



CARLTON
HOTEL

WEDDINGS





CONGRATULATIONS...

on your forthcoming wedding

ABOUT US

We would like to take this opportunity to congratulate you on your engagement and thank you for considering the Carlton Hotel for your wedding celebration.

The Carlton Hotel designed in a contemporary and modern style combined with a relaxed and comfortable atmosphere, provides the perfect location for your wedding celebration. The hotel is centrally situated for easy access to Ayr and Prestwick and only a 40 minute drive from the city of Glasgow.

The exterior boasts feature wood panelling and impressive glass windows with doors leading onto landscaped gardens, which provide the perfect setting for your wedding photographs.

A unique venue
IN THE HEART
of Prestwick



OUR TEAM

From your first visit until your wedding day our dedicated wedding team will provide a professional, first class service to you and your wedding guests, ensuring you have the perfect day with memories to cherish.

Our wedding co-ordinators will take time to discuss in detail your wedding plans, guiding you through the running of the day. Our aim is to work with you to create your dream wedding, extending our experience and offering suggestions along the way.

MHARENA SUITE

Enjoy exclusive use of our Mharena Suite for your bridal brunch and your pre-wedding bridal preparations for hair, make-up or those final gown adjustments.



LIVE • LAUGH • LOVE



*One cannot think well, love well, sleep well,
if one has not dined well*

YOUR WEDDING INCLUDES

*Red carpet on arrival for you and your
wedding party*

*Personal wedding co-ordinator
and master of ceremonies*

Exclusive use of your chosen function suite

*Personalised seating plan and
wedding menus*

Use of cake stand and knife

White linen tablecloths and napkins

*Complimentary overnight accommodation
for the bride and groom*

— MARRIED AT THE CARLTON —

The Carlton Hotel can offer you the perfect venue for your marriage ceremony for an additional charge within the Barony Suite, alternatively say your vows in front of friends and family in the landscape gardens.

As you make your way down the aisle to the perfect soundtrack of your day, carefully selected suppliers will work in partnership with your wedding co-ordinator to ensure your ceremony is everything you ever dreamed of.

During the planning process we are able to assist with your Wedding Ceremony, Flowers, Minister, Photographs, Piper, Organist and Entertainment.

Please note that legal fees are the sole responsibility of the Bride and Groom.







— WEDDING MENUS —

As important as your wedding ceremony, the wedding breakfast is a focal point of your day.

Our head chef has prepared a selection of wedding menus to choose from and with your wedding co-ordinator you can create a bespoke menu for your guests to enjoy.

Toast your future happiness together with cake cutting celebrations and traditional wedding speeches, catering for up to 200 guests.

— ACCOMMODATION —

Invite your guests to continue their Carlton experience with an overnight stay, taking the time to relax and reflect on the memories of your celebration.

Offering a wide range of well appointed bedrooms, including a luxurious bridal suite, your stay here will be truly unforgettable.



OTHER RAD VENUES



LOCHSIDE

AYRSHIRE

The Multi-Award Winning, Lochside House Hotel & Spa, is a hidden Scottish gem, set in the tranquility of the picturesque Ayrshire countryside.

An Enchanting Location and an unforgettably unique setting offering a wealth of experience from start to finish.

Much More than A Beautiful Wedding Venue, Lochside House Hotel also boasts Luxury Lodges and an outstanding Spa.



RADSTONE

LARKHALL

The Radstone Hotel South Lanarkshire, set in its own extensive grounds, with breathtaking panoramic views of the Clyde Valley.

Be 'wowed' with the stunning foyer, bar, function suites and new wedding gazebo, as well as our beautiful landscaped gardens.



HETLAND HALL

DUMFRIES

The Hetland Hall Hotel, look no further for your big day. The romantic ceremony with beautiful views across the lawns and Solway Firth, we can think of no better setting.

Our Function Suites can play host to your needs, whether it be an intimate day for the most important couple, or a larger, more traditional wedding reception.



DALMENY PARK

GLASGOW

Dalmeny Park is an impeccable Scottish Mansion set amidst several acres of magnificent gardens and grounds.

Located on the south side of Glasgow it is one of Scotland's premier wedding venue's and is the perfect backdrop to capture the best of your wedding day memories.



CARLTON
HOTEL

WEDDING INFORMATION

WHAT YOU'LL FIND INSIDE

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WEDDING CEREMONY

Carlton Hotel Prestwick can offer you an alternative wedding service or ceremony within the hotel, have your wedding flow from your wedding ceremony to your evening reception.

Both civil and religious ceremonies are conducted at the hotel. From the initial meeting through to the date of your wedding our wedding co-ordinator will take time to discuss your wedding plans, guiding you through the running of the day and ensuring that your dreams of that day are made a reality.

All the staff at The Carlton strive to provide the very best service and hospitality. This is achieved in a friendly and welcoming manner, extended to all the guests attending.

LACE MENU

Please choose one starter, two main courses and one dessert option to create your perfect menu

STARTERS

*Carlton Smooth Chicken Liver Pate,
red onion marmalade, toasted garlic and herb bread*

*Duo of Melon,
mango sorbet, seasonal fruits, passion fruit coulis*

*Button Mushroom and Bacon Croustade,
white wine and chive sauce, smoked applewood cheddar*

Choice of Soup from Selector

MAIN COURSE

*Supreme of Chicken filled with Cream Cheese,
garlic and chive cream*

*Poached Fillet of Salmon,
saffron and leek cream*

*Slow Cooked Rump Steak,
Ayrshire bacon and chasseur sauce*

*Julienne of Cajun Vegetables Wrapped in Filo Pastry,
mild curry essence*

DESSERT

*Mandarin Cheesecake,
chantilly cream, chocolate curls*

*Steamed Syrup and Sultana Sponge,
crème anglaise*

*Raspberry Cream Filled Profiteroles,
chocolate sauce, berry ice cream*

*Toffee Banana Pavlova,
vanilla cream*

Tea, Coffee and Homemade Petit Fours with Chocolates and Fudge

All main courses served with choice of gratin or fondant potatoes and fresh garden vegetables

SILK MENU

Please choose one starter, one soup intermediate course, two main courses and one dessert option to create your perfect menu with chef's selection of welcome canapés on arrival.

STARTERS

*Timbale of Haggis, Neeps and Tatties,
peppered whisky jus*

*Seasonal Melon with Prawns,
marie rose, crisp leaves*

*Oak Roast Smoked Salmon,
caper and dill mayonnaise*

*Sesame and Panko Crumbed Goats Cheese
pineapple salsa, piri-iri dressing*

SOUP COURSE

Choice of One Soup From Selector on page 9

MAIN COURSE

*Pan Fried Breast of Chicken,
oatmeal crumbed haggis cake, peppercorn and Drambuie cream*

*Grilled Fillet of Scottish Salmon,
sautéed tiger prawns, citrus beurre blanc*

*Braised Rib-Eye of Beef,
shallot, bacon and black pudding jus*

*Supreme of Chicken Stuffed with a Mushroom Duxelle,
tomato and tarragon jus*

DESSERT

*Bramley Spiced Apple and Pear Crumble,
vanilla custard, cinnamon ice cream*

*White Chocolate and Raspberry Cheesecake,
honeycomb ice cream, raspberry coulis*

*Raspberry Cream Filled Profiteroles,
chocolate sauce, berry ice cream*

*Milk Chocolate and Orange Tart,
vanilla ice cream*

Tea, Coffee and Homemade Petit Fours with Chocolates and Fudge

All main courses served with choice of gratin or fondant potatoes and fresh garden vegetables

VELVET MENU

Please choose one starter, one soup intermediate course, two main courses and one dessert option to create your perfect menu with chef's selection of welcome canapés on arrival

STARTERS

*West Coast Crab Chilli and Coriander Fish Cakes,
thai flavoured dressing, fresh lime*

*Black Pudding and Haggis Tower,
malt whisky cream sauce*

*Lightly Peppered Sliced Smoked Duck Breast,
plum and apple chutney*

*Assiette of Scottish Seafood,
honey roast scottish salmon, smoked salmon cream cheese roulade, chilli
and coriander king prawns, lemon mayonnaise and fresh lemon parcel*

SOUP COURSE

Choice of One Soup From Selector on page 9

MAIN COURSE

*Sole and Salmon Mornay,
herb crumb*

*Roast Sirloin of Scottish Beef,
yorkshire pudding, red wine and button onion gravy*

*Best End of Lamb,
rosemary and thyme jus*

*Succulent Chicken Breast Wrapped in Prosciutto Ham,
cheddar and gruyère filling, asparagus cream*

DESSERT

*Lemon Posset,
fresh raspberries and shortcake*

*Dark Chocolate Cup Filled with White Chocolate Mousse,
red berry compote and vanilla ice cream*

*Selection of Scottish Cheeses,
brie, cheddar and dunfyre blue cheese, highland biscuit selection and spiced fruit chutney*

*Carlton Grand Dessert,
cranachan in a chocolate cup, choux bun with chocolate mousse,
strawberry meringue, chocolate sauce, raspberry coulis*

Tea, Coffee and Homemade Petit Fours with Chocolates and Fudge

All main courses served with choice of gratin or fondant potatoes and fresh garden vegetables

SOUP SELECTOR

Lentil and Ham Hough

Cream of Broccoli and Stilton

Cream of Leek and Potato

Cream of Wild Mushroom and Tarragon

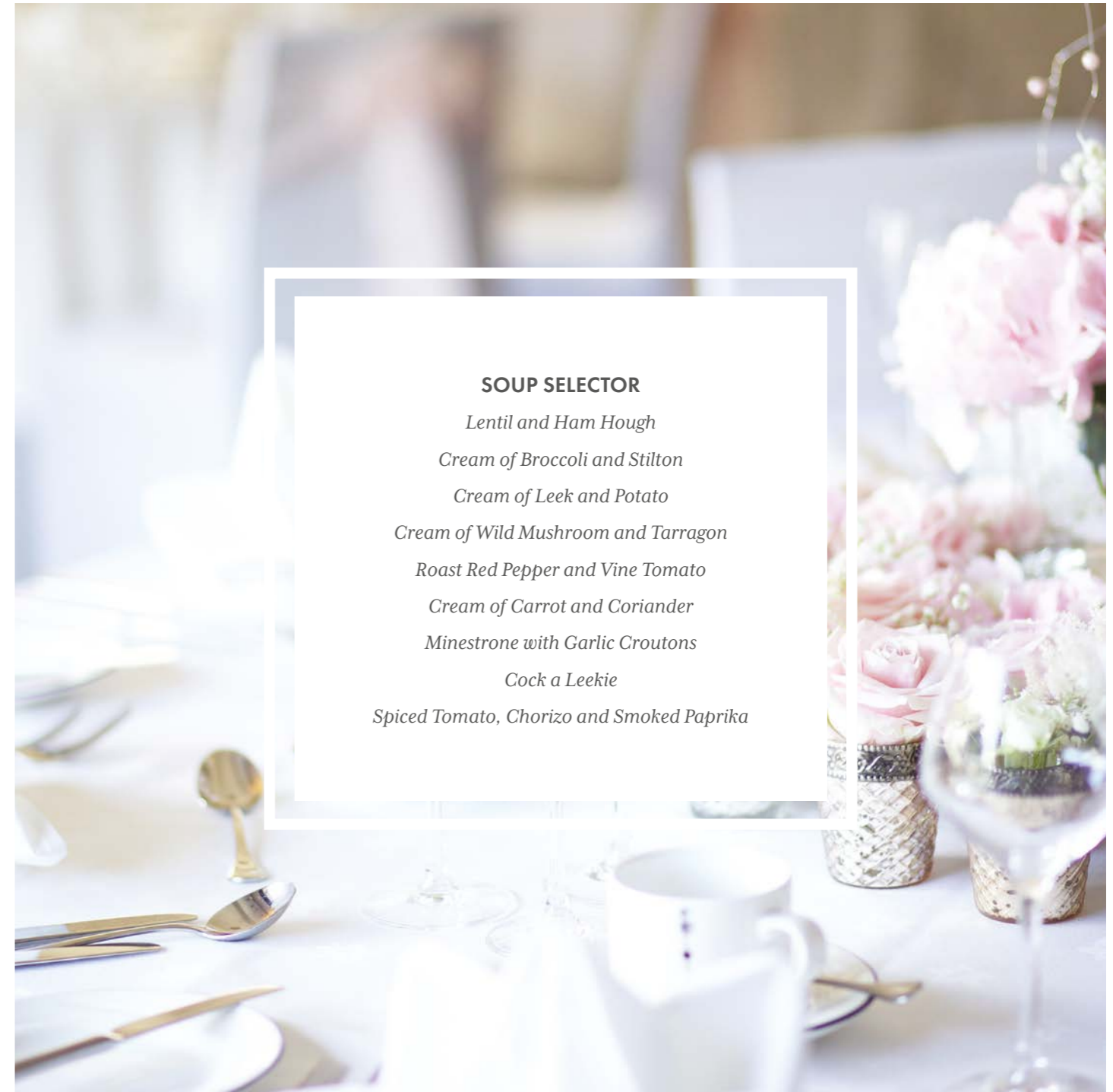
Roast Red Pepper and Vine Tomato

Cream of Carrot and Coriander

Minestrone with Garlic Croutons

Cock a Leekie

Spiced Tomato, Chorizo and Smoked Paprika



DRINKS PACKAGES

The following drinks packages have been created as a guideline, alternatively create your own package and we can cost accordingly.

PACKAGE A

*Glass of Sparkling Wine for Cake Cutting Toast
Glass of House Red, White or Rose Wine with Meal
Drink of Choice for Speech Toast*

PACKAGE B

*Glass of Sparkling Wine for Cake Cutting Toast
Glass of House Red, White or Rose Wine
Plus Top Up with Meal
Drink of Choice for Speech Toast*

PACKAGE C

*Glass of Sparkling Wine or Bottle of Beer after Ceremony
Glass of Sparkling Wine for Cake Cutting Toast
Glass of House Red, White or Rose Wine
Plus Top Up with Meal
Drink of Choice for Speech Toast*

PACKAGE D

*Glass of House Champagne after Ceremony
Glass of Sparkling Wine for Cake Cutting Toast
Glass of House Red, White or Rose Wine
Plus Top Up with Meal
Drink of Choice for Speech Toast*



CANAPÉS

Add a selection of pre-dinner canapés during your
Afternoon Drinks Reception

Canapé Selector

Option 1 – choose 4 from canapé selector

Option 2 – choose 6 from canapé selector

Cottage Pie with Cheddar Mash | Tiger Prawns in filo pastry with Sweet Chilli Dip | Warm Goats Cheese Bruschetta
Mini Yorkshire Pudding with Beef and Horseradish | Chicken Satay Skewers | Haggis Bon Bons with Drambuie Dip
Chicken and Wild Mushroom Vol au Vent

Milk Chocolate dipped Strawberries | Mini Banoffee Pies with Chocolate Curls
Seville Orange Tarts with Chantilly Cream | Baby Cream Meringues



EVENING BUFFET SELECTOR

Evening Reception Buffet Packages

BRONZE - 2 Items from Selector Menu with Tea and Coffee

SILVER - 3 Items from Selector Menu with Tea and Coffee

GOLD - 4 Items from Selector Menu with Tea and Coffee

PLATINUM - 5 Items from Selector Menu with Tea and Coffee

Buffet Selector Menu

Freshly Filled Assorted Sandwiches

Chicken Satay Skewers in a Peanut and Coconut Cream

Oven Baked Sausage Rolls

Vegetable Samosas with a Garlic and Herb Cream (v)

Haggis Pakora with a Yoghurt and Mint Dip

Vegetable or Chicken

Tempura with a Sweet Chilli Dip

Mini Cheeseburger with Tomato Relish

Cajun Spiced Potato Wedges with Sour Cream Dip

Selection of Homemade Mini Pies

Alternative Evening Buffet

Selection of Morning Rolls with Ayrshire Bacon and Square Sliced Sausage

Vegetarian Option of Morning Roll with Potato Scone and Cheese, accompanied with Tea and Coffee.

Bridal Brunch

Indulge in our Bridal Brunch which includes a Selection of Sandwiches, Chocolate Dipped Strawberries and a Glass of Chilled Prosecco, a perfect way to start off the celebrations with your Bridal Party.

Pre-Wedding Dinner

Begin your wedding celebrations early by hosting a Pre-Wedding Dinner in one of our luxurious Private Dining Suites. Choose from our Chef's carefully selected menu or tailor-make your own.

EVENING RECEPTION

This package is available within 12 months of your chosen Wedding date

*Minimum Catering Numbers 120 Guests**

Minimum 150 Saturday during April to September

Available throughout the year with exception of public holidays/events and December

BARONY SUITE ROOM HIRE CHARGE: £500.00

Welcome your guests in style to your wedding celebration at the Carlton Hotel, Prestwick.

Glass of Sparkling Wine or Bottle of Beer on Arrival £3.75 per person

Glass of Chilled Prosecco for your guests on Arrival £4.75 per person

Glass of House Champagne for your guests on Arrival £6.75 per person

CANAPÉS SELECTION BEFORE THE FIRST DANCE:

Option 1 – selection of 4 canapés £3.00 per person

Option 2 – selection of 6 canapés £4.00 per person

Cottage Pie with Cheddar Mash

Tiger Prawns in filo pastry with Sweet Chilli Dip

Mini Yorkshire Pudding with Beef and Horseradish

Chicken Satay Skewers

Haggis Bon Bons with Drambuie

Chicken and Wild Mushroom Vol au Vent

Warm Goats Cheese Bruschetta

Milk Chocolate dipped Strawberries

Mini Banoffee Pies with Chocolate Curls

Seville Orange Tarts with Chantilly Cream

Baby Cream Meringues

CLASSIC

*Oven baked sausage rolls | selection of freshly filled sandwiches
chicken and vegetable tempura
mini honey and thyme chipolatas | tea and coffee served with your wedding cake*

£10.50 per person

EVENING BREAKFAST

*Selection of morning rolls with bacon | square sliced sausage
vegetarian hot cheese and potato scone | cones of chips
tea and coffee served with your wedding cake*

£10.50 per person

AMERICANO

*Mini cheeseburgers, tomato relish | mini chicken burgers, garlic and herb mayonnaise
cajun spiced potato wedges | onion rings, dip selection | selection of mini pizzas
tea and coffee served with your wedding cake*

£12.50 per person

ORIENTAL

*Tandoori chicken pakora, yoghurt and mint dip | vegetable samosas | mini duck spring rolls
oriental and teriyaki chicken skewers | onion bhaji | tea and coffee served with your wedding cake*

£12.50 per person

DELUXE

*Oven baked sausage rolls | chicken and vegetable tempura
mini cheeseburgers, tomato relish | mini duck spring rolls | filo wrapped king prawns
chicken and pepper satay skewers | cones of chips | tea and coffee served with your wedding cake*

£15.50 per person

2019 ALL INCLUSIVE WEDDING PACKAGES

Red Carpet on Arrival
Exclusive use of your Chosen Function Suite
Personal Wedding Co-ordinator and Master of Ceremonies
Personalised seating plan and menus
Use of Cake Stand and Knife
White Linen Tablecloths and Linen Napkins (wedding meal)
Complimentary Honeymoon suite for Bride and Groom
White LED Dancefloor

*3 Course Meal from Lace Menu,
Tea, Coffee, & Petit Fours
Drinks Package A
Evening Buffet (Bronze or Alternative Package)*

White Chair Covers and Choice of Sash Colour for Meal
Choice of Meal Table Centrepieces (based on 10 people per table)
Wedding Cake (2 Tier or 3 Tier depending on numbers)
Wedding Piper for Ceremony, Drinks Reception and Bridal Entrance Meal

From £2750

(based on 40 people)

Additional Adults £65.00 per person
Children £30.00 including soft drinks as per package

*Terms and Conditions**

Package available January – November 2019

*Minimum Numbers of 80 adult day guests apply for Friday & Saturday (April to September),
Minimum Numbers of 40 adult day guests apply for Friday and 60 adults day guests for Saturday.*

2020 ALL INCLUSIVE WEDDING PACKAGES

Red Carpet on Arrival
Exclusive use of your Chosen Function Suite
Personal Wedding Co-ordinator and Master of Ceremonies
Personalised seating plan and menus
Use of Cake Stand and Knife
White Linen Tablecloths and Linen Napkins (wedding meal)
Complimentary Honeymoon suite for Bride and Groom
White LED Dancefloor

*3 Course Meal from Lace Menu,
Tea, Coffee, & Petit Fours
Drinks Package A
Evening Buffet (Bronze or Alternative Package)*

White Chair Covers and Choice of Sash Colour for Meal
Choice of Meal Table Centrepieces (based on 10 people per table)
Wedding Cake (2 Tier or 3 Tier depending on numbers)
Wedding Piper for Ceremony, Drinks Reception and Bridal Entrance Meal

From £3000

(based on 40 people)

Additional Adults £70.00 per person
Children £32.50 including soft drinks as per package

*Terms and Conditions**

Package available January – November 2020

*Minimum Numbers of 80 adult day guests apply for Friday & Saturday (April to September),
Minimum Numbers of 40 adult day guests apply for Friday and 60 adults day guests for Saturday.*

TERMS & CONDITIONS

Confirmation and Deposits

Once you have chosen your wedding date, you may hold this date provisionally for 14 days without obligation. In order to secure this date a deposit of **£300.00** is required together with a signed copy of our terms and conditions. This is followed by a payment of **£700.00** one year prior to your wedding date with a further **£1000.00** payable 3 months prior to your wedding date. These deposit payments are subtracted from the final balance payable.

All payments made to the hotel are non-refundable and non-transferable. Cheques should be made payable to The Carlton Hotel.

Account Payable

A final account based on final guest numbers will be issued and due payable 14 days prior to the wedding date. These numbers must be confirmed no later than 14 days prior to the wedding date. No refund will be issued if there is a reduction in guests numbers within the 14 days prior to the wedding date. Any increase in final guest numbers or additional requests must be confirmed and paid 48 hours prior to the wedding date.

Minimum Numbers

During the months of April to September, any weddings held on a Friday or Saturday require 80 adult day guests. To qualify for promotional package during the months of October to March (excluding peak Christmas dates) minimum numbers of 40 adult day guests apply for Friday and 60 adults day guests for Saturday, alternatively this will be individually priced. Promotional packages are available to **NEW BOOKINGS ONLY**. The numbers are chargeable for the wedding meal and drinks package.

Accommodation

Discounted rates are available for guests attending wedding celebrations within the hotel. Discounted rooms can be reserved by the wedding couple. A room allocation form will be provided by the hotel and returned no later than 12 weeks prior to the wedding date. After this any rooms unallocated will be released to other guests who wish to book the hotel direct. The wedding couple remain liable for all rooms reserved under their guest allocation form and will be charged accordingly for any non-arrival. The rooms on the allocation form are also subject to a 14 day cancellation day policy. Nearer the wedding date the management reserve the right to apply further discounted rates to all available rooms within the hotel for the wedding date. This will be done at the discretion of the management.

General Responsibility

Whilst every effort is made to safeguard the clients property RAD limited do not accept any liability for any loss or damage caused. Nor can the hotel be responsible for wedding gifts or decorations that have been delivered to, or handed over to a member of staff or representative.

Any damage by the client or guests to the hotel grounds or property as a result of vandalism or negligence will be the responsibility of the client or guests.

Strictly no wines, spirits, beverages or food may be brought into the hotel, allocated rooms or grounds by the client or guests for consumption on the premises under any circumstances.

VAT

All prices are inclusive of VAT at the current rate.

The hotel reserves the right to undergo any refurbishment/remodelling that is required to maintain its current 'star rating'.

PRICE LIST

	2019	2020		2019	2020
Lace Menu	£32.50	£34.00	Ceremony Charge	£300.00	£350.00
Silk Menu	£38.50	£40.50	Outside Ceremony Charge	£500.00	£550.00
Velvet Menu	£43.50	£45.50	Mharena Suite Wedding Bridal Preparations	£60.00	£60.00
<i>50% discount for children under 12 years with children under 2 years eating free of charge</i>			Honeymoon Suite Upgrade	£100.00	£100.00
Drinks Package A	£13.75	£14.25	<i>Accommodation (based on 2 people sharing)</i>		
Drinks Package B	£17.00	£17.50	BEDROOMS		
Drinks Package C	£20.00	£21.00	Classic	£85.00	£90.00
Drinks Package D	£22.50	£23.50	Classic Family Room	£100.00	£105.00
Childrens Soft Drinks <i>(per drink based on selected package)</i>	£2.20	£2.20	Additional Adult (per room)	£30.00	£30.00
			CHILDREN/INFANTS		
Canapés Upgrade Package 1	£3.25	£3.50	Children 6-15 years	£15.00	£15.00
Canapés Upgrade Package 2	£4.25	£4.50	Children 0-5 years	F.O.C	F.O.C
Evening Buffet Bronze	£8.50	£9.00	Cot Hire	£10.00	£10.00
Evening Buffet Silver	£10.00	£10.50			
Evening Buffet Gold	£11.50	£12.00			
Evening Buffet Platinum	£13.00	£13.50			
Alternative Evening Buffet	£8.50	£9.00			
Pre-Wedding Dinner	£16.95	£16.95			
Bridal Brunch	£9.95	£9.95			



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