



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. We hold a licence that means you may choose to have the wedding ceremony (religious and civil) here as well as the reception.



Party of up to 10 Guests

You can be married in the lounge, on the top floor of the Lindsay Tower, with drinks and an intimate wedding breakfast in the Lindsay Tower Suite. 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 £495.00 inclusive of overnight accommodation in the Lindsay Tower for the newlyweds.

Party of 10 to 60 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. This option is ideal for the smaller wedding party looking to have an intimate ceremony followed by an exquisite meal created especially for you.

If you would like to add the use of the Roosevelt Grand Hall 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 Calder.

One Night Exclusive Use Only

- Sunday – Thursday £5600 (2019 price), £6000 (2020 price), £6300 (2021 price), £6500 (2022 price)
- Friday & Saturday £6600 (2019 price), £7000 (2020 price), £7300 (2021 price), £7600 (2022 price)

Two Night Exclusive Use Only

- Sunday – Thursday £14,700 (2019 price), £15,000 (2020 price), £15,500 (2021 price), £16,000 (2022 price)
- Friday & Saturday £15,700 (2019 price), £16,000 (2020 price), £16,500 (2021 price), £17,500 (2022 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 with hot tub. Second bedroom with family bathroom, lounge with dining area, and fully functioning kitchen makes the idea space for families and friends. Available for an additional £550 per night.

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.

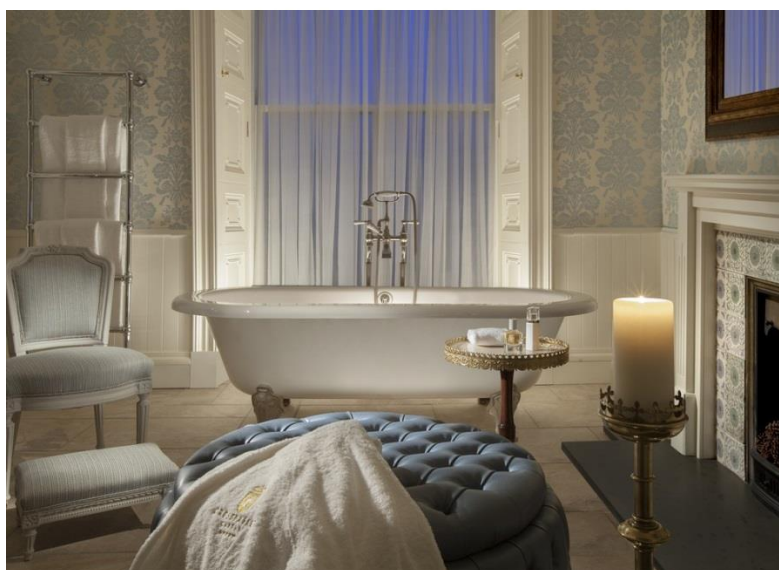


Bedrooms

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 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.



Canape Menu

Meat

Curried Chicken and Avocado Tortilla
Date and Bacon Roll
Braised Ham Hock Bonbon, Apple Mayonnaise
Haggis Scotch Egg
Mini Beefburger 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

2019 £2.90 per canape

2020 £3.10 per canape

2021 £3.40 per canape

2022 £3.70 per canape

We would recommend 4 canapes per person during the drinks reception

4 Course Wedding Breakfast Menu

2019 - £68 per person

2020 - £71 per person

2021 - £76 per person

2022 - £81 per person

STARTER

Bisque of Scottish Bleu Tail Lobster with Armagnac

Pea and Ham Hock Soup, Ham Hock Bonbon

Cream of Watercress Soup, with a Poached Egg – served hot or cold

Balvenie Whisky Cured Smoked Salmon Parcel, Sweet Dill Dressing, Toasted Brioche

Heritage Potato Terrine, Balvenie Cured Smoked Salmon, Mixed Leaf Lettuce

Chicken Liver and Malt Whisky Parfait with Plum Chutney, Toasted Brioche

Ballotine of Blairgowrie Duck, Pistachio, Plum Chutney, Sourdough

Beetroot Carpaccio, Pickled Beetroot, Apple, Crowdie, Hazelnut

Tartare of Venison, Pickled Mushrooms, Beetroot, Radish, Chestnut Cream

INTERMEDIATE

Seared Achiltibuie Scallops, Shallot Puree, Leek and Baby Onion, Chorizo, Sherry Vinegar

Tiger Prawn Tempura, Avocado Puree, Pan Fried Avocado, Pak Choi, Pink Grapefruit, Sweet Chili Dressing

Seared Achiltibuie Scallops, Peelham Farm Pork Belly, Apple Sauce, Compressed Apple, Jus

Fillet of Lemon Sole, Viennoise Crust, Spinach, Langoustine Sauce

Pave of Loch Duart Salmon, Grilled Radicchio Treviso, Gremolata

Feuillete of Scottish Seafood, Leeks, Button Mushroom, Champagne Sauce

Porcini Risotto, Sprouting Broccoli, Parmesan Shavings

Butternut Squash Lasagne, Quinoa, Field Mushrooms, Seasonal Vegetables, Pickled Mushroom, Light Butter Sauce

MAIN COURSE

Loch Duart Salmon Coulubiach, Wild Rice, Spinach, Mushroom Sauce

Roast Free Range St. Brides Chicken Breast, Mimolette Mash, Roasted Lanarkshire Carrot, Sorrel Pesto

Stuffed Free Range St. Brides Chicken with Porcini, Fondant Potato, Stem Broccoli, Rosemary Sauce

Roast Rump of Lamb, Black Olive Confit Potato, Spiced Filled Tomato, Rosemary Jus

Braised Lamb Shanks, Garlic Mash, Hand Cut Ratatouille, White Wine Lamb Jus

Ballotine of Lamb, Sweetbread, Spinach, Morels, Pomme Anna, Lamb Jus

Braised Beef Cheek in Red Wine, Onion, Lanarkshire Carrot, Celeriac, Creamed Potato

Roasted Sirloin of Beef, Caramelised Onion, Lanarkshire Carrot, Pomme Anna, Spinach, Red Wine Jus

Roast Loin of Pork, Pork Belly, Apple and Sage, Black Pudding Mash, Thistly Cross Cider Jus

Baked Celeriac, Brown Rice, Belgium Endive and Mimolette Lattice, Light Butter Sauce

DESSERTS

Sticky Toffee Date Cake, Pecan Brittle, Single Malt Whisky Ice Cream

Hazelnut Brownie, Whipped Crème Fraiche, Chocolate and Hazelnut Ice Cream

Black Forest Chocolate Mousse Cake, Marinated Cherry, Mascarpone Chantilly

Drambuie Crème Brulée, Citrus Fruits, Pistachio Tuille

Lemon Posset, Earl Grey Granité, Shortbread Biscuit

Pear and Almond Tart, Chocolate Sauce, Clotted Cream

Exotic Fruit Raviole, Coconut and Lime Emulsion, Coconut Sorbet

Freshly Brewed Tea and Coffee with Petit Fours £4.50



4 Course Wedding Breakfast Menu

2019 - £90 per person

2020 - £92 per person

2021 - £97 per person

2022 - £105 per person

STARTER

Bisque of Scottish Bleu Tail Lobster, Lobster Bonbon

Highland Venison Consommé, Porcini and Quenelle

Salad of Langoustines, Truffle Dressing, Avocado, Apple and Lamb's Lettuce

Balvenie Whisky Cured Smoked Salmon Parcel, Caviar and Truffled Brioche

Layered Pressed Terrine of Ham, Chicken, Foie Gras, Parma Ham, Mushroom and Cabbage, Truffle Vinaigrette

Cornish Brown Crab Salad, Pickled Fennel and White Cabbage, Peanut Dressing

Caramelised Beetroot Tart, Goat Cheese, Seasonal Greens, Spiced Pecan, Honey Dressing

Highland Venison Carpaccio, Pickled Woodland Mushrooms, Charred Spring Onion

INTERMEDIATE

Seared Achiltibuie Scallops, Chorizo and Corn Salsa, Sorel Pesto, Fennel Shavings

Baked Scallop, Langoustine, Quenelle, Button Mushroom, Leek, Chardonnay Sauce

Lobster Mousseline Wrapped with Spinach, Champagne Sauce

Fillet of Turbot Glazed, Oyster, Cucumber Spaghetti

Duck Tourte with Foie Gras, Port Sauce and Cranberry

Saffron Risotto, Gold Leaf and Caviar

MAIN COURSE

Fillet of Halibut, Viennoise Crust, Spinach and Morels, Chicken Jus

Fillet of Seabass, Sourdough Crust, Charred Cherry Tomato and White Bean Ragout, Green Olive Butter

Roast Supreme of Guinea Fowl Stuffed under the skin with Porcini, Roasted Salsify, Jus

Roast Rack of Lamb, Mediterranean Vegetable Gateau, Black Olive Crushed Potato

Roast Fillet of Beef, Creamy Polenta, Porcini, Stem Broccoli, Sauce Chateau

Trio of Suckling Pig, Apple Compote, Caramelised Onion, Sage Crisp, Thistly Cross Cider Jus

Highland Roasted Loin of Venison, Spiced Braised Red Cabbage, Roast Pear, Port Wine Jus

Albert & Michel Roux Jr
CROSSBASKET CASTLE

Vegetarian Wedding Breakfast

STARTER

Heritage Potato Terrine, Sauce Gribiche and Dressed Leaves
Tartar of Tomato with Burrata and Crispy Quails Egg
"Oeuf Froid Careme" Artichoke Heart, Poached Egg and Buttered Spinach
Cream of Paris Button Mushroom, Crème D'Ysignie, Brillat Savarin Toast
Heritage Carrot Tart Tatin, Goat Cheese, Herb Salad

INTERMEDIATE

Salt Baked Beetroots, Green Apple, Kohlrabi, Radish, Sweet Chilli Dressing
Carrot Mousseline wrapped in Spinach, Butter Sauce and Chervil
Salad of Local Leeks, Free Range Egg Dressing
Mushroom Ravioli, Pickled Mushroom Chutney, Button Mushroom, Crème Fraiche Bullion
Parsley and Garlic Pearl Barley, Roasted King Oyster

MAIN COURSE

Parmesan Risotto with Sorrel Pesto and Toasted Seeds
Pithivier of Lightly Spiced Butternut Squash, Sage Butter Sauce
Lemon and Ricotta Tortellini, Salsa Verdi and Grapes
Hand rolled Bartlett Potato Gnocchi, Golden Cross Cheese, Hazelnuts
Dunsyre Blue Cheese and Broccoli Tart, Aubergine Caviar, Chive Sauce

Albert & Michel Roux Jr
CROSSBASKET CASTLE

Children' s Set Menu Options 3 Course

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

£19.00 – 2019

£20.00 – 2020

£22.00 – 2021

£24.00 - 2022



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.

£14.00 – 2019

£14.50 – 2020

£15.00 – 2021

£15.50 - 2022

Buttered Bacon Rolls

Vegetable Spring Rolls and Sweet Chilli Sauce

Assortment of Sandwiches

£16.50 – 2019

£17.00 – 2020

£18.00 – 2021

£18.50 - 2022

Isle of Mull Cheddar Pizza Slices

Peelham Farm Pork Pies

Hotdogs with Ketchup and Mustard

£18.50 – 2019

£19.50 – 2020

£20.00 – 2021

£22.00 - 2022

Lamb and Haggis Stovies

Beef Cheek and Potato Pasties

Sausage Rolls

£23.00 – 2019

£24.00 – 2020

£25.00 – 2021

£26.00 - 2022

British Cheeseboard with Oatcakes, Grapes and Chutney

Charcuterie and Pate Platter with Pickles



CROSSBASKET
CASTLE

Banqueting Wine List

	Price (2019) (£)
Sparkling wine & Champagne	
Prosecco Frizzante Ca'Di Alte DOCG Veneto It. NV	34.00
Crement de Loire Brut France NV	35.50
Prosecco Superiore Ca'Morlin DOCG Asolo Veneto It. NV	43.50
Ayala Brut Majeur Champagne France NV	88.00
Chapel Down Brut Kent NV	86.00
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	25.00
Brume di Monte, Pinot Grigo, Italy 2017	26.00
Chenin Blanc Sangoma Western Cape Riebeeck Valley S.A. 2015	35.50
Sauvignon Blanc Excelsior Western Cape Robertson S.A. 2014	27.00
Les Vignes de M. Roux & M.Chapoutier Cotes du Roussillon Fr. 2014	40.00
Pinot Blanc Leon Beyer Alsace Fr. 2012	35.50
Vondeling Babiana Paarl South Africa 2010	36.50
Gavi di Gavi DOCG Olim Bauda Piemonte It. 2014	40.50
Tinpot Hut Sauvignon Blanc, Marlborough NZ 2017	42.50
Sancerre Alain Girard Loire France 2014	46.00
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	25.00
Domaine Gavoty Cuvee Clarendon Rose Cotes de Provence 2014	41.00



Red Wine

Montepulciano d'Abruzzo Samael Poggio Anima It. 2014	25.00
Nero d'Avola Cento Cavalli Trapani Sicily It.2014	27.00
Rioja Crianza Domino Alto Spain 2009	27.00
"I Muri" Negroamaro Vigneti del Salento Puglia It. 2013	30.00
"I Muri" Primitivo Vigneti del Salento Puglia It. 2014	30.00
Vignes de M.Roux & M. Chapoutier Cotes du Roussillon Fr. 2014	40.00
Barbera d'Asti DOCG "La Villa" Olim Bauda Piemont It. 2014	40.00
Vondeling Erica Shiraz Paarl South Africa 2009	39.00
Rioja Reserva Dominio Alto Spain 2005	38.00
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	67.00
B de Biac 1ere Cote de Bordeaux Fr. 2011	73.00
Palliser Estate Great Paloma, Pinot Noir, Marlborough 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	30.00
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 annual and is subject to change, above is 2019 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
Alan Barr – Humanist	www.yourserviceinScotland.co.uk 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
Alan Snelling Photography	www.alansnellingphotography.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

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

Wedding Cake

Jenny's Cakes	www.jennys-cakes.com
Suzanne Esper	www.suzanneespercakes.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 Stationary

Chocolate Blanc	www.chocolatblanc.co.uk
Cupcakes	www.CupcakesbyChloeKyle.com
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

Childcare

Little Royals	www.littleroyalschildcare.co.uk
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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 £1000 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.

Please do let me know if I can be of any further assistance or if you would like to arrange an appointment to view the Castle.

We regular host wedding open days which are attended by some of our favourite suppliers. 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.

Kind regards,

Vicki McQuillan
Events Manager



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