

FAIRFIELD HOUSE HOTEL AND LEISURE CLUB

Fairfield House Hotel and Leisure Club. Is a luxury 4 star Victorian mansion house ideally situated on Ayr's seafront offering stunning views over the Firth of Clyde to the beautiful Isle of Arran. This magnificent mansion recently refurbished, creating a stylish look that blends in perfectly with the hotels striking exterior, creates a private intimate atmosphere making it the ideal choice for your perfect day. Sumptuously furnished and appointed Fairfield House Hotel and Leisure Club offers the luxurios yet comfortable hospitality of a traditional Scottish Country House Hotel, combined with every modern facility.

Perfect wedding days don't just happen. They are the result of dedicated planning. Here at Fairfield House Hotel we fully appreciate that your wedding day is going to be one of the most important days in your life and we will be delighted to give you all the advice and expertise we have built up over the years to assist you in planning your perfect wedding celebration.

Our dedicated team is committed to ensuring your day will be perfect in every way, we guarantee peace of mind down to the smallest detail allowing you to relax and enjoy your special day.

The award winning Fairfield team of Chefs use only fresh, local produce to prepare the breathtaking cuisine it serves. A passion for food combined with the desire to delight every guest is what drives our Chefs to Achieve 2 Rosette recognition.

With a selection of wedding packages tailored to suit every budget we are sure we can fulfill and exceed your every expectation. We have carefully selected an eclectic variety of menus for you, however should you wish to compile your own menu, then we would be delighted to quote on this. The look and presentation of your chosen meal is as equally important as the taste and we would be delighted to offer our guidance and assistance in choosing your menu.

Please use this pack as a starting point for your day as we can deliver far more than can be listed in the pack.

We are delighted that you are considering holding your forthcoming marriage celebrations with us here at Fairfield House Hotel & Leisure Club, where you will find your special day to be perfect in every way.

The prices Listed are Valid until November 2010 and include Vat at the current rate, service however is at your discretion.

(Please note that weddings booked to be held on Sunday through Thursday, are subject to a 10% discount on published rates)

The price of the menus for wedding receptions include the following

- Red carpet on arrival
- Top table flowers in the colour of your choice
- Hire of Fairfield Suite
- Use of cake stand and knife
- Table Plan ,Menu and Place cards
- Linen Chair Covers and Bows
- Member of Management/master of ceremonies at all times
- Discounted meals for children under 12
- Use of lounges, reception for photography (if available)
- Preferential accommodation rates for guests
- Complimentary overnight Stay in Four Poster Suite with Jacuzzi for the bride and groom. (Subject to minimum numbers)

We at Fairfield House Hotel are delighted to be able to accommodate wedding ceremonies within the hotel. The cost for this service is;

The boardroom £175.00

Fairfield Suite £275.00

Please note that it is the responsibility of the future bride and groom to arrange for a minister, registrar or celebrant to perform the service.

The hotel if required would be able to arrange for a pianist, harpist or piper if requested, which would be charged at agreed rates.

So sit back relax selecting your menu, and let everyone here at Fairfield House Hotel and Leisure Club carry out your entire request for your special day.

FAIRFIELD HOUSE HOTEL AND LEISURE CLUB

Refreshingly Different

Whilst your having your photographs taken why not provide some canapés for your guests to snack on whilst they are having their reception drinks? You can choose your favourites from the selection below or we can provide a variety.

Selection of Hand Made Canapés

Please choose a selection of 3 from the following

Smoked Salmon, Crème Fraiche, Caviar
Feta Cheese, Mint, Black Olive
Baby Baked Potato, Sour Cream and Chive
Thai Fishcake, Mango Salsa
Parma Ham, Tapenade
Tomato and Basil Crostini
Mini Red Onion Tart Tatins
Cucumber and Salmon Gravavlax
Haggis Balls
Tandoori King Prawn
Vegetable Spring Rolls
Caesar Salad Leafs
Rare Roast Beef, Horseradish Cream

£4.95 per person

DRINKS PACKAGES

Package A @ £8.50

Choice of Sherry, whisky, Vodka or soft drink served on arrival
Glass of chilled bucks fizz to toast either the cutting of the cake or the speeches
Glass of house red or white wine served with the meal

Package B @ £ 9.95

Glass of chilled bucks fizz served on arrival
Glass of chilled sparkling wine to toast either the cutting of the cake or the speeches
Glass of house red or white wine served with the meal

Package C @ £10.50

Drink of guest choice served on arrival
Glass of chilled sparkling wine to toast either the cutting of the cake or the speeches
Glass of house red or white wine served with the meal

Package D @ £12.50

Drink of guests choice served on arrival
Glass of chilled sparkling wine to toast the cutting of the cake
Glass of house red or white wine served with the meal
Top up of sparkling wine to toast the speeches

Package E @ £16.50

Glass of chilled Champagne cocktail Kir Royale served on arrival
Choice of sherry, whisky or Vodka to toast the cutting of the cake
Glass of house red or white wine plus top up served with the meal
Glass of chilled sparkling wine to toast the speeches

Package F @ £20.00

Drink of guest choice served on arrival
Glass of chilled French Champagne to toast the cutting of the cake
Glass of house red or white wine plus 2 top ups served with the meal
Top up of chilled French Champagne to toast the speeches

We also offer an extensive selection of over 50 wines and Champagnes ranging from £15.95 to £103.00. A full wine list is available on request or you can download our current list on www.fairfieldhotel.co.uk

Our Head Chef and his team have striven to give us the best restaurant in the area, we strongly believe that your wedding day should be exactly as you would like it to be. Therefore our menus are designed to cater for almost every taste, however if there is something that you would particularly prefer we would be delighted to discuss this with you. We have been awarded two Rosettes from the prestigious AA for culinary excellence.

Menu A @ £32.50

Golden Lentil and Vegetable Broth
Served with crisp croutons

Traditional Scottish Steak and Bellhaven Ale Pie

Served with a panache of seasonal market vegetables, baby boiled
and garlic & rosemary roast potatoes

Homemade Apple Pie
Served warm with rich Vanilla Ice Cream

Freshly brewed Columbian Coffee
Served with crisp after dinner mints

Menu B @ £ 33.50

Cream of Wild Mushroom
Flavored with Fresh Tarragon

Pan Fried Breast of Corn fed Chicken
On roasted vegetables with Parma crisps and Basil jus

Traditional Sticky Toffee Pudding
With a rich toffee sauce and Vanilla Bean Ice Cream

Freshly brewed Columbian Coffee
Served with crisp after dinner mints

Menu C @ £34.95

Pearls of Sweet Spanish Melon
Macerated with coffee liqueur, vine fruits and Fresh strawberries

Roast Plum Tomato and Pepper Soup

Supreme of Chicken
Filled with cream leeks,
Fondant Potato. With a smoked bacon sauce

Summer Fruit Pudding Terrine
With A Compote of Berries and Crème Anglaise

Freshly Brewed Columbian Coffee
Served with a selection of hand made truffles

Menu D @ £ 35.50

Fantail of Sweet Seasonal Melon
With a compote of berries and refreshing water ice Cointreau syrup

Cream of Carrot and Cummin

Supreme of Chicken
Filled with a haggis mousseline served with Scottish Whisky sauce

Lemon and Raspberry Crème Brule
With handmade shortbread biscuit

Freshly Brewed Columbian Coffee
Served with petit fours

Menu E @ £36.95

Salad of Smoked Turkey Breast
With celeriac coleslaw and orange and poppy seed dressing

Sun blushed Tomato and Basil Soup

Roast Loin of Ayrshire Pork
With an apricot stuffing with honey infused sauce

Fresh Dairy Cream Cheesecake
Hand made with your choice of fruits

Freshly Brewed Columbian Coffee
Served with crisp chocolates

Menu F @ £38.50

Ballontine of Chicken
With a Confit of vegetables served on a leaf salad with Port wine and redcurrant syrup

Cream of Carrot and Cumin Soup

Roast Sirloin of Prime Scottish Beef
Traditionally served with Yorkshire pudding and skillet gravy

White Chocolate and Orange Mousse Cake
Accompanied by contrasting chocolate sauce

Freshly brewed Columbian coffee
Served with handmade shortbread rounds

Menu G @ £41.50

Terrine of Fresh Local Salmon
With a tomato and chive dressing

Cream of Asparagus and Chive Soup

Rack of Lamb
Served pink with Boulangere potatoes, with a mint and redcurrant glaze

Rich Chocolate Truffle Torte
With coffee Anglaise

Freshly brewed Columbian Coffee
Served with handmade shortbread rounds

Menu H @ £43.50

Mousse of Smoked Trout and Cream Cheese
Encased in the finest smoked salmon with Horseradish Cream

Cream of White Onion and Cider Soup

Prime Sirloin Steak of Scottish Beef
Cooked slowly in a classic chasseur sauce

Exotic fresh fruit salad
Served with locally produced pouring cream

Freshly brewed Columbian coffee
Served with

Menu I @ £45.00

Sliced Salmon Smoked with McCallan Whisky
Accompanied by caper berries, fine diced shallots and brown bread

Traditional Scotch Broth

Tournedos of Prime Scottish Beef
Served with horseradish mash, with a rich port wine jus

Scottish Cranachan
Served with handmade shortbread rounds

Freshly brewed Columbian Coffee
Served with handmade tablet

Should an additional choice be requested for any courses, there will be a supplementary charge added to the cost of your menu.

EVENING BUFFET

Finger Buffet our finger food option includes freshly made Savoury sandwich selection along with a choice of 2 additional items chosen from the following selection

£6.50

Our own oven baked Savoury sausage rolls
Cocktail Onion Bhajis
Assorted Savoury Vol au Vents
Cheese and onion quiche
Marinated Chicken Drumsticks
Vegetable Tikka Triangles
Vegetable Pakora
Assorted Samosas
Deep Pan Pizza Fingers
Lime and Chili Marinated Chicken
Potato Wedges and Dips
Pork Chipolatas tossed in mint and honey

Please note that when calculating catering numbers for evening buffets at least 75% of final numbers must be catered for.
Should you wish to add additional items these would be chargeable at an additional cost **of £2.00 per item**

Alternatively please see available fork buffet options

Fork Buffet A £8.50
Haggis, Neeps and Tatties

Fork B Buffet £12.50

Savoury Scotch Eggs & Selection of Quiches
Breaded Butterfly Prawns & Individual Buffet Pork Pies
Carved Ham and Beef and Baked Jacket Potatoes
Selection of Salads including Coleslaw, Potato and Chive
Pasta with Tomato & Garlic Dressing

Gala Buffet £32.50

Soup with Fresh Homemade Bread
Fan of Melon with Compote of decorated Salmon and Poached Escallops
Dressed Ayrshire Ham
Selection of Carved Meats including local Turkey
Ayrshire Ham & Prime Scotch Beef
Selection of Terrines with accompanying Sauces
Gala and Ploughman Pies & Petite Crolines
Assiette of local Smoked Fish
Selection of Salads Consisting of Curried Rice
Waldorf, Coleslaw, Potato and Chive
Pasta with Tomato & Garlic Dressing
Tomato and Onion and Mixed Leaves
Fresh Fruit Salad with Pouring Cream
Chocolate and Orange Torte

This Buffet Menu can be chosen in place of Wedding Breakfast

FAIRFIELD HOUSE HOTEL

WEDDING BOOKING TERMS & CONDITIONS

1. All provisional bookings will be held for a period of 14 days then automatically cancelled unless a deposit of £500, which is non-refundable along with a signed copy of this agreement is received.
2. The remaining balance is to be paid in full 14 days prior to the event.
3. Final numbers are required no less than 14 days prior to event, after which time no refunds will be issued
4. VAT at the current rate is included in the price.
5. The hotel cannot be held responsible for the quality of food if not served at the scheduled time due to late arrival.
6. Prior consent of the hotel must be sought for any entertainment or service contracted for the event by the client.
7. The hotel reserves the right to judge acceptable levels of noise, behavior of clients, guests or representatives and you the client must take all necessary steps to correct.
8. In the event of failure to comply with a management request, the hotel reserves the right to terminate the contract and stop the event without being liable for any refund or compensation.
9. No wine or other beverages or food may be brought into the hotel or grounds by the client or guests for consumption on the premises, unless pre-agreed by the hotel management.
10. The client will be held responsible for any damage caused to the hotel by themselves, subcontractors or their guests and will be charged for such damage or loss of business caused as a result.
11. If a client cancels a reservation less than 12 months in advance, the hotel reserves the right to claim the following sums.
12. Cancellations in advance between:

6 and 12 months	– 20%	of the total anticipated charges
3 and 6 months	- 50%	of the total anticipated charges
1 and 3 months	- 75%	of the total anticipated charges
Less than 30 days	– 100%	of the total anticipated charges

Anticipated revenue is the total estimated value of the business including VAT, based on numbers given by the client at time of confirmation and booking.
In all instances, notification of cancellation must be made in writing and will be effective on the date received by the hotel.
13. Bedrooms on hold for functions will be released 2 months prior to the event if not confirmed in either writing or by credit/debit card.

14. Whilst every effort is made to safeguard the clients property Fairfield House Hotel does not accept any liability for any loss or damage caused. Nor can we be responsible for wedding gifts or decorations that have been delivered to, or handed over to a representative.
15. Hotel reputation. At the absolute and unfettered discretion of the hotel, any function may be cancelled by the hotel even if paid in full, if the hotel has reasonable grounds for believing that the holding of such an event would prejudice the reputation, good name or standing of the hotel.
16. The hotel reserves the right to cancel any booking if:
 - Any part of the hotel is closed or otherwise unavailable because of events out with the hotels control.
 - Either party becomes insolvent, or in the case of an individual becoming subject to a bankruptcy petition.
 - Failure to pay any sums due by the required date.
17. Liability. The hotel accepts no responsibility for death, bodily injury or disease, Howsoever arising to clients or their guests excepting only such as arises due to the negligence of the hotel. Its servants or agents acting strictly in accordance with their employment, sub contract or other agreement between such servants and agents of the hotel. The hotel is not liable for any frustration of this contract caused by strikes, labour disputes, accidents or any other cause beyond the hotels control and outside the ordinary and reasonable contemplation of the parties at the time of this contract. In such an event, the hotel shall use reasonable endeavours to offer the client alternative accommodation facilities and services, if such can be found and are acceptable to the client (such acceptance not to be unreasonably withheld). In the event that this is not possible, however, the hotels obligation to the client extends up to, and is limited to, the full refund of any deposits held.
18. By accepting these terms and conditions you agree that any account outstanding from your guests attending your event however caused, remain your responsibility and you hereby agree to assist us in securing the payment for such accounts.

FAIRFIELD HOUSE HOTEL
AYR

BOOKING FORM

DATE OF WEDDING.....

BRIDES NAME.....

GROOMS NAME.....

ADDRESS.....

TOWN.....

POST CODE.....

DAYTIME TEL NO.....

EVE TEL NO.....

We confirm that we have read and accept the terms of the booking conditions and accept them jointly and individually.

We enclose a non refundable deposit of £500, payable to Fairfield House Hotel.

Signed 1.

Print Name.

Signed 2.

Print Name.

Signed on behalf of the hotel.

Print Name.

Position Held.

Date.

Your Wedding Checklist

To take the strain out of planning your wedding, allow plenty of time, at least 6 months to a year.
This list should make sure there are no last minute panics.

	Tick	Contact	Telephone	Notes
Agree your budget				
Decide date and venue				
Arrange church/venue				
Book reception				
Book evening party				
Book entertainment				
Book photographer/videographer				
Book Toastmaster				
Order transport				
Decide on number of guests				
Order invitations				
Choose wedding dress				
Choose Bridesmaids				
Choose Best Man and Ushers				
Order Wedding Cake				
Book honeymoon				
Make wedding present list				
Confirm legal arrangements				
Buy Bridesmaid's dresses				
Order flowers, balloons etc				
Choose wedding rings				
Send out invitations				
Arrange hen/stag night				
Check passports are valid				
Choose hymns for service				
Confirm travel arrangements				
Arrange men's suit hire				
Confirm numbers for caterers				
Make beauty appointments				
Confirm car hire, photographer etc				
Final wedding dress fitting				
Talk through hairstyle with hairdresser				
Start packing for honeymoon				

