



MGM
MUTHU HOTELS

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**MUTHU
NEWTON**
HOTEL

NAIRN - SCOTLAND



**WEDDINGS
HONEYMOONS**
and Special Occasions

*Celebrate
Your Wedding in Style*

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 **WEDDINGS
HONEYMOONS**
and Special Occasions



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Muthu Newton Hotel

Reflecting the individuality of the Bride and Groom, we work with you to tailor your wedding arrangements whilst providing support and advice along the way.



Personal Service

Whatever your wedding day requirements, our staff will be delighted to discuss them with you. At the Muthu Newton Hotel we pride ourselves on our attention to detail, leaving you confident that your day will be an enjoyable and memorable occasion.



© Captivating Photography



Your Special Day, Our Special Setting

We are delighted that you are considering The Muthu Newton Hotel as a possible venue for this very special event.

Set in 21 acres of extensive lush gardens with the stunning view over the Moray Firth to the black Isle beyond, with historic architecture and a private chapel.

The Newton is tailor made for wonderful weddings.

Muthu Newton Hotel

We would be delighted to welcome you to the hotel to view our facilities and give you an opportunity to truly appreciate the lovely location of Muthu Newton Hotel. There are endless opportunities for candid and iconic photographs on the grounds or close by on the Nairn Beach.

Our professional and friendly team will ensure that you have a truly special day.





The Muthu Newton Wedding Package

“Your Special Day, Our Special Setting”

So what’s included:

- Professional, helpful & friendly assistance in planning your special day
- Detailed confirmation of arrangements and timings
- The use of our beautiful grounds for your wedding photographs
- Complimentary function suite hire (excluding wedding ceremonies)
- Complimentary menu tasting for Bride & Groom*
- Red carpet on your arrival
- Use of our Cake Stand and Cake Knife
- A toastmaster service
- Special dietary requirements catered for
- Complimentary Bridal Suite for the night of your wedding and a hearty breakfast the following morning*
- Special accommodation rates for wedding guests

** Complimentary Bridal Suite and Menu Tasting for Weddings of 50 Day Guests or More*

Venue Facilities

- 24h Reception
- Private parking (complimentary)
- Television
- WIFI (complimentary)
- Two restaurants
- Cocktail bar & lounge
- Conference Centre
- Suites
- Room service
- Hair-dryer
- Tea & coffee making facilities
- Daily cleaning
- Lift
- Porterage
- Business services
- Newspapers
- Wedding venue

Accommodation

- We offer a wide array of suites, modern, executive and garden view rooms. The scenic Moray Firth and the hills beyond offer a perfect backdrop for your special day.

Bars & Restaurants

The hotel’s main restaurant gives you the opportunity to sample the local ingredients, dishes and specials for the day, made by our expert Chefs who create these dishes with love and warmth. The menu is complemented by an extensive selection of fine wines.





The Wedding Ceremony



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The Chapel

Will seat up to 88 guests, including the bridal party.

The Brodie Suite

Will seat up to 120 guests, including the bridal party.

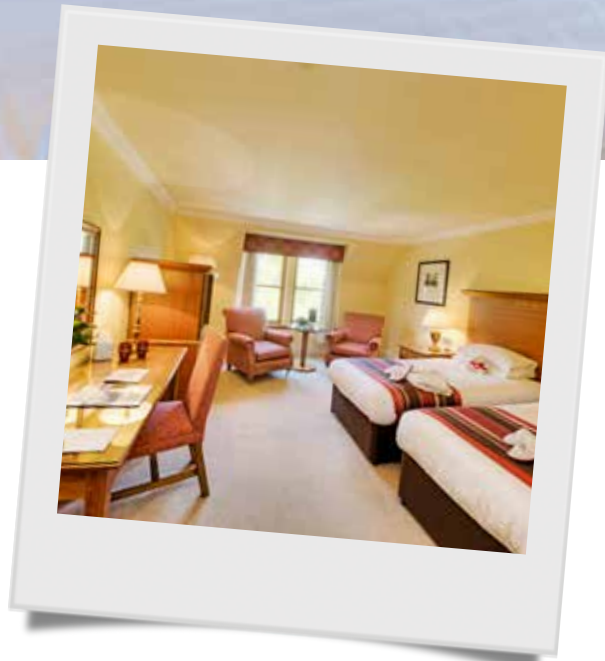
The Cawdor Suite

Will seat up to 190 guests including the bridal party.

Hotel Grounds

Will seat up to 190 guests including the bridal party.

For price information, please check price list.



The Accommodation

We offer well-appointed and comfortable accommodation for you and your guests at Muthu Newton Hotel. Special discounted accommodation rates are available for wedding guests. A block of ten bedrooms can be reserved for your guests upon request. Extra rooms may be available at the discounted rate subject to availability. Rooms are available for check-in from 2pm. A complimentary Bridal Suite is provided for the bride and groom on the night of their wedding*.

**Complimentary Bridal Suite for Weddings of 50 Day Guests or More*



The drinks package

We are more than happy to extend a drinks package to suit your personal taste, so please share your choice to offer to your guests, such as, Iced Bottles of Beer, Pimms or Sparkling Rose.

We would be happy to provide you with a cost based upon your request.

| | FINLAY | MACMILLAN | CHAPLIN |
|-----------------------|---|--|--|
| On arrival | a glass of sparkling wine | a glass of Bucks fizz or Kir royale | a glass, plus top up of champagne |
| With your meal | two glasses of red or white house wine. | two glasses of red or white house wine | two glasses of red or white house wine |
| For your toast | a glass of sparkling wine. | a glass of sparkling wine or a dram of scotch whisky | a glass of champagne |

As with all the services we offer at the Newton, the drinks packages outlined above are only suggestions.

For price information, please check price list.

The Canapés

Choose from Chef's delicious selection of hot and cold canapés to be served with reception drinks.

COLD

Scottish Smoked Salmon served on Blinis topped with Capers

Fresh Fruit Kebabs ✓

Roasted Red Pepper and Goats Cheese Blinis ✓

Tomato and Mozzarella Bruschetta ✓

Chicken Liver Pate Crouton

Chocolate Dipped Strawberries (available May to September) ✓

HOT

Crisp Haggis and Oatmeal Bon Bon

Duck Spring Roll with Plum Sauce

Thai Fish Cake with Pickled Ginger

Skewers of Chicken Satay with Peanut Dip

Smoked Haddock and Cheddar Rarebit on Toasted Muffin

For price information, please check price list.



The Wedding Reception



The Chapel

Can comfortably seat up to 40 guests for a meal.

The Brodie Suite

Can comfortably seat up to 68 guests for a meal.

The Cawdor Suite

Can comfortably seat up to 84 guests for a meal.

The Highland Suite

Can comfortably seat up to 190 guests for a meal.

Can accommodate up to 230 guests for the evening dance.

For price information, please check price list.

The Wedding Meal

Three course meal followed by freshly brewed Coffee, Tea and Scottish Tablet.

Please choose one dish per course.

Alternatively you can offer your guests a choice menu at an additional cost, up to a maximum of 2 choices per course, provided a pre-order is collected.

STARTERS

Poached Scottish Salmon Terrine, Watercress Dressing

Duo of Water and Honeydew Melon, Pineapple and Coconut Sorbet ✓

Crayfish and Prawn Salad, Tomato and Red Pepper Dressing, Wholemeal Bread Wafers

Pressed Ayrshire Ham and Parsley Terrine, Piccalilli

Confit of Highland Game Terrine, Bramble and Orange Marmalade

Haggis, Neeps and Tatties Tian, Wholegrain Mustard Sauce

Goats Cheese and & Red Onion Tart ✓

Chicken Liver Pate, Oatcakes and Red Onion Chutney

Chicken Caesar Salad

Smoked Scottish Salmon, Capers, Shallots and Lemon Syrup *A

*A - Supplement applies

For price information, please check price list.

SOUPS

Cream of Forest Mushroom Soup with Crème Fraiche ✓

Red Lentil and Vegetable Broth ✓

Carrot and Orange Soup ✓

Plum Tomato and Caramelised Red Onion Soup ✓

Roast Red Pepper and Chilli Soup ✓

Creamed Leek and Potato Soup ✓

Carrot and Coriander ✓

Spicy Parsnip ✓

Sweet Potato & Coconut ✓



MAIN COURSES

Roasted Scottish Salmon, Horseradish, Herb Mash and Lemon Butter Sauce

Grilled Fillet of North Atlantic Hake, Potato Dauphinoise and Tomato Sauce

Supreme of Chicken, Stuffed with Ullapool Smoked Cheddar, Mash Potato and Light Herb Sauce

Supreme of Guinea Fowl, wrapped in Parma Ham, Creamed Potato with a Chorizo & Wild Mushroom Jus

Breast of Free Range Chicken, Haggis, Neeps n' Tatties Tian and Whisky Sauce

Slow Cooked Blade of Highland Beef, Truffle Mash, Baby Onion, Wild Mushroom & Pancetta Jus

Supreme of Chicken Breast stuffed with Haggis and Wrapped in Bacon with Mash Potato and Whisky Sauce

MAIN COURSE SUPPLEMENTS

Roast Sirloin of Beef, Yorkshire Pudding, Rich Onion Gravy (served medium) *B

Venison Loin, Juniper Jus, Potato Dauphinoise, Vegetable Parcel *C

Roast Rib of Highland Beef, Yorkshire Pudding, Pan Roast Gravy *C

Rack of Highland Lamb, Bubble and Squeak Rosti, Red Current and Port Jus *C

*B/*C - Supplement applies

VEGETARIAN MAIN COURSES

Sweet Potato and Roast Vegetable Crumble and Red Pimento Coulis ✓

Roast Fennel, Gruyere Glazed Pumpkin and Harissa Cous Cous ✓

Fresh Gnocchi, Spinach and Wild Mushrooms, Creamy Sauce ✓

Goats Cheese and Sun Blushed Tomato Millefeuille, Rocket Salad ✓

Sweet Potato and Spinach Filo Parcel ✓

Mushroom Risotto ✓



For price information, please check price list.

DESSERTS

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Dark Chocolate and Amaretto Mousse and Pistachio Brittle

Baked Vanilla Cheesecake, Berry Compote

Dark Chocolate Tart and Toasted Hazelnut Ice Cream

Classic Apple Pie with Cinnamon Anglaise

Soft Fruit Pavlova, Fruit Coulis

Coconut Panna Cotta with Rum and Pineapple

Cranachan Shortcake Gateaux

Selection of Fine Scottish Cheese, Highland Oatcakes and Homemade Apple Chutney *D

Dessert Trio: Chocolate Brownie, Cheesecake and Sticky Toffee Pudding *D

Freshly Brewed Coffee, Tea and Scottish Tablet are included in the menu price



***D - Supplement applies**

For price information, please check price list.



Children's Menu

Please choose one dish per course from the following selection which will suit all children attending the wedding. *For Children aged 12 and under.*

STARTERS

Crudités: Carrot, Celery, Cucumber, Cherry Tomatoes, Herb Mayonnaise Dip

Melon Balls

Warm Garlic Bread

Tomato Soup

MAIN COURSES

Macaroni Cheese and Chips

Haddock Goujons, Chips and Peas

Chicken Goujons, Chips and Beans

Pork Sausages, Mash, Gravy and Peas

Roasted Chicken Breast, Mash, Gravy and Peas

DESSERTS

Ice Cream with Chocolate Sauce

Fruit Salad

Chocolate Brownie Bite with Vanilla Ice Cream

Alternatively smaller portions of the main meals can be served at half of the adult menu price.

For price information, please check price list.



Evening Buffets

We require you to offer your guests an evening buffet. Please choose one option from the below:

1. *Chef's Selection of Sandwiches and Oven Baked Sausage Rolls.*
Tea, Coffee and Shortbread.

2. *Bacon and Link/Lorne Sausage Rolls.*
(Vegetarian Sausages available on request)
Tea, Coffee and Shortbread.

3. *Haggis, Neeps and Tatties with Oatcakes*
(Vegetarian Haggis available on request)
Tea, Coffee and Shortbread.

4. *Stovies and Oatcakes.*
(Vegetarian Stovies available on request)
Tea, Coffee and Shortbread.

5. *Macaroni Cheese and Garlic Bread.*
Tea, Coffee and Shortbread.

6. *Finger Buffet; Sandwiches, Veggie Spring Rolls, Chicken Skewers, Haggis Bon Bons, Mushroom Vol-Au-Vent and Mini Quiches.*
Tea, Coffee and Shortbread.

For price information, please check pricelist. A minimum of 80% of all guests must be catered for.



Happily Ever After...

We would like to take this opportunity to thank you for taking the time to read through our Wedding Brochure. At the MGM Muthu Hotels we pride ourselves on our reputation and attention to detail.

And, although we don't do "standard" we do have standards! So you can rest assured that your wedding is in safe hands.

We look forward to meeting you.



Muthu Newton Hotel

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