



Rustlet

St Andrews



We are delighted that you are considering Ruffles St Andrews as a venue for your wedding. Our turreted mansion is set in 10 acres of stunning gardens creating the perfect backdrop for your special day.

Ruffles was built in 1924 as a private home, before being bought in 1952 by George and Margaret Cook, and Anna and James Meldrum, who converted the house into a hotel. The joint venture was seen as quite a risk - in the 1950s country house hotels were rare, and Ruffles was regarded as somewhat unique, not just in Fife, but in the whole of Scotland. Fortunately the risk paid off and the business grew and flourished - a tribute to the hard work and entrepreneurial spirit of the founders. Today, more than 66 years on, the hotel is still owned and loved by the family of the original founders.

Whether you choose an intimate ceremony in the main house or a larger celebration in the Garden Suite, you will be sure to feel the sense of passion and family spirit in everyone here at Ruffles. We would be honoured to host your special day and help you make memories that truly last a lifetime.

We invite you to browse through our brochure and be inspired...





### **Wedding Days at Ruffles St Andrews**

All weddings at Ruffles are treated individually and with only one wedding each day, we promise to provide the ultimate in service and attention to detail.

Our experienced, passionate and professional team take great pride in hosting your wedding day. You will receive the dedicated services of our award-winning events team who will assist you throughout the process, from initial show round, pre-wedding meeting and menu taster, through to ensuring your glasses are always charged on the big day!

Our talented chefs create a dining experience for you and your wedding guests to enjoy. This delectable menu can also be matched with the perfect beverages from our hand-selected range and our banqueting team can assist in the best pairing to compliment your choices.

Your wedding party will enjoy private use of our Long Gallery and Garden Suite along with our stunning Rose Gardens and terrace overlooking the formal gardens. The suite boasts private parking and you can of course use all of our idyllic grounds for photographs on the day.





### **Wedding Ceremonies**

We offer both indoor and outdoor ceremonies at Rufflets. We can accommodate ceremonies in the main house, the Garden Suite and in several romantic spots in the gardens. If you opt for an outdoor ceremony, our favourite place is by a large copper beech tree in the lower gardens, complete with a beautiful swing made for two.

Unfortunately, no matter how hard we try, we cannot predict the Scottish weather! For this reason we will always have our Garden Suite available as a back-up on the day of an outdoor wedding, and a decision will be made anything up to 2 hours prior to the ceremony taking place.

Our facilities are suited to a ceremony for between 2 and 156 guests. The charge for all ceremonies held at Rufflets is **£650.00** (this does not include the services of a celebrant). Smaller more intimate ceremonies taking place within the main house can be discussed with your wedding coordinator.









### **Wedding Receptions**

The Garden Suite at Rufflets is a purpose built, self contained extension providing a unique setting for your wedding dinner and evening reception. The suite is set within an established garden bounded by mature yew hedges and ensures privacy and seclusion for you and your guests. The building is a marriage of contemporary design and traditional elegance, sympathetic to the features of the original country house and the surrounding landscape.

The stylish, bright interior of the Garden Suite comprises an entrance lobby leading in to the Long Gallery which provides a spacious drinks reception room with bar facility. The Garden Room itself also boasts bar facility and seats up to 156 guests for your wedding dinner, with French doors opening onto a private west-facing terrace. The Garden Room can be divided into two smaller rooms suitable for up to 50 guests for a wedding meal.

After dinner, the Garden Room is transformed for your evening celebration. We supply a dancefloor as standard, and our twinkling LED ceiling feature adds all of the atmosphere you need. We are licensed until 1.00am Wednesday to Saturday, and until midnight Sunday to Tuesday (extensions available).









### **Wedding Packages**

We offer three seasonal packages and they are set out as a guide to aid in the planning and pricing of your wedding day. However, if you would like to add to or amend any part of your chosen package, your wedding coordinator will be happy to discuss this with you. Additional drinks can be added by the bottle, substitutes can be made for some items, and we are more than happy to accommodate special requests! We want the day to be personal to you.

All of our packages detailed over the next few pages include:

Complimentary wedding menu taster appointment (3-4 months before the wedding)

Complimentary accommodation for Bride and Groom on the night of the wedding

Preferred accommodation rates for your guests on the night of the wedding







**Spring Weekend Package**

*Fridays and Saturdays in March, April and May 2019*

£77.50 per person

3 canapés per person, served during the drinks reception

3 course menu (menu A or B\*) including tea/coffee & homemade tablet

Sparkling reception drink and top up

Half bottle of house wine with the meal

Sparkling toast drink

Master of Ceremonies service

Printed personalised table plan, place cards, menus and table names

Cake stand and knife

Hurricane vase and pillar candle centrepieces

Use of microphones for speeches, integrated PA system for background music

*\*£5.00 supplement per person to upgrade to menu C*

*Minimum numbers apply. Please ask your wedding coordinator for further details.*





**Summer Weekend Package**

*Fridays and Saturdays in June, July, August and September 2019*

£92.50 per person

3 canapés per person, served during the drinks reception  
3 course menu (menu A\*) including tea/coffee & homemade tablet  
Sparkling reception drink  
Half bottle of house wine with the meal  
Sparkling toast drink

Master of Ceremonies service  
Printed personalised table plan, place cards, menus and table names  
Cake stand and knife  
Hurricane vase and pillar candle centrepieces  
Use of microphones for speeches, integrated PA system for background music

*\*£5.00 supplement per person to upgrade to menu B, £10.00 supplement per person to upgrade to menu C*

*A minimum of 80 adult day guests is required on Saturday dates. For Friday dates, please speak to your wedding coordinator for further information.*





**Winter Weekend and Mid-Week Package**

*Fridays and Saturdays in October, November, December 2019, February 2020  
Sunday to Thursday dates throughout the year*

£70.00 per person

5 canapés per person, served during the drinks reception  
3 course menu (menu A or B\*) including tea/coffee & homemade tablet  
Sparkling reception drink and top up  
Half bottle of house wine with the meal  
Sparkling toast drink

Master of Ceremonies service  
Printed personalised table plan, place cards, menus and table names  
Cake stand and knife  
Hurricane vase and pillar candle centrepieces  
Use of microphones for speeches, integrated PA system for background music

Complimentary bottle of house Champagne for the bridal suite  
Complimentary 1st anniversary overnight stay for Bride and Groom

*\*£5.00 supplement per person to upgrade to menu C*

*Minimum numbers apply. Please ask your wedding coordinator for further details.*









### **Our Wedding Menus**

Menus A, B and C offer a wide variety of dishes for you to choose your wedding menu from. Once you have decided which menu selector you prefer, and is most suited to your budget, you will be offered an appointment to visit and taste a shortlist of 2 starters, 2 main courses and 2 desserts. We will then ask you to make a final decision on which starter, main course and dessert will be offered to all of your guests.

We will of course offer alternatives and adapted dishes for any guests who have special dietary requirements, and a children's menu is available.

A wine list will be available for you to choose from at the taster appointment, and we will ask you to choose a sparkling wine or Champagne to serve during the drinks reception, and red and white wines to be served during the wedding meal.

Your canapé and evening buffet options can be discussed with your wedding coordinator.





## Menu A

Roasted tomato and basil soup, soda farl

Galia melon, mandarin sorbet, cut seasonal fruits, lime syrup

Home-cured salmon, compressed cucumber, saffron aioli, rocket

Salad of smoked chicken, sun-blushed tomatoes, Kalamata olives, tapenade dressing, croutons

Heritage tomatoes, bocconcino mozzarella, crisp pastry, cress, herb oil

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Roasted breast of free-range chicken, chorizo and spinach stuffing, herb potatoes, roasted Mediterranean vegetables, tapenade jus

Seared fillet of cod, crushed potatoes, wilted greens, sauce Vierge, crispy shallots

Slow-cooked daube of Scotch beef, creamed potatoes, maple-glazed carrots, fine beans, Yorkshire pudding, braising liquor

Medallion of pork, braised puy lentils, carrot puree, apple compote, spinach, cider sauce

Spiced butternut squash, garlic and spiced seed risotto, poached egg, Hollandaise sauce

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Rufflets' sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate tart, gingerbread ice cream, berry compote

Vanilla crème brûlée, compote of rhubarb, shortbread

Malted chocolate mousse, chocolate sorbet, chocolate soil, raspberry

Iced lemon parfait, crushed meringues, lemon curd, shortbread



# Ruffles

## Menu B

Carrot and coriander soup, coriander cream, savoury scone

Parfait of duck livers, orange salad, toasted brioche, Cumberland sauce

Crab cakes, mango salsa, citrus salad, roasted peanut, chilli and coriander dressing

Marinated duck spring roll, beansprout and herb salad, hoi sin, crispy leeks

Goats' cheese crostini, roasted beetroot, fig, toasted pine nuts

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Breast of corn-fed chicken, with Toulouse sausage stuffing, fregola, caramelised onions, seasonal greens, tarragon sauce

Roast rump of Perthshire lamb, wild mushroom and pancetta fricassée, herb potatoes, greens, roasted garlic and rosemary sauce

Roast fillet of salmon, soft herb crust, crushed peas, pont neuf potatoes, lemon butter sauce

Roast sirloin of Scotch beef, Château potatoes, roasted root vegetables, fine beans, Yorkshire pudding, roasting gravy

Honey and thyme roasted vegetable Tarte Tatin, crispy polenta, marinated cherry tomatoes

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Lemon meringue tart, vanilla ice cream, lemon Anglaise

Granny Smith apple parfait, apple compote, Calvados ice cream

Warm chocolate cake, chocolate soil, malt whisky ice cream

Crushed meringue, Chantilly cream, chocolate brownie, dark chocolate sauce, brandy snap

Strawberry cheesecake, freeze-dried strawberries, strawberry sorbet



# Ruffles

## Menu C

Ham haugh, cannellini bean, parsley and vegetable broth, pistou

Whipped goats' cheese mousse, candied beetroot, spiced walnuts, ginger snap tuile

Terrine of confit chicken, braised baby leeks, pickled wild mushroom salad, toasted sourdough bread

Trio of salmon: beetroot cured, citrus baked, hot-smoked  
with baby caper and lemon dressing, dill crème fraîche

Truffled wild mushroom, cream sauce, toasted brioche, rocket, Parmesan

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Roast breast of guinea fowl, confit leg, Duchess potato, sugar snap peas,  
honey-glazed sesame carrot, pancetta and baby onion sauce

Roast rump of Perthshire lamb, roasted root vegetables, Dauphinoise potatoes, mint jus

Fillet of halibut, crisp Serrano ham, potato rösti, baby leek, Chantenay carrot, citrus beurre blanc

Roast rib eye of Scotch beef, shallot Tarte Tatin, Château potatoes, honey-glazed carrots,  
spinach, horseradish sauce

Twice-baked Comté cheese soufflé, Parmesan crisp, roasted red peppers, rocket

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Warm pear frangipane tart, caramelised pear, vanilla ice cream

Chocolate pavé, honeycomb ice cream, freeze-dried raspberries

Vanilla and lime cheesecake, seasonal berry compote, lemon jelly

Seasonal berry shortcake, raspberry sorbet

Lemon meringue pie, almond yoghurt ice cream, toasted pistachios







## Canapé Menu

### Cold Canapés

Golden Cross goat's cheese tart with black olive purée  
Smoked salmon roulade with mascarpone  
Tartlet of East Neuk crab, mango, herb crème fraîche  
Beetroot meringue filled with goats' cheese cream  
Tomato, garlic and basil bruschetta  
Caramelised baby onion and Hebridean Blue tartlet  
Mini prawn cocktail, baby gem, Bloody Mary sauce

### Hot Canapés

Mini fillet of beef Wellington  
Mini fish and chips with tartare sauce  
Haggis bon bons, wholegrain mustard sauce  
Mini hamburger 'sliders'  
Baked new potato, smoked salmon, caviar  
Mini Yorkshire pudding with roast beef  
Roasted Mediterranean vegetable, buffalo mozzarella tart  
Mini vegetable spring rolls with chilli dip

## Evening Buffet Menu

### Option 1 – £7.50 per person

Smoked bacon or Lorne sausage roll  
French fries  
Tea and coffee

### Option 2 - £8.00 per person

Haggis, neeps and tatties  
Or  
Traditional beef stovies and oatcakes  
Tea and coffee

### Option 3 - £10.00 per person

Selection of sandwiches  
Mini sausage rolls  
Selection of savoury tarts  
Tea and coffee







## ACCOMMODATION

We are pleased to offer one of our feature bedrooms with romantic turndown for the Bride and Groom on their wedding night, with our compliments.

### **Fridays and Saturdays, April to September**

Up to eight additional rooms are available to the wedding party at special rates starting from £195 for the night of the wedding only. These rooms are located in our East Wing and the Gatehouse. Additional nights and rooms may be booked at our published rates, subject to availability.

### **Sunday to Thursday, April to September**

### **Sunday to Saturday, October to March**

Unlimited rooms are available to the wedding party at a special rate starting from £195 for the night of the wedding only.

It is advisable to reserve any rooms that may be required at the time of booking as all accommodation is subject to availability.

**Our check-in time is 2.00pm.** Although we will endeavour to provide early check in to wedding guests, any guests requiring guaranteed earlier access to their room are advised to book the night prior to the wedding also.

### **Self-catering Lodge Accommodation**

In addition to the hotel bedrooms, we have three self-catering lodges located in the hotel grounds. These are ideal for the wedding party with ample space for wedding day preparation. The lodges are available for a three night weekend stay (Friday to Sunday inclusive) or a four night mid-week stay (Monday to Thursday inclusive).





## TERMS & CONDITIONS 2019

Provisional bookings will be held for a period of 14 days without obligation. On or before the 15th day, a **non-refundable**, non-transferable deposit of £1,000.00 is required to confirm the booking. Should the deposit not be paid by this time, the hotel reserves the right to release a provisional booking without notice.

When you place your booking, a minimum number of adult guests will be stipulated, dependant on the season and day of the week booked. Should numbers fall below this figure, a facility fee of £60.00 per person will be charged.

Estimated final number of guests attending should be provided 12 weeks prior to the wedding, when we would like to discuss further details with you. At least 10 weeks prior to the wedding, and once the menu and beverages have been selected, we will send a pro-forma invoice for payment, equivalent to 50% of the estimated cost for the numbers booked. The final number attending the wedding should be advised 14 days before the event and this is the amount which will be charged to the account, unless there is a subsequent increase. The final estimated account, less pre-payments, should be settled at least 10 days before the event.

**A 5% service charge** is automatically added to the total bill for all food and beverage items on the final estimated invoice. This is non-negotiable. Prices are inclusive of VAT at 20%. Any increase in the rate of VAT will be reflected in our prices.

In the unfortunate circumstance of cancellation, the following charges will apply:

7 – 9 months prior 50% of total estimated invoice

4 – 6 months prior 75% of total estimated invoice

Within 3 months prior 100% of total estimated invoice

We would strongly advise that wedding insurance be considered to cover these circumstances.

During the wedding any personal items are left at your own risk and Rufflets do not take any responsibility for items lost or damaged. All wedding items should be removed by midday the following day.

The client will be responsible for the orderly conduct of guests attending the event and damages to the property or grounds by guests during the event.

We ask that the client informs the hotel of the number of guests under the age of 18 who are attending the wedding, and that they ensure that no alcoholic beverages are supplied to any guest under the age of 18 years. As we are bound by Scottish Government licensing laws, we operate a 'Challenge 25' policy. Please note that photographic proof of age may be requested for anyone deemed to appear under the age of 25. We are a licensed premises so any alcohol not purchased at the bar will be confiscated.

With the exception of wedding cakes, the hotel does not permit food items produced out with the hotel to be brought in for consumption on the premises unless supervised during its distribution.

