



Your Wedding at
THE MOORINGS HOTEL



Exceeding Expectation



*“Perfect setting, perfect meal,
perfect day. Thank you all so much”*

Karen & Mark

Thank YOU

Thank you for considering The Moorings Hotel for your forthcoming Wedding.

As you will see from the enclosed details we have taken every effort to consider all aspects of your special day but should you have any specific requirements please do not hesitate to ask our Wedding co-ordinator.

As a privately owned hotel I place great importance on each individual wedding. I therefore try to ensure that either myself or one of my experienced management team deal with your initial enquiry and all your questions right through to your final details and the running of the big day itself.

To simplify the cost of your wedding while giving you the flexibility to personalise your day, we have created three wedding packages to cater for different tastes and budgets and a fourth to allow you to upgrade your choices and further personalise your day at competitive prices.

The food is always important and we have given you nine suggested menus, however you can mix them around to suit your tastes.

I hope you find this brochure informative, however please call me if you would like more information.

Iain Templeton
General Manager



Initial enquiry

Provisional booking held for 14 days £500.00 non refundable deposit.

Four weeks prior to wedding

Make an appointment to meet with a member of hotel management to discuss final details - estimated account will be issued based on your information.

Two weeks prior to wedding

Pay estimated account.

Monday prior to wedding

Submit table plan.

Day before wedding

Confirm final numbers and deliver all items for the tables, favours etc and suitcases for the Bride and Groom.

Morning after

Any money owed back to you for cancellations made up to the day before the wedding will be refunded - enjoy your honeymoon.

Checklist



Approximate timings on the day

2.00pm	Guests arrive for ceremonies in the hotel
2.30pm	Ceremony
4.15pm	Photographer finishes
5.00pm	Bride and Groom cut the cake and meal is served
7.00pm	Guests move to the lounge - room is reset for dancing, band/disco arrives to set up
8.00pm	Dancing starts
9.30pm	Buffet is served
12.00am	Last dance



Wedding PACKAGES



We have created the following packages to cover all of the main aspects of your wedding.

Simply add the cost of your chosen package to the price of the menu of your choice to arrive at the cost for each guest.

All packages include

- Hire of the function suite
- The services of our toastmaster
- Personalised menus, place cards and table plan
- The use of a traditional cake stand and knife



*One day, one moment,
a life time of good memories*

Package 1 **£17.00**

- White Linen Napkins
- Fresh Floral Arrangement for all guest tables
- A glass of Whisky, Vodka, White Wine, Orange Juice or Sherry per guest for the cutting of the cake
- A glass plus a top up of Red Wine or White Wine with the meal
- A glass of Whisky, Vodka, White Wine, Orange Juice or Sherry per guest for the speeches and toasts
- Deluxe Overnight Accommodation, including Breakfast, for the Bride and Bridegroom

Package 2 **£20.50**

- White Linen Napkins
- Fresh Floral Arrangement for all guest tables
- A glass of Sparkling Wine per guest on arrival
- A glass of Sparkling Wine per guest for the cutting of the cake
- A glass plus a top up of Red Wine or White Wine with the meal
- A glass of Whisky, Vodka, White Wine, Orange Juice or Sherry per guest for the speeches and toasts
- Deluxe Overnight Accommodation, including Breakfast and Champagne, basket of fruit and chocolates served on arrival for the Bride and Bridegroom

Package 3 **£26.50**

- White Linen Napkins
- Fresh Floral Arrangement for all guest tables
- Garland of Flowers for Top Table
- A glass of Champagne or Bucks Fizz with Canapes per guest on arrival
- A glass of Champagne or Bucks Fizz per guest for the cutting of the cake
- A glass plus a top up of superior Red or White Wine with the meal
- A glass of blended Whisky, Vodka, Gin, Brandy or Liqueur per guest for the speeches and toasts
- Deluxe Overnight Accommodation, including Breakfast and Champagne, basket of fruit and chocolates served on arrival for the Bride and Bridegroom

Package 4 **Premier - A' La Carte**

The items below can be added to any of the first three packages at the additional cost per person as shown.

Coloured Chair Covers with Bows (Colour Chart on request)	£3.75
Coloured Round Tablecloths	£1.00
Coloured Napkins	£0.75
Linen Package (Includes all of the above)	£5.00
Upgraded Flowers -	
Tall Vase per table with Lilies or similar Flowers (Vases are retained by the Hotel)	£3.50
Selection of Canapes on arrival	£4.95

Our Executive Chef has created these menus to suit a variety of tastes but they are only intended as suggestions, we would be delighted to discuss your specific requirements and offer alternatives where required.

Menu Selection 1A £23.00

Chicken Liver Pate with Herb Salad
with Redcurrant Compote & Rustic Oatcakes

Farmhouse Vegetable Broth
with Fresh Herbs & Crusty Rolls

Pan Seared Chicken Breast
with Oatmeal Stuffed Tomato & a Whisky Gravy
served with Market Fresh Vegetables & Potatoes

Chocolate Tart on an Apricot & Lemon Coulis
with Fresh Dairy Cream

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 1B £23.00

Seasonal Melon
with Citrus Fruits in a Passion Fruit Syrup

Tomato & Roasted Red Pepper Soup
with Garlic Croutons & a Crusty Roll

Roasted Salmon Supreme
on a Chive and Ginger Cream
served with Market Fresh Vegetables & Potatoes

Raspberry Cranachan
flavoured with Honey & Drambuie

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 1C £23.00

Tomato & Mozzarella Salad
with Olives & a Basil Dressing

Cream of Leek & Potato Soup
with Crusty Rolls

Chargrilled Loin-Steak of Pork
in an Apple & Cider Sauce
served with Market Fresh Vegetables & Potatoes

Glazed Lemon Flan
on a smooth Vanilla Sauce

Freshly Brewed Coffee with Chocolate Mints



Especially FOR YOU

Menu Selection 2A

£26.00

Salad of Fantail Prawns
with Cherry Tomatoes & a Piquant Mayonnaise

Cream of Vegetable Soup
flavoured with Nutmeg & served with a Crusty Roll

Supreme of Chicken
wrapped in Smoked Bacon on a Parsley Sauce
or

Roasted Rib Eye of Scotch Beef
in a Mushroom & Tomato Sauce

Both served with Market Fresh Vegetables & Potatoes

Sticky Toffee Pecan Tart
with Warm Butterscotch Sauce

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 2B

£26.00

Fine Herb Liver Pate
on a Wholemeal Crouton with Red Onion Chutney

Smooth Carrot & Coriander Soup
enriched with Cream & served with a Crusty Roll

Baked Sirloin of Scotch Beef
in a Shallot & Grain Mustard Sauce
or

Herb Crusted Salmon Fillet
on a Lemon Butter & White Wine Sauce

Both served with Market Fresh Vegetables & Potatoes

Blueberry & Almond Tart
on Crème Anglaise with Fresh Dairy Cream

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 2C

£26.00

Fan of Sweet Melon
with Atlantic Prawns in a Tomato Mayonnaise

Cream of Watercress & Potato Soup
served with a Crusty Roll

Braised Rump Steak
with Root Vegetables in a Red Wine Sauce
or

Breast of Chicken
with Sage & Onion Stuffing in a Rich Gravy

Both served with Market Fresh Vegetables & Potatoes

Individual Strawberry Cheesecake
on a Mango Coulis

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 3A

£28.00

Seasonal Melon
with a Sweet Pepper & Coriander Relish, topped with Fantail Prawns

Cream of Cauliflower Soup
with Crusty Rolls

Baked Rib Eye of Scotch Beef
flavoured with Garlic & Rosemary in a Claret Sauce
or

Lemon Scented Orkney Salmon Fillet
with Stuffed Tomato & Pimento Sauce

Both served with Market Fresh Vegetables & Potatoes

Creme Brulee
with Fresh Dairy Cream Topped with Crisp Caramel

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 3B

£28.00

Smoked Ham & Green Pea Soup
with a Crusty Roll

Chicken Breast filled with Haggis
on a Whisky Cream Sauce
or

Roasted Sirloin of Scotch Beef
with Wild Mushrooms in a Thyme Scented Sauce

Both served with Market Fresh Vegetables & Potatoes

Lemon and Mascarpone Mousse
on a Passion Fruit Syrup

Selection of Scottish Cheese
with Celery, Grapes & Savoury Crackers

Freshly Brewed Coffee with Chocolate Mints

Menu Selection 3C

£28.00

Smooth Salmon Terrine
on a Cucumber Salad with Dill Crème Fraiche

Hearty Lentil Soup
with a Crusty Roll

6oz Sirloin of Scotch Beef
with a Mustard Crust on a Sweet Sherry & Shallot Sauce
or

Roast Leg of Scotch Lamb
with a Lemon & Rosemary Stuffing on a Rich Gravy

Both served with Market Fresh Vegetables & Potatoes

Mocha Chocolate Tart
on a Raspberry Sauce

Freshly Brewed Coffee with Chocolate Mints



Buffet MENU

Finger Buffet option or one of the following hot dishes.

Stovies with Beetroot & Oatcakes £6.75
Haggis, Neeps & Tatties £6.75

Finger Buffet

Finger buffet items are listed below with the exception of Tea/Coffee.
You should cater for the same number with each item.

Hot Buffets

Skewered Cajun Chicken
Mini Steak Pies
Golden Haggis Croquettes
Baby Sausages with Honey & Sesame
Glazed Sausage Rolls
Vegetable Pakora with Chilli Dip
Tangy Chicken Drumsticks
Mini Vegetable Samosas
Breaded Prawn Tails with Sweet Chilli Dip
Battered Chicken Fingers

Cold Buffet

Selection of Sandwiches
Filled Finger Rolls
Assorted filled Tortilla Wraps
Paté on French Bread
Cheeseboard with Savoury Crackers
Salmon Mayonnaise Tartlets
Fresh Fruit Skewers & Chocolate Butterscotch Sauce

3 items £6.00
4 items £7.75
6 items £9.75

For more than 6 items add £1.00 per additional item.

Tea/Coffee £1.00 per person



Additional INFORMATION



Capacity	70 seated for the meal - 70 for dancing (inclusive)
Minimum Numbers	Any function being held on a Friday or Saturday requires a minimum number of 30 guests dining and a maximum of 70. However, this is subject to negotiation on last minute cancellations or 'off peak' bookings.
Ceremony Room Hire	£170.00
Wines	Full Wine List available on request.
Discount	A 10% discount on Wedding Packages for Receptions held on Sunday to Thursday with numbers in excess of 40 guests.
V.A.T.	All prices are inclusive of V.A.T. at the current rate of 15%. In the event of a change to this rate prices would be adjusted accordingly.
Booking Conditions	Bookings are provisionally held for 14 days and then a £500 deposit is required to secure the booking.
Cancellation	Any cancellations should be in writing. All deposits are non refundable .
Account Payable	An estimated account will be payable 14 days prior to your Wedding Reception.
Final Numbers	We will charge for the final numbers confirmed 24 hours prior to your function.

Accommodation

Let your guests enjoy their visit to the full!

We offer a special accommodation rate of £32.50 per person per night B&B for your wedding guests and family. Extra nights are available at the same rate (subject to availability) why not let them make a weekend of it!

Room prices are reviewed from 1st January each year.

Your Wedding Co-ordinator will check availability for your chosen dates.

Each of our comfortable ensuite and tastefully decorated bedrooms is equipped with television, direct dial telephone with data-point, free WIFI, hair dryer, trouserpress and tea and coffee making facilities - all the comforts of home.

At The Moorings Hotel we are proud of the standards we maintain throughout the whole hotel giving you the peace of mind that their stay will be an enjoyable experience.



Menus

The nine menus shown earlier in the brochure are only examples. Please ask for assistance if you wish to mix and match. A full range of vegetarian and children's menus is also available. Children under 12 are charged half price.

Flowers

Every effort will be made to match the table floral arrangements offered within the wedding packages to the bridal colour scheme. Arrangements can be upgraded at an additional cost.

Photographs

Photographs are very important to record the happy memories of your special day! When helping you to finalise the timing, we will allow ample time for photographs, plus any hiccups! Using the hotel grounds for your photographs, plus the various areas within the hotel (especially in inclement weather conditions), will greatly reduce the time needed and the frustration that your guests could experience.

Bands

Whilst we have no resident band or disco, we do have a list of some entertainers who have played at previous weddings. You are welcome to organise your own music but we would suggest you consider the size of the band or disco and the time taken to set up.

Ceremony in the Hotel

Following recent changes in legislation the function suite in The Moorings Hotel is now licensed to hold both religious and civil ceremonies for up to 70 guests. This makes The Moorings Hotel the ideal "one stop wedding venue."

Civil Marriages by Registrar in the Hotel

The hotel is a licensed venue for wedding ceremonies to be performed by a registrar (subject to availability).

Couples wishing to use a registrar at the hotel should contact the registrar at:-

Motherwell Area Office Registrar,
Civic Centre, Windmillhill Street, Motherwell ML1 1AB
Tel: 01698 302 206

A fee is payable to the registrar and is separate from any room hire charged by the hotel.

Our aim is to make your Wedding Day truly a day to remember by applying the single philosophy "Exceeding Expectation."

Information





*"Thank you for making our special day
stress free and one to remember"*

Gillian & Toni

How to find THE MOORINGS HOTEL



From the M74 North and South bound, exit onto the A723 at Junction 6, follow signs to Motherwell. The hotel is situated on the left hand side of Hamilton Road just before the Town Centre.



The Moorings Hotel

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