

Introduction

May we take this opportunity to congratulate you on your engagement!

We would like to introduce ourselves as Peterhead's premier wedding and function venue. A wedding is unique where we individually tailor your requirements and here at the Palace Hotel, we go that extra mile to make your day a very special occasion. Our Wedding Co-ordinator, Jean Ralston is at your disposal to offer advice on every aspect of your day.

When it comes to organising your day, our experienced friendly team of Management take great pride in helping couples achieve their dream wedding. From your initial enquiry until your last guest leave, we will ensure that your day runs smoothly leaving you and your guests with a day to remember.

We offer excellent cuisine prepared by our team of chefs, from flexible mouth-watering menus to set menus. Should you or your guests have any dietary requests, please inform us where we can offer you alternative choices. Our highly skilled service team will ensure you and your guests enjoy a successful even.

The Palace Hotel has 64 en-suite bedrooms with a choice of standard or executive rooms for your guests. Your guests can be accommodated at special reduced rates, should they wish to stay overnight. Our Wedding Co-ordinator will be delighted to discuss the discounted rates applicable to your wedding in more detail. All our Standard rooms, our Reception and Public areas have been newly refurbished making this the ideal venue to hold your wedding.

We extend an open invitation to visit the Palace Hotel and experience first hand what we have to offer. Should you wish to meet with our wedding co-ordinator please contact Jean on 01779 474821 to make an appointment at a time that is convenient to yourself where we will show you around and discuss your requirements in more detail.

We look forward to hearing from you.

Making a Booking

Simply telephone to arrange an appointment with our Wedding Co-Ordinator who will be delighted to offer assistance as well as making your reservation for you.

When making a reservation, it would greatly assist us if you could have the following information at hand:

- Date of Wedding.
- Approximate number of people attending.

Given the above information, we will be happy to make a provisional reservation for your wedding reception. Before confirming, you may wish to visit the Palace to view our facilities and discuss your arrangements with our Wedding Co-ordinator.

Once you have chosen your date you may provisionally hold this for a period of 14 days. A deposit of £400.00 is required to confirm your reservation; otherwise the date will be released. In the event of cancellation, you should notify the hotel in writing. Your deposit is non-refundable.

You are then required to contact our Wedding Co-Ordinator four months prior to your wedding in order to make an appointment to discuss details. After this meeting we will be able to provide a quotation for your Wedding Reception.

Final numbers should be confirmed 48 hours prior to the event. This is the number for which you will be charged. On the day the Operations Manager, Jason Young will ensure that your reception runs smoothly.

Should you require any further information, or need advice on any aspect of your reception, please do not hesitate to contact us.

Accommodation

We do not allocate bedrooms for your wedding guests on confirmation of your booking. All bedrooms are sold on first come first served basis to any of our hotel guests. Should the Bride and Groom require any accommodation to be blocked off, this can be arranged by contacting our Wedding Organiser or Reception. To do this you must have each of your guests relevant details (ie - name, address, tel no and card details). Any rooms that are not confirmed by either the bride, groom or wedding guest(s) prior to two weeks of the wedding will be released for sale.

Rooms can be initially booked under either of the Bride or Grooms name but guests relevant details are required at least two weeks prior to the wedding. Any rooms that remains booked under either Bride or Grooms name prior to two weeks of the wedding will be released for sale.

Check in time from 2.00pm, check-out by 12.00noon

Function Suites

Whether you are planning a small intimate wedding or a larger celebration, the Palace Hotel can offer suites to cater for a party of 20 up to 280.

The Ballroom:

Our main Banqueting Suite, The Palace Ballroom has the capacity to hold 280 guests in total, of which up to 250 guests can be seated for the meal. The Ballroom has a dance floor to ensure a jovial party after the meal; a stage where the band/live entertainment performs and finally a self-contained bar that are licensed to sell liquor until 1.00am.

The Conference Rooms:

These rooms have a light and airy atmosphere. All three rooms can be opened up into one room where it has the capacity to hold up to 70 guests (including the top table). After the meal you and your guests would progress to the Ballroom for the Evening Reception.

The Brasserie:

This room is ideal for a small private meal. Tastefully decorated, the high ceiling and the flickering light chandeliers offer an intimate dining experience.

It can hold up to 50 guests (including the top table). You would also have full use of the adjacent Cocktail Bar to greet your guests and also to serve arrival drinks. After the meal you and your guests would progress to the Ballroom for the Evening Reception.

Wedding Ceremony:

The Palace Hotel Ballroom, Brasserie and Function Suites are all approved places for the Solemnisation of Civil Marriages, i.e. licensed for marriage ceremonies.

An additional room hire of £150.00 is chargeable should you require to be married in the Palace Hotel.

The Wedding Package:

Services we will provide complimentary:

- Our Honeymoon Suite for your wedding night, with full Scottish breakfast.
- Red Carpet treatment on arrival.
- Complimentary Function Suite Hire (excluding wedding ceremonies).
- Provision of a changing/rest room for you and your guests.
- Arrangement of fresh flowers for your Top Table and artificial Cala Lilies for all guest tables.
- Printing of personalised menu cards for all tables.
- Printing and display of your table plan and name cards.
- Provision of a cake stand and knife for the cutting of your wedding cake.
- Special dietary requirements catered for.
- Master of Ceremonies to organise your line-up, to make announcements and to oversee the smooth running of your reception.
- Private room for your hen or stag night.
- Preferential accommodation rates for your guests.
- Cloakroom facilities.

Hen and Stag Parties:

Enjoy your hen or stag night at the Palace Hotel! We will provide a private room (*subject to availability*) for your meal with menus to suit all tastes, a glass of bubbly on arrival and we'll reserve a table in the lounge bar for you to enjoy our live weekend entertainment. For more information on this special offer, please contact Jean at the hotel.

Honeymoon:

Our holiday villa in Central Florida is a professionally decorated and spacious 5-bedroom house, fully furnished it has everything you could ask for and more. The villa also features a 15m heated pool and a jacuzzi with ample deck space for enjoying the sun. Situated on the much sought after community of 'Formosa Garden Estate' in Kissimmee it is less than 3 miles away from the Walt Disney World and 13 miles to Sea World and Universal Studios. Nearby are also some magnificent golf courses, including a PGA Championship course. The airport is only a 30 minutes drive away.

Situated 1 mile from the estate, is the Formosa Shopping Village, which includes numerous shops. There is a grocery store, off-licence, a chemist, tanning salon and electrical store to name a few along with several excellent family restaurants including Outback Steak House and Carrabba's.

For further details, please ask our Wedding Co-ordinator.

Palace Hotel Wedding Menu Selector 2008

Our head chef, Gary Christie and his team have created a wedding menu selector offering you a wide choice of courses. Each dish is individually priced thus allowing you to create your own menu. All menu selector prices are **inclusive** of VAT.

Please choose your special day's menu from our selector. The cost of having a choice on any course is based on the most expensive choice plus £1.00 for any starter or dessert and £2.00 for any main course. A main course salad, vegetarian dish or dietary requirements can always be accommodated.

Our wedding co-ordinator will assist with costing your menu

Menus and prices could be subject to change for all 2009 and 2010 Weddings.

STARTERS

Fruit Based

| | | | | | |
|---|-----|-----|-----|-----|-------|
| (1) Trio of Melons with Soft Berry Coulis | ... | ... | ... | ... | £3.25 |
| (2) Dome of Galia Melon with Minted Yoghurt | ... | ... | ... | ... | £3.50 |
| (3) Pearls of Pink Melon with Champagne Sorbet and Mango Salsa | ... | ... | ... | ... | £3.75 |
| (4) Fantail of Melons with Cassis Sorbet and Ginger Caramel | ... | ... | ... | ... | £3.75 |
| (5) Papaya, Mango and Grapefruit Salad with Sour Cream Dressing | ... | ... | ... | ... | £3.75 |

Seafood

| | | | | | |
|---|-----|-----|-----|-----|-------|
| (6) Prawn and Sweet Pepper Cocktail Marie Rose | ... | ... | ... | ... | £4.75 |
| (7) Reekit Haddie Mousse (<i>a smoked haddock butter pate</i>) | ... | ... | ... | ... | £4.25 |
| (8) Seafood Terrine with Seasonal Leaves and Saffron Dressing | ... | ... | ... | ... | £4.50 |
| (9) Timbale of Smoked Salmon with Atlantic Prawns in Piquant Sauce and Caper Salad | ... | ... | ... | ... | £5.50 |
| (10) Silver Darling Salad (<i>preserved herring fillets with salad and dill mayonnaise</i>) | ... | ... | ... | ... | £4.25 |
| (11) Local Ugie Hot Smoked Salmon Salad with Celeriac Remoulade | ... | ... | ... | ... | £5.75 |

Terrines and Pate

| | | | | | |
|--|-----|-----|-----|-----|-------|
| (12) Duck and Chicken Liver Butter Parfait with Pear Chutney | ... | ... | ... | ... | £4.25 |
| (13) Pressed Terrine of Local Game with Rowanberry Jelly | ... | ... | ... | ... | £4.50 |
| (14) Roulade of Duck and Boursin with Sweet and Sour Chutney | ... | ... | ... | ... | £4.50 |
| (15) Galantine of Guinea Fowl with Pistachio and Cured Ham, Cumberland Sauce | ... | ... | ... | ... | £4.50 |

Salad Based

| | | | | | |
|---|-----|-----|-----|-----|-------|
| (16) An Avocado and Ham Mousse Salad | ... | ... | ... | ... | £4.25 |
| (17) An Asparagus and Orange Segment Salad with Parmesan Shavings | ... | ... | ... | ... | £4.25 |
| (18) A Tomato and Brie Salad with Basil Dressing | ... | ... | ... | ... | £3.95 |
| (19) Classic Chicken Caesar Salad | ... | ... | ... | ... | £4.50 |
| (20) Harlequin Eggs (<i>a salad of hard boiled eggs with mayonnaise and Marie-Rose sauce</i>) | ... | ... | ... | ... | £3.75 |

Hot Starters

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|-----|--|-----|-----|-----|-----|-----|-----|-------|
| (1) | Haggis Neeps an Tatties | ... | ... | ... | ... | ... | ... | £4.25 |
| (2) | Seafood Nantua (<i>choice seafood cooked in lobster sauce served in a pastry case</i>) | ... | ... | ... | ... | ... | ... | £5.75 |
| (3) | Warm Vegetables a la Greque with Roast Cherry Tomatoes | ... | ... | ... | ... | ... | ... | £4.25 |
| (4) | Mushrooms Stroganoff | ... | ... | ... | ... | ... | ... | £4.25 |
| (5) | King Prawns with Sugar Snap Peas and Spring Onion Butter | ... | ... | ... | ... | ... | ... | £7.25 |

SOUPS

| | | | | | | | | |
|------|--|-----|-----|-----|-----|-----|-----|-------|
| (1) | Scotch Broth | ... | ... | ... | ... | ... | ... | £2.75 |
| (2) | Cock a Leekie Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (3) | Cream of Leek and Potato Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (4) | Cullen Skink (<i>a smoked haddock and potato cream soup</i>) | ... | ... | ... | ... | ... | ... | £2.95 |
| (5) | Crème Solfereno (<i>a cream of carrot, potato and tomato soup</i>) | ... | ... | ... | ... | ... | ... | £2.75 |
| (6) | Cream of Butternut Squash and Pear Soup | ... | ... | ... | ... | ... | ... | £2.95 |
| (7) | Soupe Pistou (<i>a Mediterranean style tomato and vegetable broth</i>) | ... | ... | ... | ... | ... | ... | £2.95 |
| (8) | Carrot and Coriander Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (9) | Spicy Pork Belly and Tomato Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (10) | Indian Spiced Lentil Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (11) | Cream of Parsnip Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (12) | Seafood Chowder | ... | ... | ... | ... | ... | ... | £3.50 |
| (13) | Roast Garlic and Mushroom Soup | ... | ... | ... | ... | ... | ... | £2.75 |
| (14) | Cream of Asparagus Soup | ... | ... | ... | ... | ... | ... | £2.95 |
| (15) | Veloute Agnes Sorrel (<i>a cream of chicken and mushroom soup</i>) | ... | ... | ... | ... | ... | ... | £2.95 |

FISH COURSE

| | | | | | | | | |
|-----|---|-----|-----|-----|-----|-----|-----|-------|
| (1) | Fillet of Haddock Mornay (<i>a rich cheese sauce</i>) | ... | ... | ... | ... | ... | ... | £4.95 |
| (2) | Poached Fillet of Lemon Sole Drambuie Cream Chive Sauce | ... | ... | ... | ... | ... | ... | £5.50 |
| (3) | Smoked Finnan Haddock Risotto | ... | ... | ... | ... | ... | ... | £4.95 |
| (4) | Grilled Collop of Salmon with Grain Mustard and Oatmeal | ... | ... | ... | ... | ... | ... | £4.95 |
| (5) | Baked Pollock with Mushroom Cognac Cream Sauce | ... | ... | ... | ... | ... | ... | £4.75 |
| (6) | Pan Seared West Coast Scallops with Crushed Peas and Smoked Bacon | ... | ... | ... | ... | ... | ... | £7.50 |
| (7) | Steamed Trout Fillet with Oriental Vegetables | ... | ... | ... | ... | ... | ... | £5.25 |

SORBET

| | | | | | | | | |
|-----|---|-----|-----|-----|-----|-----|-----|-------|
| (1) | St Clements (<i>orange and lemon</i>) | ... | ... | ... | ... | ... | ... | £2.50 |
| (2) | Peppered Strawberry | ... | ... | ... | ... | ... | ... | £2.50 |
| (3) | Champagne | ... | ... | ... | ... | ... | ... | £2.75 |
| (4) | Bloody Mary | ... | ... | ... | ... | ... | ... | £2.75 |
| (5) | Lime and Basil... | ... | ... | ... | ... | ... | ... | £2.50 |
| (6) | You Name it we will make it | ... | ... | ... | ... | ... | ... | £? |

MAIN COURSES

Chicken

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|---|-------|
| (1) Bacon Wrapped Breast of Chicken with Oatmeal Stuffing and Pan Gravy | £8.75 |
| (2) Breaded Supreme of Chicken with Asparagus, Tomato and Madeira Sauce | £8.95 |
| (3) Supreme of Chicken with a Mushroom and Cognac Cream Sauce | £8.95 |
| (4) Roast Breast of Chicken with a Chunky Tomato, Mushroom and Tarragon Red Wine Sauce | £8.95 |
| (5) Breaded Supreme Filled with Smoked Cheese and Tomato Fondue | £8.95 |

White Meat

- | | |
|--|-------|
| (1) Roast Buchan Turkey with Oatmeal Stuffing and Chipolatas | £8.75 |
| (2) Roast Loin of Pork with Sage and Apple Force meat | £8.75 |
| (3) Breast of Guinea Fowl with an Apricot Mousse and Wild Mushroom Sauce | £9.50 |
| (4) Fillet of Pork Cord en Bleu (<i>Breaded pork fillet escalopes filled with cheese and ham</i>) | £9.25 |

Red Meats

- | | |
|--|--------|
| (1) Roast Leg of Grampian Lamb with Rosemary Jus | £9.50 |
| (2) Braised Lamb Chump with Mustard Mash and Redcurrant Gravy | £9.50 |
| (3) Garlic Scented Roast Best End of Lamb with a Fine Herb Crust | £12.95 |
| (4) Pot Roast Venison Haunch with Caramelised Pears and Chestnut Tart | £12.95 |
| (5) Beefsteak Pie | £8.25 |
| (6) Roast Ribeye of Buchan Beef with Yorkshire Pudding and Gravy | £12.25 |
| (7) Roast Sirloin of Buchan Beef with Chasseur Sauce | £14.50 |

Vegetarian

- | | |
|---|-------|
| (1) Aubergine and Mushroom Charlotte with Creamed Salsify | £8.95 |
| (2) Filo Tartlet of Mediterranean Vegetables with Sweet and Sour Sauce | £8.50 |
| (3) Italian Nut Casserole with Potato Gnocchi | £8.50 |
| (4) Coulbiac of Root Vegetables with Red Wine Sauce | £8.95 |
| (5) Baked Goats Cheese with Roast Vine Tomatoes and Basil Oil | £8.50 |

Salads

- | | |
|--|-------|
| (1) Honey Baked Ham and Pineapple Salad | £8.25 |
| (2) Tuna and Spring Onion | £8.25 |
| (3) Tarragon Chicken Mayonnaise | £8.25 |
| (4) Lemon Chicken Salad | £8.25 |
| (5) Cold Meat Selection | £8.95 |
| (6) Roast Beef with Horseradish Cream | £9.50 |

VEGETABLES and POTATOES

Our Chef will use his experience to serve only fresh seasonal vegetables and potatoes to accompany your Main Course to best suit your Choice but if you prefer you may request your personal favourites and we will endeavour to accommodate

Samples of Popular Menu Choices

The set Menu choice offers a selection of finely balanced meals.

All set menus prices are inclusive of VAT.

Menu (A) £21.00 per person

Trio of Melon with Soft Berry Coulis

Scotch Broth

Bacon Wrapped Breast of Chicken with Oatmeal Stuffing

Chefs Selection of Seasonal Vegetables and Potatoes

Baileys Irish Cream Cheesecake

Tea/Coffee and Mints

Menu (C) £22.50 per person

Haggis Neeps an Tatties

Cock a Leekie Soup

Roast Turkey with Oatmeal Stuffing

Chefs Selection of Seasonal Vegetables and Potatoes

Blaigowrie Creams

Tea /Coffee and Fudge

Menu (E) £26.65 per person

Duck and Chicken Liver Butter Parfait

With Pear Chutney

Fantail of Melon with Cassis Sorbet and

Ginger Caramel

Breaded Supreme of Chicken with Asparagus,

Tomato and Madeira Sauce

Or

Roast Loin of Pork

with Sage and Apple Forcemeast

Chefs Selection of Seasonal Vegetables and Potatoes

Strawberry and Peach Mallow Pavlova

Or

Marbled Chocolate Cheesecake

Tea/Coffee and Fudge

Menu (B) £20.45 per person

Cullen Skink

Or

Carrot and Coriander Soup

Beefsteak Pie

Or

Tarragon Chicken Salad

Chefs Selection of Seasonal Vegetables and Potatoes

Honeycombe Rocher

Tea/Coffee and Mints

Menu (D) £23.00 per person

Seafood Terrine with Seasonal Leaves and Saffron

Dressing

Roast Ribeye of Buchan Beef

with Yorkshire Pudding and Roast Gravy

Chefs Selection of Seasonal Vegetables and Potatoes

Sticky Toffee Pudding with Butterscotch Sauce and

Vanilla Ice Cream

Tea/Coffee and Mints

Menu (F) £27.90 per person

Pearls of Pink Melon with Champagne Sorbet
and Mango Salsa

Cream of Parsnip Soup

Fillet of Haddock Mornay

Roast Breast of Chicken with a Chunky Tomato,
Mushroom and Red Wine Sauce

Chefs Selection of Seasonal Vegetables and Potatoes

Lemon and Lime Marquis

with Tutti Fruitti Sauce

Tea/Coffee and Chocolate Truffles

Evening Receptions

Getting married in the sun? Come home to a Reception with Family and Friends at the Palace Hotel. We have a range of buffet options ranging from £15.50 to £26.50 per person. All evening reception buffet prices are inclusive of VAT.

Buffet Menu (A)

£15.50 One Course inc Coffee

£19.25 Two Course inc Coffee

Main Courses:

Sliced Crown of Buchan Turkey

Honey Roast Ham and Pineapple

Tarragon Chicken Mayonnaise

Broccoli and Stilton Quiche

Continental Cold Meat Salad

Thai Chicken Curry with Pillaff Rice
(served hot)

Salads to Include:

Green Salad Tomato and Basil

Potato Salad Pasta Salad

Coleslaw Cucumber Raita

Desserts:

Strawberry and Kirsch Waldermeister

Marbled Chocolate Cheesecake

Fresh Fruit Salad

Tea/Coffee and Mints

Buffet Menu (B)

£21.50 One Course inc Coffee

£26.50 Two Course inc Coffee

Main Courses:

Roast Rib of Buchan Beef

Whole Salmon in Aspic or

Whole Poached Halibut

*(deboned filled with herb mousse and Chaud Froid
Decorated)*

Honey Glazed Whole Ham *(Carved)*

Yellow Beetroot Gateau (V)

Roast Crown of Turkey

Lemon Chicken Salad

Fillet of Beef Stroganoff with Fragrant Rice
(served Hot)

Salads to Include:

Green Salad Spiced Cous Cous

Waldorf Salad Tomato and Basil

Warm Potato and Chive Coleslaw

Desserts:

Fresh Cream Gateau Mille Feuile

Raspberry and Cream Cheesecake

White and Dark Chocolate Profiteroles

Fresh Fruit Salad

Tea/Coffee and Fudge

Evening Buffet Selection

Ideal for your evening reception guests, we offer a variety of choices to suit your own individual requirements. All Evening Buffet prices are inclusive of VAT.

Evening Buffet Menu (A) ... ***£4.50 per person***

Selection of freshly prepared Sandwiches
Choice of Tea/Coffee

Evening Buffet Menu (B) ... ***£5.25 per person***

Selection of freshly prepared Sandwiches
Warm Cocktail Sausage Rolls
Choice of Tea/Coffee

Evening Buffet Menu (C) ... ***£9.75 per person***

Cocktail Sandwiches
Frittata
Goujon of Haddock
Chilli Chicken Wings
Curried Mazzagrins
Pirochkies and Vodka Dip
Choice of Tea/Coffee

Evening Buffet Menu (D) ... ***£5.75 per person***

Stovies with Beetroot and Oatcakes
Choice of Tea/Coffee

Evening Buffet Menu (E) ... ***£3.50 per person***

Soup and Butteries for the Road



PALACE
HOTEL

Arrival Drinks

The following are suggestions for your Toast and Arrival drinks. If you have any specific requirements please ask our Wedding Co-ordinator and we will endeavour to meet your requirements.

- Sparkling Wine
- Champagne
- Bucks Fizz
- Selection of Wines – Red, White or Rose
- Selection of Fresh Juices or Soft Drinks
- Bottled Beers
- Selection of Spirits

Above drinks are charged by the glass, please ask your Wedding Co-ordinator for a list of prices.

Wedding Checklist

The following checklist may be of use when planning your wedding.

12 Months Ahead

- Book Ceremony and Reception Venue.
- Choose Bridesmaid, Best Man & Ushers.
- Book Evening Entertainment.
- Book Honeymoon.
- Organise Wedding Outfits.
- Book Photographer & Videographer.

9 Months Ahead

- Book Wedding Cars.
- Organise Wedding Flowers.
- Have Dress Fittings for Bride and Bridesmaids.
- Order Cake and Stationary.
- Arrange Marriage Licence.

6 Months Ahead

- Buy Wedding Rings.
- Draw up Guest list.
- Confirm Service Details with Minister.
- Post Wedding Invitations.
- Book Hairdresser and Make-up artist.

3 Months Ahead

- Contact Palace Hotel to begin discussing reception details.
- Arrange Hen and Stag night.
- Make a list of acceptance and regrets as they are received.
- Sent Thank You letters for Gifts as they arrive.

4 to 2 Weeks ahead

- Final fitting for full bridal outfit.
- Visit hairdresser with head-dress and practise make-up.
- Final check on catering, cake, transport, flowers and photographers.
- Buy presents for attendants.
- Check Ceremony and Legal requirements.

1 week

- Have a final rehearsal for wedding ceremony.
- Double-check all arrangements.
- Go over guest list with parents.

On the day

- Enjoy yourselves.
- Leave the rest to the Palace Hotel.

RESPONSIBILITIES:

Brides Mother

- Arrange printing, and send invitations
- Order wedding cake and cake boxes
- Arrange reception and entertainment for evening
- Hire photographer and video company
- Florist for church, reception and bouquets
- Arrange display of presents
- Hire Cars
- Contact local newspaper for announcements

The Bride

- Choose Bridesmaids
- Select dress for Bridesmaids and yourself
- Book hair appointments
- List wedding presents preferred

The Bridesmaid

- Choose clothes with Bride, and help dress on the day
- Chief Bridesmaid to take Brides bouquet during the ceremony
- Hand out favours at reception

Brides Father

- Double check transport arrangements
- Order Highland or Morning Dress
- Prepare the toast to the "Bride and Groom"

The Groom

- Arrange ceremony
- Choose Bestman
- Hire Highland or Morning Dress
- Order flowers for Mothers and gifts for the Bridesmaid and Bestman
- Obtain registrars certification if needed
- Arrange travel for honeymoon
- Arrange cars to and from church
- Prepare response to "Bride and Groom" toast, and propose toast to "Bridesmaids"

The Bestman

- Look after the rings and organise cars from the church
- Reply on behalf of the "Bridesmaids" toast.
- Return the Groom's and own Highlander Morning dress

Toast to the Bride & Groom

- Normally proposed by the Father of the Bride, and the reply is made by the Groom

Toast to the Bridesmaids

- Proposed by the Groom, after his reply to the first toast.
The response is made by the Bestman

In Closing

- A close family friend may wish to speak

Helpful Contacts for your Wedding Day

BANDS:

| | | |
|------------------|----------------------------|------------------------------|
| Revival | Lisa Craig Brian Porter | 01330 860505 01779 476048 |
| Pepperpot | Brian Lyon | 01241 875311 |
| Last Resort | Dave Morrice | 01358 743182 |
| Referendum | John Duncan | 01224 703191 |
| Insoul | Eddie | 01382 811145 |
| Shindig | Stuart Whyte | 01771 637656 |
| Stone Cold Sober | Gary Smith | 01569 731618 07778 578886 |

DISCO'S

| | | |
|----------------|-----------------|------------------------------|
| Vital Sounds | Richard Gibbons | 01771 623915 07801492265 |
| Absolute Disco | Chris | 01771 624616 07913 093195 |

PHOTOGRAPHERS

| | | |
|----------------------------|-----------------|--------------|
| Jim Ritchie Photography | Jim Ritchie | 01779 477504 |
| Philip Stewart Photography | Philip or Moira | 01346 532350 |

VIDEOGRAPHERS

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|---------------------------------|----------------|--------------|
| Bill Sangster Video Productions | Bill Sangster | 01779 476398 |
| Wedderburn Video Productions | Jim Wedderburn | 01779 476388 |

FLORISTS

| | | |
|-------------|--------|--------------|
| Flower Shop | Elaine | 01779 474318 |
|-------------|--------|--------------|



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