

Dear Happy Couple!,

Firstly, **Congratulations** on your forthcoming Wedding! We are delighted for you both and are very pleased that you are considering holding your special day here at the Mosset Tavern.

We have a wealth of experience at your disposal and we thrive on delivering a wedding to remember. Your wedding will be given personal attention from us as owners who will ensure that your wedding is tailored to exactly the way you want it.

The Mosset Tavern can host every part of your wedding, from ceremony through to the evening reception. We can cater for up to 150 day guests and 250 evening guests in our newly refurbished Varis function suite.

The beautifully landscaped grounds surrounding the Mosset Tavern make a stunning back drop for your photographs with the tranquil rose gardens and the Mosset duck pond for extra effect.

When you have had time to consider the information on the following pages, may we suggest you contact us and arrange a personal consultation so we may give you a tour of our facilities and discuss your exact requirements further. Each of the 120 weddings we have hosted during our 6 years as proprietors has been completely unique and we look forward to tailoring our offering to meet your exact needs and help create the most remarkable day of your lives.

Once again, our sincerest congratulations to you both.

Gordon and Melissa Brailsford

Weddings at the Mosset Tavern

We at the Mosset Tavern understand that your wedding day will be the most important day of your lives and are proud to offer tailored wedding packages to meet your exact needs.

From start to finish we shall work with you to ensure your special day is exactly as you had imagined it.

Our Wedding Banqueting Packages include the following services as standard;

- ❖ Customary Wedding Planning and Master of Ceremonies services supplied free of charge.
- ❖ Dedicated, experienced and accommodating staff.
- ❖ Beautifully landscaped surrounding grounds for photo opportunities to capture wonderful memories of your day.
- ❖ Red carpet rolled out for your arrival.
- ❖ Printed scroll menus tied with co-ordinating ribbon.
- ❖ Use of round cake stand and knife.
- ❖ Bespoke menus and drinks packages tailored to meet your exact requirements.
- ❖ Complete venue styling packages in partnership with “Seating Styles” in chosen co-ordinating colour schemes and themes.
- ❖ Option of booking our self-catering holiday home “Burngreen House” which can accommodate up to 8 guests as a perfect base for family and friends who have travelled from afar for the wedding.

Wedding or Civil Partnership Ceremonies

We are fully licensed to hold Wedding and Civil Partnership Ceremonies in our newly refurbished “Varis” Function Suite. The room hire charge for this is £150.00. Please note it is up to the Bride and Groom to arrange a Registrar, Minister or Humanist to perform the ceremony.

Wedding Breakfast Menus

We are delighted to present our 2013 Wedding Package menu suggestions for your consideration alongside a number of alternative suggestions to help create a bespoke Wedding Breakfast Menu that's perfectly suited to the tastes of you and your guests. We are more than happy to cater for guests with any special dietary requirements and welcome any menu suggestions to ensure their exact requirements are met.

The following menus are correct as of October 2012 and may be subject to change at any time without notice. We anticipate small annual increases in line with inflation.

Menu 1

Potato & Leek Soup (v)
Served with rustic Bloomer bread.

Roast Fillet of Morayshire Chicken
Accompanied by selection of fresh vegetables, potatoes and gravy.

Champagne and Raspberry Torte
Drizzled with raspberry coulis.

Coffees, Teas and Chocolate Mints.

£24.95

Menu 2

Duck and Vintage Port Pate
Served with Arran Plum Chutney and oatcakes.

Breast of Morayshire Chicken in shallot, smoked bacon and red wine jus.
Accompanied by fresh vegetables and potatoes.

or

Roast Scotch Beef
Succulent topside of Scotch beef served with fresh vegetables, potatoes, gravy and homemade Yorkshire pudding.

Belgian Chocolate & Clotted Cream Cheesecake
Dusted with cocoa powder - heavenly!

Coffees, Teas and Chocolate Mints.

£27.95

Menu 3

Duo of Fraserburgh Smoked Salmon and Prawn Marie-Rose.

Served with rocket salad and homebaked Bloomer bread.

or

Fan of Galia Melon.

Drizzled with Framboise liqueur coulis.

Culloden Chicken

Breast of chicken stuffed with Stornoway black pudding and draped in Benromach Whisky cream sauce. Served with fresh vegetables and potatoes.

or

Roast Rib of Scotch Beef

Served with fresh vegetables, potatoes, gravy and homemade Yorkshire pudding,

Icky Sticky Toffee Pudding

Drizzled with warm toffee sauce.

or

Black Cherry Creme Brulee

Delicate dessert with a base layer of black cherry compote.

Coffees, Teas and Chocolate Mints.

£30.95

Alternative Menu Suggestions

Just a few more of the many menu items we have to offer. Please get in touch for an individual menu quotation based on your selection or for more suggestions.

Selection of Canapes (3 per person)

£3.95

Appetisers

Soups (for starter or intermediate course)

Potato and Leek

Scotch Broth

Lentil

Carrot & Coriander

Cream of Mushroom

Spicy Parsnip

Broccoli & Stilton

Honeydew Melon with Mango Sorbet
Fan of Galia Melon with Framboise liqueur coulis
North Atlantic Prawn Cocktail
Stilton Creamy Mushrooms
Haggis Stack
Drambuie and Chicken Liver Pate
Vintage Port and Duck Pate

Duo of Fraserburgh Smoked Salmon and Prawn Marie-Rose

Entrees

Parmesan Crusted Salmon with lemon butter sauce
Roast Rib of Beef with homemade Yorkshire pudding
Roast Fillet of Morayshire Chicken in red wine, smoked bacon and shallot jus
Culloden Chicken stuffed with black pudding in a Benromach whisky sauce
Duo of Medallions of Duck and Venison in a cranberry and Ruby port jus
Balmoral Chicken stuffed with haggis in creamy whisky sauce
Slow Roasted Belly of Pork in Organic Cider Gravy
Lamb Shank in Rioja and mint jus

Vegetarian Entrees

Char roasted Pimiento Pepper stuffed with savoury rice and Feta cheese.
Wild Mushroom Risotto accompanied by toasted ciabatta garlic bread
Goats Cheese and Caramelised Red Onion Tartlet
Dolce Latte and Broccoli Penne Pasta
Spinach and Ricotta Tortellini
Vegetable Fajitas

Desserts

Champagne and Raspberry Torte
Belgian Chocolate and Clotted Cream Cheesecake
Individual Apple Tart
Black Cherry Creme Brulee
Icky Sticky Toffee Pudding
Apple and Summerfruits Crumble
Scottish Cheese Selection with Plum and Apple Arran Chutney

Evening Buffet Selection

Bacon and Lorne Sausage Rolls with teas/ coffees	£4.95
Stovies and oatcakes with teas/ coffees	£5.95

Finger Buffet- selections can be made from the following;

Sandwiches	Selection of Quiches	Homemade Pizza
Sausage-Rolls	Vol-au-Vents	Chicken Drumsticks
Chicken Satay	Pakora	Teas/ Coffees from £5.25

Beverage Selection

You may wish to offer your guests a glass of bubbly on arrival to toast your marriage or a robust red wine to accompany the wedding breakfast. Please see below for a sample of our extensive wine list. If you require any additional information regarding Vintage or taste notes please do not hesitate to get in touch.

All glasses of sparkling wine and champagne are accompanied by fresh strawberries.

Sparkling Wine

Prosecco Spumante Verduzzo, Italy
Bottle - £19.75
Glass - £4.25

Champagne
R. C. Lemaire Brut Reserve
Bottle - £35.95

Veuve Clicquout
Bottle - £57.50

White Wine

Maiden Flight Riesling, Chile
Bottle - £19.20
175ml glass - £5.05

Mosset Tavern Chardonnay, Chile
Bottle - £14.25
175ml glass - £3.50

Seifried Estate Sauvignon Blanc, New Zealand
Bottle - £20.80

Conch y Toro Sauvignon Blanc, Chile
Bottle - £15.50
175ml glass - £3.90

Franschhoek Chenin Blanc, South Africa
Bottle - £17.00
175ml glass - £4.20

Boira Pinot Grigio, Italy
Bottle - £15.00
175ml glass - £3.90

Rose

Sutter Home White Zinfandel, USA
Bottle - £16.00
175ml glass - £4.05

Red Wine

Concha Y Toro Cabernet Sauvignon, Chile Bottle - £15.50
175ml glass - £3.90

Franschhoek Cabernet Sauvignon, South Africa Bottle - £17.10

Marques de Caceres Rioja, Spain Bottle - £19.75
175ml glass - £5.25

Mosset Tavern Merlot, Chile Bottle - £14.25
175ml glass - £3.50

Los Gansos Pinot Noir, Chile Bottle - £19.20
175ml glass - £4.95

Trivento Syrah, Argentina Bottle - £15.00
175ml glass - £3.90

Terrunyo Carmenera, Chile Bottle - £19.95

With regards to a toast drink you may wish to give your guests the option of a drink of their choice from the bar. In this case, the cost is an average of £2.50 per person.

For your information we are licensed until 1:30am.

