



2009

“Making a weekend of it”

Bedrooms

For just £72.00 per room (single) or £95.00 per room (double) including a full Scottish breakfast, your guests can prolong the magic of the wedding day.

If they wish to stay a for a second night a further reduction to £65.00 per room (single) or £79.00 per room (double) is in place for your wedding guests.

* Please book all rooms with our Reservations Manager *



Bridal Suite



"A marriage made in heaven"

Ceremony Suites

Room hire for Drawing Room - £350.00 in 2009

Room hire for Simpson's - £395.00 in 2009

Included in the Wedding Package 2009

Red carpet reception

Complimentary overnight accommodation with breakfast for the Bride & Groom

Room hire for reception

Floral arrangements for the top table

Use of cake stand (round or square) & knife

Menu cards & table plans

Wedding co-ordinator to assist in the days proceedings

Car parking

Special accommodation rates for guests

Use of leisure facilities for all residential guests

Storm Candles at front entrance

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Prices may be reviewed and altered without prior notice

Minimum numbers, terms & conditions apply

Prices include VAT at standard rate

2010 - 5% approx. will be added to this brochure



Toast Drinks

If you wish your guests to have a drink of their choice for the 'Toast', there will be a supplementary charge of £1.30pp

Chair Covers

Chair covers in cream damask are available at a cost of £4.00 each

Children's Meals

Under 5 yrs - free
5 to 12 yrs - ½ menu price

Executive Suite

Bride & Groom may upgrade to our Executive Suite on their wedding night, if they wish:
Supplementary charge to the Wedding Package - £50.00

Placecards

Placecards (NOT in package) ~ 50p each

Flowers

Flowers from £10.00 ~ per table

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Sunday Wedding Promotion

Exchange your vows in the splendour of our Drawing Room or in the luxurious setting of our Simpson's Suite then continue the celebrations with a reception to remember in our magnificent Ambassador Suite.

If you choose to celebrate your special day on a Sunday, then Thainstone House Hotel would like to offer you an extra special wedding gift!

15% off all food
i.e.: wedding meal and evening buffet

No minimum numbers are required

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Minimum Guest Numbers

For weekend weddings in the
Ambassador Suite
(Numbers based on **adult** day guests)

Due to demand for certain dates we require a minimum number of guests attending a wedding during the peak seasons.

January, February, March, October & November

Friday - 50 guests: Saturday - 60 guests

April & May

Friday - 60 guests: Saturday - 80 guests

June, July, August & September

Friday - 80 guests: Saturday - 100 guests

Some dates are flexible, however, and are at the discretion of our Manager. Should your numbers not reach the above minimum then please speak with our Wedding Co-ordinator, who may be able to organise a special arrangement for you.



Menu Selector

Quality is the key to the banqueting service we offer.

We are sure that you will find something to tempt you, however if you have something more specific in mind, please feel free to discuss it with our Wedding Co-ordinator who will be more than happy to obtain a price for you from our Executive Chef.

Please choose a vegetarian option for the benefit of your vegetarian guests, which is included in the menu cost but will not appear on the menu

Please note that choice menus are subject to a 20% surcharge

All prices include VAT at standard rate

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Wedding Selector Menu

Our Executive Head Chef and his team have created a delicious menu for you to create your bespoke Wedding Menu.

£33.50

Please select one dish from each course to create a set menu

STARTERS

Cream of leek and potato with crusty French bread

Chicken liver parfait wrapped in bacon,

with a red onion and rosemary marmalade, toasted brioche

Flaked poached Scottish salmon, pickled leaves, balsamic and lime dressing

Prawn and avocado timbale, French bean and shallot salad

Traditional Scotch broth

MAINS

Supreme of chicken, haggis mousseline, Balmoral sauce

Braised pork belly, fondant potato, mustard café au lait

Honey baked gammon, caramelised pineapple compote, marsalla sauce

Supreme of chicken, mushroom and tarragon farce, morel sauce

Hot roasted salmon fillet, leek fondue, Champagne butter sauce

DESSERTS

Brandysnap basket filled with an exotic fruit compote, chantilly honey cream

Citrus lemon tart, chantilly cream, mint pesto

Sticky toffee pudding, butterscotch sauce, caramel ice cream

Chocolate tart, vanilla anglaise

COFFEE

Freshly ground coffee with handmade Highland tablet

Freshly ground coffee with handmade Highland fudge

Please note, this menu is not served as a choice menu, each guest will be offered the same set menu. Our Executive Chef will cater for vegetarians and other dietary requirements separately

Additional Courses

Sorbet course £2.95

Soup course £3.95

Cheese course £7.50

Wedding Selector Menu

Our Executive Head Chef and his team have created a delicious menu for you to create your bespoke Wedding Menu.

£37.50

Please select one dish from each course to create a set menu

STARTERS

Pressed ham hock, baby leaves, honey & mustard dressing, cauliflower piccalilli with a wild mushroom & chardonnay veloute

Seasonal melon set in elderflower jelly, mint pesto, orange and strawberry compote

Cured Scottish salmon, herb crème fraiche, cucumber & baby tomato salad

Oak smoked chicken and orange salad, hand picked leaves, light citrus dressing

Cullen skink

MAINS

Roast ribeye of Scottish beef, Yorkshire pudding, roast potatoes, rich roast jus

Supreme of chicken, asparagus mousseline, wild mushroom & brandy cream

Pan fried duck breast, orange confiture, honey & vanilla jus

Best end of Scottish lamb, Arran mustard and herb breadcrumbs, rosemary sauce

Sentry of haddock, prawn mousse, chive vermouth cream

DESSERTS

Iced wild berry terrine, pear and cranberry compote, raspberry coulis

Lemon & lime syllabub with ginger cookies

White chocolate pannacotta, passion fruit syrup

Profiteroles filled with fresh cream, chocolate sauce, and fresh raspberries

COFFEE

Freshly ground coffee with handmade Highland tablet

Freshly ground coffee with handmade Highland fudge

Please note, this menu is not served as a choice menu, each guest will be offered the same set menu. Our Executive Chef will cater for vegetarians and other dietary requirements separately

Additional Courses

Sorbet course £2.95

Soup course £3.95

Cheese course £7.50

Wedding Selector Menu

Our Executive Head Chef and his team have created a delicious menu for you to create your bespoke Wedding Menu.

£45.00

Please select one dish from each course to create a set menu

STARTERS

Marbled game terrine wrapped in bacon, petit leaf salad, dourhouse chutney

Salmon and prawn rillets, mache leaves, lemon and dill crème fraiche

Traditional Scottish smoked salmon with a citrus dressing

Asparagus and crab salad with Caesar dressing

Charentais melon, pink champagne sorbet, fresh raspberries

INTERMEDIARY

Cream of watercress soup

Asparagus and tarragon soup

MAINS

Roast sirloin of Aberdeen Angus beef, Yorkshire pudding and rich roast jus

Roasted baby poussin, devilled sauce with white wine, Arran mustard and shallots

Baked sea bass, fennel potato puree, tomato roast pepper sauce

Pan fried pork fillet, sage and ginger apple puree, white wine sauce

Loin of Scottish lamb, rosemary mousse, wrapped in puff pastry

DESSERTS

Lemon possett, amerino cherries

Baked pavlova nest, pineapple and mango compote, mint syrup

Warm pear tart, pear parfait and cherry sauce

Dark chocolate terrine, white chocolate ice cream, almond biscuit

COFFEE

Freshly ground coffee with handmade Highland tablet

Freshly ground coffee with handmade Highland fudge

Please note, this menu is not served as a choice menu, each guest will be offered the same set menu. Our Executive Chef will cater for vegetarians and other dietary requirements separately

Additional Courses

Sorbet course £2.95

Cheese course £7.50

VEGETARIAN OPTIONS

A wellington of goat's cheese & roasted peppers
served with a tomato cream sauce

Wild mushroom strudel finished with a pesto sauce

Baked aubergine slipper filled with vegetable provencal
topped with mozzarella cheese served on spiced rice

Vegetable cous cous topped with stir fried vegetables
served with a soy sauce & mirin dressing

Pea, asparagus & mint risotto topped with parmesan
& finished with truffle oil

Baked onion & sweet potato tart with fresh salsa

Baked filo parcel with roasted vegetables
on a spiced tomato sauce

Grilled polenta topped with roasted vegetables
set on a spiced tomato sauce

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Pre-Dinner Drink Canapés

Treat your guests to a selection of bite-size delicacies to enjoy with their arrival drinks
£4.95 per person (based on 4 choices & 4pp)

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Evening Finger Buffet Selector

During the evening reception, wedding cake is traditionally served to guests alongside a light finger buffet. The following suggestions are offered in conjunction with the main wedding meal only.

Soup with a selection of assorted sandwiches
£6.75pp

Soup & bacon butties
£7.25pp

Roast ribeye of beef stovies & oatcakes
£7.95 pp

Bagels with assorted toppings
Chicken satay
Mini burgers
Mini pizzas
£8.50pp

**Please add any additional items to the above packages as required:*

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| 1. Warmed puff pastry sausage rolls | £1.50 |
| 2. Spicy chicken drumsticks | £1.95 |
| 3. Vegetable samosas | £1.75 |
| 4. Crudités with various dips | £1.95 |
| 5. Onion bhajis | £1.50 |
| 6. Spring rolls | £1.35 |
| 7. Mixed assorted quiches | £1.85 |
| 8. Mini fruit tartlets | £1.75 |
| 9. Home-made shortbread | £1.25 |

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End of the Day : Lower Gallery

Soup on departure with a bread roll £3.25pp

At 1.15 am

Cheese & pate platter with biscuits (to serve 10 - 15 pax) £40.00 per platter
Sandwich selection platter (to serve 10 - 15 pax) £35.00 per platter

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Drinks Packages

A

- 1 x glass sparkling wine, bucks fizz or orange juice
- 1 x glass red or white house wine with your meal
- 1 x glass sparkling wine for the toast

£9.95pp

B

- 1 x glass sparkling wine, bucks fizz/kir royale or orange juice
- 2 x glasses red or white house wine with your meal
- 1 x glass sparkling wine for the toast

£12.95pp

C

- 1 x glass sparkling wine, bucks fizz/kir royale or orange juice
- 1 x glass red or white house wine with your meal
- 1 x glass Champagne for the toast

£14.95pp

D

- 1 x glass sparkling wine, bucks fizz/kir royale or orange juice
- 2 x glasses red or white house wine with your meal
- 1 x glass Champagne for the toast

£17.95pp

Still & sparkling water - 1 x 1 litre bottle of each - £6.00 per table

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Wedding - Banqueting Wine List

Bin No.	The Whites	175ml glass	250ml glass	£
1	Grenache Blanc, Le Petit Ange – France 2007 (2) <i>Fresh, clean, subtle flavours of apple and exotic fruits which arouse and stimulate the palate.</i>	4.00	5.50	15.95
2	Sauvignon Blanc, Las Condes 2007 – Chile (1) <i>Intensely floral with elderflower notes and a grassy quality. The palate reflects the same fruit profile with crisp acidity and a touch of citrus fruit on the finish. This is a dry white with a medium body.</i>	4.50	6.00	17.95
3	Pinot Grigio, La Casada – Italy 2007 (2) <i>Wonderful cream soda nose, backed by classic flavours of melon, peach kernels and a slightly spicy finish.</i>	4.65	6.30	18.95
4	Sauvignon Blanc, The Veldt Range - South Africa 2007 (2) <i>Palate and nose are dominated by rich, gooseberry and greengage fruits backed by a herbaceous crispness.</i>			18.95
5	Colombard / Chardonnay, Champs du Moulin - Southern France 2007 (2) <i>Attractive floral nose, which is due to the Colombard grape, makes this wine extremely attractive from the outset. Lovely crisp and citrusy flavours on the palate leading to a truly satisfying finish. Very moreish!</i>			19.95
6	Chardonnay, Santa Ema - Chile 2007 (3) <i>A perfect balance of tropical fruits make this a fresh, full wine with a long, pleasant finish. An elegant, complex wine with light notes of toast and vanilla.</i>			22.95
7	Chardonnay, Consigna – Spain 2007 (2) <i>Pale yellow colour with golden reflections. Intense aromas of apple, peach, fennel and tropical fruits. Soft on the palate with hints of stone fruit, with a clean, fresh finish.</i>			16.95
8	Torrontes, La Rareza – Argentina 2005 (4) <i>Yellow with green hues, clear and bright. Complex and fine floral aromas .Pleasant and fresh in the mouth.</i>	4.30	5.75	16.95
9	Inzolia Chardonnay, Il Paradosso, Sicily - Italy 2007 (3) <i>A very fresh style of white driven by crisp vibrancy from the Inzolia grape with body, and soft pineapple flavours.</i>			18.95
10	Chenin Blanc, The Veldt Range - South Africa 2007 (3) <i>The aromas are reminiscent of melon and honey with soft tropical fruit flavours dominating the palate.</i>			19.95
11	Semillon Chardonnay, Jacobite Ridge - Eastern Australia 2007 (3) <i>Full-bodied wine with powerful, soft tropical flavours backed with melons, figs and creaminess.</i>			20.95
12	Viognier, Terre des Anges – Southern France 2007 (3) <i>This must be the best possible value for such a refined, elegant but powerful wine. Apricots, peaches and even melons combined to make this a memorable glass of wine from such a great house.</i>			21.95
13	Macon Blanc Villages, Joseph Drouhin – Burgundy, France 2006 (1) <i>Pale straw golden colour, exhibiting classic white Burgundy aromas, butter and bread, with rich chardonnay fruit on the palate.</i>			26.95
14	Gewürztraminer, The Veldt Range – South Africa 2007 (4) <i>Full bodied and Medium style wine with aromas of honeysuckle and rose petals.</i>			18.95

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| 15 | Sauvignon Blanc, Francesca Bay, Marlborough – New Zealand 2007 (2)
<i>Gooseberries, grapefruits, lemons and limes. Lush, fat and plump with copious fruit... superb.</i> | 26.95 |
| 16 | Riesling, Three Stones, Marlborough – New Zealand 2007 (3)
<i>Subtle peach and melon aromas are balanced with lifted citrus flavours and a clean fresh finish.</i> | 27.95 |
| 17 | Sancerre, Domaine Brochard - France 2007 (1)
<i>Light/medium in body, it offers an aromatic nose of grapefruit, lime, spice and mineral notes.</i> | 30.95 |

The Rosé

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| 18 | Grenache Rosé, Le Petit Ange– France 2007
<i>A deliciously fruity and refreshing wine, elegant on the nose, with a lovely weight of pure strawberry and raspberry fruit and a pleasant mineral undertone.</i> | 4.50 | 6.00 | 17.95 |
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(I – 5 Dry to Sweet)

(A – D Light to Full Bodied)

From time to time vintages may change – when this occurs the next vintage will be offered.

Bin No.	The Reds	175ml glass	250ml glass	£
19	Carignan Rouge, Le Petit Ange – France 2007 (B) <i>Subtle, wild red berry fruit flavour with spicy, exotic peppery notes.</i>	4.00	5.50	15.95
20	Nero d'Avola Shiraz, Il Paradosso, Sicily - Italy 2007 (C) <i>A blend of the indigenous Nero d'Avola grape and the more familiar dark berried character of Shiraz.</i>	4.50	6.00	17.95
21	Ruby Cabernet, The Veldt Range - South Africa 2007 (C) <i>Soft, juicy wine packed with winter red fruits. Ideal with meat and light, spicy dishes.</i>			19.95
22	Cabernet Sauvignon Merlot – La Doutelle – France 2006 (B) <i>Beautiful, deep purple colour with a plummy fruit aroma backed by an overriding blackcurrant flavour.</i>			18.95
23	Montepulciano d'Abbruzzo, Caleo - Italy 2006 (B) <i>From further south in Italy, this is a fashionable medium weight juicy red that is perfect to drink with tomato based dishes poultry and grills.</i>			21.95
24	Rioja, Heredad de Altillo, – Spain 2006 (C) <i>Sweet red cherry and berry fruit with nice acidity and tannins. A wonderful warming glass of wine.</i>			20.95
25	Merlot, Consigna – Spain 2007 (B) <i>Deep red colour with complex aromas of plum and black cherry. The palate is rich and well defined, with soft tannins that contribute to enhance this elegant and well balanced wine.</i>			17.95
26	Cabernet Sauvignon, Las Condes - Chile 2007 (C) <i>A deep ruby colour with a nose that is dominated by ripe, blackcurrant fruit. The wine is supple with soft tannins and acidity. A long, memorable finish.</i>	4.65	6.30	18.95
27	Tempranillo, Quintanna – Spain 2005 (C) <i>Soft, chocolatey Tempranillo fruit rounded out and spiced up by a year in oak barrels.</i>	4.50	6.00	17.95
28	Merlot, Paloma de La Paz – Chile 2006 (C) <i>A fruity wine, round and full bodied with a complex nose of cherries, plums and a hint of herbs.</i>			20.95
29	Malbec, La Rareza – Argentina 2006 (A) <i>This wine has a beautiful deep purple/red colour with powerful aromas of plums and blackcurrants.</i>			20.95
30	Shiraz – Cabernet, Opal Ridge, Eastern Australia 2007 (C) <i>Aromas of spice and black pepper with undertones of chocolate and cherry. A soft, easy drinking wine, which has a good balance and palate length.</i>			19.95
31	Château Lagrange Les Tours, Bordeaux Superieur France 2004 (B) <i>Deep purple colour, ripe bramble, spice and cedar on the nose and a super soft, black-fruited, balance.</i>			24.95
32	Shiraz, Red Earth – South Eastern Australia 2005 (D) <i>Subtle toasty vanilla oak, spices and supple tannins underpin the lingering chocolate and berry flavours.</i>			22.95
33	Merlot Reserva, Santa Ema – Chile 2005 (D) <i>A remarkable wine. Enormously rich with plummy fruit and a touch of chocolate.</i>			26.95
34	Crozes Hermitage La Touviere – France 2006 (D) <i>Made from 100% Syrah. This is a concentrated wine with black fruits, spice and earthy leather on the nose and palate, with a good bite of black pepper.</i>			29.95

- 35 **Rioja Reserva "Selecta" Bodegas Campillo – Spain 2001 D)** **38.95**
The result of a strict selection of Tempranillo grapes and long-standing experience, this is an elegant and generous wine, showing a perfect blend of primary fruit and wood aromas. Elegant, silky smooth tannins.

Champagne and Sparkling

- 36 **Cava, Castell Llord Brut Nature Reserva - Spain NV** **19.95**
Soft, creamy sparkler from Northern Spain, with zesty fresh fruit and a wonderfully clean, dry finish.
- 37 **Champagne Jean Paul Deville, Brut - France NV** **39.95**
Delicate dry with light biscuity flavours and finesse.
- 38 **Louis Roederer Brut Premier – France NV** **49.95**
The embodiment of Louis Roederer's house style offering you all the quality and glamour of Louis Roederer as well as excellent value. A structured, elegant wine, it is deliciously creamy with almond and toast characteristics alongside the complexity and roundness that are the hallmarks of this illustrious House.

Pudding & Cheese

- 39 **Château du Cros, Loupiac 2003 (Half Bottle)** **16.95**
Wonderfully powerful botrytis nose - clean, refreshing, beautifully elegant wine showing excellent richness.
- 40 **Noval Port Late Bottled (Half Bottle)** **15.95**
Soft, elegant style with vintage characteristics such as a deep, luscious purple colour and complex fruit.



STANDARD TERMS AND CONDITIONS OF TRADE RELATING TO CONFERENCES, BANQUETS, FUNCTIONS AND LETTINGS

1. Interpretation

1.1 In these terms and conditions the following words shall have the following meanings:-

“the Client” shall mean the party who contracts pursuant to these Terms and Conditions with the Hotel for the provision of services relating to the Event;

“a Contract Form” shall mean a form in the style attached to these Terms and Conditions containing details of the Event in relation to a particular Client, which details shall be incorporated into these Terms and Conditions in relation to the agreement between the Hotel and the Client in question;

“the Event” shall mean the conference, banquet, function or letting provided by the Hotel for the Client pursuant to these Terms and Conditions;

“the Hotel” shall mean Thainstone House Hotel or any other associate named in the Contract Form;

“the Hotel Premises” shall mean the premises referred to under the heading “Hotel name” in the Contract Form;

“the Price” shall mean the sum payable by the Client to the Hotel in respect of the provision of services pursuant to these Terms and Conditions;

“Terms and Conditions” shall mean the terms and conditions set out herein;

“Total Price” shall mean the total price which the Hotel could reasonably have expected to invoice the Client for and any sums which the Hotel could reasonably have expected to have made from attendees in relation to the cancelled Event taking account of adjustments made to the Price in terms of clauses 3 and 10 of these Terms and Conditions, and where a part of the Price remains unquantifiable at the date of cancellation making a reasonable estimation of the likely adjustment based on previous Events (whether involving the Client in question or not) of a similar type and size;

“Working Days” shall mean any Monday, Tuesday, Wednesday, Thursday or Friday whether or not it is a bank holiday;

2. The Contract

Upon receiving an enquiry in relation to the proposed Event the Hotel shall complete a Contract Form setting out the relevant details of the proposed Event together with a copy of these Terms and Conditions which will be sent to the Client in question. The Contract Form shall specify the last date upon which the Client shall be obliged to return the Contract Form, duly signed by or on behalf of him but otherwise unamended. The date of receipt shall be deemed to be 48 hours after the date of the post mark on the envelope containing the Contract Form in question. The Contract between the Hotel and the Client in relation to the Event specified in the Contract Form shall be concluded upon the Terms and Conditions contained herein upon receipt by the Hotel of the Contract Form. In the event that a Contract Form is not received by the Hotel on or before the date specified on the Contract Form, the Hotel shall have discretion as to whether to issue another Contract Form to the Client in relation to the proposed Event.

3. Payment

3.1 Subject to the following provisions of this clause 3 and clause 10, the Price so far as quantifiable shall be specified on the Contract Form in relation to the Event. The Hotel shall issue invoice(s) for the Price in relation to the Event to the Client as follows:-

3.1.1 £500 non-refundable deposit upon receipt by the Hotel of the Contract Form;

3.1.2 Six weeks prior to the date of the Event, an invoice for the total quantifiable amount known to the Hotel at that date;

3.1.3 In the period following the Event an invoice for all sums unascertainable as at the date of the invoice above in 3.1.2 above, but now ascertained.

Payment is due to be made by the Client to the Hotel within fourteen days of the date of any invoice. The Price may be varied by the Hotel in terms of clause 10 below.

3.2 The Price specified in the Contract Form will reflect the total quantifiable amount known and to be charged by the Hotel as at the date of the invoice. The Hotel reserves the right in terms of paragraph 3.1.3 above to invoice the Client to make payment to the Hotel for any further items provided by the Hotel in relation to the Event which may be either unknown or unquantifiable as at the date of the previous invoice or for future sums due in terms of clause 10 below.

3.3 Variations to the payment or any other terms contained within these Terms and Conditions may be made between the Hotel and the Client by agreement in writing signed by both parties.

3.4 In the event that any payment is not made by a Client within fourteen days of the date of the invoice in question, the Hotel shall be entitled to charge interest at the rate of 4% per annum above the base lending rate from time to time of the Bank of Scotland on the amount outstanding from the date on which the invoice in question was due for payment.

3.5 Any queries in relation to an invoice should be raised with the Hotel before the date for payment specified in the invoice, whereupon the Client shall be required to make immediate payment for the amount specified in the invoice unless the Hotel has agreed otherwise in writing.

3.6 The Hotel reserves the right to withdraw credit facilities in relation to any Client without further explanation.

4. Variation of Numbers Attending the Event

4.1 The Client shall be obliged to provide confirmation of the number of attendees at the Event when requested to do so by the Hotel and, in any case, not less than seven Working Days before the Event. In the event that the Client desires to increase the number of attendees from the number specified in the Contract Form, no variation shall be made unless such variation is agreed by the Hotel in writing prior to the Event. Any increase in the number of attendees shall be entirely at the discretion of the Hotel and the Hotel reserves the right to refuse entry to any individuals attending the Event in excess of the number specified on the Contract Form. In the event that there is a reduction in numbers of individuals attending the Event from those specified in the Contract Form, the Hotel reserves the right to invoice the Client for the number of individuals specified in the Contract Form.

5. Use of the Hotel

5.1 The Client acknowledges that the Hotel is obliged to comply with certain statutory and common law obligations, including without prejudice to the generality of the foregoing, liquor licensing, fire regulation and Health and Safety regulations. The Client agrees to ensure that all attendees of the Event comply with any requirements necessary in terms of such legal obligations as may be directed by staff of the Hotel.

5.2 All food and drink consumed at the Event, on Hotel Premises must be supplied only by the Hotel or its authorised agents. Without prejudice to the foregoing generality this also includes the consumption of prizes won at any Event, and the Hotel shall not be liable for any loss or consequence arising from breach of this term by any individual attending an Event. The only exception to this Clause 5.2 shall be wedding cakes, but the Hotel shall bear no liability for loss or damage arising from the storage or consumption of a wedding cake on the Hotel Premises which has not been supplied by the Hotel.

5.3 The Client shall be responsible for ensuring that attendees of the Event shall not act in an improper or disorderly manner. The Client shall ensure that all attendees of the Event shall leave promptly at the appropriate time and comply with the reasonable demands of the staff of the Hotel. The Client agrees to indemnify the Hotel upon demand for all sums incurred by the Hotel (including any legal fees reasonably incurred) which may arise as a result of a breach of this condition.

5.4 The Hotel reserves the right to refuse admission to any particular attendee of the Event or to require any particular attendee to leave the Event if in the sole opinion of the Hotel that persons conduct appears to be inappropriate. The Hotel will be entitled to use reasonable force to enforce such discretion.

5.5 The Hotel will not accept any responsibility for any items of personal property of the Client or attendees at any Event which are left unattended at the Hotel Premises whether overnight or otherwise including but not limited to wedding presents. All items of property are left entirely at the owners risk, although on request and subject to availability the Hotel will endeavour to provide storage to accommodate the Client. In such circumstances, the Hotel will not assume custody or control of such articles, which remain on Hotel Premises at the owners' risk.

5.6 The Hotel will accept no responsibility for any damage or loss arising from the acts or omissions of attendees at any other event at the Hotel Premises.

6 Cancellation of Events

6.1 By the Hotel:

The Hotel shall be entitled at their sole discretion to cancel the Event upon notice to the Client of the occurrence of one or more of the following circumstances:-

6.1.1 The closure of the Hotel Premises or any part thereof, due to circumstances out with the control of the Hotel;

6.1.2 The insolvency of the Client;

6.1.3 Where arrears of payment of any amount due to the Hotel by the Client in relation to the Event or any other event organised by that client at hotel premises, are outstanding for more than fourteen days;

6.1.4 The occurrence of any other circumstances which in the sole opinion of the Hotel would lead to either the reputation of the Hotel being damaged or damage being caused to property of the Hotel;

6.2 In the event of cancellation in terms of clause 6.1, the Hotel will refund any advance to payments made by the Client, less any costs incurred by the Hotel in the organisation of the Event. The Hotel shall not have any further liability to the Client.

6.3 By the Client:-

6.3.1 In the event that the Client cancels an Event less than twenty weeks before the specified date of the Event on the Contract Form, the Hotel reserves the right to impose the following cancellation charges:

- Cancellation less than fourteen days before the date of the Event - 100% of the Total Price;
- Cancellation between 12 weeks and fourteen days before the Event (both dates inclusive) - 75% of the Total Price;
- Cancellation between 20 and 12 weeks in advance - 40% of the Total Price;

All intimations of cancellation must be made in writing to the Hotel and will be effective on the date of actual receipt by the Hotel. The Hotel will endeavour to mitigate any losses incurred by it as a result of the cancellation of the Event by the Client by advertising availability of the date of the Event or taking any other steps, which in the Hotel's sole discretion will mitigate any loss. The Client shall be liable to indemnify the Hotel upon demand for all reasonable expenses incurred by it as a result of cancellation of the Event by the Client.

7. Access Times

Reservation of function rooms within the Hotel, which are confirmed by the Hotel shall in all cases, limit access to the room in question to the period specified in the Contract Form. The Hotel reserves the right to clear the function room in order to fulfil any other obligation, out with the times booked, and to charge an additional rate if the room is not vacated by the agreed time.

8. General

8.1 The Client shall be liable for any loss or damage caused, either to the property of the Hotel, its patrons or any other item of property within the Hotel Premises whether in the ownership of the Hotel or not, by the Client or attendees and the Event.

8.2 The Hotel will take reasonable steps to fulfil its obligations in respect of any Event, in accordance with the details set out in the Contract Form, to the best of its ability, but it reserves the right to provide alternative service of an equivalent standard (whether at the Hotel Premises or elsewhere) at no additional cost to the Client.

8.3 The Client agrees to notify the Hotel in writing as soon as possible (and in any event within 7 days of the Event) of any dissatisfaction in relation to the goods and services provided by the Hotel in relation to the Event, and if possible to put the Hotel in a position to remedy the problem at the Event.

9. Force Majeure

9.1 The Hotel reserves the right to cancel its agreement with the Client or to limit its compliance in any way with its obligations as set out in the Contract Form to the extent that it is prevented or delayed in the carrying out of its obligations due to circumstances beyond its reasonable control including without limitation, accident or breakdown of plant and machinery, acts of god, compliance with any law or governmental order, rule, regulation or direction, war or national emergency, riot, civil commotion, an act or threatened act of terrorism, fire, explosion, flood, epidemic, non-compliance by any sub-contractor or

9.2 strikes or failure of any service, any of which circumstances shall mean "Force Majeure" in these Terms and Conditions.

9.2 If the Hotel is prevented or delayed in the performance of its obligations hereunder by reason of Force Majeure, it shall forthwith serve notice in writing on that effect to the Client specifying the nature and extent of the circumstances giving rise to Force Majeure, and shall subject to the service of such notice have no liability in respect of the performance of such of its obligations as are prevented by the Force Majeure events during the continuance of such events.

9.3 In the event of the Hotel claiming to be prevented or delayed in performance of its obligations under these Terms and Conditions by reason of Force Majeure, it should use its reasonable endeavors to bring the Force Majeure event to a close or to find a solution by which the agreement with the Client may be performed despite the continuance of the Force Majeure event.

10. Prices

10.1 The Hotel reserves the right to review its annual prices from time to time and to alter prices without notice. In the event that a price change is applied to a confirmed booking, the Client shall not be entitled to terminate the contract provided such increase is in line with inflation and does not exceed 10% Price specified in the Contract Form.

10.2 The Hotel reserves the right to add any new or additional tax or levy imposed by lawful authority to the Price which was not known of by the Hotel at the time the Contract Form was signed.

11. Governing Law

These Terms and Conditions shall be governed by Scots Law and the parties hereto submit to the non-exclusive jurisdiction of the Scottish Courts.

**** I have read and understood the above Terms & Conditions of Contract:**

SIGNATURE: _____

DATE: _____

PRINT NAME: _____

EVENT DATE: _____



Booking Form

(Booking information and specifics overleaf)

Please complete the following and return with the **non-refundable** deposit of **£500.00** to confirm your date:

NB: (Please note the amount of the deposit requested in the Wedding Brochure is a misprint).

Wedding Reception Date Requested: _____

Ceremony Venue: Hotel: _____ Church: _____

Provisional Adult Guest Numbers: Day: _____ Evening: (+) _____

Children: Day: 5 & Under: _____ 5 > 12 yrs: _____

Minimum Number of Adult Guests Guaranteed: (Day) _____

Accommodation: 10 Bedrooms will automatically be allocated on receipt of deposit
***Please advise within two months of booking if more bedrooms are required along with your choice of Bridal Suite**

Name of Bride: _____

Name of Groom: _____

Main Contact: _____

Full Address: _____

_____ Postal Code: _____

Telephone Number (day & evening, if possible): _____

Mobile Number: _____

email: _____

Signature: _____ Date: _____

I have read, understood and agree to by abide by the Contract Conditions overleaf.

*** Numbers and Full Payment are required 14 days prior to the wedding.**

* Prices inclusive of VAT at 15%

* Please note that prices are not fixed & are subject to annual review on 1st April of each year

Thank you for choosing Thainstone House Hotel as the venue for such a special day. We look forward to working with you to make your wedding day a dream come true.