



THE
MARCLIFFE
HOTEL AND SPA

Firstly, congratulations on your engagement and thank you for considering The Marcliffe Hotel and Spa for your 'Special Day'. The Marcliffe has a professional, highly experienced team who are dedicated to ensuring that your day is full of lasting memories, whether it is an intimate occasion for family only in one of our lovely dining rooms or a larger scale celebration in one of our ballrooms.

We know that your wedding day is the realisation of your dreams and we look forward to helping you create memories you will cherish for years and years. Every wedding is special and every couple should have a wedding day that is unforgettable.

A Wedding Day to Remember...



Our Wedding Package includes:

- > A guarantee that you will be the only wedding ceremony held on your special day.
- > Our experienced wedding planner to help you organise your day.
- > 11 Acres of wooded grounds and gardens and the beautiful interior of the hotel to capture your perfect wedding photographs.
- > Management/Master of ceremonies to guide you through your day.
- > Discounted meals for children under 12 years old.
- > Personalised table plan, menus and place settings.
- > Changing room for the bridal party.
- > Complimentary Junior Suite for the couple.
- > Bed and Breakfast allocation of 10 rooms reserved for your family and friends.



Wedding Ceremonies

At The Marcliffe we are licensed to hold religious, humanist, civil ceremonies and partnerships. Ceremonies can be held in our Grand Ballroom and our Courtyard Suite with smaller more intimate ceremonies taking place in our Invery Room and Garden Room.

Wedding Ceremony Room Hire Cost for Ballrooms – £225 + VAT

Wedding Ceremony Room Hire Cost for Garden and Invery Room – £125 + VAT

If you are planning your ceremony at The Marcliffe you must make arrangements with a Registrar, Minister or a Humanist Celebrant yourself, as unfortunately, we are unable to arrange this on your behalf.



Wedding Reception Rooms



Courtyard Suite

Our Courtyard Suite on the ground floor has access to our outdoor courtyard for warm sunny evenings and can accommodate up to 130 guests for your wedding meal.



Grand Ballroom

The largest of our ballrooms can accommodate up to 250 guests for your wedding meal. There will be no room hire charge applied for our large function rooms for the drinks reception, wedding meal or evening reception.



Invery Room

Our Invery Room is ideal for smaller celebrations and can accommodate 32 guests. There will be no room hire charge unless the numbers are less than 12.



Garden Room

Our Garden Room is ideal for smaller celebrations and can accommodate 22 guests. There will be no room hire charge unless the numbers are less than 12.

Menus 2024

The Marcliffe chefs are passionate about food and you can rest assured that your wedding menu will be created with the finest ingredients available.

Canapés

Chefs selection of five canapés – £10.50 per person

Your choice of five canapés – £14.50 per person

Chefs Selection

Crispy Haggis Bon Bons
Tempura King Prawns, Chilli Sauce
Marcliffe Black Pudding Sausage Rolls, Spicy Ketchup
Smoked Salmon Blini, Crème Fraîche, Lemon
Parmesan Shortbread, Ricotta and Tomato

Hot Canapés

Duck Spring Rolls, Ginger and Chilli
Parmesan and Herb Beignets
Mini Crab Cakes, Salsa Verde
Mini Asparagus and Goats Cheese Tarts
Pea Pancake, Tempura Cod, Tartare Sauce

Cold Canapés

Parmesan Shortbread, Ricotta and Tomato
Dill Pancake, Hot Smoked Salmon and Caviar
Homemade Oatcakes, Smoked Chicken and Relish
Cheese, Black Olive and Anchovy Straws
Carpaccio of Beef Fillet, Crispy Pastry,
Horseradish and Rocket

Sweet Canapés

Salted Caramel Éclairs
Chefs Selection of Macaroons
Mini Berry Tarts, Clotted Cream
Chocolate Dipped Strawberries

Menu Selection 2024 – Menu 1

Starters

OGEN AND PIEL DE SAPO MELON
Mango and pineapple, summer berries, mint and honey

TWICE BAKED CHEESE SOUFFLÉ
Tomato, pimento and chilli relish, rocket and parmesan

SALMON AND SMOKED HADDOCK FISH CAKE
Creamed spinach and watercress

CHICKEN AND DUCK LIVER PARFAIT
Red onion relish, toasted brioche, apple salad

YELLOW PEA AND SMOKED BACON SOUP

TOMATO, BASIL AND MASCARPONE SOUP

SCOTCH BROTH

CHICKEN BROTH

LENTIL AND VEGETABLE SOUP

SMOKED HADDOCK AND LEEK CHOWDER
all soups served with warm house-baked bread

Mains

CHICKEN BREAST WRAPPED IN SERRANO HAM
Basil and mozzarella, soft herb risotto, summer greens

BREAST OF LOCAL CHICKEN
Wrapped in pancetta and filo pastry, creamed leeks and watercress,
croquette potatoes

ROAST BREAST OF LOCAL CHICKEN
Wrapped in bacon, Alford oatmeal stuffing, asparagus, baby carrots

SLOW BRAISED SHORT RIB OF BEEF
Mashed Roosters, honey roasted roots, shallots, red wine

Desserts

BAKED WHITE CHOCOLATE CHEESECAKE
Oreo cookie crumb, raspberry frozen yoghurt

MARCLIFFE STICKY TOFFEE PUDDING
Bananas, caramel, vanilla ice cream

SUMMER BERRY COMPOSITION
Raspberry pavlova, strawberry tart, wild berry shooter,
blueberry frozen yoghurt

GRANNY SMITH APPLE TARTE TATIN
Caramel, toffee ice cream

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COFFEE AND MINTS

Please choose one option from each course

£56.50 per person

A trio of vegetarian dishes are available as an alternative at all weddings at no extra charge.

Number of vegetarian guests must be advised 14 days in advance.

Options to combine starters/main courses/desserts from the different menus is possible and the price will be adjusted accordingly.

Menu Selection 2024 – Menu 2

Starters

PAN-FRIED SHETLAND SCALLOPS
Ginger and chilli wontons, coriander, sweet chilli dressing

COMPOSITION OF SALMON
Hot smoked salmon delice, gravadlax tartare,
cold smoked blini, lemon and crème fraîche

JOHN ROSS JNR SMOKED SALMON
Prawns, Bloody Mary sauce, endive and watercress

SMOKED PANCETTA WRAPPED ASPARAGUS
Hollandaise, pecorino and rocket

MARCLIFFE CAESAR SALAD
Croutons, parmesan, crispy pancetta,
tempura king prawns or grilled chicken

Mains

ROAST RIB OF SCOTCH ASSURED BEEF
Gruyère and potato gratin, fine beans,
pancetta, honey roasted roots

PEPPER AND ROSEMARY CRUSTED

SIRLOIN OF SCOTCH ASSURED BEEF
Cocotte potatoes, celeriac and beetroot, Savoy cabbage

24 HOUR BRAISED LAMB SHANK
White bean cassoulet, smoked pancetta and greens

OVEN BAKED LOIN OF PORK
With an apple and sultana stuffing, roast fennel,
creamed leeks, sauté potatoes

Desserts

GLAZED LEMON TART
Griottine cherries, cherry sorbet, honeycomb

CARAMEL COMPOSITION
Crème caramel, apple tarte tatin, salted caramel ice cream

MANGO AND PASSION FRUIT PAVLOVA
Pineapple frozen yoghurt

WARM SUGARED MINI DONUTS
Milk chocolate sauce, vanilla ice cream

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COFFEE AND MINTS

Please choose one option from each course

£59.50 per person

A trio of vegetarian dishes are available as an alternative at all weddings at no extra charge.
Number of vegetarian guests must be advised 14 days in advance.

Options to combine starters/main courses/desserts from the different menus is possible and the price will be adjusted accordingly.

Menu Selection 2024 – Menu 3

Starters

PAN-FRIED SHETLAND SCALLOPS

Ginger and chilli wontons, coriander, sweet chilli dressing

ROASTED SHETLAND SCALLOPS

Crispy Dingwall black pudding, peas, broad beans, confit tomatoes

DRESSED COVE BAY LOBSTER

Potato dentelle, saffron mayonnaise, mange tout, celeriac

COVE BAY CRAB CAKES

Avocado salsa, fennel salad, lemon mayonnaise

Mains

CARVED FILLET OF SCOTCH BEEF MEDALLION

Wild mushrooms, thyme fondant potato,
baby carrots, spinach, shallot candy

HORSERADISH AND THYME CRUSTED

FILLET OF SCOTCH ASSURED BEEF

Gratin potato, sugar snap, mange tout, roasted Chantenay carrots
PAN FRIED FILLET OF WILD HALIBUT
Olive oil and parsley mash, white wine sauce

STEAMED LEMON SOLE STUFFED

WITH PRAWNS AND CRAB

Tender stem broccoli, chive and tomato beurre blanc

RACK OF SPRING LAMB (June – January)

Carved rack of lamb, Lyonnaise potatoes, red currant and mint jus

Desserts

HOT CHOCOLATE FONDANT

Liquid fondant, fudge truffle, vanilla bean ice cream

SUMMER FRUIT CHARLOTTE

Clotted cream ice cream

LEMON AND BLUEBERRY CRÈME BRÛLÉE

White chocolate cookies

ASSIETTE OF CITRUS

Lemon tart, orange panna cotta, lime sorbet

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COFFEE AND PETIT FOURS

Please choose one option from each course

£65.50 per person

A trio of vegetarian dishes are available as an alternative at all weddings at no extra charge.

Number of vegetarian guests must be advised 14 days in advance.

Options to combine starters/main courses/desserts from the different menus is possible and the price will be adjusted accordingly.

Young Diners (under 12's)

We are happy to provide a copy of our Children's Menu – £20 per child under 12 for three courses, under 2's complimentary.

Refreshments

During your wedding reception, we recommend that you offer your guests an arrival drink, toast drink and ½ a bottle of wine with their meal. Please see the function wine list and function bar prices at the back of this folder.

We do not allow corkage at The Marcliffe.

Additional Choices

Should you wish to give a choice of main course, the menu will be charged at the higher menu cost for each guest. Choices must be pre-ordered and advised to the hotel 14 days prior to the wedding.

Should you wish to add in an additional course the following charges apply.

Soup – £8.00 per person

Sorbet – £6.00 per person

Cheese platters – £45.00 per table of 10 guests



Evening Buffet

Tea/coffee and biscuits – £6.50 per person

Selection of freshly made sandwiches and shortbread – £12.50 per person

Selection of homemade mini pies (steak pie, mince and skirlie, macaroni) – £15.50 per person

Mini fish and chips with tartare sauce – £15.50 per person

Stovies, oatcakes and beetroot – £12.50 per person

Macaroni and cheese – £12.50 per person

Tea and coffee included in all of the above.

We recommend catering for ¾ of your total guests.





Accommodation

When you confirm your wedding, we automatically provisionally reserve 10 bedrooms for the night of your wedding at the reduced wedding rate of £150 per room bed and breakfast. This allocation does not include your complimentary Bridal Suite. These rooms are held under your names until guest's names are provided, you are responsible for allocating these rooms. We would then ask you to inform these guests of the provisional booking and ask them to provide card details to confirm their room, after the rooming list is provided. We will hold your provisional bedroom bookings until four weeks prior to your wedding. Any bedrooms that are not confirmed at this stage will be released back into our diary to be sold. If your wedding party require additional rooms, they must be booked direct with the hotel and guaranteed with a credit card and are subject to availability and inclusive of breakfast on best available rate.



Order of the Day

Below are our suggested timings if you are holding your ceremony at the hotel. If you are holding your ceremony elsewhere, please allow time for travel to the hotel from the ceremony.

1.00 pm	Guests arrive	7.15 pm	Turnaround for evening dance
1.30 pm	Wedding ceremony	8.00 pm	Evening guests arrive
2.15 pm	Arrival drinks & canapés	8.15 pm	Dancing begins
4.15 pm	Guests are seated	10.00 pm	Buffet served
4.45 pm	Speeches	1.00 am	Carriages
5.15 pm	Three course meal		

Additional Information

Guest Numbers

Minimum numbers of approximately 100 guests for the wedding meal apply for the Ballroom Suites on Fridays and Saturdays throughout the year.

Deposit

Once you have confirmed your wedding we require a deposit of £750. If you subsequently cancel and we are able to resell the date your deposit will be refunded. If however we are unable to sell the date, no refund will be given.

50% of the estimated cost of the wedding is payable 21 days prior to the wedding date with the remaining balance payable 14 days after the wedding.

Special Diets/Vegetarians/Vegans

If you have any guests who have special dietary requirements, please inform us 14 days prior to the big day and we will be only too happy to cater for these free of charge.

Menu Tasting

We want to ensure each dish is just as you had imagined, so our Chefs will be more than happy to offer a three course menu tasting for our couples prior to the big day. The tasting is charged at the wedding menu price (menu tastings available Monday-Thursday at 6.30pm only).

Corkage

We do not offer a corkage service.

Access for Set-up

Suppliers will have access to the ballrooms from 7.00am on the morning of the wedding to begin set up. Where possible, we may be able to give access the day before provided we don't have any other functions booked. Please note any damage caused by suppliers will be added to your wedding invoice.

Outdoor Weddings

Unfortunately, we do not offer outdoor weddings due to the unpredictable weather in the north-east, even during the summer months.

Fireworks and Paper Lanterns

Due to our location, we are unable to allow these items at any of our events.

Confetti

Confetti may be thrown outside, but it must be biodegradable so please ensure that you notify your guests in advance.

Price Increases

Please note there may be a 10% increase on prices for 2026.




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