





A warm welcome to the stunning Eight Acres Hotel and Spa

Whether you've been dreaming of your fairytale wedding for years, or decided that now is your time, at Eight Acres Hotel & Spa we have many years of experience hosting weddings. We understand that choosing the perfect venue is an essential element in making your dream day a reality. We take pride in assisting you with every type of request be it large or small, to ensure your day is unique to you. Our team is trained to a high standard and experienced in all types of service, so you have our reassurance that we will go the extra mile to ensure you and your guests have a wonderful day. We believe that all these little touches will bring your dream wedding to life and we look forward to having the pleasure of hosting your special day at Eight Acres Hotel & Spa.

The Ideal Setting

The Eight Acres Hotel & Spa is perfectly placed in Elgin close to the A96 Aberdeen to Inverness Road. There is plenty of private car parking and coach space and easily accessible by rail and air for those guests travelling from further afield.

You can expect a warm Scottish welcome with great food and fine wine, which means you and your guests will enjoy the perfect day you dreamed of in an ideal setting. Beautiful landscaped gardens for capturing those special moments, event space that is stylish, comfortable and neutral in design, comfortable guest rooms ideal for parties with guests travelling from afar and our leisure club and spa for pampering yourself pre and post wedding.

Begin with a dream, create a memory





Remove the stress...

Accommodation

Stay over on the eve of your special day giving you the opportunity to relax and enjoy our hospitality. Special rates apply. Take advantage of the stylish and spacious luxury bedrooms for your bridal preparations and overnight honeymoon suite.

Wake up to a delicious freshly prepared breakfast served to you in your room or in our Restaurant. Relax with the knowledge that everything can come to you; your beautician, hairdresser and florist will be granted access allowing you to enjoy a stress free morning

Guests

At Eight Acres Hotel & Spa we are delighted to cater for Weddings up to 180 and evening receptions up to 250 with a minimum number of 70 for Friday or Saturdays. All children are welcome

Packages

We have an array of Wedding packages for you to choose from to help create the most memorable Wedding day for you, your friends and your family. Whether you are looking for a Winter wonderland or intimate and traditional Wedding, we can do it all.



Master of Ceremonies

A member of our management team will be present on your big day and would be delighted to guide you and your guests through the formalities of the day.

Alternatively you may wish to nominate a member of your wedding party to assist with this task.

Table Plan

We can supply menu cards and a table plan for display to show your guests where they are sitting for the wedding breakfast. We also supply white table linen and napkins. Again if you have a particular theme you may wish to do this yourself or get some members of the bridal party to help.

Menus

Our talented team of chefs pride themselves in on preparing the highest quality of dining experience. With this in mind, our wedding packages include a pre-set menu chosen from our menu selector enclosed. We cater for any special dietary requirements.

Cake Stand & Knife

We can provide the use of a whisky barrel or cake stand and knife. We ask that you liaise with your wedding coordinator in advance of the big day regarding the delivery and set up of your Wedding cake













Exclusively Small & Beautiful

Your own wedding coordinator to guide you through the planning from the very first day 3 course choice menu from our selector

Drinks package

White chair covers and your choice of colour sash

Ceremony room hire

Red carpet arrival

Master of Ceremonies

Post box

Printed menus

Based on 20–50 day guests
This package is available to book Monday – Thursday

May also be available on select weekends.

Acres O Love Package

Your own wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

White chair covers with a choice of coloured sash

Glass of fizz for the happy couple

Choice of arrival drink from selector

Toast drink

Wine with the Meal

3 course choice menu from selector

Menus for your table

Evening buffet for 70 Guests (3 items)

Use of cake stand and knife

DJ for the evening reception

A complimentary room on the night of the Wedding for the happy couple

Eight Acres Package

Your own wedding coordinator to guide you through the planning from the very first day

Red carpet welcome and Master of Ceremonies

Ceremony room hire

White chair covers with a choice of coloured sash

Piper

Place cards and table plan

Post Box

Glass of fizz for the happy couple

Choice of arrival drink from selector or a glass of fizz for guests

Glass of Sparkling Wine for the toast drink

Wine with the Meal

Canapes

4 course choice menu from selector

Evening buffet for 70 Guests (3 items)

Table centres from our selection

Table runners

Use of cake stand and knife

DJ for the evening reception

A complimentary room on the night of the Wedding for the happy couple

You & Mo Other Forever Package

Ceremony room hire
Red carpet welcome and Master of Ceremonies
Dedicated wedding planner
Chair covers and sashes
Centre pieces for all tables
Table runners
Resident DJ

Piper

Scottish drinks package – includes a choice of arrival drink from the selector or a glass of fizz, wine with the meal and toast drinks which includes fizz

Canapes

Delicious 4 course meal

Evening buffet for 70 guests

Scottish themed wedding stationery to include table plan, place cards, table names and menus

Ceremonial Sword and cake stand

Favours

Special memorable gift

A complimentary room the night of the wedding plus romantic turn down service

Based on 70 day guests

The above is a minimum of what will be included. This is a very special package that has quite a few extra surprises that will not only give you the WOW factor but your guests as well.

For more details please contact us directly.

Winter Wanderland

The snowflake symbolises freedom and individuality with no two alike. Our Winter Wonderland Wedding is exactly that, unique – just as each happy couple.

Based on 70 Daytime guests

Package includes;

Dedicated wedding planner

White carpet and Master of Ceremonies

Room hire for ceremony and reception rooms

Cake knife and stand

White chair covers and your choice of coloured sash

Table Linen

Evening buffet for 70 guests

3 Course meal with tea, coffee and petit fours

Snow machine

Winter Wonderland Stationery: menus, place cards and table plan

Piper

DJ for the evening reception

Winter Wonderland drinks package

Winter Wonderland decorated room

Complimentary Bridal Suite

Choice of 2 Canapés from the selector

(Starters

Scottish smoked salmon roulade watercress and cucumber salad, lemon and caper mayonnaise

Duck and port pate with toasted brioche and tomato chutney

Roasted root vegetable broth warm crusty roll

Mains

Paupiette of Norfolk turkey sesame flavoured baton vegetables, duck fat roasted potatoes, sweet cranberry and citrus glaze
Braised blade of beef, dauphinoise potatoes, rosemary roasted root vegetables, buttered kale, port wine jus
Roast ratatouille tartlet with melting brie rocket salad with aged balsamic dressing served with roast potatoes and vegetables

Desserts

Dark chocolate and cherry torte with fudge ice cream
Sticky toffee pudding honeycomb ice cream, butterscotch sauce
Vanilla and blueberry brulee crisp caramelised sugar top, home baked
biscuit

Tea, coffee and petit fours

Drinks Package

Glass of fizz on arrival for the happy couple

½ bottle of house red or white wine per guest during the meal

Glass of bubbly for the toasts

For your arrival drink for guests please pick from our drinks selector

The Twilight Package

Arrive for a 6pm candlelit ceremony and enjoy all the below:

Dedicated wedding planner
Red or ivory carpet and master of ceremonies
Ceremony Room Hire
A romantic candlelit ceremony
Arrival drinks and canapes
Toast drink
Chair covers and sashes
Mood lighting and star cloth backdrop
Resident DJ
Evening buffet for all guests
A complimentary room for the night of the wedding

Available October to March (excluding December)

70 guests

Buffet upgrade options are available, please speak to a member of our sales team.













Wedding Menu Selector

Starters

Chicken liver parfait, chutney and oatcakes
Scottish Salmon gravlax, pickled cucumber, beetroot puree
Haggis, neeps & tatties wholegrain whisky sauce
Chicken & wild mushroom terrine red onion chutney
Ham hock terrine, piccalilli and toasted sourdough
Scotch broth Prawn and crayfish cocktail, avocado puree, bloody Mary sauce
Salt baked beetroot, goat's cheese mousse pickled vegetables
Roasted red pepper hummus, crudités and bread
Heritage tomatoes, mozzarella, black olive crumb and basil dressing

Mains

Beef feather blade, creamed mash, kale, roasted carrots, red wine jus
Pork belly, apple puree, braised red cabbage, kale and red wine jus
Confit Lamb Shoulder, roasted onion purée, burnt leeks, fondant potato, lamb jus
Balmoral chicken, neeps and tatties wholegrain whisky sauce
Roast chicken breast, roasted potatoes, mixed vegetables and gravy
Roast turkey parcels, apricot & thyme stuffing, roast potato, mixed vegetables gravy
Baked cod, balsamic cherry tomatoes new potatoes and garlic butter
Oven baked Hake, Braised fennel, new potatoes, samphire and crayfish butter
Scottish salmon, new potatoes, mixed vegetables and dill sauce
Wild mushrooms, truffle and spinach risotto
Mushroom, courgette and pepper stroganoff with rice
Five bean cassoulet with melted cheddar cheese and salad
Vegan chickpea loaf, crispy kale, new potatoes and tomato sauce

Wedding Menu Selector

Desserts

Sticky toffee pudding, toffee sauce and vanilla ice cream

Mixed berries cheese cake

Lemon posset, almond shortbread

Scottish cheese board, (3 cheese) chutney, oatcakes, grapes

Vanilla Panna cotta, .mixed berry compote shortbread

Chocolate torte, clotted cream

Trio of chocolate, chocolate mousse, chocolate brownie and chocolate orange cheese cake

Lemon tart with raspberry compote

Vanilla & Cider poached pear, almond shortbread

Chocolate pave, chocolate soil, cherry compote

Canapé Menu Selector

Basil bruschetta, sun-blushed tomato and Mozzarella
Sottish smoke salmon cream cheese and chive on rye bread
Chicken and truffle liver parfait on crouton
Sesame and honey glazed mini sausage
Smoke haddock quail scotch egg
Pork and black pudding quail scotch egg
Mini Yorkshire pudding roast beef
Mini fish and chips
Haggis bonbons
Mini bruschetta tomato and garlic tapenade

Four items per person for £7.50 per person

Children's Menu Selector

(Starters

Garlic bread Melon and strawberries Soup of the day

Main Courses

Homemade chicken goujons with side salad, tomato sauce and fries

Penne pasta with tomato and basil sauce with garlic bread

Our own cheese and tomato pizza with side salad and fries

Roast chicken breast, mashed potato and peas with gravy

Burger with fries and side salad

Dessert

Fruit salad of melon, raspberries and strawberries

Sticky toffee pudding with vanilla ice cream

Chocolate Salted Caramel Torte and chocolate ice cream

Please pick 2 dishes per course Starters/ Main Courses/ Dessert

Evening Bullet

Sandwiches; Honey roast ham and tomato chutney

Coronation chicken, cheddar cheese and red onion, tuna mayonnaise , roast beef

and horseradish

Mini pork pies with pickle

Vegetable spring rolls

Memphis style BBQ baby back ribs

Burnt ends

BBQ chicken wing

Hot wings

Pulled pork

Stovies

Burgers and chips

Mini Fish and chips

Sausage rolls

Chicken curry and rice

Chickpea and spinach curry and rice

Beef or veggie Lasagne

Cottage pie

Bacon or sausage baps

Cajun spiced chicken kebabs

Chicken goujons garlic mayo

Pizzas: Mozzarella, tomato & basil, sweet chilli chicken, red onion & peppers sweet chilli geggie pizza, peppers, red onion, mushroom, tomato

4 items for £8.95 per person, additional items £1.95 per person or Hog Roast or BBQ in May, June, July, August and September Supplement of £6.00 per person

Allergen information available on request for all menus

Where magical moments, meet memorable one's



