



WEDDING DINING AT PIERSLAND HOUSE

PIERSLAND HOUSE HOTEL | TROON

MENU ONE

*Chilled Parisienne of melon with sorbet and berry coulis
Creamy vegetable soup*



*Roast loin of pork with an orange, honey and mustard glaze, citrus and sage pan juices
Grilled rainbow trout fillets with toasted almonds and lemon
Assorted cold meats and seasonal salads
Selected market vegetables and potatoes*



*Individual Scotch trifle
Hot apple and cinnamon crumble with ice cream*



Coffee and mints

*Items may be mixed from one menu to another (This may alter the menu price).
If you have a budget figure we would be pleased to make up menus to suit.*



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MENU TWO

*Chilled orange and grapefruit segments in a rum syrup
Terrine of smoked haddock and prawns with oatcakes and seasonal leaves*



*Cream of tomato soup
French onion soup with cheese croutons*



*Roast gigot of lamb with a brandy and peppercorn cream
Poached fillets of sole in a light mushroom and chive sauce
Assorted cold meats and seasonal salads
Selected market vegetables and potatoes*



*Chilled Tia Maria and coffee mousse
Fresh fruit gateaux with whipped cream*



Coffee and mints

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MENU THREE

*Terrine of chicken liver parfait with cumberland sauce and herb bread
A melon and tropical fruit cocktail in Malibu syrup topped with sorbet*



*Creamy leek and potato soup
Minestrone Italienne*



*Supreme of chicken in a white wine and mushroom sauce
Poached fillet of salmon in a white wine, tarragon and tomato cream
Assorted cold meats and seasonal salads
Selected market vegetables and potatoes*



*Individual crème caramel with Grande Marnier cream
Meringue nest with whipped cream and fresh fruit*



Coffee and mints

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MENU FOUR

*A prawn and orange salad with marie rose dressing
Half ogen melon with sorbet and berry puree*



*Farmhouse chicken and vegetable broth
A light carrot and orange cream soup*



*Roast rack of lamb in a rosemary essence served with tomato and shaped potato
Medallions of pork fillet on wilted spinach finished with a coarse grain mustard sauce
Assorted cold meats and seasonal salads
Selected market vegetables and potatoes*



*Edinburgh Fog (raspberries in a Drambuie cream veiled with spun sugar)
Strawberry and chocolate gateaux*



Coffee and mints

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MENU FIVE

*A sole and salmon terrine with lemon dressing and seasonal leaves
Half ogen melon with port wine and orange segments*



*Creamy celery soup topped with almonds
Chicken consommé garnished with strips of vegetables and rice*



*Roast sirloin of beef in a white wine, mushroom, tomato and tarragon sauce
Poached delice of salmon with a red pepper and chive cream
Selected cold meats and seasonal salads
Selected market vegetables*



*Petits choux buns filled with cream topped with a rich chocolate sauce
Vacherin of meringue with strawberries and cream*



Coffee and mints

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MENU SIX

A chicken, wild mushroom and asparagus terrine wrapped in parma ham with plum chutney and oatcakes



Cream of tomato and red pepper soup drizzled by basil oil



*Medallions of Scotch beef fillet
layered with black pudding, shallots, smoked bacon and thyme jus
accompanied by broccoli hollandaise, glazed carrots and chateau potatoes*



Citrus tart with marmalade ice cream and anglaise sauce



Coffee and petit fours

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WHITE WINES

Bin No.

6 *Copa del Sol Blanco, Spain - NV*

Light, delicate Spanish wine with tropical fruit flavours of melon, pineapple & guava.

7 *Still Bay Chenin Blanc, 2011/12 South Africa*

South Africa's classic white grape varietal, this Chenin Blanc has mouthwatering tropical fruits balanced by a racy acidity.

8 *Beronia, Rioja, Blanco, 2010/11 Rioja, Spain*

Made from 100% Viura with no oak contact. This delicate wine has aromas of peach and lily petals.

9 *Moreau Chablis, 1er Cru, Fourchaumes, Burgundy, 2009/10 France*

The nose has an aroma of condensed milk, bread and liquorice, whilst the palate shows a good balance between acidity and sugar, with notes of bitter orange peel.

10 *Latour Pouilly Fuisse, Mâcon, Burgundy, 2010 France*

This wine presents us with aromas of ripe fruits: peach, apricot and grapes. Subtle refined with great length on the palate.

11 *Willowood Chardonnay, California - NV*

This wine is made using state of the art techniques to produce a crisp dry white wine with refreshing citrus fruit characters and a typical light buttery finish.

12 *Valdemoro Sauvignon Blanc, 2011/12 Chile*

Crisp and zesty Sauvignon Blanc showing true varietal characteristics with good acidity.

13 *Botter, Pinot Grigio, IGT, Veneto, 2011/12 Italy*

An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced.

14 *Sancerre, Domaine Bonnard, Loire Valley, 2010/11 France*

A fresh and vivacious Sancerre, with lots of zesty fruit, good acidity and a long finish. It has an excellent balance between weight of fruit and acidity.

Per Bottle

£14.95

£16.95

£18.65

£38.65

£36.65

£16.95

£16.95

£16.95

£29.65

ROSE WINES

Bin No.

15 *Copa del Sol Rosado, Spain - NV*

Fresh, zippy Rosé with refreshing strawberry fruit flavours and good balancing acidity.

16 *Willowood White Zinfandel, NV California*

A lively, fruity rosé wine with aromas of red summer fruits and an attractive crisp, sweetness on the palate.

17 *Botter, Pinot Grigio Rosato, IGT, Veneto, 2011 Italy*

Light rosé colour, the elegant bouquet has intense notes of acacia flowers. Dry, soft and well-balanced on the palate, round and full-bodied. Ideal as an aperitif.

Per Bottle

£14.95

£16.95

£16.95

RED WINES

18 *Copa del Sol Tinto, Spain - NV*

Light, rustic, unoaked, young red wine with cherries, white pepper and a good finish.

19 *Still Bay Pinotage, 2011/12 South Africa*

Soft smoky flavours with plum and cherry fruit, a great example of Pinotage.

20 *Valdemoro Cabernet Sauvignon, 2011 Chile*

This juicy, full bodied Cabernet Sauvignon has dark fruit flavours and a rich finish.

21 *Katherine Hills Shiraz, 2011 South Australia*

This fruit driven Shiraz is full of concentrated plums and blackcurrants. A hint of white pepper adds a warming spice to the finish.

22 *Pinot Noir, Bourgogne, Louis Latour, Burgundy, 2010/11 France*

A brilliant crimson robe, this wine reveals the excellence of Pinot Noir. Subtle animal notes complete the delicious aromas of black cherries. Great length on the palate with supple tannins, this Pinot Noir can be enjoyed now.

£14.95

16.95

£16.95

£19.95

£27.95

Red Wines Continued >>



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RED WINES (CONTINUED)

Bin No.

23 Goyenechea Malbec, Mendoza, 2010 Argentina
Good fruit with rich flavours combine with the tannins in this well structured wine to produce an excellent example of what Argentina is capable of.

24 Merlot, Willowood, NV California
This Merlot is a delicious soft rounded red with soft hints of ripe red berries and supple tannins.

25 Botter Caleo, Montepulciano d'Abruzzo, DOC, Abruzzi, 2010/11 Italy
This well-known Italian grape variety produces a rich red wine with spicy fruit and firm tannins.

26 Beronia, Rioja, Crianza, Rioja, 2008/09 Spain
Made from 82% Tempranillo, 14% Garnacha and 4% Mazuelo. The wine is aged 12 months in barrel and 12 months in bottle prior to release. Aromas of vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich and powerful finish.

27 Château Cissac, Haut Médoc, Cru Bourgeois, Bordeaux, 2008 France
Characteristically rich and full, with stunning blackcurrant fruit, cedar wood and a slight hint of spice on the palate, all framed with classic Medoc structure and elegance.

28 Pere Anselme Chateauneuf de Pape Rouge Reserve, Brotte, France 2010
Deep ruby-red colour. Complex nose with aromas of ripe fruits, morello cherries, venison, truffle, cedar tree. Natural tannic structure.

Per Bottle

£17.95
£16.95
£17.95
£24.70
£33.20
£38.20

Bin No.

0 Chimere Brut NV, France
A quality dry Champagne with leamy, biscuity flavours, fine bubbles and a touch of ageing.

1 Lanson, Black Label, Brut, NV, France
Only grapes from Premier and Grand Cru vineyards are used to produce this popular crisp and leamy styled Champagne.

2 Veuve Clicquot Yellow Label, NV France
Well-known for both its full-bodied, biscuity style and its consistency, the success of this famous brand continues to grow and grow. A black grape dominated blend, using 70% Pinot Noir and Meunier together with 30% Chardonnay.

3 Moët et Chandon Rosé Imperial, NV France
A wonderful fresh, floral style for drinking on its own.

4 Botter Prosecco di Valdobbiadene, DOCG, NV France
Straw shade of yellow reflecting springs rays of sunshine and the flavour is harmoniously balanced with delicate fruity notes, a low acidity and a moderate alcohol content. Prosecco should be consumed when still young to fully appreciate the sparkle (perlage), fragrance and flavour.

5 Gonzalez Byass Vilarnau Rosado, Penedès, NV Spain
Ripe, red fruit flavour of strawberry and raspberry dominate the nose of this Cava. The palate is soft and fresh with a creamy finish.

Per Bottle

£36.20
£49.20
£54.20
£60.65
£21.70
£20.70

CHAMPAGNE & SPARKLING WINE

When one vintage ceases to be available the next suitable will be offered.
All table and quality wines have an alcoholic content of between 7 & 15%.
All prices quoted are inclusive of V.A.T. at the standard rate.



FINE WINES AT PIERSLAND HOUSE

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DRINKS PACKAGE A

A glass of house wine or orange juice on arrival

A glass of house wine with meal

A glass of sparkling wine or orange juice for the toast



DRINKS PACKAGE B

A glass of sparkling wine or orange juice on arrival

A glass plus one refill of house wine with meal

A glass of sparkling wine or orange juice for the toast



PACKAGE C

A glass of champagne or orange juice on arrival

Half bottle of house wine with the meal

A glass of Champagne or orange juice for the toast

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FINE WINES AT PIERSLAND HOUSE

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DRINKS SELECTOR

<i>Jug of alcoholic punch</i>	<i>£26.50 - £30.50 per jug</i>
<i>Jug of non alcoholic punch</i>	<i>£7.50 per jug</i>
<i>Glass of Pimms</i>	<i>£4.95 per glass</i>
<i>Kir royale</i>	<i>£4.95 per glass</i>
<i>Mulled wine</i>	<i>£4.95 per glass</i>
<i>Bucks fizz</i>	<i>£3.95 per glass</i>
<i>Bottles of still/sparkling water</i>	<i>£4.50 per bottle</i>
<i>Shloer</i>	<i>£6.50 per bottle</i>



The wines listed can be replaced by alternatives from our full wine list and will be charged accordingly.
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EVENING BUFFETS

Evening buffets are available and will be tailor-made to suit your requirements.

Tea/Coffee, Sandwiches



Tea/Coffee, Bacon or Lorne Sausage roll

The following additional items may be added to your buffet:

*Vegetable pakora ◆ Chicken satay ◆ Breaded chicken goujons ◆ Mini samosa
Onion bhaji ◆ Mozzarella melts ◆ Vegetable spring rolls ◆ Assorted mini quiche
Mini sausage rolls ◆ Vol au vents ◆ Chicken drumsticks ◆ Garlic bread slices
Breaded king prawns ◆ Thai style chicken wings ◆ Vegetable satay*

BARBECUES

*Frankfurter sausage, chicken breast, burger in a bun,
relish, tomato, cucumber and ice-berg lettuce*



*Frankfurter sausage, chicken breast, burger in a bun, 4 oz rib-eye steak,
relish, tomato, cucumber, ice-berg lettuce and coleslaw*

No service charge is applied.



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CANAPÉS

Enjoy canapés with your arrival drinks, choose 3 of the following:

Marinated salmon and dill cream

Dunsyre blue cheese and roasted pine kernels

Chicken liver parfait and sweet chilli salsa

Mini shallot and asparagus tart

Beef carpachio with parmesan

Mini baked potato, smoked salmon caviar and sour cream

Crayfish tails with spiced avocado

Charred goats cheese, mixed olives and peppers

Smoked chicken with sage and onion tart

Ogen melon and strawberry skewers with peppercorn syrup

Duck parfait and caramelised apple

Smoked venison with Blairgowrie chutney

Baby shrimp and mango salsa



WEDDING DINING AT PIERSLAND HOUSE

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2015 INCLUSIVE WEDDING PACKAGE

- * Dedicated hotel wedding co-ordinator to plan your special day *
- * Ceremony room hire for your wedding ceremony and reception *
- * Master of Ceremonies to host your big day *
- * Red carpet arrival for you and your guests *
- * Cake stand with ceremonial sword for that all important photo *
- * Personalised printed menus, seating plan and table names *
- * Suite dressed with crisp white linen cloths and napkins *
- * Celebration glass of sparkling wine *
- * 4 course choice menu pre selected by our Chef *
- * One glass of house red or white wine during the meal *
- * Toast drink of house sparkling wine *
- * Individual chocolate favour for every guest *
- * Evening buffet of bacon or lorne sausage roll with tea and coffee *
- * Overnight stay with breakfast on your wedding night in one of our double standard rooms *

£2215 FOR 50 GUESTS

The Inclusive Wedding Package is based on 50 guests.
Additional guests are welcome at a charge of £42.50 per adult.
Evening guests are charged at £4.95 per guest.

*Available Sunday to Thursday – March to October
Available 7 days a week January – February and November*

*The inclusive wedding package is subject to the full wedding brochure terms and conditions
Call to enquire on 01292 314747 or email weddings@piersland.co.uk*



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TABLE PLAN

The number beside each table is the maximum amount of people for that table. The maximum capacity for the meal is for 94 people. The maximum capacity for the evening reception is 170. Round tables are available at a charge. Your maximum number on round tables is 64.

