Weddings at The Brander Ladge Hatel

BRANDER LODG





A warm welcome to the stunning The Brander Lodge Hotel

Whether you've been dreaming of your fairytale wedding for years, or decided that now is your time, at The Brander Lodge Hotel we have many years of experience hosting weddings. We understand that choosing the perfect venue is an essential element in making your dream day a reality. We take pride in assisting you with every type of request be it large or small, to ensure your day is unique to you. Our team is trained to a high standard and experienced in all types of service, so you have our reassurance that we will go the extra mile to ensure you and your guests have a wonderful day. We believe that all these little touches will bring your dream wedding to life and we look forward to having the pleasure of hosting your special day at The Brander Lodge Hotel.

The Ideal Setting

The Brander Lodge Hotel is perfectly placed in Bridge of Awe, Taynuilt, a short 20 minutes from Oban. Our picturesque hotel, with cascading hills as your breath-taking backdrop, really is a stunning choice for your special day. There are plenty of private car parking and coach space and easily accessible by rail and air for those guests travelling from further afield.

You can expect a warm Scottish welcome with great food and fine wine, which means you and your guests will enjoy the perfect day you dreamed of in an ideal setting. Beautiful landscaped gardens for capturing those special moments, event space that is stylish, comfortable and neutral in design and comfortable guest rooms ideal for parties with guests travelling from afar.

Begin with a dream, create a memory



Remove the stress...

Accommodation

21 en-suite bedrooms refurbished to the highest standards available to your guests at the following discounted rates. Fully equipped with luxury toiletries, 40" wall mounted flat screen TV's, Mira power showers and more. Each wedding booking has 10 guaranteed rooms booked automatically, contact us to discuss additional accommodation needs.

All rates quoted are on a per room, per night, bed & breakfast basis. Our chalet can sleep up to 8 adults for larger groups.



Guests

At Brander we are delighted to cater for Weddings up to 160+ with a minimum number of 70 for Friday or Saturdays. All children are welcome

Packages

We have an array of Wedding packages for you to choose from to help create the most memorable Wedding day for you, your friends and your family. Whether you are looking for a Winter wonderland or intimate and traditional Wedding, we can do it all.



Master of Ceremonies

A member of our management team will be present on your big day and would be delighted to guide you and your guests through the formalities of the day. Alternatively you may wish to nominate a member of your wedding party to assist with this task.

Table Plan

We can supply menu cards and a table plan for display to show your guests where they are sitting for the wedding breakfast. We also supply white table linen and napkins. Again if you have a particular theme you may wish to do this yourself or get some members of the bridal party to help.

Menus

Our talented team of chefs pride themselves in on preparing the highest quality of dining experience. With this in mind, our wedding packages include a preset menu chosen from our menu selector enclosed. We cater for any special dietary requirements.

Cake Stand & Knife

We can provide the use of a whisky barrel or cake stand and knife. We ask that you liaise with your wedding coordinator in advance of the big day regarding the delivery and set up of your Wedding cake







Exclusively Small & Beautiful

Your own wedding coordinator to guide you through the planning from the very first day 3 course choice menu from our selector Drinks package White chair covers and your choice of colour sash Ceremony room hire Red carpet arrival Master of Ceremonies Post box Printed menus

Based on 20-50 day guests This package is available to book Monday - Thursday

May also be available on select weekends.



Your own wedding coordinator to guide you through the planning from the very first day Red carpet welcome and Master of Ceremonies Ceremony room hire White chair covers with a choice of coloured sash Glass of fizz for the happy couple Choice of arrival drink from selector Toast drink Wine with the Meal <u>3 course choice menu from selector</u> Menus for your table Evening buffet for 70 Guests (3 items) Use of cake stand and knife DJ for the evening reception A complimentary room on the night of the Wedding for the happy couple

Based on 70 day guests



Your own wedding coordinator to guide you through the planning from the very first day Red carpet welcome and Master of Ceremonies Ceremony room hire White chair covers with a choice of coloured sash Piper Place cards and table plan Post Box Glass of fizz for the happy couple Choice of arrival drink from selector or a glass of fizz for guests Glass of Sparkling Wine for the toast drink Wine with the Meal Canapes 4 course choice menu from selector Evening buffet for 70 Guests (3 items) Table centres from our selection Table runners Use of cake stand and knife DJ for the evening reception A complimentary room on the night of the Wedding for the happy couple

Based on 70 day guests

Minter Monderland

The snowflake symbolises freedom and individuality with no two alike. Our Winter Wonderland Wedding is exactly that, unique – just as each happy couple. Based on 70 Daytime guests

Package includes;

Dedicated wedding planner White carpet and Master of Ceremonies Cake knife and stand White chair covers and your choice of coloured sash Table Linen Evening buffet for 70 guests 3 Course meal with tea, coffee and petit fours Snow machine Winter Wonderland Stationery: menus, place cards and table plan Piper DJ for the evening reception Winter Wonderland drinks package Winter Wonderland decorated room Complimentary Bridal Suite Choice of 2 Canapés from the selector

(Starters

Scottish smoked salmon roulade watercress and cucumber salad, lemon and caper mayonnaise Duck and port pate with toasted brioche and tomato chutney Roasted root vegetable broth warm crusty roll

Mains

Paupiette of Norfolk turkey sesame flavoured baton vegetables, duck fat roasted potatoes, sweet cranberry and citrus glaze Braised blade of beef, dauphinoise potatoes, rosemary roasted root vegetables, buttered kale, port wine jus Roast ratatouille tartlet with melting brie rocket salad with aged balsamic dressing served with roast potatoes and vegetables Desserts

Dark chocolate and cherry torte with fudge ice cream Sticky toffee pudding honeycomb ice cream, butterscotch sauce Vanilla and blueberry brulee crisp caramelised sugar top, home baked biscuit

Tea, coffee and petit fours

Drinks Package

Glass of fizz on arrival for the happy couple ½ bottle of house red or white wine per guest during the meal Glass of bubbly for the toasts For your arrival drink for guests please pick from our drinks selector



Arrive for a 6pm candlelit ceremony and enjoy all the below:

Dedicated wedding planner Red or ivory carpet and master of ceremonies Ceremony Room Hire A romantic candlelit ceremony Arrival drinks and canapes Toast drink Chair covers and sashes Mood lighting and star cloth backdrop Resident DJ Evening buffet for all guests A complimentary room for the night of the wedding

Available October to March (excluding December) 70 guests Buffet upgrade options are available, please speak to a member of our sales team.







Wedding Menu Selector

(Starters

Chicken liver parfait, chutney and oatcakes Scottish Salmon gravlax, pickled cucumber, beetroot puree Haggis, neeps & tatties wholegrain whisky sauce Chicken & wild mushroom terrine red onion chutney Ham hock terrine, piccalilli and toasted sourdough Scotch broth Prawn and crayfish cocktail, avocado puree, bloody Mary sauce Salt baked beetroot, goat's cheese mousse pickled vegetables Roasted red pepper hummus, crudités and bread Heritage tomatoes, mozzarella, black olive crumb and basil dressing

Mains

Beef feather blade, creamed mash, kale, roasted carrots, red wine jus Pork belly, apple puree, braised red cabbage, kale and red wine jus Confit Lamb Shoulder, roasted onion purée, burnt leeks, fondant potato, lamb jus Balmoral chicken, neeps and tatties wholegrain whisky sauce Roast chicken breast, roasted potatoes, mixed vegetables and gravy Roast turkey parcels, apricot & thyme stuffing, roast potato, mixed vegetables gravy Baked cod, balsamic cherry tomatoes new potatoes and garlic butter Oven baked Hake, Braised fennel, new potatoes, samphire and crayfish butter Scottish salmon, new potatoes, mixed vegetables and dill sauce Wild mushrooms, truffle and spinach risotto Mushroom, courgette and pepper stroganoff with rice Five bean cassoulet with melted cheddar cheese and salad Vegan chickpea loaf, crispy kale, new potatoes and tomato sauce

Wedding Menu Selector

Desserts

Sticky toffee pudding, toffee sauce and vanilla ice cream Mixed berries cheese cake Lemon posset, almond shortbread Scottish cheese board, (3 cheese) chutney, oatcakes, grapes Vanilla Panna cotta, .mixed berry compote shortbread Chocolate torte, clotted cream Trio of chocolate, chocolate mousse , chocolate brownie and chocolate orange cheese cake Lemon tart with raspberry compote Vanilla & Cider poached pear, almond shortbread Chocolate pave, chocolate soil, cherry compote

Canapé Menu Selector

Basil bruschetta, sun-blushed tomato and Mozzarella Sottish smoke salmon cream cheese and chive on rye bread Chicken and truffle liver parfait on crouton Sesame and honey glazed mini sausage Smoke haddock quail scotch egg Pork and black pudding quail scotch egg Mini Yorkshire pudding roast beef Mini fish and chips Haggis bonbons Mini bruschetta tomato and garlic tapenade

Four items per person for £7.50 per person

Children's Menu (Selector

(Starters

Garlic bread Melon and strawberries Soup of the day

Main Courses

Homemade chicken goujons with side salad, tomato sauce and fries Penne pasta with tomato and basil sauce with garlic bread Our own cheese and tomato pizza with side salad and fries Roast chicken breast, mashed potato and peas with gravy Burger with fries and side salad

Dessert

Fruit salad of melon, raspberries and strawberries Sticky toffee pudding with vanilla ice cream Chocolate Salted Caramel Torte and chocolate ice cream

Please pick 2 dishes per course Starters/ Main Courses/ Dessert



Sandwiches; Honey roast ham and tomato chutney Coronation chicken, cheddar cheese and red onion, tuna mayonnaise , roast beef and horseradish Mini pork pies with pickle Vegetable spring rolls Memphis style BBQ baby back ribs Burnt ends BBQ chicken wing Pulled pork Burgers and chips Mini Fish and chips Sausage rolls Chicken curry and rice Chickpea and spinach curry and rice Beef or veggie Lasagne Cottage pie Bacon or sausage baps Cajun spiced chicken kebabs Chicken goujons garlic mayo Pizzas: Mozzarella, tomato & basil, sweet chilli chicken, red onion & peppers sweet chilli geggie pizza, peppers, red onion, mushroom, tomato

4 items for £8.95 per person, additional items £1.95 per person or Hog Roast or BBQ in May, June, July, August and September Supplement of £6.00 per person

Allergen information available on request for all menus

The Brander Lodge Wedding Tariff

The Etive Package Additional Guests	2021 £5,430.00 £65.00	2022 £5,575.00 £71.00	2023 £6,150.00 £73.00
Small & Beautiful	£58.00 pp	£60.00pp	£62.00pp
The Brander Package Additional Guests	£7,675.00 £82.50	£7,900.00 £85.00	£8,160.00 £87.00
Winter Wonderland Supplement for Hogmanay & NY Additional Guests	£6,130.00 £1000.00 £80.00	£6,320.00 £1000.00 £82.50	£6,520.00 £1000.00 £85.00
Twilight Package		Sun – Thurs £3,225.00 Fri – Sat £3,825.00 additional guest £29pp	Sun – Thurs £3,325.00 Fri – Sat £3,925.00 additional guest £30pp

Children will be charged as follows: up to 1yr FREE | From 1-14yrs old £25.00 on all packages



Where magical moments, meet memorable one's



The Brander Lodge Hotel and Bistro www.branderlodge.com

