

~Weddings at the Cairngorm Hotel~

Cairngorm Hotel is the ideal Highland wedding venue. We pride ourselves on providing true Highland hospitality in a setting to match. Both religious and civil ceremonies can be held here at the hotel and our personal service and attention to detail make every wedding unique. Our team are more than happy to tailor your requirements to meet your needs for your special day.

Our function suite can comfortably accommodate 90 for dinner and up to 120 for your evening reception so whether you are looking for that big lavish day or something small and intimate, Cairngorm Hotel is perfect.

Our sample wedding menus offer a choice that will cater to every guest's needs and our extensive wine list can provide the perfect glass of something to help proceedings go with a swing.

We have 32 rooms available with a complimentary double room for the happy couple (with breakfast). The imposing elegant hotel lends itself to beautiful wedding photography. Let us help plan your very special day.





~Wedding Ceremony & Terms~

The Cairngorm Hotel is pleased to offer the facility to hold your wedding ceremony, whether it's a Civil or Religious service. There is a room hire charge of £500.00.

To secure your wedding date with us we ask for a £500.00 non-refundable deposit. We ask that 75% of your estimated bill is settled 28 days beforehand and the remaining balance is settled on the day of your departure.

Our newly refurbished Function Suite – with its own bar and toilet facilities - can seat up to 90 people for your Wedding Breakfast and 120 for the Evening Reception. For weddings of 50 guests or more, there is no Room Hire charge. Should your numbers drop below 50 adult meals then a charge will be made for the hire of the room. All prices stated throughout are current as of March 2024 and may vary.

We will provide you with white table linen and a red-carpet welcome. We also have white chair covers that are available for hire on request.





~Accommodation for Your Wedding Party~

We have 32 rooms at the Hotel all of which are en-suite. We are delighted to extend to your guests a 15% discount of the online rate. The discount will apply for up to 14 rooms (subject to availability) and is at the discretion of the hotel as to availability and the price charged. To avoid disappointment, it is recommended that you discuss room availability at the time of booking your wedding reception. Your guests will be asked for a £20.00 per room non-refundable deposit at time of booking. Our cancellation policy is 48 hours prior to 2pm on the day of arrival: otherwise the full amount will be charged. Any rooms that are blocked off for your party that remain unconfirmed without a name or deposit will be released automatically 8 weeks prior to the date of arrival.

Accommodation prices are based on a Bed & Full Highland Breakfast Package.

Single Rooms

The Hotel has 1 single room

Snug Doubles

We have 7 snug doubles

Twin/Double Rooms

We have 15 rooms that can be made up as twin or double rooms

Double Rooms

We have 5 double rooms.

Triple Room

We have one triple room which can be made up as 3 singles or a double & a single

Family Rooms

We have one family room that can accommodate two adults and up to two children,

Here at Cairngorm Hotel we are pleased to offer you a complimentary room as bride and groom on the night of your wedding. Our normal check in time is 3pm and check out time is 11am on day of departure. Every effort will be made to accommodate any early arrivals, but unfortunately cannot be guaranteed. Please state at time of booking.



~Sample Menu 1 £34.00~

Your Choice of Home-made Soup

Served with Crusty Bread

Smoked Haddock Fish Cake

Served with a Salad and Lemon Mayonnaise

Highland Haggis

Served with Mashed Tatties, Neeps and Gravy

XOXOX

Grilled Loin of Cod

With a Lemon, Parsley & Caper Butter

Breast of Chicken

Coated in a Creamy Peppercorn Sauce

Or

Creamy Mushroom Sauce

(Menu includes 1 choice of sauce)

Roast Loin Pork

Served with Yorkshire pudding in its own pan gravy and accompanied by apple sauce

Vegetarian Shepherd's Pie

Our take on this comforting classic contains mushrooms, onions, carrots, garlic and chickpeas bound in a tomato sauce, seasoned with herbs and topped with potato and sweet potato mash

All served with Chateaux Potatoes and a Selection of Vegetables

XOXOX

Cranachan

Raspberries, toasted oatmeal, honey and of course – a good splash of whisky all bound in freshly whipped cream

Rich Kirsch Cherry Chocolate Mousse

Selection of Dairy Ices

XOXOX

Freshly Brewed Tea or Coffee



~Sample Menu 2 **£**36.00~

Your Choice of Home-made Soup

Served with Crusty Bread

Prawn Cocktail

Sumptuous North Atlantic Prawns smothered in a rich Marie-Rose sauce. On a bed of crisp salad and served with buttered brown bread

Flatcap Mushroom

Drizzled with Olive Oil, Tomato Concasse and glazed with Mozzarella and Cheddar

Chicken Liver Pate

With plum chutney and Cocktail Oatcakes

XOXOX

Grilled Fillets of Sea Bass

Served with salsa verde and sun -dried tomatoes

Chicken Ben MacDuie

Stuffed with local black pudding and smothered in creamy pepper sauce

Roast Sirloin of Beef

Served in a Highland Sauce of Tarragon, Red Wine and Tomato
Or
With a rich pan Gravy and home-made Yorkshire pudding
(Menu includes 1 choice of sauce)

Vegetarian Shepherd's Pie

Our take on this comforting classic contains mushrooms, onions, carrots, garlic and chickpeas bound in a tomato sauce, seasoned with herbs and topped with potato and sweet potato mash

All served with Chatueax Potatoes and a Selection of Vegetables

XOXOX

Cranachan

Raspberries, toasted oatmeal, honey and of course – a good splash of whisky all bound in freshly whipped cream

Spiced Pannacotta

Selection of Dairy Ices

Selection of Scottish Cheeses

XOXOX

Freshly Brewed Tea or Coffee



Your Choice of Home-made Soup

Served with Crusty Bread

Herb Crusted Goats Cheese

Served on a bed of Crisp Salad Leaves and finished with a balsamic glaze

Trio of Scottish Salmon

A selection of gravadlax, smoked and hot smoked salmon served with a home-made dressing and buttered brown bread

Smoked Duck Breast

Served with a Cranberry and Spiced Pecan Nut Salad

XOXOX

Grilled Fillet of Teriyaki Salmon

Choice of Chicken

Ben MacDuie -Stuffed with local black pudding and smothered in pepper sauce

Or

Craigellachie -Stuffed with local haggis and served with a rich whisky sauce

Pan-fried Fillet of Venison

Served with a Red Wine and Juniper Jus. Topped with parsnip crisps

Vegetarian Shepherd's Pie or Veggie Curry or Veggie Chilli

All served with Chateaux Potatoes and a Selection of Vegetables

XOXOX

Trio of Mini Desserts

Sticky Toffee Pudding with Butterscotch Sauce

Cranachan

Baked Cheesecake

or

Selection of Scottish Cheeses

XOXOX

Freshly Brewed Tea or Coffee & Orkney Fudge



~Arrival/Joast Drinks~

 Large Jug of Fresh Orange
 from £6.00 per Jug

 House Red and White Wine
 from £21.50 per bottle

 Prosecco
 from £25.95 per bottle

 Champagne
 from £55.00 per bottle

Extensive Wine List also available.

We do not permit refreshments to be provided by any party other than the Hotel unless by prior arrangement with the management where a corkage charge will apply.



Option 1 £7.95

Cairngorm Stovies Served with Oatcakes, Tea & Coffee

Option 2 £8.95

Chilli and Rice, Tea & Coffee

Option 3 £7.95

3 Cheese Macaroni, Tea & Coffee

Option 4 £6.95

A Selection of Sandwiches, Tea, Coffee and Shortbread

Option 5 £11.95

Haggis Bon Bons

Mini Quiche

Assorted Sandwiches

Chicken Dips

Various Wraps

Home-made Sausage Rolls (various)

Cold Meats

Salad

Coleslaw

Tea/ Coffee & Shortbread

Option 6 £6.95

Rolls with Bacon or Square Sausage, Tea and Coffee

White Wines

1. Chardonnay CYT (Chile)

A delicious wine full of soft, fruity aromas and flavours followed by a fresh, fruit filled finish (3) 175ml glass £5.55~ 250ml glass £7.40~ Bottle £21.50

2. Sauvignon Blanc CYT (Chile)

Fruity and dry with melon and citrus fruit aromas on the nose and zingy gooseberry flavours on the palate, followed by a slight vanilla undertone and a long finish (2)

175ml glass .£5.55 ~ 250ml glass £7.40 ~ Bottle £21.50

3. Pinot Grigio La Casada (Italy)

Crisp and refreshing with wonderfully soft apple flavours followed by a clean, fresh finish (2) 175ml glass £6.20 ~ 250ml glass £8.00 ~ Bottle £23.95

4. Chenin Blanc Franschhoek Cellar (S.Africa)

Full and rich with expressive fruit aromas, concentrated tropical fruit flavours and a rich creamy finish. Fresh and delicious (4)

175ml glass **£6.20** ~ 250ml glass **£8.90** ~ Bottle **£25.95**

5. Sauvignon Blanc (De Waal, S Africa.)

Refreshing and mouthwatering and predominantly fruit flavours on the nose and palate, finishing with a lovely acidity and balance(2)

Bottle £26.95

6. Chablis Gerard Tremblay (France)

Gerard Tremblay produces the most elegant style of Chablis- very mineral, clean and unspoiled by excessive oak. An old fashioned and worthy style. Good, honeyed fruit on the nose with crisp, steely fruit on the palate, giving a wine of great finesse (2)

Bottle **£43.00**

7. Viognier Le Versant (France)

Beautiful yellow colour with green glints. Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh, crisp acidity and a long lingering finish (2)

Bottle **£26.95**

Rose Wines

8. Pinot Grigio Rosato La Casada (Italy)

An oddity of the wine world that is wonderfully refreshing with crisp acidity backed up by pleasant, soft red fruit flavours (2) 175ml glass £6.00 ~ 250ml glass £7.90 ~ Bottle £22.95

9. Zinfandel Rose Black Rock (USA)

A lively, fruity rose wine with aromas of red summer fruits and an attractive, crisp sweetness on the palate (5) 175ml glass £6.00 ~ 250ml glass £7.90 ~ Bottle £22.95

Red Wines

10. Cabernet Sauvignon CYT (Chile)

A soft, attractive red with blackberry and plum fruit flavours followed by a subtle touch of spice (b) 175ml glass £5.55 ~ 250ml glass £7.40 ~ Bottle £21.50

11. Merlot CYT (Chile)

Deep ruby in colour with cherries, wood and plum on the nose. The palate shows bags of jammy fruit and smooth tannins (b) 175ml glass £5.55 ~ 250ml glass £7.40 ~ Bottle £21.50

12. Shiraz Coorong Estate (Australia)

Well-rounded, ripe aromas and flavours of black fruits with a peppery, spicy edge and rich tannins (c) 175ml glass £6.15 ~ 250ml glass £8.00 ~ Bottle £24.94

13. Malbec La Poderosa (Chile)

An intense red violet colour with aromas that reveal cherry and plum underscored by a delicate touch of vanilla. Soft, medium-bodied and round (c)

175ml glass **£6.15** ~ 250ml glass **£8.00** ~ Bottle **£24.95**

14. Pinot Noir Le Versant (France)

A strong and aromatic nose of red fruits mixed with liquorice notes. The palate is full bodied with round tannins. (c)

Bottle £26.95

15. Fleurie Chataux de Fleurie (France)

This is a plump, fresh, elegantly juicy wine of much fruit and mouth-watering appeal, which really tingles on the palate (c) Bottle £39.00

16. Rioja Crianza Bodegas Beronia (Spain)

Garnet in colour with strawberry and blackberry aromas. Smooth and silky on the palate with flavours of fresh cherry fruit, chocolate and coffee (c)

Bottle **£29.95**

Sparkling Wine & Champagne

17. Prosecco Brut Vigna Dogarina (Italy)

Pale yellow in colour with persistent perlage. Citrus fruit and flowery features characterise this wine's scent. 20cl bottle £7.95 ~ Bottle £25.95

18. Spumante Rose Vigna Dogarina (Italy)

Pink and lively with persistent perlage. Fresh and fruity. Delicate and harmonious

20cl Bottle **£7.95**

19. Maillart Platine 1er Cru (France)

Golden in colour with intense aromas of fruit and toasty hazelnuts. Wonderfully fresh and fruity with great finesse

Bottle £55.00

20. Laurent -Perrier Cuvee Brut France NV

A blend of 45% Chardonnay, 40% Pinot Noir & 15% Pinot Meunier. This Champagne has a delicate and fresh nose, with good complexity and notes of citrus fruit. It is fresh and supple with rounded and expressive flavours from which the fruit progressively emerges. Good balance and length.

Bottle £69.00

Taste Guide

White wines (1)-(9) driest to sweetest Red wines (a)-(e) light to full bodied

All prices include VAT at the standard rate
When one vintage ceases to be available then the next suitable one will be offered
All of our wines have an alcohol content of between 7 & 15% unless otherwise stated



~Useful Contacts~

Photographers		
Aviemore	01540 651322	www.aviemorephotographic.com
Photographic	0.0.000.022	, , , , , , , , , , , , , , , , , , ,
HLS Videographer	07740190280	www.highlandlovestories.co.uk
Chris Scott	01382 767667	www.chrisscottphotography.co.uk
Photography		
Car Hire		
Aviemore Taxis	01479 811 111	www.taxisinaviemore.co.uk
Bremners Buses	01479 812 322	www.bremnersaviemore.co.uk
2.0	0	
Florists		
The Flower	01463 232554	www.flowersinverness@gmail.com
Company	01.100 20200 1	
Annie Florist	07553172735	flowersbyannie.studio
7 (11110 1101131	07000172700	noviology armiciprodic
Pipers		
Calum Fraser	01479 810 033	www.spudthepiper.co.uk
(Spud)	07793 491367	**************************************
Jemma Docherty	07956072342	
Event Decor	07700072012	
Aye Do Events	07776144604	ayedoevents@btinternet.com
7 tyc Do Lvciiis	07770144004	dycadevenis@biimemer.com
Beauty		
Beautique	01479 810 711	www.beautiqueaviemore.co.uk
The Beach @ Sunny	01479258008	www.thebeachatsunnydaze.com
Daze	01477230000	www.mebcachaisonnyaaze.com
Entertainers		
Anne Dickson Band	01479 841 312	band@annedicksonband.co.uk
Encore Musician	014// 041 012	Barra ear in calex30 i Barra.co.ok
Booking		jonny@joinencore.com
Diamond Skies	07707 651565	jorniy @joincricorc.com
Chris Grant	07969 338282	
Graeme Mackay	07917125057	
Oracine Mackay	0//1/12303/	
Registrars		
Highland Council	01463 256400	www.highland.gov.uk
Registrar	01400 200400	www.riigriidrid.gov.ok
Aviemore	01479 813146	
Lesley Simpson	01477 873748	www.humanism.scot/ceremonies/find/5/lesley-
(Humanist Society)	014//0/2//2	simpson/
Churches/Chapels		31111/23/211/
St Andrew's	01479 810280	
		wayay ahija andinah ahurah aza uk
Alvie	01479 810280	www.alvieandinshchurch.org.uk
Insh	01479 810280	www.alvieandinshchurch.org.uk
St Aiden's	01479 810229	
Cake Companie		
Cake Companies	01540 /72 017	www.igeminogndrosoogleocompany.co.ul
Jasmine & Rose	01540 673 817	www.jasmineandrosecakecompany.co.uk
Ildiko Cakes	07414228122	www.ildikocakes.com
Wadding Class and		
Wedding Stationary		value ocale avera alliva a a ch
Conboy Creative		www.conboycreative.co.uk