

KINGARTH

HOTEL

ON THE BEAUTIFUL ISLE OF BUTE

2024/25 WEDDING INFORMATION



Bute Hospitality Ltd

Kingarth Hotel

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Simon and Maria Tettmar invite you to The Kingarth Hotel & Smiddy Bar, the perfect venue for a relaxing and yet very special wedding day. The only true Country Inn on Bute, we combine a relaxed and informal atmosphere with personal and friendly service, to ensure your wedding day is a stress-free and wonderful day to remember.

Having bought the hotel in October 1997, we have concentrated on developing it's potential to benefit both local and tourist guests. The Smiddy Bar was opened on 28th July 2001 following an extensive building project to convert an old blacksmiths barn, which was once run as part of the hotel. The Smiddy Bar now forms the heart of The Kingarth and provides an essential community hub here at the south end of Bute.

Our wedding receptions are held in the private function suite which holds a maximum of 70 guests.

We pride ourselves on our standards of service here at Kingarth. Maria will personally provide you with Wedding Planning services in the run up to your special day, making the planning process as straightforward as possible whilst ensuring every detail of your day is arranged for you exactly as you want it.

We do hope you will find this brochure of interest. Please contact Maria on 01700 831662 to discuss your specific requirements, or to arrange a meeting when we shall be happy to show you around Kingarth.





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Our Wedding Services

We offer you a complete set of services to cover all aspects of your wedding. Should you have any specific requirements that are not covered in this brochure, please do give us a call and we will endeavour to quote for them accordingly. Included in your Wedding Package are a number of complimentary services :

- Wedding Planning advice with Maria
- Hire of our Function Suite
- Personal service on your day from our team of experienced waiters and bar staff. White Table Linen, Chair Covers and Chair Ties in your choice of colour.

The prices associated with each of the following wedding services are detailed in the table at the end of this brochure.

- Wedding Ceremony
- Champagne and Canapé Reception
- Three Course Meal with Coffee
- Buffet Options
- Children's Options
- Table Wine and Toast Drinks / Champagne
- Evening Snacks
- Evening Entertainment
- Transport
- Accommodation





Room Design & Décor

Our Function Suite seats an **absolute maximum** of 70 guests for a formal meal. You could invite more guests for the evening celebrations should you wish. However, the total number of guests should be no more than 150 as this is the maximum number of guests that our facilities can cope with whilst maintaining our standards of service.

Our round tables seat up to 10 guests. To use the maximum capacity of the room, the table plan must be six round tables of 10 guests plus a long top table of 10 guests.





The décor in our Function Suite is based around neutral colours to accommodate your personal theme. As standard, our table linen is white with white linen napkins. Our function chairs are navy with gold frames, but we include free use of our white chair covers with sash ties in your choice of colour.

Canapés and Champagne Reception

Upon your arrival at Kingarth, or following the Ceremony if you opt to be married here, there are various options for you to consider.

You may like to offer your guests Prosecco or a drink of their choice from the bar.

You may also like to consider offering your guests canapés to accompany their drinks. Guests can particularly appreciate this when the Bride and Groom are having a photo session after the ceremony. Hot and cold canapés can be provided (our costings allow for three per guest).

Wine and Toast Drinks

Our wine list is regularly updated and we would suggest that you choose wine when finalising your wedding details a few weeks before the day. As a guide, our current wines are priced from £19.00 per bottle. Our list has a wide range of New World and Traditional wines. Sparkling Wine is currently priced at £22.00 per bottle, and Champagne at £50.00. Although the prices may fluctuate slightly by the time of your wedding, this will give you a good indication of the range we offer. To calculate your wine requirements you should allow six glasses of wine per bottle. Alternatively you may wish to provide your



own bottles of wine for the tables. Our corkage fee for this would be £12.00 per bottle.



Wedding Menus

Below is a selection of starters, main courses and desserts for you to pick and mix to create a menu tailored to your specific requirements. Your menu can have two choices for each course and can include a vegetarian main course in addition. Please remember that these dishes are only suggestions - we can accommodate most tastes if you require something particular.

Soups

Lentil (& Bacon), Country Vegetable, Tomato & Basil, Broccoli (& Stilton), Butternut Squash & Sweet Potato, Carrot & Coriander, French Onion, Celery & Stilton, Leek & Potato, Cock a Leekie

Meat Starters

Chicken Liver Pate with Oatcakes & Chutney
Haggis Bonbons with Creamy Peppercorn Sauce
Baked Asparagus wrapped in Parma Ham with Balsamic Dressing

Fish Starters

Smoked Salmon Mousse with Oatcakes and Salad
Prawn Salad with Marie Rose Sauce
Peppered Smoked Mackerel Pate with Oatcakes and Salad

Vegetarian Starters

Warmed Goats Cheese Salad with Orange Marmalade
Greek Style Salad with Feta Cheese & Olives





Sweet Potato Pakora with Houmous and Salad

Chicken Main Courses

Breast of Chicken stuffed with Haggis served with Drambuie & Onion Sauce

Breast of Chicken with Honey Mustard Sauce

Roast Breast of Chicken with Traditional Sage & Onion Stuffing & White Wine Gravy

Breast of Chicken on Stornoway Black Pudding with Whisky Cream Sauce

Chicken and Chorizo Cassoulet with basmati Rice

Lamb Main Courses

Moroccan Style Lamb Tagine with Couscous

Slow Roast Lamb Shank on Mash with a Rich Minty Gravy*

Game Main Courses (subject to availability)

Venison Casserole with Grain Mustard Mash

Pan Roast Breast of Duck with Spiced Orange Gravy, Baby Potatoes

Vegetarian Main Courses

Spinach, Cherry Tomato and Bean Cassoulet

Wild Mushroom or Spinach and Green Pea Risotto

Wild Mushroom, Brie and Spinach Wellington with Mushroom Sauce

Fish and Seafood Main Courses

Baked Fillet of Cod, Parsley and Lemon Butter Sauce, Baby Potatoes

Chilli Roast Salmon Fillet, Baby Potatoes

Pan Fried Fillets of Seabass with Lemon and Caper Butter, Baby Potatoes





Beef Main Courses

Roast Sirloin of Beef with all the roast trimmings

Beef Bourguignon with Basmati Rice

Steak, Mushroom & Guinness Pie, Baby Potatoes

Beef Stroganoff with Basmati Rice

Desserts

Banoffee Pie

Cheesecakes : *Strawberry & Lime, Baileys & White Chocolate, Chocolate Orange, Citrus*

Tarte au Citron

Chocolate Torte

Apple & Plum Crumble

Raspberry Crannachan with Almond Shortbread

Fresh Strawberry & Cream Meringue

Taster Plate Option (see picture) a selection of bite size desserts for one or to share



Wedding Buffet Alternative

As an alternative you may like to consider a formal buffet style meal. Your guests would have a choice of two starters which would be served at their table; followed by a buffet style main course; and then a choice of two desserts which would also be served at their table. The main course buffet would include :

Whole Dressed Salmon, Cold Slices of Gammon and Turkey, Quiches, Hot New Potatoes,

French Bread, Homemade Coleslaw, Potato Salad,
Savoury Rice, Mixed Leaves with Cherry Tomatoes





Cold Sliced Roast Beef, Prawn & Smoked Salmon Platter,
Waldorf Salad, Mixed Bean Salad.

Children's Meals

Young guests at your wedding may require smaller portions or children's meals. A half portion for each course from your chosen menu is available, and we have an extensive children's menu available if preferred. Children's meals can be ordered on the day and our waiting team will arrange them direct with parents as required.

Evening Snacks

During the evening you may wish to offer your guests a light snack, particularly if you have additional guests joining you for the evening celebrations. We have found that the most popular food to offer is a large selection of British and Continental cheeses served with fruit, oatcakes and crackers, presented on our large wooden cheese blocks.

Many couples choose to serve their wedding cake at this time with tea and coffee also available.

For a cost effective alternative, we can simply offer rolls and bacon / sausage.



Entertainment





Entertainment can be arranged by us or you can arrange your own. Please ask if you would like contacts for a local DJ or Ceilidh Bands.

Evening entertainment is set up in the function room following your meal. Guests will be asked to adjourn to the Smiddy Bar for approximately 30 minutes to allow us to turn the room round.





Transport Arrangements

There are various options for transport both to and from Kingarth. The Bridal Party may like to consider a horse and carriage or vintage car. Please ask for details.

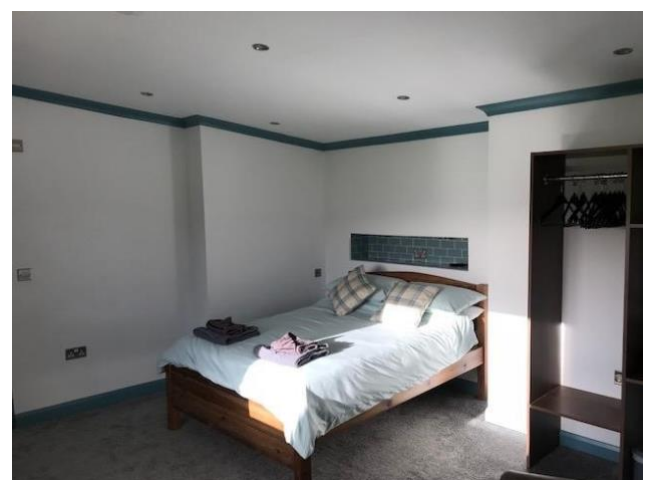
West Coast Motors have vehicles that seat up to 52 guests should you wish to provide transport for your guests.

Additionally there are several taxi companies providing regular, reasonably priced transport, including 8 seater minibus taxi options.



Accommodation

Our en suite accommodation comprises of two twin rooms and one double in the main building. In addition we have our Courtyard Suite which has a master double room with en suite bath and shower room including a TV to watch whilst relaxing in the bath, and a twin en suite room with an interconnecting lounge and is available to let as a single unit or as separate rooms.





Booking Procedure

As soon as you have decided upon the date of your wedding, please contact us to provisionally reserve the date in our schedule. We will then write to you to confirm the date and the various details agreed so far. Please note that Receptions are not available at Kingarth during July and August.

To confirm your booking, please send a deposit of £500, together with written confirmation of your expected number of guests. We ask you to send this deposit no later than three months before your wedding day. The deposit secures your wedding date and is non-refundable in the event of cancellation for any reason.

Approximately one month before your wedding we would ask you to arrange an appointment to discuss and finalise all the details of your day, including the final number of guests you are expecting. At this time full payment of the quantifiable amount due is payable. Any further expenses which are not determinable before the wedding day, such as a bar account, are payable no later than one week afterwards.





The prices quoted for each of our services are fully inclusive of VAT although gratuities for our staff are left to your discretion. Prices are correct at today's date and are subject to increase at management discretion. Please note that payment for any part of your account by Credit Card is not accepted. Payment can be made by Debit Card or BACS.

Three course meal and coffee	£40 per guest
Wine	From £19 per bottle Corkage £12 per bottle
Reception Drinks / Toast drinks	Prosecco £22/bottle Bar drinks from £2.50
Canapés for arrival	£9.00 per guest
Evening Snacks	£10 per guest (or £5.00 for rolls only)
Transport	p.o.a.
Wedding Ceremony	£1,000
Entertainment	DJ from £300 The McHart Ceilidh Band-p.o.a Bute Ceilidh Band - p.o.a
Accommodation	£100 per room per night (2 guests B&B)



Useful Local Contacts



HAIRDRESSERS	Diane's Hair & Body Salon - 01700 503695 Nadia's Hair Studio - 01700 503683
MOBILE HAIRDRESSERS	Lucy Walters hair@no.40 Yvonne's Mobile Hair Buteique 07838 731551
MOBILE BEAUTY THERAPIST	Isabel McCormack 07747 466958 Isabel's Beauty and Makeup Artistry
TRANSPORT	Clydesdale Horses - John McMillan 01700 502580 Bus Hire - enquiries@westcoastmotors.co.uk Taxis - McBride - 01700 503000 8 Seater Taxi - Zan Kreyser - 01700 504499
PHOTOGRAPHERS	Jacqui Paterson - Chic Photography www.chicphoto.co.uk Facebook Chic Photo by Jacqui Paterson Paul Simpson Photography - see facebook
WEDDING CAKES	Sandra Bodys - 01700 503410 Fiona Ewing - Too Nice To Slice - 07526 399377
FLOWERS BY JANINE	Janine Glen - 01700 502084
ENTERTAINMENT	Bute Ceilidh Band - Charlie Soane - 07824 506863 McHart Ceilidh Band - See Facebook Page DJ - Scott MacGregor - See Facebook Page
ACCOMMODATION	Self Catering Accommodation from HHPS Tricia Howat 07900 681401 Visit Scotland 01700 502151 St Ebba Guest House 01700 500059
REGISTRAR	Sandra Cobain / Kirsty Morrison Argyll & Bute Council Sandra.cobain@argyll-bute.gov.uk
UCB MINISTER	www.unitedchurchofbute.org.uk

