

TO BEGIN.....

The New Inn Hotel would like to congratulate you on your recent engagement and invite you to consider our venue for your upcoming wedding celebrations.

Our experienced staff are on hand to assist and help you plan your wedding day. Whether you are looking for a traditional ceremony, civil partnership or civil ceremony we are here to make sure all your requirements are taken care of. We offer three tastefully decorated reception suites to meet all of your aspirations for your special day.

Our chefs are passionate about our food and only use the finest ingredients. We serve Scottish Beef from our local supplier at Auchmacoy Estate in Aberdeenshire. Our chefs only serve fresh locally landed fish from Peterhead & locally grown fruit & vegetables from Turriff.

HARNESS SUITE

Our Harness Suite has been newly designed and refurbished, with traditional features and is tastefully decorated, it is our largest suite in the venue.

CROW'S NEST SUITE

The Crow's Nest Suite is perfect for wedding ceremonies or smaller wedding receptions.

HAYLOFT SUITE

The Hayloft is a lovely intimate space for smaller receptions & gatherings. This suite is ideal for hire combined with the larger suite for evening.

CEREMONY CAPACITY

- · Crow's Nest Suite up to 120 persons
- Room Hire Additional Cost

RECEPTION CAPACITY

- Harness Suite- up to 200 perso
- Crow's Nest Suite up to 100 persor
- Hayloft Suite up to 45 persor

FACILITIES

- Private Bar Facilitie
- 17 Bedrooms & Apartment
- Beer Garden
- Disabled Access



THE SHETLAND PACKAGE

Includes hire of reception suite, glass of Bucks Fizz on arrival, glass of Prosecco for the toast, three course set menu with a choice of two of the included options and Tea & Coffee, a glass of house wine per person with a top up and evening buffet for day guests (Option A).

TO START

A choice of two of the following options:

Traditional Scotch Broth

Broccoli, Potato & Farmhouse Stilton Soup (v)

Haggis, Neeps & Tatties with a Drambuie Sauce

Traditional Prawn Cocktail

Fan of Melon, Fresh Pineapple & Passion-fruit Sorbet with a Raspberry Coulis (v)

TO FOLLOW

Loin of Pork stuffed with Haggis, Neeps & Tatties with a Drambuie Sauce

Roast Topside of Beef & Yorkshire Pudding

Arran Chicken stuffed with White Pudding wrapped in Bacon & served with a Leek & Mustard Sauce

Chilli & Honey Coated Scottish Salmon with a Seasonal Salad

TO FINISH

New Inn Trio of Sweets

Fresh Fruit Filled Meringue with Raspberry Coulis

Traditional Sticky Toffee Pudding

Warm Chocolate Fudge Brownie

ALL PACKAGES CAN BE ADAPTED TO SUIT DIETARY REQUIREMENTS



THE CLYDESDALE PACKAGE

Includes hire of reception suite, glass of Bucks Fizz on arrival, glass of Prosecco for the toast, upgraded set menu with a choice of three of the included options and Tea & Coffee, half a bottle of house wine per person and evening buffet for day guests (Option B).

TO START

A choice of three of the following options:

Traditional Scotch Broth

New Inn Style Cullen Skink

Cream of Butternut Squash & Spiced Parsnip Soup (v)

Chicken Liver Pate with Whisky Onions & Oatcakes

Trio of Smoked Salmon, Melon & Prawns

Chicken Satay with a Peanut Chilli Sauce

TO FOLLOW

Normandy Chicken with Black Pudding, Apple, Apricot wrapped in Bacon with a Creamy Peppercorn Sauce

Roast Sirloin of Beef & Yorkshire Pudding

Cajun Chicken, Bacon & Honey Mustard Salad

Haddock Mornay in a Rich Cheddar Sauce

Beef Steak & Ale Pie with Puff Pastry

Loin of Pork Stuffed with White Pudding Wrapped in Bacon with a Creamy Mushroom Sauce

TO FINISH

Fresh Fruit Meringue with Raspberry Coulis

Homemade Cheesecake

Traditional Sticky Toffee Pudding

Selection of Farmhouse Cheeses & Biscuits

Millionaire Crème Brûlée

Belgian Chocolate Profiteroles

Homemade Apple, Peach & Cinnamon Crumble



Option A

Stovies, Oatcakes & Beetroot

or Selection of Freshly Made Sandwiches,

Sausage Rolls, Chicken Goujons &

Haddock Goujons With Tea & Coffee

Evening Guests additional cost*

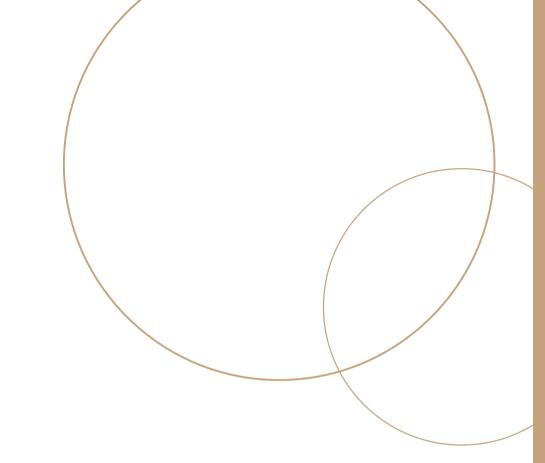
Option B

Bacon Rolls & Butchers Sausage in a Bun

or Mini Macaroni Pies & Mini Steak Pies

With Tea & Coffee

Evening Guests additional cost*



CANAPE MENU

OUR SELECTION

MEAT

Black Pudding & Apple Bon Bon Haggis Balls Chicken Satay Skewers Honey Mustard Glazed Pigs in Blankets

FISH

Tempura Prawns Smoked Salmon & Dill

EGETARIAN

ear, Blue Cheese & Walnut rancini Risotto Balls ozzarella, Tomato & Basil Bruschetta hinese Vegetable Spring Roll

BUFFET MENU

ALL PACKAGES INCLUDE

- * Overnight stay in our Bridal Suite with full Scottish Breakfast
- * Discounted Accommodation for your family & friends
- * Personalised Menus & Table Plan
- * Master of Ceremonies
- * Cake Knife & Cake Stand
- * White Table Linen
- * Microphone & PA for Speeches
- * Meals free of charge for those under 3 years old. Children under the age of 10 will be charged £19.95

WE CAN ALSO HELP WITH...

RECOMMENDATIONS

BANDS

Phase4

phase4band@outlook.com

Silver City Soul Revue

enquiries@silvercitysoulrevue.co.uk highwayweddingband@hotmail.co.uk

FLORISTS

Highway Band

Floral Request **Elegant Blooms** lorna@floralrequest.co.uk blooms@ythanbakery.co.uk

MAKE UP

Jenny Gray Makeup

jennygraymakeup@gmail.com

HAIR

Dirty Blonde Hair Design Artisan - A Krissy Mitchell Salon

nastashadb@outlook.com

01358 722818

PHOTOGRAPHER

Weddings by Airbourne

Zoe Rae Photography

zoeraephotography@gmail.com

sophiealexandriaphotography@outlook.com

enquiries@airborneproductions.co.uk

Sophie Alexandria Photography

CRAFTS & STATIONARY

emmalexandrareid@gmail.com

Love Paper Co. Paper & Petals

hello@love-paper.co.uk





Pricing

2024

SHETLAND PACKAGE £75.00

CLYDESDALE PACKAGE £89.00

BUFFET OPTIONS FOR ADDITIONAL EVENING GUESTS

OPTION A: £9.50

OPTION B: £10.50

CANAPE SELECTION: £9.50

HARNESS SUITE HIRE COST: £265

CROW'S NEST SUITE HIRE COST: £220

HAYLOFT SUITE HIRE COST: £120

2025

SHETLAND PACKAGE £85.00

CLYDESDALE PACKAGE £96.00

BUFFET OPTIONS FOR ADDITIONAL EVENING GUESTS

OPTION A: £10.50

OPTION B: £11.50

CANAPE SELECTION: £10.50

HARNESS SUITE HIRE COST: £270

CROW'S NEST SUITE HIRE COST: £230

HAYLOFT SUITE HIRE COST: £130

FURTHER INFORMATION

Our dedicated staff are on hand to assist with any questions or queries you may have.

o arrange a tour and to discuss our day in detail, please call 358 720425 or email fo@newinnellon.co.uk

HOW TO BOOK

Once confirming a date with our team, your date will be provisionally held for 14 days. A non-refundable deposit of £500 is required to secure the booking.

We recommend booking an appointment to discuss your requirements and view our facilities.

We require full details and guest numbers to be confirmed to us 21 days prior to your wedding. Full payment will then be required once this information is submitted.

Please note all prices are revised on a annual basis and are subject to change.

^{*} Please note prices may be subject to change. A new brochure will be issued before the end of each year with the following years prices and menu.

