STRATHMORE
HOTELS
The Alexandra

WEDDINGS

TRADITIONAL WEST COAST WEDDING VENUE

Situated in the heart of Fort William, the Alexandra Hotel is a truly wonderful setting for your wedding day. Whether you are looking for a big celebration or a small gathering, we never forget that your wedding day is one of the most memorable days of your life, and our dedicated wedding events team are there every step of the way to ensure your day is perfect.

It can be a daunting experience when you first start to organise that special day. Let us take the worry away – our team of experts are dedicated to making your event run as smoothly as possible. We value the importance of a friendly welcome and are committed to delivering excellent service. Attention to detail is foremost and we are able to assist you with every aspect of planning – from menu choice and design, to the entire theme of the event.

Our facilities are extremely flexible and we are able to suit most requirements and budgets.

Contact our wedding events team today on **01397 702241**
or email **alexandramanager@strathmorehotels.com**

THE ALEXANDRA

- **Stunning Scottish Highland setting**
- **Beautiful period building with traditional Scottish charm**
- **Unique photo opportunities**
- **Dedicated wedding event co-ordinator**
- **Complimentary stay in our Honeymoon Room, with four poster bed**
- **Discounted accommodation rates for your guests**

We would love to hear about your wedding plans
and show you around our venue.

Contact our wedding events team today on **01397 702241**

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CANAPE SELECTOR MENU

Choose 2 options for £5.95

or

4 options for £7.95

Salmon mouse tartlets sprinkled with lemon zest, topped with dill garnish

Tuna mouse garnished with cucumber slice

Caviar and crème fraiche canapés blinis garnished with micro chives

Marie rose prawn mini basket, sprinkled with smoked paprika and parsley

Chicken liver mouse tartlets centred with green olive

Avocado and cold smoked salmon blinis

Creamy egg and chives mini tartlets garnished with Parsley (V)

Skewers

Feta cheese cube and cherry tomato (V) (G.F)

Brie cube and grapes (V) (G.F)

Salami and green olives (G.F)

Breadcrumb coated black pudding bites

Breadcrumb coated haggis bites

MIX & MATCH MENU SELECTOR

We endeavor to make your selection as easy as possible. All you need to do is choose 1 or 2 items from section A, B & C and 1 item from section D and the cost for the whole meal will be only £38.50 Alternatively you may have something in mind that is not listed, just ask and we will be happy to help you.

A - Starter

Prawn cocktail

Chicken liver pate

Cheese and haggis balls

Cream of vegetable soup (V)

Tomato and basil soup (V)

Scotch Broth

Carrot and coriander coup

Lentil and vegetable soup (V)

B - Main Course

Roast topside of beef served with a rich gravy and Yorkshire pudding

Oven baked salmon enriched with a spinach sauce

Chicken Balmoral served with a whisky sauce

Succulent breast of chicken smothered with a peppercorn sauce

Roast loin of pork presented with a cider apple sauce

Poached fillet of haddock with a light bechamel sauce

Haggis, neeps and tatties with a whisky sauce

Served with a selection of fresh seasonal vegetables and potatoes

MIX & MATCH MENU SELECTOR

C – Dessert

Honeycomb cheesecake, with a dark chocolate sauce

Sticky toffee pudding coated in butterscotch sauce served with custard

Raspberry frangipane with a berry coulis (GF / Vegan)

Chocolate Truffle Brownie Torte (GF/Vegan)

Lemon meringue pie with a berry coulis

Scottish tablet ice-cream

Peanut and caramel chocolate tart with a chocolate sauce (GF)

D - Vegetarian Options

Sweet potato, chickpea, and spinach curry

Nut Roast

Roast vegetable pasta

Followed by Tea/Coffee

E - Children's Option

Macaroni and cheese with garlic bread

Fish fingers with chips and garden peas

Bangers and mash

Vanilla ice served with a crisp fanned wafer and topped with berry coulis

Trio of ice cream (strawberry, chocolate and vanilla)

Children aged 4 and under eat free, children 5-12years £16.00pp

FINGER BUFFET CHOICES

Finger Buffet Choices

3 Choices £10.00
4 Choices £13.50
5 Choices £17.00

Selection of Freshly Made Sandwiches
On brown, white and wholemeal breads

Quiche selection
Sausage rolls
Chicken skewers
Pizza slices
Selection of vol au vents
Chicken wings
Mixed pakora
Onion bhajis

Including Tea and Coffee

Drinks Packages

Package 1 - £13.00 Per Person
Arrival Drinks White/ Red Wine, Whisky, Orange Juice
Toasts Drink glass of White/ Red Wine, Whisky, Orange Juice

Package 2 - £15.00
Arrival Drinks Prosecco, Whisky, Orange Juice
Toasts Drink Prosecco, Whisky, Orange Juice

ALL-INCLUSIVE OPTION

To enable you to budget with confidence, we have created this package with everything you could need. There are no hidden costs.

You may wish to take advantage of the optional extras which are listed in this brochure.

£45.50 per person (minimum 50 day guests)

The price includes:

Your own personal wedding organizer for the day

Glass of prosecco on arrival for Bride and Groom

Delicious three course meal followed by tea/coffee for up to 100 people

Personalized Menus

Colour Co-ordinated flower display for the top table

Exclusive use of the Linnhe Restaurant for meal and evening reception

Cloakroom for your guests

Accommodation for wedding couple on night of wedding

Reduced accommodation rates for the wedding guests

Optional Extras

Champagne, wines and selection of drinks packages

Evening Buffet

TRADITIONAL WEST COAST WEDDING VENUE

Making a Wedding Booking

When you have decided the date for your wedding, please contact us to check availability.

Telephone: 01397 702241 or E-Mail: alexandramanager@strathmorehotels.com

We can hold a date on option for you for two weeks, after this the booking would need to be either confirmed or released.

To confirm your wedding booking we would require a non-refundable deposit of £500. This guarantees your booking with the hotel. We would require estimated numbers and timings for the meal.

We would the arrange an appointment to come in and discuss the details of your wedding. With a final planning meeting approximately one month prior to the event.

50% of the wedding package value is payable no less than eight weeks prior to the wedding day. The full invoice and confirmed final numbers are required two weeks prior.

Please ensure that the table plan and place cards and any favors or other tables items are with us by at least the day prior to the wedding

You may pop into hotel or email at any time with questions or advice on any aspect of the day.