

A close-up photograph of a bride's hands holding a large bouquet of white roses. The bride is wearing a white lace wedding dress with a sheer veil. The background is softly blurred, focusing on the flowers and the bride's attire.

WEDDINGS AT  
**FORGAN'S**



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‘FROM THE MOMENT WE  
SPOKE TO OUR WEDDING  
CO-ORDINATOR UP UNTIL  
OUR BIG DAY, IT REALLY WAS  
AN AMAZING EXPERIENCE -  
THE FOOD AND DÉCOR  
WAS OUTSTANDING, SUCH  
A SPECIAL PLACE!’

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## CHOOSE YOUR NIBBLES...

CHOOSE TWO FROM THE FOLLOWING

Additional Canapes £3PP

Vegetarian Haggis Spring Roll (v)

Black Pudding Roulade with Apple & Ale Chutney

Isle Of Arran Smoked Cheddar & Red Onion Chutney Rarebit (v)

Haggis Bon Bon

Hot Smoked Salmon, Dill & Crème Fraiche On A Charcoal Cracker

## EVENING BUFFET

PRICES PER PERSON

Homemade Sausage Rolls	£4.95	Local Artisan Bread, Virgin Olive Oil & Balsamic Vinegar	£4.95
Venison Stovies With Oatcakes	£9.95	Charcuterie Cured Meats Board	£11.95
Vegetarian Antipasto Board	£9.95	Scottish Cheese Board	£9.95
Breakfast Rolls: Bacon, Egg Or Link Sausage	£5.95		



# LET THE ADVENTURE BEGIN!

Firstly, thank you for considering Forgan's for your big day. It was never our intention to become a "wedding venue", but throughout the years, we have become famed for (and very proud of) our bespoke celebrations for the more offbeat couple. You can find us in not one but two seaside towns, St Andrews and Broughty Ferry - whichever one you choose, you will find the same warm and welcoming atmosphere, and a little space packed full with good cheer and old fashioned Scottish hospitality.

Both venues are centrally located in close proximity to local churches and chapels. Alternatively, we can host your full day from ceremony through to evening celebrations. Your wedding co-ordinator will be able to advise on running order for either options.

Our St Andrews location can cater for up to 140 for a sit down meal and up to 200 for drinks and canapes.

Our Broughty Ferry location can cater for up to 120 for a sit down meal and up to 250 for drinks and canapes.

If you are looking for something more intimate sized for a smaller wedding party, ask us about our semi-private dining areas for up to 40 guests in Broughty Ferry and 48 guests in St Andrews.

To arrange a show round, please get in touch:  
St Andrews: 01334 466 973 | Broughty Ferry: 01382 735 870

# THE DETAILS...

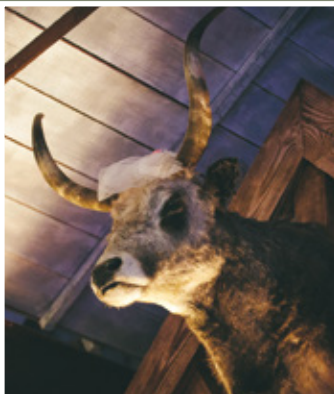
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Weddings at Forgan's are offered on an exclusive use basis, meaning you can be sure of total privacy and undivided attention on the day. This type of hire is subject to a minimum spend\* which is dependent on availability, numbers and date of your wedding.

## ALL FORGAN'S WEDDINGS INCLUDE:

- Use of our main restaurant, bar and both areas in their entirety
- Recommended list of local suppliers to help you with the arrangement of the finer details
- A dedicated wedding co-ordinator
- Create your bespoke menu from our menu selector
- Personalised cricket board welcome message
- 2am late license
- Complimentary menu tasting for the couple
- Microphone and full PA system
- Forgan's style flowers, greenery and candles
- Master of Ceremony
- Cake stand & knife
- Full cash & card bar facilities

*\*The minimum spend is inclusive of all pre-arranged food and drinks packages, a minimum £1500 exclusive venue hire charge, sound engineer (£200 mandatory charge for any entertainment organised), Forgan's style table flowers (£600 where applicable), and a ceremony charge (£500 where applicable). Please note that should the total not meet the minimum spend agreed, any remainder can be used as a bar tab on the night or will be charged as an additional room hire fee. Please note the full balance must be paid 14 days in advance of your wedding date. Entertainment costs are not included in the minimum spend nor is a 5% discretionary service charge. Minimum spends start from £5000 and are quoted for individually based on the time of year and day of the week.*



# SAMPLE WEDDING MENU

CHOOSE 2 STARTERS / 1 SORBET / 2 MAINS / 2 DESSERTS

**BOWL OF SOUP (V)**  
Freshly Baked Bread & Butter

**CHICKEN LIVER PAREAIT**  
Onion Jam & Arran Oaties

**THREE CHEESE PUFF ROULADE (V)**  
Ricotta, Gruyere & Parmesan with Sweet  
Pepper & Chilli Relish

**CRISPY HAGGIS BALLS**  
Neeps, Tatties, & Malt Whisky Gravy

**QUINOA & SPINACH SALAD (VG)**  
Pomegranate Seeds & Roasted Squash

**HOT & COLD SCOTTISH SMOKED SALMON**  
Crispy Capers, Lemon & Watercress Mayo  
with Bannock Bread

**PAN-SEARED NORTH SEA SCALLOPS**  
Smoked Bacon Crumb, Spiced Cauliflower  
Puree & Apple Crisps

**CULLEN SKINK FINISHED WITH CHIVES**

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## CHOICE OF SORBET

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**SCOTTISH SALMON FILLET (GF)**  
Baby New Potatoes, Olives, Sun Blushed Tomato  
& Green Beans with Salsa Verde

**PAN-SEARED CHICKEN SUPREME**  
Clapshot, Haggis Croquette, Green Beans & Whisky Jus

**ROASTED BUTTERNUT SQUASH WELLINGTON (VG)**  
Sun Blushed Tomato & Spinach, Tomato Fondue & Wilted Greens

**BEEF BOURGUIGNON & FLUFFY PASTRY**  
Chips & Roasted Root Vegetables

**CONFIT OF DUCK SHEPHERD'S PIE**  
Sugar Snap Peas with Thyme Jus

**BIG BOWL OF HAGGIS**  
Neeps, Tatties, Proper Onion & Whisky Gravy

**HERB CRUSTED COD FILLET**  
Crushed Baby New Potatoes, Broccoli, White Wine & Butter Sauce

**PAN SEARED DUCK BREAST**  
Sautéed Potatoes, Buttered Kale  
with Crispy Pancetta & Onion & Red Wine Jus

**RUMP STEAK 8OZ**  
Thick Chips, Cherry-Vine Tomato, Flat Cap Mushroom  
& Watercress with Peppercorn Sauce

**GRILLED RUMP OF LAMB**  
Roasted Garlic Mash, Chanteney Carrot,  
Sugar Snap & Rosemary Jus

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**WARM STICKY TOFFEE PUDDING**  
Vanilla Ice-Cream & Bitterscotch Sauce

**DAIRY ICE CREAM SELECTION**

**DARK CHOCOLATE & ROASTED PEANUT**  
Filo Basket & Salted Caramel Sauce

**BLUEBERRY CRÈME BRULÉE**  
Home-Made Shortbread

**SELECTION OF LOCAL CHEESES**  
Biscuits & Pear Chutney

TWO CANAPES & GLASS OF PROSECCO FOR WELCOME RECEPTION, FOUR COURSE  
WEDDING BREAKFAST WITH HALF BOTTLE OF WINE FROM £125 PER PERSON

## TIPPLES MENU

We think your taste in tipples is a very personal thing, so choose any additional drinks from our list below; perfect for arrivals, toasting, or as an accompaniment to your meal.

### FIZZ

Prosecco	£6.75PP
Champagne	£11.95PP

### WINE

*Supplements available according to your selection*

### WHISKY

Whisky Nip	£4.95PP
<i>Glenmorangie 10yr, Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr, Macallan Gold</i>	

### OTHER TIPPLES

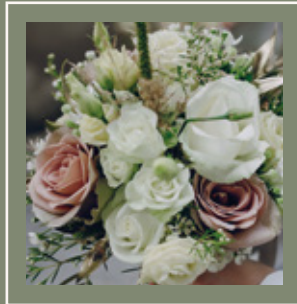
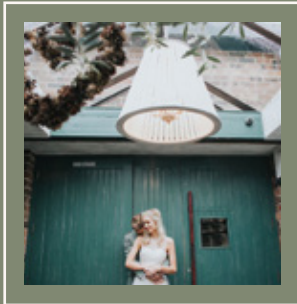
Amaretto, Baileys, Tia Maria, Drambuie, Kahlua	£3.95PP
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### COCKTAILS

Kir Royale	£9PP
Peach Bellini	£9PP
Bucks Fizz	£9PP
Edinburgh Fizz	£9PP
Raspberry Gin & Tonic	£9PP
Dark & Stormy	£9PP
Strawberry & Cucumber Sling	£9PP
Scottish Mojito	£9PP

TEA & COFFEE	£4PP
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BOTTLED WATER	£4.95PP
<i>Still or Sparkling</i>	



## COME SAY HELLO...

Please visit our website for more information on our weddings, and give us a call should you wish a chin wag with our wedding co-ordinator (with a cup o' tea of course!)



SAY HELLO

FORGANS.CO.UK /    /FORGANS

Photography featured by Jen Owens Images