







* HAMILTON PARK *

THE PERFECT VENUE... FOR YOUR PERFECT DAY

Situated within the heart of Lanarkshire and set within 20 acres of secluded grounds, we provide a stunning setting for both you and your guests.

Whether you choose to say your vows outside our picturesque Weighing Room Gardens or inside our beautiful marquees, we are sure to make your special day a dream come true.

After the ceremony your guests can relax and enjoy a Champagne reception outside in the sun whilst you have use of our perfectly manicured grounds to capture those cherished moments.

Our team of award winning chefs will prepare your wedding meal using only the finest ingredients, locally sourced and freshly made just for you.

Our 118 bedroom Hampton by Hilton Hamilton Park hotel, offering panoramic views of the racecourse is perfect for you and your guests to spend the night after your wonderful day.

Hamilton Park is firmly established as the venue of choice in Lanarkshire. Whether you are looking for an intimate wedding or a lavish ceremony, our highly experienced wedding co-ordinators will provide you with a truly unique wedding experience with memories that will last a life time.









* WEDDING PACKAGES *

From your initial enquiry through to your wedding day our experienced wedding co-ordinators will be here to guide you through every stage of the planning and preparation for your special day.

This allows you to relax and enjoy the fairytale experience from beginning to end.

OUR WEDDING PACKAGES INCLUDES

Arrival glass of Prosecco or beer for your guests

Exclusive use of your chosen function suite

Use of our beautiful grounds for your wedding photographs

Choice of three course wedding breakfast from menu one

Glass of wine and 1/2 bottle of water with your wedding breakfast

Glass of Prosecco for the speeches

Luxury linen and chair covers in a variety of colours

Evening buffet of hot filled rolls for all your day guests

Dedicated and experienced team to plan your special day together

2021/2022

Midweek {Mon - Thurs} £65pp

Weekend (Fri - Sun) £89pp

Ceremony suite hire £350

All prices include VAT.

Minimum numbers of 60.

Bespoke packages can be made for smaller

weddings







OUTDOOR OR INDOOR CFRFMONIFS

Whether you choose to say your vows outside our picturesque Weighing Room Gardens or inside our beautiful Sprinters bar or marquees, we are sure to make your special day a dream come true.

SPRINTERS CAPACITY: UP TO 100 GUESTS MARQUEE CAPACITY: UP TO 200 GUESTS

PARADE RING MARQUEE RECEPTIONS

Overlooking the Parade Ring and spectacular grounds, this permanent marquee has all the space you will need for a fairy tale wedding.

Here you and your guests will enjoy your first class wedding meal, followed by evening celebrations.

CAPACITY: UP TO 200 DAY GUESTS

UP TO 240 EVENING GUESTS

* WEDDING MENU *

Select your choice of starter, main and dessert for you and your guests to enjoy

Menu one is included in your package

STARTERS

Prawn and avocado cocktail with baby gem, compressed cucumber and crisp sourdough wafers

Rosemary crusted brie wedges with spiced beetroot and red onion chutney and mixed leaves

Crispy mac and cheese bites with smoked tomato ketchup and rocket salad

Whipped chicken liver parfait with red onion marmalade, mustard dressing and Arran oaties

Goats cheese tart with honey roast fig, dressed bitter leaves and herb oil

Pressed coronation chicken terrine, madras emulsion, scorched and pickled apricots, peanut granola and fresh chilli

MAINS

Pan-roasted chicken with pancetta and pea fricassee, creamed potato and buttered kale

Slow braised beef with herb crushed potatoes, butter pastry topping, marmalade carrots and red wine jus

12 hour cooked and pressed beef shin, horseradish mashed potato, tender stem broccoli and cooking liquor

Breast of chicken filled with mozzarella and red pepper, fondant potato, fine green beans tomato and caper sauce

Braised lamb shoulder with sautéed savoy cabbage and Ayrshire smoked bacon, crispy potato and red current jus

Slow roast pork belly, creamy mashed potato, Stornoway black pudding, braised red cabbage, candied carrots and cider jus

DESSERTS

Toffee and ginger sponge Dulce de Leche brandy Scottish cream

Double chocolate brownie with banana mousse, candied peanuts and chocolate sauce

Orange bavarois with dark chocolate sponge, white chocolate sauce and speculoos crumble

Cardamom panna cotta with Cointreau ginger syrup and vanilla crumble

Forest fruit pudding with lavender cream and toasted oat granola

Dark chocolate hazelnut tart with rich coffee Sauce and vanilla Scottish cream



Menu Upgrades and Children's Menu are available.

Please ask if you would like to see the options.



* CANAPÉS *

Add on some of our delicious canapés for your quests to enjoy during your drinks reception

MEAT

Mcsween's crispy haggis bon bon with onion and Arran mustard

Teriyaki beef skewer with spring onions

Asian duck spring rolls with plum and ginger dipping sauce

Venison chorizo with Arran blue and salted celery Smoked lamb loin, harissa spiced hummus on olive toast

Confit duck bon bon, truffle hollandaise

Mini shepherd's pie with Arran mustard mash

Grilled tandoori chicken, on mini naan, mint yoghurt

Crispy spiced chicken thighs with lemon mayo dip

Mini panini filled with chicken and camembert or ham and mozzarella

Spiced pork crackling straws with apple dip

Grilled chicken and chorizo kebabs

FISH

Scrabster smoked mackerel pate with black olive tapenade

Crispy Scottish langoustine with a lemon and dill sauce

Mini Scottish smoked salmon and herb cream cheese bagel

Crispy king prawn won ton with chilli, lime and ginger dip

Smoked salmon mousse in a filo basket with horseradish and parsley

Guacamole with spicy lime and chilli prawns, crispy shallots

VEGETARIAN -

Smoked aubergine baba ghanoush, with minted yoghurt and pomegranate

Mushroom arancini with salsa rosso dip

Vegetarian haggis bon bon with onion and Arran mustard

Pickled beets with soft goat's cheese in a crispy basil cup

Parmesan shortbread topped with roast cherry tomato and basil

Marinated burrata with peas and lemon and mint dressing

Mini oatcakes with honey roast figs and crumbled blue murder

Filo baskets with blue cheese mousse, compressed pears and candied pecans



£6.50pp inc VAT for three canapés

£2.00pp inc VAT for each additional canapé



* DRINKS PACKAGES *



DRINKS PACKAGE ONE (INCLUDED)

A glass of Prosecco or beer at your drinks reception

A glass of wine with your wedding breakfast

A glass of Prosecco for your toast

drinks package two

A glass of Prosecco or beer at drinks reception

Two glasses of wine with wedding breakfast

A glass of Prosecco for toast

£3.60pp upgrade

drinks package three

A glass of Champagne or beer at drinks reception

Two glasses of wine with wedding breakfast

A glass of Champagne for toast

£15.00pp upgrade



ADDITIONAL DRINKS AT DRINKS RECEPTION

Bottle of Prosecco

£30 each

Bottle of beer

£4.40 each

EVENING GUEST ARRIVAL DRINK

Glass of Prosecco or bottle of beer

£4.50pp

* EVENING RECEPTION *

BUFFFT ONE

SAMPLE MENU

Your choice of hot filled rolls bacon, sausage or vegetarian

Included in the package for day guests

Evening guests £4.50pp

FVFNING GUFSTS ARRIVAL

Glass of Prosecco or beer £4.50pp

BUFFFT TWO

SAMPLE MENU

Selection of sandwiches

Mini steak or macaroni pies

Bacon cheeseburger with Buccleuch beefy patty, smoked bacon, and Mull Cheddar and tomato relish

Grilled chicken marinated in coconut with chilli and lime

Mini goats cheese, olives and tomato tart

Day guest upgrade £8.00pp

Evening guests £12.50pp











★ EVENING RECEPTION ★ PACKAGES

We have a range of packages available for those wishing to join us to for their evening reception only.

Celebrate with your friends and family in our beautiful Parade Ring Marquee.

PACKAGE ONE

Hire of our marquee fully set for your evening reception

A selection of hot filled bacon and sausage rolls

DJ entertainment

For up to 150 guests

£2,500 inc VAT

PACKAGE TWO

Hire of our marquee fully set for your evening reception

Arrival glass of Prosecco or bottled beer

Finger buffet

DJ entertainment

For up to 150 guests

£4,000 inc VAT

PACKAGE THREE

Hire of our marquee fully set for your evening reception

Arrival glass of Prosecco or bottled beer

Finger buffet

Chair covers and sashes

DJ entertainment

For up to 150 guests

£4,500 inc VAT

FINGER BUFFET (PACKAGE TWO & THREE)

Selection of sandwiches

Mini steak or macaroni pies

Bacon cheese burger with Buccleuch beef patty, smoked bacon, and Mull Cheddar and tomato relish

Grilled chicken marinated in coconut with chilli and lime

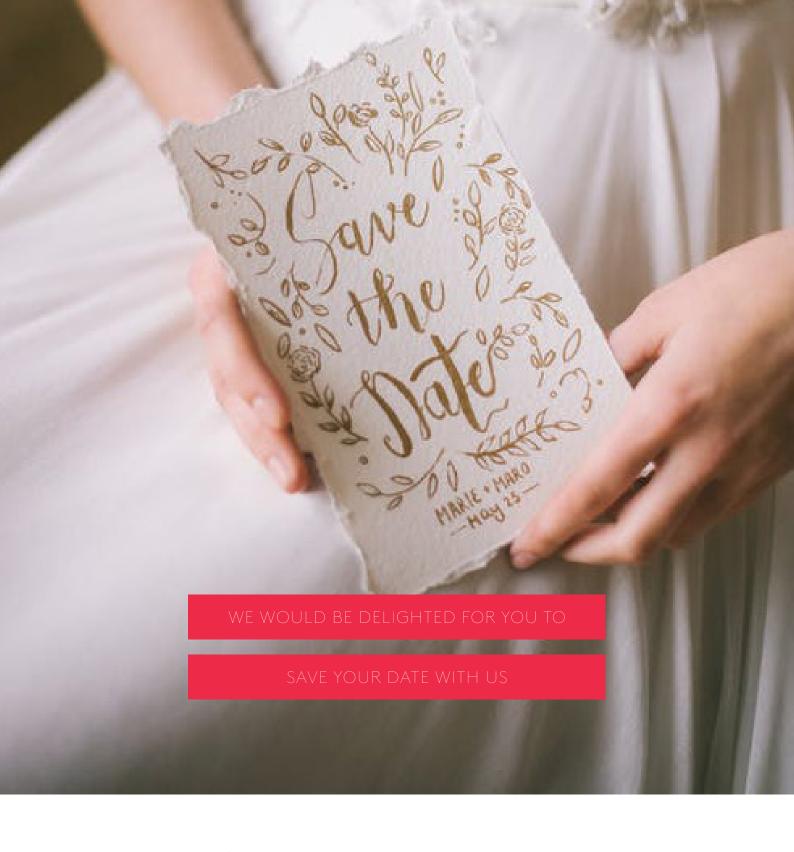
Mini Goats cheese, olive and tomato tart

£4.50pp











For further information, to book a viewing or to ask us a question please contact:

Wedding Team

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