YOUR SPECIAL DAY

AT THE

Stirling Highland Hotel

WE CAN'T WAIT TO
CELEBRATE WITH YOU

Built in 1854, The Stirling Highland Hotel is a historic and Romantic venue for your special day that is steeped in Scottish tradition with its stunning period features vaulted ceilings, chandeliers and fireplaces. Within easy reach of both Glasgow and Edinburgh, it is the perfect setting for the memories that will last you a lifetime.

All of our Weddings are catered for by the same team of talented and experienced chefs that run our AA Rosette Accredited Scholars Restaurant

Whether you're choosing to serve a banquet, buffet (or both), we offer an excellent selection of pre-curated menus which you and your guests will pre-order from

Our Spaces

Our MacLaren Suite is a beautiful space with original vaulted high ceilings and Chandeliers. It is perfect for Wedding Breakfasts as it is attached to our Banqueting Kitchen, this ensures for quick, hot delicious food for you and your guests

Our Academy Suite is our main evening function suite. This room holds up to 85 based on a DJ Entertainment, or 60 for a Ceilidh. This suite is equipped with bar, dancefloor and cloakroom and is perfect for your receptions

For more intimate Weddings, we do have smaller spaces available such as our Latin Room. This room holds up to 40 for dinning and is a perfect size for an intimate do.

In the Clouds

£2250 for 30 guests, additional at £57.50pp, evening only at £7.50pp

Based on 30 guests including Mars Drinks Package and Twilight Buffet
Three course wedding breakfast (choice menu based on pre order)
Wedding Suite with white linen and chair covers
Preferential accommodation rates for guests
Personalised table menu and seating plan
Ceremony Room hire
Cake stand and knife
Master of Ceremonies

Silver Lining- £1950 if your date is within 9 months of booking!

The Stratosphere

£3250 for 30 guests, additional at £75pp, evening only at £15pp

- Based on 30 guests including Venus Drinks Package and Eclipse Buffet
- Complimentary Bed & Breakfast in our Premium room in your Wedding night
- Three course wedding breakfast (choice menu based on pre order)
- Gym and Leisure Membership for Bride & Groom for 3 month
- Complimentary menu tasting for Bride & Groom
- Wedding Suite with white linen and chair covers
- Preferential accommodation rates for guests
- Personalised table menu and seating plan
- Microphone and PA System for speeches
- Chair sashes, colour of choice
- Master of Ceremonies
- Ceremony Room hire
- Cake stand and knife
- Table Centrepieces
- Resident DJ
- Place cards

To the Moon

£4999 for 30 guests, additional at £115pp, additional evening at £15pp

- Based on 30 guests including Jupiter Drinks Package and Aurora Buffet
- Complimentary Anniversary stay for Bride & Groom for first anniversary in a deluxe room
- Complimentary Bed & Breakfast in our Premium room in your Wedding night
- Three course wedding breakfast (choice menu based on pre order)
- Gym and Leisure Membership for Bride & Groom for 3 month
- Complimentary menu tasting for Bride & Groom
- Wedding Suite with white linen and chair covers
- Preferential accommodation rates for guests
- Personalised table menu and seating plan
- Microphone and PA System for speeches
- Chair sashes, colour of choice
- Master of Ceremonies
- Ceremony Room hire
- Cake stand and knife
- Table Centrepieces
- Resident DJ
- Place cards

In the clouds

CHICKEN LIVER PARFAIT
RED ONION CHUTNEY, HIGHLAND OATCAKES

LEEK & POTATO SOUP
CHEESE SIPPETS

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PAN SEARED FRENCH TRIMMED BREAST OF CHICKEN,
THYME & SHALLOT JUS

WILD MUSHROOM & BUTTERNUT SQUASH RISOTTO
TRUFFLE OIL

* *

LEMON CITRUS TART
LIME CHANTILLY CREAM, RASPBERRY SORBET

HONEY, VANILLA & GREEK YOGHURT PANNACOTTA
RASPBERRY JELLY, CRUSHED SCOTTISH TABLET,
POACHED STRAWBERRIES

* *

TEA, COFFEE WITH SCOTTISH TABLET

In the clouds

Continued...

BREADED HAGGIS BON BONS
CREAMED POTATO, SWEDE FONDANT, WHISKY & THYME CREAM SAUCE

LENTIL & VEGETABLE SOUP
CHILLI OIL

* *

SLOW COOKED SCOTTISH BEEF DAUBE
BACON, MUSHROOM & BUTTON ONION SAUCE

MUSHROOM RAVIOLI
GARLIC & HERB CREAM SAUCE

* *

CHOCOLATE & COINTREAU TART
MASCARPONE CREAM, ORANGE COMPOTE

SCOTTISH RASPBERRY CRANACHAN
RASPBERRY JELLY, TULLE & OATMEAL BISCUITS

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TEA, COFFEE WITH SCOTTISH TABLET

The Stratosphere

DUO OF SALMON BALLOTINE
SEASONAL LEAVES, SUN BLUSHED TOMATO & CAPERS, LEMON DRESSING

TOMATO & BASIL SOUP
HERB CROUTONS

AVOCADO, SUN BLUSHED TOMATO, CUCUMBER, SPINACH SALAD TOASTED PUMPKIN SEEDS

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DRY AGED CAMPBELL'S GOLD SCOTTISH ROAST SIRLOIN STEAK (227G)
BRANDY & PEPPERCORN SAUCE

ROAST VEGETABLE & MOZZARELLA WELLINGTON
SMOKED ARRAN CHEDDAR CHEESE SAUCE

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VANILLA CHEESECAKE
CHOCOLATE SAUCE, SCOTTISH HONEYCOMB ICE CREAM

STICKY DATE & TOFFEE PUDDING
BUTTERSCOTCH SAUCE, VANILLA POD ICE CREAM

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TEA, COFFEE WITH TABLET

To the Moon

SCOTTISH SMOKED SALMON
BEETROOT PUREE, CORNICHONS, CAPERS, BROWN BREAD

CHICKEN & MUSHROOM TERRINE
MICROS HERBS, APPLE & GRAPE CHUTNEY, TOASTED SEEDED LOAF

SPICED ROAST BUTTERNUT SQUASH SOUP
CHILLI OIL

* *

DRY AGED CAMPBELL'S GOLD SCOTTISH FILLET STEAK (227G)
BRANDY & PEPPERCORN SAUCE

PUMPKIN RAVIOLI
SAGE, BROWN BUTTER, SPINACH & TOASTED WALNUTS

SEARED FILLET OF SEA BASS
SUN BLUSHED TOMATO & CAPER BUTTER

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ETON MESS
VANILLA CHEESECAKE, CHOCOLATE SAUCE, SCOTTISH HONEYCOMB ICE CREAM

WHITE CHOCOLATE CHEESECAKE
BERRY PUREE, VANILLA BEAN ICE CREAM

ARRAN SMOKED, MCCLELLAND CHEDDAR, BRIE, STRATHDON BLUE, GRAPES, CELERY, RED ONION CELERY, RED ONION CHUTNEY
HIGHLAND OATCAKES

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TEA, COFFEE WITH PETIT FOURS

Drink Packages

MARS

GLASS OF PROSECCO ON ARRIVAL
1 GLASS OF HOUSEWINE WITH MEAL
1 GLASS OF PROSECCO FOR TOAST

VENUS

GLASS OF PROSECCO ON ARRIVAL
HALF A BOTTLE OF WINE WITH DINNER
1 GLASS OF PROSECCO FOR TOAST

JUPITER

GLASS OF CHAMPAGNE ON ARRIVAL
HALF A BOTTLE OF WINE WITH DINNER
1 GLASS OF CHAMPAGNE FOR TOAST

Evening Buffet

TWILIGHT

HOT ROLLS (BACON AND SAUSAGE)
TEA, COFFEE

ECLIPSE

HOT ROLLS (BACON AND SAUSAGE)
TRADITIONAL STOVIES, HIGHLAND OATCAKES
TEA, COFFEE

AURORA

SELECTION OF SANDWICHES & MINI FILLED ROLLS
PORK SAUSAGE ROLLS
SPICY POTATO WEDGES, GARLIC DIP
MACARONI AND CHEESE MINI POTS, TRUFFLE OIL
TEA, COFFEE

CANAPES

CHOOSE 3 FOR £6.95 PER PERSON, OR 4 FOR £8.50 PER PERSON

HAGGIS & PINHEAD OATMEAL BONBON

CHICKEN LIVER PARFAIT, TOASTED BRIOCHE

CHORIZO SAUSAGE & POTATO BONBON

SMOKED HAM HOUGH TERRINE, PICCALILLI

SMOKED SALMON & CREAM CHEESE

SMOKED HADDOCK KEDGEREE, CURRIED MAYONNAISE

TEMPURA KING PRAWN, CHILLI SAUCE

CREAM CHEESE & SUN BLUSHED TOMATO

VEGETABLE TARTELETTE

HONEY WHIPPED GOAT'S CHEESE, PARMESAN SHORTBREAD

BABY MOZZARELLA & CHERRY TOMATO SKEWER, ROCKET PESTO

GRILLED HALLOUMI & BEETROOT

GOAT'S CHEESE & WATERMELON

TOFU & ROASTED RED PEPPERS

AVOCADO & SUN BLUSHED TOMATO, ROCKET LEAVES

ROASTED VEGETABLES & TOMATO SAUCE

Little Extras

If not included within your package, you may upgrade the following:

Choice of coloured sashes - £2.00 pp
Place cards - £2.00 pp
Microphone & PA system Hire - £100