

INTRODUCTION

Introducing The Carlton Hotel

A superb venue for your forthcoming Wedding.

Designed in a contemporary and modern look combined with a relaxing and comfortable atmosphere it provides the perfect location for your wedding celebrations. The hotel is centrally situated for easy access to Ayr & Prestwick. Only a 40 minute drive from the city of Glasgow and 5 minutes from Prestwick.

The exterior boasts feature woodpanelling and impressive glass windows and doors leading to Landscaped gardens which provide the perfect setting for your photographs.

The Hotel has one large function suite accommodating up to 200 guests with a smaller suite "The Mharena" capable of holding up to 50 guests

39 bedrooms complete with en-suite and modern decor will enable Your guests to complete their festivities with an overnight stay.

We would be delighted to meet with you to discuss your forthcoming wedding day



WEDDING PACKAGES

Wedding Menu packages include...

Red Carpet on Arrival
Pre-Dinner Canapes
Exclusive use of Function Suite
Personal Wedding Co-ordinator
Master of Ceremonies
Personalised Seating Plan
Wedding Menus
Use of Cake Stand and Knife
White Linen Tablecloths and Napkins
Complimentary Accommodation for
Bride & Groom on Wedding Night

Married at The Carlton

The Carlton Hotel can offer you the alternative venue for your marriage ceremony in our Mharena suite for an additional cost.

Please note the registrar or legal fees are still the sole responsibility of the bride and groom

Honeymoon Upgrade

Upgrade to our Honeymoon Package to include flowers, chocolates and champagne delivered to your room for an additional cost.



CHEF'S SUGGESTED MENUS

Our Head Chef has created some special wedding menus for you to consider. However, we understand the individual nature of every occasion and would be more than happy to assist with creating an alternative menu of your choice.

Menu 1

Seasonal Melon served
With a passion fruit syrup and pineapple sorbet

~
Traditional Lentil Broth

~
Roast Loin of Pork
Topped with caramelised apples with a cider jus

Fillet of Scottish Salmon
Coated with a lemon and dill cream

~
Profiteroles
Filled with Baileys cream coated in a white
chocolate sauce

~
Tea & Coffee with petit feurs

Menu 3

Succulent Prawns with a lime and chilli mayonnaise
Set on a crisp salad

~
Cream of carrot and turnip soup
Topped with a parsnip crisp

~
Breast of Chicken filled with Haggis
Coated with a Cracked black pepper sauce

Braised Rib eye steak
With a Ayrshire Bacon and shallot jus

~
Toffee Meringue
Filled with Caramel topped with Tablet Ice Cream

~
Tea & Coffee with petit feurs

Menu 2

Chicken Liver Parfait
Served with red onion marmalade and toasted
brioche

~
Cream of Mushroom and Cracked Black
pepper Soup

~
Traditional Steak Pie
topped with Puff Pastry

Pan fried Breast of Chicken
with Mushroom and crushed Pink Peppercorn Sauce

~
Raspberry Cheesecake
With milk chocolate scrolls and vanilla bean sauce

~
Tea & Coffee with petit feurs

Menu 4

Gateaux of Haggis, Neeps and Tatties with a Whisky
Sauce

~
Cream of Potato and Leek Soup

~
Roast Gigot of rosemary scented Lamb with a
Raspberry and Mint Jus

Scottish Salmon wrapped with Parma Ham coated in a
Prawn and Parsley Cream

~
Dark Chocolate and Pear Torte flavoured with
Drambuie on chilled sauce Anglaise

~
Tea and Coffee with Chocolate Petit Feurs

CHEF'S SUGGESTED MENUS & EVENING BUFFET

Menu 5

Warm tartlet of ratatouille vegetables and goats cheese with a balsamic and fig reduction

Roasted Red Pepper and Tomato Soup with parmesan croutons

Baked fillet of cod with a herb crust Coated with an Arran mustard cream

Roast sirloin of Scottish beef With Yorkshire pudding and a red wine jus

Duo of Desserts

Chocolate cup filled with Lemon posset and a passion fruit delice with homemade shortbread

Tea and Coffee with petit feurs

Menu 6

Hot oak roast smoked salmon With rocket leaves and a lemon and chive dressing

Cream of Broccoli and Stilton Soup Accompanied with cheddar straws

Breast of Chicken filled with creamed leeks Wrapped in Filo pastry with a bacon cream

Medallions of Scottish beef fillet layered with black pudding with a malt whisky cream

Selection of Scottish Cheeses Lanark blue, howgate brie and applewood smoked with biscuits and an apple and sultana chutney.

Tea and Coffee with petit feurs

All menus are served with seasonal market vegetables and potatoes.
Vegetarian and special dietary options are available on request
Children under 12 years 50% reduction, Children under 2 Free of Charge.

Evening Reception Buffet Packages

Bronze

Freshly filled bridge rolls
1 item from the selector
Plus tea and coffee

Silver

Freshly filled bridge rolls
2 items from the selector
Plus tea and coffee

Gold

Freshly filled bridge rolls
3 items from the selector
Plus tea and coffee

Buffet Selector Items

Oven Baked Sausage Rolls

Onion Bhajji with a tomato and mint dip (v)

Chicken Goujons in a black pepper crumb and a lemon mayonnaise

Vegetable Samosas with a garlic and herb dip (v)

King Prawns in a Filo Pastry with a Spicy Marie Rose

Haggis Pakora with a Yoghurt and Coriander Dip

Vegetable or Chicken Tempura with a Sweet Chilli Dip

Cajun Onion Rings with an Oriental Mayonnaise

Alternative evening Buffet

Selection of rolls with Ayrshire bacon and Square Sliced Sausage with Tea or Coffee

DRINKS AND WELCOME PACKAGES

The following packages are to assist you with your budget. Alternatively we can offer your own choice of drinks and wine and charge accordingly

Package A

Glass of sparkling wine for cake cutting toast

Glass of red or white house wine with meal

Drink of choice for speech toast

Package B

Sparkling wine for cake cutting toast

Glass of red or white house wine plus top up with meal

Drink of choice for speech toast

Package C

Drink of choice to welcome your guests

Sparkling wine for cake cutting toast

Glass of red or white house wine plus a top up with meal

Drink of choice for speech toast

Package D

Glass of Premium Champagne to welcome guests

Glass of Premium Champagne for cake cutting toast

2 Glasses of red or white wine with meal

Glass of Premium Champagne for speech toast

Additional Welcome Packages

Delight your guests with miniature delicacies, served whilst friends and family gather and socialise during the photographs

Savoury

Mini Haggis bites, Smoked Salmon Roulade, Toasted Brioche with Chicken Liver Parfait, Baked Filo Pastries with Goats Cheese

Sweet

Mini fruit kebabs, homemade tablet, liqueur truffles, Chocolate dipped strawberries

LOCATION & TERMS & CONDITIONS

Confirmation & Deposits

Once you have chosen your day, you can hold your date provisionally for 14 days without obligation. In order to secure this date a deposit of £300.00 is required together with a letter of confirmation. This is followed by a payment of £500.00 one year prior to your wedding, with a further £500.00 payable three months before.

(All payments made are non-refundable and non transferable. All cheques are to be made payable to the Carlton Hotel. Please note Credit Card payments are subject to a 4% surcharge)

Accounts Payable & Final Numbers

An estimated account based on final numbers given will be raised and due payable 14 days in advance of the wedding. These numbers must be confirmed no later than 7 days prior and any differences will be issued after the event.

Accommodation

Discounted rates are available for guests that are attending celebrations within the hotel. Rooms can be reserved by the Bride and Groom. A rooming list will be provided for guest allocation, (names and contact details) which should be returned to the hotel no later than 12 weeks prior to the wedding date after this time any rooms unallocated will be released to any other guests who wish to contact the hotel directly. The bride and groom will remain liable for all rooms reserved under their guest allocation and will be charged accordingly for any non arrival. If however, the hotel are able to sell the room prior to or on the evening of the wedding no monies will be sought.

Location & Directions to the Carlton Hotel

From the South:

- Traveling North on M74 leave at junction 7
- Take A70 to Ayr (20 miles)
- Take 3rd exit off Holmston Road onto A77
- Take 2nd exit off Whitlitts roundabout
- Follow Heathfield Road
- Turn right onto Ayr Road
- Carlton Hotel is on the right hand side.

From Glasgow & Prestwick Airport:

- Take M77 southbound heading for Prestwick Airport
- At Monkton roundabout take 2nd exit
- Pass **Prestwick International Airport** at roundabout take 3rd exit to Prestwick
- Drive through Prestwick town centre heading for Ayr
- Carlton hotel is located on left.

Travel Times

Prestwick Int. Airport	5 mins
Glasgow Int. Airport	40 mins
Glasgow City Centre	50 hour
Edinburgh	1.5 hours



PRICE LIST

Wedding Packages

2010

Menu 1	£27.50
Menu 2	£29.50
Menu 3	£33.50
Menu 4	£36.50
Menu 5	£39.50
Menu 6	£42.50

50% discount for children under 12yrs
with children under 2 yrs eating free of charge

Drinks Package A	£8.25
Drinks Package B	£11.00
Drinks Package C	£13.75
Drinks Package D	£19.50

Welcome Package Savoury	£4.95
Welcome Package Sweet	£4.95

Evening Buffet Bronze	£5.50
Evening Buffet Silver	£6.95
Evening Buffet Gold	£8.50
Alternative Evening Buffet	£4.95

Ceremony Charge	£300.00
Honeymoon Upgrade	£50.00

Accommodation Rates (Oct 2009 - Dec 2010)

Single room	£45.00
Double room (based on 2 sharing)	£70.00
Additional Adult per room	£20.00
Children 6-15	£10.00
Children 0-5	Free
(Cot or bed supplied £10.00)	

Rates quoted include Bed & breakfast

All prices are inclusive of VAT at the current rate

Price & Terms

All prices enclosed are guaranteed until 31st December 2010. The management retains the right to increase prices at their discretion. Although this brochure and terms and conditions are applicable at time of publication, they may be subject to change or alteration at the management discretion.