



THE ESSENCE OF INDULGENCE:
SPA & CULINARY JOURNEYS

*Bespoke Packages for Ultimate Relaxation
& Gourmet Delights*

Pamper and food packages at
your private Spa venue

Spa treatments and in-house dining options for the
ultimate chilled stay

Packages summary pricing

Our great value packages allow for a really chilled out stay

The packages can be booked 3 weeks before arrival with our external suppliers

All prices are PP and subject to minimum numbers

	12-17 guests	18+ guests
The chilled package – charcuterie and cheese grazing board and afternoon tea boxes delivered to you, robes and slippers and a 25 minutes spa treatment.	£75	£65
Simplicity package – hot fork buffet on arrival, 25 minutes spa treatment, princess afternoon tea, 3 course themed dinner <i>(around £35 pp saving)</i>	£100	£80
Ultimate package – princess afternoon tea on day of arrival, 55 minutes spa treatment, princess dinner <i>(around £45pp saving)</i>	£120	£100
Value package – hot fork buffet, 25-minute spa treatment, princess afternoon tea, themed dinner, hybrid breakfast for 2 days. <i>(around £40pp saving)</i>	£120	£100
Pampered princess - canapes and drinks service for 90 mins*, princess afternoon tea, princess dinner, 55 minutes spa treatment <i>(around £40p saving)</i>	£130	£115
Spa journey package - 1 hour 25 minutes treatment, robes and slippers, princess afternoon tea and princess dinner <i>(around £40pp saving)</i>	£130	£100
Indulgence - 1 hour 55 minutes treatment, robes and slippers, drinks service and canapes before princess dinner <i>(around £50 pp saving)</i>	£175	£145

**Guest own alcohol and service on evening of arrival. Canapes and drinks will be served before evening dinner

Please do not ask us to offer packages for less than minimum numbers, instead choose an alternative package

Indulgence package treatments will likely be split over 2 days due to overall duration.



Spa treatments

25 minutes treatments - £40pp

Back, Neck & Shoulder Massage

A perfect way to unwind. Therapist will use a blend of essential

Hot Towel Facial

A deep cleansing facial treatment using hot towels soaked in essential oils. Your skin will be refreshed and invigorated after this!

Foot Scrub & Leg Massage

Perfect for weary feet and legs.

Salt and oil scrub

This exceptional skin softening body exfoliation combines sea salts with essential oils to leave your skin nourished, smooth and supple with the wonderful fragrance of ESPA detoxifying oil.



Spa treatments

55 minutes treatments - £70pp - 55 minutes of Joy

A deeply relaxing massage for the full body, working on areas of tension in the legs, back, shoulders, neck and arms. A mini facial can be introduced into this routine on request.

85 minutes treatments - £100pp Spa journey

The ultimate intensive full body experience. A facial, including face mask, is also included as well as a scalp massage. The treatment balances the mind, revives the body and nurtures the soul.

1 hour 55 minutes indulgence treatment - £130pp – Indulgence

Wake up foot bath

Salt and oil body scrub

Full body massage

Hot towel double cleansing facial

Scalp massage



***** Hot Fork Sample Buffet *****

£20pp (2 mains and 2 sides) £5pp for each extra main course and £3pp for extra side choices for group	Gluten free	Vegan
Smoky sun-dried tomato and pepper penne pasta	Made gluten free on request	Pesto omitted
Macaroni cheese	Made gluten free on request	All made vegan.
Spaghetti Aglio olio (red chilli, garlic oil, fresh black pepper)	Can all be made gluten free	Vegan, no parmesan
Italian salad (rocket, mixed onion blend, parmesan, balsamic glaze)	Naturally gluten free	Cheese omitted
House curry (chilli, garlic spinach, cream)	On request	Not available
Chinese chicken curry	Not available	Not available
Quorn Chasni	Naturally gluten free	Plant cream
Hot and sweet bean chilli	Naturally gluten free	Naturally vegan
Garlic bread	Available on request	Not available
Steamed basmati rice	Naturally gluten free	Naturally vegan
Nachos and salsa	On request	Usually vegan

***** Princess Afternoon tea *****

£30pp, min 18	Gluten free	Vegan
Selection of sandwiches including vegetarian	Gluten free bread on request	On request. Hummus/cucumber and vegan cheese and tomato
Homemade sausage rolls, cheese available on request.	On request	On request
Freshly baked scones, mix of plain and fruit	On request	On request
Mini eclairs, mini cakes, chocolate strawberries or Scottish tablet	Alternative provided	Alternative provided
Home-made Victoria sponge cake with whipped cream and strawberries or lemon drizzle cake	Mini cake available on request	Vegan alternative provided or fresh fruits given
Glass of sparkling wine		

***** Breakfast Menu *****

Minimum 18 persons

Hot buffet breakfast	Continental breakfast	Hybrid
£25pp for 2 days if not part of package	£20pp for 2 days if not part of package	£22 per person for 2 days if not part of a package.
Bacon Tattie scones Hash browns Sausages Baked beans Scrambled eggs	Croissants and pancake platter Granola pots Fresh fruit salad Cheese and meats Toast and preserves	One per day (recommended continental breakfast Saturdays if having afternoon tea, dinner and treatments)
	Fresh orange juice Tea/coffee	

***** Sample Princess and Wedding Menu *****

Served wedding style with luxury gold accessories, candelabras, glass and gold beaded plate chargers, gold cutlery and crisp white linen

£45p, Min 18

Starters (2 choices, maximum of one hot choice)

Lentil and vegetable soup, parsley

Parsnip, sweet potato and paprika soup, snipped chives, chili oil

Cream of sun dried tomato and red pepper soup

Brandy and chicken liver pate, oatcakes and onion chutney

Cherry tomato bruschetta

Italian salad with shaved parmesan/ Chicken Caesar salad

Mains (2 choices per group)

Pan fried salmon fillet, thai spice infused cream, Tenderstem,

Breast of chicken with creamy whiskey peppercorn sauce, baby potatoes, seasonal veg

Slow cooked steak and merlot pie, baby potatoes, vegetables

Caramelised onion and goats cheese wellington, house salad

Quorn Indian chasni curry, basmati rice (vegan)

Vegetable balti, basmati rice (vegan)

Desserts (two choices per group)

Sticky Toffee Pudding with pouring cream

Home made meringues with whipped cream and summer berries

A selection of 3 Scottish cheeses, crackers and chutney

Informal charcuterie cup to go per guest (grapes, cheese, crackers, fruit kebab, tomato mozzarella and basil kebab)

***** *Set 8 course themed dinner* *****

£30pp, min 18	Scottish Menu	Italian Menu	French Menu	Mexican Menu
<p>Heart Lentil soup or Cullen Skink (one choice)</p> <p><i>Gluten free, vegan stock on request for lentil soup</i></p>	<p>Cherry tomato bruschetta, basil, rocket, balsamic</p> <p><i>Bread can be gluten free on request</i></p>	<p>Baked brie with honey, nuts and fresh herbs</p> <p><i>Gluten free, cheese can be omitted for vegans</i></p>	<p>Cream of avocado, sweet potato and fajita spice soup, chilli oil <i>Gluten free, vegan on request</i></p>	
<p>Breast of chicken (quorn for vegetarians/vegan) with creamy whisky and peppercorn sauce (<i>sauce can be made vegan</i>)</p> <p>Served with baby potatoes and seasonal veg.</p>	<p>Spaghetti Aglio e Olio (chilli, garlic, parmesan) or beef lasagne</p> <p><i>(spaghetti dish can be made gluten free and vegan on request)</i></p> <p>Served with garlic bread and Italian cheese salad</p>	<p>Beef bourguignon with creamy garlic mash</p> <p>Mushroom bourguignon for vegans and vegetarians.</p>	<p>Smoky Mexican beef chilli served with steamed chilli rice. Served with nachos and house salsa</p> <p><i>Vegan/Vegetarian chilli available on request.</i></p>	
<p>Sticky toffee pudding <i>Gluten free on request</i></p> <p><i>Sorbet/fruit offered for vegans</i></p>	<p>Tiramisu</p> <p><i>Sorbet/fruit/cheese for vegans and gluten free</i></p>	<p>Meringues with whipped cream, Chambord and raspberries</p> <p><i>Sorbet/fruit for vegans and gluten free</i></p>	<p>Dark chocolate brownie with a hint of chili.</p> <p><i>Sorbet/fruit offered for vegans</i></p>	

***** Sample Canapes Menu *****

Available as a bolt on to the princess dinner or princess afternoon tea and included with some packages. Guests will be served with a mixed selection of canapes pp similar to below with meat and vegetarian choices, no advance choices are required. Gluten free alternative will be provided.

£10pp with drinks service of guests own alcohol (90 mins) (Min 16)

Smoked salmon, lemon flavoured cheese and cucumber mini brioche
Ham and fig butter on olive bread
Vegetables on Nordic bread
Trout roe, smoked trout and cucumber on black bread
Fourme d'Amber (blue cheese), pear and fig on grain bread
Prawn, basil flavoured cheese and tomato mini brioche
Artichoke and tomato on white bread
Mandarin and prune with smoked duck on white bread
Mini goats cheese and red onion tart
Mini roast pepper vol au vent
Mini cheese quiche
Mini wild mushroom tart



***** Grazing Boards *****

The Ultimate Hen Party Grazing Board: Gourmet, Group-Friendly, and Zero-Fuss

Elevate your hen party with a luxury grazing board delivered straight to your door. Forget the stress of formal catering; this is the ultimate "nibble all night" solution designed for groups who want to spend their time celebrating, not cooking.

Arriving fully styled and ready to enjoy, our boards are a visual masterpiece. Simply unwrap and let the girls dive in. Unlike a sit-down meal that's over in an hour, a grazing board is the gift that keeps on giving. Whether you're playing games, sipping cocktails, or having a late-night heart-to-heart, the food is there whenever someone gets peckish. From creamy Scottish cheeses and cured meats to fresh seasonal fruits, crunchy nuts, and artisanal crackers, the variety ensures every guest—even the pickiest eaters—finds something they love.

Our afternoon tea food menu can also be delivered to you in a box and all you need to do is heat up the scones and sausage rolls briefly in the oven and eat casually or set up your tables to your own individual styles and timing.

***** The Small Print ***

Food choices are indicative and may be substituted at any time

If any parts of service are unavailable, guests will receive partial refund for that part of service.

Services are normally carried out by third party supplier.

The venue will determine the reduced package price, and guests can decide if they wish to proceed or cancel.

Groups can book with less than the minimum numbers but will pay more per person.

The venue or third-party supplier reserves the right to cancel the entire package if uneconomical to provide or staff illness and similar. No refund will be provided on top of what guests have already paid.

A supplement of £5pp will be required for food allergy requirements if it results in considerable extra work to provide service.

We reserve the right to cancel services if there are too many dietary requirements for group.

Food choices for each course (if choices are offered) must be received at least a week before the event.

Package savings costs are based on prevailing prices of included services and therefore may change in future years.

The venue reserves the right to increase package prices at any time due to increased supplier costs, inflation etc.

A reduction in numbers will only be refunded if 72 hours' notice is provided.

Exclusive Use Spa Venues

The place to be pampered

February 2025



SPA VENUES

INTIMATE EXCLUSIVE USE WEDDING VENUES WITH PRIVATE SPAS