



Your Perfect Day at Moness

AT MONESS WE'VE BEEN HOSTING WEDDINGS FOR OVER 25 YEARS AND LIKE TO THINK WE HAVE ALL THE INGREDIENTS FOR A TRULY SPECIAL DAY.

SET IN STUNNING SURROUNDINGS, MONESS IS LESS THAN TWO HOURS AWAY FROM GLASGOW AND EDINBURGH. OUR MONESS MARQUEE SITS IN THE 35 ACRES OF LANDSCAPED GROUNDS OF OUR COUNTRY HOUSE HOTEL ALONG WITH 106 COTTAGES. WE ARE A FAMILY RUN VENUE AND WHEN IT COMES TO WEDDINGS WE LIKE TO THINK OF YOUR FAMILY AS OUR FAMILY.

The Moness Marquee

AS YOU ENTER THE RESORT, THE MARQUEE IS ON YOUR LEFT, NESTLED BESIDE SOME OF OUR TREES - IT IS THE BIG TREE COUNTY AFTER ALL. OUR PURPOSE-BUILT MARQUEE SITS ON OUR MANICURED GROUNDS ALONGSIDE OUR 4 STAR COUNTRY HOTEL. THE MONESS MARQUEE IS FULLY HEATED AND CAN COMFORTABLY SEAT 150 GUESTS AND OFFERS A SELF-CONTAINED VENUE INCLUDING A CUSTOM BUILT 'STAR-LIT' DANCE FLOOR, KITCHENS, TOILETS, LARGE CLOAKROOM, SOUND SYSTEM AND A LARGE CLOAKROOM. YOU CAN EVEN CHOOSE YOUR OWN LIGHTING SCHEME. THE MARQUEE IS FULLY LICENSED TO HOST CIVIL WEDDINGS AND CIVIL PARTNERSHIPS, CONDUCTED BY AUTHORISED MARRIAGE CELEBRANTS.

IN STUNNING HIGHLAND PERTHSHIRE

Wedding Packages

2020 WEDDING FROM £60 PER PERSON

WE CAN OFFER A WEDDING FOR 50 GUESTS FOR JUST £3000 (£60 PER GUEST) AND IF YOU ARE THINKING ABOUT A WINTER WEDDING (NOVEMBER - FEBRUARY) THE TOTAL PRICE IS JUST £2700 (£54 PER GUEST). ALTERNATIVELY YOU CAN BUILD YOUR OWN BESPOKE PACKAGE.

WHAT'S INCLUDED...

- ♥ A GLASS OF SPARKLING WINE ON ARRIVAL TO YOUR DRINKS RECEPTION
- ♥ A 3 COURSE WEDDING BREAKFAST
- ♥ A GLASS OF HOUSE WINE WITH YOUR WEDDING MEAL
- ♥ A GLASS OF SPARKLING WINE TO TOAST THE HAPPY COUPLE
- ♥ EVENING BUFFET SERVED WITH TEA AND COFFEE
- ♥ GUARANTEED ACCOMMODATION RATES FOR YOUR GUESTS
- ♥ YOUR PERSONAL WEDDING COORDINATOR
- ♥ RED CARPET WELCOME ON ARRIVAL
- ♥ STUNNING GARDENS WITH DUCK POND THAT MAKES THE PERFECT BACKDROP FOR YOUR PHOTOGRAPHS
- ♥ CHOSE FROM OUR COLLECTION OF CHAIR COVERS & SASHES

AS WELL AS...

- ♥ USE OF THE MONESS MARQUEE FOR YOUR CEREMONY, WEDDING BREAKFAST & EVENING RECEPTION
- ♥ COMPLIMENTARY TWO NIGHT STAY IN OUR HONEYMOON SUITE WITH FULL SCOTTISH BREAKFAST FOR THE BRIDE AND GROOM
- ♥ SILVER CAKE STAND AND KNIFE
- ♥ WHITE TABLE LINEN
- ♥ PRINTED TABLE PLAN, AND EASEL TO DISPLAY YOUR TABLE PLAN
- ♥ TABLE NAMES, STANDS & PLACE CARDS
- ♥ STARLIT DANCE FLOOR - THE PERFECT BACKDROP FOR YOUR FIRST DANCE

Canapes

HOT CANAPES

HAGGIS BON BONS
HONEY MUSTARD GLAZED CHIPOLATAS
CHICKEN SATAY SKEWERS
LAMB KOFTA WITH TZATZIKI
THAI STYLE FISHCAKES
BREADED CHICKEN STRIPS
MOZZARELLA AND SUN BLUSHED TOMATO ARANCINI
BRUSCHETTA
SAUSAGE ROLLS
RED ONION AND LEEK TART
VOL AU VENT SELECTION (CHICKEN & LEEK/BEEF & HORSERADISH)
GOAT'S CHEESE AND RED ONION BON BON



COLD CANAPES

VEGETABLE CRUDITÉS AND HUMMUS
CHICKEN LIVER PATE AND RED ONION CHUTNEY ON OATCAKE
SMOKED SALMON MOUSSE ON CUCUMBER DISC
BRIE AND CRANBERRY BITES



SWEET CANAPÉS

MINI FRUIT TARTLETS
MACAROON SELECTION
CHOCOLATE DIPPED STRAWBERRIES

Please choose 3 at a cost of £5.95 per person or 5 for £8.95 per person

Wedding Menu A

LENTIL AND VEGETABLE SOUP
WITH A WARM ROLL

GOATS CHEESE CURD WITH BEETROOT SALAD
SERVED WITH CIABATTA CROSTINI

CHICKEN LIVER PATE
RED ONION CHUTNEY, OATCAKES AND DRESSED SALAD

FAN OF MELON
HOMEMADE SORBET AND BERRY COULIS

TRADITIONAL PRAWN COCKTAIL
WITH BUTTERED GRANARY BREAD



STEAK AND ALE PIE
WITH BUTTERED MASH AND SEASONAL VEGETABLES

SUPREME OF CHICKEN
BUTTERED MASH, ROAST VEGETABLES AND A TARRAGON JUS

ROAST PORK LOIN
ROAST POTATOES, SEASONAL VEGETABLES, CIDER CREAM AND APPLE SAUCE

SALMON FILLET ON NEW POTATO AND GREEN BEAN FRICASSEE
AND LEMON BEURRE BLANC

FIELD MUSHROOM STROGANOFF
BASMATI RICE



HOT CHOCOLATE FUDGE CAKE
VANILLA ICE CREAM

APPLE PIE
VANILLA ICE CREAM

TRIO OF ICE CREAM
BERRY SAUCE

BUTTERSCOTCH DIPPED PROFITEROLES
CHANTILLY CREAM

CHEESECAKE OF YOUR CHOICE
CHANTILLY CREAM AND FRUIT COULIS

£40.00

Wedding Menu B

ROASTED RED PEPPER AND TOMATO SOUP
WITH A WARM ROLL

HAM HOCK TERRINE
APPLE CHUTNEY, OATCAKES AND DRESSED SALAD

SMOKED HADDOCK AND SPRING ONION FISHCAKE
LEMON AND DILL MAYO AND DRESSED LEAVES

FLAT CAP MUSHROOMS
BOUND IN PARMESAN CREAM ON TOASTED CIABATTA

SMOKED SALMON AND PRAWN ROULADE
TARRAGON CRÈME FRAICHE AND WATERCRESS



ROAST TOPSIDE OF BEEF
WITH YORKSHIRE PUDDING, ROASTED POTATOES, SEASONAL VEGETABLES AND A RICH GRAVY

OVEN ROAST CHICKEN BREAST STUFFED WITH SUN BLUSHED TOMATO AND MOZZARELLA
BUTTERED MASH AND A CHERRY TOMATO SAUCE

LAMB SHOULDER AND ROOT VEGETABLE CASSEROLE
BUTTERED MASH, GREEN BEANS

FILLET OF SEABREAM
ON A TOMATO AND PEA RISOTTO AND PESTO DRESSING

MUSHROOM AND ASPARAGUS WELLINGTON
NEW POTATOES AND RUSTIC TOMATO SAUCE



DARK CHOCOLATE AND MINT POT
HOMEMADE BISCOTTI

CHEESECAKE OF YOUR CHOICE
VANILLA ICE CREAM AND BERRY COMPOTE

LEMON TART
MARINATED RASPBERRIES AND ORANGE SORBET

DARK CHOCOLATE BROWNIE
WHITE CHOCOLATE ICE CREAM AND CHERRY COULIS

VANILLA CRÈME BRULEE
HOMEMADE SHORTBREAD

£43.00

Wedding Menu C

BUTTERNUT SQUASH AND SWEET POTATO SOUP
WITH A WARM ROLL

CONFIT DUCK TERRINE
PLUM CHUTNEY, FOCCACIA AND DRESSED SALAD

CHICKEN AND LEEK ARRANCINI
BASIL MAYO

MOZZARELLA AND SUN BLUSHED TOMATO PARCELS
ROCKET AND RED ONION SALAD AND PESTO DRESSING

BEETROOT CURED SALMON
WATERCRESS AND FENNEL SALAD AND HONEY MUSTARD DRESSING



ROAST RIBEYE/SIRLOIN OF BEEF
WITH YORKSHIRE PUDDING, ROASTED POTATOES, SEASONAL VEGETABLES AND A RICH GRAVY

PAN SEARED CHICKEN CUTLET
PEA AND PANCETTA ORZO AND CREAMED LEEKS

RUMP OF LAMB
DAUPHINOISE POTATOES, WILTED GREENS AND A MINTED GAME JUS

PAN ROASTED SEA BASS
HERB CRUSHED POTATOES, SAMPHIRE AND RED PEPPER PESTO

ASPARAGUS AND PEA RISOTTO
FINISHED WITH ROCKET AND BASIL OIL



STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

STEM GINGER PANNA COTTA
HONEY MARINATED STRAWBERRIES

SCOTTISH CHEESE SELECTION
CRACKERS, GRAPES, CELERY AND CHUTNEY

CHOCOLATE AND PISTACHIO TART
VANILLA ICE CREAM

RASPBERRY CRANACHAN
HOMEMADE SHORTBREAD

£46.00

Children's Menu

SOUP OF THE DAY
WITH A WARM ROLL

BREADED CHICKEN STRIPS
TOMATO SALSA AND HOUSE SALAD

FAN OF MELON
BERRY COULIS

CRUDITES
WITH A SOFT CHEESE DIP



PORK SAUSAGE AND MASH
WITH ONION GRAVY

HADDOCK GOUJONS
CHIPS AND TARTARE SAUCE

MACARONI CHEESE
GARLIC BREAD AND SALAD

ROAST CHICKEN
GRAVY, BUTTERED MASH AND VEGETABLES



HOT CHOCOLATE FUDGE CAKE
VANILLA ICE CREAM

APPLE PIE
VANILLA ICE CREAM

TRIO OF ICECREAM

FRUIT SALAD

£12.50

Drinks Packages

Package A

GLASS OF CAVA OR FRUIT JUICE ON ARRIVAL
A GLASS OF HOUSE WINE PER PERSON
GLASS OF CAVA OR FRUIT JUICE FOR THE TOAST

£12.50 PER PERSON

Package B

GLASS OF PROSECCO OR FRUIT JUICE ON ARRIVAL
1/2 BOTTLE OF WINE (CELLAR CHOICE) PER PERSON
GLASS OF PROSECCO OR FRUIT JUICE FOR THE TOAST

£16.50 PER PERSON

Package C

GLASS OF CHAMPAGNE OR FRUIT JUICE ON ARRIVAL
1/2 BOTTLE OF PREMIER WINE PER PERSON
GLASS OF CHAMPAGNE OR FRUIT JUICE FOR THE TOAST

£20.50 PER PERSON

Evening Buffet

Option A

MINI SAUSAGE ROLLS

MINI QUICHE

SANDWICH SELECTION

CHOOSE THREE FILLINGS:

CHEESE & TOMATO

SAVORY CHEESE

HAM

HAM & COLESLAW

TUNA & SWEETCORN,

EGG MAYONNAISE

CORONATION CHICKEN,

HUMMOUS & ROASTED PEPPER

£7.95 PER PERSON

Option B

CHOOSE ANY FOUR

BACON OR LINK SAUSAGE ROLLS

BREADED CHICKEN GOUJONS

SPICY WEDGES

CHEESY GARLIC BREAD

SELECTION OF VEGETARIAN

QUICHES

FILO PRAWNS

£9.95 PER PERSON

Option C

CHOOSE ONE HOT OPTION

STOVIES

HAGGIS, NEEPS & TATTIES

CHICKEN OR VEGETABLE CURRY
WITH RICE

BEEF OR VEGETARIAN LASAGNE
WITH GARLIC BREAD

SALAD BAR

POTATO SALAD

MEDITERRANEAN VEG & COUS COUS

GREEK SALAD

WARM BREAD ROLLS

£11.50 PER PERSON

2020 Wedding Accomodation

Hotel Rooms

Month	Season	B&B Per Person
JAN, FEB, MAR	LOW	£48.00
APR, MAY, JUN	SHOULDER	£51.00
JUL, AUG, SEP	HIGH	£54.00
OCT	SHOULDER	£51.00
NOV	LOW	£48.00

Upgrade to Superior Room - £5.00 per person per night

Upgrade to Suite - £7.00 per person per night

Twin/Double for Single Occupancy - Individual rate +50% per night

Christmas & New Year Dates Excluded

Self Catering Cottages

Month	Season	One Bed Per Night	Two Bed Per Night	Three Bed Per Night
JAN, FEB, MAR	LOW	£73.00	£94.00	£105.00
APR, MAY, JUN	SHOULDER	£83.00	£104.00	£125.00
JUL, AUG, SEP	HIGH	£93.00	£114.00	£135.00
OCT	SHOULDER	£83.00	£104.00	£125.00
NOV	LOW	£73.00	£94.00	£105.00

A one bedroom cottage sleeps up to 4 guests

A two bedroom cottage sleeps up to 6 guests

A three bedroom cottage sleeps up to 8 guests

Minimum 2 night stay

Excludes Christmas & New Year Dates

Moness Spa

LET OUR MONESS SPA TEAM WORK THEIR MAGIC - MAKING SURE YOU LOOK AND FEEL YOUR BEST ON YOUR BIG DAY.

Facial & Nails

HYDRA MARINE FACE RITUAL

USING OUR HEART OF THE OCEAN MASSAGE, WHICH LEAVES YOUR SKIN FEELING SMOOTH, PLUMP & RADIANT

SHELLAC NAILS (HANDS)

MIRROR SHINE THAT STAYS PERFECT FOR UP TO 2 WEEKS

WEDDING PARTY £60 PER PERSON

BRIDAL PARTY UP TO 5 PERSONS (INCLUDING THE BRIDE) £250

Facial, Hair & Nails

HYDRA MARINE FACE RITUAL

USING OUR HEART OF THE OCEAN MASSAGE, WHICH LEAVES YOUR SKIN FEELING SMOOTH, PLUMP & RADIANT

SHELLAC NAILS (HANDS)

MIRROR SHINE THAT STAYS PERFECT FOR UP TO 2 WEEKS

HAIR-UP

HAIR UP, HALF-UP HALF-DOWN, TOUSLED CURLS OR LOW CHIGNONS TO MAKE YOU THE BEST VERSION OF YOU ON YOUR WEDDING DAY.

WEDDING PARTY £85 PER PERSON

BRIDAL PARTY UP TO 5 PERSONS (INCLUDING THE BRIDE) £350