



CROSSBASKET

CASTLE & ESTATE

★★★★★

Part of the ICMI Collection

I would firstly like to congratulate you on your engagement and take this opportunity to thank you for your interest in Crossbasket Castle as the potential venue for this most important day.

A luxurious affair, Crossbasket offers the perfect backdrop for an unforgettable wedding experience for you and your guests. Complete with a four-storey private bridal tower and an array of opulent public rooms including a Grand Roosevelt Ballroom with space enough to welcome over 250 people, Crossbasket Castle promises a truly magical experience.

The spectacular 16th century tower and 18th century castle is tucked away on the outskirts of the bustling city of Glasgow overlooking the stunning waterfalls on the River Calder, transporting you to the tranquillity and beauty of a vast country estate.

Rescued from ruin in 2011, this five-star luxury hotel features the latest contemporary fine-dining restaurant from the Roux culinary dynasty.

Crossbasket Castle and grounds can be available for an intimate occasion or exclusively yours. This will ensure complete privacy and give you and your guests' uninterrupted access to the grounds and public areas throughout your stay.

Crossbasket Castle is a luxury hotel with 9 bedrooms split into 4 categories, Small Double, Large Double, Junior Suite and Suite; all our room layouts are available to view on our website. Our 2 bedroomed period Gate Lodge, located at the entrance to our estate is perfect for families and friends and features a master bedroom with ensuite, sauna and steam room, terrace with hot tub, second bedroom, family bathroom, living room with dining area and fully functioning kitchen.

The magnificent castle, manicured gardens and marvellous location makes Crossbasket a truly beautiful setting for a wedding. The castle provides an impressive backdrop to your celebration with versatile facilities that will make your wedding day a joy for you and every one of your guests.



Party of up to 5 Guests

You can be married in the ground floor of the Lindsay Tower, with drinks and an intimate wedding breakfast in the Lindsay Tower Suite or Baillie Room. This is the oldest part of the Castle built in the 16th Century, originally to improve its defensive position. It has been recreated as a fabulous and romantic 4 storey suite served by a sweeping spiral staircase; perfect for the Bride and Groom.

Room Hire from £610.00 inclusive of overnight accommodation in the Lindsay Tower for the newlyweds.

Party of 6 to 50 Guests

You can be married in the James Little Hall, followed by drinks in the Ground floor of the Castle and an intimate wedding breakfast in the Stewart Room overlooking the front lawn or the exquisite Baillie Room, seated on five rounds tables of 10 guests. This option is ideal for the smaller wedding party looking to have an intimate ceremony followed by an exquisite meal created especially for you.

A room hire fee would apply of £1500 excluding food and drinks.

If you would like to add the use of the Roosevelt Grand Hall for a party after dinner, onto your package to give you and your guests uninterrupted access to the grounds, exclusive use of the Castle would have to be taken.





Party of more than 60 people

You can be married in the James Little Hall, followed by drinks and canapes. Your wedding breakfast is served in the beautiful Roosevelt Grand Hall overlooking the River Calder.

Crossbasket Castle is required to be taken on an exclusive use basis for these numbers. This will ensure complete privacy and give you and your guests' uninterrupted access to the grounds throughout your stay, perfect for photographs against the backdrop of the river.

One Night Exclusive Use Only

- Sunday – Thursday £6,300, £6,500 (2022 price) £6,800 (2023 price)
- Friday & Saturday £7,300, £7,600 (2022 price), £7,900 (2023 price)

Two Night Exclusive Use Only

- Sunday – Thursday £15,500, £16,000 (2022 price), £16,500 (2023 price)
- Friday & Saturday £16,500, £17,500 (2022 price), £18,000 (2023 price)

The exclusive use rate is based on overnight accommodation in 9 traditional bedrooms in the Castle for up to 18 people on a bed and breakfast basis, all public rooms and Castle grounds. The exclusive use charge does not include food and drink, this is extra.

Our period Gate Lodge, located at the entrance to the Crossbasket Estate, is also available for your guests. The master bedroom features an ensuite sauna and stream room, with French doors leading to the terrace and hot tub. Second bedroom with family bathroom, lounge with dining area, and fully functioning kitchen makes the idea space for families and friends. Not included in our exclusive use fee, but bookable for extra space on our best available rates.

A minimum of 100 day guests are required to take the Castle on an exclusive use basis. Should you wish exclusive use, and your guests list is less than 100 people, a supplement will apply.

The Ceremony

A marriage ceremony at Crossbasket is a very special experience. We are very fortunate to have a range of beautiful spacious rooms to choose from; the gold leafed Ballie Room, the exquisite Stewart Room with its lovely bay window overlooking the beautiful gardens or our newest addition, the James Little Hall. Invite your chosen florist to design floral displays to complement your bridal bouquet and organise music to suit your taste together with the historical décor, paintings and antiques, the setting could not be more romantic.

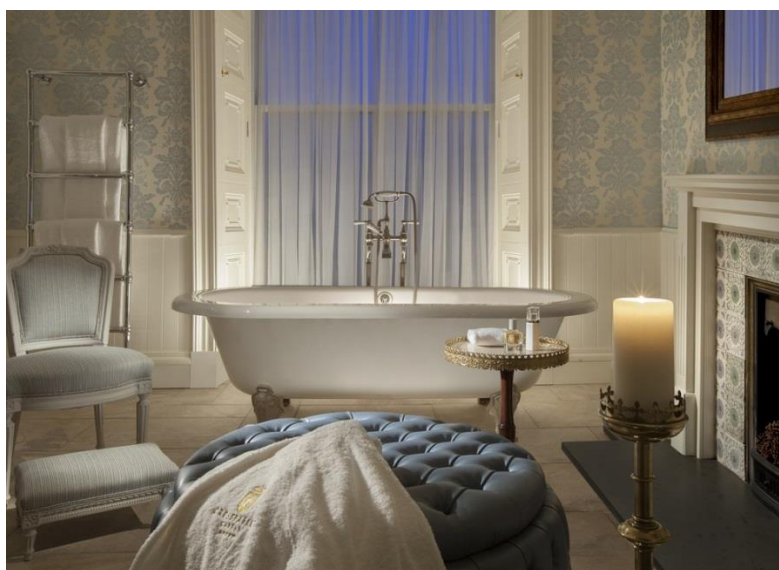


Bedrooms

Nine breath-taking ensuite bedrooms each decorated in a period style and named in honour of a historical custodian of this magnificent Castle. Every bedroom is finished with stunning period window and bed dressings and complemented with original antique furniture and luxuriously oversized beds.

Each ensuite bathroom is individually crafted to provide an intimate area with soft lighting. The rooms are fully equipped with audio and video for your enjoyment.

- Ornate and luxurious period style beds
- Original antique chandeliers
- Magnificent views of the grounds and river
- Large and spacious with many including a lounge area for your further relaxation
- Full length mirrors for making sure the fine details are just right





The Wedding Breakfast

Guests are able to enjoy a dining experience where the superb cuisine is overseen by Chef Albert Roux, OBE, KFO and Michel Roux Jnr, leading members of the famous cooking dynasty behind such establishments as Le Gavroche, which was the first ever restaurant in the UK to be awarded 3 Michelin Stars.

Sample menus can be found on our website www.crossbasketcastle.com for the main restaurant which opens Wednesday to Sunday inclusive for lunch and dinner, and 7 days a week for afternoon tea. Advance bookings are required. Saturdays are very scarce, due to weddings having the Castle reserved exclusively.

Below is our current seasonal Wedding Menu selector for your perusal; you are required to choose a set menu for you and your guests to enjoy on the big day (one starter, one intermediate, one main course and one dessert). We are also happy to cater for dietary requirements and would ask that you advise of these during your final details process.

Our signature dishes are favourite which are always requested and will make a statement on your wedding day.

Our signature dishes are clearly marked (SD) as are our Vegetarian (V) and Vegan (VE) options.



Canape Menu

Meat

Curried Chicken and Avocado Tortilla
Date and Bacon Roll
Braised Ham Hock Bonbon, Apple Mayonnaise
Haggis Scotch Egg
Mini Beef Burger with Mull Cheddar Cheese
Sausage Roll, Sweet Mustard
Duck Pastilla with Plum Puree

Fish

Fish Goujon, Potato Crisp, Tartare Sauce
Loch Fyne Smoked Salmon and Crème Fraiche Roll
Curried Smoked Haddock, Leek Bonbon
Smoked Mackerel Rillette, Pickled Cucumber
Prawn Satay, Sweet Chili Sauce
Potato Skin Kipper Pate

Vegetarian

Choux Bun filled with Cheddar Cheese
Caramelized Onion Tart with Tapenade
Strawberry Gazpacho
Pickled Beetroot, Clowdie Brioche Toast
Leek, Mushroom and Cheese Quiche
Tomato and Mozzarella with Basil
Baby Baked Potato, Crowdie, Caviar
Crispy Golden Cross Goats Cheese, Quince Jelly, Candied Walnut

£3.40 per canape

2022 £3.70 per canape

2023 £4.00 per canape

We would recommend 4 canapes per person during the drinks reception

Albert & Michel Roux Jr

CROSSBASKET CASTLE

4 Course Wedding Breakfast Menu

£76 per person

2022 - £81 per person

2023 - £86 per person

Spring Menu (March, April and May)

Starters:

Charred Cured and Lightly Smoked Salmon, Zephyr of Crème Fraiche Pickled Cucumber and Granité, Sea Herbs

Asian Duck with Soy Pearls, Wasabi Mayo and Vegetable Spring Roll

Pork Cheek, Brawn and Tarbais Beans Ballotine, Sauce Gribiche, Heritage Carrot, Parsley Vinaigrette

Castelfranco Salad, Scottish Majestic Bleu Potato and Pumpkin, Spiced Bread Cream, Pink Pomelo **VE**

Chicory Marmalade Tart with Pear Salad and Deep-Fried Blue Cheese **V**

English Asparagus, Hen Egg, Feta Cheese, Smoked Aubergine Purée, Truffle Dressing **V**

Intermediate:

Cullen Skink, Smoked Haddock, Baby Potatoes

Roast Seabream, Squid Ink Risotto, Red Pepper Piperade

Rabbit and Leek Turnover with Homemade Piccalilli

Broad Bean and Ricotta Risotto with Basil Oil **V**

Velouté of Cauliflower, Wild Mushroom Jalousie, Granny Smith Apple and Cep Oil **V**

Main Course:

Scottish Beef Sirloin, Red Onion Marmalade, Pommes Anna, Stem Broccoli and Béarnaise Sauce

Guinea Fowl, Morels and Salsify Pie, Hispi Cabbage and Crispy Dry Cured Bacon

Borders Lamb Cannon, 36-hour Lamb Belly, Smoked Aubergine, Yoghurt with Confit Onions, Honey Garlic Sauce

Pan Fried Cod with Garden Peas and Rocket Soup, Crispy Pancetta and Parsley Pesto

Spelt Risotto with Watercress, Asparagus, Portobello Mushroom, Spenwood Cheese **V**

Thyme Roasted Butternut Squash, Wild Mushrooms, Almond Cream Open Lasagne **VE**

Dessert:

Chocolate Brownie, Popcorn, Katy Rodgers Crème Fraiche Ice-Cream

Mango Panna Cotta & Coconut Macaron

Banoffee Parfait, Caramelised Banana, Peanut Brittle

Victoria Pineapple Carpaccio, Coconut and Lime Custard, Lime Syrup, Coconut Granola **VE**

Munster with Sauerkraut, Toasted Caraway Seed Vinaigrette, Toasted Caraway Country Loaf

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker

Albert & Michel Roux Jr

CROSSBASKET CASTLE

Summer Menu *(June, July, August until mid-September)*

Starters:

Flame Grilled Mackerel, Chestnut Flower Honey Vinaigrette, Aubergine and Yuzu

Smoked Seatrout, Avocado Mousse and Black Sesame with Rye Bread

Pork Cheek, Brawn and Tarbais Beans Ballotine, Sauce Gribiche, Heritage Carrot, Parsley Vinaigrette

Serrano Ham, Honey Peach, Savoury Tuille and Goats Curd

Quinoa, Butternut Squash, Radish, Pomegranate and Watercress Salad, Citrus Vinaigrette, Spiced Crusted Aubergine and Seeded Granola **VE**

Heritage Baby Beetroots, Burrata, Onion Cream, Toasted Seeds **V**

Intermediate:

Fillet of Sea Bream, Cumin Ratatouille, Saffron Fish Broth, New Potato, Sauce Rouille

Warm Cockle, Clam and Potato Salad

Rabbit and Leek Turnover with Homemade Piccalilli

Wild Mushroom Risotto, Fresh Goats Curd, Aged Gouda **V**

Soup Cold:

Almond Gazpacho, Pickled Peach, Cucumber, Kohlrabi, Radish and Toasted Almond **V**

Chilled Tomato and Strawberry Gazpacho, Watermelon, Feta and Black Olive Powder **V**

Main Course:

Aged Scottish Beef Sirloin, Confit Onion, Smoked Mash Potato and Heritage Carrot

Borders Lamb Cannon, 36-hour Lamb Belly, Smoked Aubergine, Yoghurt with Confit Onions, Honey Garlic Sauce

Scottish Pork Loin and Belly with Quince Gel, Buttered Savoy Cabbage, Samphire, Mustard Sauce

Free Range Chicken Breast, Courgette Spaghetti, Tomato Confit, Roasted Sweetcorn and Madeira Sauce

Sea Bass with Prawn Tortellini, Fennel Puree, Buttered Baby Leeks Mushrooms with a White Wine Sauce

Thyme Roasted Butternut Squash, Wild Mushrooms, Almond Cream Open Lasagne **VE**

Dessert:

Macerated Scottish Strawberries, Strawberry and Verbena Soup, Mascarpone Ice Cream

White Peach Poached with Lemon Verbena, Pink Champagne Sorbet **VE**

Black Forest Dome, Cherry Gel, Pistachio Crumble

Classic Millefeuille with Fresh Raspberry, Raspberry Coulis

Victoria Pineapple Carpaccio, Coconut and Lime Custard, Lime Syrup, Coconut Granola **VE**

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker



Winter Menu *(Mid-September, October, November, December, January and February)*

Starters:

Balik Salmon, Caviar, Potato Blini, Chives, Bergamot and Shiso Cress

Pork Cheek, Brawn and Tarbais Beans Ballotine, Sauce Gribiche, Heritage Carrot, Parsley Vinaigrette

Terrine of Confit Chicken, Leek and A'gen Prunes, Puffed Rice

Wild Mushroom Orzo with Soy Jelly, King Oyster Mushroom and Parsley Mayonnaise **V**

Castelfranco Salad, Scottish Majestic Bleu Potato and Pumpkin, Spiced Bread Cream, Pink Pomelo **VE**

Intermediate:

Roast Seabream, Squid Ink Risotto, Red Pepper Piperade

Fillet of North Sea Cod, Mussel Chowder, Saffron Potatoes

Herb Gnocchi, Pine Nut Pesto, Ricotta **V**

White Onion Crème Soup, Ham Croquette, Dijon Cream

Baked Potato and Leek Soup with Norfolk Chicken and Chive Cigar

Cauliflower Velouté, Isle of Mull Cheddar Beignets

Main Course:

Slow Cooked West Country Ox Cheek, Wild Mushroom Suet Pudding and Smoked Lardons

Black Treacle Marinated Shin of Beef and Roasted Rib Eye of Beef, Charred Corn, Miso Aubergine Purée, Mushroom Popcorn, Pak Choy, Ginger and Soy Dressing

Cornfed Chicken Breast, Creamed Potatoes, Chargrilled Leeks, Pine Nuts and Thyme Jus

Loin of Borders Lamb with a Tarragon Crust, Flageolet Beans, Black Garlic

Scottish Pork Loin and Belly with Quince Gel, Buttered Savoy Cabbage, Samphire, Mustard Sauce

Bubble and Squeak Risotto with Roast Potato Crumbed Egg **V**

Thyme Roasted Butternut Squash, Wild Mushrooms, Almond Cream Open Lasagne **VE**

Dessert:

Apple Pie with Walnut Ice Cream

Sticky Toffee Pudding, Vanilla Ice-Cream

Chocolate Brownie, Popcorn, Katy Rodgers Crème Fraiche Ice Cream

Victoria Pineapple Carpaccio, Coconut and Lime Custard, Lime Syrup, Coconut Granola **VE**

Munster with Sauerkraut, Toasted Caraway Seed Vinaigrette, Toasted Caraway Country Loaf

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker



Upgraded 4 Course Wedding Breakfast Menu

£97 per person

2022 - £105 per person

2023 - £110 per person

Straight from the cookbooks for the Roux Dynasty, packed with flavour and always a favourite in our dining room, our signature dishes are available to add to your wedding menu to make a bold statement for everyone to enjoy and talk about.

Our signature dishes are clearly marked (SD) as are our Vegetarian (V) and Vegan (VE) options.

Starter:

Balvenie Chez Roux Salmon, West Coast White Crab, Chives, Lemon Dressing **(SD)**

Marinated Octopus, Carrot Puree, Purple Carrots and Chorizo

Smoked Ricotta with Heritage Beetroots, Braised Fennel, Chargrilled Artichokes, Warm Apple and Sage Vinaigrette **V**

12 Month Cecina Premium Reserve Cured Beef Carpaccio, Tête de Moines, Artichokes, Shimeji Mushroom, Porcini Cream

Intermediate

Poached Lemon Sole, Buttered Spinach, Sauce Veronique **(SD)**

Grilled Red Mullet on Pea and Tomato Risotto

Warm Scallop Tart, Tomato Fondue, Fresh Herbs and Beurre Blanc

Royale of Sea Urchin, Celeriac Bouillon, Nori Rice Cracker

Main

Fillet of Highland Beef Bourguignon, Pomme Puree, Smoked Bacon, Roasted Seasonal Vegetables **(SD)**

Maple-Cured Loin of Highland Venison, Ragout, Pecan Crusted Butternut Squash, Pommes Dauphine and Sage

Stone Bass Fillet, Potted Shrimps, Roasted Cauliflower

Gigha Halibut, New Potatoes, Sea Vegetables, Kombu Butter Sauce

Monkfish Tail, Tomato and Lobster Sauce, Horseradish, Confit Leek and Turnips

Truffle Polenta, Spenwood Cheese, Baby Artichoke, Sprouting Broccoli, Roasted Carrot **V**

Dessert

Albert Roux's Lemon Tart, Raspberry Sorbet **(SD)**

Valrhona Dark Chocolate Mousse, Griottine Cherry, Almond Ice-Cream

Vanilla and Tonka Bean Poached Conference Pear, Arlette, Salted Caramel Ice Cream

Cheese plate personally selected by Albert and Michel Roux Jnr **(SD)**

Baron Bigod Camembert from Suffolk with Truffled Cream Cheese, Quince Jelly, Crisp Bread



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Children's Menu 3 Course Options

Tomato Soup with Cheese Toasty
Melon with Seasonal Berries

Roast Free-Range Chicken with Broccoli and Mashed Potato
Battered Cod with Chips and Mushy Peas

Sticky Toffee Pudding with Vanilla Ice Cream
Profiteroles, Hot Chocolate Sauce

£22.00

£24.00 – 2022

£26.00 - 2023



Evening Buffet Menu

Served midway through your evening's entertainment with your wedding cake which has been carved by our Pastry Chef.

Tea and Coffee can be added for a portion of your guests to any buffet menu for £2.50.

£15.00

£15.50 – 2022

£16.00 - 2023

Buttered Bacon Rolls

Vegetable Spring Rolls and Sweet Chilli Sauce

Assortment of Sandwiches

£18.00

£18.50 – 2022

£19.00 - 2023

Isle of Mull Cheddar Pizza Slices

Peelham Farm Pork Pies

Hotdogs with Ketchup and Mustard

£20.00

£22.00 – 2022

£23.00 - 2023

Lamb and Haggis Stovies

Beef Cheek and Potato Pasties

Sausage Rolls

£25.00

£26.00 – 2022

£27.00 - 2023

British Cheeseboard with Oatcakes, Grapes and Chutney

Charcuterie and Pate Platter with Pickles



CROSSBASKET
CASTLE

Banqueting Wine List

	Price (2021) (£)
Sparkling Wine & Champagne	
Prosecco Frizzante Ca'Di Alte DOCG Veneto It. NV	35.00
Crement de Loire Brut France NV	36.50
Prosecco Superiore Ca'Morlin DOCG Asolo Veneto It. NV	44.50
Ayala Brut Majeur Champagne France NV	89.00
Chapel Down Brut Kent NV	87.00
Albert Roux Champagne (Lenoble) Grand Cru Blanc de Blancs NV	90.50
Bollinger Speciale Cuvee Champagne Fr. NV	132.00
Sparkling Wine and Champagne Rose	
Rosato Spumante Ca'Morlin Veneto It. NV	35.50
Albert Roux Rose (Lenoble) Champagne NV	92.50
White Wine	
Ochagavia 1851 Reserve Chardonnay Chile 2014	27.00
Brume di Monte, Pinot Grigo, Italy 2017	28.00
Liberty Chenin Blanc S.A. 2018	36.50
Sauvignon Blanc Excelsior Western Cape Robertson S.A. 2014	28.00
Les Vignes de M. Roux & M.Chapoutier Cotes du Roussillon Fr. 2014	40.00
Pinot Blanc Leon Beyer Alsace Fr. 2012	36.50
Vondeling Babiana Paarl South Africa 2010	37.50
Gavi di Gavi DOCG Olim Bauda Piemonte It. 2014	41.50
Tinpot Hut Sauvignon Blanc, Malbournh NZ 2017	43.50
Sancerre Alain Girard Loire France 2014	48.00
Chablis St Martin Domaine Laroche Burgundy Fr. 2014	49.00
Domaine Gavoty Cuvee Clarendon Cotes de Provence Fr. 2014	57.00
Pouilly Fuisse Chateau de Chaintre Burgundy Fr. 2013	65.00
Rosé Wine	
Domaine Montrose Rose IGP Cotes de Thongue 2014	27.00
Domaine Gavoty Cuvee Clarendon Rose Cotes de Provence 2014	42.00



Red Wine

Montepulciano d'Abruzzo Samael Poggio Anima It. 2014	27.00
Nero d'Avola Cento Cavalli Trapani Sicily It.2014	28.00
Rioja Crianza Domino Alto Spain 2009	28.00
"I Muri" Negroamaro Vigneti del Salento Puglia It. 2013	32.00
"I Muri" Primitivo Vigneti del Salento Puglia It. 2014	32.00
Vignes de M.Roux & M. Chapoutier Cotes du Roussillon Fr. 2014	44.00
Barbera d'Asti DOCG "La Villa" Olim Bauda Piemont It. 2014	40.00
Vondeling Erica Shiraz Paarl South Africa 2009	42.00
Rioja Reserva Dominio Alto Spain 2005	40.00
La Tour de Gatines AOP Duches d'Uzes Fr.2014	36.00
Domaine Gavoty Cuvee Clarendon Cotes de Provence Fr.2011	60.00
Chateauneuf du Pape Chateau Mont Redon Rhone Fr. 2011	69.00
B de Biac 1ere Cote de Bordeaux Fr. 2011	73.00
Palliser Estate Great Paloma, Pinot Noir, Marborough NZ 2016	102.00
Chateau Cantenac Brown 3eme C.C.Margaux Bordeaux Fr. 2009	166.00

Sweet Wine

Moscato d'Asti DOCG Centive Olim Bauda Piemont It. 2014	33.00
Coteaux du Layon Chaume Domaine des Forges Loire Fr. 2013	42.00
Carmes de Rieussec Sauternes Bordeaux Fr. 2011	63.00
Muscat de Rivesaltes Cazes Cotes du Roussillon Fr.2010	64.00

Our wine list is revised annually and is subject to change, above is 2021 options and costs



Recommended Suppliers

We have excellent contacts and links with local suppliers whose services we feel confident to recommend and who know the castle intimately.

Ceremony Officials

Humanist Service	www.humanist-ceremonies.org www.yourserviceinScotland.co.uk
Alan Barr – Humanist	alan.barr.ihc@gmail.com or 07595 155 956
Rev. Sarah Ross	www.Blantyreoldparish.org.uk

Photography and Videographer

Paula Veverka	www.paulaveverka.co.uk
Ramsden Photography	www.ramsdenphotography.co.uk
Piece of Time Media	www.pieceoftimemedia.com
Ultimate Moments	www.ultimatemomentsvideography.co.uk
RPL Weddings Ltd	www.rplweddings.com

Wedding Design and AV

Purple Willow	www.purplewillowweddings.co.uk
Supernova Wedding Design	www.supernovaweddingdesign.co.uk
Blue Parrot	www.blueparrotcompany.net

Florist

The Glitter Garden (Hotel Florist)	0141 647 2538
Posies and Pots	www.posiesandpots.co.uk
Days of Dahlia	www.daysofdahlia.com

Wedding Cake

Suzanne Esper	www.suzanneespercakes.com
Rosewood Cakes	www.rosewoodcakes.com
The Little Cake Parlour	www.littlecakeparlour.com

Wedding Cars and Coaches

MET Wedding Cars	www.metweddingcars.co.uk
Enchanted Limousines	www.enchanted-limousines.co.uk
Gayles Bridal Cars	www.gaylesbridalcars.co.uk
Littles Chauffeur Hire	www.littles.co.uk
Parks of Hamilton	www.parksofhamilton.co.uk
Doigs of Glasgow	www.doigs.com

Favours and Stationery

Chocolate Blanc	www.chocolatblanc.co.uk
Combossa	www.combossa.co.uk

Music & Entertainment

Harpist	mairijo_campbell@yahoo.co.uk
Diamond Discos	www.diamond-discos.co.uk
Arkleston Piping	www.arklestonpiping.co.uk
21CC Fireworks	www.21ccgroup.com
Bygone Photo Booth	www.bygonephotobooth.co.uk
Bands	www.hireaband.co.uk
Capella String Quartet	www.Capellastringquartet.com
Piping Services Scotland	www.pipingservices.com

Childcare

Little Royals	www.littleroyalschildcare.co.uk
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Misc

The Wedding Speech Wizard	www.russellwalkertraining.com
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Conditions of Booking

For weddings of above 60 people Crossbasket Castle is required to be taken on an exclusive use basis. This will ensure complete privacy and give you and your guests uninterrupted access to all 8 bedrooms, the Lindsay Tower, public areas and grounds throughout your stay, perfect for photographs against the backdrop of the river Calder.

Provisional dates can be held for 14 days, then a £1,000 deposit is required. The balance of one-night exclusive use is then due 4 weeks after the first deposit payment. All deposits are non-refundable and non-transferrable, and we advise that you cover yourself with wedding insurance.

I would be absolutely delighted to arrange an appointment for you to come and view the castle with me sometime soon. Please do let me know.

We regular host Wedding Fairs and participate in the Luxury Scottish Wedding Show. Please register your attendance at the next one by visiting our website or join our mailing list to be kept up to date with events at the Castle.

Warmest regards,

Vicki McQuillan
Events Manager



Crossbasket Castle
Stonemeadow Road
High Blantyre
Glasgow
G72 9UE

Tel: +44 (0) 1698 829461

E-mail: eventsmanager@crossbasketcastle.com

Web: www.crossbasketcastle.com



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