

Fairmont

ST ANDREWS, SCOTLAND

WEDDING
PACKAGE MENUS
2011

GENERAL INFORMATION..... 3

GENERAL INFORMATION

Guarantees

When arranging private functions, the attendance must be specified and communicated to the Resort by 11:00 am, three business days (72 hours) prior to the function date. This number will be considered a guarantee, not subject to reduction and charges will be based accordingly. If the guarantee is not given to the Resort by 11:00 am on the date that it is due, the Resort shall use the “guaranteed number” as the final guarantee. It is your responsibility to provide your Event Manager with the total guaranteed meal covers. The Resort will not assume any responsibility for selling and/or collecting meal tickets.

Banquet Menu Prices

Banquet Menu prices are subject to change. Final menu prices will be confirmed up to six months in advance of your scheduled functions.

Missed Meals

The Resort will not be responsible for individually missed meals, nor will it offer a credit for the same.

Choice Menus

Should you require a Choice Menu for your Event please refer to specially designed “Fairmont Signature Menus”

Additional Service Staff

Additional service staff can be made available for your specific needs at the rate of £15 per labour hour. Please consult your Event Manager for further information.

Security

The Fairmont St Andrews will not assume responsibility for the damage or loss of any merchandise or articles brought into the Resort, or for any item left unattended. With advanced notice, your Event Manager can assist you in arranging for security officers. For certain events, the Resort may require that security officers be provided at the client’s expense.

Shipments

Shipments may be delivered to the Resort and received by our security department, which is located at the loading bay at the rear of the hotel. No deliveries will be received at the Front Desk or Concierge. Any Goods and Materials left at the Resort must be collected within thirty (30) days after the event; otherwise the remaining will be discarded. When sending packages to the Resort, please address as follows:

(Event Manager)

Fairmont St Andrews

St Andrews, Fife

Scotland KY16 8PN

Attn: (Recipient’s name, conference name and date of function)

Food and Beverage

Guests may bring no food or beverage items from external sources, other than the resorts preferred suppliers, onto hotel premises for consumption.

There will be a Bartender Fee of £50.00 applied to all events that do not meet a £500.00 minimum beverage spend.

Foodborne Illness

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs, may increase the risk of Foodborne Illness, especially if you have certain medical conditions.

Special Dietary Requirements

Our staff will be happy to assist you with any special dietary requirements. Vegetarian menus are available or can be custom designed accordingly. Please discuss these special needs with your Event Manager. Should the hotel not be notified of any dietary requirements it will make every attempt to accommodate guests on the night who require a special menu. Please note that there may be a time delay whilst the food is being prepared and that a £15.00 supplement per menu will be added to the final invoice.

Entertainment and Décor

The ambiance of your event can be enhanced with the creative touch of fresh flowers, linens, themed décor and entertainment. Your Event Manager will be pleased to help you with the requirements. Should you choose your own sources, please supply us with a list of your vendors so that we may assist them in servicing your needs. All decorations or displays brought into the Resort must be approved prior to arrival and coordinated through your Event Manager.

The Resort will not permit the affixing of anything to the walls, floors, carpet, doors, windows or ceiling throughout the property.

Please note should you decide to make use of Confetti Canons or any Glitter material, a cleaning fee of £300 for events held in the Atrium will apply, and for all other Function Rooms a cleaning fee of £150 will apply.

Smoking

Smoking is not permitted in the conference centre or any public areas.

Damages

The host agrees to be responsible for any damages incurred to the premises or any other area of the Resort by the host, his guests, independent contractors or other agents that are under the host's control, or the control of any independent contractor hired by the host while on the premises.

Audio/Visual

Fairmont St Andrews is pleased to have Tapestry AV as the preferred audio visual provider for our customers. Tapestry AV has provided outstanding service for conventions, meetings, and special events across the United Kingdom, Europe and Dubai. Tapestry AV can provide you with the latest technical equipment from basic to specialized audio, video and lighting, along with professionally trained technicians, which will provide on-site support for your event. Rates, information, and technical policies are available upon request.

Please contact your Event manager for further information.

Kinkell Barn Catered Events

Catered events held at Kinkell Barn will incur an additional £12.00 per person labour fee due to an increase in coordination and labor logistics. Please contact your Event Manager for further details and rental fees for the Kinkell Barn.

Function Rooms

Function rooms are assigned by the Resort according to the guaranteed minimum number of guests anticipated. Room's names are confirmed one month prior to your event. The Resort reserves the right to change groups to a room more suitable for the attendance, with the client's notification, if attendance levels increase or decrease. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking.

MENU SELECTION ~ 1

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Please choose from the following to create a three (3) course Wedding Breakfast menu

An additional course can be added for £8.50 per person

Soups

Butternut Squash

Double Cream of Tomato

Lentil & Bean Bouillon

Starters

Tomato, Cucumber & Fresh Mozzarella Caprese, Honey Balsamic Dressing

Cous Cous Greek Salad Terrine, Red Wine Dressing

Tian of Haggis, Neeps & Champit Tatties with Arran Mustard & Whisky Brose Sauce

Smoked Fish Tasting, Crème Fraîche, Toasted Pita Twists

Main Courses

Peppered Pork Fillet with Butternut Puree, Glazed Baby Carrots & Mustard Mash Potato

Seared Chicken Breast with Tomato & Mozzarella Gratin

Grilled Breast of Rosemary Chicken, Blue Cheese Polenta, Ratatouille

Confit of Guinea Fowl Leg, Carrot & Vanilla Puree, Spicy Puy Lentils & Peanut Coated Pork Cheek

Seared Fillet of Scottish Salmon, Herb Flavoured New Potatoes

Desserts

Apple & Pear Lattice, Coffee Sauce

Baked Lemon Torte, Vanilla Cream, Pear Relish

Banana Banoffi Tart, Berry Sauce

Classic Sherry Trifle, Nut Florentine

MENU SELECTION ~ 2

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Please choose from the following to create a three (3) course Wedding Breakfast menu

An additional course can be added for £8.50 per person

Soups

Cream of Mushroom

Tomato Broth with Paysanne of Green Vegetables

Cream of Asparagus Soup, Herb Croutons

Starters

Haddock Fish Cakes, Crème Fraîche, Micro Salad

Wild Forest Greens, Tomato & Cucumber, Parmesan Chips

Wild Local Pigeon Breast with Artichoke Puree, Pink Grapefruit Fillets & Toasted Cashews

Spinach & Mushroom Salad, Balsamic Dressing

Hot Smoked Salmon & Finnan Haddock Mousse, Lemon Aioli, Herb & Cucumber Linguine

Main Courses

Mustard Crusted Loin of Pork, Apple Smashed Potato, Thyme Jus

Roast Supreme of Guinea Fowl, Spiced Puy Lentils & Glazed Baby Vegetables

Citrus Breast of Chicken, Smashed Potato, Glazed Fingerling Carrots

Seared Fillet of Scottish Salmon, Curried Mussel Chowder with Herb Flavoured New Potatoes

Roast Rump of Scottish Lamb, Dauphinoise Potatoes & Spiced Puy Lentils

Desserts

Mocha Cheesecake, Strawberry Sauce, Almond Cookie

Fig & Date Crumble, Almond Cookie, Ginger Ice Cream

Strawberry Panacotta, Lemon Iced Tea, Pearls of Melon Salad

Apple & Orange Cheesecake with Oatmeal Streusel, Vanilla Cream

MENU SELECTION ~ 3

All Menus include Warm Bread Rolls & Butter, Coffee, Tea & Petit Fours

Please choose from the following to create a three (3) course Wedding Breakfast menu

An additional course can be added for £8.50 per person

Soups

Cauliflower & Sweet Corn Soup with Chive and Streaky Bacon

Tomato & Shrimp Bisque

Sweet Potato and Chervil Soup, Corn Fritter, Honey Brioche

Starters

Carpaccio of Tuna Loin with Salad of Herbs & White Balsamic Dressing

East Neuk of Fife Crab & Lobster Tian with a Red Pepper & Tomato Soup

Goose Rilette with Crushed Pea Jelly, Soft Herb & Cucumber Salad

Terrine of Sweetbreads with Pumpkin and Fig Chutney & Blackberry Paint

Trilogy of Smoked Salmon, Herbed Crème Fraîche, Toasted Pita Twists

Main Courses

Fillet of Scottish Beef, Slow Cooked Belly Pork, Thyme scented Potato Fondant, Apricot Swipe, Golden Chanterelles and Truffle Jus

High End Fowl/Poultry

Seared Red Mullet with Couscous Red Pepper and Tomato Coulis,
Grilled Asparagus Spears

Lamb Loin Noisette, Slow cooked Local Lamb Neck, Confit Potatoes,
Roasted Parsnip Puree, Juvenile Beetroot & Rosemary Thyme Jus

Freshly carved Beef Strip Loin, Garlic Infused Mushroom Potato, Baby Vegetables

Desserts

White Chocolate Parfait, Painting of Sauces

Tasting of Carrot Cheesecake, Torte & Tartlet

Worldly Trilogy, Sacher Torte, Crème Brule Tart and Chocolate Mousse

Lifestyle Cuisine

Starters

Scented Lemon Lentil & Asparagus Salad, Tomato Chutney

Salad of Asian Pear, Cantaloupe Melon, Poppy Seed Dressing

Chilled Cucumber Soup, Red Apple, Scalded Cherry Tomato

Trilogy of Summer Tomato Soup, Herbed Barley

Main Courses

Grilled Vegetable Tower, Sun Dried Tomato Mousse, Carrot Chutney

Balsamic Infused Portobello, Mushroom Risotto, Pumpkin Sauce

Open Faced Spinach Lasagne, Caramelised Red Onions, Sweet Potato Sauce

Quinoa Spring Rolls, Creamy Yellow Bell Pepper Relish, Grilled Courgettes

Dessert

Pineapple Tarte Tartin, Basil Infused Cherry Chutney

Summer Melon Salad, Macerated Red Grapes, Strawberry Relish

Mango & Quinoa Tart, Apricot Chutney

It is our pleasure to offer you custom menus, featuring local, organic and sustainable ingredients or healthy options from our Fairmont Lifestyle Cuisine program. Our Event Managers would be pleased to provide you with further information on these selections.

Upgrades
Intermediates

Tomato Gazpachio, Melon Salad

Cucumber, Lime & Lemon Soup

Melon Salad, Minted Apples

Pomegranate Sorbet

Coconut Sherbet, Macerated Berry Salad

Watermelon Gazpachio

Evening Buffet