FORGAN'S

WEE WEDDINGS

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.

Our little spaces are the ideal choice for smaller weddings and celebrations, surrounded by your closest friends and family offering a unique experience in a semi-private space.

If you are looking for something more intimately sized for a smaller wedding party, our semi-private dining areas can accommodate 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...

All Forgan's Wee Weddings Include:

- Private use of your Bothy/combined Bothies
- 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
- Cake stand & knife
- Full cash & card bar facilities





VENUE HIRE

If you're looking for celebrations on a larger scale, our full restaurant can be hired exclusively for your special day. Decorations and interiors can be added to make the space your own, with bespoke table layouts and place settings.

Our St Andrews location can cater for up to 100 for a sit down meal and up to 150 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.

*Exclusive hire is available on selected dates, subject to availability and minimum spend





WEE WEDDING PACKAGES

All Packages Include Glass of Arrival Fizz, ½ Bottle of Wine Per Person, 3 Course Meal and Tea / Coffee

BOTHY WEDDING

DEN WEDDING

1 Bothy (Up to 10 persons)	£1,050	Full Den Exclusive Use£3,500(Up to 30 people)
2 Bothies (Up to 20 persons)	£2,100	
3 Bothies (Up to 30 persons)	£3,150	Packages based on ½ day Bothy hire (from open - 5pm / 5pm − close)
4 Bothies (Up to 40 persons)	£4,200	*Exclusive full venue hire is available on selected dates, subject to minimum spend

STARTERS

Cullen Skink Chives, Fresh Bread & Butter

Pan-Seared North Sea Scallops Cauliflower Puree & Smoked Bacon & Chorizo Crumb

Bowl Of Soup Freshly Baked Bread & Butter Crispy Haggis Balls & Parsnip Crisps Neeps, Tatties & Malt Whisky Gravy

Rolled Goat Cheese & Beetroot (V) Peppered Rocket & Pea Shoots

Orange Blossom Cured Salmon Watermelon Radish, Shaved Fennel & Citrus, Lemon Balm

MAINS

Pan-Seared Chicken Supreme Dauphinoise Potato, Flat Cap Mushroom, Kale & Whisky Jus

Line Caught Hake Rosemary Hassleback Potatoes, Wilted Spinach & Caper Hollandaise

Harissa Cauliflower Steak Citrus Chickpea & Sunflower Seed, Poached Pear & Bramble Beef Bourguignon Pie Chestnut Mushrooms, Root Vegetables, Puff Pastry, Artisan Bread

Scottish Salmon Fillet Mussel Cream, Sea Herbs & Crushed Potatoes

> Ribeye Steak 802 Thick Chips, Cherry Vine Tomato, Flat Cap Mushroom & Watercress (£3 Per Person Supplement)

DESSERTS

Warm Sticky Toffee Pudding Arran Dairy Vanilla Ice Cream & Butterscotch Sauce

Caramelised White Chocolate Cheesecake Honey Granola & Strawberry Pearls

Chocolate & Orange Tart (V) Vanilla Ice Cream & Seasonal Fruits Selection Of Scottish Cheeses Celery, Grapes, Chutney & Arran Oaties

Raspberry Frangipane Tart (VG) Almond Crumb, Dark Cherry Sorbet

*Please Note Dietary Requirements Can Be Catered For, Dishes May Contain Nuts And/Or Wheat Please Ask A Server



WEE WEDDING SAMPLE MENU

THE NIBBLES MENU

Canapes £3 per person

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

THE EVENING NIBBLES MENU

PRICES PER PERSON

Homemade Sausage Rolls£4.95Venison Stovies With Oatcakes£9.95Breakfast Rolls: Bacon,£5.95

Charcuterie Cured	
Meats Board	£11.95
Scottish Cheese Board	£11.95

THE 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 Champagne

£6.75pp £11.95pp

WINE Supplements available according to your selection

WHISKY Whisky Nip £4.95PP Glenmorangie 10yr , Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr, Macallan Gold

OTHER TIPPLES Amaretto, Baileys, Tia Maria, Drambuie, Kahlua £3.95pp

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
BOTTLED WATER Still or Sparkling	£4.95pp

TAKE A PEEK...

We are a warm and welcoming bunch here at Forgans, any member of our team would be delighted to show you around our spaces, and start an exciting conversation about how we make your vision for a "Wee Wedding" a reality.

To enquire or for more information, please get in touch:

ST ANDREWS T: 01334 466 973 E: events@forgansstandrews.co.uk W: forgans.co.uk/st-andrews

BROUGHTY FERRY T: 01382 735 870 E: events@forgansbroughtyferry.co.uk W: forgans.co.uk/broughty-ferry



FORGAN'S

Photography featured by Jen Owens Images





