

# *Powfoulis*

## Manor Hotel Wedding Packages



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# *Powfoulis Manor Hotel*

The Powfoulis Estates had been in the hands of the Bruce Family since the early 16th Century.



In 1451 Alexander Bruce became the 1st of Stenhouse and Airth by Royal Charter of King James III. In 1512 his Grandson Andrew Bruce received Land Charters to Powfoulis Estates and became the 1st of Powfoulis.

The Powfoulis Estates remained in the hands of the Bruce Family for 10 generations. Over this time several stages of building and development occurred in successive generations. It is probable that the earlier house of Powfoulis was built around 1600 by Sir James Bruce the 3rd of Powfoulis and his wife Dame Margaret Rollox of Duncrab whose initials appear on the Bruce Aisle of the Old Airth Church. Further building was carried out in 1688 by Sir James Bruce the 6th of Powfoulis who succeeded to the

Estates in 1650 when his Father James Bruce was killed in the Battle of Dunbar against Oliver Cromwell. Evidence of this development work can be seen in the pair of gate posts at the northeast corner of the kitchen garden. The north post bears the date 1688, whilst the south post bears the Heraldic Arms of the Bruce family and the word 'Faithful', possibly the first part of the Bruce Motto 'Faithful in Adversity'.



The Coachman's house is also of a similar period, built in the late 17th century Scottish Baronial Style with the Corralled Dovecote Tower and the Crow Stepped Gables.

The Old Parish Statistical Accounts of 1791 makes reference to the Ancient Tower of Powfoulis but no trace of this building remains. James Bruce the 9th of Powfoulis inherited the estates from his uncle at a very early age. In 1820 after his marriage to Ann Bell, indications are he demolished the original earlier house and built the Central Block of the existing Mansion House on the old foundations. On his death in 1845 he was succeeded by his son John Bruce 10th of Powfoulis, but John Bruce never lived at Powfoulis Manor and in 1855 the Estate was sold to William Dawson co-founder

of Carron Works who commissioned Robert Adam to build on the lateral wings of the main building.

The County Directory of 1893/96 shows that William Dawson was succeeded by his Daughter who died without Heir and the Original Estate is now set up under a charitable Trust.

In 1952 the Manor House and its immediate grounds was purchased from the Trust by the late James McAvoy who converted it into the present Hotel. In 1972 the Hotel changed hands within the Family and was run by Jack Barrie and his late wife Patricia until 1997 when Ann and Paul were brought into Partnership and currently run the Hotel.





## FUNCTION – PROCEDURES

The First Step is to make a provisional booking. This does not commit you in any way. The only condition being, we would keep the option open to you, for as long as possible. If during this period we are approached by another party interested in the same date, we would then contact you and ask for a definite decision regarding your option.

Should you favour us with your function we would ask for confirmation with a letter to us, stating the date of your function and the approximate numbers to be catered for together with your deposit.

We will be available to discuss all aspects of your function to ensure we have all the particulars to enable us to make the necessary arrangements. We would therefore appreciate a telephone call to arrange a mutually convenient time and date, so that we can give you our fullest attention.

All prices are Inclusive of Value Added Tax. It must be appreciated however, the prices quoted are current. It is not possible for us to hold these levels indefinitely over extended periods. These prices therefore do not constitute a formal agreement. By necessity we reserve the right to review our prices from time to time as required.

Final numbers must be given into the hotel at least Seven Days prior to your function. In this time we make the necessary provision, purchases and staff arrangements for your numbers. Essentially, the final numbers advised will be charged at our quoted price.

Reduced prices for children must be discussed and arranged during the preliminary meetings otherwise the full quoted price will be chargeable.

A service charge of 10% will be added to the food and beverage elements of our account for functions taking place outside normal hotel working hours.

That is between 2.00pm. 7. 00pm.

All wines and spirits are charged at our Cocktail Bar Prices

It is very much regretted, by reasons of the high percentage commissions levied on us by the Merchant Bankers Charges. We cannot accept Plastic Cards in settlement of any accounts in respect of functions. We will be happy to accept Cash, Personal Cheques, Business Cheques, Bankers Cheques or other means of payment not involving deductible settlement commission charges.

We hope to have the pleasure of looking after you and your guests should we be favoured with this booking for your Wedding Reception.

## FUNCTION – SERVICES

### **Meal Times**

Our A La Carte Dining Room opens for evening business at 7.00 pm. It is therefore much regretted that Reception Meals must be seated no later than 4.00 pm. It is respectfully suggested that Marriage Services be arranged no later than 2.00pm. If this is not possible the Hotel will use every endeavour to reorganise their evening timetable.

### **Menus**

These can be typed by the Hotel, with the appropriate headings etc. i.e. Bride and Grooms name, date of Wedding. Etc

### **Table Plan**

In conjunction with your good self, the Hotel will draw up the necessary table plan to suit your function and can arrange an alphabetical list of guests attending the reception.

### **Music**

Hire of Bands etc. Can be arranged through the Hotel. Quotations will be given on request. It should be pointed out however it would be much cheaper for you to organise this yourself to eliminate handling and VAT charges.

### **Special License**

Application for extended hours to remain open out with normal licensing hours can be arranged if required.

### **Photographer**

The Powfoulis will be happy to organize a photographer on your behalf.

### **Wedding Cakes**

The Hotel will be happy to assist and recommend Wedding Cake suppliers.

### **Floral Decoration**

Can be arranged to suit your personal requirement.

### **Changing Room**

Is available to you for the duration of your Reception, from the evening prior to your Wedding.

### **Red Carpet**

A red carpet is laid for your arrival.

### **Master of Ceremonies**

The Powfoulis will provide for the introduction and announcement of your guests on arrival.

### **Overnight**

Accommodation is available should any of your guests require overnight stays. Reduced Rates are available Fridays, Saturdays evenings.

### **Deposit**

We ask for a deposit of £250.00 at the time of booking your Wedding Reception, to be deducted from the final account. Should the booking be cancelled, the deposit will be refunded if the date can be subsequently rebooked. However, if your function is cancelled within the three months period prior to the reserved date. The Hotel reserves the right to raise a cancellation charge.

## RECEPTION PRICES

<b>Menu Selection ( 1 )</b>	<b>£27.00</b>
<b>Menu Selection ( 2 )</b>	<b>£30.00</b>
<b>Menu Selection ( 3 )</b>	<b>£35.00</b>

**Note:** Minimum - 50 Couverts catered for with all the menus

## Supplementary to Receptions

### Finger - Buffets

Finger Buffet	(1)	served in the evening	<b>£7.50</b>
Finger Buffet	(2)	served in the evening	<b>£9.50</b>
Coffees/Teas		served with Buffets	<b>£1.00</b>

House Wines Red & White	<b>£13.95</b>
Other Beers & Spirits at normal Bar Prices	

Accommodation Rate, En Suite,	
Room Only	<b>£55.00</b>
Full Scottish Breakfast (per person)	<b>£ 8.00</b>
Extra Cot	<b>£ 8.00</b>
Extra 'Z' Bed	<b>£ 10.00</b>

## Incidental Expenses Inclusive of

Private Function Room set up, Red Carpet, Master of Ceremonies,  
 Use of Cake Knife and Stand, Setting up, Cutting and Serving of Wedding Cake  
 Retention of Function Suite for Dancing & Clearing up of Confetti  
 Provision of Changing Room for Bride & Groom  
**£250.00**

In House Marriage Ceremonies - Adam Suite  
**£250.00**

All the above prices are Inclusive of Value Added Tax

## RECEPTIONS

### 4 COURSE - TWO CHOICE - MENU SELECTION ( 1 )

#### YOU MAY CHOOSE

For Starters :- You may Choose Two Starters and a Fruit Juice  
For Soups :- You may Choose a Cream and a Broth Type Soup  
Main Course :- You may Choose Two Hot Dishes and a Cold Salad Dish

#### Example of Menu Selection 1

Fresh Salmon and Prawn Goblet  
Pate Maison with Port Jelly  
Chilled Fruit Juice  
\*\*\*

Leek and Potato Soup  
Cream of Chicken and Mushroom  
\*\*\*

Home Made Beef Steak Pie  
Roast Spring Chicken with Trimmings

Cold Buffet :- Selection of Cold Cuts with Salad  
Seasonal Vegetables - New Boiled and Oven Roast Potatoes  
\*\*\*

Fresh Fruit Salad  
Blackcurrant Cheese Cake  
\*\*\*  
Coffee

#### STARTERS

Melon and Citrus Fruit  
Melon and Prawn Goblet  
Pate Maison with Port Jelly  
Fresh Salmon & Prawn Goblet

#### MAIN COURSES

Home Made Beef Steak Pie  
Roast Beef & Yorkshire Pudding  
Supreme of Chicken Nordaise  
Roast Spring Chicken & Trimmings

#### SOUPS

Cream of Chicken & Mushroom  
Leek & Potato  
Green Pea & Ham  
Clear Chicken Noodle with Pasta  
Cream of Tomato  
Lentil Broth

#### SWEET

Chocolate Gateaux with Fresh Cream  
Fresh Fruit Salad  
Fruits of the Forrest Cheese Cake  
Trio of Chocolate Torte  
Chocolate Junk Yard  
Raspberry Pavlova

**COLD BUFFET : - Selection of Cold Meats with Salads**

## RECEPTIONS

### 4 COURSE - THREE CHOICE - MENU SELECTION ( 2 )

#### YOU MAY CHOOSE

- For Starters : - You may choose Three Starters and a Fruit Juice  
For Soups : - You may choose a Cream and a Broth Type Soup  
Main Course : - You may choose Three Hot Dish and a Cold Salad Dish  
For Sweets : - You may choose Two Sweets

#### Example of Menu Selection 2

Fresh Salmon & Prawn Cocktail  
Melon Majestic - Mango Sorbet & Ginger  
Pate Maison with Port Jelly  
Chilled Fruit Juice

\*\*\*

Minestrone Soup  
Cream of Tomato

\*\*\*

Grilled Entrecote Steak - Garni  
Poached Scottish Salmon Fillet with Parsley Cream Sauce  
Sautéed Supreme of Chicken Nordaise

Cold Buffet : - Selection of Cold Cuts with Salads  
Seasonal Vegetables - New Boiled and Oven Roast Potatoes

\*\*\*

Black Forrest Gateaux with Fresh Cream  
Raspberry Pavlova

\*\*\*

Coffee

#### STARTERS

Melon Majestic & Mango Sorbet  
Melon and Prawn Goblet  
Pate Maison with Port Jelly  
Fresh Salmon & Prawn Cocktail

#### MAIN COURSES

Grilled Entrecote Steak – Garni  
Pan Fried Sirloin Steak - Balmoral Sc.  
Roast Spring Chicken with Cippolattas  
Poached Salmon Fillet - Choice of Sauces  
Sautéed Supreme of Chicken Nordaise

#### SOUPS

Cream of Tomato & Roasted Pepper  
Leek & Potato  
Minestrone Soup  
Lentil Broth  
Cream of Chix & Mushrooms  
Cream of Broccoli & Cauliflower

#### SWEETS

Chocolate Gateaux with Fresh Cream  
Fresh Fruit Salad  
Fruits of the Forrest Cheese Cake  
Chocolate Junk Yard  
Carmel Apple Pie  
Chocolate Porfiteroll Torte

## RECEPTIONS

### 4 COURSE - THREE CHOICE - MENU SELECTION ( 3 )

#### YOU MAY CHOOSE

- For Starters : - You may choose Three Starters and a Fruit Juice  
For Soups : - You may choose a Cream and a Broth Type Soup  
Main Course : - You may choose Three Hot Dish and a Cold Salad Dish  
For Sweets : - You may choose Three Sweets

#### Example of Menu Selection 3

Smoked Salmon and Prawn Cornets

Melon Majestic - Mango Sorbet

Pate Maison with Port Jelly

Chilled Fruit Juice

\*\*\*

Minestrone Soup

Cream of Asparagus

\*\*\*

Grilled Entrecote Steak - Garni

Poached Scottish Salmon Fillet with Parsley Cream Sauce

Honey Roast Duckling with Orange and Cinnamon Sauce

Cold Buffet : - Selection of Cold Cuts with Salads

Seasonal Vegetables - New Boiled and Oven Roast Potatoes

\*\*\*

Fruits of The Forrest Cheese Cake with Fresh Cream

Raspberry Pavlova

\*\*\*

Coffee

#### STARTERS (Select any 3)

Melon Majestic-Mango Sorbet  
Prawn Cocktail Marie Rose  
Pate Maison with Port Jelly  
Smoked Salmon & Prawn Cornets  
Melon Parma Ham

#### SOUPS (Select any 2)

Cream of Carrot & Coriander  
Leek & Potato  
Minestrone Soup  
Lentil Broth  
Cream of Chix & Mushrooms  
Cream of Broccoli & Cauliflower

#### MAIN COURSES (Select any 3)

Grilled Entrecote Steak - Garni  
Pan Fried Sirloin Steak - Balmoral Sc.  
Honey Roast Duckling with Orange Sauce  
Poached Salmon Fillet - Choice of Sauces  
Sautéed Supreme of Chicken Nordaise

#### SWEETS (Select any 3)

Chocolate Gateaux with Fresh Cream  
Fresh Fruit Salad  
Fruits of the Forrest Cheese Cake  
Chocolate Junk Yard  
Carmel Apple Pie  
Chocolate Porfiteroll Torte



**STAND - UP FINGER BUFFETS**  
**SUPPLIMENTARY TO RECEPTIONS**

**Finger Buffet (1)**

Cocktail Pies  
Cocktail Sausage Rolls  
White & Brown Bread Sandwiches  
Quiche Lorraine

**Price £7.50**

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**Finger Buffet (2)**

Pizza Slices  
Cocktail Pies  
Cocktail Sausage Rolls  
White & Brown Bread Sandwiches  
Barbequed Chicken wings & Drumsticks  
**Quiche Lorraine**

**Price £9.50**

\*\*\*

**Coffees, Teas and other Beverages are extra to the above Prices**

**These are our recommended Finger buffets, however other Buffets can be arranged to suit your own Particular requirements.**