



Your Perfect Day at Moness in Stunning Highland Perthshire Set in stunning surroundings, Moness is less than two hours away from Glasgow and Edinburgh. Our Moness marquee sits in the 35 acres of landscaped grounds of our country house hotel along with over 100 cottages. We are a family run venue and when it comes to weddings, we like to think of your family as our family.



The Moness Marquee

As you enter the resort, our marquee is on your left, nestled beside a cluster of trees - it is the Big Tree Country after all.

Our purpose-built marquee sits on our manicured grounds alongside our wonderful country hotel. The marquee is fully heated and can comfortably seat 150 guests and offers a self-contained venue including a dance floor, sound system, bar, kitchen, toilets and large cloakroom.

The marquee is fully licensed to host weddings and civil partnerships.





Wedding Accommodation

We have plenty of wedding accommodation for your guests, they can even choose between hotel or self-catering options with or without hot tub.

Resort Facilities

Feel your best on your big day when visiting our on-site swimming pool and PURE Spa.

Our Team

We're with you every step of the way as we provide both a dedicated Wedding Co-ordinator and Master of Ceremonies for your big day.

Get in Touch

Call us on **01887 822 102** or email: **events@moness.com** to arrange a visit and find out more.









Wedding Packages

Here at Moness, we offer a choice of wedding packages that have been tailored to offer both the essentials and something special.

All packages include:

- Your dedicated wedding coordinator
- Master of Ceremonies
- Exclusive use of the Marquee
- ♥ Welcome glass of fizz during your drinks reception
- ▼ Three course wedding breakfast
- ♥ Glass of fizz per guest for your toast
- Half bottle of wine per person
- Evening buffet
- Complimentary wedding menu tasting

As well as...

- ♥ 15% discount of accommodation rate for your guests
- Red carpet for your grand entrance
- Choice of chair cover and sash from our extensive range
- Cake stand and knife
- ♥ White table cloths & napkins
- Personalised printed menu's, table plan, table names or numbers

2023 weddings at Moness from £75 per person

2024 weddings at Moness from £85 per person

Wedding Menu A

Roasted red repper & tomato soup Smoked mackerel pate, crostini Chicken liver parfait, onion chutney Feta, cherry tomato & lentil salad Creamy garlic mushrooms, ciabatta



Roast loin of pork, herb stuffing, red wine jus
Traditional nut roast, Yorkshire pudding, red wine jus
Chicken supreme, peppercorn sauce
Pan fried haddock, lemon beurre blanc
Sweet potato, cashew & cranberry wellington
All served with potatoes & seasonal vegetables



Warm chocolate fudge cake, vanilla
Strawberry cheesecake, chantilly, berry coulis
Profiteroles, chocolate sauce
Trio of ice cream, wafer, berries
Cheese board, cheddar, brie, oatcakes, chutney, grapes

*included in package

Wedding Menu B

Smoked ham & red lentil soup

Black pudding bon bon's, apple puree

Smoked salmon roulade, prawn mousse

Goats cheese & beetroot salad, balsamic glaze

Wild mushroom arancini, pea puree



Roast topside of beef, Yorkshire pudding, red wine jus
Chicken supreme, haggis, peppercorn sauce
Fillet of salmon, citrus hollandaise
All served with potatoes & seasonal vegetables
Roasted cauliflower tagliatelle, garlic bread



Sweet potato, lentil & spinach curry, basmati rice

Chocolate & raspberry torte, clotted cream ice cream
Cranachan cheesecake, berries, shortbread
Salted caramel profiteroles, toffee sauce
Key lime pie, coconut ice cream
Cheeseboard, cheddar, blue, brie,
oatcakes, grapes, chutney

Wedding Menu C

Wild mushroom & tarragon soup
Chicken & leek arancini, basil aioli
Beetroot salmon gravadlax, horseradish cream, crispy capers
Roasted squash, puy lentil & orange salad
Confit duck terrine, plum & orange chutney, leaves



Venison loin, port and cherry jus

Roast sirloin of beef, Yorkshire pudding, red wine jus

Loch Etive sea trout, lemon & parsley butter

All served with potatoes & seasonal vegetables

Roasted Mediterranean vegetables, lemon & garlic couscous

Asparagus & courgette risotto, pea puree



Lemon tart, meringue shard, raspberry sorbet

Spiced poached pear, clotted cream ice cream, syrup

Strathearn cheeseboard, Wee Comrie, Strathearn,

St. Andrews cheddar, grapes, celery, oatcakes, chutney

Vanilla crème brûlée, shortbread

Chocolate brownie, white chocolate sauce,
salted caramel ice cream





Menu Suggestions

Drinks Packages

Package A

Glass of sparkling wine or fruit juice on arrival

A half bottle of house wine per person

Glass of sparkling wine or fruit juice for the toast

*Included in package

Package B

Glass of prosecco or fruit juice on arrival 1/2 bottle of wine (cellar choice) per person Glass of prosecco or fruit juice for the toast

Package C

Glass of Champagne or fruit juice on arrival
1/2 bottle of premier wine per person
Glass of Champagne or fruit juice for the toast

Canapés

Enhance your drinks reception by choosing from our canapé selection.

Duck spring rolls, cucumber, hoi sin

Roast beef & horseradish mini Yorkshire puddings

Tempura prawns, sweet chilli

Camembert, panko, cranberry

Wild mushroom arancini, beetroot chutney

Smoked chicken caesar salad

Smoked mackerel pate, crostini

Bocconcini, basil, prosciutto

Pork & stilton sausage Rolls

Vegan sausage rolls, spiced ketchup



Please choose 3 at a cost of £8.95 per person Would you like to add an additional canapé? No problem just let us know.



Children's Menu

Soup of the day, warm roll
Breaded chicken strips,
BBQ sauce and house salad
Melon, berry coulis
Crudités, soft cheese dip



Steak and ale pie,
buttered mash and seasonal vegetables
Pork sausage, mash with onion gravy
Haddock goujons, chips and tartare sauce
Macaroni cheese, garlic bread and salad
Roast chicken breast, gravy,
buttered mash and vegetables



Hot chocolate fudge cake, vanilla ice cream

Warm apple pie, custard

Trio of ice cream

Fruit salad, fresh cream

> £12.50 per child £15.00 per teen

Jenu Suggestions

Evening Buffet

Package A

Hot filled rolls

Bacon, lorne sausage, vegan sausage & mushroom

Package B

Hot filled rolls

Bacon, lorne sausage, vegan sausage & mushroom

Pork sausage rolls, vegan sausage rolls & mini

scotch pies

Package C

Traditional stovies
Haggis, neeps & tatties, whisky sauce
Mac and cheese
Chicken or vegetable curry, basmati rice

*Included in package







Hotel Rooms

Month	B&B per Person		
	Midweek	Weekend	
January	£79	£95	
February	£79	£95	
March	£79	£95	
April	£89	£119	
May	£89	£119	
June	£89	£119	
July	£109	£135	
August	£109	£135	
September	£99	£125	
October	£99	£120	
November	£79	£95	
December	£79	£95	

- Midweek Sunday Thursday inclusive
- Weekend Friday & Saturday
- Prices based on double occupancy in standard room

(Christmas & New Year dates excluded)

These rates are for 2023. Please ask us for 2024 accommodation rates.





Self Catering Cottages

- 2023 Price is per Cottage per night
- MW Sunday Thursday inclusive
- WE Friday & Saturday
- Utility Supplement included
- Minimum 2 night stay

(Christmas & New Year dates excluded)

1 Bedroom

	MW	WE
January	£72	£95
February	£72	£95
March	£72	£95
April	£100	£115
May	£100	£115
June	£100	£115
July	£120	£120
August	£120	£120
September	£100	£120
October	£100	£120
November	£72	£95
December	£72	£95

2 Bedroom

	MW	WE
January	£94	£124
February	£94	£124
March	£94	£124
April	£130	£150
May	£130	£150
June	£130	£150
July	£156	£156
August	£156	£156
September	£130	£156
October	£130	£156
November	£94	£124
December	£94	£124

3 Bedroom

	MW	WE
January	£115	£152
February	£115	£152
March	£115	£152
April	£160	£184
May	£160	£184
June	£160	£184
July	£192	£192
August	£192	£192
September	£160	£192
October	£160	£192
November	£115	£152
December	£115	£152



PURE Spa

We're delighted to have recently partnered with PURE Spa & Beauty, a leading provider of spa and beauty services throughout the UK.

PURE are proud partners with ESPA skincare, OPI nails and PURE natural skincare ranges, providing a selection of spa massages, ESPA facials, OPI gel and natural nails as well as waxing and tinting services.

Find out more here: https://purespauk.com

Or scan the QR code:





Wedding Spa Packages

Let our PURE Spa therapist team at Moness work their magic - making sure you look and feel your best on your big day.

From facials and pedicures to full body treatments, we have can put together a package tailored to you.

A full list of our treatments can be viewed here: www.moness.com/spa-treatments/

Or scan the QR code:





Hen and Stag Packages

With 35 acres to explore, Moness has a fantastic range of activities on offer. From outdoor pursuits (in partnership with local adventure companies) to relaxing spa days and everything in between.





Wedding Weekends

Make your wedding a weekend to remember when extending the celebrations for all involved.

Cheers!

Low-key gatherings within your cottage can be catered for you. Ask our team about our grazing platters, canapé and drink packages, all delivered to your accommodation ahead of your arrival.

Alternatively, we can exclusively host you and your guests within our modern restaurant and bar, Uisge, where we offer whisky and gin tasting sessions as well as cocktail masterclasses for groups of 6 or more.

Whisky Tasting

Explore the regional variations in taste between three Scottish whiskies that have been carefully selected by our knowledgeable team.

Gin Tasting

Discover the story behind gin making whilst also sampling three different variations of gin, including our very own Uisge Gin.

Cocktail Masterclass

Enjoy a fun afternoon of cocktails and canapés! Our package includes a welcome cocktail and grazing platters for your group to enjoy at leisure as well as an interactive cocktail masterclass hosted by our team.



Professional Photography

We can highly recommend local professional photographer lain Struthers who has almost 400 weddings under his belt (and taken the majority of the wedding photos displayed here!).

For more details:

www.iainstruthers.com



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