



TONTINE HOTEL Wedding 2027 Pricelist



6 ARDGOWAN SQUARE
GREENOCK
Tel : 01475 723316
Web : info@tontinehotel.co.uk

Thank you for considering the Tontine Hotel for your special occasion.

Our beautiful hotel, originally a private Georgian townhouse dating back to the year 1808 is rich in stunning character and history with original features.

With decades experience in weddings our team will endeavour to bring the day of your dreams to reality.

The Tontine Hotel can provide a beautiful setting to host your entire day, from getting ready, ceremony and photographs, to your meal and evening reception.

We can provide halls for smaller, intimate weddings or use of our ballroom which holds up to 180 guests.

We would be delighted to hear from you and arrange an appointment with one of our Duty Managers for a show round of our beautiful hotel and discuss your individual requirements to make your wedding day perfect.

If you have a particular date in mind we can provisionally hold this for 1 week. After 1 week we require a £650.00 non-refundable deposit to secure the booking.

Should you require any further information please do not hesitate to contact us, all enquiries are welcome. We look forward to hearing from you soon!

Included with your Package:

Silver Cake Knife and Silver or Gold Base
for Wedding Cake and Cake Table

White Table Linen & White Linen Napkins

PA System for Speeches

Master of Ceremonies



We can offer you Wedding Exclusivity so that no other weddings will take place in the hotel on your big day. We can guarantee this for a fee of £500.00.

Exclusivity fee also includes full day use of our Adam Room for photographs, tea & coffee after your meal, turn around and evening buffet.

Getting Ready

Get ready in the comfort of the hotel and spend the morning with your bridal/groomsmen party in one of our Premier Rooms.

Elevate your wedding experience with our exquisite Dressing Room package for just **£250**. This elegant room offers the perfect space as you prepare for your big day, complete with a delightful choice of filled rolls or a beautifully arranged platter of sandwiches. Enjoy the luxury of comfort and style while indulging in a tasteful selection of refreshments, ensuring you and your bridal party feel pampered and energized for the celebration ahead. Make your wedding preparations truly special with this chic and inviting dressing room service.

Take advantage of having everything under one roof, with no cars required and your hair and set perfect as you walk down the aisle.

Why not then stay the night? Enjoy a discount on our recently refurbished Honeymoon Suite including cooked breakfast for only £150 for the night.
(discount available if adult day guests exceed 85)

With 52 en-suite bedrooms we have plenty of accommodation for guests wishing to stay over and make a night of it! Reminisce over the day with a full Scottish Breakfast and enjoy a discounted rate.

Ceremony

We can offer use of our smaller rooms, our Adam or Garden for a Ceremony service for £420.00. For our Ardgowan Room the hire of service is £475.00.

Please note this is for use of the halls only and does not include registrar.



How about a Drink

Package 1 £25pp

Glass of Prosecco, Bottled Beer
or Orange Juice on Arrival

Glass of Prosecco, Bottled Beer
or Orange Juice for Cake Cutting/Speeches

Package 2 £30pp

Glass of Prosecco, Bottled Beer
or Orange Juice on Arrival

Glass of Prosecco, Bottled Beer
or Orange Juice for Cake Cutting/Speeches

One Glass of Wine with Meal

Package 3 £38pp

Glass of Prosecco, Bottled Beer or Orange Juice on Arrival

Glass of Prosecco, Bottled Beer
or Orange Juice for Cake Cutting/Speeches

Two Glasses of Wine with Meal

Canapes £10pp

Haggis Bon Bons, Mini Crackers with Cheese & Chutney, & Shortbread Stack with Chantilly Cream & Berries



Choosing your Wedding Menu...

Meals to be served after speeches; we recommend speeches last no longer than 30 minutes.

Includes:

Cost:

<i>Menu #1</i>	One Starter, One Main Course & One Sweet	£ 56 per guest
<i>Menu #2</i>	One Starter, Choice of Two Main Courses & One Sweet	£ 59 per guest
<i>Menu #3</i>	Choice of Two Starters, Choice of Two Main Courses & One Sweet	£ 62 per guest
<i>Menu #4</i>	Choice of Two Starters, Choice of Two Main Courses & Choice of Two Sweets	£ 66 per guest
<i>Menus with a Choice of Courses must be pre-ordered. Prices include Tea & Coffee after the meal.</i>		

Kids Menu

(Available for all children under 12 years; however, they may also choose a half portion of the Main Course at half price)

Includes one soft drink

Chef's Homemade Soup

Chicken Goujons, Chips & Beans

Burger, Chips & Beans

Ice Cream with Raspberry Sauce

£18.95 per child

or ½ Portion of Adult Price

Evening Buffets

No. 1

Bacon & Potato Scone Filled Rolls

£8.50 per guest

No. 2

Mini Scotch Pies, Chips & Gravy, Chicken Pakora &
Vegetable Samosas with Dipping Sauces

£16.50 per guest

(Must cater for at least 80% of your evening numbers)

Please select your choices:

Starters

Traditional Lentil & Ham Hough Soup

Carrot & Coriander Soup

Potato & Leek Soup

Honeydew Melon served with a Fresh Fruit Coulis

Chef's Chicken Liver Pate served with Toasted Brioche
& a serving of Homemade Plum & Apple Chutney

Mini Scottish Stack of Haggis, Neeps & Tatties
served with a Creamy Peppercorn Sauce

Hot Smoked Salmon served with a fresh Mango & Chilli Salsa

Main Courses

Poached Salmon with a Lemon & Oil Dressing served on a Cream Mash & Seasonal Vegetables

Breast of Chicken filled with Mascarpone, Lemon & Rosemary on a Potato, Bacon & Pea Hash

Breast of Chicken served on Grilled Haggis with Mashed Potato, Peppercorn Sauce & Seasonal Vegetables

Steak Pie with Braised Steak cooked in a Rich Gravy served with Puff Pastry, Potatoes & Seasonal Vegetables

Supreme of Chicken served with Stornoway Black Pudding, Crushed Potatoes,
Seasonal Vegetables served with Whisky Cream Sauce

Scottish Fillet of Salmon served with a Lemon Butter on a bed of Crushed Potatoes,
Seasonal Vegetables served with Whisky Cream Sauce

Sweets

Homemade Sticky Toffee Pudding with Toffee Sauce & Ice Cream

Tuile Biscuit served with Italian Ice Cream & Fruit Coulis

Brandy Snap Basket of Vanilla Ice Cream & Drambuie-soaked Berries

Cheesecake served with a Fruit Compote & Chocolate Drizzle

Handcrafted Eton Mess with Strawberries, Broken Meringue & Whipped Double Cream



Round Tables
up to 10 guests per
table

Top Table
8 – 12
guests

Table One

Table Two

Table Three

Table Four

Table Five

Table Six

Table Seven

Table Eight

Table Nine

BAR

MAIN DOORS

*Our stunning Ardgowan Room can hold up to a maximum of 180 day guests.
For weddings over 85 covers room hire is complementary for the meal.*