

Our wedding packages are all based on parties of 50 and help to make your wedding planning stress free.

All of our wedding packages include:

Wedding Rehearsal

Cake Table with Silver Knife & cake stand

Table for gifts with Post Box for your wedding cards.

Dedicated Wedding Coordinator

Tables clothed with crisp white linen.

Ceremony and Reception Room Hire.

Johnston Package

Three course Wedding Breakfast from Johnston menu

Johnston Drinks package

Hot Roast Rolls

Décor package

Chair cover, Sash, Table Centre piece and Runner, Mirror

Plate, Scatter crystals, T-lights and Holders.

Stationery package

Table Plan, Table Names, Name Cards in Ivory or White

2024 from: 2025 from: £5,026 £5,250

Additional Guests: £71 per person Additional Guests £76 per person

Crichton Package

Available Winter and Mid Week on selected dates

Three course Wedding Breakfast from our Crichton menu

Crichton Drinks package

Hot Roast Rolls

Décor package

Chair cover, Sash, Table Centrepiece and Runner, Mirror Plate,

Scatter Crystals, T-lights and Holders.

Stationery package

Table plan, Table Names, Name Cards in Ivory or White

2024 from: 2025 from: £4.599 £4,810

Additional Guests: £63 per person Additional Guests: £67 per person

Campbell Package

Canapes with your arrival drinks

Three course Wedding Breakfast from Johnston menu

Campbell Drinks package

Finger Buffet

Décor package

Chair Cover, Sash, Table Centrepiece and Runner, Mirror Plate,

Scatter Crystals, T-lights and Holders.

Stationery package

Table Plan, Table Names, Name Cards in Ivory or White

2024 from: 2025 from: £6.814 £7.010

Additional Guests: £108 per person Additional Guests: £112 per person











All of our menus are prepared in house by our talented kitchen brigade. We strive to use seasonal produce and support local suppliers.

Set menu for Crichton Package: Starters

Homemade Soup vg, GF, v

Warm Bread Rolls and Butter or Plant Butter

Trio of Melon* GF

Parma Ham and Balsamic Drizzle

*Vegan Sorbet for Vg and V Dietary Requirements

Mains

Feather Blade of Beef GF

Slow Cooked with a Bourguignon Garnish, Dauphinoise Potatoes, Red Wine Jus

Chicken Forestière GF

Mushroom and Smoked Bacon Sauce **Roasted Root Vegetables**

Desserts

Citrus Charlotte Russe v

Sponge Base, Citrus Mousse and Candied Fruits

Strawberry Cheesecake v

Strawberry Coulis

Coffee with Mints

For Johnston and Campbell packages: Please choose two choices per course for your wedding day

Chicken Terrine

Served with Oatcakes and Local Chutney

Portobello Mushroom vg, GF

Filled with Spinach, Garlic and topped with Gluten-free Breadcrumbs.

Served with a Tomato Sauce

Duo of Home-Smoked Meat GF

Smoked Duck and Chicken, Salad Leaves drizzled with a Spiced Orange Dressing

Gin and Beetroot Infused Smoked Salmon

Cucumber Pearls and Dill Crème Fraiche

Mains

Starters

Roast Sirloin of Beef

Roast Vegetables and Potatoes, Yorkshire Pudding and Gr avy

Breast of Chicken

Haggis Bon bons, Chateau Potatoes and Seasonal Vegetables with a Whisky

Cream Sauce

Roasted Lamb Rump GF

Mashed Potatoes and Mint and Pea Puree with Red Current Jus

Lentil an Vegetable Nut Roast vg, GF

Served with Seasonal Vegetables, Roast Pepper Sauce

Desserts

Strawberry and Thyme Posset v, GF

Brandy Snap

Lemon Profiteroles v

Filled with Lemon Crème Patisserie

Rich Chocolate Tart

Clotted Cream Ice Cream

Passionfruit Delice v

Light Passionfruit Mousse on a Thin Sponge Layer

Trio of Desserts V

Lemon Profiteroles, Chocolate Tart and Cheesecake

Coffee with Fudge













Canapes with your arrival drinks included in our Campbell Package

Four per person – Please choose four choices from below:

Beef Taco Bites Bourbon Belly Pork (Gf) Mango Chicken Skewer with Basil Riata (Gf) Spiced Chicken Poppadum (Gf) Prawn Bloody Mary (Gf) Mini Scotch Quails Eggs (Gf) Baby Smoked Salmon and Potato Cakes (Gf) Rarebit Bites (v) Broad Bean Ricotta and Mint Bruschetta (v) Pumpernickel Bites (vg) Avocado Scoops (Vg Gf) Beetroot Falafel (Vg GF)

Look after your guests throughout the day with our fabulous drink's packages. Throughout winter why not offer your guests a warming glass of mulled wine

Crichton Drinks

Glass of Prosecco or Bottled Beer on arrival Glass of Prosecco for Toasts and Speeches Glass of House Red, White or Rose.

Johnstone Drinks

Sparkling Cocktail on arrival – choose from: Kir Royale Bellini

Glass of Prosecco for Toasts and Speeches Glass and a Top up of House Red, White or Rose with your meal.

Campbell Drinks

Glass of Prosecco or Bottled Beer on arrival Glass of Champagne for Toasts and Speeches Glass and a Top up of House Red, White or Rose with your meal.











Evening Options

Our evening options are designed to be served after a substantial meal and cannot be ordered on their own.

Hot Roast Rolls

Included with our Crichton and Johnstone Packages

Choose from

Honey Roast Pulled Pork with Crackling.

Shredded Tea-Infused Beef Brisket.

Pulled Jackfruit

Served in Sourdough buns and sauces.

Finger Buffet

included with our Campbell Pacakge

Selection of Traditional Sandwiches and 4 items from below or 6 items without Sandwiches

Sausage Rolls Mini Toad in the Hole

Honey Glazed Chipolata Sausages Breaded Chicken Goujons (Gf)

Sweet Chilli Chicken Skewers **Cheeseburger Sliders** Assorted Pizza (v) **Assorted Mini Pies**

Haggis Bon Bons **Smoked Haddock Fishcakes**

Chicken Sliders Potato Wedges (Vg) Fish Goujons Brie and Tomato Tart (v) Mac and Cheese Bites (v) Pea and Mint Falafel (vg)

Vegetarian Haggis Bon Bons (v) Selection of Mini Yorkshire Puddings

Mini Halloumi, Pepper and Onion Skewers (v)

Our experienced team understand that each couple has a unique view of how they see their big day. Choose from one of our inclusive packages above or alternately work with us to create the bespoke wedding of your dreams. Upgrades within packages are also available.

some suggestions and Ideas are below, please ask our Wedding Team for more information on how we can help you create your special day

Bespoke package

We can cost everything for you and help you create a bespoke package you can build your ideal menu, evening catering, decor and any thing else you want to include.

Grazing Table evening option

In house smoked meats, cured meats, olives, pickles, cheeses, breads and oils

Barbeque Option

can be provided as a evening option or as a wedding meal with a difference

Carvery Option

Available for weddings from 80 guests to 200 guests

Got your own idea? Tell us about it and we will be happy to discuss this with you.

We would be delighted to be a part of your special day; our wedding team can be contacted on 01387 702020 or events@crichton.co.uk to discuss your requirements.









