



Pamper and food packages at your private Spa venue

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



SPA VENUES

INTIMATE EXCLUSIVE USE WEDDING VENUES WITH PRIVATE SPAS



Packages summary pricing

Our great value packages allow for a really chilled out stay

The packages can be booked 3 weeks before arrival

The minimum number for catering individually is 20 people.

All prices are PP and subject to minimum numbers as stated below.

	<u>2025</u>	<u>2026</u>
Simplicity package – hot fork buffet on arrival, 25 minutes spa treatment, princess afternoon tea, 3 course themed dinner (Min 16) (£30 pp saving)	£80	£85
Ultimate package – princess afternoon tea on day of arrival, 55 minutes spa treatment, princess dinner, (Min 18) (£37pp saving)	£100	£105
Value package – hot fork buffet, 25 minute spa treatment, princess afternoon tea, themed dinner, hot buffet breakfast both days. (Min 18) £35pp saving	£100	£105
Pampered princess - canapes and drinks service for 90 mins*,princess afternoon tea, princess dinner, 55 minutes spa treatment (Min 14) (£37pp saving)	£110	£115
Intimate package –1 hour 25 minutes treatment, robes and slippers, princess dinner (Min 10) (£45pp saving)	£140	£150

Continental breakfast is £10 per day and £15pp for both days.

Hot buffet breakfast is £15 per day and £25 for 2 days (Breakfast has min numbers of 20)

***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*

Spa treatments

25 minutes treatments - £35pp

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 - £65pp

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 - £95pp

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.



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

£20pp (2 mains and 2 sides) £5pp for each extra main course and £3pp for extra side choices for group . <i>Min 20</i>	Gluten free	Vegan
Smoky sun-dried tomato and pepper penne pasta	Can all be made gluten free on request	Naturally vegan
Macaroni cheese	Can be made gluten free on request	Not available unless all made vegan.
Spaghetti Aglio olio (red chilli, garlic oil, fresh black pepper)	Can all be made gluten free	Dish is vegan without the parmesan
Italian salad (rocket, mixed onion blend, parmesan shavings, balsamic glaze)	Naturally gluten free	Cheese omitted for vegans on request
Steamed basmati rice	Naturally gluten free	Naturally vegan
Chinese chicken curry	Not available	Not available
Quorn Chasni	Naturally gluten free	Adapted with plant cream for vegan guests
Hot and sweet bean chilli	Naturally gluten free	Naturally vegan
Garlic bread	Available on request (subject to supplier availability)	Not available.
Tortilla chips	Available on request	Available on request

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

£30pp (Min 20)	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	On request	On request (dependant on supplier availability)
Mini eclairs or cakes	Alternative provided	Alternative provided
Home-made Victoria sponge cake with whipped cream and strawberries	Mini cake available on request	Vegan alternative provided or fresh fruits given
Lemon drizzle cake	Gluten free alternative lemon cake provided (subject to supplier availability)	As above
Glass of champagne/sparkling wine		

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

Minimum 20 persons

Hot buffet breakfast	Continental breakfast
Bacon Tattie scones Hash browns Sausages Baked beans Scrambled eggs	Croissants and pancake platter Cereals Granola pots Fresh fruit salad Cheese and meats Toast and preserves
Tea, coffee, orange juice, croissants, granola pots can be added on for £5pp (all guests must elect for this)	Fresh orange juice Tea/coffee

***** Sample Princess Menu *****

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

£42p

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)

Poached 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
Sticky toffee apple crumble with custard
Meringues with whipped cream and summer berries
A selection of 3 Scottish cheeses, crackers and chutney

***** Set 3 course themed dinner *****

£28pp (min 20 persons)			
Scottish Menu	Italian Menu	French Menu	Mexican Menu
Heart Lentil soup or Cullen Skink (one choice) <i>Gluten free, vegan stock on request for lentil soup</i>	Cherry tomato bruschetta, basil, rocket, balsamic <i>Bread can be gluten free on request</i>	Baked brie with honey, nuts and fresh herbs <i>Gluten free, cheese can be omitted for vegans</i>	Cream of avocado, sweet potato and fajita spice soup, chilli oil <i>Gluten free, vegan on request</i>
Breast of chicken (quorn for vegetarians/vegan) with creamy whisky and peppercorn sauce <i>(sauce can be made vegan)</i> Served with baby potatoes and seasonal veg.	Spaghetti Aglio e Oilio (chilli, garlic, parmesan) or beef lasagne (once choice) <i>(spaghetti dish can be made gluten free and vegan on request)</i> Served with garlic bread and Italian cheese salad	Beef bourguignon with creamy garlic mash Mushroom bourguignon for vegans and vegetarians.	Smoky Mexican beef chilli served with steamed chilli rice. Served with nachos and house salsa <i>Vegan/Vegetarian chilli available on request.</i>
Sticky toffee pudding <i>Gluten free on request</i> <i>Sorbet/fruit offered for vegans</i>	Tiramisu <i>Sorbet/fruit/cheese for vegans and gluten free</i>	Meringues with whipped cream, Chambord and raspberries <i>Sorbet/fruit for vegans and gluten free</i>	Dark chocolate brownie with a hint of chili. <i>Sorbet/fruit offered for vegans</i>

***** 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 20)

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'Ambert (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

***** 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.

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



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