



*The day is perfect, so is the setting. It's like something from a dream.  
Somebody pinch me.*

This is Cameron House on the shores of Loch Lomond. A stylish baronial mansion of your very own for the day. And what a day. It's all just right. Just the way you wanted it. Local legendary, must-try dishes from the kitchen and top professionals looking after your guests. Everyone laughing and having fun. They'll remember this forever, and so will you.

*This is the life.*

*This is your moment.*



## *2011 Prices*

We understand the importance of your wedding day and we have designed for you four menu and drinks packages to help you have the wedding of your dreams here at Cameron House on Loch Lomond.

- Hire of the Lomond Suite for your wedding breakfast and reception.
- Traditional Scottish piper to play on the hotel steps for your arrival at Cameron House and to pipe the Bride and Groom into the Lomond suite.
- A warm welcome from our Toastmaster, who will be in attendance all day to ensure everything runs smoothly and on time.
- The red carpet placed on the hotels front steps awaiting your entrance.
- Menus, place cards, and a table plan which will be printed specifically for your wedding.
- The tables to be dressed in one of our three choices of table linen, along with white napkins and tea lights.
- The use of one of our cake stands and ceremonial sword for cutting the cake.
- Complimentary stay for the Bride and Groom on the night of the wedding.

**The facility charge of £2500 is applicable for all Lomond Suite weddings and includes all of the above.**

*This is your moment.*

2011

*Our menu selectors are designed to allow you to create your own menu featuring the finest and freshest seasonal produce from Scotland's larder.*

*Please choose one dish for each course.*

### Menu Selector for Rannoch Package

#### *Starters*

A plate of smoked Shetland salmon, traditionally garnished  
Baked tartlet of Finnan haddock, braised leeks and vine tomatoes  
Chicken Liver and foie gras parfait,  
Braeburn apple chutney and brioche  
Charentais melon, prosciutto and rocket drizzled with basil oil

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#### *Mains*

Supreme of corn-fed chicken,  
mushroom and chive mousse with peas bonne femme  
Rump of new season lamb,  
peas and asparagus, fondant potato and rosemary sauce  
Roast supreme of guinea fowl, bubble and squeak  
and Madeira jus  
Roast loin of free-range pork,  
chateau potatoes and braised cabbage with Arran mustard

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#### *Desserts*

Vanilla crème brûlée with shortbread biscuits  
Apple and cinnamon crumble with vanilla ice cream  
Strawberry and white chocolate mousse with strawberry sorbet  
Vanilla mousse with honey ice cream

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**£45.00 per person**

### Menu Selector for Katrine Package

Terrine of Ayrshire chicken, Savoy cabbage, smoked bacon  
and red onion marmalade

Confit of duck leg, celeriac remoulade and beetroot purée  
Smoked venison salad, pine nut, parmesan and basil

Game terrine, apricot chutney and toasted sourdough

Ballotine of salmon, Sauce Gribiche and tomato jelly

Herb crusted tuna carpaccio, salad Niçoise

The Cameron House shellfish cocktail

Loch Duart salmon three ways with textures of fennel

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Roast breast of free-range chicken, potato and haggis croquette,  
turnip fondant, whisky jus

Canon of border lamb, Potato Boulangere and ratatouille with  
lamb sauce

Plate of Ayrshire chicken, Colcannon potatoes,  
seasonal vegetables and jus roti

Sauté fillet of Perthshire pork, creamed wild mushrooms and  
purée potatoes with a Marsala sauce

Pan seared sea bass, crushed potatoes, confit tomato  
and Sauce Vierge

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Berry parfait with berry compôte

Sticky toffee pudding with a caramel sauce

Milk chocolate charlotte with a rich chocolate sauce

Lemon tart with raspberry sorbet

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**£55.00 per person**

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Please choose one dish for each course.

### Menu Selector for Carron Package

#### Starters

Tian of Orkney crab and brown shrimps, avocado puree  
Line caught sea bass, artichoke and vanilla purée, braised fennel  
Trio of smoked Shetland salmon:  
panna cotta, mousse and jelly with Avruga caviar  
Poached West Coast lobster, ratte potato, rocket and parmesan  
Red mullet escabeche, tomato and fennel  
Carpaccio of dry-aged beef, lime and green peppercorn dressing  
Ballotine of smoked ham, foie gras and confit of duck leg  
Roast quail with apple and Madeira  
Scottish charcuterie plate pickles and country bread

#### Mains

Rack of lamb, herb crust, gratin Dauphinoise and roasted root vegetables  
Roast rib of Buccleuch beef, Lyonnaise potatoes glazed vegetables and red wine sauce  
Pan roasted venison loin, haunch pie, celeriac gratin, parsnip puree, redcurrant jus  
Roast breast and confit of leg of duck, truffled lentils with stir fried vegetables  
Poached fillet of organic salmon, asparagus and peas, Ratte potatoes and sauce hollandaise  
Baked Atlantic halibut, mussels and cockles with potato purée-

#### Desserts

Bread and butter pudding with warm vanilla anglaise  
Dark chocolate delice with white chocolate ice cream  
Vanilla panna cotta with a passion fruit and pineapple compôte  
Raspberry bavaois with a raspberry jelly

£60.00 per person

### Menu Selector for Lomond Package

Pan seared West Coast scallops artichoke and truffle  
Ravioli of crab and langoustine, shellfish sauce  
Red wine poached turbot, pickled mushrooms and braised leeks  
Confit of wild salmon, new season asparagus and poached duck egg  
Scallops, pea purée and crisp pork belly  
Ballotine of foie gras, plum chutney  
Roast salad of wood pigeon and Seville orange marmalade  
Layers of foie gras, slow cooked duck and smoked ham haugh with sauternes jelly

Roasted dry-aged fillet of beef,  
a wee steak pie, Pomme Anna, spinach and shallots, Madeira jus

A plate of Scottish pork, Braeburn apple puree and creamed Savoy cabbage with potato galette

Roast saddle of lamb, braised shoulder, creamed leeks and Champ potatoes

Fillet of beef with cabbage and bacon, sauté wild mushrooms, pan-roasted potatoes and stout gravy

Monkfish wrapped in Parma ham, rosti potato, wilted spinach and sauce Albufera

Lemon sole, shellfish mousse broccoli and champagne butter sauce

Lemon steamed sponge pudding with warm vanilla Anglaise

Dark chocolate tart with vanilla ice cream

Passion fruit parfait with a crisp biscuit

Dark chocolate parfait with orange ice cream

£80.00 per person

*This is your moment.*

2011

*Special Menus and Additional Selections*

**Vegetarian**

*Starters*

Shallot and thyme tart tatin, white onion purée and balsamic vinegar

Salad of goats' cheese, slow-roast tomatoes and lemon dressing

Mushroom haggis, neeps and Champit tatties, whisky cream

Glazed asparagus tart, roasted vine tomatoes and quail egg

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*Mains*

Potato and rosemary gnocchi, wild mushroom and basil cream sauce

Butternut squash risotto, parmesan crisps and braised baby fennel

Goats' cheese and spinach pithivier and roasted baby beets

Ricotta ravioli with tomato and basil

*Soups*

Roasted plum tomato and basil

Wild mushroom and tarragon

Velouté of white onion and thyme

Pea velouté, crisp bacon and minted crème fraîche

Cream of cauliflower and roasted garlic

Langoustine bisque

Leek and potato, rocket pesto

Cullen skink

Scotch broth with braised lamb

***Soups can be selected to replace a starter or can be added as an intermediate course for an additional charge of £3.95.***

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*Sorbets*

Strawberry and champagne sorbet

Pear and thyme sorbet

Lemon sorbet

Orange and Grand Marnier sorbet

***Sorbets can be added as an intermediate course for an additional charge of £2.95.***

*This is your moment.*

*Canapés*

*Our sample canapés menu is designed to give you a flavour of the cuisine at Cameron House, featuring the finest and freshest seasonal produce from Scotland's larder.*

*Let us know what you would like and we'll do the rest.*

*Hot Selection*

Roast Buccleuch beef, Yorkshire pudding and horseradish cream

Mini Croque Monsieur

Smoked haddock and leek tartlet

Mull cheddar and leek tart

Haggis fritters

Haggis spring rolls

Place and Chips with tartar sauce

Forest mushrooms a la crème

Tomato and parmesan glazed tarts

Mushroom and truffle risotto balls

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Dressed crab spoons

Chicken liver and foie gras parfait on toasted brioche

Oak smoked salmon on wholemeal bread

Smoked duck and cherry compôte

Aubergine caviar

Cherry tomato and Boccaccini skewers

Chilled pea and mint soup

Prawn Marie Rose shots

3 Canapés	(100% to be taken)	£7.95
4 Canapés	(90% to be taken)	£10.50
5 Canapés	(80% to be taken)	£12.95

*Buffet*

*Our evening buffet sample menu is designed to give you a flavour of the cuisine at Cameron House, featuring the finest and freshest seasonal produce from Scotland's larder.*

*Let us know what you would like and we'll do the rest.*

Homemade sage and onion sausage rolls

Ham and mushroom ciabatta pizzas

Deep fried fish goujons and thick cut chips

Grilled bacon and Lorne sausage rolls

Chicken satay skewers

Mini Killie pies

Mini quiche Lorraine

Selection of sandwiches

Crispy duck spring rolls and plum sauce

Vegetarian spring rolls and sweet chilli sauce

**Select 3 buffet items for just £14.95 per person**

*Gold Selection*

*This is your moment.*

2011

*Drinks Packages*

*Rannoch Drinks Package:*  
**£25 per person**

1 glass of sparkling wine on arrival/drinks reception  
1 glass of sparkling wine with speeches  
Orange alternative offered to anyone not wishing to have the sparkling wine  
Half a bottle of house wine for each guest with the meal

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*Katrine Drinks Package:*  
**£30 per person**

1 glass of sparkling wine on arrival/drinks reception  
1 glass of Perrier Jouet/Mumm champagne for toasts  
Orange alternative offered to anyone not wishing to have the sparkling wine and champagne  
Half a bottle of house wine for each guest with the meal

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*Carron Drinks Package*  
**£35 per person**

1 glass of Pimms on arrival/drinks reception  
1 glass of Perrier Jouet/Mumm champagne for toasts  
Orange alternative offered to anyone not wishing to have the Pimms and champagne  
Half a bottle of house wine for each guest with the meal

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*Lomond Drinks Package*  
**£45 per person**

Glass of Perrier Jouet/Mumm champagne with top up on arrival  
1 glass of Perrier Jouet/Mumm champagne with for toasts  
Orange alternative offered to anyone not wishing to have the champagne  
Half a bottle of house wine for each guest with the meal

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*Children's Drinks Package*  
**£8.50 per child**

1 glass of sparkling apple juice on arrival/drinks reception  
1 glass of sparkling apple juice with speeches  
2 soft drinks of their choice with the meal

*This is your moment.*

# *Terms & Conditions*

## *Provisional Bookings*

A provisional reservation will be held for 14 days, after which a letter of confirmation and a deposit of £2,500.00 are required to secure your booking. A further deposit of 40% of the estimated total will be required 4 months prior to the wedding, with full pre-payment due 14 days prior to the wedding date. **All deposits are non-refundable or transferable.**

Any additional costs on the day must be covered by a guaranteed method of payment. Cameron House reserve the right to cancel without prior warning a reservation that has not been confirmed within the aforementioned period. We reserve the right to alter details or costs contained within the portfolios.

## *Guest Numbers*

The minimum number for a wedding in The Lomond Suite is 100 adults. Please note that there is a minimum food spend of £9,000 on Saturdays in May, June, July and August. In the event that your wedding numbers fall below the required level, the full menu price, menu A for 100 guests, will be applicable. The Lomond Suite can accommodate a maximum number of 240 guests.

## *Children*

We will be delighted to prepare either a smaller portion of the adult menu or a special children's menu. Children aged 8–14 years will be charged at 50% of the adult menu price and under 8 years will be complimentary. Please note children under the age of 14 years will not be included in the final numbers.

## *Wedding License*

Cameron House has a license for both civil and religious ceremonies for the Lomond Suite. There is a £500.00 room hire charge for the use of the Lomond Suite for your ceremony. Please note that due to civil licensing restrictions, no civil ceremonies can take place on a Sunday, or over Bank Holiday Weekends.

## *Prices*

All weddings are tailor made and prices, whilst applicable for 2010/2011, may be subject to review at any time without prior notice or notification.

## *Accommodation*

A bedroom will be organised for the Bride and Groom on the evening of their wedding.

Wedding guests should book online or via our reservations team for the best available rate.

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## *Little extras for your special day*

### *Flowers*

An essential addition to your day is the choice of flowers to complement your theme. Our florist has created a selection of packages which complement the Lomond Suite. Alternatively, they will be delighted to tailor a package to your specific requirements and can even provide the bouquet if required.

### *Celtic Warrior*

Our luxury cruiser is ideal for parties of 10 who wish to cruise the silvery waters of Loch Lomond. Perfect for a pre-wedding cruise or perhaps a wedding celebration the morning after - add a glass of bubbly and you have the perfect addition to your celebration.

### *Golf*

We offer golf at its best. Stroll round the championship "Carrick" with its fabulous greens and stunning views or try a quick round at the "Wee Demon", a tricky 9-hole course. We've got a course to suit all players - ideal as a nerve-settler prior to the wedding or for guests staying a while longer who would like something a little more challenging.

### *Spa*

Just a short distance from the hotel, the Spa at The Carrick on Loch Lomond is a magical setting for perfect pampering for brides and bridal party we have created a full programme of packages or just call or go online for the brochure.

Our hairdresser will also be delighted to advise on styles for the big day.

**A full list of services and local contacts is available on request.**

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## *A Time to Spa*

### *'A Time to Indulge'*

One week prior to arrival a gift box containing bath salts and Cameron House chocolates will be delivered to you.

#### **Spa Day**

#### **Spa Experience**

- Treatments in spa suite - secluded room for two, dimly lit with a soft glow of colour and candles flickering around the private mineral bath.
- A bottle of champagne to share and enjoy whilst relaxing in the bath.
- Envelop your body with either our nourishing spirulina masque or purifying moor mud masque within your private rasul chamber.
- Rinse off during an aromatic tropical rain shower.
- Complete your experience with Cameron House signature full body and scalp massage - a luxurious and relaxing warm oil aromatherapy massage incorporating a placement of heated stones.
- Light lunch within our private dining area.

**£550**

## *Pre Wedding Package*

### *'Pre-Wedding Bliss'*

#### **Spa Experience**

- Lavender Dreams Ultimate 'Kur'
- Breathe deep and inhale the calming and balancing benefits of wild lavender in this truly uplifting and rejuvenating spa experience.
- Enjoy a light lunch and glass of champagne within the relaxing spa dining area.
- Complete your experience with our luxury Jessana French Manicure and Pedicure

**£250**

### *Girls 'Sparty'*

- Spa experience
- Manicure
- Pedicure
- Champagne lunch
- Make up

**£170**

*This is your moment.*

# Wedding Flower Packages

*Rannoch Package:* Top Table £45.00



Guest Table £25.00



*Katrine Package:* Top Table £55.00



Guest Table £30.00



*Carron Package:* Top Table £65.00



Guest Table £35.00



*Lomond Package:* Top Table £90.00



Guest Table £50.00



*This is your moment.*