



WEDDINGS AT

FORGAN'S





LET THE ADVENTURE BEGIN!

Firstly, thank you for considering Forgan's for your big day. It was never our intention to become a "wedding venue", but throughout the years, we have become famed for (and very proud of) our bespoke celebrations for the more offbeat couple. You can find us in not one but two seaside towns, St Andrews and Broughty Ferry - whichever one you choose, you will find the same warm and welcoming atmosphere, and a little space packed full with good cheer and old fashioned Scottish hospitality.

Both venues are centrally located in close proximity to local churches and chapels. Alternatively, we can host your full day from ceremony through to evening celebrations. Your wedding co-ordinator will be able to advise on running order for either options.

Our St Andrews location can cater for up to 140 for a sit down meal and up to 200 for drinks and canapes.

Our Broughty Ferry location can cater for up to 120 for a sit down meal and up to 250 for drinks and canapes.

If you are looking for something more intimate sized for a smaller wedding party, ask us about our semi-private dining areas for up to 40 guests in Broughty Ferry and 48 guests in St Andrews.

**To arrange a show round, please get in touch:
St Andrews: 01334 466 973 | Broughty Ferry: 01382 735 870**

‘FROM THE MOMENT WE
SPOKE TO OUR WEDDING
CO-ORDINATOR UP UNTIL
OUR BIG DAY, IT REALLY WAS
AN AMAZING EXPERIENCE -
THE FOOD AND DÉCOR
WAS OUTSTANDING, SUCH
A SPECIAL PLACE!’



THE DETAILS...

Weddings at Forgan's are offered on an exclusive use basis, meaning you can be sure of total privacy and undivided attention on the day. This type of hire is subject to a minimum spend* which is dependent on availability, numbers and date of your wedding.

ALL FORGAN'S WEDDINGS INCLUDE:

- Use of our main restaurant, bar and both areas in their entirety
- Recommended list of local suppliers to help you with the arrangement of the finer details
- A dedicated wedding co-ordinator
- Create your bespoke menu from our menu selector, or create your own bespoke version
- Personalised cricket board welcome message
- 2am late license
- Complimentary menu tasting for the couple
- Microphone and full PA system
- Forgan's style flowers, greenery and candles
- Master of Ceremony
- Cake stand & knife
- Full cash & card bar facilities

** Minimum spend is inclusive of all pre-arranged food and drinks packages, sound engineer (£150), Forgan's style table flowers (£200 where applicable), ceremony charge (£500). 5% of the minimum spend is discretionary service charge. Please note, should the total not meet the minimum spend agreed, any remainder can be used as a bar tab on the night or the remaining balance will be made up with room hire charge. Minimum charge for exclusive venue hire is £1500. Please note full minimum spend must be paid 14 days in advance of your wedding date. Entertainment costs are not included in the minimum spend. Minimum spend begins from £5000.*



CHOOSE YOUR NIBBLES...

CHOOSE TWO FROM THE FOLLOWING

Additional Canapes £2.50PP

Vegetarian Haggis Spring Roll (v)

Black Pudding Roulade with Apple & Ale Chutney

Isle Of Arran Smoked Cheddar & Red Onion Chutney Rarebit (v)

Haggis Bon Bon

Hot Smoked Salmon, Dill & Crème Fraiche On A Charcoal Cracker

EVENING BUFFET

PRICES PER PERSON

Homemade Sausage Rolls	£3.95	Local Artisan Bread, Virgin Olive Oil & Balsamic Vinegar	£3.95
Venison Stovies With Oatcakes	£7.45	Charcuterie Cured Meats Board	£8.95
Vegetarian Antipasto Board	£7.75	Scottish Cheese Board	£8.95
Breakfast Rolls: Bacon, Egg Or Link Sausage	£3.95		

CHOOSE YOUR DRINKS

FOR ARRIVAL, FOR THE TOAST,
WITH THE MEAL & EVENING TIPPLES

FIZZ

Prosecco	£5.95PP
Champagne	£9.95PP

WINE - HALF BOTTLE PER PERSON

Premium wines & our favourites £9.95PP

Red: Rioja Vina Amante, Spain / Malbec Finca La Nina, Mendoza Valley, Argentina / Cabernet Sauvignon Las Condes, Chile / Merlot La Doutelle, France

White: Pinot Grigio La Casada, Italy / Chardonnay Las Condes, Chile. / Viognier Les Gres, France / Sauvignon Blanc La Doutelle, France

WHISKY

Whisky Nip	£4.95PP
<i>Glenmorangie 10yr., Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr, Macallan Gold</i>	

Other Tipples	£3.95PP
<i>Amaretto, Baileys, Tia Maria, Drambuie, Kahlua</i>	

COCKTAILS

Kir Royale	£5.95PP
Peach Bellini	£5.95PP
Bucks Fizz	£5.95PP
Edinburgh Fizz	£7.95PP
Raspberry Gin & Tonic	£7.95PP
Dark & Stormy	£7.95PP
Strawberry & Cucumber Sling	£7.95PP
Scottish Mojito	£7.95PP

Tea & Coffee	£3.00PP
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WEDDING MENU

CHOOSE 2 STARTERS / 1 SORBET / 2 MAINS / 2 DESSERTS

BOWL OF SOUP (V)
Freshly Baked Bread & Butter

CHICKEN LIVER PARFAIT
Onion Jam & Arran Oaties

THREE CHEESE PUFF ROULADE (V)
Ricotta, Gruyere & Parmesan with Sweet
Pepper & Chilli Relish

CRISPY HAGGIS BALLS
Neeps, Tatties, & Malt Whisky Gravy

QUINOA & SPINACH SALAD (VG)
Pomegranate Seeds & Roasted Squash

HOT & COLD SCOTTISH SMOKED SALMON
Crispy Capers, Lemon & Watercress Mayo
with Bannock Bread

PAN-SEARED NORTH SEA SCALLOPS
Smoked Bacon Crumb, Spiced Cauliflower
Puree & Apple Crisps

CULLEN SKINK FINISHED WITH CHIVES

CHOICE OF SORBET

SCOTTISH SALMON FILLET (GF)
Baby New Potatoes, Olives, Sun Blushed Tomato
& Green Beans with Salsa Verde

PAN-SEARED CHICKEN SUPREME
Clapshot, Haggis Croquette, Green Beans & Whisky Jus

ROASTED BUTTERNUT SQUASH WELLINGTON (VG)
Sun Blushed Tomato & Spinach, Tomato Fondue & Wilted Greens

BEEF BOURGUIGNON & FLUFFY PASTRY
Chips & Roasted Root Vegetables

CONFIT OF DUCK SHEPHERD'S PIE
Sugar Snap Peas with Thyme Jus

BIG BOWL OF HAGGIS
Neeps, Tatties, Proper Onion & Whisky Gravy

HERB CRUSTED COD FILLET
Crushed Baby New Potatoes, Broccoli, White Wine & Butter Sauce

PAN SEARED DUCK BREAST
Sautéed Potatoes, Buttered Kale
with Crispy Pancetta & Onion & Red Wine Jus

RUMP STEAK 8OZ
Thick Chips, Cherry-Vine Tomato, Flat Cap Mushroom
& Watercress with Peppercorn Sauce

GRILLED RUMP OF LAMB
Roasted Garlic Mash, Chanteney Carrot,
Sugar Snap & Rosemary Jus

WARM STICKY TOFFEE PUDDING
Vanilla Ice-Cream & Butterscotch Sauce

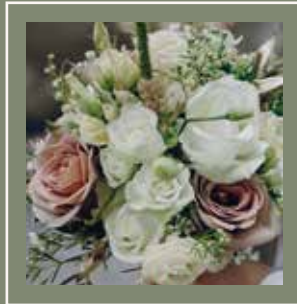
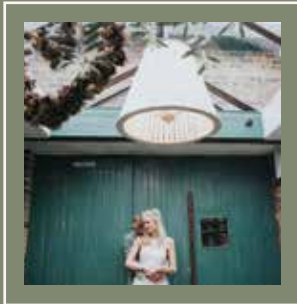
DAIRY ICE CREAM SELECTION
DARK CHOCOLATE & ROASTED PEANUT
Filo Basket & Salted Caramel Sauce

BLUEBERRY CRÈME BRULÉE
Home-Made Shortbread

SELECTION OF LOCAL CHEESES
Biscuits & Pear Chutney

TWO CANAPES & GLASS OF PROSECCO FOR WELCOME RECEPTION, FOUR COURSE
WEDDING BREAKFAST WITH HALF BOTTLE OF WINE FROM £85 PER PERSON

KIDS M
AVAIL
£20 PER
PER



COME SAY HELLO...

Please visit our website for more information on our weddings, and give us a call should you wish a chin wag with our wedding co-ordinator (with a cup o' tea of course!)



SAY HELLO

FORGANS.CO.UK /    /FORGANS

Photography featured by Jen Owens Images