

FOR A
Wedding Day
TO REMEMBER



PITLOCHRY
Festival Theatre

EXPLORERS
THE SCOTTISH PLANT HUNTERS GARDEN

Congratulations

On your forthcoming wedding and thank you for considering Pitlochry Festival Theatre

We can provide an unforgettable setting for both your Marriage Ceremony and your Reception, tailor-made to suit your own particular requirements. At PFT we understand that every Wedding Day should be unique and we hope that the following options will inspire you with ideas and assist in planning your special day at Pitlochry Festival Theatre.



The Brown Trout



David Douglas Pavilion

© David Brown Photography, www.dwbprophot.co.uk



River Room

The Ceremony

David Douglas Pavilion

Perched on the hill behind the theatre, within the fabulous *Explorers Garden*, this dramatic pavilion has a stunning view across the Tummel Valley. Entirely built from trees discovered by David Douglas, its open balcony provides a breathtaking setting to take your vows with up to 35 guests seated within the pavilion. Larger wedding parties can have an Outdoor Ceremony near the Moon Gate in the Himalayan section of the Garden.

n.b. wild or wintry weather may be a consideration.

The Brown Trout

Also known as PFT's famous restaurant – a ceremony in this space is ideal for larger numbers of guests and suitable for all weathers, enjoying fantastic views up to Pitlochry's own mountain – Ben-y-Vrackie.

The Reception

The River Room

The River Room comfortably seats up to 90 guests at large circular tables, with groups of 10 at each table. This space enjoys a majestic view over the River Tummel to Ben-y-Vrackie, with wonderful natural light from the full height windows and a partly glazed roof – a fantastic back-drop to compliment your wedding menu.

The Ben-y-Vrackie Bar

Moving into this much larger area for your evening celebrations and possibly additional guests (up to a total of around 200) there is a bar and ample space for a rousing Ceilidh with facilities for a live band and our hardwood dance floor (available to hire at an extra charge).

Wedding Photos

The Theatre's sweeping lawns, leading down to the banks of the River Tummel offer many lovely spots for your precious wedding pictures and you are welcome to take advantage of the romantic setting.

The *Explorers Garden* is also available to those having their wedding at the theatre for an extra charge – but included for those using the David Douglas Pavilion for their ceremony.

CONTACT:

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Venue Hire Price Guide

Garden Weddings

David Douglas Pavilion

2 – 15 people	from £400 + vat
16 – 40 people	from £500 + vat

Outdoor Ceremony & David Douglas Pavilion for signing

2 – 15 people	from £400 + vat
16 – 40 people	from £500 + vat
40 – 70 people	from £600 + vat
70 – 100 people	from £750 + vat

- Please note that the above costs exclude catering. We can provide fizz for your toasts and canapés to celebrate your big day for a maximum of 40 people.



David Douglas Pavilion

Ceremony in the Brown Trout Room

Up to 50 people	from £400 + vat
50 – 100 people	from £500 + vat

Reception Costs

The following prices include the exclusive use of the River Room for the sit down meal, café bar and foyer for the evening celebration and the dance floor.

Evening Only	from £750 + vat
Afternoon – Evening	from £ 950 + vat
Licence Fee	£60

Explorers Garden

Photo session	from £50 + vat
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View of Ben-Y-Vrackie



River Room



The Brown Trout

CONTACT: Andy Chan on 01796 484610
OR: andy.chan@PitlochryFestivalTheatre.com

Our highly successful and picturesque restaurant can offer a delicious three course sit down wedding meal for your reception, with three different choices for each course. Our chef will be very happy to devise a menu and tailor it to your catering needs.



Explorers Garden

© David Brown Photography, www.dwbprophot.co.uk

Price Guide

Three course meal
FROM £25 PER HEAD

Three course meal including wine/ soft alternative
FROM £32.50 PER HEAD

Three course meal including wine/ soft alternative and a welcome glass of fizz
FROM £37.50 PER HEAD

Three course meal including wine/soft alternative, welcome glass of fizz & a glass of fizz for the toasts
FROM £40 PER HEAD

Menu Choices

Sample Menu

STARTERS

Spinach, Potato and Roasted Garlic Soup

Tempura King Prawn
with little gem and sweet chilli sauce

Smoked Chicken Caesar Salad
with garlic croutons

Roasted Vegetable Risotto

MAIN COURSE

Slowly Braised Beef Rib
on a bed of potato, carrot and turnip mash with vegetables and a rich gravy

Poached Loin of Salmon
on wilted spinach with fondant potato, confit cherry vine tomatoes and a vermouth cream sauce

Provençal Vegetable Strudel
with tomato and basil sauce and Mediterranean couscous

DESSERT

Sticky Toffee Pudding
with vanilla ice cream and butterscotch sauce

Fresh Fruit Salad
with bramble ice cream

Strawberry Meringue Nest
with a fruit compôte

Brie, Blue and Smoked Cheeses
with biscuits

Filter Coffee and Chocolate Mints

