

THE BROADCROFT HOTEL



WEDDING BROCHURE

GET TO KNOW US



Nestled in the heart of Kirkintilloch, Broadcroft Hotel offers a warm, elegant setting for couples dreaming of a truly memorable wedding day. Just a short journey from Glasgow, our family-owned hotel blends classic Scottish hospitality with contemporary style — creating the perfect backdrop to make your day extraordinary.

Whether you're planning a romantic ceremony, a stylish reception, or a full weekend of celebrations, Broadcroft Hotel provides versatile spaces, exquisite dining, and a warm, inviting atmosphere that ensures your day is as seamless as it is special.

At the Broadcroft, we cannot wait to help create one of the most unforgettable days of your life, making memories to last a lifetime and becoming a part of your story.





INCLUDED WITHIN ALL OUR PACKAGES:

Ceremony & Reception Room Hire

Red Carpet On Arrival

White Carpet Aisle Runner

Co-ordinator & Toast Master

Chef's Choice of Canapes

Three or Four-Course Meal for Guests

Cake Table & Knife

Crisp White Table Linen

Complimentary Suite for the Happy Couple

Discounted Guest Bedroom Rates





YOUR DAY WITH US



Welcomed by beautifully appointed interiors,
attentive service, and a dedicated team committed
to bringing every detail of your vision
for your big day to life.



Exceptional value.
Unforgettable memories.
Your happily ever after starts here.



CLASSIC

£47.50 per person

STARTERS

Please choose two items:

Chicken & Duck Liver Parfait

Plum & apricot chutney, condiments, oatcakes & sourdough bread

Red Lentil & Carrot Soup (vegan & gf)

With sourdough bread & butter

Spinach & Feta Cheese Tartlet (v)

Micro leaves, mixed olives & sun-dried tomato dressing

MAINS

Please choose two items:

Roast Chicken Supreme

*With roast mixed vegetables, fondant potato, panko haggis bon bons
& smoked whisky cream sauce*

Broadcroft Steak & Vegetable Pie

*With roast mixed vegetables, fondant potato
& topped with buttered puff pastry*

Vegetable Madras (v)

Turmeric braised rice, mini poppadoms & tzatziki

DESSERTS

Please choose two items:

Warm Apple Tart

Served with pistachio ice cream

Vanilla Profiteroles

Topped with hot chocolate sauce & grilled almonds

Chocolate Truffle

With double cream vanilla ice cream & toffee sauce

TEA,COFFEE & SCOTTISH TABLET

INCLUDES

Chef’s Choice of Canapes

Glass of Prosecco for Toasts

3-Course Meal

Tea & Coffee

Red Carpet On Arrival

White Carpet Aisle Runner

Co-ordinator & Toastmaster

Cake Table & Knife

Wedding Post Box

Crisp White Table Linen

Complimentary Suite for
the Happy Couple

Discounted Guest
Bedroom Rates



PRESTIGE

£55 per person



INCLUDES

- Chef’s Choice of Canapes
- Glass of Prosecco for Toasts
- 4-Course Meal
- Tea & Coffee
- Red Carpet On Arrival
- White Carpet Aisle Runner
- Co-ordinator & Toastmaster
- Cake Table & Knife
- Wedding Post Box
- Crisp White Table Linen
- Complimentary Suite for the Happy Couple
- Discounted Guest Bedroom Rates

STARTERS

Please choose two items:

- Charentais Melon & Cured Serrano Ham (gf)
Served with exotic fruit & basil salad
- Chicken Liver, Port & Clarified Butter Parfait
With plum & apricot chutney, condiments & sourdough bread
- Spinach & Feta Cheese Tartlet (v)
Micro leaves, mixed olives & sun-dried tomato dressing

INTERMEDIATE

Please choose one item:

- Red Lentil & Carrot Soup (v, vegan, gf)
- Mixed Vegetables Scotch Broth (v, vegan)
- Macaroni Cheese with Garlic Bread Stick

MAINS

Please choose two items:

- 28-Day Aged Roast Scottish Sirloin (gf)
Served with roast mix vegetables, fondant potato & peppercorn sauce
- Seared Chicken Supreme
With roast mixed vegetables, fondant potato, panko haggis bon bons & smoked whisky cream sauce
- Duo of Lamb
Lamb cutlet & minced pie with roast mixed vegetables, fondant potato, French peas & Borderlaise Sauce
- Vegetable Madras (v)
Turmeric braised rice, mini poppadoms & tzatziki

DESSERTS

Please choose two items:

- Date & Ginger Sticky Toffee Pudding
With double cream vanilla ice cream & caramel sauce
- Chocolate Truffle
Served with double cream vanilla ice cream & toffee sauce
- Lemon & Italian Meringue Tart
With Cointreau Custard

TEA, COFFEE & SCOTTISH TABLET



STARTERS

Please choose two items:

Trio or Mixed Scottish Seafood

Atlantic baby prawns in Marie-rose mayonnaise, smoked haddock & spring onion cake, smoked salmon with honey mustard & pickled mouli

Smoked Pancetta, Balsamic Onions & Baby Leek Tartlet

Kinked farm micro leaves, mixed olives & sun-dried tomato dressing

Chicken Liver, Port & Clarified Butter Parfait

With plum & apricot chutney, condiments & sourdough bread

Spinach & Feta Cheese Tartlet (v)

Micro leaves, mixed olives & sun-dried tomato dressing

INTERMEDIATE

Please choose one item:

Red Lentil & Carrot Soup (v, vegan, gf)

Mixed Vegetables Scotch Broth (v, vegan)

Macaroni Cheese with Garlic Bread Stick

Cullen Skink Soup

MAINS

Please choose two items:

28-Day Aged Roast Scottish Sirloin (gf)

Served with roast mix vegetables, fondant potato & peppercorn sauce

Seared Chicken Supreme

With roast mixed vegetables, fondant potato, panko haggis bon bons & smoked whisky cream sauce

Roast Rack of Scottish Lamb

Roasted garlic, mint & grain mustard dumpling with Borderlaise Sauce

Steamed Fillet of Sea Bass

Served with fresh Shetland mussels & clams sage

Vegetable Madras (v)

Turmeric braised rice, mini poppadoms & tzatziki

DESSERTS

Please choose two items:

Trio of Mini Desserts

Chocolate profiteroles with grilled almonds, pistachio ice cream pavlova, Scottish strawberry tart with coulis & creme anglais

Amarena Cherry & Chocolate Gateau

Served with strawberry ice cream & coulis

Chef's Selected Cheeseboard

Apricot & plum chutney with mini oatcakes & seeded biscuits

DELUXE

£70 per person

INCLUDES

Chef's Choice of Canapes

Glass of Prosecco for Toasts

4-Course Meal

Tea & Coffee

Red Carpet On Arrival

White Carpet Aisle Runner

Co-ordinator & Toastmaster

Cake Table & Knife

Wedding Post Box

Crisp White Table Linen

Complimentary Suite for the Happy Couple

Discounted Guest Bedroom Rates



TEA, COFFEE & SCOTTISH TABLET

HAPPILY EVER AFTER WEDDING PACKAGE



INCLUDES

Ceremony & Reception Room Hire

Red Carpet On Arrival

White Carpet Aisle Runner

Chair Covers & Ties

Personalised Mirror Welcome Sign

Chef's Choice of Canapes

Glass of Prosecco for Toasts

3-Course Meal for 50 Day Guests with Tea & Coffee

Evening 4-Item Buffet for 100 Guests

Professional Wedding DJ

Co-ordinator & Toastmaster

Cake Table & Knife

Wedding Post Box

Crisp White Table Linens

Complimentary Suite for the Happy Couple

Discounted Guest Bedroom Rates

Additional guests can be added to this package

Available all year round - Thursday to Sunday's

Items can be removed from Package & replaced with other items - Discuss with your Co-ordinator



CANAPE & BUFFET SELECTOR



CANAPES

Choose 3 items from our Chef's Choice of Canapes:

Panko Breaded Haggis Bon Bons & Arran Mustard Mayonnaise

Chicken Liver & Spring Onion Parfait with Mini Oatcake

Smoked Haddock Tempure with Ravigote Dip (gf)

Tiger Prawn with Light Currried Cream Cheese & Brioche

Battered Vegetable Arancini with Saffron Dip (gf, vegan)

Cherry Tomato Caprese with Rosemary Focaccia (v)

Dark or White Chocolate Covered Strawberry (gf, vegan)

Mixed Mini Cheesecake (v)

EVENING BUFFET

Choose 4-Items for your evening buffet:

Selection of Mixed Sandwiches on Bloomer Bread

Onion Bhaji & Minted Greek Yoghurt (v, gf)

Vegetable Spring Roll with Soya Dressing (vegan, gf)

Pork Sausage Roll

Cajun Chicken Drumettes with Roast Garlic Mayonnaise (gf)

Selection of Mini Pizzas

Quiche Lorraine

Fish & Chips with Ravigotte Mayonnaise

Lime Marinated Chicken Strips with Sweet Chilli Sauce

Vegetable Pakora with Minted Greek Yoghurt (v, gf)

Tandoori Chicken Pakora with Tzatziki (gf)

Macaroni Cheese with Garlic Bread Stick

Churros with Chocolate Sauce (vegan)

Vanilla Creme Chantilly Profiterole (v)

Mixed Fruit & Marshmallow Skewer (vegan, gf)

Strawberry Tartlet (v)

Chocolate Brownie (v)

DRINKS PACKAGES

Treat your guests throughout dinner with our tailored choice of drinks packages.

Additional drinks can also be added to your reception; please ask your co-ordinator for further details.

All drinks packages are based on a per table price.

BRONZE

2 x Bottles of House Wine
(Red & White)

SILVER

2 x Bottles of House Wine
(Red & White)

6 x Bottles of Beer

GOLD

2 x Bottles of House Wine
(Red & White)

6 x Bottles of Beer

1 x Bottle of Prosecco





COST SUMMARY

<u>PACKAGES</u>	<u>2026</u>	<u>2027</u>	<u>2028</u>
<i>(Pricing is per package)</i>			
Happily Ever After Package	6,000	6,600	7,200
Additional Guest	65	75	80
<i>(Pricing is per person)</i>			
Classic	47.50	55	60
Prestige	55	60	70
Deluxe	70	80	85
Children’s Package	20	22.50	25
<u>EVENING BUFFET</u>			
4 Items	16.50	19	21.50
Additional Buffet Item	3.50	4	4.50
<u>CANAPÉS</u>			
Chefs Selection of Canapés (3 Items)	7.50	8	9
<u>ROOM HIRE</u>			
Ceremony Room Hire from	500	500	500
<u>DRINKS</u>			
Wine (Bottle)	24	27	30
Wine (Glass)	8.50	9.50	11
Da Luca Prosecco (Bottle)	25	28	32
Da Luca Prosecco (Glass)	6	7	8
<u>DRINK PACKAGES</u>			
Bronze	45	50	55
Silver	65	70	80
Gold	85	95	105
<u>ENTERTAINMENT</u>			
DJ from	500	555	615
Piper from	200	225	245
Crisp Wall	75	85	95
Photo Booth from	240	265	295



FOR MORE INFORMATION AND TO FIND OUT
HOW WE CAN HELP TO PLAN YOUR PERFECT DAY
PLEASE GET IN TOUCH



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SALES@BROADCROFTHOTEL.COM

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