

WEDDINGS AT
THE BROADCROFT HOTEL

BECAUSE
EVERY
LOVE STORY
DESERVES
A BEAUTIFUL
SETTING



THE BROADCROFT HOTEL

TAILORED
WEDDING PACKAGES

KIRKINTILLOCH
SINCE 1999



INTRODUCTION

Nestled in the heart of Kirkintilloch, The 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 an intimate ceremony, a stylish reception or a full weekend of celebrations, The Broadcroft offers versatile spaces, exceptional dining and a relaxed, welcoming atmosphere — with every detail considered to make your day feel effortlessly special.

At The Broadcroft, we look forward to helping you create one of the most memorable days of your life — celebrating with the people you love, making memories that last a lifetime and becoming a small part of your story.

‘After having my wedding ceremony, dinner and evening reception this weekend in the function suite, I would highly recommend The Broadcroft as a wedding venue. The food for the canapés, three course dinner and buffet was fantastic. So many people complimented on how beautiful the bar area and the function hall were and the staff were just brilliant all day.’

LAURA HUTCHISON

WHY CHOOSE THE BROADCROFT HOTEL?

FAMILY-OWNED

At the Broadcroft we bring heart and dedication to everything we do. From the moment you step through our doors, you'll be treated like one of our own, with every detail carefully considered to make your day extraordinary.

STUNNING LOCATION

The Broadcroft Hotel provides a picturesque backdrop for your wedding. From outdoor photo opportunities to comfortable indoor spaces, the setting is perfect for capturing memories that will last a lifetime.

TAILORED TO YOU

Whether you're envisioning a grand celebration or an intimate gathering, our experienced wedding co-ordinators work with you every step of the way to bring your vision to life. We pride ourselves on creating bespoke experiences that reflect your personality and style.

AN ELEGANT VENUE TO CELEBRATE

THE ATRIUM SUITE

Accommodates up to 180 guests for a seated dinner and 220 for an evening reception. This stunning space combines classic décor with modern amenities, creating a timeless setting for your celebration.

OUR OUTDOOR SPACE

Our garden areas and private seated terraces provide a relaxed setting for you and your guests to enjoy throughout the day. From your first drink as a married couple to photographs, pre-dinner drinks and time spent together into the evening, the space offers a natural extension of your celebration. With attentive service from our team and a range of food and drinks options available, everything can be tailored to suit you and your guests.

EXCEPTIONAL FOOD AND DRINK

Our catering celebrates beautifully prepared, locally sourced produce with menus of seasonally inspired modern classic dishes guaranteed to impress. Served by our passionate staff, our broad offering of delicious food and wine provides the perfect accompaniment to gatherings of any scale.

Choose from

CLASSIC MENU

A selection of beloved dishes with a contemporary twist.

PRESTIGE MENU

Elevated culinary creations to delight your guests.

DELUXE MENU

A luxurious dining experience tailored to your tastes.

We also offer bespoke menu options, including vegetarian, vegan, and allergy-friendly dishes, ensuring every guest is catered to with care.

WHAT'S INCLUDED IN OUR PACKAGES?

Every wedding package at The Broadcroft Hotel includes:

- Exclusive room hire
- Red carpet arrival
- Dedicated Wedding Co-ordinator
- Toastmaster
- Cake stand and knife for your show-stopping centrepiece
- Crisp white table linens and napkins for a polished look
- Complimentary honeymoon suite including a full Scottish breakfast
- Use of private outdoor space and seated terraced areas
- Seating plan and menus

PERSONAL TOUCHES

Being a family-run hotel means we go the extra mile to add personal touches to your day. Whether it's helping you craft a custom cocktail or arranging for local musicians and DJ's we're here to make your dream wedding a reality.



STARTERS

Please choose two items:

Chicken & Duck Liver Parfait

*Plum & apricot chutney, condiments,
oatcakes & sourdough bread*

Red Lentil & Carrot Soup

*With sourdough bread & butter
(vegan-gf)*

Spinach & Feta Cheese Tartlet

*Micro leaves, mixed olives & sun-dried
tomato dressing (v)*

MAIN COURSE

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

*Turmeric braised rice, mini poppadoms
& tzatziki (v)*

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



CLASSIC WEDDING DINING PACKAGE

£47.50 PER PERSON



PRESTIGE
WEDDING DINING
PACKAGE

£55.00 PER PERSON

STARTERS

Please choose two items:

Charentais Melon & Cured
Serrano Ham
Served with exotic fruit & basil salad (gf)

Chicken Liver, Port & Clarified
Butter Parfait
*With plum & apricot chutney,
condiments & sourdough bread*

Spinach & Feta Cheese Tartlet
*Micro leaves, mixed olives & sun-dried
tomato dressing (v)*

INTERMEDIATE

Please choose one item:

Red Lentil & Carrot Soup (vegan-gf)

Mixed Vegetable Scotch Broth (vegan)

Macaroni Cheese with Garlic Bread Stick

MAIN COURSE

Please choose two items:

28-Day Aged Roast Scottish Sirloin
*Served with roast mixed vegetables,
fondant potato & peppercorn sauce (gf)*

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
*Turmeric braised rice, mini poppadoms
& tzatziki (v)*

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
Kinkell 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
Micro leaves, mixed olives & sun-dried tomato dressing (v)

INTERMEDIATE

Please choose one item:

Red Lentil & Carrot Soup (vegan-gf)

Mixed Vegetables Scotch Broth (vegan)

Macaroni Cheese with Garlic Bread Stick

Cullen Skink Soup (gf)

MAIN COURSE

Please choose two items:

28-Day Aged Roast Scottish Sirloin
Served with roast mix vegetables, fondant potato & peppercorn sauce (gf)

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
Turmeric braised rice, mini poppadoms & tzatziki (v)

DESSERTS

Please choose two items:

Trio of Mini Desserts
Chocolate profiteroles with grilled almonds, pistachio ice cream Pavlova, Scottish strawberry tart with coulis & crème Anglaise

Amarena Cherry & Chocolate Gâteau
Served with strawberry ice cream & coulis

Chef's Selected Cheeseboard
Apricot & plum chutney with mini oatcakes & seeded biscuits

Tea, Coffee & Scottish Tablet



DELUXE WEDDING DINING PACKAGE

£70.00 PER PERSON



CANAPÉS
AND EVENING BUFFET
SELECTION

CANAPÉS

Please choose three items

Panko Breaded Haggis Bon Bons
& Arran Mustard Mayonnaise

Chicken Liver & Spring Onion Parfait
with Mini Oatcake

Smoked Haddock Tempura with
Ravigote Dip (gf)

Tiger Prawn with Light Curried
Cream Cheese & Brioche

Battered Vegetable Arancini with
Saffron Dip (vegan-gf)

Cherry Tomato Caprese with
Rosemary Focaccia (v)

Dark or White Chocolate Covered
Strawberry (vegan-gf)

Mixed Mini Cheesecake (v)

EVENING BUFFET

Please choose four items:

Selection of Mixed Sandwiches on
Bloomer Bread

Onion Bhaji & Minted Greek Yoghurt (v, gf)

Vegetable Spring Roll with
Soy 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

Tandoori Chicken Pakora with Tzatziki (gf)

Vegetable Pakora with Minted
Greek Yoghurt (v, gf)

Macaroni Cheese with Garlic Bread Stick

Chocolate Brownie (v)

Churros with Chocolate Sauce (vegan)

Strawberry Tartlet (v)

Vanilla Crème Chantilly Profiterole (v)

Mixed Fruit & Marshmallow Skewer
(vegan-gf)

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	SILVER	GOLD
2 × Bottles of House Wine (Red & White)	2 × Bottles of House Wine (Red & White)	2 × Bottles of House Wine (Red & White)
	6 × Bottles of Beer	6 × Bottles of Beer
		1 × Bottle of Prosecco



BESPOKE
WEDDING DRINKS
PACKAGES

BROADCROFT
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 CANAPÉS

GLASS OF PROSECCO FOR TOASTS

3-COURSE MEAL FOR 50 DAY GUESTS
WITH TEA & COFFEE

FOUR ITEM EVENING 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.
Items can be removed from package and replaced with other
items — please discuss with your Co-ordinator.





2026-8
WEDDING COST
SUMMARY

DINING PACKAGES		2026	2027	2028
		£	£	£
Happily Ever After Package	(Per Package)	6,000.00	6,600.00	7,200.00
Additional Guest	(Per Person)	65.00	75.00	80.00
CLASSIC	(Per Person)	47.50	55.00	60.00
PRESTIGE	(Per Person)	55.00	60.00	70.00
DELUXE	(Per Person)	70.00	80.00	85.00
CHILDREN	(Per Person)	20.00	22.50	25.00
EVENING BUFFET				
4 Items		16.50	19.00	21.50
Additional Buffet Item		3.50	4.00	4.50
CANAPÉS				
Chef's Selection of Canapés	(3 Items)	7.50	8.00	9.00
ROOM HIRE				
Ceremony Room Hire from		500.00	500.00	500.00
DRINKS				
Wine	(Bottle)	24.00	27.00	30.00
Wine	(Glass)	8.50	9.50	11.00
Da Luca Prosecco	(Bottle)	25.00	28.00	32.00
Da Luca Prosecco	(Glass)	6.00	7.00	8.00
DRINKS PACKAGES				
Bronze		45.00	50.00	55.00
Silver		65.00	70.00	80.00
Gold		85.00	95.00	105.00
ENTERTAINMENT				
DJ from		500.00	555.00	615.00
Piper from		200.00	225.00	245.00
Crisp Wall		75.00	85.00	95.00
Photo Booth from		240.00	265.00	295.00

THE BROADCROFT HOTEL
N°3 DAVID DONNELLY PLACE, KIRKINTILLOCH
EAST DUNBARTONSHIRE G66 1DD

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

0141-775-0398
SALES@BROADCROFTHOTEL.COM
BROADCROFTHOTEL.COM

