



**MURRAY ARMS**  
HOTEL & RESTAURANT

## **2010 Weddings**



**Your** Wedding day is one of the most important days of **your** life. Each Reception is tailored to suit **your** individual requirements and our experienced team will be delighted to help with **your** plans to ensure that this special day is absolutely perfect and never to be forgotten. We will worry about the finer details to allow you to relax and enjoy **your** day with family and friends.

### The Hotel

The Murray Arms was built in 1760 and is steeped in history making it an ideal venue for **your** wedding as we can accommodate groups ranging from small intimate gatherings to large celebrations up to 100 guests. We are very fortunate to have beautiful, private gardens where we can erect a marquee to host large parties of up to 150 guests. Our mature gardens also provide an ideal backdrop for photographs and reception drinks during finer weather.

The Hotel has 12 fully equipped en-suite bedrooms which we offer to wedding guests with a discount of 10% per person off the current rate for the night of the wedding.

### Room Hire

GARDEN ROOM ONLY	£230
GARDEN & MIDDLE ROOM	£280

### Civil Ceremony

The Hotel has it's own Civil License allowing you to get married in our gardens or our Garden Room if you so wish. We can help you fill out the various forms and advise what the different fees are, as a guide a standard service costs around £190 however, if your service is to be held on a Saturday, The Registrars add a supplement of £80 to this fee.



### Table Seating

We have round or square tables depending on **your** preference which can be set to whatever style you wish. Our standard table linen is cream however we can source many different colours to match in with **your** colour scheme. An additional charge of £2.50 per setting is made for this service. We are happy to discuss **your** table plan and room layouts with you when you visit, can in addition offer printed personalised menus & tables numbers at no extra charge.

We are also able to organise chair covers and coloured organza sashes to match **your** colour scheme at a cost of approximately £5 per chair.



## Catering

We have recognised that catering is a very personal choice and an important part of **your** day and we prefer to discuss **your** requirements with you, in person, to ensure that we can match these and indeed **your** budget perfectly. Our Chefs have extensive experience and we strive to source our ingredients locally to ensure only the finest, freshest ingredients are used in the preparation of our menus. We can produce almost anything you would like as well as recommending certain dishes that are proven populars. Whether you require a full sit down meal; a hot buffet style meal; a finger buffet; Canapés or whatever you have set **your** heart on, we are confident that we can provide you with exactly what you are looking for. Attached are our menu options which allow you to simply choose each course and calculate the price, however please note these are not exhaustive and we would be happy to work with you to create **your** very own menu. If you have guests joining you in the evening, you may wish to provide some food for them and there are buffet menus attached. We can, of course, also offer wedding breakfast menus or supper menus and we will provide special menus and prices for Children under 10 years of age.



## Wines & Drinks

Again, as it is **your** day, we understand that you have set preferences on the type of refreshments you serve **your** guests. We purchase our wine and champagne from one of the Country's leading suppliers who carry a range of around 1,150 wines from 17 countries. The Wines start at £11.65 per bottle red or white and the Champagnes start at £29.50 per bottle. They also carry an excellent stock of sparkling wines both white and rose which start at £18.00 per bottle. Obviously all the usual spirits and malts are available and we can always order any particular favourite that you would like. We will serve welcome drinks; drinks during **your** meal drinks with **your** toasts – whatever you prefer.

Attached is a selection of Drink's Packages to assist you with **your** planning.



## Evening Reception

Our standard License allows us to serve guests alcohol until 12am. We can obtain a License up to 1am if required which will incur an additional cost to yourself of £75.00. Entertainment can have access to suit to set themselves up and our portable dance floor can be shaped to suit any number of guests.

## Deposit

To confirm your booking we require a deposit of £350 to be paid. Please note that this deposit is non-refundable.

We would like to meet with you and your partner as soon as possible to ensure that we can tailor make **your** wedding day exactly to match **your** requirements.

To arrange to view the hotel and meet with us please telephone and we will gladly make an appointment to suit you to discuss **your** plans in greater detail.

## MENUS

### Fleet

red lentil soup served with crisp croutons  
Strips of smoked chicken salad bound with a walnut and orange dressing

~~

roast leg of pork served with an apple cider sauce  
penne pasta served with a wild mushroom and pesto cream sauce

~~

blackcurrant cheesecake served with a light custard cream  
soft fruit compote served in a sweet pastry basket with vanilla ice cream

**£18.95**

### Skerrow

green split pea soup served with herb croutons  
salmon mousse terrine served with a cucumber and mint dressing

~~

roast leg of lamb served with a redcurrant and port wine jus  
linguini served with roasted vegetables and a mild curry cream sauce

~~

individual apple and cinnamon crumble served simply with lightly whipped cream  
meringue nest of soft fruits served with strawberry coulis

**£19.95**

### Lochenbreck

scotch broth  
hot roasted salmon served with honey mayonnaise and crisp salad

~~

roast haunch of venison served with rich wine and redcurrant sauce  
baked fillet of cod served with a tomato, basil and courgette sauce

~~

sticky toffee pudding served with warm butterscotch sauce  
individual lemon mousse served with mango salsa

**£22.50**

### Whinyeon

cream of leek and potato soup  
smoked salmon thinly sliced and served with crisp salad and lemon dressing

~~

roast topside of beef served with Yorkshire pudding and red wine jus  
breast of chicken pan seared and served with a tomato and basil sauce

~~

strawberry cheesecake served with crème fraiche and soft fruit coulis  
warm rhubarb tart served with warm vanilla custard

**£24.50**

### Lochmaben

tartlet of Allan Watson's smoked salmon & crème fraiche with a vodka sorbet  
warm locally smoked chicken & parma ham salad finished with a pineapple & chilli dressing

~~

seared tournedos of prime fillet of Galloway beef topped with a wild mushroom gratin  
served with a sweetheart stout jus

grilled fillet of Solway salmon with a horseradish crust  
accompanied by saffron potatoes, fresh asparagus & a raspberry hollandaise

~~

mille feuille of chocolate & pistachio panacotta drizzled with a fruits of the forest syrup  
lemon, cointreau & mascarpone mousse

**£28.00**

## Cardoness Hot Buffet

soup of the day with crusty bread



mild chicken curry served with basmati rice and garlic nan bread

venison ragout cooked in red wine button mushrooms and shallots

chunky vegetable chilli served with braised rice



selection of seasonal vegetables

battered baby potatoes

tossed mixed salad



fresh fruit salad

selection of Galloway ice creams

**£17.00 p/p**  
**(min 20 people)**

## **Mossyard Hot Buffet**

sliced roast leg of lamb served with rosemary and redcurrant jus

fillet of chicken served with tomato and basil sauce

fillet of Solway salmon served with a chardonnay cream  
and chive sauce

warm penne pasta served with sun dried tomato and continental vegetable pot pourrie



steamed baby potatoes served with warm butter and fresh parsley

selection of market vegetables



lemon torte served with soft fruit compote

warm sticky toffee pudding with a rich toffee sauce

home made chocolate & cointreau mousse

**£18.50 p/p**  
**(min 20 people)**

## **Sandgreen Cold Dressed Buffet**

sliced fillet of chicken served with a sweet chilli dressing

roast topside of beef served with a horseradish cream

smoked Ayrshire ham served with sliced peaches and syrup glaze

fillets of Solway salmon served with honey mayonnaise

roasted vegetable pastry served with pesto and balsamic flavours (v)



potato and smoked bacon salad

vine tomato onion and herb dressing salad

classic coleslaw salad

savoury basmati rice salad

penne and roasted pepper salad with light dressing

continental salad selection



handmade fresh fruit salad

fresh fruit tartlets

double chocolate truffle

**£17.95 p/p  
(min 20 people)**

## The Craigronald Cold Dressed Buffet

roast loin of pork stuffed with apricot and cinnamon  
with a spiced apple chutney

poached supreme of chicken glazed with a mild korma mayonnaise

sliced breast of duck with a cherry compote

sliced continental meats served with olive a  
sun blushed tomato selection

buffalo mozzarella and plum tomato bruschetta  
topped with basil oil flavours



braised red cabbage salad with balsamic and orange dressing

carrot and sultana salad

linguini and strips of root vegetable salad

potato and red onion salad

classic ceaser salad



warm apple crumble with cream fraiche

wild raspberry tartlets

scottish cheese selection and wafer thin biscuits

**£20.00 p/p**  
**(min 20 people)**

**In the Evening**

For your evening reception you can have the choice of any of the buffet menus in the package including the Bengray Finger Buffet listed below which allows you to build your own buffet to suit your own taste and budget.

**Bengray  
Finger Food Buffet**

selection of handmade sandwiches

~~

home made vegetable pakora

home made chicken pakora

ciabatta topped with cajun chicken

ciabatta topped with roast beef and horseradish

ciabatta topped with smoked salmon and cranberry mayonnaise

hand made sausage rolls with a pork and apple filling

mini pastry cases filled with , beef and chutney , prawn marie rose or smoked cheese and chutney

mini oat cakes topped with a haggis and whisky cream

brioche topped with smoked salmon and cream fraiche

mini bruschetta

mini chicken drumsticks served with a barbeque sauce

tiger prawns served with a dipping sweet chilli sauce

mini oatcakes topped with salmon and crab salad

blinis topped with smoked salmon or smoked chicken

wild mushroom and pesto tartlets

melon and parma ham skewers

roast beef and horseradish barquettes

**choice to include sandwiches**

**3 items £6.95**

**4 items £7.95**

**5 items £8.95**

**(min 10 people)**

Alternatively you may wish to choose from either of the options below:

**A selection of hot filled rolls**

haggis, sausage & bacon

**£3.50 per person**

or

**Home made soups & Chef`s unique cheeseboard**

a choice of two delicious home made soups accompanied by chef`s spectacular 5ft cheeseboard, dressed to impress, it is a very dramatic centre piece for any buffet table

**£7.95 per person**



## Drinks Packages

### **Bronze**

bucks fizz on arrival  
1 glass of red or white wine with meal  
1 glass of sparkling wine for the toast  
**£9.95 per person**

### **Silver**

bucks fizz on arrival  
2 glasses of red or white house wine with meal  
1 glass of sparkling wine for the toast  
**£11.45 per person**

### **Gold**

cava or bucks fizz on arrival  
2 glasses of red or white house wine with meal  
1 glass of champagne for the toast  
**£12.95 per person**

### **Platinum**

1 glass of champagne or bucks fizz on arrival  
2 glasses of red or white house wine with meal  
1 glass champagne for the toast  
**£15.95 per person**

## **Extras**

We have included below some examples of extras that can be supplied if you so wish. This list is by no way exhaustive as we understand that each and every bride has their own ideas which we have not even thought about. Please feel free to ask about any other items and, if we can, we will obtain information on availability and pricing on **your** behalf.

### **Marquees**

to be erected in the private gardens of the hotel  
prices on application

### **PA System**

with roving microphone, ideal to ensure your speeches are heard by everybody  
**£65.00 per day**

### **Karaoke Machine**

to ensure your party is lively! Includes over 3000 songs  
**£80.00 per day**

### **Scottish Piper**

to greet you at the hotel and pipe you in to meet your guests  
**£220.00**

### **Bubble Machine**

add a touch of fun to your special day  
**£20.00**

remember, If there is anything else that you can think of or desire, please do not hesitate to ask and we will do our utmost to source this for you.

## **Contact**

Here at the Murray Arms Hotel & Restaurant we take great pride in our people. To ensure you receive the very best of service we ask that you contact our wedding co-ordinator who has many years of experience organising every possible style of wedding you can imagine.

### **Wedding Co-ordinator** **Josephine McCombe**

Murray Arms Hotel & Restaurant  
Gatehouse of Fleet  
Castle Douglas  
Dumfries & Galloway  
DG7 2HY

Tel – 01557 814207  
Fax – 01557 814370

email – [manager@murrayarmshotel.co.uk](mailto:manager@murrayarmshotel.co.uk)  
web – [www.murrayarmshotel.co.uk](http://www.murrayarmshotel.co.uk)

we look forward to hearing from you.

