| 3  | House Sparkling Wine Non Vintage     | £24.00 |
| 4  | House Sparkling Rose Wine            | £24.50 |
| 4  | Bouvet Brut Rose Sparkling Wine      | £28.50 |
| 6  | Antonin Truffer Chardonnay           | £25.00 |
| 7  | Prosecco                             | £23.00 |
| 8  | Prosecco Rose                        | £24.50 |
| 9  | Undurraga Brut Chardonnay Pinot Noir | £22.00 |
| 10 | Reserva Mont De Marcal Cava          | £24.00 |

### Red Wines

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|----|----------------------------------------------|--------|
| 11 | (Argentina) Avanti Malbec                    | £18.50 |
| 12 | (Argentina) Esperanza Merlot                 | £18.00 |
| 13 | (Australia) Coldridge Estate Shiraz Cabernet | £18.00 |
| 14 | (Chile) Neblina Merlot                       | £18.00 |
| 15 | (Chile) Santa Ema Cabernet Sauvignon         | £19.00 |
| 16 | (France) Beaujolais Villages Le Cheval       | £23.00 |
| 17 | (France) Chateau Lagrange Bordeaux Superior  | £24.00 |
| 18 | (France) Cotes Du Rhone                      | £18.00 |
| 19 | (France) Les Bories Merlot                   | £18.00 |
| 20 | (South Africa) King River Shiraz             | £19.00 |

### White Wines

|    |                                                   |        |
|----|---------------------------------------------------|--------|
| 21 | (Argentina) Avanti Chenin Torrentes               | £18.00 |
| 22 | (Australia) Coldridge Estate Chardonnay           | £18.00 |
| 23 | (Chile) Neblina Sauvignon Blanc                   | £18.00 |
| 24 | (Chile) Santa Ema Sauvignon Blanc                 | £18.50 |
| 25 | (France) Domaine de Thelin Chardonnay Vin de Pays | £19.50 |
| 26 | (France) Les Bories Sauvignon Blanc               | £18.00 |
| 27 | (Italy) Pinot Grigio San Antonio                  | £18.00 |
| 28 | (New Zealand) Marlborough Hills Sauvignon Blanc   | £19.00 |
| 29 | (South Africa) Backsberg Chenin Blanc             | £19.00 |
| 30 | (Argentina) Esperanza Sauvignon Blanc             | £18.00 |

### Rose Wines

|    |                                |        |
|----|--------------------------------|--------|
| 31 | (France) Domaines st Gene Rose | £23.00 |
| 32 | (Chile) Neblina Rose           | £18.00 |

Please note that due to supply, currency, and import restrictions, prices and wines may be varied or substituted, from those listed above. Wines priced from £18.50 per bottle, Sparkling Wine from £25.00 per Bottle will be available until December 2010)

