





ZOE RAE PHOTOGRAPHY

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	RECEPTION CAPACITY	FACILITIES
<ul style="list-style-type: none">Crow's Nest Suite - up to 120 personsRoom Hire Additional £100	<ul style="list-style-type: none">Harness Suite- up to 200 personsCrow's Nest Suite - up to 100 personsHayloft Suite - up to 45 persons	<ul style="list-style-type: none">Private Bar Facilities17 Bedrooms & ApartmentBeer GardenDisabled Access

THE HIGHLAND PACKAGE

£45.00 PER PERSON

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

TO START

A choice of one of the following options:

Traditional Scotch Broth

Roasted Red Pepper, Tomato & Basil Soup (v)

Sweet Potato, Sweet Chilli & Coriander Soup (v)

Cream of Potato & Leek Soup (v)

TO FOLLOW

Roast Topside of Beef & Yorkshire Pudding

Traditional Roast Chicken, Oatmeal Stuffing & Butchers "Pig & Blankets" with a Rich Gravy

Rob Roy Chicken stuffed with Haggis, Neeps, Tatties & a Drambuie Sauce

Chilli & Honey Coated Scottish Salmon with a Seasonal Salad.

TO FINISH

New Inn Trio of Sweets

Homemade Cheesecake

Traditional Sticky Toffee Pudding

THE SHETLAND PACKAGE

£49.00 PER PERSON

Includes hire of reception suite, glass of Bucks Fizz on arrival, glass of Prosecco for the toast, upgraded 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 B).

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

£55.00 PER PERSON

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 C).

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



BUFFET MENU

Option A

Selection of Freshly Made Sandwiches

With Tea & Coffee

Evening Guests £6.50 Per Person

Option B

Stovies, Oatcakes & Beetroot

or *Selection of Freshly Made Sandwiches,*

Sausage Rolls, Chicken Goujons & Haddock

Goujons With Tea & Coffee

Evening Guests £6.95 Per Person

Option C

Bacon Rolls & Butchers Sausage in a Bun

or *Mini Macaroni Pies & Mini Steak Pies*

With Tea & Coffee

Evening Guests £7.95 Per Person

CANAPE MENU

OUR SELECTION
£4.50 PER PERSON

MEAT

Black Pudding & Apple Bon Bon

Haggis Balls

Chicken Satay Skewers

Honey Mustard Glazed Pigs in Blankets

FISH

Tempura Prawns

Smoked Salmon & Dill

VEGETARIAN

Pear, Blue Cheese & Walnut

Arancini Risotto Balls

Mozzarella, Tomato & Basil Bruschetta

Chinese Vegetable Spring Rolls

*Tea & Coffee with Canapes can be
accommodated for £1.95 Per Person*

ALL PACKAGES INCLUDE

- * Overnight stay in our Bridal Suite with full Scottish Breakfast
- * Discounted Accommodation for your family & friends
- * Dedicated Wedding Coordinator
- * 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 £14.95.

WE CAN ALSO HELP WITH...

Selection of Table Decoration & Seat Covers with Bows at an additional cost.

RECOMMENDATIONS

BANDS

Phase4	phase4band@outlook.com
Silver City Soul Revue	enquiries@silvercitysoulrevue.co.uk
Highway Band	highwayweddingband@hotmail.co.uk

FLORISTS

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

MAKE UP

Jenny Gray Makeup	jennygraymakeup@gmail.com
Makeup By Leanne	leanne-skinner@hotmail.com

HAIR

Dirty Blonde Hair Design	nastashadb@outlook.com
Artisan - A Krissy Mitchell Salon	01358 722818
NK Hair Salon	nk_hairstudio@hotmail.com

PHOTOGRAPHER

Weddings by Airbourne	enquiries@airborneproductions.co.uk
Zoe Rae Photography	zoeraephotoaphy@gmail.com
Sophie Alexandria Photography	sophiealexandriaphotography@outlook.com

CRAFTS & STATIONARY

Love Paper Co.	hello@love-paper.co.uk
JessieCards & Crafts	jessicardsandcrafts@gmail.com
Paper & Petals	emmalexandrareid@gmail.com





FURTHER INFORMATION

Our dedicated wedding coordinator is on hand to assist with any questions or queries you may have.

To arrange a tour and to discuss your day in detail, please call 01358 720425 or email info@newinn.uk.com

HOW TO BOOK

Once confirming a date with our team, your date will be provisionally held for 14 days. A non-refundable deposit of £300 is required to secure the booking.

We recommend booking an appointment with our wedding coordinator 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.





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