

Introduction

Lochside House Hotel was originally built in the 19th century as a personal shooting lodge for the Marquis of Bute, Throughout the years it has grown in stature and now sits proudly on the banks of the loch of the lowes within well developed and mature landscaped gardens boasting spectacular views of the Ayrshire country side, Afton hills and adjacent nine hole golf course.

Lochside has picture windows with panoramic views of ever changing seasons. French doors lead out onto spacious patio areas where breathtaking scenery can be enjoyed late into the evening.

Look no further than the gardens at Lochside for your photographic memories with the spectacular views providing a stunning backdrop for the perfect photo opportunity.

Within Lochside there is a choice of suites from the spacious Lochview suite for up to 220 guests or the equally grand Glen Caol Suite for up to 180 guests. Alternatively we have two more intimate rooms to offer, the Nithsdale and Aaron Suites accommodating from up to 50 and 20 guests respectively.

We would be delighted to have the pleasure of your company on this your Wedding Day.



Chefs' Suggested Menus

Your banquet awaits. Our Head Chef has created menus for you to choose from. However we understand the individual nature of every occasion and would be more than happy to assist with creating an alternative menu of your choice. Our banqueting team ensure attention to detail and will be on hand to look after your guests in a warm and professional manner.

Menu 1

Chilled Fantail of Melon with seasonal
soft Fruits and Mango Syrup

Cream of Tomato Soup with fresh garden mint

Loin of Pork with Apricot stuffing
Coated in a Cider Sauce

Darne of Scottish Salmon
in a Garlic and Chive Cream

Home-made profiteroles filled with cream
smothered with a chocolate sauce

Tea and Coffee with Petit Feurs

Menu 2

Lochside Chicken liver Parfait
Served with toasted garlic bread and pear compote

Traditional Scotch Broth

Pan-fried breast of chicken coated in
Lochside mushroom and cream sauce

Haddock poached with White wine and herbs
topped with a smoked cheese sauce

Brandy Snap Basket filled with fresh strawberries
topped with vanilla ice-cream
set on a wild berry caramel

Tea and Coffee with Petit Feurs

Menu 3

Succulent Prawns on a bed of seasonal
leaves topped with Lime and Coriander Marie rose sauce

Cream of Mushroom and Cracked Black Pepper Soup

Braised Rib eye steak with
Bacon Lardons and Shallot Jus

Succulent breast of chicken wrapped with Ayrshire bacon
coated with a Tomato Coulis

Lemon Cheesecake set on a Citrus Coulis
with Chantilly cream

Tea and Coffee with Petit Feurs

All menus are served with Duchess Potatoes and Chefs' selection of market vegetables



Wedding Packages

Wedding Menu packages include...

- Red Carpet on Arrival
- Pre-Dinner Canapes
- Exclusive use of your chosen Function Suite
- Personal Wedding Co-ordinator
- Master of Ceremonies
- Personalised Seating Plan
- Wedding Menus
- Use of Cake Stand and Knife
- White Linen Tablecloths and Napkins
- Complimentary Executive Double Room for Bride & Groom on Wedding Night

Married at Lochside

Lochside House Hotel can offer you the alternative venue for your marriage ceremony for an additional charge. This includes use of your chosen suite with two pedestal flower arrangements. Please note that registrar or legal fees are still the sole responsibility of the bride and groom.

Honeymoon Upgrade

Up-grade to your choice of Honeymoon Suite at an additional cost, with flowers, chocolates and sparkling wine delivered to your room.

Sunday and Midweek Weddings

No minimum numbers apply with discounted rates available we would be delighted to provide a quotation.

With the help of our experienced Wedding Co-ordinator your individual needs will be discussed in depth to ensure the perfect day.

Evening Buffet, Drinks and Welcome Packages

The following drink packages have been created as a guideline.
Alternatively create your own which can be costed accordingly.

Package A

Glass of sparkling wine for cake cutting toast

Glass of red or white house wine with meal

Drink of choice for speech toast

Package B

Glass of sparkling wine for cake cutting toast

Glass of red or white house wine plus top up with meal

Drink of choice for speech toast

Package C

Glass of Sparkling Wine to welcome your guests

Glass of sparkling wine for cake cutting toast

Glass of red or white house wine plus a top up with meal

Drink of choice for speech toast

Package D

Glass of Bucks Fizz to welcome your guests

Glass of house Champagne for cake cutting toast

Glass of red or white house wine plus a top up with meal

Drink of choice for speech toast

Package E

Glass of house pink Champagne to welcome your guests

Glass of house Champagne for cake cutting toast

Glass of red or white house wine plus a top up with meal

Glass of house Champagne for speech toast

The times at which your drink of choice is served may vary due to the running order of the day.
Your Wedding Co-ordinator will discuss the timing with you.

Additional Welcome Packages

Delight your guests with miniature delicacies, served whilst friends and family mingle on the terrace and lounges during the photographs

Savoury

Mini Haggis bites, Smoked Salmon Roulade, Toasted brioche with chicken liver parfait, Baked filo parcels with goats cheese

Sweet

Mini fruit kebabs, Homemade tablet, Liquor Truffles, Chocolate Dipped Strawberries.

Evening Buffet packages

Bronze: Freshly filled bridge rolls, 1 item from selector, plus Tea and Coffee

Gold: Freshly filled bridge rolls, 3 items from selector, plus tea and coffee

Silver: Freshly filled bridge rolls, 2 items from selector, plus tea and coffee

Platinum: Freshly filled bridge rolls, 4 items from selector, plus tea and coffee

Evening Buffet Selector

- Oven Baked sausage rolls.
- Chicken Pakora with a spicy eastern dip.
- Beignets of Haggis with a coarse grain whisky dip
- Breaded Chicken Goujons with Lemon pepper mayonaise
- Vegetable Samosas with sweet chilli sauce. (v)
- Seasoned Chicken Drumsticks.
- Black Pudding Fritters with a cracked Black Pepper dip
- Onion Bhajji with a salsa dip. (v)

Alternative Evening Buffet

Selection of Rolls with Ayrshire bacon and square sliced Sausage plus Tea and Coffee

Chefs' Suggested Menus

Menu 4

Ogen melon and Parma ham
with fresh pineapple

Cream of Parsnip and Curry Soup
topped with crème fraiche

Breast of Chicken stuffed with Haggis on a brandy and
peppercorn cream

Roast Gigot of Lamb Coated in
a garden Mint and Berry Jus

Home-made sticky toffee pudding served
with butterscotch sauce and vanilla ice-cream

Tea and Coffee with Petit Feurs

Menu 5

Roulade of Cajun chicken edged
with a mild curry dressing

Traditional Lentil Soup

Roast Sirloin of Scottish Beef
with Yorkshire Pudding and a red wine jus

Scottish Salmon stuffed with prawns and melting Brie
coated in a Parsley sauce

Raspberry Delice served with fresh pouring cream

Tea and Coffee with Petit Feurs

Menu 6

Oak Roast Smoked Salmon with a chilled
Lemon and Dill Mayonnaise

Carrot and Coriander Soup served with Herb cream

Pan fried Medallions of Scotch Beef Fillet
with an Arran Mustard Jus

Baked Filo envelope of chicken stuffed with smoked
cheese masked with a herb cream

Lochside Grande Dessert Platter of Lemon Syllabub,
raspberry and chocolate Terrine, Caramel Cheesecake,
Chocolate dipped Strawberries and Pouring Cream

Tea and Coffee with Petit Feurs

All menus are served with Duchess Potatoes and Chefs' selection of market vegetables

Vegetarian Options

Mushroom Stroganoff with braised rice

*Melange of Peppers with Penne Pasta, bound in a
Tomato Concasse.*

Vegetable Wellington with a spicy Ratatouille

*Baked Pepper filled with Mushroom Risotto on a
cheddar and Chive Cream.*

*Crisp Vegetable Stir-fry with Noodles
and Hoi-Sin Sauce.*

*Oven Roasted Kebabs on a mild curry cream
and steamed rice.*

*Filo tart of Cherry Tomato, Goats Cheese and Red Onion
on a Tomato and Garlic Sauce.*

If any of your guests have special dietary requirements we will be happy to assist in offering alternative dishes

Confirmation & Deposits

Once you have chosen your day you may hold this date provisionally for 14 days without obligation. In order to secure this date a deposit of £300 is required together with a letter of confirmation. This is followed by a payment of £700 one year prior to your wedding with a further £1000 payable 3 months before.

All payments made to the hotel are non-refundable and non-transferable Cheques should be made payable to Lochside House Hotel (please note that credit card payments are subject to a 4% surcharge)

Accounts Payable

An estimated account based on final numbers given will be raised and due payable 14 days in advance of the wedding. These numbers must be confirmed no later than 7 days prior with any refund due issued after the wedding day.

Room Supplements

Friday and Saturday bookings between the months of May and September (inclusive) Require a minimum of 80 adults attending the wedding.

Should your numbers drop below the required amount 80 adults are still chargeable at your chosen menu cost.

Accommodation

Discounted rates are available for guests attending celebrations within the hotel. Rooms can be reserved by the bride and groom. A rooming list will be provided for guest allocation, (names and contact details) which should be returned to the hotel no later than 12 weeks prior to the wedding date. After this time any rooms un-allocated will be released to any other guests who wish to contact the hotel directly. The Bride and Groom remain liable for all rooms reserved under their guest allocation and will be charged accordingly for any non arrival.

Wedding Packages

2009

Menu 1	£31.50
Menu 2	£33.50
Menu 3	£36.50
Menu 4	£38.95
Menu 5	£41.95
Menu 6	£46.95

50% discount for children under 12yrs
with children under 2yrs eating free of charge

Drinks Package A	£9.50
Drinks Package B	£12.25
Drinks Package C	£14.75
Drinks Package D	£18.95
Drinks Package E	£24.50

Welcome Package Savoury	£4.25
Welcome Package Sweet	£4.00

Evening Buffet Bronze	£5.75
Evening Buffet Silver	£7.25
Evening Buffet Gold	£8.95
Evening Buffet Platinum	£10.50
Alternative Evening Buffet	£5.75

Ceremony Charge	£300.00
Honeymoon Upgrade	£85.00

Accommodation

2009

Single	£65.00
Double/Twin	£95.00
Suites	£120.00
Cottage (4 sharing)	£180.00
additional adult per room	£42.50

Children sharing with 2 adults

0-5 years free (cot or bed supplied £10)

6-15 years	£15.00
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Amenities

Lochside has comfortable bar & restaurant facilities overlooking the Lochs and gardens, these serve a wide range of food and beverages including a Taste of Ayrshire selection and extensive wine list, spirits and malts.

Accommodation comprises of 17 en-suite bedrooms and 3 cottage suites (set within the grounds of Lochside).

The hotel has car parking facilities for up to 200 cars. Coach parking and turning can also be accommodated. Full disabled access is available throughout the hotel with lift access to first floor.

We are also able to offer our sister Hotels to your wedding guests as alternative accommodation, the Royal Hotel based within Cumnock offers 9 tastefully decorated en-suite bedrooms. While the Carlton Hotel, close to Prestwick International Airport offers 40 contemporary and modern en-suite bedrooms both including family accommodation.

These can provide an ideal base for your wedding party who may be extending their stay to visit the sights of Ayrshire.

At all Hotels in the RAD group your wedding guests will receive discounted wedding rates.

Location and directions for Lochside

From Dumfries approx. 40 miles.

- ❖ Take A76 Northbound for Kilmarnock.
- ❖ Passing through Thornhill, Sanquhar, Kirkconnel and New Cumnock, Lochside is situated on the left after the Golf Course.

From Glasgow approx 40 miles.

- ❖ Take M77 to Kilmarnock.
- ❖ At Q8 Bellfield roundabout take A76 for Dumfries, pass through Mauchline, bypass Auchinleck and Cumnock heading towards New Cumnock, Lochside is situated on the right before the Golf Course.

Prestwick Int. Airport	35mins
Glasgow Int. Airport	50mins
Dumfries	1 hour
Glasgow City Centre	1 hour
Edinburgh	1.5 hours

