





Whether you're seeking a small intimate gathering or a large exclusive venue, our dedicated wedding team will help you every step of the way to ensure your perfect day becomes a reality.

Set in the rolling hills of Perthshire, you will find Murrayshall Country Estate silhouetted against the most spectacular backdrop. Located in 365 acres of stunning Scottish countryside, near the cultural city of Perth, Murrayshall Country Estate is an award-winning wedding destination that has all the ingredients to exceed your expectations.

Lovingly restored in recent years, the former home of Lord Lynedoch dates back over 400 years, offering the perfect combination of traditional elegance and modern luxury in which to take your vows or host your celebration.

In addition to our 62 bedrooms and suites, we are blessed with a variety of beautiful events spaces that can be tailored exactly as you wish, so you and your guests can sit back and enjoy the delicious cuisine prepared by our award-wining chef and his team.



An evergreen landmark on the Perthshire landscape for over 400 years.

When it comes to your wedding requirements, we offer anything from a small intimate rose-garden ceremony up to full exclusive use of the hotel.

Whether you're looking for a countryside wedding in the summer or a magical winter celebration,

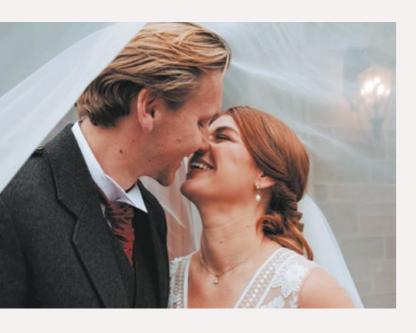
Murrayshall Country Estate can make your vision a reality.

- Ceremony and wedding breakfast for up to 140 guests
- Bespoke packages to suit all
- Menus created by award-winning chef
- Fully licensed for civil ceremonies
- Dedicated wedding team
- Outside gardens available for ceremony and drinks receptions.



WEDDINGS AT MURRAYSHALL
AWARD WINNING CUISINE

The team at Murrayshall will do everything we can to make your day extra special.





Our award-winning Head Chef Craig Jackson, heads up our Culinary Team. Craig is a Master Chef of Great Britain and also holds 2 rosettes for his Eòlas Restaurant.

Craig and his team have created a selection of mouth-watering wedding breakfast menus, using only the finest local and seasonal ingredients.

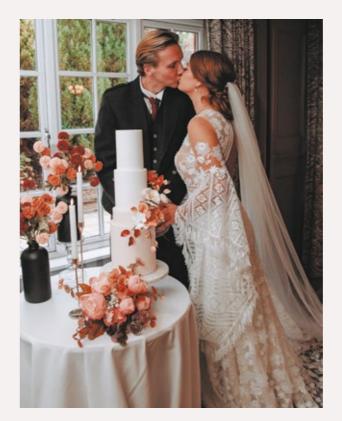
If you are looking to create your own bespoke menu for your special day, we will work with you to create dishes bursting with flavour, ensuring your guests have a dining experience that will live long in their memory.

From discussing themes and decor, to the food, wine and pre-decision tastings, you can be certain that your wedding catering will be perfectly tailored to you and your day.







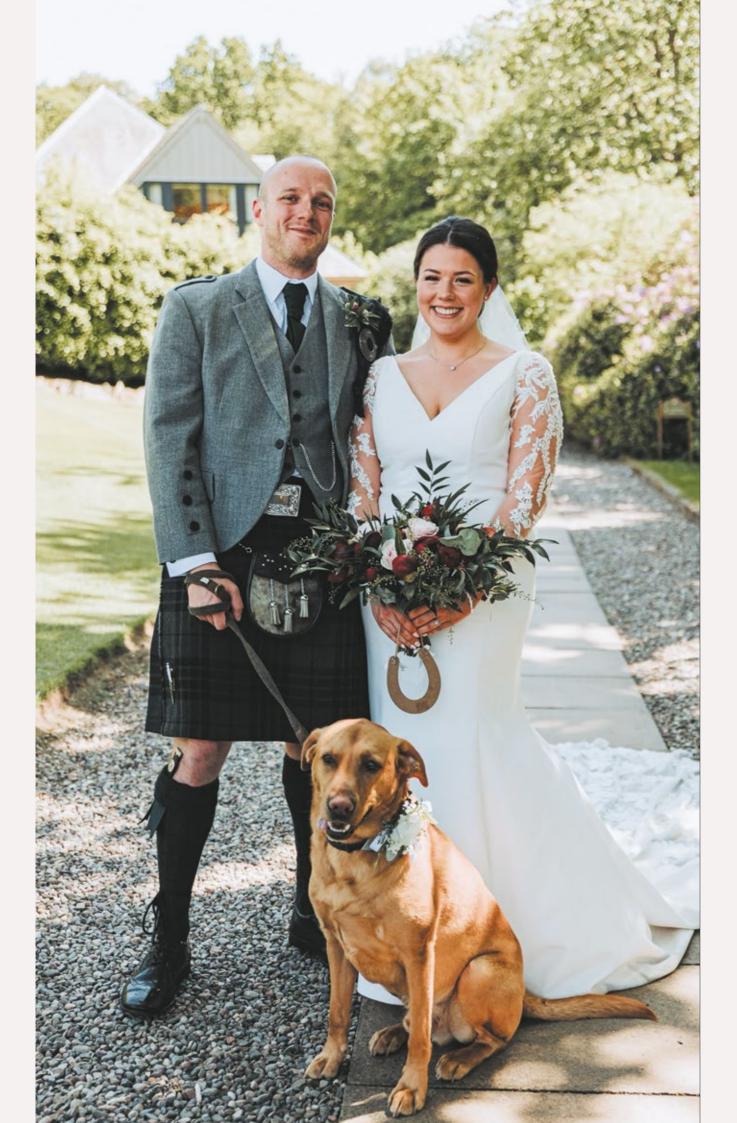


# Kinnoull Package Includes:

Drinks package to include a glass of sparkling wine, a glass of house wine with your wedding breakfast and a glass of sparkling wine for the celebratory toast.

- Chair covers & sash for the wedding breakfast
- A beautifully prepared three-course wedding breakfast
- Tea, coffee and petit fours
- Evening buffet for your day guests of hot rolls
- Wedding breakfast room hire
- Complimentary suite for the Bride & Groom on the night of the wedding.





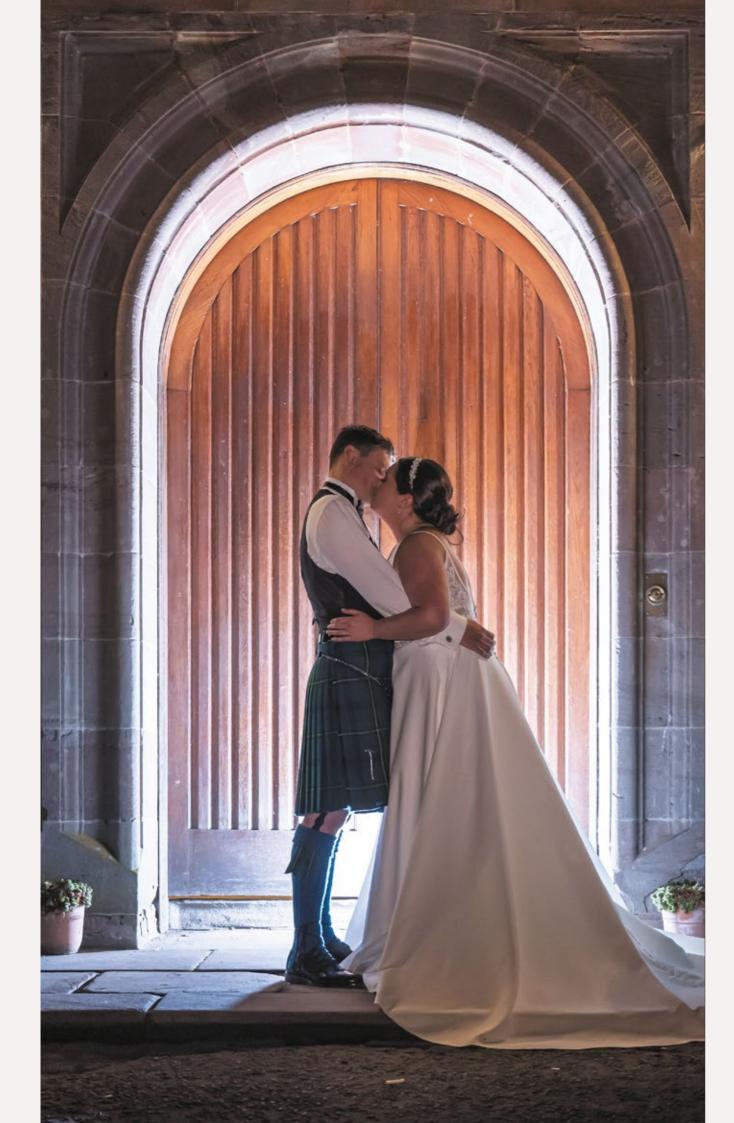




## Murray Package Includes:

Drinks package to include a glass of sparkling wine, a ½ bottle of house wine with your wedding breakfast and a glass of sparkling wine for the celebratory toast

- Chair covers & sash for the wedding breakfast
- Four canapés per person at your drinks reception
- A beautifully prepared three-course wedding breakfast
- Tea, coffee and petit fours
- Evening buffet for your day guests of hot rolls
- Wedding breakfast room hire
- Complimentary suite for the Bride & Groom on the night of the wedding.





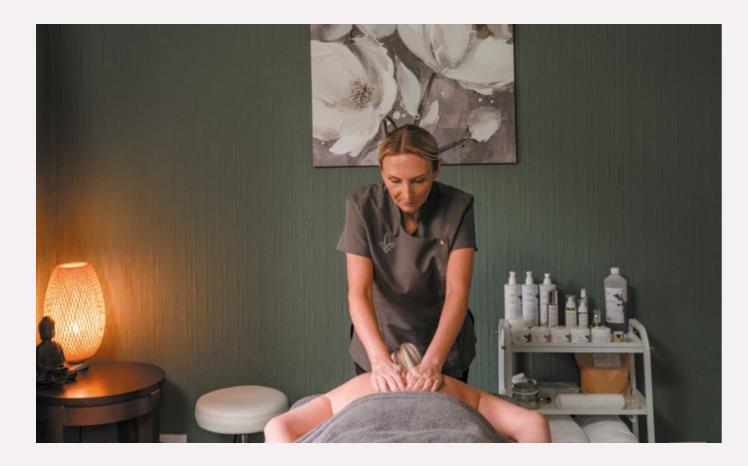
## Lynedoch Package Includes:

Drinks package to include a glass of sparkling wine and a top up at your drinks reception, a ½ bottle of house wine with your wedding breakfast and a glass of sparkling wine for the celebratory toast

- Chair covers & sash for the wedding breakfast
- Floral centre piece & top table arrangement
- Four canapés per person at your drinks reception
- A beautifully prepared three-course wedding breakfast
- Tea, coffee and petit fours
- Evening buffet for your day guests of hot rolls
- Wedding breakfast room hire
- Complimentary suite for the Bride & Groom on the night of the wedding.



# SPA Girls Pamper Day.



The ultimate girls pamper experience at Murrayshall Country Estate. Have exclusive use of our Gate Lodge for a period of 4 hours for you and your friends to have a gossip and a catch up.

**Total Cost per person based on 6 people:** from £114.00

**Total Cost based on 6 people:** from £684.00

Experience a relaxing 60-minute isgha treatment per person with unlimited tea, coffee and juice while you catch up with friends. After your Gate Lodge exclusive use and treatments, you will then have a Prosecco Afternoon Tea in our Barossa Bar. An added extra is a 10% discount on any ishga retail product on the day.

Offer is for a minimum of 6 people and a maximum of 10. Choose from any 60-minute treatment from our treatment list. Available Monday to Friday subject to availability. Weekends will be on request, subject to availability.

### **Example of Day:**

10.00 – 14.00

Arrival, exclusive use of cottage, spa treatments

14.00 - 14.30

Drinks reception (bottle of prosecco)

14.30 – 16.30 Afternoon tea







# Stag & Hen Activities.



Looking for something a bit different to do for your Stag and Hen Parties? Why not experience some exciting and thrilling activities on the grounds of Murrayshall Country Estate. We can customise your day to suit your group, offering exciting activities such as axe throwing, quad biking, archery, and laser clay shooting. Prices start from £70.00 per person for three hours of activities, depending on the options you choose.

Feeling hungry or thirsty afterward? You can add lunch and drinks to your package at our Cairns Bar and Restaurant for the perfect finish to your adventure.

### **Example Itinerary of a Stag/Hen Party:**

10.00 - 11.00

Tea Coffee and Bacon Rolls in our Cairns Restaurant

11.15 – 14.15

Pursuits Activities. Based on a group of 9 people splitting into 3 groups, 3 doing Quads, 3 doing Archery and 3 doing Axe Throwing, then rotating around (3 hours).

14.15

Lunch in Cairns. Pizza and chips, burger and a pint, curry etc.







# Wedding Breakfast Sample Menu

These are menu examples and can be changed to suit your tastes. Please contact your Event Manager for the seasonal wedding breakfast menus.

### Starter

Soup of your choice

Beetroot cured salmon, fennel & cucumber salad, celeriac cream

Chicken liver parfait, toasted brioche, onion marmalade, watercress

Heirloom tomato, watermelon, feta & black olive salad, mint dressing

Twice baked cheese soufflé, smoked haddock & leek cream

### Main

Chicken stuffed with haggis, whisky & grain mustard sauce (gluten free available)

Scotch steak & real ale pie

Braised beef cheek, wild mushrooms, Madeira jus

Grilled seabass fillet, roast peppers, olives & capers, salsa verde

Goats cheese, feta, pea & herb wellington

Salt baked celeriac, walnut & rosemary pesto

All served with fondant potato & steamed vegetables

## Dessert

Heather honey & vanilla crème brûlée, shortbread

Spiced sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate mousse cake, dark cherry compote, sour cherry sorbet

Baked custard tart, lemon mascarpone cream

Caramelised pineapple, rum syrup, coconut ice cream







# Canapé & Evening Buffet Menu

Canapés from £12 per person. Evening buffet from £4.50 per person.

## Canapés Selection

Katsu chicken, spiced mango chutney

Haggis balls, whisky mayo

Crab cakes, bloody mary ketchup

Blue cheese, tomato & smoked paprika pesto, flat bread

Baked new potato, smoked Scottish salmon, caviar

Strawberry cheesecake lollipop

## **Evening Buffet**

Hot rolls Lorne sausage or bacon (vegetarian option available)

Chilli beef tacos

Chicken or lamb kebabs

Macaroni cheese

Stovies

Haggis, neeps & tatties

Chicken satay skewers

All the options are served with tea & coffee.

If additional evening guests are invited to your wedding reception, we recommend that you cater for 90%.

## Extra Special Dining Upgrades.

Please contact your Events Manager for prices.

## **Wedding Breakfast**

Add an additional course to your wedding breakfast, either a soup or sorbet of your choosing.

#### **Cheese Board**

Served as an additional course. Selection of cheeses, artisan biscuits, chutney, grapes & celery.

## **Terrace Evening BBQ**

Pork & chorizo burger

Chicken skewer

Halloumi & pepper kebabs served with pitta bread & bread rolls

Iceberg lettuce salad

Pasta salad



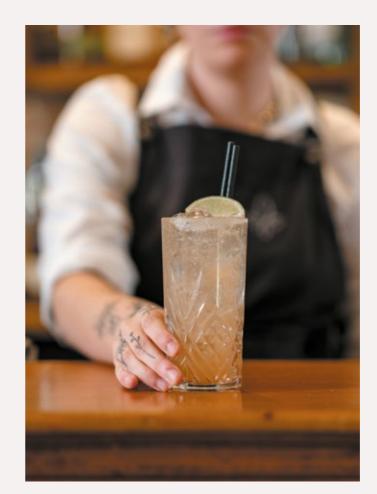




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Showcasing the finest array of Scottish whisky, gin and classic cocktails.



## Upgrade your Drinks Reception.

Please contact your Events Manager for prices.

#### Bubbly bar

Selection of juices & purées, selections of cordials, Chambord & sloe gin, selection of fresh berries

#### **Top up of Prosecco**

Can be upgraded to Champagne

#### **Buckets of beer**

Choice of Heineken, Birra Morretti, Sol, Strongbow

#### Welcome drink for your evening guests

Glass of fizz or bottle of beer

We offer a delightful selection of rooms, each decorated to the highest standard.



Elegant and sophisticated; it's the little details that matter. Be transported into a world of relaxation at Murrayshall. With over 62 bedrooms, suites and luxury pods to choose from, your guests will find the ideal room for their stay.

The Miller Suite, or an equivalent suite, will be allocated to the marital couple on their wedding night on a complimentary basis.





Unique and eco-friendly sanctuary for guests seeking a countryside retreat.





Designed and engineered by Scottish firm, Armadilla, the custom-built units will blend seclusion with luxury, with select pods offering the added indulgence of super-king-sized beds and a private jacuzzi.

The state-of-the-art pods are now available to book from May 2025. Increasing Murrayshall's accommodation capacity by 50%, these pods will cater to a diverse range of guests – offering one-bedroom options perfect for romantic getaways, as well as larger two-bedroom pods ideal for young families and friends looking for both relaxation and adventure in the heart of Scotland.

With industry-leading eco credentials and advanced smart integrated technology, the new pods offer a sustainable expansion to the estate's pristine natural surroundings.





We are here to ensure your special day will be everything you could have imagined. An example running order for the day would be as follows:

13.00 – 13.30	Wedding Ceremony starts. The Bride stands on the left side of Groom during the ceremony, this is to allow his sword arm to be free in order to defend his new wife.
13.30 – 15.00	Drinks and canapé reception. This is the perfect time for photographs.
16.15	Guest take their seat for the wedding breakfast. Bride & Groom piped to their seats.
16.30	Speeches begin. Traditionally given by the Father of the Bride, Groom and Best Man.
17.00 – 19.00	Wedding breakfast.
19.30 – 20.00	Evening guests to arrive.
20.00	Cake cutting and first dance. The first dance is a special moment for the newlyweds to share together.
21.30	Evening buffet.
00.00	Carriages arrive.



