

# *Weddings and Private Parties*

*at*



*“The venue is one of the prime considerations when planning a wedding or private party. At Knockomie we promise to listen carefully to your requirements and to offer our assistance with menu planning, wines, table plans, timings and all the other details that will make your wedding reception special. We also promise to ensure your function is carefully supervised to ensure we deliver exactly what we agreed with you whether your wedding is for 2 or 38 people.”*

*Gavin and Penny Ellis*

The prices in this booklet are valid until March 2011, unless otherwise stated and may be changed at any time.

**The Property:** Knockomie Hotel is situated in an elevated position to the South of the Royal Burgh of Forres. The hotel is situated in 4 acres of lawned grounds and parkland. By car to the town centre takes 3 minutes whilst by foot it takes 15 minutes. Inverness is approximately 30 minutes drive. The hotel is easily located off the A940 Forres to Grantown-on-Spey road. The hotel is regularly upgraded and refurbished. Knockomie hotel is rated 4 stars by the Scottish Tourist Board, is listed in the Good Hotel Guide 2004 and recommended by Condé Nast Johansens.

**The History:** The building, which is now Knockomie Hotel, was built in 1821 and was substantially extended in 1914 and again in 1993. The house was originally owned by the Fraser family who retired to Scotland from India in 1912 and were responsible for the first extension that doubled the size of the house. The house was converted to a Hotel in 1986. In November 1987 the Ellis family purchased the hotel and extended again in 1993. The hotel is open throughout the year under the supervision of Gavin and Penny Ellis who have extensive experience in the management and operation of quality hotels throughout the UK.

**The Facilities:** The hotel comprises 15 bedrooms, all of which have en-suite facilities. Most of the bedrooms are particularly large with views across to the town of Forres and the grounds of the hotel. All are equipped with tea and coffee making facilities, satellite colour television, direct dial telephone and hair dryer. Our Aberlour and Benromach Rooms with their four poster beds are ideal for the bride and groom. In 2005 we added a new room to the hotel, beautifully furnished with a Scandinavian theme, mood lighting, under floor heating in the bathroom and a bath and shower to die for! It's been more popular than the traditional four posters this summer!

To celebrate 21 years of hospitality we have given our restaurant a new interior which will seat 30 guests comfortably, it is contemporary yet respectful of our arts and crafts heritage. The menu has also changed reflecting modern demands for hand crafted local produce.

The Malt Library Bar with its book lined walls and shelves stocked with over 100 malt whiskys provides an ideal meeting place.

The Strathcona Room is adjacent to The Malt Library and is another particularly fine and decorative room. This room is used primarily for private functions and will seat up to 40 people.

Ample car parking is available.

**Your Booking:** At Knockomie Hotel we firmly believe that every private booking needs our careful and individual attention. We will work hard with you to ensure your day or evening is a success. Part of our commitment to you is that we do not offer standard "packages".

We welcome guests at any time to view our facilities but would stress that it may be difficult to spend time with you if the hotel is very busy. To ensure we have time to spend with you it is helpful to give us a call and let us know when you would like to visit.

At this first meeting we will discuss with you exactly what you require and we will show you our facilities and explain to you what we can offer. If you wish, you may then make a provisional reservation. We will hold this reservation for you for 7 days to allow you to check availability of a minister or registrar. A letter of confirmation together with the appropriate deposit should follow this. We will then confirm the booking back to you. At this stage you should also book your photographer, cake, flowers, entertainment and transport. We would then like to meet with you again a few weeks before your function and discuss in detail with you your requirements. At this stage we confirm timings, drinks, menus etc. etc... We will then write to you to confirm the details we have discussed.

We ask you then to confirm these details are in order. Final details such as numbers, exact table plan etc. should then be agreed at least 48 hours before the function.

Sometimes weddings and parties are booked at fairly short notice. If this is the case all the details can be dealt with at one meeting. Many of our weddings are for couples from overseas and it is difficult to visit the hotel prior to the wedding. If this is the case we are happy to discuss details with you over the telephone and by letter, fax or email.

**Getting Married:** At Knockomie Hotel we can host both civil and religious weddings. Whether your marriage is to be civil or religious you still need to contact the registrar as he is responsible for all the paperwork. If you have a religious wedding he will prepare the marriage schedule for signing and you will collect it from him and return it signed after the wedding. You have a choice of a religious or civil wedding in the hotel or a wedding in a local church or in the registry office in Forres. Many of our bride and grooms come to us asking for the ceremony to take place in the hotel but we will always ask you to consider being married out with the hotel. The reason for this is that we believe a ceremony in the hotel sometimes lacks some sense of occasion. When you and your guests have all got dressed up it is special for the bride to go out to her wedding then to return, with her new husband to the reception. The decision however is left entirely to the bride and groom.

**Registry Office:** Many brides and grooms tell us they do not want a registry office wedding. This is usually because they have an impression that the registrar will be rushing the wedding through complete with his plastic carnation and that you will have to queue outside the office and wait your turn. That's not what happens in Forres! You will not be in a queue or "processed". The office, I think, married only around 100

couples in the whole of last year. The registrar Eleanor Munro is a lovely lady and she will make your wedding special. If she has more than one wedding she will not allow them to be so close together that you meet each other at the door!

**Local Church:** You can be married either in the St Laurence's Church, a Church of Scotland or St John's Episcopalian church (the Episcopalian church is very similar to the Church of England). Both churches are very friendly and are lovely places to be married. The ministers in both churches are friendly and will help make your day a great success.

**Hotel:** Only Eleanor Munro, the Registrar and Reverend Barry Boyd from St Laurence's Church will marry people at the hotel. The ceremony is normally in the hotel, but, if the weather is nice, we move outside if you prefer. With the un-predictable Scottish weather it is not safe to plan an outside wedding without a fall back plan.

**Numbers:** We welcome weddings for any number up to 40 guests. If you do not take exclusive use of the hotel we limit the number of rooms you can book to 8. This is to ensure your comfort and that of other guests using the hotel. There is, of course, some flexibility to this rule if you are being married at a very quiet time of the year. If you have reserved all our rooms we can accommodate up to 40 guests in comfort for the wedding and reception. Should you wish to have a band playing in the evening then we ask that you reserve the 2 bedrooms above the dance floor and bar. Although we have only 15 bedrooms there are other hotels and Bed and Breakfast houses that can provide additional accommodation.

**Exclusive Use:** The hotel is available for exclusive use at most times. Exclusive use entitles you to all our 15 bedrooms plus our Strathcona Room and Restaurant as required and our rates include an allowance towards dinner, bed and breakfast.

**Entertainment:** In order to ensure your enjoyment and also that of other guests who may be using the hotel we insist that amplified music can only be used if you have taken a minimum of the 2 bedrooms above the dance floor and bar or that you have exclusive use of the hotel. All entertainment must be agreed with us in advance.

**Malt Library Bar:** During your evening reception you and your guests will have full use of the library bar; this is not for your exclusive use unless you have booked the whole hotel.

## CHARGES

**Smaller Parties:** Our normal room rates apply to parties who do not book all our rooms.

**Whilst Exclusive use is available for those wishing to take the whole hotel, there is no obligation to do so.**

**Exclusive Use:** The rates are **per night** and are based on a stay of two or more nights. Prices include our 15 bedrooms to accommodate up to 30 adults, full Scottish Breakfast, an allowance of £26.00 per person towards dinner or wedding meal, use of The Restaurant or Lounge for the wedding ceremony and private use of the Strathcona Room for dinner and applicable VAT.

|                          |                    |
|--------------------------|--------------------|
| April – June 2010        | £3855.00 per night |
| July – August 2010       | £4350.00 per night |
| September- October 2010  | £3900.00 per night |
| November – December 2010 | £3840.00 per night |
| January – March 2011     | £3900.00 per night |
| April – June 2011        | £4125.00 per night |

**One night Stays:** Exclusive use is for a minimum of 2 nights however there are certain times when we can accommodate one night stays. Please ask. If your stay is for one night please add 20% to the above prices.

**Midweek Rates:** In order to make savings on the costs we can offer you a discounted rate for stays that do not include Friday and Saturday nights particularly in our quieter months between November and March. Please give us an idea of your dates and we'll give you details but we guarantee a discount of at least 10%.

**Room Hire Charges:** The Restaurant or Lounge is available for hire for the wedding ceremony at a charge of £275.00. If you have taken our exclusive use option the room is included in the exclusive use charge.

**Corkage:** We do not allow guests to consume their own drinks in the hotel and do not operate a corkage policy.

**VAT:** Please note that all our prices include applicable VAT.

**Deposits:** When a wedding reception is booked a deposit of £275.00 plus £100.00 per room is required to confirm the booking. Therefore for exclusive use the deposit is £1725.00. It should be noted that in the event of a cancellation this deposit is strictly non refundable. A further deposit equal to one night's accommodation and meal is due three months prior to the

wedding with a final deposit equal to the balance of the exclusive use charge due one month prior to the wedding. Where a booking exceeds two nights alternative deposit arrangements will be notified to you

**Payment:** We are pleased to accept Cash, Mastercard, Visa, Amex, Switch or Delta. Credit cards used for payment will incur a 2.5% service charge. If you wish to pay the balance of your account by cheque, you must advise us of this 10 days before the function.

**Cancellation:** In the event of cancellation of a confirmed booking the cancellation charge will equal the sum of deposits paid. If the booking is cancelled within three months of the date a charge equal to the full value of the booked services will be levied. We will, of course, reduce this by the value of any accommodation we are able to re-let.

**Cancellation Insurance:** Please note that insurance is available to cover any cancellation charges. We strongly recommend you insure your wedding. This insurance covers such things as illness, accident, redundancy and travel difficulties. It also covers such things as wedding photos, dresses, presents etc. It will not cover you if you simply change your mind!

## DINING

Our Chef produces interesting and imaginative dishes using fresh local ingredients wherever possible.

This selector is deigned to be used by organisers for parties of at least 10 guests. The prices are based on having a set menu and we would always recommend this for a wedding party. If you wish a choice we would recommend no more than two dishes per course. Where there is a choice the cost of the menu will be increased by £1.60 per course.

We always offer a vegetarian option, special diet menus or an alternative dish if you know a guest will not enjoy your choice. There is no charge for this option and we must be notified in advance.

Remember that, if you have exclusive use, you have an allowance of £26.00 per person towards the meal for guests staying in the hotel.

We recommend that for a 2 night stay we serve an informal buffet meal on the first night. This is a two-course meal and includes 2 hot main courses, a selection of salads and cold meats and a sweet. The cost of this buffet is with tea and coffee is covered in the exclusive use charge for the 30 residents, any non-residents would be charged £26.00. An additional course would be available at a supplement of £3.50 per person.

The menu prices are based on a set menu. Please select one choice for each course. If you would like to offer your guests a choice of dishes this will incur a charge of £1.60 per choice. We will always offer a vegetarian alternative and are happy to discuss and cater for any dietary requirements so long as we are notified in advance.

Please note that all prices are based on the organisers choosing ONE choice for each course.

For exclusive use guests we recommend that, for a 2-night stay, we serve an informal buffet meal on the first night. This is a three-course meal with a set starter, 2 hot main courses, a selection of salads and cold meats and a sweet. The cost of this menu is covered in the exclusive use charge.

### **Knockomie Hotel Menu Selector**

Below is a selection of dishes individually priced for you to compile your own menu. Following these, there are set price menu's to choose from selecting one course from each.

#### **Starters**

|   |       |
|---|-------|
| Salmon Tartare with Toasted Brioche, Horseradish Cream and Capers   | £6.80 |
| Tian of Shrimp and Crab with Avocado Puree  | £7.25 |
| Gravadlax of Salmon steeped in Laphroaig Whisky with Quails Egg, Beetroot Puree and Wholegrain Mustard Dressing | £7.50 |
| Chicken Liver and Foie Gras Parfait with Chutney and Melba Toast  | £5.95 |
| Highland Game Terrine with Red Onion and Port Marmalade   | £6.50 |
| Caramelised Onion, Potato and Gruyere Tartlet with Seasonal Leaves and Balsamic Dressing (v)                    | £6.25 |
| Baked Goats Cheese with Figs and Walnuts (v)  | £6.00 |

#### **Soups**

|   |       |
|---|-------|
| Roasted Butternut Squash with Sautéed Mushrooms | £4.00 |
| French Onion with Gruyère Toasts                | £4.00 |
| Cullen Skink                                    | £5.50 |
| Roasted Tomato and Red Pepper                   | £4.25 |

### Intermediate Course

|   |       |
|---|-------|
| Peach Sorbet  | £3.50 |
| Green Apple Sorbet                                    | £3.50 |
| Lemon Sorbet  | £3.50 |
| Traditional Haggis, Neeps and Tatties with Whisky Jus | £3.95 |

### Main Courses

|  |        |
|--|--------|
| Roast Sirloin of MacBeths Beef with roast potatoes, seasonal Vegetables, Yorkshire Pudding and Madeira Jus   | £25.50 |
| The above dish with rib of beef  | £23.00 |
| Herb Crusted Rack of Morayshire Lamb on Rumble-de-Thumps with Honey Glazed Carrots and Rosemary Jus  | £20.50 |
| Steamed Chicken Breast stuffed with Mushroom Mousseline on a bed of Spring Onion and Broad Bean Champ with a Creamy White Wine and Chive Sauce and Seasonal Vegetables | £16.50 |
| Baked Breast of Chicken stuffed with a Herb Mousse wrapped in Prosciutto on Minted Crushed New Potatoes, Mange Tout and a Red Wine Jus                                 | £16.75 |
| Rare Breed Pork Loin with Sautéed Greens, Apples and Chestnuts Duchesse Potatoes and Cider Glaze   | £17.75 |
| Seared Fillet of Salmon on Fennel and Watercress Champ with Roasted Vine Tomatoes and Sauce Vierge   | £16.75 |
| Wild Mushroom, Spinach and Pesto Pasty with Spicy cous cous (v)  | £15.50 |
| Fillet of Halibut on a Green Pea Risotto and Chive and Pernod Sauce  | £19.50 |
| Slow Roasted Belly of Pork glazed with Honey with wilted Spinach Dauphinoise Potatoes and a Cider Sauce  | £16.50 |
| Roast Loin of Venison on Dauphinoise Potatoes with Spiced Red Cabbage and Rich Port Jus  | £17.75 |
| Fillet of Beef Wellington with a Duchesse of Horseradish Mash, Sautéed Green Beans and a Madeira Jus   | £28.75 |
| Baked Breast of Chicken Stuffed with Mozzarella and Fresh Herbs wrapped in Parma Ham with Vermouth Cream Sauce, Potato and Puy Lentils and French Beans                | £16.50 |

Baked Fillet of Scottish Salmon wrapped in Bacon on Julienne of Courgettes with Minted New Potatoes and Rosemary Butter Sauce £16.75

### **Puddings**

Chilled Lime Soufflé with Chocolate Brownie  
Heather Honey and Raspberry Cranachan with Shortbread  
Baked New York Cheesecake with Berry Compote and Lemon Sorbet  
Chocolate Pecan Tart with Vanilla Ice Cream and Chocolate Dipped Strawberries  
Vanilla Pannacota with Rhubarb and Ginger Compote  
Apricot and Almond Tart with Crème Fraiche  
Mocha Crème Brulee with Langues de Chat  
Apple Granita with Wine Jelly and Green Apple Sorbet  
Banana Caramel Bavarois

\*All desserts £5.95

Selection of Scottish Cheeses with Oatcakes £7.50

### **Tea and Coffee**

Java Coffee and a Selection of Teas with Tablet and Mints are included with our compliments.

**Set Menu Selector £26.00 per person**

Choose 1 from each course to design your own set menu  
with 1 starter, 1 main course and 1 dessert

Add Sorbet as an intermediate for £3.75

Smoked Salmon, Pickled Fennel,  
Horseradish Beignets and Herb Mayonnaise

Cullen Skink Soup

Prawn Marie Rose Tower, Semi Dried Tomatoes  
and Lemon Sorbet

Chicken Liver Parfait, Toasted Brioche and Spiced Pear Chutney

~ 0 ~

Free Range Chicken Breast,  
Pomme Fondant, Red Wine Jus

Pan Seared Scottish Salmon,  
Roasted Leeks, Lemon Cream Sauce

Braised Daube of Beef,  
Pomme Puree, Red Wine and Pearl Onion Jus

~ 0 ~

Vanilla Panacotta, Whisky Oranges,  
Chocolate Sauce and Tuille Biscuit

Spiced Apple Crumble, Rum and Raisin  
Ice Cream, Chocolate Honeycomb

Banoffee Pie, Fresh Berries,  
Sauce Anglais

Chocolate and Banana Parfait,  
Mocha Shot and Puff Candy

~ 0 ~

Tea or Coffee, Mints and Tablet

**Menu Selector £30.00 per person**

Choose 1 from each course to design your own set menu  
with 1 starter, 1 main course and 1 dessert

Add Sorbet as an intermediate for £3.75

Parsnip and Apple Soup,  
Herb Croûtons, Saffron Oil

Creamy Cauliflower Soup, Curried Oil

Cullen Skink,  
Flaked Smoked Haddock, Diced Potato, Leeks

~ 0 ~

Pan Seared Organic Salmon Fillet,  
Herb Crust, Spinach, Chive Beurre Blanc

Oven Roasted loin of British Pork,  
Apricot and Sage Stuffing, Crisp Crackling and sage infused jus

Corn Fed chicken Breast Stuffed with MacBeth's Haggis,  
Mustard Mash, Whisky Cream Sauce

~ 0 ~

Mixed Berry Pavlova,  
Vanilla Cream, Blackcurrant Coulis

Chocolate and Orange Pot,  
Orange Sorbet, coffee bean sauce

Raspberry Cranachan,  
Shortbread Biscuits, Toasted Oatmeal

~ 0 ~

Coffee or Tea with Mints and Tablet

**Menu Selector £35 .00 per person**

Choose 1 from each course to design your own set menu  
with 1 starter, 1 main course and 1 dessert

Add Soup or Sorbet as an intermediate for £3.75

Galia Melon, Citrus Fruits,  
Passion Fruit Coulis, Cinnamon Sabayon

Chicken Liver Parfait,  
Cranberry and Redcurrant Jelly, Dressed Leaves, Melba Toast

Cock a Leekie Consommé,  
Confit Chicken, Braised Leeks and Long Grain Rice

~ 0 ~

Seared Fillet of Scottish Sea Trout, Vanilla Mash, Seasonal  
Vegetables and Orange and Thyme Caramel Sauce

Fillet of Sea Bass, Vanilla Mash, Seasonal  
Vegetables and Chive and Pernod Sauce

Breast of Chicken stuffed with Woodland Mushroom and Herb Mousse,  
Chateau Potatoes, Garden Vegetables and Red Wine Sauce

Breast of Gressingham Duck, Caramelised Watermelon, Twice Creamed  
Potatoes, Seasonal Vegetables and Cumberland Jus

~ 0 ~

Praline Cheesecake,  
Vanilla Anglaise, Red Berry Compote

Iced Apple and Calvados Parfait,  
Cinnamon Sponge Roulade, Blackcurrant Coulis

Bramble Parfait,  
Soft Poached Fruits in Whisky Syrup

~ 0 ~

Coffee or Tea with Mints and Tablet

**Menu Selector £40.00 per person**

**Choose 1 from each course to design your own set menu  
with 1 starter, 1 main course and 1 dessert**

Smoked Chicken and,  
Roasted Peppers and Walnut Salad

Beetroot and Vodka Cured Salmon Fillet,  
Potato and Chive Salad

Gateaux of haggis, Neeps and Tatties  
Whisky Cream Sauce

~ 0 ~

Cream of Pumpkin Soup,  
Toasted Pumpkin Seeds, Basil Oil

Sweet Corn Veloute, Basil Croûtons, Basil oil

Sorbet Selection

~ 0 ~

Roast Belly of British Pork,  
Tomato Compote, Apple Balsamic Jus

Roast Rump of Moray Lamb,  
Ratatouille, Rosemary Jus

Pan Seared Fillet of Salmon,  
Herb Crust, Chive Cream

~ 0 ~

Iced Marmalade Parfait,  
Vanilla Tuille, Orange Compote

Steamed Date and Ginger Pudding,  
Butterscotch Ice Cream

Steamed Orange and Vanilla Sponge,  
Vanilla Ice Cream and Whisky Custard

~ 0 ~

Coffee or Tea with Mints and Tablet

**Menu Selector £45.00 per person**

**Choose 1 from each course to design your own set menu  
with 1 starter, 1 main course and 1 dessert**

Smoked Duck and Pine Nut Salad,  
Orange Compote, Raspberry Dressing

Smoked Chicken and Apricot Terrine,  
Parma Ham Salad, Basil Pesto

Mixed Scottish Game Terrine,  
Fig Chutney, Melba Toast, Red Wine Syrup

~ 0 ~

Granny Smith Apple Sorbet

~ 0 ~

Wild Scottish Mushroom Veloute, Truffle Oil, Crispy Mushrooms

Potato and Leek Soup Smoked Paprika Oil, Herb Croûtons

~ 0 ~

Grilled Halibut Fillet, Herb Crust, Tomato Coulis

Roast Corn Fed Chicken Supreme, Wild Mushroom Mash, Truffled Jus

Roasted Rump of Moray Beef, Pomme Fondant, Shallot and Parsley Jus

Rib Eye of Moray Beef, Spring Onion Mash, Pommery Mustard Jus

~ 0 ~

Raspberry Crème Pot,  
Clotted Cream, Knockomie Shortbread

Vanilla Crème Brulee,  
Chocolate Ice Cream, Brandy Snap Tuille

Dark Chocolate Tart, Orange and Vanilla Compote

~ 0 ~

Tea or Coffee with Mints and Tablet

## **Supper Menu**

**£11.50**

Vegetable Samosa, Glazed Sausages, Haggis Bouchées

Traditional Closed Sandwiches with an assortment of fillings

Tea and Coffee

**This menu is not available as a main meal**

## **Moray Supper Menu**

**£7.50**

Stovies and Oatcakes

Tea and Coffee

**This menu is not available as a main meal**

## **CANAPÉS**

Smoked Bacon Tartlets

Tomato and Olive Mini Bruschettas

Cheese Straws

Vegetable Tempura

Smoked Salmon Blinis

Goats Cheese and Red Onion Tarts

Smoked Salmon and Leek Mini Quiches

Chicken Liver Parfait on Toast

Haggis Bouchées

Choice of 3: £3.95 per person

Choice of 5: £4.95 per person

## Knockomie Event Wine List

### Champagne

|                        |        |
|------------------------|--------|
| Louis Roederer Brut NV | £41.00 |
| Martin Maillart        | £36.50 |

### Sparkling Wine

|                                     |        |
|-------------------------------------|--------|
| Prosecco, Prima Perla, Extra Dry NV | £22.00 |
|-------------------------------------|--------|

### White Wines

#### **France**

|                                    |        |
|------------------------------------|--------|
| Cotes de Saint Mont Blanc Plaimont | £17.00 |
| Chablis Domaine du Colombier 2007  | £31.50 |

#### **Chile**

|                           |        |
|---------------------------|--------|
| Santa Ema Sauvignon Blanc | £16.75 |
| Santa Ema Chardonnay      | £17.95 |

#### **South Africa**

|                         |        |
|-------------------------|--------|
| Laborie Sauvignon Blanc | £17.00 |
| Laborie Chardonnay      | £17.00 |

#### **Australia**

|                                      |        |
|--------------------------------------|--------|
| Peter Lehmann Weighbridge Chardonnay | £17.25 |
| Peter Lehmann Chenin Blanc           | £16.00 |

### Red Wines

#### **France**

|  |        |
|--|--------|
| Cotes de Saint Mont Rouge Plaimont       | £17.00 |
| Cotes du Rhone Rouge, Parcelles 38, 2007 | £22.50 |
| Les Ormes de LaGrange, Bordeaux Superior | £24.50 |

#### **New Zealand**

|                               |        |
|-------------------------------|--------|
| Francesca Bay Sauvignon Blanc | £22.75 |
| Francesca Bay Pinot Noir      | £22.75 |

#### **Chile**

|                              |        |
|------------------------------|--------|
| Santa Ema Cabernet Sauvignon | £18.75 |
| Santa Ema Merlot             | £18.75 |

#### **South Africa**

|                            |        |
|----------------------------|--------|
| Laborie Merlot             | £17.00 |
| Laborie Cabernet Sauvignon | £17.00 |

#### **Australia**

|                        |        |
|------------------------|--------|
| Peter Lehmann Grenache | £16.00 |
| Peter Lehmann Clancy's | £18.85 |

**Our award winning wine list is available on request.**

**Useful Telephone Numbers** for you to consider. We may offer more than one for no other reason than they have been used by previous couples. Please ensure that the supplier is what you desire; there are others available. We have had hairdressers and photographers flown in from London and Paris for no other reason than that is what the bride was comfortable with and what is wrong with that?!

### **THE ESSENTIAL PEOPLE**

Church of Scotland: St Laurence; Rev Barry Boyd 01309 672260

Church of Scotland: St Leonard's; 01309 672380

Episcopalian: St Johns; Rev Canon Cliff Piper 01309 672856

Catholic Church: St Margaret's; Rev Francis Barnett 01667 453323

Registrar: Heather Kellas 01309 694000

### **Photography**

*Les Hester Photography, Forres* 01309 672282  
»Jovial man who will make you laugh

*Picture This Photography, Scott Hogg* 01224 824654 or 01309 674516  
»Modern but timeless wedding photography  
Email – [hpicturethis@aol.com](mailto:hpicturethis@aol.com)

*Bodies of Banff, Iain Bain* 01261 812250  
Email – [iainbain@mac.com](mailto:iainbain@mac.com)  
<http://www.bodiesofbanff.com>

### **Stationary**

*Piccolo Press, Nairn* 01667 454508  
»As printing should be done; a unique company  
Email - [print@piccolopress.co.uk](mailto:print@piccolopress.co.uk)

### **Florists**

*Stephen Seedhouse Flowers, Nairn* 01667 456223  
»Outstanding, imaginative and a specialist in his field with a great team  
E-mail - [seedhouseflowers@aol.com](mailto:seedhouseflowers@aol.com)

*Room to Bloom, Elgin* 01343 548677

## **Jewellers**

|   |              |
|---|--------------|
| <i>Smiths the Jewellers, Forres</i>       | 01309 675577 |
| <i>Colin Campbell &amp; Co, Inverness</i> | 01463 222737 |

## **Outfits from around the world**

|  |              |
|--|--------------|
| <i>Bubbles at Brodie Country Fayre, Forres</i> | 01309 641555 |
| <i>Connections, Forres</i>                     | 01309 672446 |
| <i>Marmalade, Forres</i>                       | 01309 696841 |
| <i>Johnston's of Elgin</i>                     | 01343 554099 |

## **Bridal**

|   |              |
|---|--------------|
| <i>Wedding Daze, 19 Harbour Street, Nairn, IV12 4NX</i> | 01667 456196 |
| <i>Avorio Bridal, Fochabers</i>                         | 01343 821444 |

## **Kilts**

|   |              |
|---|--------------|
| <i>Carol Henry (kiltmaker)</i>                    | 01309 675341 |
| <i>Chuck MaCalls (hire) of South Street Elgin</i> | 01343 540590 |

## **Hair and Beauty**

|   |              |
|---|--------------|
| <i>KAM Hair and Body Spa, Lossiemouth</i><br>»Will visit you here at the hotel by prior arrangement | 01343 812325 |
| <i>Sculpture Hairdressers, Forres</i>   | 01309 696996 |
| <i>Highland Beauty Clinic, Forres</i>   | 01309 675674 |

## **Piper**

|   |              |
|---|--------------|
| <i>Calum "Spud" Fraser</i><br>»Piped at Madonna's wedding - need we say more! | 01479 810033 |
|---|--------------|

### **Taxis and Chauffeurs**

*Mundole Taxi and Cars, Forres*

01309 673168

*Platinum Limos*

0870 2244405 or 01343 835184

### **Mobile Car Valeting Services**

*Clean Macar, Forres*

01309 671675 or 07990510739

Email - [cleanmacar@fsmail.net](mailto:cleanmacar@fsmail.net)

### **Cakes**

*Macleans Bakery, Forres*

01309 672859

*Classic Cakes, Joy Potter, Fochabers*

01343 820732

*Home Bakery, Buckie*

01542 832024

*Olive Tree, Elgin*

01343 842913

*Varis Pipe Dreams, Forres*

01309 696810

### **Balloons**

*Helen McCartney*

01309 675791

Email - [highflyingballoons@hotmail.com](mailto:highflyingballoons@hotmail.com)

### **Honeymoon**

*Beaver Travel, Forres*

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## Musical Entertainment Contact Numbers

| <u>BAND</u>                            | <u>CONTACT NAME</u>  | <u>TEL. NUMBER</u>  |
|--|--|---|
| <b><u>SCOTTISH COUNTRY</u></b>         |  |   |
| Real Easy                              | Mr. CJ Stevenson   | 01667 452774  |
| Fraser McLean Dance Band               | Fraser McLean  | 01463 870249  |
| Ian Campbell Band                      | Jim Campbell   | 01467 642532  |
| <b><u>CEILIDH</u></b>                  |  |   |
| Mak-A-Rak-It                           | James Alexander/Ian Cruickshank  | 01343 820870  |
| Jock Fraser                            | Jock Fraser  | 01463 234397  |
| Strathnairn                            | Ian  | 01808 521360  |
| <b><u>VARIED</u></b>                   |  |   |
| Michael Maclennan                      | <a href="mailto:michaelmaclennan@hotmail.com">michaelmaclennan@hotmail.com</a> | <a href="http://www.myspace.com/mmaclennan">http://www.myspace.com/mmaclennan</a> |
| Dave Levon                             | Dave Levon   | 01309 671526  |
| Stage 3                                | Eric McGillvary  | 01343 830810  |
| West End                               | John Sutherland  | 01667 454083  |
| Current Affair                         | ~  | 01542 888093  |
| Loaded                                 | Gareth/Sonya   | 07870107426/07967597222   |
| Stun                                   | Kenny MacDonald  | 01343 549373  |
| Sunset                                 | Ian Forbes   | 01542 831646  |
| Free Wheeling                          | Graham Keith   | 01343 549465  |
| Once Bitten                            | Ros Nicholson  | 01309 651204  |
| Spex                                   | Ronnie Smilie  | 01542 882228  |
| Reno                                   | Ronnie Thain   | 01542 834496  |
| Maximum Bob                            | Nigel Sleaford   | 01309 676379  |
| BedHead                                | ~  | 01343 814749  |
| Illusion                               | ~  | 01542 886326  |
| The Limit                              | Kyle   | 07793718654   |
| <b><u>DISCO</u></b>                    |  |   |
| Fat Willy's                            | Willy McHattie   | 01343 820555  |
| Peter Major                            | Peter Major  | 01667 453569  |
| Music in Motion                        | Ian Forsyth  | 01343 544596  |
| Ritchies Disco                         | Ritchie  | 01463 220700  |
| PJC Entertainment                      | ~  | 07834954217/01463 718694  |
| Kraxy 'G's Disco                       | Gordie   | 07748441525/01667 454105  |
| <b><u>MAGIC/<br/>ENTERTAINMENT</u></b> |  |   |
| Highland Magician                      |  | 0845 201178   |