

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 and 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-18th 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

2023 Sunday to Friday	£7,395
2023 Saturday	£7,895
2024 Sunday to Friday	£7,895
2024 Saturday	£8,395
2025 Sunday to Friday	£7,895
2025 Saturday	£8,395

For 60 day guests, plus an
additional 50 evening guests

2023 Sunday to Friday	£6,495
2023 Saturday	£6,995
2024 Sunday to Friday	£6,995
2024 Saturday	£7,495
2025 Sunday to Friday	£6,995
2025 Saturday	£7,495

This package is for Exclusive Use;
weddings have private use of the
Conservatory, Lounge, Drawing
Room, Lennox Room and Garden

Exclusively Yours...

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 meal plus coffee & short-bread

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

Bridal wedding card Post box

Beautiful five-arm silver candelabras for centre-pieces

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 £50.00.

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:

Star ter

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 pepper corn
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
purée

= = =

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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Filet 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
fraîche;

Mini toast with black pudding & caramel-
ised 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, Fr
agr ant Cous Cous, Tuna and Sweetcorn, Pas
ta 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 2023

Bed & Breakfast

Prices quoted are per room

Superior Twin/Double	£139.00
Used for Single occupancy	£109.00
Standard Double	£129.00
Used for Single occupancy	£99.00
Family Room	£159.00

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 over all estimated total
12. Any wedding cancelled 1 month or less prior to the wedding date is liable to pay the full balance.