



Your Wedding

HOLIDAY INN ABERDEEN WEST

PROFESSIONAL HOSPITALITY FOR SPECIAL OCCASIONS

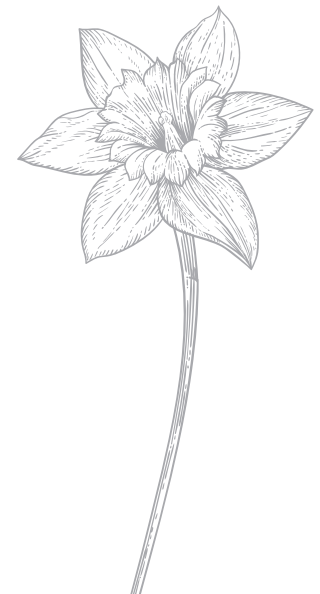




WELCOME TO HOLIDAY INN

At Holiday Inn Aberdeen West, we understand that your wedding day will be one of the most important days of your life. You will want everything to be special for your family and friends – to share the wonderful memories of your perfect day.

Our award-winning service, facilities and management team, offer you peace of mind and a genuine guarantee of quality. Enjoy your perfect day with us, and you will enjoy personal service from the world's most global hotel brand.







YOU'VE FOUND YOUR PERFECT PARTNER

Our aim is to create your perfect wedding day and that starts from our very first meeting with you. We promise to listen to your dream wedding, to offer suggestions from our experiences and to work with you to create the perfect wedding reception for you and your guests.

You can choose from intimate family events in our Braemar and Ballater Suites, to a grand reception in The Balmoral Suite. Your dedicated wedding planner will discuss every detail of your event and you will be introduced to the manager who will be looking after you and event on the big day itself.



ATTENTION TO DETAIL

Award winning food to remember

As important as everything else is, we never forget that the wedding meal becomes a focal point of the day. With a talented team of chefs and a series of national and international awards, you can rest assured of our food and service quality. We can suggest and offer a sumptuous selection and of course listen to your wishes and together we will create a banquet worthy of your perfect day.

The big day arrives

Of course we'll be expecting you, with red carpets and champagne and your own event manager to guide you and your guests through the traditions and formalities for the full enjoyment of your reception. From start to finish you will be our VIP's and we will take care of all the little details that make your day special.

Not just a great day, but a great night too

As part of our wedding package, you will enjoy our bridal suite with our compliments. We will reserve bedrooms for your family with guests and they will have special overnight rates and a unique web booking code allowing them to book easily and quickly online.

Anniversary's and rewards

Booking an event at Holiday Inn means that you can become a Priority Club Member and collect reward points from the cost of your event. Points can be exchanged for future free stays at any Holiday Inn Hotel worldwide or can be substituted for other great value offers. As a special thank you, we will invite you back to the hotel on your first anniversary for a romantic meal in our award winning restaurant – with our compliments.







OUR SERVICES TO YOU

Ceremonies

The hotel is fully licensed for holding wedding ceremonies and offers you the complimentary use of The Balmoral Suite, The Braemar and Ballater Suite or The Aboyne and Banchory Suites. The Balmoral Suite is recommended for ceremonies over 40 guests and other suites combined can look after ceremonies for numbers up to 40 people.

We have looked after many ceremonies over the years and will be happy to guide you on the procedures for booking a ceremony and on how this can be a part of your day at the hotel.

Reception Packages

Our wedding packages are designed to give you the opportunity to see a fully inclusive price for both your meal and beverage requirements to allow for a simple calculation by you of the likely overall costs for your event. It's that simple and we promise that there are no hidden extras. Simply decide upon what package you may be looking for and the choices that this may offer you and we will be happy to discuss any special requirements that you may want to add. The choice is yours.

Selector Menu

For a more bespoke choice you can tailor your own package from our full banqueting menu selector, which we have laid out in a simple as way possible to allow you to tailor your event to your own budget. Our prices allow for a single choice per course for your guests, however, if you would like to add choices to your chosen meal, we will be happy to calculate a specific menu price allowing for the choices you would like.

Beverage packages to accompany your menu can be tailored in exactly the same manner and we will be happy to discuss this with you.

Entertainment

The hotel has access to many entertainment agents and we can recommend various genres of evening entertainment to look after your guests. From traditional and varied discos to bands and tribute artists, we can suggest a range of options that may suite your family and guests. You may well have your own entertainers and we will ensure that their stage and electrical needs are met when they set up.



THERE IS NO COMPROMISE ON QUALITY

Our brand philosophy has always been to deliver exceptional value and in doing this we do not compromise on quality.

With all our wedding receptions you can expect:

- An experienced and dedicated wedding co-ordinator from your initial booking to the conclusion of your event.
- A complimentary ceremony room if you choose to hold your wedding ceremony within the hotel itself.
- The hotel is fully licensed for civil wedding ceremonies
- A professional event manager – master of ceremonies throughout the special day itself.
- A VIP red carpet arrival for your wedding party and guests.
- Full 'sole wedding party' all day use of the hotel wedding facilities guaranteed.
- A superior quality of wedding event set-up including white under-skirted tables with black contrasting linens, and bespoke cutlery and crockery to suit your wedding meal.

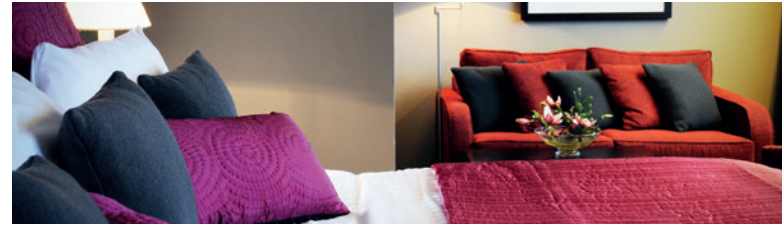
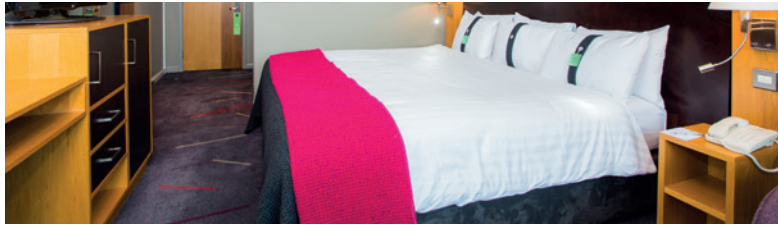
- Table plans co-ordinated to your exact requirements.
- Our silver cake stand and knife.
- Professionally printed table plans and menus
- 3 course wedding breakfast as standard
- Complimentary Bridal Suite accommodation.
- A complimentary 1st anniversary dinner for 2 in the hotel

Of course we do special offers from time to time and these allow for packages such as our One Perfect Day, One Perfect Price package. This package allows for those who may be able to be flexible on their exact date and choice of day for their event, but will still receive our full service for every aspect of the event.

Further details of our One Perfect Day, One Perfect Price package are included







ACCOMMODATION

Modern, contemporary and stylish are just three words that can be used to describe the hotels bedroom accommodation.

Crisp and well maintained styling ensure that guests enjoy an overnight stay of high quality to support your events special day status. All 86 bedrooms are fully air conditioned, double glazed and offer comforts such as 100% black-out facilities to ensure a great nights sleep. Our bedrooms have commended by both the AA and VisitScotland, offering exceptional 4 Star quality, cleanliness and service.

Every bedroom offers full en-suite facilities as well as high speed wi-fi connectivity, satellite TV channels, mini-safe and tea and coffee making facilities.

Executive bedrooms offer an enhanced experience including king size beds, a larger floor area and a fully stocked mini-bar.

Accessible bedrooms allow for guests with mobility problems to fully enjoy their stay experience with an adjoining carers room if required. Families can be accommodated in adjoining bedrooms to allow comfort and peace of mind.

Guests who choose to, can book their own bedrooms online at your special wedding event rate.





Holiday Inn

AN IHG® HOTEL

ABERDEEN WEST



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ABERDEEN WEST

01224 270300

HOLIDAY INN ABERDEEN WEST, WESTHILL DRIVE,
WESTHILL, ABERDEEN AB32 6TT



TO THE HAPPY COUPLE,

Thank you for considering Holiday Inn Aberdeen West for your wedding reception. I would like to offer you my very best wishes for your future event and I hope that my team at the hotel will play an integral part in planning your special day.

Holiday Inn Aberdeen West has established itself as one of Aberdeenshire's most successful hotel and banqueting venues. Awards including Aberdeenshire's Most Hospitable Hotel, European Holiday Inn Hotel of the Year and Scottish Brand Hotel of the Year on an unrivalled 4 occasion's, assures you that your event is in very safe and trusted hands. You can feel free to visit the hotel and we will be delighted to offer you a full and complete show-round of the hotel and its facilities at a time suitable to you.

Whether you are looking for an intimate low key event or a grand scale banquet, my team and our hotel will do our very best to deliver your perfect event. The hotel is fully licensed for civil wedding ceremonies and can be the venue for both your marriage and wedding reception.

With our four star hotel accreditation and the support of a worldwide brand leader, you can be assured of superior service at every stage of your enquiry and afterwards, through to your planning stages and the big day itself. At Holiday Inn Aberdeen West we recognise the journey you are undertaking and how

complex it can appear at first. My team are here to help make your big day, your truly special day.

Please take some time to consider our hotel and our facilities and I am sure that you will be delighted with the services that we can offer you.

My events team will contact you shortly to ensure that you have all the information that you may require about the hotel at this time and to see if they can offer you a show-round of the hotel. If you have any queries at present, please do not hesitate to contact the hotel events team directly on 01224 270316 or ourwedding@hiaberdeenwest.co.uk

Kind regards

Derek Anderson



Holiday Inn

AN IHG® HOTEL

ABERDEEN WEST



EVENTS MENU SELECTOR

Our full menu choice selector is aimed at allowing you to completely tailor your dining experience and this also allows you to suggest dishes to us that we may not have listed.

Our chef and our events co-ordinator will discuss your menu choices in detail with you and help you with any difficult choices that you may feel you have to make.

Overall we want this event to be very special for you and your guests, so we'll make the choosing process as fun as possible. Our price guarantee means that all prices are valid for future bookings when received between 1st January 2022 and 31st December 2022.

Prices are based on a minimum of 50 guests for a formal 3 course banquet, however if you are considering a less formal event and are considering a single course option our room hire charges start from as little as £500 for a half day hire. This includes experienced and licenced staffing and management of your event in the magnificent Balmoral Suite.

It is expected that you will cater for 100% of your numbers for all buffet events, and a minimum of 75% of numbers for the additional evening buffet for all wedding events.



ARRIVAL CANAPÉS

Any 3 canapés £5.00 per person, any 5 canapés £7.00 per person, all additional choices £1.00 per person

Fruit kebabs (V)
Melon and Parma ham
Mini Sunday roast
Chicken, beef or pork satay
Mini burgers with relish
Dipped chocolate strawberries (V)

Hot garlic and chilli king prawns
Haggis lollypop with whisky cream sauce
Chicken liver pate on toasted crostini
Vegetable tempura with hoisin sauce (V)
Smoked salmon and Avruga caviar blinis

Tea smoked duck and orange
Prawn marie rose cups
Caprese tomato with a pesto drizzle (V)
Goat's cheese and red onion marmalade
bruschetta (V)

EVENING FINGER BUFFETS

Any 4 choices £12.00 per person, any 6 choices £15.00 per person, all additional choices £1.50 per person.

Cocktail sausage rolls (hot)
Tomato and parmesan bruschetta (V)
Assorted mini savoury pies (hot)
Assorted open sandwiches (V)
Selection of homemade pizza (hot) (V)
Fruit kebabs fruit with chocolate dips (V)
Miniature cakes – assorted (V)

Caramelised onion and goat's cheese
bruschetta (V)
Chicken goujons with assorted dips (hot)
Bread crumbed mozzarella sticks with
assorted dips (hot) (V)
Spicy chicken wings with blue cheese dip
and celery sticks (hot)
Chicken or beef satay skewers with a
peanut dip (hot)

Mini fish and chips with mushy peas (hot)
Vegetable tempura with hoi sin dip (hot) (V)
Goat's cheese and red onion marmalade
bruschetta (V)
Crispy potato skins; cheese and bacon, sour
cream and chive (V) or chilli beef a mixture
of all 3 (hot)

EVENING HOT BUFFETS

Stovies with beetroot and oatcakes
£6.50 per person

Haggis, neeps and tatties
£7.50 per person

Mini fish and chips
£7.50 per person

Macaroni cheese and garlic bread (V)
£6.50 per person

Tea and coffee
£2.50 per person

** Prices based on a minimum of 50 guests having booked a formal 3 course banquet,
Should you not wish to choose a 3 course banquet, a Room Hire charge will apply **





EVENTS MENU SELECTOR

STARTERS

Chicken liver pate	Served with oatcakes and home-made raisin chutney.	£5.95
Assiette of seasonal melon (v)	Seasonal melon with balled watermelon and a refreshing orange sorbet and mint syrup.	£5.75
Caprese salad (v)	Sliced beef tomato and creamy mozzarella with fresh basil and a green pesto dressing.	£5.50
King prawn cocktail	King prawns and sweet Atlantic prawns bound in a piquant Marie Rose dressing, iceberg lettuce and tomato.	£6.95
Tea smoked duck	Home smoked breast of duck with caramelised orange salad and red onion marmalade.	£6.75
Smoked salmon and crayfish	Oak smoked salmon, prawns bound in a lemon and herb crème fraiche with capers and lemon oil dressing.	£7.50
Haggis neeps and tatties	Spiced haggis, mashed potatoes and champit neeps, with a whisky cream sauce.	£5.75
Scallop and haddock tartlet	Crisp filo pastry filled with smoked haddock and queen scallops, in a light dill and chervil cream sauce.	£7.95
Smoked chicken and salad	Gently smoked breast of chicken with rocket salad and a ginger, mint and pomegranate dressing.	£6.25
Haggis and black pudding "tweeds"	Haggis and Stornoway black pudding coated in oatmeal then gently fried, served with beetroot compote.	£5.75
Smoked venison	Finely sliced smoked venison with a micro herb salad and horseradish dressing.	£7.50
Tequila king prawn skewer	Chargrilled skewer of king prawns, with a red cabbage coleslaw, seared lime and tequila cream dressing.	£6.95

SOUPS All £ 3.00

Scotch broth
 Cullen skink
 Carrot and coriander
 Lobster bisque

Leek and potato
 Parsnip and apple
 Lentil and bacon
 Cock-a-leekie

Tomato and pesto
 French onion
 Broccoli and stilton
 Mushroom and tarragon



SORBETS All £ 3.00

Gin and tonic with lime syrup

Limonchello with candied ginger
 Champagne and lavender syrup

Green apple and calvados crisp



EVENTS MENU SELECTOR

MAIN COURSES

Herb crusted fillet of salmon

Fresh fillet of salmon topped with a parmesan herb crust with a lemon butter sauce.

£18.50

Chicken "Rabbie Burns"

Breast of chicken stuffed with haggis, served with a peppercorn and whisky cream sauce.

£19.00

Roast rib eye of Aberdeen Angus beef

Served with Yorkshire pudding, skirlie and a rich red wine reduction.

£23.50

Honey roasted gammon

Clove studded and honey roasted cured ham, with a cider pan gravy.

£18.50

Herb roasted breast of chicken

Breast of chicken wrapped in bacon filled with Alford oatmeal skirlie and roast gravy.

£18.75

Tian of Mediterranean vegetables (v)

Layers of aubergine, courgette, tomato and red onion served with an arrabiatta sauce.

£18.50

Monkfish and Parma ham

Succulent tails of monkfish wrapped in Parma ham served with a tarragon cream sauce.

£21.75

Butter roasted turkey

Butter basted and herb coated sliced breast of turkey, with skirlie and Yorkshire pudding and roast gravy.

£18.75

Glazed breast of duck

Gressingham duck breast roasted in butter served with griottines cherry compote.

£21.00

Mushroom risotto (v)

Wild mushrooms sautéed in butter and garlic served with a creamy al dente vegetable risotto.

£18.50

Roast sirloin of Aberdeen Angus

Served with steak fries, garlic mushrooms and oven roasted vine tomatoes.

£25.00

Mustard coated loin of pork

Slow roasted loin of pork with a wholegrain mustard crust, crackling and calvados jus.

£18.50

Four bone rack of lamb

With a rosemary, mint and pistachio crust, braised red cabbage and a rich port and redcurrant reduction.

£25.00

Vegetable Wellington (v)

Oven roasted vegetables and fresh herbs bound in a mushroom and béchamel sauce in golden pastry.

£18.50

Tournedos Rossini

Fillet of Aberdeen Angus, with streaky bacon set on a potato rosti, topped with pate served with a Barolo jus.

£36.50

** One seasonal potato dish and two seasonal vegetable dishes have been incorporated into the cost of each main course. If you wish a particular type of potato or vegetable we will be delighted to accommodate**



EVENTS MENU SELECTOR

DESSERTS

Sticky toffee pudding

Baked vanilla cheesecake

Traditional cranachan

Chocolate torte

Tiramisu

Trio of ice creams

Cheese and biscuits

Trio selector

Chocolate and hazelnut brownie

Lemon torte

Decadent sponge of dates and vanilla with a rich butterscotch sauce and Chantilly cream.

Rich baked vanilla cheesecake with sweet seasonal berries and a raspberry coulis.

A blend of whisky, oatmeal, cream, honey and raspberries with all butter shortbread.

Sweet chocolate truffle torte served with a cherry compote and Chantilly cream.

Delicate sponge fingers dipped in espresso and Marsala wine layered with mascarpone cheese.

Served in a tuille biscuit with fruit coulis.

Mature Scottish cheeses served with oatcakes, grapes, celery and a spiced tomato chutney.

Chef's choice trio of our favourite desserts.

Rich baked cake of hazelnuts and dark chocolate with Chantilly cream and chocolate syrup.

Zesty lemon custard torte, candied ginger and lime and mint syrup.

£6.00

£6.00

£6.00

£6.00

£6.00

£6.00

£7.50

£6.75

£6.25

£6.50



WEDDING BEVERAGE OPTIONS

Our beverage package allows for complete hospitality for your guests from the moment of their arrival, throughout the course of the wedding breakfast meal and through to the toast at the end of the meal.

All prices are based on our carefully selected house wines.

If you would like to substitute any of the wines with a wine of your choice we would be happy to supply these and provide you with an alternative price. We can arrange for an account provision for your guests and we will charge as taken.

WEDDING BEVERAGE PACKAGE

Glass of chilled bucks fizz or bottled beer on arrival
(1 choice of Peroni, Sol, Budweiser or Miller)

Glass of sparkling wine for your toasts
glass of house red or white wine

RECEPTION AND TOAST DRINKS

House wine *	£5.50
Sparkling wine *	£6.00
Bucks fizz *	£6.00
House champagne	£12.50
Kir royal	£12.50
Bellini	£12.50
Moet et chandon	£15.00

* included in the package price.

A comprehensive price list of all drink products is available should you require alternative reception or toast drinks.



OPTIONAL EXTRAS

White stretch fit chair covers with your chosen colour of hand tied bow	£3.50	per person
Glass fish bowls filled with water and floating candles on circular mirrored bases	£10.00	per table
Triple set bespoke martini vases filled with water and floating candles	£35.00	per table (wedding breakfast only)
Bespoke candy trolley filled with retro sweets	£150.00	based on 50 adults there after £3.00pp
Tea lights and glass holders on mirrored bases	£5.00	per table
Candle lanterns	£50.00	per event
Bay tree arrangement	£50.00	per event



ONE PERFECT DAY, ONE PERFECT PRICE

WEDDING PACKAGE £3000

Based upon a minimum of 50 adults. Extra adults £60.00 per person. (Valid on selected dates).

In order to assist you in planning your event, we have created a menu allowing you to choose from some of our favourite choices. Our price is based upon a single choice for each course, which is recommended. If you would like to introduce a choice menu or additional courses we can discuss this with you and agree any necessary additional costs involved.

As an indication, this is normally charged at the highest price item plus an additional supplementary charge of 25% of the menu cost in order to cover the additional costs of producing additional choice food. We are confident that you will find something to tempt you from our menu selector, however if you have a specific or alternative request then please feel free to discuss this with your wedding co-ordinator and our head chef. Our package includes tea and filter coffee with chocolate mints.

WEDDING PACKAGE INCLUDES:

- A complimentary ceremony room should you choose to marry at the hotel.
- An experienced and dedicated wedding co-ordinator and professional event manager from your initial booking to the conclusion of your event
- A VIP red carpet either on arrival or for walking down the aisle
- Table plans co-ordinated to your exact requirements
- Printed table plans and menus
- Superior quality wedding event set up with white under skirted tables and contrasting black and white linens and bespoke cutlery, crockery and glassware to suit
- Floral arrangement for the bridal party table
- Our silver cake stand and knife
- 3 course wedding breakfast
- Arrival beverage package
- Disco entertainment and complimentary use of the Balmoral suite for the evening reception of up to 250 guests
- Evening buffet - stovies or macaroni cheese
- Complimentary bridal suite accommodation, along with special accommodation rates with a dedicated online booking code for your family and guests.
- Guaranteed sole use of the hotel wedding facilities
- Complimentary 1st anniversary meal for 2 at Holiday inn Aberdeen West





WEDDING PACKAGE MENU SELECTOR



STARTERS

Chicken liver pate

Traditional Scotch broth

Assiette of seasonal melon (V)

Carrot and coriander soup (V)

Caprese salad (V)

Leek and potato soup (V)

Served with oatcakes and home-made raisin chutney.

Vegetable and lamb broth with barley and a crusty bread roll.

Seasonal melon with balled watermelon and a refreshing orange sorbet and mint syrup.

Roasted carrot and freshly chopped coriander soup with a crusty bread roll.

Sliced beef tomato and creamy mozzarella with fresh basil and a green pesto dressing.

Sautéed fresh leeks and diced potato soup with a crusty bread roll.

MAIN COURSE

Herb crusted fillet of salmon

Mustard coated loin of pork

Herb roasted breast of chicken

Tian of Mediterranean vegetables (V)

Butter roasted herb turkey

Mushroom risotto (V)

Fresh fillet of salmon topped with a parmesan herb crust with a lemon butter sauce.

Slow roasted loin of pork with a wholegrain mustard crust, crackling and calvados and cider jus.

Breast of chicken wrapped in bacon filled with Alford oatmeal skirlie and roast gravy.

Layers of aubergine, courgette, tomato and red onion served with an arrabiatta sauce.

Butter basted and herb coated sliced breast of turkey, served with skirlie and Yorkshire pudding and roast gravy.

Wild mushrooms sautéed in butter and garlic served with a creamy al dente vegetable risotto.

DESSERTS

Sticky toffee pudding

Baked vanilla cheesecake

Traditional cranachan

Chocolate torte

Decadent sponge of dates and vanilla with a rich butterscotch sauce and Chantilly cream.

Rich baked vanilla cheesecake with sweet seasonal berries and a raspberry coulis.

A blend of whisky, oatmeal, cream, honey and raspberries with all butter shortbread.

Sweet chocolate truffle torte served with a cherry compote and Chantilly cream.

** One seasonal potato and two seasonal vegetable dishes have been incorporated into the cost of each main course, should you have a particular request we will be delighted to accommodate you**

HOW TO BOOK YOUR EVENT

From your initial enquiry our aim is to make your wedding special and yet easy to arrange. We will be happy to answer any questions for you about our services and offer our guidance and opinion when required.

At Holiday Inn Aberdeen West we want you to be able to book your wedding event in as easy a way as possible. Our dedicated Events Team and your personal wedding co-ordinator can be contacted by telephone on 01224 270316 or by e-mail on ourwedding@hiaberdeenwest.co.uk

If you have a choice of dates let us know as early as possible – we'll advise you of our availability straight away. We will hold any available date you choose for up to 28 days completely free of charge or commitment.

Your wedding event will be secured with your written confirmation and your £500.00 deposit. After this, we will meet with you as often as you feel is necessary to cover every aspect of your event

At Holiday Inn Aberdeen West, we appreciate that when you are getting married, your reception is only one of the major expenses that you will incur. Inevitably, you may also have to find the deposit for a house/flat, furniture, honeymoon, wedding dress, etc. The table below indicates our minimum schedule of expected payments towards your wedding event.

Deposit	£500 at time of confirming event	Non-refundable
2nd Payment	£500 6 months after initial confirmation	Non-refundable
3rd Payment	Balance to at least 50% of projected total event costs 6 months prior to event	Non-refundable
4th Payment	Balance to at least 80% of projected total event costs 3 months prior to event	Non-refundable
5th Payment	Remaining outstanding projected total event costs 1 month prior to event	Non-refundable

We do require that 100% of the total anticipated cost of the reception is paid to Holiday Inn Aberdeen West, 1 month prior to your wedding reception.

Balance for any extras are to be settled on the day following your wedding, unless otherwise mutually agreed

Final numbers must be advised to Holiday Inn Aberdeen West, at least 2 days in advance of your reception. Our charges will be based on either the minimum numbers which will be agreed at time of confirming, or the final numbers, whichever is the greater.

If the children in your party are under 5 years old, their meal will be free of charge. If under 14 years old, they pay half the adult price.

Although your menu will have been chosen to best accommodate all of your guests, there will inevitably be those for whom your chosen menu may be unsuitable i.e. vegetarians, diabetics, people on special diets or young children.

Provided that you advise us in advance of any such special cases, we will do our best to provide an alternative suitable meal tailored to that person.

In any event, should such a guest desire any specific meal, our Head Chef is always available to provide help and advice and his expertise is only a telephone call away.

Minimum numbers for a Friday wedding are 50 adult guests. Minimum numbers for a Saturday wedding are 70 adult guests.

The prices in this brochure are inclusive of VAT at the current rate of 20%

All prices are correct at time of printing and are subject to increase on 1 January 2022 or at change of government set VAT rate.