Your perfect wedding...

...at The Kingsmills Hotel
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Photography
A special thank you to "Captivating Photography by Charné Hawkes"
www.captivatingphotography.co.uk
Your perfect... wedding venue

From small intimate events to larger celebrations, we have a choice of stunning rooms, or beautiful manicured grounds to create a spectacular setting for your special day. Each of our rooms is unique and many offer original 18th century features.

Your personal wedding co-ordinator will take care of every little detail for you, leaving you free to relax and enjoy the day.

We have the stunning location, the right connections and endless patience and experience to ensure your big day is the perfect expression of your personal love story.

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com

...to ensure your big day is the perfect expression of your personal love story.
Each of our full day packages include the following:

Red carpet arrival
Champagne welcome for the bride and groom
Complimentary pre-wedding meal tasting of your chosen menu or canapé selection*
Personalised menus and table plan
Master of ceremonies for the day
Cake knife and cake stand
Complimentary bedroom on the night of the wedding for the bride and groom including breakfast*
15% discount on accommodation rates for your guests
Crisp white or ivory linen
Complimentary room hire for the wedding breakfast and evening function.

* complimentary tasting for bride and groom and complimentary bedroom applies to wedding breakfast for 50 guests or more

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com
Your perfect wedding planning

Each of our rooms offers something unique but all offer an idyllic setting for your wedding ceremony or celebrations. We would be delighted to host your wedding ceremony here at The Kingsmills Hotel and have the appropriate licence for religious ceremonies, humanist ceremonies or civil ceremonies.

<table>
<thead>
<tr>
<th>Facility</th>
<th>Ceremony Nos.</th>
<th>Wedding Breakfast Nos.</th>
<th>Evening Reception Nos.</th>
<th>Ceremony Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Adams Lounge</td>
<td>30</td>
<td>22</td>
<td>n/a</td>
<td>£150</td>
</tr>
<tr>
<td>MacLeod Lounge</td>
<td>30</td>
<td>24</td>
<td>n/a</td>
<td>£150</td>
</tr>
<tr>
<td>Burns Suite</td>
<td>n/a</td>
<td>80</td>
<td>120</td>
<td>£250</td>
</tr>
<tr>
<td>Inglis Restaurant</td>
<td>80</td>
<td>n/a</td>
<td>n/a</td>
<td>£250</td>
</tr>
<tr>
<td>Kingsmills Gardens</td>
<td>150</td>
<td>n/a</td>
<td>n/a</td>
<td>£300</td>
</tr>
<tr>
<td>Damfield Suite</td>
<td>40</td>
<td>26</td>
<td>n/a</td>
<td>£175</td>
</tr>
<tr>
<td>Culcabock Suite</td>
<td>50</td>
<td>30</td>
<td>n/a</td>
<td>£175</td>
</tr>
<tr>
<td>Kingsmills Suite</td>
<td>150</td>
<td>280*</td>
<td>350</td>
<td>£300</td>
</tr>
</tbody>
</table>

* The Kingsmills Suite has a minimum number requirement of 100 guests

Suggested pricing to assist costing weddings

- Arrival drink and drink for toast (sparkling wine) £10.00
- Canapés (minimum charge) £5.00
- Menu (minimum charge) £32.00
- Wine (two glasses of wine per person) £9.50
- Evening Buffet £9.00
- Approximate price per person £65.50

Please note:
We may be able to offer a discount on midweek weddings (Sunday – Thursday). Just ask us.
It is also worth noting that the above costs are based on our lowest priced menus/canapés etc.

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com
Cold Canapés

3 canapés per person  £5
5 canapés per person  £7

Smoked Salmon and Crepe Roulade
Peppered Mackerel Rillette on Pumpernickel Bread
Goat Cheese Mousse and Beetroot Cone
Coronation Smoked Chicken
Chicken Liver Parfait Brioche
Smoked Mussels and Fennel Salad
Sundried Tomato Tartlet, Mozzarella, Pesto
Seaweed Oatcakes, Strathdon Blue
Chicken & Pistachio Terrine on Brioche

Hot Canapés

3 canapés per person  £5
5 canapés per person  £7

Haggis Bonbons
Black Pudding Bonbons
Lamb Koftas, Tatziki
Duck Wonton, Plum Sauce
Crispy Tiger Prawn, Aioli
Smoked Cheddar Croquettes
Salmon & Quail Egg (Scotch Egg)
Spinach & Goat Cheese Mini Quiche
Your perfect... wedding menu

Breakfast selection

Starters

Hand Dived West Coast Scallops   £11
pork belly, cauliflower textures, sultana jus

Smoked Duck Breast   £8
carrot & pickled ginger remoulade,
bean sprout & coriander salad

Shetland Crab Tian   £8
kiwi & passion fruit vinaigrette

Scottish Smoked Salmon   £7.50
crisp leaves, citrus dressing,
dill gherkins and capers

Chicken & Crayfish Mosaic   £7
madras curry vinaigrette,
granny smith salad

Paupiette of Cod & Prawns   £7
dry vermouth & grape sauce

Marbled Game Terrine   £7.50
pistachio, red onion chutney, toasted brioche

Ham Hock Ballotine   £7
pickled vegetables, mustard aioli
and chargrilled brioche

Serrano Ham and Cantaloupe Melon   £7
black olives, sundried tomatoes,
balsamic & sea salt dressing

Fig & Goat Cheese Savoury Gateau   £7
mesclun, walnut vinaigrette

Mozzarella and Heritage Tomato   £6.50
rocket leaves and balsamic reduction

To discuss your wedding, please call on 01463 257102 or email events@kingsmillhotel.com
### Breakfast selection

#### Soup

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cullen Skink Soup</td>
<td>£7</td>
<td>with Cromarty bread</td>
</tr>
<tr>
<td>Sweet Potato &amp; Coconut Soup</td>
<td>£6</td>
<td>desicated coconut</td>
</tr>
<tr>
<td>Cauliflower and Strathdon Soup</td>
<td>£6</td>
<td>with toasted almonds</td>
</tr>
<tr>
<td>Green Split Pea Soup</td>
<td>£5</td>
<td>ham lardons</td>
</tr>
<tr>
<td>Cream of Leek Soup</td>
<td>£5</td>
<td>chives</td>
</tr>
<tr>
<td>Roast Tomato and Pepper Soup</td>
<td>£5</td>
<td>finished with a pesto oil</td>
</tr>
<tr>
<td>Carrot and Coriander Soup</td>
<td>£5</td>
<td>with crispy croutons</td>
</tr>
</tbody>
</table>

#### Vegetarian Main Course Alternatives

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beetroot &amp; Potato Presse</td>
<td>hazelnut salsify, celeriac fondant, grey pumpkin puree, cavolo nero</td>
</tr>
<tr>
<td>Miso Marinated Tofu</td>
<td>courgette &amp; pepper tempura, mouli ribbons</td>
</tr>
<tr>
<td>Chickpea Panisse</td>
<td>cavolo nero, sun blushed tomatoes, peppers &amp; chickpea ragout</td>
</tr>
<tr>
<td>Mushroom Wellington</td>
<td>celeriac puree, fondant potato, wilted spinach</td>
</tr>
</tbody>
</table>

### Food Allergies and Intolerances

Before ordering please speak to our staff about your requirements.

To discuss your wedding, please call on 01463 257102 or email events@kingsmillhotel.com
## Main Course

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Fillet of Strathspey Beef</td>
<td>£27</td>
<td>Tarragon mash, savoy cabbage, pancetta, charles shallots, madeira jus</td>
</tr>
<tr>
<td>Rump of Scottish Lamb with Gratin Dauphinois</td>
<td>£22</td>
<td>Courgette stuffed ratatouille, roast garlic and rosemary jus</td>
</tr>
<tr>
<td>Roast Sirloin of Scottish Beef with Yorkshire Pudding</td>
<td>£22</td>
<td>Horseradish mash, garlic roasted roots, chateaux potatoes, glazed onions, red wine jus</td>
</tr>
<tr>
<td>Featherblade of Scottish Beef</td>
<td>£21</td>
<td>Celeriac puree, purple potatoes, caramelised chicory, braising jus</td>
</tr>
<tr>
<td>Roasted Chicken Breast with a Chicken &amp; Smoked Garlic Mousse</td>
<td>£20</td>
<td>Fondant potato, cauliflower puree, baby vegetables, pancetta sauce</td>
</tr>
<tr>
<td>Roasted Chicken Breast with Leek &amp; Wild Mushroom</td>
<td>£18</td>
<td>Potato fondant, caramelised shallots, red wine salsify</td>
</tr>
<tr>
<td>Pan Seared Wild Seabass</td>
<td>£18</td>
<td>Fennel marmalade, courgette puree, confit cherry tomato, courgette pearls</td>
</tr>
<tr>
<td>Roasted Chicken Breast with Spinach &amp; Cream Cheese</td>
<td>£18</td>
<td>Potato fondant, carrot &amp; green bean faggot, crushed creamy broccoli, red wine jus</td>
</tr>
</tbody>
</table>
Dessert

- Hard & Soft Scottish Cheese  £9
  Strathdon Blue, Connage Gouda, Morangie Brie, Connage Cheddar, grapes, quince, celery, oatcakes

- Kingsmills Dessert Plate  £8
  sticky toffee pudding with butterscotch sauce, Drambuie soaked baba, orange marmalade ice cream

- Dark Chocolate Torte  £7
  Simpsons of Buckie raspberry sorbet

- Chocolate Marquise  £7
  mango sorbet, passion fruit coulis

- White Chocolate Tear Drop  £7
  upside down soft centred raspberry cheesecake

- Passion Fruit Cheesecake  £6
  pineapple salsa, toasted coconut encrusted vanilla ice cream

- Sticky Toffee Pudding  £6
  caramel sauce and vanilla pod ice cream

- Raspberry Mousse Gateau  £6
  white peach tuile

- Apple Tarte Tatin  £6
  Calvados ice cream

- Freshly Filtered Coffee/Tea  £3
  with Highland tablet

We hope you like the flexible approach to your menu selection. This will allow you to create a personal wedding breakfast.

Should you wish to offer your guests a choice menu, we can offer the following; up to 2 choices per course, and pre-order of selection would be required.

There will be an additional £2 per person, per course where a choice is offered.
Your perfect wedding menu

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com

Evening Buffet

We require you to offer your guests an evening buffet

Buffet 1

- assorted sandwiches & mini rolls selection, oven baked sausage rolls
- shortbread, tea & coffee
- £9.00 per person

Buffet 2

- haggis, neeps & tatties with a kettle of traditional soup
- shortbread, tea & coffee
- £9.00 per person

Buffet 3

- hot filled rolls with pork & leek sausages, grilled smoked bacon or fried organic egg, kettle of soup
- shortbread, tea & coffee
- £9.00 per person

Buffet 4

- assorted sandwiches, prawn & salmon mini rolls, sweet chilli chicken skewers, haggis filo parcels, broccoli & goats cheese quiche, mini steak pies, shortbread, tea & coffee
- £12.50 per person
Your perfect... wedding menu

Drinks Packages

To complement your menu we have the following drinks options available to choose from, but purely as a suggestion. We can of course work with your personal requirements to design alternatives for you.

Classic

On arrival
A chilled glass of prosecco

To accompany your meal
Two x 125ml glasses of red or white house wine

For the toasts
A glass of chilled prosecco

£19.50 per person

Divine

On arrival
Kir cocktail

To accompany your meal
Two x 175ml glasses of red or white house wine

For the toasts
A glass of chilled prosecco or dram of Tomatin 12 yr or Glenfiddich 12 yr whisky

£22.50 per person

Supreme

On arrival
A glass, plus a top up of chilled champagne

To accompany your meal
Two x 175ml glasses of red or white house wine

For the toasts
A glass of chilled champagne

£28.50 per person

Wine alternatives

If you would like to select a New Zealand Sauvignon Blanc, or South African Merlot, in place of the house wine within the above packages, please add £1.50 pp.

We also have an extensive cellar of wines, spirits and liqueurs to complement all of the Wedding Breakfast menus and these may be selected individually to meet your tastes. Please just ask if you’d like to see the full wine list.

Non alcoholic alternatives:

100% fresh orange or apple juice
Sparkling Nettle and Ginger juice
£6.95 per jug

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com

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Your perfect... wedding menu

The children’s menu is available for all guests aged 12 or under, alternatively half portions are available from the wedding menu at 50% off

Three courses £12.00 per person

<table>
<thead>
<tr>
<th>Starters</th>
<th>Main Courses</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Soup (v)</td>
<td>Steamed Breast of Chicken, Mash Potatoes, Green Peas and Gravy</td>
<td>Chocolate Fudge Cake, Ice Cream and Chocolate Sauce</td>
</tr>
<tr>
<td>Cheesy Garlic Bread (v)</td>
<td>Chicken Goujons With Fries and Tomato Ketchup</td>
<td>Banana Sundae</td>
</tr>
<tr>
<td>Melon and Fruits (v)</td>
<td>Traditional Fish and Chips</td>
<td>Fresh Fruit Salad and Yoghurt</td>
</tr>
<tr>
<td>Prawn Cocktail</td>
<td>6oz Beefburger and Fries</td>
<td></td>
</tr>
</tbody>
</table>

Please make a choice for your children’s menu to include 2 options for their starter, 2 options for the main course and 2 options for their dessert

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com
Your perfect... wedding touches

The Finishing Touches

At The Kingsmills Hotel, we know that the difference is in the detail, so why not consider a few finishing touches:

To your room...
Add exquisite chair covers, coloured napkins and table linen, floral displays and table balloons

To the meal...
Add a champagne reception, canapés or a sorbet entremets

To the bride...
Indulgent facials to ensure you glow on your special day

Prices on request

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com
Your perfect... wedding day

If you are unsure of how you would like your special day to run, you may find our suggested itinerary worth considering;

2pm  Brides arrival and greeted by our team, guests will already be seated in your chosen ceremony location

2.30pm  Arrival drinks and canapés are served, whilst your photographer arranges all your requirements inside and out in the garden

3.30pm  Our master of ceremonies will invite your guests through to the dining room, passing through your receiving line, your guests will be seated for the meal and then you will be announced in to the room as the new Mr. and Mrs.

4pm  The formal cutting of the cake, and photograph opportunity for your guests

4.10pm  Following the cake cutting, and once you are seated, toast drinks will be poured and we start with the speeches announced in turn by our master of ceremonies

4.30pm  The meal is served accompanied by your chosen wines

6.30pm  Meal finished, a chance for the bride and groom to break away to relax and freshen up before the evening guests arrive. Your evening entertainers will have a chance to set up and for our staff to reorganise the room if necessary, for the evening’s events

7pm  Evening guests arrive, and welcomed by you, the new couple and by the day guests for drinks in the bar

7.30/8.00pm  Bride and Groom take to the floor for the first dance, signaling the start of the evening’s celebrations

9.30pm  The evening’s buffet is served, normally during the band’s break

12am*  Cloaks and Carriages

*or carriages can be at 1am if 20 Luxury bedrooms are booked

To discuss your wedding, please call on 01463 257102 or email events@kingsmillshotel.com
Your perfect... wedding etiquette

Each wedding is personal and we want you to feel as relaxed and creative with your celebrations as you wish. However, if you like tradition, take a look at suggested wedding etiquette to help you prepare for your special day.

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The receiving line

This is a formal greeting of your guests before you are seated for the wedding breakfast.

It is not essential, but does ensure you meet all your wedding guests:

- Bride and Groom
- Bride’s mother
- Bride’s father
- Groom’s father
- Groom’s mother
- Head Bridesmaid and Best Man – optional

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Cutting of the cake

This is announced by our master of ceremonies, the first slice is then cut by the Bride and Groom.

The cake can either be served after the meal with the tea and coffee or with the evening buffet.

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Top table seating plan

When preparing your seating plan, the traditional layout is usually as follows:

- Chief bridesmaid
- Groom’s father
- Bride’s mother
- Groom & Bride
- Bride’s father
- Groom’s mother
- Best man

But feel free to move the bridal party around to ensure your preferred requirements.

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Toasts and speeches

In the interest of minimizing the impact of nerves, we normally do these before the meal, and are in this order:

A toast to the bride and groom, normally by the father of the bride, or a close friend

The reply is made by the bridegroom, who toasts the bridesmaids

Followed by the best man’s speech

Hopefully to rapturous applause!

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To discuss your wedding, please call on 01463 257102 or email events@kingsmillhotel.com
With the “big day” looming, you and your guests will need a peaceful, dream-like sleep. Fortunately The Kingsmills have beds so comfy and pillows so fluffy that you will wake rested and ready for the celebrations ahead.

Choose from our elegant Classic Rooms, Spacious Luxury Rooms, Garden Rooms set in idyllic seclusion in the garden or our exclusive Kingsclub offering Cocoon and Retreat Rooms; many with private balconies or patios overlooking the golf course.

And when the vows have been made and the last dance has been danced, you will drift into blissful exhaustion!

Guests staying as part of the wedding party will enjoy 15% off our Best Available Rate.
We look forward to celebrating with you...

Remember we are completely flexible and really enjoy working with the bridal party to turn your dreams into reality. If you have any questions whatsoever, please just call us.

And finally a couple of important details:

♥ An initial deposit of £1000 is required within 14 days of your date being provisionally held.

♥ A further deposit of 85% of the estimated wedding costs is due 6 weeks prior to your big day, or immediately if this date has already passed.

♥ Final payment of the remaining balance is due 1 week prior to the wedding date.

♥ All payments made are non-refundable and we strongly suggest that you consider a wedding insurance policy, to cover you and your loved ones for any eventuality.
These Conditions apply to all Contracts for the provision of goods and services to the exclusion of all other terms and conditions, including any which the Client may purport to apply or which may appear in any promotional literature.

Please read these Conditions carefully in order to avoid any misunderstandings regarding the terms on which reservations are accepted.

In these Conditions, terms used with an upper case initial letter have special defined meanings. Some of these are listed in Clause 18. Others are defined when they are first used.

1. Confirmations and Guest Numbers
1.1 All bookings are provisional until the relevant Contract (signed by the Client) is countersigned on behalf of the Hotel and dated. The Hotel will provide to the Client a copy of the Contract once countersigned on behalf of the Hotel.
1.2 The Contract shall specify the anticipated number of guests for the Event, the agreed minimum number of guests for the Event (the “Contract Minimum”) and the maximum number of guests permissible for the function room(s) reserved for the Event.
1.3 The Client must inform the Hotel of the number of guests it wishes to be catered for at the Event (the “Final Number”). This Final number will override the anticipated number specified but will not affect the Contract Minimum.
1.4 The Contract Minimum represents the minimum number of guests the Client guarantees will attend at the Event and the Company has calculated its charges on this basis. The amount payable by the Client will be calculated according to the Contract Minimum (a) the Contract Minimum (b) the Final Number or (c) the number who actually attend the Event.
1.5 When an evening reception buffet is selected a minimum of 80% of total guests must be catered for.
1.6 Kingsmills Suite minimum of 100 day guests or £3000 adult wedding breakfast food spend.

2. Payment
2.1 Payment
All accounts incurred will be invoiced. Any queries should not delay immediate payment of the outstanding balance. Queries should be referred to the Hotel within 7 days of the receipt of invoice. No allowance or refund can be made for meals and other elements not taken within the agreed package rate. Payment must be made in Pounds Sterling (UK) payable to the Kingsmills Hotel.

2.2 Deposits
The Client must pay the deposit payment(s) specified in the Contract under Billing Instructions. Should the Client fail to pay any such deposit within 14 days, the Company may treat the Booking as having been cancelled by the Client and:
2.1.1 the Company may set-off any cancellation fees which become payable against the deposit; 2.1.2 if the deposit held by the Company is greater than the amount of any cancellation fees payable, then the balance shall be refundable to the Client.

2.3. Interest
When credit facilities are granted and when payment is not received within the stated terms, we reserve the right to charge an appropriate rate of interest (3% above base rate) or make a collection charge. All such agreed credit accounts must not exceed their credit limit at any time.

2.4. Extras
The Client shall pay the Hotel for any food and beverages or other goods and/or services not provided for in the Contract or otherwise in correspondence but made available upon request of the Client on the day of the Event.

2.5. Price Variations
In the event of circumstances beyond the Company’s control (including, but not limited to, increases in the standard rate of VAT), the Company reserves the right to vary the prices specified in the Contract to an extent which reflects such circumstances.

3. Cancellation by Client
3.1 If the Client wishes to cancel a Booking or cancel the reservation of some or all bedrooms reserved either as a block booking or in conjunction with an Event, such cancellations must be advised to the Hotel in the first instance verbally, followed by written notice of cancellation. Cancellation shall be effective, final and binding on the Working Day on which the Hotel receives written notice of cancellation (the “Cancellation Date”). Any notice of cancellation received out of the hours of 9.00am and 5.00pm shall be deemed made on the next Working Day.

3.2 If the Client cancels a Booking, the Company will charge a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the Contract Minimum (and, if any separate charge is payable in respect of room hire, of such room hire charge), according to the number of clear days (that is not counting the Cancellation Date and the day of the Event) between the Cancellation Date and the date of the Event (the “Cancellation Notice”), as set out below. If the Event is cancelled less than 3 Working Days before the Event, the Hotel is entitled to charge according to the Final Number, if higher than the Contract Minimum.

3.3 Where any bedrooms are reserved either as a block booking or in conjunction with an Event, such bedrooms:
3.3.1 are block booked and reserved exclusively to the Client and accordingly will not be released unless notice of cancellation of such reservation in respect of the relevant bedrooms is given in accordance with Clause 3.1.

3.4 For block bedroom bookings of 10 or more rooms on any one night, cancellation of some or all bedrooms reserved either as a block booking or in conjunction with an Event will incur a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the bedrooms cancelled (or, if no separate room rate is specified in the Contract, of the standard room rate) according to the Cancellation Notice, as set out below:

<table>
<thead>
<tr>
<th>Cancellation Notice (Bedrooms)</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>28 days – 14 days</td>
<td>75%</td>
</tr>
<tr>
<td>13 – 3 days</td>
<td>85%</td>
</tr>
<tr>
<td>2 days – night of</td>
<td>98%</td>
</tr>
</tbody>
</table>

3.5 The cancellation fees payable under this Clause 3 are a genuine pre-estimate of the loss the Company will incur arising out of a cancellation; the actual losses incurred by the Company may be greater or less than these cancellation fees; the cancellation fees are payable whether or not the Hotel is able to find alternative business in respect of the cancelled Event and/or bedrooms.

3.6 In addition to the cancellation fees due under Clauses 3.2 or 3.4, the Client must reimburse the Hotel (on an indemnity basis) for any expenditure incurred in respect of any cancelled Booking including (but not limited to) any costs, charges or penalties as a result of having to make consequential cancellation of its own arrangements with third parties in relation to the Event.

3.7 The Company may invoice the Client for any cancellation fees payable at any time after the cancellation. The Client shall pay such invoice on presentation of invoice.
4. Cancellation by Company
4.1 The Hotel may cancel the Booking:
   4.1.1 if the Booking might prejudice the reputation of the Hotel;
   4.1.2 under Clause 2.1
   4.1.3 if the Hotel becomes aware of any deterioration in the Client's financial situation such that the Company reasonably considers the Client may not be able to fulfil its material obligations under the Contract.
4.2 The Company may charge the cancellation fees provided in Clause 3 in the event of any cancellation under this Clause 4.

5. Changes by Company
The Hotel reserves the right without prior notice to change the Client's assigned function room for one of equal suitability if the Hotel has reasonable commercial or operational reasons for so doing (including, but not limited to, the carrying out of works on the relevant room or such room being otherwise unavailable).

6. Outside Services
The prior consent of the Hotel must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musicians employed by the Client.

7. Etiquette
7.1 The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, its guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services). The Client must ensure compliance with the Hotel’s direction as to noise or behaviour.
7.2 The Hotel reserves the right generally:
   7.2.1 to exclude or eject any person from the Event or the Hotel if it reasonably considers such person to be objectionable; and
   7.2.2 to terminate the Contract and stop the Event without liability to any refund or compensation, if necessary to prevent or terminate unacceptable noise or behaviour.

7.3 The Client shall indemnify the Company against all and any losses, costs, damages, liabilities, claims, demands and expenses suffered or incurred by the Company arising out of any exclusion, ejection, termination or stopping under Clause 7.2 or the circumstances giving rise thereto.

8. Health & Safety
The Client must fully comply (and ensure the full compliance of its sub-contractors, employees and guests) with the Hotel's Health & Safety policy, a copy of which is available on request from the Hotel.

9. Corkage
No wines, spirits, food or beverage may be brought into the Hotel or grounds by or on behalf of the Client or any guests for consumption on the Hotel premises unless the prior consent of the Hotel has been obtained, for which a charge will be made.

10. Licensing and Statutory Regulations
The Client shall maintain free access to fire exits at all times and shall obtain the prior approval of the Hotel before using any special effects equipment on the Hotel premises. The Client shall submit for approval by the Hotel all table layouts for the Event. The Client shall observe the permitted hours for selling intoxicating liquors in the Hotel premises, as advised by the Hotel.

11. Punctuality
The Event must start and finish at the times specified in the Contract. Changes to these times may not be possible unless previously agreed with the Hotel.

12. Guests' Clothing and Personal Property
The Company does not accept responsibility for the property of the Client or its guests. Cloakrooms are provided for the convenience of clients and guests but any goods deposited in the cloakrooms or left unattended on Hotel premises are deposited at the owner’s risk and without any liability on the part of the Company.

13. Equipment Storage
The Hotel will assist the Client, where reasonably possible, with the storage of equipment etc., however, the Company does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like, left in storage.

14. Radio Communication Systems
Where usage of any radio communication system handset is provided to the Client, the Client shall comply with all licensing conditions in relation thereto. Sound limitation of 95 decibels for bands, live music and discos. Our music equipment will cut out if sound is over this limit.

15. Liability of the Company
15.1 Subject to Clause 15.4, the Company shall not be liable, whether in contract, tort (including negligence) or otherwise for any indirect, consequential or economic losses or loss of profits however arising.
15.2 In no event will the Company’s liability for any loss or damage in contract or tort (including negligence) or howsoever otherwise arising, exceed the total amount paid by the Client for the Event.
15.3 The Company shall not be liable for any breach of the terms and conditions or delay or failure in providing services as a result of causes beyond its reasonable control including (but not limited to) fire, floods, strikes, delays in transportation, failure of services or inability to obtain any necessary information or consent from any authority.
15.4 The Company does not exclude or restrict its liability in respect of death or personal injury resulting from its negligence.

16. Damage
The Client shall be responsible to the Company for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein or to the Hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the Company on demand the amount required to make good or remedy any such damage.

17. General
17.1 Agents
Should the Client contract with the Hotel through an agent, the agent acts in that capacity for the Client, and not the Company. The Client accepts full responsibility for the payment of the Hotel’s account.
17.2 Governing Law
The Contract shall be governed by and construed in all respects in accordance with the laws of Scotland. The Contract does not affect any rights which the Client may have under the Hotel Proprietors Act 1956 where that Act applies.
17.3 Time is of the Essence
For all payment obligations under these Conditions, time shall be of the essence.
17.4 Assignment
The Contract shall not be assignable by the Client, but may be assigned by the Company.

18 Definitions
18.1 “Booking” means a booking under a Contract
18.2 “Client” means the person, firm or company responsible for commissioning and payment of the Event.
18.3 “Contract” means the written agreement between the Hotel and the Client for a specific booking or series of bookings
18.4 “Event” means the event or function specified in the Contract
18.5 “Hotel” means the property(ies) for which this Contract has been agreed and/or as appropriate under the Kingsmills Hotel (Inverness) Ltd, Registered Office: Johnstone House, 52/54 Rose Street, Aberdeen, AB10 1HA Registration No. SC325315
18.6 “Working Day” means Monday to Friday excluding bank holidays and other public holidays

19. Clients will ensure no alcoholic drinks are served and/ or consumed in the car park area of the hotel. The organiser reserves the right to stop the event and escort the guests of the premises.

All information contained herein was correct at time of going to press.