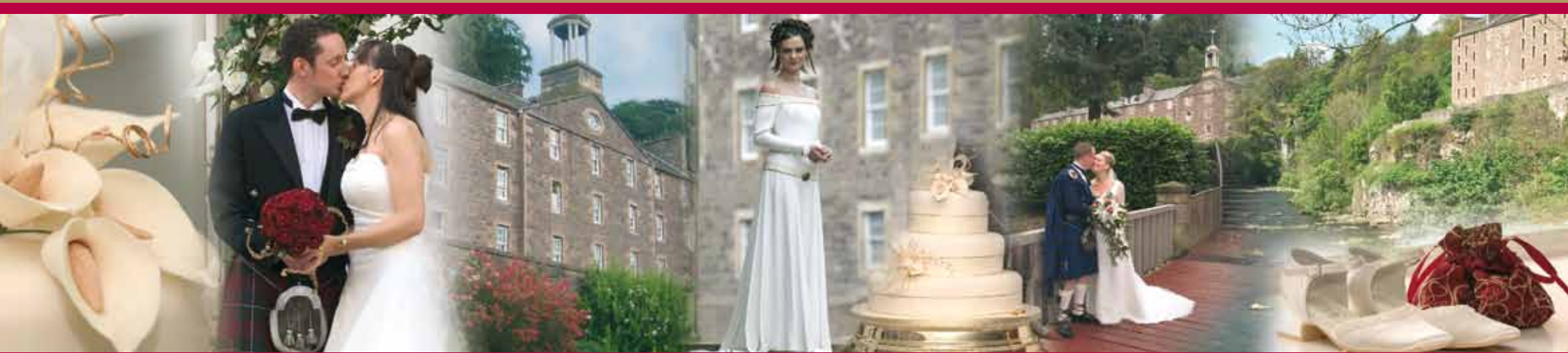
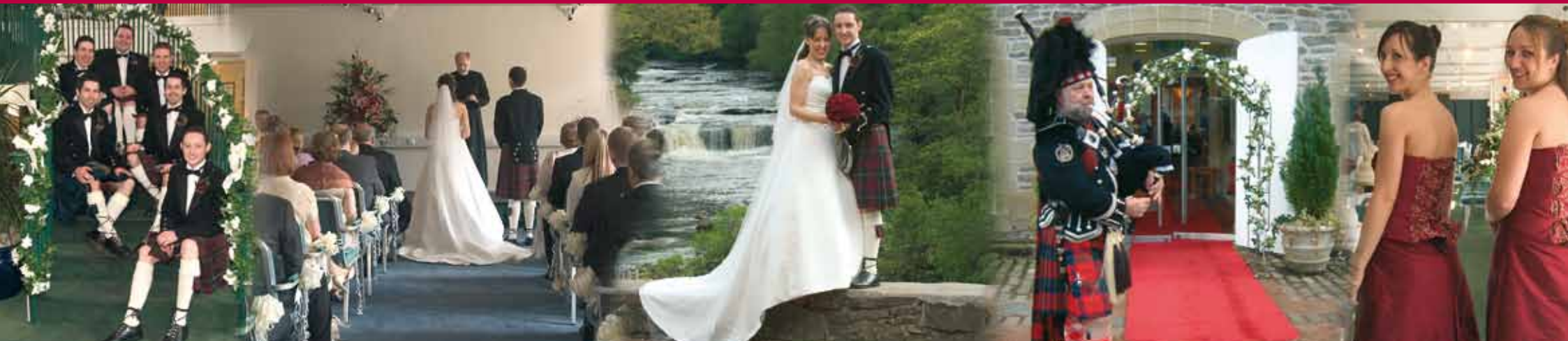


The Wedding Brochure



a day to remember at New Lanark Mill Hotel . . .



"Thank you for never making us feel too fussy – Thank you for always returning our calls and always having answers – Thank you for going way beyond the call of duty. You really made sure all the stops were pulled out for us. Everyone has talked and talked about how well done everything was."

GABE & CAROLINE COONEY



New Lanark Mill Hotel - A Unique and Magical Setting

New Lanark World Heritage Site is a truly unique setting. Its history and beauty can be enjoyed by you and your guests on your Wedding Day. Surrounded by native woodlands and close to the famous Falls of Clyde, New Lanark was founded in 1785 as a cotton spinning village and became famous as the site of Robert Owen's pioneering social reforms. Now beautifully restored, New Lanark is both a living community and tourist attraction. New Lanark Mill Hotel is a stunning conversion from an original 18th century mill which enjoys fantastic views across the surrounding conservation area and River Clyde.

When you choose to hold your wedding at New Lanark you will find that the distinctive quality of the setting is combined with exceptional service to ensure the day is everything you dreamed of. Your Wedding Day is one of the most important and memorable days of your life and we are here to guarantee that our service is tailored to your needs. Let our dedicated team of professionals take the stress out of planning your wedding, so you can both relax and enjoy your day.

New Lanark Mill Hotel is wholly owned by the New Lanark Trust, an independent charity dedicated to the restoration and regeneration of this historic village.



Your Wedding Day at New Lanark Mill Hotel

New Lanark provides you with several choices of location to hold your wedding ceremony. The New Lanark Mill Hotel has elegant function rooms of varying size, which, being on the 5th floor of Mill N° Two, enjoy fantastic views over either the River Clyde or the conservation village. Also suitable for the ceremony, the historic Musicians' Room, Gallery Room and River Room are housed within the Institute for the Formation of Character, the building where Robert Owen established progressive education for the villagers, including the first infant school in the world.

New Lanark World Heritage Village will provide an attractive setting in which to have your wedding photographs taken. Whether it's the 18th century Georgian mills of New Lanark, the delightful garden of Robert Owen's House or the River Clyde, all provide a dramatic and romantic backdrop for images of your special day.

While you are having your photographs taken you can rest assured that your guests will be enjoying a warm welcome at the New Lanark Mill Hotel. Having walked up the red carpet, through our beautiful floral archway, perhaps accompanied by the sound of the bagpipes, they will enjoy arrival drinks. Canapés or nibbles are also available if you wish. Drinks may also be served in the garden of Robert Owen's House, depending on the weather.

If you decide to book one of our four wedding packages we will provide a Master of Ceremonies to announce the wedding breakfast and accompany you and your guests upstairs. You can decide if you would like to greet your guests formally and when you would like the cutting of the cake and speeches to take place. The day will be arranged exactly as you wish.

The impressive restored mills of this riverside village provide several delightful rooms for your wedding breakfast. Each room has retained something of its 18th century character creating the perfect setting for a delicious meal with family and friends. Our menus are prepared using only the finest produce and make full use of what is available to us locally. Our friendly and efficient staff will ensure your guests receive excellent service.

For your Evening Reception we can offer you various options: the Robert Owen Room within the New Lanark Mill Hotel has its own dance floor or the Institute's Gallery Room and Musicians' Room are suitable for a large scale traditional Ceilidh. A selection of buffet menus is available for both.

Each wedding is tailored to meet your exact requirements. We are happy to give you advice and guidance, but final decisions are made by you, so we can help to make it the most memorable day of your life.

Your Wedding Ceremony at New Lanark

We have 7 rooms at New Lanark that are licensed to hold Civil or Religious Ceremonies.

Within the Hotel:

Bonnington Linn	Max. Nos. 110	£250.00
Corra Linn	Max. Nos. 80	£200.00
Stonebyres Linn	Max. Nos. 50	£150.00
Dundaff Linn	Max. Nos. 40	£125.00

In the Robert Owen Institute:

Gallery Room	Max. Nos 225	£350.00
Musicians Room	Max. Nos 150	£350.00
River Room	Max. Nos 80	£350.00

Please ask for further details

Wedding Packages

When you make your reservation at New Lanark Mill Hotel you can choose from two different package options.

The list given below lets you know what is included in each package:

Option 1 – Menu Only

The Menu Only option provides the following at no extra charge:

- ♥ The services of our resident Master of Ceremonies
- ♥ Cake stand and silver knife
- ♥ Red carpet and garlanded archway
- ♥ Table Plan
- ♥ Printed menus
- ♥ White linen tablecloths and napkins
- ♥ Table names or numbers
- ♥ Room Hire for functions over 70 guests

Should there be fewer than 70 guests attending your wedding there will be a room hire charge of £500.00

Option 2 - Premier Package

The Package Deal includes all the items listed in Option 1 in addition to those given below:

- ♥ Posies of flowers for guest tables
- ♥ Top table flower arrangement
- ♥ Honeymoon Suite and room service luxury Scottish breakfast
- ♥ Silver candlesticks and white candles
- ♥ Drinks Package N° 2

Listed below are a number of optional extras you might like to help make your day unique

- ♥ Garlanded staircase to function room £85.00
- ♥ Garlanded staircase in drinks reception area £65.00
- ♥ Drinks in Robert Owen's garden (weather permitting) £85.00
- ♥ Clarsach player for reception drinks from £130.00
- ♥ Professional Master of Ceremonies from £195.00
- ♥ Piper from £170.00
- ♥ Coloured linen separate price list
- ♥ Welcome drink for evening guests price on application
- ♥ Nibbles with arrival drinks £1.00 per person
- ♥ Canapés with arrival drinks £5.95 per person

Menu selection

Mill Choice

Ripe cantaloupe melon with seasonal fruits and mint syrup



Warming red lentil soup with cracked black pepper and continental parsley



Pan roasted supreme of chicken with bacon, onion and mushroom sauce



Lemon posset with Clyde Valley raspberries and crisp butter shortbread



Tea or coffee served with New Lanark fudge

Prices

Menu Only £29.00

Premier Package £46.00

10% Discount on Menu prices Sunday to Thursday inclusive

Dale's Choice

Tian of prawns with cream cheese, tomato and Cognac



Maple roasted carrot and cumin velouté



Sage and garlic roasted tournedos of pork with green peppercorn sauce



Baked vanilla cheesecake with raspberry coulis



Tea or coffee served with New Lanark fudge

Prices

Menu Only £34.00

Premier Package £51.00

10% Discount on Menu prices Sunday to Thursday inclusive

Owen's Choice

Hot smoked salmon crème fraîche with Dijon mustard dressing



Spiced yellow lentil soup with cumin oil



Roast sirloin of Scotch beef with mushrooms and potato fondant and red wine sauce



Raspberry and Drambuie mousseline



Tea or coffee served with New Lanark fudge

Prices

Menu Only £39.00

Premier Package £56.00

10% Discount on Menu prices Sunday to Thursday inclusive

Clyde Premier

Roulade of confit Gressingham duck with Kirsch cherries and red onion compote



Roasted cauliflower and smoked apple wood cheddar bisque



Pan roasted fillet of Scotch beef with cheese and mustard crust and whisky latte



Pear and almond slice with Anglaise sauce and Chantilly cream



Tea or coffee served with Petit Fours

Prices

Menu Only £49.00

Premier Package £66.00

10% Discount on Menu prices Sunday to Thursday inclusive

Design your own perfect 4 course menu by choosing one dish from each section

Starters

Marinated beetroot with goats cheese and ricotta mousse	£5.95
Trio of Scottish salmon terrine with celeriac remoulade and citrus emulsion	£6.25
Ripe seasonal melon with pine nut and cheese terrine, serrano ham and basil	£6.50
Chicken and pistachio terrine with spring onion and potato salad	£5.95
Smoked salmon with crumpets and crème fraiche and citrus aioli	£5.95
Tomato and smoked paprika bisque	£5.50
Tomato, mozzarella and basil salad with herb infused olive oil	£5.95

Soups

Cullen skink with Mull cheddar crumble	£5.50
Roasted parsnip and toasted hazelnut velouté	£5.50
Spiced lentil	£4.50
Leek and potato	£4.50
White onion and chilli	£4.50
Pea and ham	£4.50
Cream of yellow split pea	£4.50

Main Courses

Parma ham wrapped chicken tournedos with thyme and Madeira latte	£17.95
Roast loin of Scotch pork with cider and mustard jus	£18.95
Braised shoulder of Scottish lamb with haggis and port sauce	£19.95
Slow cooked shin of Angus beef with sherry and red wine sauce with rosemary	£18.95
Baked fillet of Loch Duart salmon, pea and herb beurre blanc	£19.95
Cod mornay	£21.95
Pan roasted fillet of Scotch beef with marrowbone and confit garlic crust and red wine jus	£28.95
Braised lamb with haggis, neeps and tatties, confit shallots and Madeira jus	£27.95
Confit Gressingham duck leg with creamed cabbage and cherry sauce	£22.95

Desserts

Trio of chocolate mousse	£5.95
Caramel cheesecake with mango coulis	£5.95
Chocolate and Grand Marnier tart with clotted cream	£5.95
Chantilly cream filled profiteroles with toffee sauce	£5.95
Pink grapefruit posset with crisp butter shortbread	£5.50
Chocolate and mint truffle tort with Chantilly cream	£5.95
Banana crème brûlée with seasonal fruits	£5.95
Sticky toffee pudding with vanilla ice cream	£6.25

Vegetarian Selector

Starters

Saladette of roasted vegetables with garlic croutons and Parmesan	£5.95
Bruschetta of wild Scottish mushrooms and tomatoes with wild rocket	£5.95
Tomato, mozzarella and basil salad with herb infused olive oil	£5.95
Tomato and red onion salad with Sakura cress and balsamic dressing	£5.95

Main Courses

Mushroom, leek and rocket fettuccini with white wine and Parmesan	£15.95
Aduki bean stew with aubergine and roasted onion, smoked paprika and soya	£16.95
Stew of Mediterranean vegetables with tomato and fresh basil	£16.50
Spiced lentil cakes with light curry cream, rocket and cherry tomato salad	£15.95
Goats cheese, leek and roasted red pepper tart with seasonal salad	£16.95
Risotto of roasted squash with Parmesan and truffle oil	£17.95

Children at the wedding

12 years and under £10.00, under 3's no charge. Alternatively, children may have the wedding menu at half price.

Please select one choice from each course

Knorr tomato soup served with crusty bread
Knorr carrot and coriander soup
Melon balls with grenadine syrup
Garlic bread with cheese

Sausage and mash
Cheese and tomato pizza served with salad or chips
Fish and chips
Pasta and tomato sauce

Orange Calippo
Strawberry Cornetto
Chocolate ice cream

Price includes 2 Fruit Shoot drinks

If you have any special requests please let us know and we can arrange for you to meet the Chef to discuss your options.

Your Drinks Reception

We have put together 3 packages, which include drinks on arrival, wine with the meal and a drink for the toasts during the speeches. These are suggestions which we know work, but please feel free to instruct us to provide whatever you think your guests would enjoy.

The wine specified in the packages is our house wine, however, we have an extensive wine list from which you may select, at supplementary cost.

In the winter months, mulled wine is a popular choice for the arrival drink. In the summer why not add a fresh strawberry to your champagne or sparkling wine? Add a dash of cassis to your wine, to give it that blush of pink with a hint of blackcurrant.

After what has probably been a long morning for most of your guests, you might consider providing nibbles or canapés to accompany their drinks.

For £1.00 per head we can provide crisps, nuts and cheesy biscuits set around the tables to which guests may help themselves. If you would like something different we have traditional trays of mixed canapés served on silver platters at £5.95 per head.

Again, we appreciate that flexibility is important to you. You tell us what you would like and we can give you a costing.

Drinks Selection

Package 1

A choice of a glass of house wine, bottled beer or orange juice on arrival

A glass of our house wine with the meal

A glass of sparkling wine as a toast

£10.50 per person

Upgrades:

Two drinks on arrival +£3.50 per person

Package 2

A glass of sparkling wine or orange juice on arrival

Two glasses of our house wine with the meal

A glass of sparkling wine as a toast

£15.00 per person

Upgrades:

Kir Royale on arrival +£1.00 per person

Two glasses sparkling wine on arrival +£3.50 per person

Package 3

A glass of Champagne or fruit punch on arrival

Two glasses of our house wine with the meal

A glass of Champagne as a toast

£19.50 per person

Upgrades

Kir Royale on arrival +£1.00 per person

Canapé Selection

Black pudding and apple crostini

Hot smoked salmon mousse with dill

Mull cheddar, cherry tomato and basil skewers

Mini cheese and tomato toasties

Haggis bon bon

Melon and Parma ham

Asparagus tartlet

Mushroom and cream cheese crostini

Smoked salmon and cucumber with crème fraiche

Mini smoked salmon sandwiches

Mini cucumber and cream cheese sandwiches

Mini chicken and roast red pepper sandwiches

Mini cheese and onion sandwiches

*Please choose four types - £5.95 per person
Additional canapés - £2.00 per canapé per person*

Finger Buffets for Evening Receptions

As some of your guests will already have eaten we recommend that your order for the evening buffet should be around 75% of the total number attending.

Finger Buffet 1

Hot bacon rolls
Hot rolls with square sausage
Mini steak pies
£6.95 per person

Finger Buffet 3

Selection of sandwiches
Mini margharita pizzas
Tempura king prawns with sweet chilli dip
Sausage rolls
Peppered chicken skewers
£10.95 per person

Finger Buffet 2

Selection of sandwiches
Sausage rolls
Chicken satay skewers
£8.95 per person

Finger Buffet 4

Haggis balls with pinhead oatmeal
Roasted pepper and leek tartlettes
Scampi with fresh tartare sauce
Vegetable spring rolls with chilli dip
Mini duck filo crackers
Chicken goujons with garlic mayonnaise
Selection of sandwiches
£15.90 per person

Buffet Selector

Beef bourguignon with sautéed new potatoes	£9.95
Traditional Scottish stovies	£6.95
Irish stew	£6.95
Haggis, neeps and tatties	£6.95
Chicken curry with rice	£7.95
Carbonade of beef with crusty bread	£9.95
Lancashire hot pot	£8.95
Vegetable and tomato gratin with garlic bread	£7.95

Tea and coffee £1.50 per person

a few words from our recently married couples . . .

"Thank you so much for making our wedding day so fantastic. All our guests have been raving about the beautiful setting, the great food and the really friendly service provided by all the staff."

Kirsty & Colin Porter

"Everything you said you would do for us, you did and much, much more. Everybody thoroughly enjoyed themselves and were not slow in complimenting the staff's efforts."

Fiona & David Richardson

"We chose New Lanark for our wedding because we have walked & dined there a lot, but now it has become even more special. We had such a good weekend and from the feedback from our guests – they did too, often adding how nice & accommodating all the staff were."

Ruth & Kevin McCaffery



"We would like to extend a very heartfelt thank you to all your staff for their care & attention to our Wedding arrangements. You are all a wonderful advert for the area."

Bob & Sandra Barclay

"It was everything we imagined and more. You just arranged everything so well & we feel you did more than you had to. You were so friendly as were all the staff in the hotel & made us feel we were at home. Thank you very, very, very, very much!"

Valerie & Oscar De Pena

"The hotel and surroundings made a truly memorable day for us, we have got fantastic photos and video, all the guests that stayed were very impressed and quite a few intend coming back soon."

Chris & Linda Hammel

Weddings & Functions Terms and Conditions: Please read carefully before signing.

1: Provisional Reservation: Our facilities may be reserved provisionally for a period of 14 days from date of booking. A non-refundable deposit of £500 together with the completion and return of this agreement secures your booking.

2: Minimum Numbers: For functions where numbers fall below 70 on a Friday or a Saturday, a room hire charge of £500.00 will be applicable. No room hire charge will be made for functions taking place between November and February.

3: Midweek Functions: A discount of 10% on the menu price will be made for functions held between Sunday and Thursday.

4: Final Numbers: Final numbers of guests attending are required 4 days before the event takes place. If no amendment is made then the original number of guests on booking form will be charged for.

5: Accommodation: Every assistance will be given in securing bedroom accommodation within the Hotel but we do not automatically block book rooms and guests are kindly requested to make their reservations early to avoid disappointment. A maximum of 20 rooms can be reserved for the night of the wedding. A reduced tariff for accommodation will apply to function guests. Unconfirmed rooms will be automatically released four weeks before the event without notification.

6: Sound Limiter: Because of the proximity of residents, it has been necessary to install a noise limiter in the Robert Owen suite. All equipment must be channelled via this piece of equipment, which has been set at 100 decibels in keeping with the size of the suite and taking into consideration the low ceilings.

7: Prices: Prices include VAT at the current rate, however may be subject to change depending on any rise or fall in VAT.

8: Payment Schedule:

On Reservation	non-refundable deposit of	£500.00
4 months before the function	a further payment of	£750.00
2 months before the function	a further payment of	£1000.00
14 days before the function	Estimated balance	

Any residual balances must be cleared before departure from the Hotel. We regret that personal cheques will not be accepted as payment for the final balance. Payment can be made by cash, bankers draft, credit or debit card.

Failure to adhere to this payment schedule may result in the cancellation of your date.

9: Cancellation Charges:

Cancellation more than 16 weeks before the event	Loss of deposit
Cancellation 16 weeks before the event	deposit plus 25% of total estimated value
Cancellation 12 weeks before the event	deposit plus 40% of total estimated value
Cancellation 8 weeks before the event	deposit plus 60% of total estimated value
Cancellation 4 weeks before the event	deposit plus 80% of total estimated value
Cancellation 2 weeks before the event	deposit plus 100% of total estimated value

Please Note: The names entered on this agreement in the spaces below should be those of the parties entering into contract with New Lanark Mill Hotel.

New Lanark Mill Hotel holds the named clients jointly and severally responsible for all charges resulting from the function.

Agreement:

Name of Client 1: _____

Address: _____

Name of Client 2: _____

Address: _____

Date of Function: ____/____/____

Date of confirmation of booking: ____/____/____

Email Address: _____

We hereby agree to the terms and conditions above and as laid out in the Wedding booklet. We understand that as a result we are responsible for the booking and any payment due to New Lanark Hotels Ltd.

Signed on behalf of client 1: _____ Date: ____/____/____

Signed on behalf of client 2: _____ Date: ____/____/____

Signed on behalf of
New Lanark Hotels Ltd: _____ Date: ____/____/____



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