## Unique Weddings in the Cairngorms





# The Warmest of congratulations to the both of you.

Imagine tying the knot on top of a mountain in the breath-taking Scottish Highlands.

Let us turn your dream into reality with a truly unforgettable wedding on the summit of Cairngorm Mountain.

With spectacular mountain valley views combined with Scotland's only mountain railway you'll find a truly unique venue amongst the natural beauty of wild Scotland.

Greet your guests and head to the summit in style with a breath-taking ride on the Mountain Railway to the UK's highest restaurant and bar; The Ptarmigan.

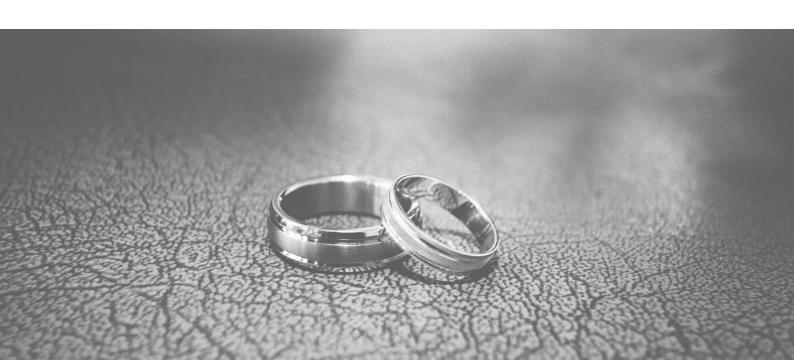
Our stunning Ptarmigan restaurant has been beautifully re-furbished to create a luxurious venue for your big day and sits at 3,500ft above sea level making it the UK's highest restaurant and bar.

The spacious venue has floor to ceiling glass windows just a few steps away from the viewing terrace. Step outside and get closer to the panoramic views down to the magnificent Loch Morlich and beyond.

Inside is flooded with natural light in daytime bringing the outdoors in. In the evening the Ptarmigan transforms with giant, atmospheric lighting to create intimacy and warmth.

Our Executive Chef has created a choice of unique and exciting dishes for your big day with a focus on using locally produced and quality ingredients. We also offer bespoke packages to suit all tastes and budgets to ensure every part of your wedding is tailored to you.

Thank you for considering Cairngorm Mountain for your big day. It would be our honour to host your wedding with us.





### Your perfect day. The perfect place.















#### Wedding Packages at Cairngorm Mountain



- Complimentary use of the Ptarmigan restaurant and bar for your wedding breakfast and evening celebrations
- A glass of Prosecco per guest for the drinks reception
- Welcome glass of Prosecco for the happy couple
- A choice from our Heather 3-course menus curated by our Executive Chef
- A glass of Prosecco per person for the toast
- Evening table buffet for all guests on the wedding package
- Pre-wedding consultation and tasting of your selected menus
- Return trip per person on the Mountain Railway to reach the Ptarmigan
- A Master of Ceremonies to chaperon your wedding day
- Elegant chair covers
- Crisp white table linen
- Complimentary use of cake stand and knife

#### £125 per person | 2023

Minimum of 75 guests. Maximum of 100 guests.

Available for weddings from July 2023. Subject to availability. All prices include VAT at the prevailing rate. Terms and conditions apply.



#### Wedding Packages at Cairngorm Mountain



- Complimentary use of the Ptarmigan restaurant and bar for your wedding breakfast and evening celebrations
- A glass of Prosecco per guest for the drinks reception
- 4 canapés per guest served at the drinks reception
- Welcome glass of Prosecco for the happy couple
- A choice from our Bluebell 3-course menus curated by our Executive Chef
- A glass of Prosecco per person for the toast
- Evening table buffet for all guests on the wedding package
- Pre-wedding consultation and tasting of your selected menus
- Return trip per person on the Mountain Railway to reach the Ptarmigan
- A Master of Ceremonies to chaperon your wedding day
- Elegant chair covers
- Crisp white table linen
- Complimentary use of cake stand and knife
- Personalised menus and table plan

#### £175 per person | 2023

Minimum of 75 guests. Maximum of 100 guests.

Available for weddings from July 2023. Subject to availability. All prices include VAT at the prevailing rate. Terms and conditions apply.



#### Wedding Packages at Cairngorm Mountain



- Complimentary use of the Ptarmigan restaurant and bar for your wedding breakfast and evening celebrations
- A glass of Champagne per guest for the drinks reception
- 4 canapés per guest served at the drinks reception
- Welcome glass of Champagne for the happy couple
- A choice from our Thistle 3-course menus curated by our Executive Chef
- A glass of Champagne per person for the toast
- Evening table buffet for all guests on the wedding package
- Pre-wedding consultation and tasting of your selected menus
- Return trip per person on the Mountain Railway to reach the Ptarmigan
- A Master of Ceremonies to chaperon your wedding day
- Elegant chair covers
- Crisp white table linen
- Complimentary use of cake stand and knife
- Personalised menus and table plan

#### £195 per person | 2023

Minimum of 75 guests. Maximum of 100 guests.

Available for weddings from July 2023. Subject to availability. All prices include VAT at the prevailing rate. Terms and conditions apply.



#### Wedding Menus at Cairngorm Mountain

Choose one from each course plus a vegetarian or vegan option if required

#### Starters

- Haggis, tatties n' neeps with whisky cream sauce
- Roasted red pepper & goat's cheese tart with beetroot pesto (v) (gf)
- Potted shrimp & fresh soda bread
- Wild mushroom soup drizzled with a nutmeg cream (v) (gf)
- Potato & watercress soup with garlic croutons
- Hot smoked Scottish salmon with horseradish & avocado salsa
- Mountain game terrine, parsnip & beetroot crisps with apple & cider compote

#### Main Courses

- Oven baked salmon, wilted spinach, new potatoes & tartare cream (gf)
- Locally sourced venison casserole in red wine sauce, with root vegetables, thyme mashed potatoes & topped with a fresh herb scone (*gf*)
- Pan roasted breast of chicken, bacon & red onion skirlie, fondant potatoes & a fresh tarragon cream sauce
- Pork tenderloin, Speyside black pudding, dauphinoise potato with rhubarb & apple sauce

#### Vegetarian Options

- Spiced sweet potato, pepper & coriander strudel (vg)
- Woodland mushroom risotto topped with Parmesan shavings, wild rocket & olive oil (v) (gf)
- Caramelised red onion tart tatin, wilted spinach, celeriac & sweet potato chips (v)





#### Desserts

- Eton mess (v) (gf)
- White chocolate & raspberry cheesecake (v) (gf)
- Cairngorm Cranachan with homemade shortbread (v)
- Sticky toffee pudding (v)

Tea, coffee & homemade tablet

#### Drinks Package

- A glass of Prosecco per guest for the drinks reception
- Welcome glass of Prosecco for the happy couple
- A glass of Prosecco per person for the toast

#### Evening Buffet Menu

- Beef goulash served with crusty bread (vg & gf options)
- Scottish stovies with oatcakes & beetroot chutney (gf option)
- Four cheese macaroni topped with parmesan crumb (v) (gf option)





#### Wedding Menus at Cairngorm Mountain

Choose one from each course plus a vegetarian or vegan option if required

#### Starters

- Haggis, tatties n' neeps with whisky cream sauce
- Crab tart with a warm shellfish broth
- Cock-a-leekie soup
- Woodland mushrooms, spinach & nutmeg filo parcel & Chardonnay velouté (v) (gf)
- Potato & watercress soup with garlic croutons (vg) (gf)
- Peat smoked Scottish salmon with fennel & dill chutney
- Mountain game terrine, parsnip & beetroot crisps with apple & cider compote

#### Main Courses

- Loin of locally sourced venison, wilted spinach, potato rosti & port wine sauce (gf)
- Pan roasted breast of local pheasant, bacon & red onion skirlie, fondant potatoes & a sloe gin cream sauce
- Oven baked cod with savoy cabbage, potato rosti, smoked bacon & beer infused cream sauce (gf)
- Chicken breast stuffed with wild haggis, fondant potato, green beans & Drambuie cream sauce
- Rolled pork loin, Speyside black pudding, apricot & rosemary stuffing, pan roasted potato finished with an Armagnac cream sauce

#### Vegetarian Options

- Spiced sweet potato, pepper & coriander strudel (vg)
- Woodland mushroom risotto topped with Parmesan shavings, wild rocket & olive oil (v) (gf)
- Caramelised red onion tart tatin, wilted spinach, celeriac & sweet potato chips (v)





#### Desserts

- Bailey's Irish crème brûlée with chocolate shortbread (v)
- White chocolate & raspberry cheesecake (v) (gf)
- Ecclefechan tart with rich vanilla ice-cream (v)
- Hot chocolate fondant (v)

Tea, coffee & homemade tablet

#### Canapés (choose four from the list)

- Scallop with red pepper tapenade
- Hot smoked salmon mousse blini
- Fillet of beef, mushroom & shallot duxelles
- Fillet of venison, lemon thyme & blackberry jam
- Spicy sausage with creamy mashed potato
- Smoked pheasant and wild mushroom pâté
- Smoked salmon and strawberry blini
- Asparagus mousse with red chilli and coriander cream (v) (gf)
- Cherry tomato and feta with pesto dressing (v) (gf)
- Welsh rarebit
- Venison kebabs with redcurrant sauce

#### Drinks Package

- A glass of Prosecco per guest for the drinks reception
- Welcome glass of Prosecco for the happy couple
- A glass of Prosecco per person for the toast





#### Evening Buffet Menu

- Beef goulash served with crusty bread (vg & gf options)
- Scottish stovies with oatcakes & beetroot chutney (gf option)
- Four cheese macaroni topped with parmesan crumb (v) (gf option)



Additional vegan and other dietary options available on request (v) vegetarian (vg) vegan (gf) gluten free



#### Wedding Menus at Cairngorm Mountain



#### Choose one from each course plus a vegetarian or vegan option if required

#### Starters

- Home cured Gravlax (salmon) with sloe gin dill shot
- Scottish crab bisque soup
- Cock-a-leekie soup
- Woodland mushroom soup with a nutmeg cream (v) (gf)
- Smoked saddle of venison with glazed beetroot & red onion marmalade
- Mountain game terrine, parsnip & beetroot crisps with apple & cider compote
- Smoked ham hock, sloe gin & juniper jelly with toasted brioche

#### Main Courses

- Loin of local venison, wilted spinach, potato rosti & port wine sauce (gf)
- Roast sirloin of Angus beef, potato rosti, asparagus spears & whisky sauce (gf)
- Pan roasted breast of local pheasant, bacon & red onion skirlie, fondant potatoes & a sloe gin cream sauce
- Monkfish wrapped in Parma ham, new potatoes, seasonal vegetables & tarragon sauce (gf)
- Rolled loin of Scottish lamb, parsnip puree, haggis & potato galette with seasonal vegetables
- Apricot, rosemary & black pudding stuffed loin of Scottish free range pork, fondant potatoes with an Armagnac & cider cream sauce

#### Vegetarian Options

- Spiced sweet potato, pepper & coriander strudel (vg)
- Woodland mushroom risotto topped with Parmesan shavings & wild rocket (v) (gf)
- Caramelised red onion tart tatin, spinach, celeriac & sweet potato chips (v) (gf)
- Sweet potato, spinach & chickpea curry with saffron coconut rice & toasted naan bread (*vg*) (*gf*)

continued/...



#### Desserts

- Bailey's Irish crème brûlée with chocolate shortbread (v)
- White chocolate & raspberry cheesecake (v) (gf)
- Tiramisù with espresso syrup & tuile biscuit (v)
- Hot chocolate fondant (v)
- Drambuie panna cotta with caramelised orange & vanilla ice-cream

Tea, coffee & homemade tablet

#### Canapés (choose four from the list)

- Scallop with red pepper tapenade
- Hot smoked salmon mousse blini
- Fillet of beef, mushroom & shallot duxelles
- Fillet of venison, lemon thyme & blackberry jam
- Spicy sausage with creamy mashed potato
- Smoked pheasant and wild mushroom pâté
- Smoked salmon and strawberry blini
- Asparagus mousse with red chilli and coriander cream (v) (gf)
- Cherry tomato and feta with pesto dressing (v) (gf)
- Welsh rarebit
- Venison kebabs with redcurrant sauce

#### Drinks Package

- A glass of Champagne per guest for the drinks reception
- Welcome glass of Champagne for the happy couple
- A glass of Champagne per person for the toast





#### Evening Buffet Menu

- Beef goulash served with crusty bread (vg & gf options)
- Scottish stovies with oatcakes & beetroot chutney (gf option)
- Four cheese macaroni topped with parmesan crumb (v) (gf option)





# Get in touch

Cairngorm Mountain (Scotland) Limited | Scotland's all year mountain resort

Ski Area, Aviemore, PH22 1RB, Scotland t : +44 (0)1479 861261 e : info@cairngormmountain.co.uk w : cairngormmountain.co.uk