



Weddings at AUCHTERTOOL — HOUSE —

Auchtertool House is a Category B listed Georgian house, in the Adamesque style and was built around 1830. The house is situated in 3 acres of gardens, with lawns and mature trees and comprises 6 bedrooms, together with a number of reception rooms.

The house and gardens provide a variety of indoor and outdoor photographic locations to capture your special day.

Wedding Package

We offer a package, starting from £6,000, which we will work with you to tailor for your wedding day.

The package includes:

- Use of the drawing room, dining room and two rooms in the house for the couple to get ready on the day and the use of the grounds during your stay.
- The wedding ceremony conducted by a Humanist Celebrant. This can be omitted if, for example, you have your own Celebrant or Minister who you would like to conduct the ceremony.
- A three-night stay for the couple in the Lodge in our grounds.
- A buffet dinner for up to 10 people in the evening before the wedding.
- A buffet breakfast on the day of the celebration.
- A 5-course wedding breakfast after the ceremony.
- The wedding cake.
- Flowers up to the value of £450. We have an onsite florist, however we can suggest other florists if you prefer, depending on the style of flowers that you would like.
- Live streaming of your ceremony.



Please note that the package does not include photography, as couples have different preferences, and the cost can vary substantially as a result. Each of the elements of the package can be tailored to suit your wishes.

We would be delighted to discuss options in more detail with you, so please do not hesitate to contact us.

Example Menu

Canapés

Crisp tortilla tart filled with bacon jam, foraged wild garlic and mushroom dust
Red pepper and humus-filled tortilla tart with micro-greens

Soup

Fresh pea cream soup with roasted onions, served with homemade brown bread

Paté

Ardennes paté served with a garden salad and oatcakes

Fish Course

Home-smoked pine needle salmon, topped with North Sea prawns in hollandaise sauce and homegrown baby salad leaves

Main Course

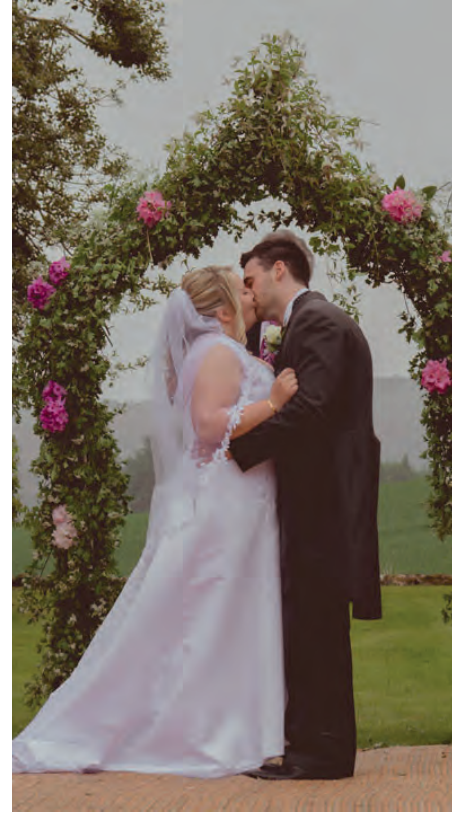
Roast beef with Yorkshire puddings and horseradish sauce
Auchtertool honey-glazed chicken with a cider and elderflower gravy
Butternut squash with quinoa and cashew nuts (vegan)
Village-grown new potatoes and in-season vegetables

Dessert

Homemade raspberry and mango pavlova
Homemade apple pie
Both are served with homemade vanilla ice cream

After Dinner

Tea and coffee with a selection of home-baked biscuits and shortbread



 facebook.com/auchtertoolhouse

 instagram.com/auchtertoollogcabin

auchtertoolhouse.com

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