



## 2012 Wedding Brochure

### Welcome to Gean House

In this information pack, you will find all details regarding capacities, pricing, menus, drinks packages and terms & conditions for weddings at Gean house. If you require any further information, please feel free to contact our wedding co-ordinator who can answer any queries over the telephone or arrange a suitable time for you to come to Gean house and go over details in person in more depth.

### Capacities

For your wedding meal, we have 3 function rooms to choose from. These are, the Garden Room, the Drawing Room and the Boardroom. Capacities for each of these rooms are as follows:

Garden Room: 70 people

Drawing Room: 50 People

Boardroom: 40 people

These capacities are based on the table layouts being set with round tables seating between 8 & 10 people at each. The top table can be arranged to suit individual requirements. Seating layouts can be requested from your wedding co-ordinator, who will provide all suitable layouts possible for the number of guests required. If you decide to go for maximum or near maximum numbers for your selected room, this will limit the way in which the tables can be laid out.

For your evening reception, Gean house can hold up to 120 people, although not all of these people can be seated in one room at any time. However we do provide various rooms with different functions throughout the building, for example, the Garden room for your evening entertainment, a quiet lounge area away from the music for guests to relax and have a chat, the bar area and a dedicated kids room where the children can watch DVDs or play. We can also set aside rooms for Video messaging booths, soft playrooms etc if you want to provide them. Also, as Gean house is sold on an exclusive hire basis, your guests can wander around the house without fear of disturbing other parties.



GEAN  
H O U S E

## Wedding Menu A

### Starters

Broccoli & Stilton Soup

oOoOoOo

Gateau of Scotch Puddings, Black Pudding, Haggis and White  
Pudding napped with a Whisky Sauce

oOoOoOo

Fanned Galia Melon with a duo of Fruit Sauces

### Main Courses

Breast of Grampian Chicken stuffed with Haggis and served with a  
Coarse Grain Mustard Cream Sauce

oOoOoOo

Roast Rib of Scotch Beef with a Red Wine Jus

oOoOoOo

Pan Seared pave of Tay Salmon with a Lemon Butter Sauce

### Dessert

White Chocolate Crème Brulee served with Shortbread

oOoOoOo

A selection of Scottish and Continental Cheeses and Biscuits

oOoOoOo

Strawberry Tartlet with Crème Anglaise

£35.45 per person



GEAN  
H O U S E

## Wedding Menu B

### Starter

Roasted Red Pepper, Tomato & Lime Soup

oOoOoOo

Fanned Ogen Melon with North Atlantic Prawns and a Mint Scented  
Mayonnaise Sauce

oOoOoOo

Chicken Liver Parfait with Red Onion Chutney & Oatcakes

### Main Courses

Roast Sirloin of Beef served with a ragout of woodland mushrooms &  
a rich red wine sauce

oOoOoOo

Loin of Suckling Pig set on a bed of creamed parsnip edged by a sage  
pork jus

oOoOoOo

Fillet of Salmon served on crushed potatoes with a vierge olive oil  
sauce flavoured with basil and tomato concasse

### Desserts

Torte au citron served with raspberry coulis

oOoOoOo

Sticky Toffee Date Pudding served with Caramel Sauce

OoOoOo

A Selection of Cheese and Biscuits

£35.95 per person



GEAN  
H O U S E

## Wedding Menu C

### Starter

Carrot & Coriander Soup enhanced with Cream

oOoOoOo

Sweet Seasonal Melon presented with Compote of Exotic Fruits and  
Cassis Coulis

oOoOoOo

Prawns wrapped in Smoked Salmon set on Bitter Leaves drizzled  
with Lime Dressing

### Main Courses

Sirloin of Beef with a Sea Salt Crust accompanied by a fresh  
Horseradish Sauce, Yorkshire Pudding & Roast Gravy

oOoOoOo

Supreme of Corn-fed Chicken with Fondant Potato and a Smoked  
Bacon, Shallot and Oyster Mushroom Butter Sauce

oOoOoOo

Salad of Feta Cheese marinated Olives and Sun Blushed Tomatoes  
with Ciabatta Croutons

### Desserts

Vanilla Panacotta accompanied by Poached Seasonal Fruits

oOoOoOo

Chocolate Mousse set in a Tuille Basket bordered by a Raspberry  
Coulis

A selection of Cheese with Biscuits

£37.00 per person



GEAN  
HOUSE

## Wedding Menu D

### Starter

Cauliflower and Dunsyre Blue Cheese Soup

oOoOoOo

Duck & Pistachio Nut Terrine complemented by a Green Peppercorn Dressing

oOoOoOo

Gravadlax of Salmon presented with a Lemon and Dill Mayonnaise and Brown Bread and Butter

### Main Courses

Roast Leg of Lamb carved onto a Rosemary Mash served with a Redcurrant & Mint Jus

oOoOoOo

Seared Tuna Loin served with a Spiced Ragout of Aubergine and Red Capsicum Coulis flavoured with Star anise

oOoOoOo

Collops of Pork Fillet wrapped in Parma Ham with Stornoway Black Pudding Mash and a Rosemary and Red Wine Reduction

### Desserts

Warm Apricot Bread and Butter Pudding with Crème Anglaise

oOoOoOo

Banana and Maple Syrup Cheesecake with Chantilly Cream

oOoOoOo

A selection of Scottish Cheeses and Biscuits

£38.30 per person



GEAN  
H O U S E

## Wedding Menu E

### Starter

Sweet Potato & Roasted Garlic Soup

oOoOoOo

Summer Fruit Terrine with a duo of Coulis garnished with Perthshire Berries

oOoOoOo

Comfit of Duck with Orange, Toasted Pine Kernels and Hazelnut Oil

### Main Courses

Noisette of Perthshire Lamb set on a Sweet Potato Fondant with a Sun Blush Tomato Jus & Mint Pesto

oOoOoOo

Pave of Tay Salmon dressed with Oyster Mushrooms and a Chive Infused Sauce

oOoOoOo

Breast of Maize fed Chicken stuffed with a Black Pudding Mousseline edged by a Red Wine Jus

### Desserts

Lemon Posset served with a Chocolate Pencil

oOoOoOo

Poached Conference Pear with Butterscotch Sauce

oOoOoOo

A selection of Scottish Cheese with Quince Pate & Biscuits

£39.40 per person



GEAN  
H O U S E

## Wedding Menu F

### Starter

Scottish Broth with Garlic Croutons

oOoOoOo

Salad of Smoked Chicken and Sun Blushed Tomatoes drizzled with a  
Black Olive Tapenade

oOoOoOo

Crown of Ogen Melon with Summer Berries and a Refreshing Water  
Ice

### Main Courses

Medallions of Scotch Fillet set in a Water Pastry Shell with Wild  
Mushrooms and Benn Gunn Cheese topped with Deep Fried Leeks  
and edged with a Red Wine Jus

oOoOoOo

Roasted Sea Bass with roasted Cherry Tomato and Tapenade

oOoOoOo

Breast of Guinea fowl set on Crushed Potatoes complimented with a  
Tarragon Butter Sauce

### Desserts

Summer Fruit Pudding with Strawberry Compote and Clotted Cream

oOoOoOo

A selection of Scottish and Continental Cheeses with Black Pepper  
Oatcakes

oOoOoOo

White Chocolate and Raspberry Crème Brulee

£40.50 per person



GEAN  
H O U S E

## Wedding Menu G

### Starter

Cream of Wild Mushroom Soup

OOoOoOo

Warm Salad of Black Pudding and Goats Cheese with a  
Balsamic Reduction

oOoOoOo

Assiette of Smoked Fish with a Dill & Baby Caper Dressing

### Main Courses

Scotch Beef Fillet with Fondant Potato Baby Vegetables & Red  
Wine reduction

oOoOoOo

Caramelised Breast of Gressingham Duck with Honey, Lime and  
Ginger Sauce

OOoOoOo

Pave of Hot Smoked Salmon set on a Watercress and Orange Salad  
with Crème Fraiche and Chilli Oil

### Desserts

Belgian Chocolate Mousse set in a Tuille Basket with Orange  
Segments and Raspberry Coulis

OOoOoOo

A selection of Scottish Cheeses with Quince Pate and Water Biscuits

OOoOoOo

Cranachan Parfait

£45.50 per person



**GEAN**  
H O U S E

## Evening Buffet Selector

### **BUFFET A**

Selection of Finger Sandwiches on White Granary Bread (V)

Mini Indian selection with a Yoghurt & Mint Dip

Sausage Rolls

Ginger & Lemongrass Chicken Skewers

Spinach & Feta Goujons (V)

Seafood Crostines

Baby Leaf Salad Bowl with Cherry Tomatoes & Balsamic Dressing (V)

### **BUFFET B**

Open Sandwiches on Focaccia Bread (V)

Selection of Tapas

Chicken Lollipops with Thai Green Curry Dip

Japanese Style Torpedo Prawns

Mini Shepherd's Pies

Crispy Camembert (V)

Finger Fruit Bowl (V)

### **BUFFET C**

Mini French Toasts (V)

Cream Cheese stuffed Jalapeno Peppers (V)

Minted Lamb Kofta

Seafood Dim Sum

Beef & Horseradish Yorkshire Puddings

Tempura Battered Vegetables (V)

Luxury Mignardises

### **BUFFET D**

Selection of Tortilla Wraps (V)

Salmon Canapés with Cream Cheese

Tomato & Cheese Bruchetta (V)

Onion Bahji (V)

Chicken Teriyaki Skewers

Mini Cheeseburgers with Tomato Chutney

A Selection of Mini Danish Pastries (V)

### **BUFFET E**

Filled Croissants Selection (V)

Mixed Canapés (v)

Crispy Camembert (V)

Mediterranean Vegetable Skewers with Rocket Pesto (V)

Crab & Red Pepper Tartlet

Chicken Tikka Satay

Strawberry & Cream Scones (V)

### **BUFFET F**

Mini Crostini with Green Olive, Tomato, Goats Cheese, Mushroom & Garlic (V)

Tapas Selection (V)

Smoked Haddock & Chive Tarts

Duck Spring Rolls with Hoi Sin Sauce

Mini Bacon Rolls

Strawberry, Kiwi & Melon Kebabs (V)

Blueberry Muffins (V)

**£11.00 per person**



GEAN  
H O U S E

## The Gean Wedding Package 2012

Gean House offers the following Wedding Packages:

### Gean House Day Use

£1,460.00

- 12 hour hire of all seven principle reception rooms
- Printing of place cards and personalised menus
- Personalised Table Plan
- Master of Ceremonies
- Dressing room for the bride

### Gean House 24Hour Hire

£3,640.00

- All of the above
- Exclusive use of our 11 en-suite bedrooms
- Full Scottish Breakfast for all residents.

### Gean House Including Orchard Lodge

£4,375.00

- All of the above
- Exclusive use of our lodge building Orchard Lodge

### **In Orchard Lodge you will find:**

7 Double/Twin en suite Rooms  
Private Lounge  
Fully Fitted Kitchen  
Private Parking

Prices valid until 31<sup>st</sup> December 2012

For all weddings held in 2012



GEAN  
H O U S E

## Gean House Drinks Packages

### Package 1- Per Person

A glass of Sparkling Wine after the Ceremony  
A glass of Sparkling Wine-Cake Cutting  
A glass of Wine with Top-up during Meal  
**£12.50 Per Person**

### Package 2 -Per Person

A welcome glass of Vodka, Whisky or Fresh Orange  
A glass of Sparkling Wine after the Ceremony  
A glass of Sparkling Wine for the Cake Cutting  
A glass of Wine with Top-up during Meal  
A glass of Sparkling Wine with the Speeches  
**£17.00 Per Person**

### Canapés

A selection of canapés can be served in our grand hall as an appetiser before your wedding breakfast is served.  
**£6.00 Per Person**

### Champagne & Strawberries

Finnish your special day in style and reminisce over a bottle of chilled champagne and fresh strawberries delivered to the bridal suite before the end of the evening.

**Champagne and strawberry package from £42.50**

Prices valid until 31<sup>st</sup> December 2012  
For all weddings held in 2012



## TERMS & CONDITIONS

1. Once a booking has been made, Gean House will require a £500.00 non-refundable deposit within 14 days otherwise we reserve the right to release the date to other clients if required. In addition to this a further non-refundable deposit of 50% of your exclusivity rate is required 6 months prior to the event. Full payment is then due no later than 4 weeks before your event.
2. Final numbers, Menu & Buffet Selections must be confirmed 4 weeks prior to the event. Any reduction in numbers after this time will not be refunded. If numbers increase a supplementary invoice will be issued 1 week prior to the event.
2. In the unfortunate circumstance that you have to cancel your confirmed booking, the company reserve the right to charge the following cancellation fees, according to notice received:

50%	If cancelled later than 6 months prior to the event
75%	if cancelled any later than 3 months prior to the event
100%	If cancelled later than 4 weeks prior to the event

The above cancellation charges will be a percentage of total wedding cost.

NB: All deposits paid are non-refundable
3. Should the company, for reasons beyond their control, require to make an amendment to your booking, we reserve the right to offer an alternative choice of similar suitability.
4. The company reserves the right, without prior notice, to change the Client's assigned function room for one of equal suitability or make minor amendments to ensure the safety of its clients.
5. We do not accept liability for any failure to provide the services contracted which are due to circumstances beyond our control, including industrial action, postal communications, plant failures, flooding, storm, inclement weather, supply of gas, electricity or water, fire alarm evacuation, war, any form of hostilities or natural disasters.
6. All outstanding accounts should be settled, by agreed payment method, within 7 days of the original invoice issue date as printed on the invoice.



GEAN  
H O U S E

## TERMS & CONDITIONS (cont.)

7. Gean house is licensed until 1.00am and after this time no drinks will be sold to any of your guests / residents. Any entertainment will also have to cease at this time.
8. Gean House does not supply chair covers but we are more than happy to set them up for you, if you hire them. Each room that you wish chair covers to be used in, require a separate set to be ordered. Chair covers cannot be used when being married outside of the main building.
9. We are fully licensed for you to be married within the grounds surrounding Gean House a charge of £150.00 is applied if you wish to do so.
10. On the day of your wedding drinks will be sold on a cash basis only, no charges to guest bedrooms can be accepted.
11. Gean House is happy to put extra beds in family bedrooms for children where possible, but an additional charge of £20.00 per head will be applied to cover linen and breakfast costs.
12. Any Damages caused by your guests will be the responsibility of the person booking the venue, who will be charged accordingly for the repair or renewal of the damaged items.
14. Gean House implements a 5% increase in all rates each year. This increase is already incorporated into each years wedding pack. Therefore, please ensure your wedding pack is relevant to the year you wish to get married.

Additional location information can be sought by entering Gean House  
postcode (FK10 2EL) into the route finder website at [www.streetmap.co.uk](http://www.streetmap.co.uk)