



WEDDINGS AT  
**FORGAN'S**





# LET THE ADVENTURE BEGIN!

Firstly, thank you for choosing Forgan's for your big day. Located in the heart of Broughty Ferry, our lovely venue provides a unique opportunity to combine multiple spaces, from our main restaurant to our outdoor terrace, to create the perfect place for weddings of all shapes and sizes. We love working closely with our couple on their vision for the day, so whilst we provide these sample menus and packages as an option, we are always willing to work with you on something bespoke.

From your very own ice cream stand for guests during photos, to a cake table stacked full with Mitchells bakes and treats, we know how to make it a truly stand-out day for you and your guests.

Forgan's can cater for up to 120 for a sit down meal, and up to 250 for drinks and canapes.

Get in touch today to arrange a show-round with our award-winning team.

If you are looking for something more intimate sized for a smaller wedding party, ask us about our semi-private dining areas for up to 40 guests in Broughty Ferry.

To arrange a show round, please get in touch:  
| Broughty Ferry: 01382 735 870 |

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‘FROM THE MOMENT WE SPOKE TO  
OUR WEDDING CO-ORDINATOR UP  
UNTIL OUR BIG DAY, IT REALLY WAS  
AN AMAZING EXPERIENCE - THE FOOD  
AND DÉCOR WAS OUTSTANDING, SUCH  
A SPECIAL PLACE!’

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# THE DETAILS...

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Weddings at Forgan's are offered on an exclusive use basis, meaning you can be sure of total privacy and undivided attention on the day. This type of hire is subject to a minimum spend\* which is dependent on availability, numbers and date of your wedding.

## ALL FORGAN'S WEDDINGS INCLUDE:

- Use of our main restaurant, bar and both areas in their entirety
- 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
- Personalised cricket board welcome message
- 2am late license
- Complimentary menu tasting for the couple
- Microphone and full PA system
- Forgan's style flowers, greenery and candles
- Master of Ceremony
- Cake stand & knife
- Mitchells as a kids break away space
- Full cash & card bar facilities

*\*The minimum spend is inclusive of all pre-arranged food and drinks packages, a minimum £1500 exclusive venue hire charge, sound engineer (£200 mandatory charge for any entertainment organised), Forgan's style table flowers (£600 where applicable), and a ceremony charge (£500 where applicable). Please note that should the total not meet the minimum spend agreed, any remainder can be used as a bar tab on the night or will be charged as an additional room hire fee. Please note the full balance must be paid 14 days in advance of your wedding date. Entertainment costs are not included in the minimum spend nor is a 5% discretionary service charge. Minimum spends start from £5000 and are quoted for individually based on the time of year and day of the week.*



## RECOMMENDED SUPPLIERS

### MUSIC

*Lestyn Hughes, Piper  
Ciaran Whyte, Folk Singer  
Redcastle, Ceilidh Band*

### PHOTOGRAPHER

*Photography by Emilie Gray - 07468599127*

### CAKE DESIGN

*Julie Scrumptious Cake Design - 07368 316087*

### CELEBRANT

*Julie Murray at Fuze Ceremonies - 07723998248*

### KILT HIRE

*Highland Scene Forfar - 01674677205*

### OCCASION WEAR

*Patricia Forbes - 01382 774132*

### FLORIST

*Wildly Beautiful, Nicola Walker - 07840071550  
wildlybeautiful50@yahoo.com*

### ACCOMMODATION

*Casa Fresca - [www.casafresca.com](http://www.casafresca.com)*



## CHOOSE YOUR NIBBLES...

CHOOSE TWO FROM THE FOLLOWING

### Additional Canapes £3PP

Venison Croquettes  
Siracha Mayo

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Fig and Goat Cheese (v)  
Melba Toast, honey, walnut

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Hot Smoked Salmon  
Dill & Crème Fraiche On A Charcoal Cracker

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Scotch Quail Eggs  
Curried Mayo and Dukkah

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Watermelon, Feta, and Mint  
Skewer

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## EVENING BUFFET

PRICES PER PERSON

Homemade Sausage Rolls	£4.95	Local Artisan Bread, Virgin Olive Oil & Balsamic Vinegar	£4.95
Venison Stovies With Oatcakes	£9.95	Charcuterie Cured Meats Board	£11.95
Vegetarian Antipasto Board	£9.95	Scottish Cheese Board	£9.95
Breakfast Rolls: Bacon, Or Link Sausage	£5.95		

## 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. couples will be sent a link to a drinks brochure 3 months before their big day to select their drinks package.

### FIZZ

Prosecco	£6.75pp
Champagne	£11.95pp

### WINE

*Supplements available according to your selection*

### WHISKY

Whisky Nip	£4.95pp
<i>Glennmorangie 10yr , Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr, Macallan Gold</i>	

### OTHER TIPPLES

Amaretto, Baileys, Tia Maria, Drambuie, Kahlua	£3.95pp
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### COCKTAILS

Limoncello Spritz	£9.50pp
Strawberry Fields	£9.50pp
Vanilla Fizz	£9.50pp
Garden Mojito	£9.50pp
Jam Bramble	£9.50pp
Old Fashioned	£9.50pp
Vanilla Velvet	£9.50pp

### TEA & COFFEE

£4pp

### BOTTLED WATER

£4.95pp

*Still or Sparkling*



## PACKAGE DEALS

FRIDAY-SUNDAY  
MONDAY-THURSDAY

£85  
£75

*(Bespoke packages available, price on request)*

2 x Canapes  
3 Course Wedding Breakfast  
Glass of Prosecco for Toasts  
Half Bottle of Wine



# SAMPLE WEDDING MENU

CHOOSE 2 STARTERS / 1 SORBET / 2 MAINS / 2 DESSERTS

**KIDDERTON ASH GOAT'S CHEESE (V)**  
pomegranate Molasses-Baked Figs and Mint

**TOMATO TARTLET (V)**  
Pesto, Pine Nut Crumbled Feta, Basil Oil

**SALMON FISH CAKES**  
Rocket, Capers and Lime Dressing

**PAN SEARED SCALLOPS**  
Pea Purée, Shoots and Cumin Foam

**SEASON SOUP (V)**  
Artisan Bread and Whipped Salted Butter

**CHICKEN LIVER PARFIT**  
Balsamic Onion Chutney, Melba Toast

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## CHOICE OF SORBET

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**SCOTTISH CHICKEN SUPREME**  
Dauphinoise Potatoes, Tender Stem Broccoli Pan Jus.

**ROAST RUMP OF LAMB**  
Crushed Potatoes, Mint Salsa Verde

**BAKED SALMON EN-CROUTE**  
Leek Soubise, Dill Cream, Potato Pave

**INDIVIDUAL BEEF WELLINGTON**  
*(£10 supplement)*  
Beef Fillet, Mushroom Duxelles, Parma, Puff Pastry,  
Red Wine Jus, Potato Dauphinoise

**RATATOUILLE**  
Pine Nut, Basil Oil

**GLAZED LEMON TART**  
Raspberry Compote and Vanilla Ice Cream

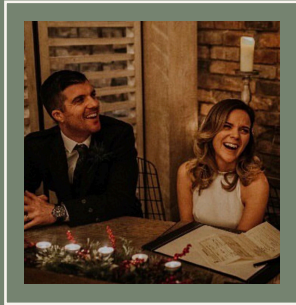
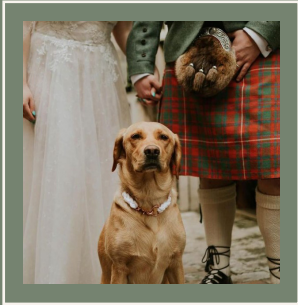
**FORGANS STICKY TOFFEE PUDDING**  
Butterscotch Sauce and Vanilla Ice Cream

**RHUBARB & APPLE TART**  
Spiced Anglaise

**ORANGE AND CHOCOLATE TART**  
Chocolate Soil and Orange Sorbet

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TWO CANAPES & GLASS OF PROSECCO FOR WELCOME RECEPTION, FOUR COURSE  
WEDDING BREAKFAST WITH HALF BOTTLE OF WINE FROM £125 PER PERSON



## COME SAY HELLO...

Please visit our website for more information on our weddings, and give us a call should you wish a chin wag with our wedding co-ordinator (with a cup o' tea of course!)



..... **SAY HELLO** .....

FORGANS.CO.UK /    /FORGANS

Photography featured by Jen Owens Images