



PIERSLAND
HOUSE

Winter Wedding Package

for 50 guests

Available 7 days a week

- * Dedicated wedding hotel coordinator to plan your special day *
- * Ceremony room hire for the conservatory *
- * Master of ceremonies to host your big day *
- * Suite dressed with crisp white linnen and napkins *
- * Personalised printed menu, seating plan, table names/numbers *
- * Red carpet on arrival for you and your guests *
- * Cake stand with ceremonial sword for that all important picture *
- * Use of our wedding postbox *
- * 3 course Wedding breakfast, pre selected by our chef *
- * Glass of sparkling wine after the ceremony *
- * 1 glasses of house wine with the meal (Red/White/Rose) *
- * Glass of sparkling wine to go with the speeches *
- * Canapes for Arrival drinks reception *
- * Evening buffet of bacon or lorne sausage roll & coffee/ tea *

2023/24

£2850.00

for 50 people

Additional Day Guests

£65.00 per person

Extra evening guests

£9.00 per person

****Terms and conditions****

Available from 1st November 2023 till 31st March 2024 (inc)

Not to be used in conjunction with any other offer

Excluding December (depending on numbers)

Winter wedding package is subject to the full wedding brochure terms and conditions

Call to enquire on 01292 314747 or email weddings@piersland.co.uk

Winter Wedding Package

Menu

STARTERS

Terrine of chicken liver parfait with Cumberland sauce and herb bread
Melon and tropical fruit cocktail in Malibu syrup topped with sorbet

MAINS

Supreme of chicken in a white wine and mushroom sauce
Poached fillet of salmon in a white wine, tarragon and tomato cream
(All served with market vegetables and potatoes)

DESSERTS

Strawberry cheesecake with fruit coulis and cream
Meringue nest with whipped cream and fresh fruit

Coffee and mints

Canapes

Marinated salmon and dill cream
Dunsyre blue cheese and roasted pine kernels
Chicken liver parfait and sweet chilli salsa
Mini shallot and asparagus tart
Beef carpachio with parmesan
Mini baked potato, smoked salmon caviar and sour cream
Crayfish tails with spiced avocado
Charred goat's cheese, mixed olives and peppers
Smoked chicken with sage and onion tart
Ogen melon and strawberry skewers with peppercorn syrup
Duck parfait and caramelised apple
Smoked venison with Blairgowrie chutney
Baby shrimp and mango salsa