



## KNOCKOMIE HOTEL

Grantown Road, Forres, Moray IV36 2SG  
[www.knockomie.co.uk](http://www.knockomie.co.uk) email [stay@knockomie.co.uk](mailto:stay@knockomie.co.uk)  
Telephone 01309 673146

### **Exclusive Use Details 2021**

**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 recommended in the Best Loved Hotels Directory and The Michelin Guide.

**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. There is also the very popular Glen Burgie room, beautifully furnished with a Scandinavian theme with mood lighting. It's been more popular than the traditional four posters!

The Grill Room has been recently refurbished with a more contemporary theme and this is also reflected in the menus offered, that are more in keeping with modern tastes, but still using the finest local produce where possible.

The Malt Library Bar with its book lined walls and shelves stocked with over 80 malt whiskies 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.

## **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. When selecting your menu we would ask that you select one dish for each course. 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.

## **CHARGES**

**Alcohol:** We do not have the facility to allow organisers to supply wines, Champagne etc. on a corkage basis, however we are happy to try to source a Particular favourite wine beer or spirit for you. No wines, spirits, food or beverage may be brought into the Hotel or grounds by or on behalf of yourself or any guests for consumption on the Hotel premises unless the prior consent of the Hotel has been obtained, for which a charge will be made. Charges will be applied to your account if any guest is found to be consuming drinks not purchased from

Knockomie Hotel. It is your responsibility to ensure no alcoholic drinks are served and/ or consumed in the car park area of the hotel. The hotel reserves the right to stop the event and escort the guests off the premises.

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

**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 £30.00 per person towards dinner or wedding meal, use of The Restaurant or Lounge for a wedding ceremony if required and private use of the Strathcona Room for dinner and applicable VAT. Exclusive use is from 3.00pm on the day of your arrival until 11.00am (checkout time) on the day of departure. Should you wish to take exclusive use over Christmas or New Year or over a bank holiday weekend please contact us with dates. It is normal over these periods that there is a minimum stay of 3 nights.

February – April 2021	£4900.00 per night
May - September 2021	£5700.00 per night
October 2021	£4900.00 per night
November – December 21 <sup>st</sup> 2021	£4650.00 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%.

**Deposits.** Following the initial deposit of £2500.00 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 3% 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.

Remember that with exclusive use, you have an allowance of £30.00 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 three main courses, a selection of salads and pudding. 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 £30.00 per person. An additional course would be available at a supplement from £3.00 per person.

## 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.

### Starters

Scottish Smoked Salmon Caper Berries, Lemon and Dill Crème Fraiche £9.00

Hot Roasted, Oak Smoked Salmon, Avocado and Prawn Cocktail

Marie Rose Sauce £9.00

Chicken Liver Parfait with Knockomie Chutney Toasted Brioche £8.25

Terrine of Chicken with Leek, and Wild Mushroom, Micro Herbs  
and Toasted Sough Dough Bread £8.75

Smoked Chicken Caesar Salad, Crisp Pancetta and Caesar dressing £7.50

Terrine of Ham Hock and Parsley, Pineapple Salsa and Salad Leaves £8.25

Ballotine of Salmon, Garden Herb Salad, Basil Oil £7.50

Warm Tartlet of Wild Mushrooms and Red Onion, Garden Leaves  
And Balsamic Dressing £5.75

Goats Cheese Panna Cotta Roasted Beetroot and Toasted Pine  
Nut Salad £7.50

Galia Melon, Raspberry Sorbet with a Vanilla and Mint Syrup £6.25

### Soups

Wild Mushroom and Tarragon Soup with Herb Scone £5.50

Roasted Courgette and Brie Soup with Ciabatta Croutons £5.50

Parsnip and Apple Soup with Herb Croutons £5.50

Cullen Skink £6.75

Roasted Tomato and Red Pepper with Basil Scented Crème Fraiche £5.50

Butternut Squash and Parmesan Soup with Spiced Seeds £5.50

### **Intermediate Course**

Blackcurrant Sorbet	£3.00
Mango Sorbet	£3.00
Lemon Sorbet	£3.00
Champagne Sorbet	£3.00
Traditional Haggis, Neeps and Tatties with Whisky Jus	£4.25

### **Main Courses**

Roast Sirloin of Beef with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Madeira Jus	£28.00
The above dish with Rib of Beef	£26.50
Herb Crusted Rack of Morayshire Lamb, Fondant Potato with Glazed Seasonal Vegetables and Rosemary Jus	£26.50
Slow Braised Shoulder of Lamb, Herb Potatoes, Baby Spinach Rich Red Wine Jus	£19.50
Honey Glazed Breast of Gressingham Duck, Dauphinoise Potatoes, Confit of Red Cabbage and Sloe Gin Sauce	£21.75
Breast of Chicken, Crisp Pancetta, Fine Beans, Chateau Potatoes Peppercorn Sauce	£18.50
Breast of Chicken Roularde with Haggis on Wholegrain Mustard Mash Seasonal Vegetables and Whisky Cream Sauce	£18.50
Paprika Roasted Breast of Chicken, Dauphinoise Potatoes Mediterranean Vegetables, Shallot and Tarragon Sauce	£18.50
Monkfish Tail, wrapped in Parma Ham, Sun Blush Tomato Crushed New Potatoes, Glazed Greens and Dill Butter Sauce	£22.00
Poached Fillet of Halibut, Garden Vegetables, Saffron Mash Vermouth and Prawn Cream Sauce	£22.00
Fresh Herb and Parmesan Crusted Fillet of Salmon, Dill Mash Wilted Spinach and Chive and Tomato Dressing	£17.00
Fillet of Beef Wellington with a Duchesse of Horseradish Mash, Sautéed Green Beans and a Madeira Jus	£31.00
Twice Baked Mull Cheddar Souffle, Roasted Mediterranean Vegetables, Sauce Viege	£14.50

Beetroot Risotto with Grilled Goats Cheese and Rocket Leaves £12.95

### **Puddings**

Heather Honey and Raspberry Cranachan with Shortbread  
(available May to September)

White Chocolate Panna Cotta with Macerated Cherries and Pistachio Shortbread

Warm Pear and Frangipan Tart with Chocolate Whisky Sauce

Glazed Lemon Tart with Raspberry Sorbet and Lemon Chantilly Cream

Warm Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce

Spiced Apple and Sultana Crumble with Honeycomb Ice Cream

Drambuie Profiteroles with Chocolate Orange Sauce

Warm Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice cream

Dark Chocolate Tart, Orange and Vanilla Compote

Vanilla and Lime Cheesecake Berry Compote and Lemon Sorbet

Coconut Panna Cotta with Mango Sorbet and Chocolate Sauce

**\*All desserts £7.50**

Selection of Scottish Cheeses with Oatcakes £9.75

### **Tea and Coffee**

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

## **Sample Set Menus**

### **The Glenlivet**

Terrine of Ham Hock and Parsley, Pineapple Salsa and Salad Leaves

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Breast of Chicken, Crisp Pancetta, Fine Beans, Chateau Potatoes  
Peppercorn Sauce

\* \* \* \* \*

Warm Pear and Frangipane Tart with Chocolate Whisky Sauce

\* \* \* \* \*

Java Coffee and a Selection of Teas with Mints

£34.25 per person

### **The Macallan**

Roasted Courgette and Brie Soup with Ciabatta Croutons

\* \* \* \* \*

Fresh Herb and Parmesan Crusted Fillet of Salmon, Dill Mash  
Wilted Spinach and Chive and Tomato Dressing

\* \* \* \* \*

Vanilla and Lime Cheesecake, Berry Compote and Lemon Sorbet

\* \* \* \* \*

Java Coffee and a Selection of Teas with Mints

£30.00 per person

### **The Cardhu**

Scottish Smoked Salmon Caper Berries, Lemon  
and Dill Crème Fraiche

\* \* \* \* \*

Mango Sorbet

\* \* \* \* \*

Roast Sirloin of Beef with Roast Potatoes, Seasonal  
Vegetables, Yorkshire Pudding and Madeira Jus

\* \* \* \* \*

Coconut Panna Cotta with Raspberry Ripple Ice Cream and Chocolate Sauce

\* \* \* \* \*

Java Coffee and a Selection of Teas with Mints

£47.50 per person

## **Evening Buffet**

### **Menu A**

Bacon Roll

Tea and Coffee

*(vegetarian alternative on request)*

**£6.75 person**

### **Menu B**

Selection of Cocktail sandwiches

Cocktail Sausage Rolls

Vol au Vents

Mini Spring Rolls

**£9.95 per person**

### **Menu C**

Traditional Stovies and Oatcakes

or Haggis Neeps and Tatties

*(please choose one for all guests)*

**£10.00 per person**

### **Menu D**

Selection of Open Sandwiches on Crisp Rolls

Individual Mini Quiches

Haddock Goujons with Garlic and Herb Dip

Mini Spring Rolls with Thai Sweet Chilli Dip

Cocktail Sausage Rolls

**£13.00 per person**

**The above menus are not available as a main meal and each buffet option is served with tea and coffee.**

## **CANAPÉS**

Goats Cheese and Pancetta Profiterole

Chilled Gazpacho

Spring Roll with Sweet Chilli Relish

Haggis Bon Bons with Arran Mustard Dip

Mini Sausage & Mash

Goujons of Lemon Sole with Spicy Tomato Dip

Smoked Salmon Mini Blini with Dill Crème Fraiche

Savoury Puff Pastry Crowns

*(spinach & ricotta, Red pepper & goats cheese)*

Feta Cheese, Cherry Tomato and Olive Skewer

Houmous and Vegetable Crudites

Choice of 3: £5.90 per person Choice of 5: £9.75 per person

# The Wine List

## Champagne

**Perrier-Jouet Brut NV** **£70.00**

*In 1846 Perrier-Jouët Grand Brut, the first Brut champagne was created by Perrier-Jouët, in a search for perfection and quality. A perfect introduction to the floral, stylish and diamond-cut style of the Perrier-Jouët house.*

**Louis Roederer Brut Premier** **£65.00**

*Structured elegant wine made by wine of the last remaining independent champagne houses, it has been owned by the same family since 1776.*

## Sparkling Wine

**Tosti Prosecco Extra Dry** **£27.00**

*Produced in the Veneto region of north east Italy this is a fine soft fizz that surrounds the spectrum of apples, pears and a hint of peach.*

**Prosecco Doc Tosti, Italy** **200ml bottle** **£7.99**

## LIGHT & CRISP WHITES

*When you want a refreshing white wine to tantalize your taste buds, the following wines from all corners of the world will awaken the palate. Perfect as an aperitif. For those wishing to be on trend, try the Casa Ernesto Gavi DOCG. Its clean zippy style lends itself perfectly to fish, shellfish and salads.*

Chablis Premier Cru 'Vacoupin' Domaine Gilbert Picq, France **£65.00**

Chablis Domaine Gilbert Picq et Fils 2015, France **£49.00**

Pinot Grigio La Terrazza Della Luna 2017, Italy **£24.50**

Casa Ernesto Gavi DOCG 2018, Italy **£33.00**

## RIPE AND AROMATIC WHITES

*These wines are for those who prefer a fruitier style with body and flavour, there is something for everyone here whether it is the elegant and exotic fruits or floral and citrus aromas.*

Sancerre Blanc Domaine Henri Natter 2016, Loire Valley, France **£41.00**

Picpoul de Pinet Villa Blanche 2017 France **£31.00**

## ROSE WINES

*Rosé wines are big business, the days are long gone of mediocre mass-produced rosés. This rosé wine is fruity and full bodied, perfect on a sunny day.*

Bodegas Estaban Garnacha Rose Spain **£20.00**

## SAVOURY AND ELEGANT REDS

*For those of you that love the warm flavours of a summer harvest, and a hint of spice, then you'll love this selection of red wines. Molinillo Malbec has the perfect balance of ripe fruit and subtle elegance. Cote du Rhone Domaine L'Ancienne, is a typical blend of Grenache, Syrah and Mouvedre, a serious Cote du Rhone from a fine producer and great with steaks.*

Cote du Rhone, Parcelles 38, Vignobles Quiot 2016 France	£25.75
Crozes Hermitage 'Armandiers' Domaine du Muranais 2014 France (LS*)	£44.00
Domaine L'Ancienne Cote du Rhone 2015, France	£29.75
Cranswick Shiraz 'Lakefield', 2017 Australia	£24.50
La Vina del Bululu Garnacha 2017 Spain	£26.00
Casa Silva Reserva Pinot Noir 2018 Chile	£28.50
Molinillo Malbec, 2017, Argentina	£29.50

## BOLD, RICH AND FULL

*Full flavoured with depth, elegance and power. Big enough to go with red meats and hearty fare. Santa Ema's range of wines have made a welcome return to our list, always exceptional quality and good value. A third generation Pavone family who continue to produce great wines from Chile's most renowned valleys.*

Chateau Brande Bergere is from north of Saint-Emilion, the vineyard has been cultivated since the 18<sup>th</sup> century and in the 19<sup>th</sup> century it was given the AOC of "Nord Saint Emilion". The wines produced are powerful yet elegant wines, with intense aromas and generous bouquet.

Chateau Beau-Site, 2006 St Estephe, France	£60.00
Chateau La Graula 2016 Bordeaux Superieur France	£29.95
Aldonia Vendimia Rioja, 2018 Spain	£28.50

## WINES BY THE GLASS

### White

Pinot Grigio Terrazze Della Luna	Bottle: £24.50	125ml: £5.95	175ml: £6.95
Paarl Heights Chenin Blanc	Bottle: £20.00	125ml: £5.25	175ml: £6.25
Rio Del Mar Sauvignon Blanc	Bottle: £20.00	125ml: £5.25	175ml: £6.25

### Red

Still Bay Pinotage	Bottle: £21.50	125ml: £5.25	175ml: £6.25
Paarl Heights Shiraz	Bottle: £20.00	125ml: £5.25	175ml: £6.25
Rio Del Mar Merlot	Bottle: £20.00	125ml: £5.25	175ml: £6.25
Casas Del Bosque Cabernet Sav	Bottle: £24.50	125ml: £5.95	175ml: £6.95

### Rose

Bodegas Estaban Garnacha Rose	Bottle: £20.00	125ml: £5.25	175ml: £6.25
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**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;	01309 672260
Church of Scotland: St Leonard's;	01309 672380
Episcopalian: St Johns;	01309 672856
Catholic Church: St Margaret's;	01667 453323
Registrar:	01343 554600
Humanist Society Scotland	07010 714774

Website - [north@humanism-scotland.org.uk](http://north@humanism-scotland.org.uk)

### **Photography**

Scott Hogg	01358 723209 or 01309 674516
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[www.scotthogg.com](http://www.scotthogg.com) email [info@scotthogg.com](mailto:info@scotthogg.com)

Malcolm Glennie Photography <a href="http://www.malcolmglenne.com">www.malcolmglenne.com</a>	07837 128275
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### **Stationary**

Piccolo Press, Nairn As printing should be done; a unique company Email - <a href="mailto:print@piccolopress.co.uk">print@piccolopress.co.uk</a>	01667 454508
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### **Florists**

Bay Tree Florist, Elgin	01343 551488
Room to Bloom, Elgin	01343 548677

### **Jewellers**

Smiths the Jewellers, Forres	01309 675577
Colin Campbell & Co, Inverness	01463 222737

### **Outfits from around the world**

Bubbles at Brodie Country Fayre, Forres	01309 641555
Johnston's of Elgin	01343 554099

### **Bridal**

Wedding Daze, 19 Harbour Street, Nairn, IV12 4NX	01667 456196
Avorio Bridal, Fochabers	01343 821444

### **Kilts**

Carol Henry (kiltmaker)	01309 675341
Chuck MaCalls (hire) of South Street Elgin	01343 540590

### **Hair and Beauty**

KAM Hair and Body Spa, Lossiemouth 01343 812325  
»Will visit you here at the hotel by prior arrangement  
Sculpture Hairdressers, Forres 01309 696996  
Be Your Own Kind of Beautiful 01309 673508  
website [www.be-your-own-kind-of-beautiful.co.uk](http://www.be-your-own-kind-of-beautiful.co.uk) 07815 559269  
email [byokob@outlook.com](mailto:byokob@outlook.com)

### **Piper**

Calum "Spud" Fraser 01479 810033  
»Piped at Madonna's wedding - need we say more!  
Gus the Piper [info@gusthepiper.com](mailto:info@gusthepiper.com) [www.gusthepiper.com](http://www.gusthepiper.com) 07793 847781

### **Taxis and Chauffeurs**

Mac's Taxis, Forres 07936 311924  
Mundole Taxi and Cars, Forres 01309 673168

### **Mobile Car Valeting Services**

Pitstop Mobile Valeting 01309 696378

### **Cakes**

Macleans Bakery, Forres 01309 672859  
Classic Cakes, Joy Potter, Fochabers 01343 820732  
website -[www.joysclassiccakes.co.uk](http://www.joysclassiccakes.co.uk)  
email;[joy@joysclassiccakes.co.uk](mailto:joy@joysclassiccakes.co.uk)

### **Room Dressing**

Seating Styles, Keith Website - [www.seatingstyles.com](http://www.seatingstyles.com)

### **Wedding Insurance**

e & I Insurance 08449 808984  
Website - [www.eandl.org.uk/wv](http://www.eandl.org.uk/wv)

### **Knockomie Hotel, Forres Terms & Conditions 2021:**

- Provisional bookings will be held for a period of 14 days.
- On or before the 15th day, a non-refundable, non-transferable deposit of £2500.00 is required to confirm the booking.

Should the advance deposit not be paid by this time, the hotel reserves the right to release any provisional bookings without notice

- At least six weeks prior to the wedding, and once the menu and beverages have been selected, we will send a proforma invoice for a second payment, equivalent to 85% of the estimated cost for the numbers booked.
- Proposed final number of guests attending and a draft table plan should be provided two weeks before the wedding, when we would like to discuss final details with you.
- The final number attending the wedding should be advised seven days before the event and this is the amount which will be charged to the account, unless there is a subsequent increase.
- The final estimated account, less the deposits, should be paid at least fourteen days before the event.
- All payments made by credit card will incur a surcharge of 3%
- Accommodation – any reserved bedrooms cancelled 35 days before the event will be charged in full to the main account unless we are able to resell the accommodation.
- Knockomie Hotel will not be held responsible for any personal items lost during or left after the wedding, unless the items have been given to a member of staff for safe keeping. The hotel will store items left after the wedding for 7 days only.
- In the unfortunate circumstances of cancellation, the following charges will apply:  
26 – 12 weeks prior 50% of total estimated value  
12 – 4 weeks prior 80% of total estimated value  
Less than 4 weeks prior 100% of total estimated value

**We would strongly advise that wedding cancellation insurance be considered to cover these circumstances.**

The prior consent of the Hotel must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musicians employed by the Client.

#### **Etiquette**

The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, its guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services). The Client must ensure compliance with the Hotel's direction as to noise or behaviour.

The Hotel reserves the right generally: to exclude or eject any person from the Event or the Hotel if it reasonably considers such person to be objectionable; and to terminate the Contract and stop the Event without liability to any refund or compensation, if necessary to prevent or terminate unacceptable noise or behaviour. The Client shall indemnify the Company against all and any losses, costs, damages, liabilities, claims, demands and expenses suffered or incurred by the Company arising out of any exclusion, ejection, termination or stopping under this clause or the circumstances giving rise thereto.

- The client will be responsible for the orderly conduct of guests attending the event and any damages to the property or grounds by guests during the event. We also ask that the client informs the hotel of the number of guests under the age of 18 who are attending the wedding, and that they ensure that no alcoholic beverages are supplied to any guest under the age of 18 years. Please note that photographic proof of age may be requested for anyone deemed to be under the age of 25. The Client shall observe the permitted hours for selling intoxicating liquors in the Hotel premises, as advised by the Hotel.

No wines, spirits, food or beverage may be brought into the Hotel or grounds by or on behalf of the Client or any guests for consumption on the Hotel premises unless the prior consent of the Hotel has been obtained, for which a charge will be made.

The Clients will ensure no alcoholic drinks are served and/ or consumed in the car park area of the hotel. The hotel reserves the right to stop the event and escort the guests off the premises.

Knockomie is a non-smoking hotel. We reserve the right to charge one nights accommodation to your account to cover the costs of cleaning and loss of revenue from the bedroom whilst

the smell is dealt with. This charge can vary from £175.00 for a Master Room to £215.00 for a Four Poster Room. We reserve the right to charge upwards of £100.00 for smoking in the Public Areas.

The Event must start and finish at the times specified in the Contract. Changes to these times may not be possible unless previously agreed with the Hotel.

The Hotel will assist the Client, where reasonably possible, with the storage of equipment etc, however, the Company does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like, left in storage.

The Client shall be responsible to the Company for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein or to the Hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the Company on demand the amount required to make good or remedy any such damage.

- Estimates only can be given for weddings booked for more than a year in advance.
- Prices are inclusive VAT.

Definitions "Booking" means a booking under a Contract. "Client" means the person, firm or company responsible for commissioning and payment of the Event. "Contract" means the written agreement between the Hotel and the Client for a specific booking or series of bookings, "Event" means the event or function specified in the Contract. "Hotel" means the property for which this Contract has been agreed and/or as appropriate under the Knockomie Hotel (Fraysia Ltd), Registered in England Registration No. 1473506



**K N O C K O M I E**  
HOTEL

**Grantown Road, Forres, Moray IV36 2SG**  
Tel. 01309 673146 [stay@knockomie.co.uk](mailto:stay@knockomie.co.uk)  
[www.knockomie.co.uk](http://www.knockomie.co.uk)

**Exclusive Use Booking Confirmation**

Date of Occasion: .....

Name of Organiser: .....

Address for Correspondence.....

..... Postcode.....

Telephone number: .....

Payment Details – (Person responsible for payment of the account)

Name: .....

Address: .....

.....

.....

Telephone Number: .....

Credit Card Number:.....

Valid From:..... Expiry :.....

Security Code:.....

I have read, understood and accept these terms and conditions of booking on pages 12 and 13.

Signature:.....

Date: .....

(Person responsible for payment of the account)

The prices in this booklet are valid until 21<sup>st</sup> December 2021, unless otherwise stated and may be changed at any time.

