

Consider an Upgrade

- **Additional Guests £55.00pp**
Includes wedding meal, drinks package and evening buffet
- **Welcome Brunch for Bride and her Attendees £7.25pp**
- **Additional Drinks**
For consideration after the ceremony, during the meal or for your evening guests
Glass of wine £4.25
Glass of bubbly £4.00
Glass of bucks fizz £3.95
- **Canapés £3.50 (selection of two)**
Crispy haggis bon-bons with grain mustard dip
Chicken liver pâté on Arran oaties
Cheddar, sun-dried tomatoes and pesto roulade
Smoked salmon and creamed cheese
(£1.50 per additional canapé)
- **Enhance your Evening Buffet (per person)**
Mini Fish & Chips cones £5.25
Traditional stovies £5.25
Haggis, neeps and tatties £5.25
- **Globe Centrepieces £20.00 (per centrepiece)**
- **Confetti Bombs (2) £80.00**
- **Spa Suite £350.00**



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Wonderful Weddings

at THE WATERSIDE

PACKAGES FROM
£3,920



SIMP SINNS - Planning Team of the Year



Tailored Package

- 80 day time guests
- Four-course wedding meal
- Chair covers with either silver or teal bows
- Overnight accommodation in Master Suite
- Drinks and canapés package based on two glasses of house wine, two glasses of bubbly and selection of canapés
- Evening buffet consisting of one mini roll with bacon or sausage or pulled pork (catering for 80 guests)
- Ceremony in Ailsa Lounge
- Exclusive use of the Kyle Suite for your four-course wedding meal and evening reception



We've got you covered

AT NO EXTRA COST

- Wedding Co-ordinator
- Red carpet on arrival
- Master of ceremonies
- Personalised wedding menu
- Guest seating plan
- Linen napkins
- Use of cake stand and cake knife
- Centrepieces
- Preferential accommodation rates for wedding guests

Terms & conditions apply. Available on selected dates only

Wedding Menu

Salad of sweet galia melon

with summer berries and raspberry sauce



Leek and potato soup

with chive cream



Breast of chicken

roasted with thyme and lemon, served with a creamy peppercorn sauce, fondant potato, buttery mash and seasonal vegetables



Butterscotch cheesecake

with pineapple and vanilla salsa, butterscotch sauce and sweetened cream



Followed by coffee and homemade shortbread