

# Exclusively Yours...

## Your Special Day

Firstly, Congratulations on your engagement and thank you for your enquiry regarding your forthcoming Wedding Reception. Our wedding information is enclosed.

Kincaid House, set in seven acres of scenic woodland at the foot of the Campsie Fells, is a Grade A listed building and has many enchanting features making it the perfect setting for your wedding.

We are a long established family run business and pride ourselves in the special care and attention provided to ensure you have the perfect day.

We offer Exclusive Use of the House; this includes private hire of our Conservatory, Lennox Room, Drawing Room, Lounge & Garden.

Please accept our invitation to come along to the hotel and meet with one of the management team, who will be delighted to let you view our facilities and discuss your requirements.

Best wishes,  
Wedding Team

# Kincaid House

The greater part of the present building was reconstructed around 1812 to the designs of David Hamilton who was the architect responsible, at a later date, for Lennox castle & the High Church of Campsie.

**David Hamilton's work at the Kincaid can be** seen in the eastern block of the hotel & is said to have been inspired by the Castle of Inveraray, Argyllshire. This block has a central staircase under a square tower and four corner turrets.

The older portions of the house adjoin the north part of the west side of the main block. They comprise, on the south, the remains of the original house believed to date from 1690 and to the north of this, an addition of the mid-18<sup>th</sup> century.

During restoration it was discovered that the 1812 addition was built over an earlier structure, as yet undated.

Kincaid House was the residence of the family of **“Kincaid of that Ilk”, who formerly occupied** an older house, Kyncade Tower, on the same site.

# Your Wedding Service

We offer the facility to be married within the hotel.

## Conservatory

Our large Conservatory with picturesque views of our extensive secluded gardens and red carpeted aisle is ideal with a maximum capacity of 100 guests.



## Garden

Our large secluded garden can accommodate up to 100 guests, weather permitting of course!





## All Inclusive Exclusive Use Package

**For 80 day guests, plus an  
additional 50 evening guests**

2020 Sunday to Friday	£6,395
2020 Saturday	£6,895
2021 Sunday to Friday	£6,395
2021, Saturday	£6,895
2022 Sunday to Friday	£6,895
2022 Saturday	£7,395

**For 60 day guests, plus an  
additional 50 evening guests**

2020 Sunday to Friday	£5,495
2020 Saturday	£5,995
2020 Sunday to Friday	£5,495
2020 Saturday	£5,995
2022 Sunday to Friday	£5,995
2022 Saturday	£6,495

This package is for Exclusive Use, thus  
Bride & Groom and guests have  
private use of the Conservatory,  
Lounge, Drawing Room, Lennox  
Room and Garden for the day.

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## Wedding Package

Dedicated wedding coordinator on hand to help plan your special day

Red carpet arrival

Traditional piper

Glass of Prosecco for guests on arrival

Canapés for guests on arrival

Chair covers with your choice of sash colour for reception

Master of ceremonies to guide you through your day

Three course wedding breakfast plus coffee & shortbread

Glass of Prosecco for speeches

Glass of house wine with meal

Crisp white table cloths and linen napkins

Personalised menus, place cards and table plan

Birdcage wedding card Post box

Beautiful five-arm silver candelabras for centrepieces

Evening buffet for all guests, including tea & coffee

Cake stand & knife

Bridal suite and full Scottish breakfast the next morning

Use of large secluded gardens for photographs

### **Option available to upgrade elements of package (supplements apply)**

Ceremonies can be held at the hotel in either the Conservatory or Garden for an additional cost of £400.

Any additional guests will be charged a supplement of £45 per day guest and £6.95 per evening guest.

A late licence is available upon request for the fee of £35.00.

This package is available for any new weddings booked. Please note a surcharge may be applicable on Bank Holidays.

Excludes 24th, 25th, 31st December, 1st January, 14th February.

**Maximum Capacity: 100 day/180 evening**

# Menu Selector

## Included in the Package:

Please select one of the following for each course:

### Starter

- Traditional lentil & carrot soup
- Fantail of seasonal melon with wild berry compote & natural yoghurt sorbet
- Prawn cocktail with marie rose sauce (£2 supplement)
- Tomato and basil soup
- Fresh salad leaves with Caesar dressing and crisp croutons

### Main Course

- Braised rump of scotch beef with smoked Ayrshire bacon & red wine jus
  - Roast breast of chicken chasseur
  - Roast breast of chicken with a tarragon & mushroom cream
  - Kincaid steak pie
  - Braised rump of scotch beef with a soft peppercorn sauce
- All main courses are served with chef's potatoes & seasonal vegetables**

### Dessert

- Baked vanilla cheesecake with raspberry coulis
- Chocolate gateau with chantilly cream
- Assiette of fresh fruits with a passion fruit mascarpone
- Dark chocolate tart with stem ginger ice cream
- Trio of local ice cream

## Upgrade option

Select 2 options for each course from the above for an additional £4 per adult (please note where prawn cocktail is selected as an option it is an additional £6 per adult)

# Suggested Menu Upgrades

## McDonald

Goats cheese mousse  
with beetroot carpaccio, pine nut & sherry vinegar dressing

Potato, roast garlic & thyme soup

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Roast shoulder of pork  
with potato gratin, caramelised baby onions & sage jus  
Baked Highland salmon with braised leeks, roast baby potatoes, vermouth & chive butter sauce

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Strawberry & honey cream pavlova  
Cherry bakewell tart with cherry sorbet

**£10 per head supplement**

## Murray

Baby asparagus salad  
with marinated feta & home dried tomato  
Ham hock terrine with parsley jelly & yellow pea puree

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Braised fillet of lamb  
with roast root vegetables & buttered mash  
Pan fried supreme of chicken with creamed cabbage & bacon,  
roast shallots & marsala wine jus

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Crisp apple tart with apple sorbet & apricot sauce  
Chocolate mousse  
with hazelnut ice & crumble and chocolate sauce

**£14 per head supplement**

## Lennox

Cullen skink – smoked haddock, potato & leek soup

**Haggis neeps n' tatties, wi a drap o' drambuie**

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Roast sirloin of Highland beef  
with local ale jus and grain mustard mash

Thyme roast salmon  
with mussel stovies, confit tomato & crushed peas

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Raspberry cranachan with an oatmeal & honey biscuit

Warmed treacle tart

with whisky infused oranges & vanilla ice cream

**£17.00 per head supplement**

## Kincaid

Oak smoked salmon  
with a caper & egg dressing, rye bread crouton & crab salad

Chicken liver, foie gras & ham hock terrine

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Fillet of Highland beef with pomme mousseline, spinach,  
mushroom duxelle & truffle jus

Baked boneless sea bass  
with dauphinoise potato, langoustine bisque & fresh greens

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Champagne jelly with lavender roast peach,  
white peach coulis & vanilla Chantilly (s)

Oatmeal panna cotta  
with ginger poached pear

**£21 per head supplement**



The number and choice of courses of a menu may be altered to suit your specific requirements, or if you have your own particular menu in mind, we would be delighted to discuss this with you.

Your choice of sorbet can be added as an intermediate course at £2.95 per person.

## Scottish Canapés Included in the Package ~ 3 per person~

**Canapés are left to chef's discretion, but would typically include:**

Warmed tartlet of peat smoked haddock with Arran mustard;

Smoked salmon with dill pickle & crème fraiche;

Mini toast with black pudding & caramelised apple;

Tart of Lanark blue cheese with bacon;

Venison & cranberry oatcakes

**Haggis bon bon's**

**Additional canapes ~ £1.75 per canapé**

**Petit fours ~ £1.75 per petit four**

# Evening Buffet Selector

## Included in the Package :

Selection of sandwiches & sausage rolls  
*or* hot filled rolls (sausage & bacon)

## Suggested Buffet Upgrades

### Countess

Selection of sandwiches, sausage rolls, vol au vents, pizza slices, vegetable pakora & chicken drumsticks

**£5.00 per head supplement**

### Duchess

Cold fork main course buffet

**£9.00 per head supplement**

### Sample Fork Buffet Menu

Roast Beef / Lamb, Honey Roast Ham, Breast of Turkey, Venison Pate, Atlantic Prawns, Fragrant Cous Cous, Tuna and Sweetcorn, Pasta Dishes, Variety of Salad Dishes, Baby Roast Potatoes

All buffet prices include tea & coffee

## Wedding Drinks Included in the Package :

Glass of Prosecco for guests on arrival

Glass of Prosecco for speeches

Glass of house wine with meal

Offer guests top ups of Prosecco to a limit of  
your choosing @ £19.65 per bottle.

Prosecco can be substituted with Champagne  
for a supplement.

An extensive list of carefully selected wines  
balancing quality & affordability is also  
available.

The glass of wine included in the package can  
be substituted with your choice of bottles of  
wine on the table for a supplement.

Kincaid House does not offer corkage.

# Stay in Comfort

The traditional Kincaid interiors convey an ambience of warmth and elegance, whilst retaining the historic character of the original building.

Our spacious en-suite bedrooms are beautifully decorated and furnished and offer modern facilities and tea and coffee making facilities. Our rooms consist of four superior twin/family rooms, and five standard doubles.

## Accommodation Tariff 2020

### Bed & Breakfast

Prices quoted are per room

Superior Twin/Double	£109.00
Used for Single occupancy	£85.00
Standard Double	£99.00
Used for Single occupancy	£75.00
Family Room	£129.00

# Terms & Conditions

1. Your provisional booking will be held for a maximum of 14 days (unless otherwise agreed) and does not offer any guarantee of availability.
2. Reservations can only be confirmed upon payment of a non-returnable deposit of £500
3. A further £1000 non-returnable deposit is required 6 months prior to your date.
4. Approximately 4 weeks prior to your wedding, a
5. meeting to finalise details is recommended, at which time a final invoice is made requiring payment. Deposits paid will be deducted from the final account.
6. Please note prices for upgrades are subject to review in January of each year.
7. Prices are subject to change due to any alterations in the rate of VAT or any other government levy imposed on the hotel.
8. Prices for upgrades are charged for the year of the wedding, not the year booked, unless otherwise agreed.
9. Kincaid House shall not accept responsibility for any gifts, cards, etc., which may be left after the wedding reception. Any leftover items such as wedding cake, favours, etc., must be uplifted on the morning after the wedding.
10. For ceremonies held at the hotel, the Bride & Groom are responsible for the booking of the Registrar/ Celebrant/Minister, etc. & all legal requirements. Please contact the Kirkintilloch Registration Services: 0141 578 8020
11. Any wedding cancelled within 3 months prior to the wedding date is due to pay 50% of the overall estimated total
12. Any wedding cancelled 1 month or less prior to the wedding date is liable to pay the full balance.