

THE
BENTLEY
HOTEL

Weddings at the

Bentley

www.thebentleyhotel.co.uk



Ceremony

There are many benefits to having your Wedding Ceremony here at the Bentley Hotel.

In addition to saving money, it allows you to retain an element of control over the proceedings.

The event is much more personal as it is tailored to your specifications, where possible. You are also able to condense the organising stages into one contact and one bill.

Your planner can advise you on organising this part of your day.



Civil Ceremonies / Civil Partnerships

If your ceremony is a 'Civil Ceremony' or 'Civil Partnership', it will be conducted by a Registrar from North Lanarkshire Council.

We hold a License allowing us Civil Ceremonies & Partnerships within our Function Suite. As an alternative to holding your Wedding Ceremony in the Registry Office you can choose to have a registrar perform your Ceremony in the Hotel.

You will have to make arrangements directly with the Registry Office at Motherwell Civic Centre independently from arrangements made within the Hotel.

Religious Ceremonies / Humanist Ceremonies

You can also ask for your Minister or Celebrant to conduct your Ceremony here at the Hotel.

Your Wedding Service will be conducted as it would be in a Church, however you would have greater control over the proceedings and it is less formal.

Our £175.00 Ceremony Fee includes the use of Chair Covers, Sashes & Bows during dinner (if held in our Function Suite) and the decoration of the reception stairway for photographs.



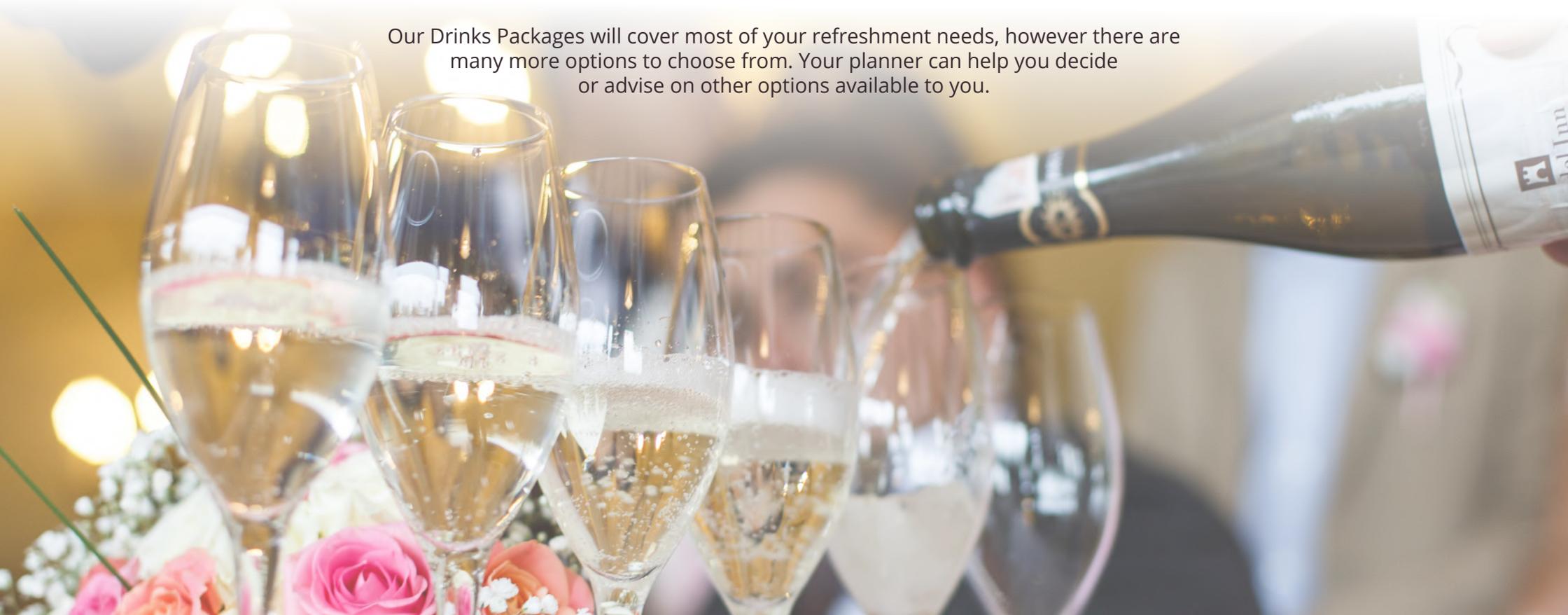
Drinks & Toasts

The speeches and toasts are undoubtedly one of the highlights of any wedding, be it with a tear in your eye or with your sides splitting with laughter.

Few can deny the effort it takes to stand in front of family and friends to convey how you feel about the woman who has now become your wife.

Traditionally, the speeches were always given after dinner but nowadays the choice is yours. There is a big plus to having the speeches before your wedding dinner – letting the groom relax and enjoy his dinner. Whichever way you choose, you will have to consider what type of toast you will provide for your guests.

Our Drinks Packages will cover most of your refreshment needs, however there are many more options to choose from. Your planner can help you decide or advise on other options available to you.



Drinks Package 1 - £8.50 per person

One glass of Red, White or Rose Wine, Whisky, Vodka, Bacardi or Gin

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Orange Juice or Mineral Water

~

One glass of Red or White Wine with Wedding Dinner

~

One glass of Sparkling Wine

Drinks Package 2 - £10.00 per person

One glass of Red, White or Rose Wine, Whisky, Vodka, Bacardi or Gin

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Orange Juice or Mineral Water

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Two glasses of Red or White Wine with Wedding Dinner

~

One glass of Sparkling Wine



Dinner

When choosing your Wedding Menu, it can be tough to please everyone. We've included 6 suggested menu's and price ranges to showcase the range of dishes we can offer.

The menus are interchangeable, however the cost may vary depending on the dishes. If you are undecided or require a professional opinion, we can arrange a meeting with one of our Chefs to discuss a bespoke menu of your choice.

To make it simple for you, we have included artificial table arrangements for your top table and guest tables, colour co-ordinated menu's and table plans. Of course, if you prefer fresh floral arrangements, this can be added to your package at an additional cost.

Also included are the use of our cake stand, bridal knife and use of our Function Suite until 1am. If your Wedding Ceremony takes place in house, we will include the hire of chair covers, sashes and bows for the duration of your dinner.



Dinner

Menu 1

Traditional Cock-A-Leekie soup

Honeydew Melon with Citrus, fruits on a light Heather honey & Ginger syrup

Prawn Marie Rose served with Brown bread

~

Roast Ribeye of Beef with Peppercorn and Lemon sauce

Pan fried breast of Chicken coated in Honey and Tarragon jus

~

Apple & Caramel tart topped with sauce anglaise

Black Cherry Cheesecake with fruit coulis and Kirsch syrup

Scottish cheddar and French brie with savoury biscuits and grapes

Tea or Coffee with Chocolate mints

£24.95

Menu 2

Carrot and Coriander soup

Honeydew Melon with citrus fruits on a light Heather honey & ginger soup

Chicken liver Pate – served with a redcurrant chutney and oatcakes

~

Roast ribeye of Beef with a Whisky and wholegrain Mustard gravy and chive mash

Grilled Supreme of Salmon – on a bed of greens with a Mushroom and White Wine sauce

~

Profiteroles with warm Chocolate and Orange sauce

Classic Crème Brûlée topped with toasted Marshmallows

Scottish Cheddar and French brie with savoury biscuits and grapes

Tea or Coffee with Chocolate mints

£24.95

Menu 3

Roasted red pepper & Tomato soup

Honeydew Melon with citrus fruits on a light Heather honey & ginger soup

Salmon and cream cheese confit on a Cucumber and saffron dressing

~

Roast ribeye of Beef with a peppercorn and Drambuie sauce

Chargrilled Salmon on roasted Mediterranean veg with a lightly spiced Tomato and Basil sauce

~

Brand snap basket filled with Chantilly cream and fresh fruit salad with a Hint of Glayva Liqueur

Rich Chocolate Torte with a Strawberry and Mint Coulis

Scottish Cheddar and French Brie with Savoury Biscuits and Grapes

Tea or Coffee with Chocolate mints

£26.95



Dinner

Menu 5

Spiced Parsnips and Pea Soup,
garnished with Spring Onion

Fanned Melon with Raspberry
Mousse, Cardamom & Orange Sauce

Coronets of Smoked Salmon with a
Prawn Marie Rose Filling

~

Roast Ribeye of Beef served with
Mushroom and Brandy Sauce

Poached Salmon topped with
Spinach, Dill and Lemon

~

Rich Chocolate Torte with
Strawberry and Mint Coulis

Raspberry, Hazelnut and Meringue
Roulade with Chantilly Cream

Scottish Cheddar and French Brie
with Savoury Biscuits and Grapes

Tea or Coffee with Chocolate Mints

£26.95

Menu 6

Cream of Chicken and Mushroom
Soup with Toasted Crouton

Fanned Melon and Fresh Fruit Coulis
with Champagne Sorbet

Duo of Salmon & Sole Encased in
Smoked Salmon, with a toasted
Sesame and Dill Dressing

~

Roast Sirloin of Beef with Red Onion
Marmalade, Whisky and Oatmeal jus

Baked Honey Ham with Hickory
Smoked Sauce, Pear and
Almond Chutney

~

Banana and Butterscotch Tartlet
with Caramel Ice Cream

Passion Gateau with Chantilly
Cream and Strawberries

Scottish Cheddar and French Brie
with Savoury Biscuits and Grapes

Tea or Coffee with Chocolate Mints

£28.95

Scottish Menu

Cullen Skink

Trio of Scottish Puddings Topped
with Red Onion Chutney with
a Whisky Sauce

~

Roasted Saddle of Scottish Lamb
with Wild Berry and Honey jus

Supreme of Chicken stuffed with
Haggis on a duo of sauces

~

Iced Parfait of Wild Scottish Berries
with Brandy Snap Straws

Traditional Scottish Cranachan with
Traditional Shortbread

Scottish Farmhouse Cheddar with
Rough Oatcakes

Tea or Coffee with Homemade Tablet

£29.95



Evening Buffet

Menu 1 - £4.95

Assorted Sandwiches
Sausage Rolls

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Menu 1A - £6.95

Assorted Sandwiches
Sausage Rolls

Plus 2 items from section 1 or 2

~

Menu 1B - £8.95

Assorted Sandwiches
Sausage Rolls

Plus 4 items from section 1 or 2

~

Menu 2 - £2.95

Filled Rolls

Choose from;

Bacon

Sausage

Scrambled Eggs

Section 1 - £1.20 per item

Mixed Salad Leaves

Potato Salad

Coleslaw

Pasta Marie Rose Salad

Mexican Bean Salad

Beetroot and Orange Salad

Assorted Vol au Vents

Sausage Rolls

~

Section 2 - £1.25 per item

Assorted Quiche

BBQ Chicken Wings

Assorted Pizza

Chicken Pakora with Dip

Vegetable Pakora with Dip

Chicken Satay Skewers with Sauce

Vegetable Spring Rolls



Questions & Answers

What is a receiving line?

This is a formal greeting where the hosts (traditionally the Bride's Parents) stand in line to greet the guests as they enter for dinner. A typical line would be;

Bride's Parents | Groom's Parents | Bride | Groom | Bridesmaids | Best Man

Is there an alternative to the receiving line?

Yes, when guests are called for dinner, it is our practise to allow the Bride and Groom some 'free' time. When orders are taken and drinks are served, the Bride and Groom can be announced, or even piped into the room and seated at the top table.

Who sits at the top table?

Top table guests include both the Bride and Grooms Parents along with the Best Man and Chief Bridesmaids, as detailed below;

Best Man | Groom's Mother | Bride's Father | Bride | Groom | Bride's Mother | Groom's Father | Maid of Honour

Who Proposes the Toasts?

The first toast/speech is by the Father of the Bride, he traditionally proposes a toast to the Bride and Groom. The Groom will reply on behalf of the newlyweds and thank the guests for attending. Traditionally he proposes a toast to the bridesmaids. The final toast is by the Best Man who will reply on behalf of the Bridesmaids, read cards from absent guests and traditional tell some funny stories about the groom.

When do we cut the Wedding Cake?

There are no right or wrongs in doing this before or after the Wedding Dinner, however many newlyweds prefer to cut their Wedding Cake before their First Dance. This enables your evening guest to see the cake before proceeding with the evening reception. The bride will hold the knife in her hand right hand, while her Groom will place his hand on hers as they cut the first slice together. The cake is usually served with the Evening Buffet.



A romantic couple in formal attire embracing and kissing. The woman has a white flower in her hair and is wearing a necklace. The man is wearing a suit and tie. The background is dark with warm, golden lighting.

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*falling in love is the
beginning of everything*

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