

YOUR WEDDING

leddoch
GOLF & SPA RESORT

THE MAGIC OF GLEDDOCH...



For a wedding venue that is breathtakingly beautiful, Gleddoch really is the perfect choice. Nestled in the spectacular Scottish countryside with landscaped gardens and the grandeur of a stately home, this is where 20 minutes from Glasgow feels a million miles away.

“

What an amazing day our wedding was, the sun even came out, just in time for the ceremony.

The Gleddoch team were outstanding, the day went so well. The all round service and professionalism from our wedding coordinator and the whole team, including reception and catering staff was exceptional and contributed immensely to making our day special.

All our guests commented on how everything ran so smoothly, how friendly and accommodating the team were, how good the food and service was.

Fiona Best & Raymond Blin
September 2023

”



OUR WEDDINGS

Celebrate in style at our multi award-winning hotel and treat yourselves and your guests to a memorable event you won't forget.

Gleddoch's versatile and spectacular event spaces are paired perfectly with our stunning landscaped gardens which feature scenic views over the Scottish countryside and surrounding landmarks. Enjoy our excellent facilities, including the Imperia Spa, outdoor heated spa pool with panoramic views of the Clyde, golf course, and award-winning VISTA Restaurant.

Our breath-taking Garden Room with its own foyer, private bar, separate entrance, and terraced lawn, features full length mirrors and windows providing spectacular views over our gardens, providing illuminating natural light throughout the room.

Our stunning Kilpatrick Suite is ideal for smaller and more intimate weddings, complete with a private bar and lounge. Also included is an outdoor private roof terrace with plenty of additional seating for guests to relax and admire the spectacular views.

Trust our professional and dedicated wedding coordinators to be with you every step of the way. Gleddoch is a beautiful venue for every kind of wedding, guaranteeing a stunning setting for all your celebrations.





ORISSA PACKAGE



Your package includes:

- Reception Drink
(glass of prosecco, bottle of beer or orange juice)
- Canapé Reception
(choose 3 from menu – additional canapés can be added at £3pp per canapé)
- Three Course Meal
(2 starters, 2 mains, 2 desserts – pre-order is required)
- Drink for Toasts
(glass of prosecco)
- Red and White Wine
(one glass of wine per person)
- Evening Buffet for Day Guests
(4 item buffet or hot rolls)
- Clyde or Royal Suite Accommodation for the Wedding Couple
(subject to availability)
- Dedicated Wedding Co-Ordinator and Master of Ceremony
- Private Room for Breakfast
(the following morning)
- Complimentary Wedding Menu Tasting
- Chiavari Chairs or White Chair Covers and Sash
 - Candelabra Centrepieces
 - Red Carpet Arrival
 - Ivory Carpet Aisle
- White Tablecloths and Linen Napkins
- Cake Stand and Knife
- Wedding Post Box
 - PA System
- Wooden Dance Floor

2024	APRIL - SEPTEMBER		OCTOBER - MARCH	
	Sun - Thurs 60 Guests	Fri & Sat 80 Guests	Sun - Thurs 60 Guests	Fri & Sat 80 Guests
	£7,200	£10,400	£6,300	£9,200
	£120pp	£130pp	£105pp	£115pp
	Ceremony Fee	Additional Evening Guests/ Buffet	Children's Meals	1/2 Bottle Wine Upgrade
	£500	£20pp	£35pp	£7pp

2025	APRIL - SEPTEMBER		OCTOBER - MARCH	
	Sun - Thurs 60 Guests	Fri & Sat 80 Guests	Sun - Thurs 60 Guests	Fri & Sat 80 Guests
	£7,740	£11,200	£6,780	£9,920
	£129pp	£140pp	£113pp	£124pp
	Ceremony Fee	Additional Evening Guests/ Buffet	Children's Meals	1/2 Bottle Wine Upgrade
	£550.00	£23.00pp	£38.50pp	£7.50pp

2026	APRIL - SEPTEMBER		OCTOBER - MARCH	
	Sun - Thurs 60 Guests	Fri & Sat 80 Guests	Sun - Thurs 60 Guests	Fri & Sat 80 Guests
	£8,340	£12,080	£7,320	£10,640
	£139pp	£151pp	£122pp	£133pp
	Ceremony Fee	Additional Evening Guests/ Buffet	Children's Meals	1/2 Bottle Wine Upgrade
	£600.00	£26.00pp	£42.00pp	£8.00pp



ARISAIG PACKAGE



Your package includes:

- Reception Drink
(glass of prosecco, bottle of beer or orange juice)
- Three Course Set Meal
(choice can be added at an additional cost – pre-order is required)
- Drink for Toasts
(glass of prosecco)
- Evening Buffet for Day Guests
(hot rolls: bacon, sausage, potato scone)
- Junior Suite Accommodation for the Wedding Couple
- Dedicated Wedding Co-Ordinator and Master of Ceremony
- Private Room for Breakfast
(the following morning)
- Complimentary Wedding Menu Tasting
- Chiavari Chairs or White Chair Covers and Sash
- Candelabra Centrepieces
 - Red Carpet Arrival
 - Ivory Carpet Aisle
- White Tablecloths and Linen Napkins
- Cake Stand and Knife
- Wedding Post Box
 - PA System
- Wooden Dance Floor

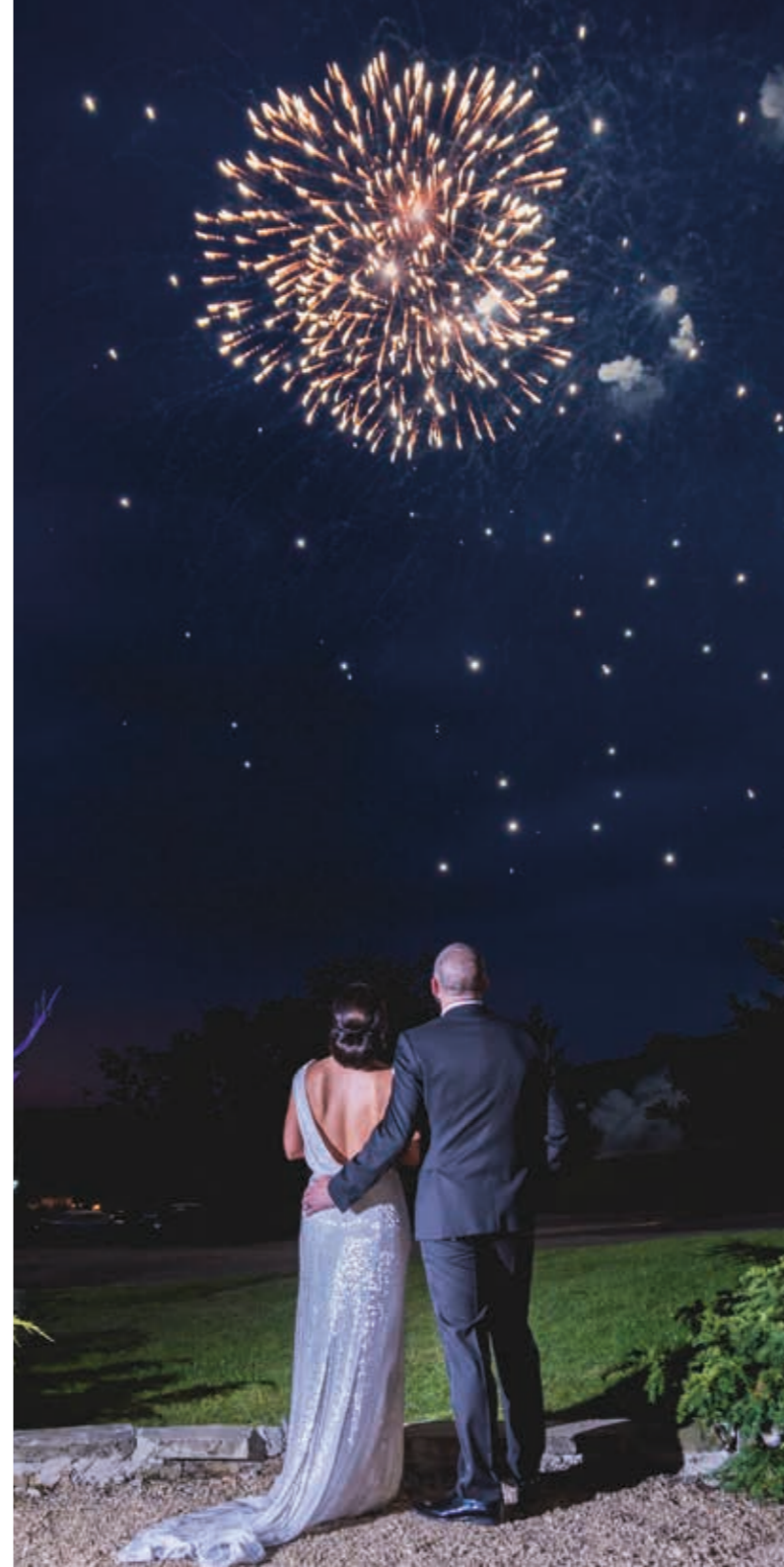
2024	APRIL - SEPTEMBER		OCTOBER - MARCH	
	Sun - Thurs 60 Guests	Fri & Sat 80 Guests	Sun - Thurs 60 Guests	Fri & Sat 80 Guests
	£6,000	£8,800	£5,100	£7,600
	£100pp	£110pp	£85pp	£95pp
Ceremony Fee	Additional Evening Guests/ Buffet	Children's Meals	Choice of Menu (2 Starters, 2 Mains, 2 Desserts)	1/2 Bottle Wine Upgrade
£500.00	£12.00pp	£35.00pp	£5.00pp	£14.00

2025	APRIL - SEPTEMBER		OCTOBER - MARCH	
	Sun - Thurs 60 Guests	Fri & Sat 80 Guests	Sun - Thurs 60 Guests	Fri & Sat 80 Guests
	£6,480	£9,600	£5,460	£8,160
	£108pp	£120pp	£91pp	£102pp
Ceremony Fee	Additional Evening Guests/ Buffet	Children's Meals	Choice of Menu (2 Starters, 2 Mains, 2 Desserts)	1/2 Bottle Wine Upgrade
£550.00	£12.50pp	£38.50pp	£6.00pp	£15.00

2026	APRIL - SEPTEMBER		OCTOBER - MARCH	
	Sun - Thurs 60 Guests	Fri & Sat 80 Guests	Sun - Thurs 60 Guests	Fri & Sat 80 Guests
	£6,960	£10,400	£5,880	£8,800
	£116pp	£130pp	£98pp	£110pp
Ceremony Fee	Additional Evening Guests/ Buffet	Children's Meals	Choice of Menu (2 Starters, 2 Mains, 2 Desserts)	1/2 Bottle Wine Upgrade
£600.00	£13.00pp	£42.00pp	£7.00pp	£16.00

UPGRADES

- Champagne
(from £12pp)
- Evening Buffet
(from £20pp for 4 items)
- Half Bottle of Wine with Meal
(£14pp or £7pp with Orissa Package)
- Additional Reception Drink
(£7.95pp – prosecco or beer)
 - Canapés
(£9 for 3 canapés per person –
£3 to add additional canapés)
- Led Dance Floor
(£700)
- Chiavari Chair Sash
(from £4.25)
- Projector & Screen
(£100 - subject to availability)
- Bangin Pizza Buffet Trailer
(speak to your coordinator for more information)
- Clyde Suite or Royal Suite



WEDDING MENU



STARTERS

Potato, Garlic and Pancetta Soup

Leek and Potato Velouté
chive oil

Curried Cauliflower Soup
curry oil

Smoked and Cured Ham and Parsley Terrine
piccalilli, toasted sour dough bread

Chicken Liver Parfait
fig chutney, toasted brioche

Smoked Scottish Salmon, Leek, and Prawn Terrine

Beetroot Cured Salmon
chive crème fraîche, pickled cucumber

Smoked Mackerel Rillettes
pickled fennel salad

Haggis, Neeps and Tatties
whiskey sauce

Cheese and Leek Tart
dressed leaves

MAINS

All mains served with dauphinoise potatoes, slow cooked carrot, roast shallot, green beans

Breast of Free-Range Chicken Supreme
red wine sauce

Roast Sirloin of 35 Day Dry Aged Beef
Yorkshire pudding, red wine sauce
(£10 supplement)

Slow Cooked 35 Day Dry Aged Beef Shin
baby onion, chervil sauce

Baked Scottish Salmon Fillet
dill cream, butter sauce

Seasonal Wild Mushroom Risotto
rocket, parmesan salad

Spinach and Ricotta Ravioli
roast squash, parmesan velouté

Roast Loin of Pork
Yorkshire pudding, red wine sauce

Isle of Gigha Halibut
smoked mussel, seaweed sauce
(£10 supplement)

Braised Shoulder of Lamb
baby onion, mint sauce

Goats Cheese and Spinach Pithivier
mushroom cream sauce

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Warm Chocolate Brownie
chocolate sauce, vanilla ice cream

Lemon and Lime Tart
mango sorbet

Vanilla Cheesecake
strawberry gel, strawberries

Mango and Mascarpone Cheesecake
passion fruit sorbet

Tonka Bean Crème Brûlée
shortbread

Lemon Posset
blueberry compote, shortbread

Brioche Bread and Butter Pudding
caramelised pineapple

Milk Chocolate Panna Cotta
raspberry gel, oat biscuits

Dark Chocolate and Hazelnut Tart
rum and raisin ice cream



VEGETARIAN MENU



(dishes can be altered for a vegan or Gluten free diet)

STARTERS

Leek and Potato Velouté
chive oil

Curried Cauliflower Soup
curry oil

Vegan Cheese and Leek Tart
dressed leaves

MAINS

Seasonal Wild Mushroom Risotto
rocket salad

Spinach Ravioli
roast squash velouté

Roast Cauliflower Steak
peppercorn sauce

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Warm Chocolate Brownie
chocolate sauce, vanilla ice cream

Selection of Ice Cream or Sorbet

CHILDREN'S MENU



Available for Children up to 12 years of age

STARTERS

Tomato Soup (v)

Garlic Bread with Cheese (v)

Mozzarella Sticks (v)

MAINS

Mini Beef Burger or Cheeseburger
skinny fries

Breaded Chicken Goujons
skinny fries

Mini Fish & Chips
peas

Sausage & Mash
gravy

Pan Fried Chicken Breast
mash, gravy

Tomato And Basil Pasta (v)

DESSERTS

Sticky Toffee Pudding (v)
toffee sauce, ice cream

Chocolate Brownie (v)
chocolate sauce, ice cream

Ice Cream & Sauce (v)



CANAPÉS

- Haggis Bon Bon
- Goats Cheese Bon Bon
- Mini Fish and Chips
tartare sauce
- Chicken Liver Parfait
oatcake, chutney
- Smoked Salmon Tartare
caviar, blini
- Mini Ham and Quails Egg Tart
- Mushroom and Parmesan Arancini
- Mini Goats Cheese and Tomato Tart
- Panko Crusted Prawn & Chilli



EVENING & FINGER BUFFET

(dishes can be altered for a vegan or Gluten free diet)

Hot Filled Rolls **OR** 4 items
Bacon, Sausage, Potato Scone *Choose from different categories*

IN A BUN

- Mini Burger Sliders
- Mini Hot Dogs
- Mini Cajun Chicken Burger
- Mini Vegetarian Burgers

IN BREAD 'N' WRAPS

- Various Filled Sandwiches on Bloomer Bread
- Spiced Chicken and Pepper Wraps
- Roast Beef and Rocket Ciabattas
- Cheese Savoury and Spring Onions Wrap

IN SWEETNESS

- Mini Strawberry Tarts
- Double Chocolate Brownie
- Lemon Tarts
- Mini Chocolate Eclairs

IN A TART

- Goats Cheese and Tomato
- Brie, Walnut and Fig
- Cheddar Cheese and Leek
- Roast Mediterranean Vegetables

IN GOLDEN BATTER

- Chicken Goujons
- Breaded Fish Goujons
- Crispy Haggis Fritters
- Mozzarella Sticks



ROOMS

With a total of 75 bedrooms including classic and executive and family rooms to our luxury residence suites in the main Gleddoch house, we have a variety of stylish, contemporary, and accessible options available to suit your entire wedding party. Please speak with our wedding co-ordinators for details regarding preferential rates for you and your guests.

DINING

Indulge in our award-winning drinking and dining experiences. From seasonal à la carte menus to homemade afternoon teas, you and your guests won't be stuck for choice. So whether you're dining at our VISTA Restaurant, a late night tittle in our Dram Bar, or enjoying a light bite at The Nineteenth Bar, rest assure that every option has been expertly crafted and is packed full of flavour.

SPA

Recognised as one of the leading spas in the west of Scotland, our Imperia Spa boasts unrivalled panoramic views over the Clyde Estuary and countryside. Indulge in the ultimate in relaxation with our outdoor spa pool, sauna, steam room, experience shower and more, all designed to offer an idyllic sanctuary in which to relax, unwind and rejuvenate before and after your big day.

GOLF

Make use of our onsite Golf Pro Shop, PGA professionals and 16-bay Toptracer Driving Range as part of your pre or post wedding celebrations. Also at your disposal is our meticulously designed 18-hole championship course, spread over 360 acres of the West Scotland countryside and with stunning views over Ben Lomond, the Clyde Estuary and beyond.



“

*We would recommend Gleddoch
at any opportunity.*

*From the bottom of our hearts
Gleddoch, thank you.*

Jill Mortimer & Jack Davis
July 2023

”