



From the stunning scenery to the beautiful hotel, the quaint kirk to the tantalising menus – this is only just the beginning of what you can expect from your wedding at

We know your wedding day is one of the most important days of your life and that is why at Glen Clova we will be with you every step of the way to make sure it is the magical and fairytale day that you've dreamt of. As an independent family owned hotel, we will do our utmost to turn your dream wedding into reality.

THE ONLY LIMITS ARE



your magination





A beautiful setting, tranquil surroundings and the most relaxing and stress free wedding you can imagine can be yours at Glen Clova.

You can opt to get married in the quaint Clova kirk just 100 yards away from the hotel or in the hotel grounds. Then take a slow stroll and have the breathtaking scenery of Glen Clova and Glen Doll as your backdrop for those photo memories.

Our staff will then look after you as you celebrate with family and friends into the night.

We cater from intimate weddings of 12 up to 120 and can offer accommodation for up to 94 across our hotel, steading rooms and luxury lodges.

Our wedding co-ordinator would be delighted to meet with you to discuss your options and will be with you throughout the whole process.

Weddings at Glen Clova Hotel

Introduction

Whether you are planning a small intimate affair or large gathering with family and friends, Glen Clova Hotel is the perfect location for your perfect day.

With Clova Kirk only 100 yards from the hotel it is the perfect intimate venue for saying 'I do'. The kirk is nondenominational so you can have a traditional or a humanist service. The kirk can accommodate around 120 guests.

Alternatively, a registrar or humanist service could also be conducted in the hotel, and in our Loch Wharral Lounge we would be able to accommodate 30 people for the service. We also have the facility to offer weddings in our barn which would be suitable for a ceremony from 50 to 100.

One final option is that you could also get married outside, however please bear in mind the Scottish weather isn't always that predictable!

Minimum numbers

A weekend wedding is still the most popular time to get married at Glen Clova and therefore we require a minimum 70 day guests from the first weekend in April to last weekend in October and a minimum of 50 day guests from the first weekend in November to the last weekend in March. We are delighted to offer mid-week weddings to those looking for a more intimate celebration. The maximum number we can take at Glen Clova is 170 inclusive of evening guests.

Wedding Guest accommodation

On confirmation of your wedding all 18 hotel & steading bedrooms for up to 42 persons will be reserved for you and your guests for the night before and the night of your wedding. These are not included in the wedding packages or estimates we provide unless specifically asked to include and cost accordingly. The 18 rooms must be taken for the night of your wedding.

Over and above the hotel we have a further 9 Self Catering Luxury Lodges and 2 Self Catering houses which are let for short breaks or week-long breaks all of which will have to be booked separately with the required deposits, please check our web site www.clova.com for a breakdown of prices.

Please note that all of our lodges & houses are fully self-catering, so breakfast will not be included for the guests staying in the lodge accommodation, however with prior arrangement guests can be accommodated for breakfast within the hotel if available where an additional charge will be applicable.

Make a weekend of it

As well as enjoying your wedding day with us, we can also offer BBQs or hot buffets either the night before your wedding, to start your wedding weekend off in a relaxed style, or the day after your wedding to chat about the days events with your family and friends. We can also offer a sit-down family dinner for you on the Sunday should you wish.

We can also offer activities including whisky tastings, clay pigeon shooting and mini-highland games. More details are shown later in this brochure.

Wedding Packages

Based on 70 day guests and up to 30 evening guests – prices valid for all weddings booked by March 31st 2025

Includes:-

Dedicated wedding co-ordinator

Hire of barn for welcome drinks, wedding breakfast & evening reception

Arrival drinks and canapés

Prosecco for toasts

Meal (3 course plated, family style or banqueting options) for your day guests

 $\ensuremath{^{1\!\!/_2}}$ bottle of wine per adult with the meal

Evening buffet of your choice

Wedding tasting with wine for the wedding couple

Dark wood tables and chairs, all cutlery, crockery & glassware hire

Stylish barn decoration to include greenery, fairy lights and ivory flowers together with full set up

Package Price for 2025 – starting from £7885 for 70 day and up to 30 evening guests

£7885 based on a mid week winter wedding

£8875 based on a weekend winter wedding

£9475 based on a mid week summer wedding

£11,375 based on a weekend summer wedding

Package Price for 2026 – starting from £8615

£8615 based on a mid week winter wedding £9315 based on a weekend winter wedding £9975 based on a mid week summer wedding £11,945 based on a weekend summer wedding

Package Price for 2027 – starting from £8975

£8975 based on a mid week winter wedding £9695 based on a weekend winter wedding £10,470 based on a mid week summer wedding £12,570 based on a weekend summer wedding

Canape Selection

Choose Three

Provencal Vegetable Tart (V)

Served with melting brie, basil pesto and aged balsamic

Crispy Haggis/Vegetarian Haggis Cake Served with spiced pear puree

Beef Stovie Croquette Served with horseradish mayonnaise

Sweet Honeydew Melon Served with parma ham

Vine Ripened Cherry Tomato & Mozzarella Skewer (V) Served with sweet pepper salsa & coriander pesto

> Smoked Salmon & Cream Cheese Mousse Served with orange & dill

> > Mini Fish & Chips Served with salt and vinegar

Wedding Menu Selection

Choose One plus a Vegetarian Option

Starters

Soup of Your Choice Served with a warm dinner roll and butter

Pressed Angus Ham Hock Terrine Served with apple & celeriac remoulade & toasted brioche

Duo of Hot & Cold Smoked Salmon with Crème Fraiche Served with fine garden salad, citrus dressing & soft herb vinaigrette

> Timbale of Haggis, Neeps & Tatties Served with whisky laced peppercorn sauce

Marbled Roulade of Goats Cheese & Roast Red Pepper (V) Served with a tomato relish, rocket & parmesan salad

Ripened Tomato & Honey Roasted Beetroot Salad (V/Vg) Served with mozzarella and basil pesto

Platter of Melon (Vg) Served with seasonal berries, citrus sorbet & fruit coulis

Wedding Menu Selection

Choose One plus a Vegetarian Option

Mains

Pan Fried Filet Sea Bass & Chili Prawns Served with fragrant giant couscous, Bok choy and a ginger & lemongrass dressing

Slow Cooked Beef Wellington Served with mushroom duxelle, bacon mash, roast root vegetables and beef jus

Baked Loin of Cod

Served with crushed new potatoes, baby capers, seasonal greens and a mussel & chive velouté

Braised Haunch & Oven Roasted Loin of Clova Venison Served with sweet & sour red cabbage, mashed potatoes, seasonal vegetable medley and classic poivrade sauce

Supreme of Chicken Balmoral Stuffed with your choice of Haggis, Black Pudding or Oatmeal Served with peppercorn sauce, seasonal vegetables and mashed potatoes

Pomodoro Tomato & Honey Glazed Goats Cheese Filo Parcel (V) Served with wilted leaves, sweet vine cherry tomato & basil dressing and seasonal side salad

> Spiced Baked Cauliflower Steak (Vg) Served with broad bean salad, crisp kale and glazed carrot puree

Wedding Menu Selection

Desserts

Sticky Toffee Pudding Served with butterscotch sauce and vanilla ice cream

Caramelised Crème Brulée Served with strawberry compote and shortbread biscuit

Raspberry & White Chocolate Cheesecake Served with oat crumble, heather honey and yoghurt ice cream

Warm Chocolate Brownie Served with hot chocolate sauce and vanilla ice cream

Mango & Passion Fruit Delice Served with coconut ice cream and exotic fruit salsa

Meringue Nest & Chantilly Cream Served with hedgerow berries and a duo of fruit coulis

Trio of Mini Desserts

Choose from Sticky Toffee Pudding, Cheesecake, Chocolate Brownie, Mango & Passion Fruit Delice or Fruit/Chocolate Tart

Children's Menus

Children's menus are available for children 12 years of age and under. Half portions of the wedding menus are also available. Prices dependent on menu choice

Alternative Menu Selection

If you would prefer something a little more alternative than a formal sit-down full service meal we can also offer the below alternatives – available for weddings with a minimum of 50 day guests.

Family Service Meal

Pick your choice of starters and for main course pick two choices of meat and have these served to you family style with platters of vegetables and sides on the table ready for your guests to help themselves.

Choose from:

Beef, Lamb, Turkey, Pork, Venison, Gammon

Banquet Meal

If you enjoy a specific worldwide cuisine, why not enchant your guests by offering them a taste of that country. Whether that would be an Indian Banquet, a Greek Meze or a Spanish Tapas Meal, our chefs are experienced in offering a selection of international dishes. We have detailed below our Spanish Tapas option but please contact us to discuss other culinary options.

Selection of cold tapas starter

Garlic and herb feta & olives Tomato & balsamic beetroot salad Roasted red peppers Serrano ham, Chorizo & Salami Manchego cheese Balsamic vinaigrette Lemon houmous Sourdough and flatbreads

Selection of hot tapas mains

Served with selection of olives, sourdough and flatbreads Smoked chicken and chickpea paella Pork and chorizo meatballs in spicy romesco sauce Balsamic glazed goats' cheese and roasted red pepper tart with garlic aioli Spanish tortilla Chorizo in honey and red wine sauce Tempura crispy chicken with honey mustard dressing Patatas bravas Stuffed peppers with fragrant rice with chili yoghurt

Buffet Options

Fork Supper

Choose One plus a vegetarian option

Traditional Scottish Stovies

Haggis, Neeps and Tatties

Curry (chicken, beef or vegetarian) with rice

Sweet & Sour Chicken with rice

Macaroni Cheese

Finger buffet

Choose Four

Selection of Sandwiches Garlic Bread Potato Wedges Sticky Cocktail Sausages Sausage Rolls Chicken Goujons Cheese and Onion Rolls Vegetable Spring Rolls Quiche Slices Mixed Salad

Hot Filled Rolls

Choose from Bacon, Sausage, Fried Egg or Tattie Scone

Grazing Platter

Enjoy a selection of Hams, Cured meats, Cheeses, Bread and Chutneys (available at an additional £10 pp)

Testimonials

Here are just a few of our happy couples from over the last year and what they have to say...



We had an amazing wedding day at the Glen Clova Hotel. From the outset the staff were warm, friendly, and professional, and we never doubted that our day was in very safe hands. The food was superb, with generous portion sizes and dietary requirements expertly catered for. The hotel is situation in a very picturesque setting, which made an incredible backdrop for our wedding photos. We would highly recommend the venue to any future couples! Aileen & Paul

My husband and I have a real soft spot for the beautiful Glen Clova, so when we heard the hotel were doing weddings we just had to get married there, in the heart of the Glen. Our day was amazing thanks to Mhairi and her team at the hotel who were all so lovely and organised. The day went smoothly apart from a small electrical glitch in the evening thanks to the DJ's equipment, but this certainly didn't dampen the spirits. Overall, the day was even better than we could have imagined, just perfect! Jane & Ewan





Absolutely stunning location with both self-catering lodges and the accommodation being impeccable. Unspoiled views all around with everything you need from a dedicated, hardworking and personable team at the hotel. Cannot thank the team enough for giving us an absolute dream of a wedding and the best day of our lives. Everyone had a ball and could not stop singing the praises of the staff and venue! Being a dog friendly venue as well means the whole family can enjoy themselves. Really is just a magical place and cannot wait to return! David & Gary

A huge thank you to everyone involved in making our wedding day so special. All the staff are an absolute credit to the hotel. Every single one is amazing and went above and beyond to make our day special for us. We can't thank you all enough! The hotel will always have a special place in our hearts, and we can't wait to return again in the future. Thank you all so much! Rebecca & Rob





We want to say a massive thank you for coordinating our wedding. Everything went amazingly well on the day, and we can't express how appreciative we are for everything that you did for us! Thank you so much for being there for us from start to finish, through all the planning, for being so patient with us, putting up with all our calls and emails and last-minute changes. We have had so much positive feedback about our special day and how everything flowed so well, that's down to you! Stacey & Arthur

Just wanted to say thank you for our wedding day, it was an absolutely fantastic day, just perfect, and you were fantastic. Everyone has been raving about what a beautiful and special day it was, the location and the service they had, and we have to thank you for all of that! Lucia & Chris



Your wedding weekend at Glen Clova

Many of our wedding couples make a whole weekend of it at Glen Clova and we have various options that you can partake in during the weekend – you are under no obligation to do any of these things but we can arrange for you if you wish.

Hot buffet – if you have a lot of guests staying the night before in the hotel and lodges, a hot buffet is a great idea for mingling with your guests in an informal setting. Enjoy up to three different hot buffet options with sides and salads from £20 per person

BBQ – ideal for either the evening before or the afternoon after your wedding. We can host a BBQ either within our marquee or outside on our front terrace. BBQ options range from £22 per person

Sunday roast – perfect for a late Sunday afternoon for your close family and friends that are still here on the Sunday – a two course Sunday roast starts from £22 per person.

Whisky tasting – in association with our friends from The Whisky Studio in Forfar, we can arrange an evening's whisky tasting for up to 25 people in our Brandy Bothy. Prices for this along with nibbles start at £30 per person.

Clay Pigeon Shooting - If you're feeling energetic then why not enjoy either a morning or afternoon's clay pigeon shooting with us. For up to 20 guests, head out with our gamekeeper who will instruct on how to use the gun and enjoy trying to shoot at the quick moving targets!

Mini Highland Games – Also for the more energetic amongst you, join Reel Time Weddings who can put together a mini highland games package for you in the field right across from the hotel – have a shot at tossing the caber.









"The Barn" at Clova

From May 2025, Glen Clova is delighted to introduce The Barn at Clova, a fantastic wedding barn with stunning views down the glen and over the Cairngorms. The new wedding venue is the latest barn venture in the northeast of Scotland. It will hold between 50 and 170 guests, with room dividers to ensure the perfect fit.

The barn can host the ceremony, wedding breakfast and evening reception. Or you can have your ceremony outside in the picturesque glen. The fully enclosed barn features panoramic windows, which open onto our covered outdoor decking, bringing the outdoors indoors! Unlike some other barns, this will be a fully serviced and equipped barn. Tables, chairs, heating, staff, catering and simple decoration are all included in the price. And with accommodation on site for up to 88 guests, this offers the whole package in one place.







Mhairi Preston Wedding Co-ordinator

where all who enter as guests leave as friends

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Glen Clova Hotel & Luxury Lodges







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