



Your Wedding
at Laichmoray

Where your story begins

LAICHMORAY
HOTEL

Congratulations on your engagement.

At the Laichmoray, we believe your wedding should feel effortless, personal and unforgettable.

From your first visit to your final dance, Our team is here to bring your vision to life.

The Venue



The Spey Room

Perfect for intimate ceremonies

Private dining room included

18 guests maximum

£400.00



The Maisondieu Suite

Large ceremony are with private dining on balcony mezzanine

90 guests maximum / 200 evening guests

£1000.00



The Gardens

Romantic outdoor moments

Can be used with either above package

The Gardens



What's Included



DEDICATED COORDINATOR

Your personal wedding expert, by your side every step of the way.



MASTER OF CEREMONIES

Professional, seamless, and stress-free.



PERSONALISED MENUS

Tailored to your tastes, style, and dietary needs.



LANDSCAPED GARDENS

Beautiful outdoor spaces for your special moments.



GUEST ACCOMMODATION

Comfortable rooms with preferential rates for you and your guests.

Key timings on the day.

1:30 Guest Arrival

2:00 Ceremony

2:30 Drinks reception in gardens

4:30 Call to dinner and speeches

7:00 Evening guest arrival

8:00 Evening entertainment begins

9:30 Evening teas served

12:00 Carriages

Dining & Hospitality

Menu A

1 soup
~
1 hot main course
~
1 sweet
~
Tea & coffee

£50pp

Menu B

1 soup
1 starter
~
1 hot main course
1 cold main course
~
1 sweet
~
Tea & coffee

£55pp

Menu C

1 soup
2 starters
~
2 hot main courses
1 cold main course
~
1 sweet
~
Tea & coffee

£60pp

Soup

Butternut squash & sweet potato

Carrot & coriander

Cream of parsnip

Cream of tomato

Golden vegetable

Tattie & leek

Starters

Haggis bites

Prawn Cocktail with Marie-rose sauce

Melon and Orange sorbet

Chicken liver pate

Smoked mackerel pate

Smoked salmon with crème fraiche & capers

Hot Main course

Roast breast of chicken with oatmeal stuffing. Served with gravy

Balmoral chicken. Served with a whisky sauce

Feather blade of beef. Served with a peppercorn sauce

Roast sirloin of beef with tarragon jus

Roast loin of pork stuffed with black pudding. Served with cider sauce

All served with seasonal vegetables and potatoes.

Dining & Hospitality

Cold Main course

Sliced gammon larder platter

Brie, stilton and apple larder platter

Prawn Marie-rose larder platter

Smoked salmon larder platter

All larder platters served with salad, coleslaw, cheese, beetroot, pineapple & potatoes.

Advised Dessert

Trio of sweets consisting of:

Cheesecake of your choice

Chocolate choux profiterole

Mini meringue with berries and coulis

Alternative Desserts

Sticky toffee pudding

Berry pavlova

Cheeseboard and crackers

Salted caramel profiteroles

Vegan

3 course menu

~

tailored to

Menu A £50pp

Menu B £55pp

Menu C £60pp

Kids

3 course menu

~

£17.00pp

Dining & Hospitality



Refreshments

We recommend:

Drink on arrival (prosecco & beers)

Toast Drink (prosecco)

Wine with your meal (house)



Canapés

A selection of savoury canapés made with cheeses, seafood & vegetables on choux pastry and specialty bread bases.

£8.00pp



Evening Buffet

£11pp Homemade stovies

£11pp Tea/ coffee & sandwiches

£13pp Above with sausage rolls

£15pp Above with vol au vents



Stay the Night

Stay, relax, and wake up as newlyweds.

Executive Double £180.00

Standard Double £135.00

Standard Single £115.00

All rates are inclusive of full Scottish breakfast





Moments Matter

Every moment, beautifully yours.

Book a private viewing

With our wedding team.

Call: 01343 540045

Email: enquiries@laichmorayhotel.co.uk

www.laichmorayhotel.co.uk