

ONE PERFECT DAY...



...at the Kingsmills Hotel



KINGSMILLS  
HOTEL

★★★★



## Wedding Story No. 1

Mr & Mrs Lawson's

### ONE PERFECT DAY...

Where to begin with our Kingsmills experience... from our very first meeting we knew this was the place we wanted to get married! From start to finish nothing was a problem. Our day was absolutely perfect with no faults. The team went above and beyond to make sure everything was just so, and it showed. We could not have been happier to start our married lives together surrounded by our family and friends and wish we could relive our day over and over again. We can't thank the whole team at the Kingsmills enough for giving us the best day of our lives and will be forever grateful.



When you meet your once in a lifetime love, you can't wait for the rest of your life together to begin.

At the Kingsmills, we want to launch you into your happy ever after with

### ONE PERFECT DAY...





## Welcome

The enchanting Scottish Highlands is the place of legends and legendary love. It is beautiful, romantic, wild, and graceful in equal measure. It is the most stunning setting to celebrate your love.

At the Kingsmills we can arrange the most intimate of small weddings to larger wedding celebrations. Indeed, 300 guests can witness your 'I do'.

We offer a choice of truly stunning rooms or beautiful manicured grounds to create a spectacular setting for your celebrations.







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## Creating your 'ONE PERFECT DAY'

Congratulations. A day that you will remember forever. A day that will create memories that you will relive on each anniversary. A day that is only about you, your family and friends and the celebration of your love.

We offer a personal wedding planner to work with you through the preparations. Your wedding planner has a wealth of experience to bring your vision to life. Tell us how you see your 'One Perfect Day' unfolding and we will make it a reality.







## The Kingsmills Suite

The stunning Kingsmills Suite is our largest wedding venue.

Flooded with natural light, elegant décor and adorned with sumptuous furnishings, the suite will allow you to dress the room to reflect your own personal style.

We can welcome smaller weddings and up to 300 guests in this truly beautiful space. Our suite also opens directly into our lush gardens, providing an unspoiled natural location for your photographs.







## Our Other Rooms

For a smaller wedding, we have a collection of unique venues, each expressing a distinctive personality for your 'One Perfect Day'.

Our Burns Room is gracefully located in the traditional 18th century mansion and has many original features creating a beautiful, traditional, and elegant wedding space.

Our Adams Room is quite simply a unique room for an intimate wedding. The Adams Room has the cosiest of atmospheres – throw a log on the fire and toast the happy couple!

The Kingsmills has a rich history dating back to the 18th century and our famous bard, Robert Burns, dined in the Adams room. At the very core of your experience with the Kingsmills is detail and flexibility.







## Dining Experience

We have an enviable reputation for dining at the Kingsmills and our brigade of chefs thrive on creating a memorable dining experience for you and your guests. Our mission, to deliver an elevated dining experience, where cuisine, flavours, service and ambiance come together to respect and reflect traditions with an interpretation both contemporary and fresh.







## Wedding Packages Summary

Our full day packages include the following:

Red carpet arrival

Champagne welcome for the happy couple (newlyweds)

Complimentary pre-wedding meal tasting of your chosen menu or canapé selection\*

Personalised menus & table plan

Master of Ceremonies for the day

Cake knife & cake stand

Complimentary bedroom on the night of the wedding for newlyweds including breakfast\*

Reduced accommodation rates for wedding guests



\* Complimentary tasting and bedroom apply to wedding breakfast with a minimum of 50 adult day guests.





## Accommodation at the Kingsmills

We have 147 bedrooms for your wedding guests to enjoy. Our rooms have beds so comfy and pillows so fluffy that they will awaken, rested and ready to celebrate your 'One Perfect Day'.

Your guests can choose from the timeless and elegant Classic rooms, or the fully air-conditioned Luxury rooms with calming lush heather colours and a nod to our heritage with a contemporary tartan.

A short wander through the verdant gardens, passing the flower beds of nepeta, roses and evergreens they will find our Garden Rooms, nestled in idyllic seclusion. For a truly indulgent experience our exclusive Kingsclub offers unrivalled luxury in the Highlands. Guests can choose from our Cocoon or Retreat rooms, all of which are decorated in a contemporary design that maintains the unsurpassed individuality and elegance of the Kingsmills Hotel. Our Retreat rooms offer their own private balcony or patio looking out over the golf course – a perfect spot to unwind after a day to remember.







## Arrange a Viewing

We truly hope we can help you plan and celebrate your wedding at the Kingsmills. Should you wish to arrange a viewing, or discuss any questions you may have, please do let us know and we will be delighted to help.

**To arrange your viewing please contact us on:**

01463 237166  
events@kingsmillshotel.com

We look forward to meeting with you.



## Wedding Story No. 2

Mr & Mrs Stewart

### ONE PERFECT DAY...

Thank you so much for making our wedding day so perfect. From start to finish, everything was better than we could have imagined. Everything ran so smoothly, the food was out of this world, the drinks were flowing & the venue was incredible! We couldn't have done it without you. We are already excited about coming back for our anniversary dinner!

## Wedding Story No. 3

Mr & Mrs Crombie

### ONE PERFECT DAY...

The entire day ran so smoothly, especially the meal! We had lots of additional requirements, and the hotel catered for every possible scenario. There was so much choice and it was all delicious. The team went the extra mile for us – standards are so high at the Kingsmills. You're in the middle of Inverness, but you feel so secluded. Between the façade, the rooms and the grounds, it's beautiful, inside and out.



The Main Event...

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

	Ceremony Numbers	Wedding Breakfast Numbers	Evening Reception Numbers	Ceremony Cost
Adams Lounge	30	22	n/a	£165
MacLeod Lounge	30	18	n/a	£165
Inglis Restaurant	60	n/a	n/a	£275
Kingsmills Gardens	200	n/a	n/a	£330
Burns Room	n/a	60	80	n/a
Kingsmills Suite*	200	300	350	£330

*\*The Kingsmills Suite has a minimum requirement of £3500 minimum adult meal spend.*

Suggested Pricing to Assist Costing Your Day

Classic Drinks Package	£27.00
Canapés (minimum charge)	£9.00
Wedding Breakfast Menu (minimum charge)	£43.50
Evening Buffet	£15.00
Approximate Price Per Person	£94.50

NB - We offer a 15% discount on midweek weddings (Sunday - Thursday). Please just ask us. It is also worth noting that the above costs are based on our lowest priced menus/canapés etc.

Canapé Selections

Cold Wedding Canapés

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

Hot Wedding Canapés

- Haggis Bonbons
- Black Pudding Bonbons
- Lamb Koftas, Tzatziki
- Duck Wonton, Plum Sauce
- Crispy Tiger Prawn, Aioli
- Smoked Cheddar Croquettes
- Salmon & Quail Egg (Scotch Egg)
- Spinach & Goat Cheese Mini Quiche

Choose 3 canapés per person for £9pp or 5 canapés per person for £12pp.  
Please note canapés can be a mix of hot and cold.

We are dealing with significant price increases month on month, however, the prices contained within the brochure will be held for all celebrations until December 2024. For 2025 we will apply the following mechanism to review pricing: 50% of the rise of the National Living Wage (NLW) plus 50% of the rise of the prevailing Retail Price Index (RPI). e.g. if the NLW rises by 6% and RPI increases by 5%, the 2025 increase would be 5.5%.

Should this be greater, we guarantee a price increase cap of 7.5% for 2025.

Prices will be reviewed in December each year, and will be applicable from 1st January 2025.

Wedding Breakfast Menus

Our menus boast some of the finest produce that the Highlands has to offer. Please feel free to mix and match to suit your taste. We are happy to cater for special dietary requirements – please advise us in advance.

Starters

Marbled Smoked Chicken Presse 12  
Granny smith batons, lamb’s lettuce, toasted seaweed sourdough (gfa dfa)

Honeydew Melon Rosace 9  
Grapes, mixed berry salad (vegan gf)

Mushroom “Scotch Egg” 11.50  
Free range poached egg wrap with field mushroom duxelles, shimeji mushroom grecques

Scottish Smoked Salmon Platter 11.50  
Served with a crispy smoked salmon mousse & quail egg, dill mayonnaise

Duck & Chicken Presse 11.50  
Spiced fig chutney, savoury tuille & micro herbs (gfa dfa)

Pan-fried Scottish Scallops 15  
Star anise carrot purée, slow cooked pork belly, black pudding bonbon (gfa dfa)

Confit Cauliflower Tempura 11.50  
Caramelised cauliflower purée, cucumber ribbons, chilli & lime vinaigrette, samphire salad (ve gf)

Ballotine of Pheasant 12.50  
Prunes & leek filling, wrapped in serrano ham, served with a cranberry relish

Courgette, Aubergine & Red Onion Parcel 10.50  
crisp leaves, citrus dressing, dill gherkins and capers (dfa)

Soups

Carrot and Coriander Soup 7.5  
with crispy croutons (ve gfa)

Roast Tomato and Pepper Soup 7.5  
finished with a pesto oil (ve gf)

Cream of Leek Soup 7.5  
chives (ve gf)

Green Split Pea Soup 7.5  
ham lardons (ve gf)

Cauliflower and Strathdon Soup 7.5  
with toasted almonds (ve gf)

Sweet Potato & Coconut Soup 7.5  
desiccated coconut (ve gf)

Cullen Skink Soup 8.5  
with Cromarty bread (gf)

Lobster Bisque 8.5  
Crème fraîche

We hope you enjoy the flexible approach we offer to your menu selection. This will allow you to create a personal dining experience. 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. Where a choice menu is selected, the dish price will be charged and a £2 choice menu supplement per person

df/dfa - Dairy Free/Dairy Free Available  
gf/gfa - Gluten Free/Gluten Free Available  
v - Vegetarian ve - Vegan

Food Allergies & Intolerances - before ordering please speak to a member of our staff about your requirements



Main Courses

- Roasted Chicken Breast 22

stuffed with wild mushroom & tarragon, roasted vegetable,  
potato fondant, claret jus (gf dfa)
- Baked Arborio Risotto 21

Tomato fondue centre, aubergine purée, chargrilled baby courgette (ve gf)
- Root Vegetable Tarte Tatin 21

Potato fondant, wilted spinach, pickled walnut vinaigrette (ve)
- Curried Cauliflower En Crouete 21

Creamy mashed potato, roasted vegetable, tomato vierge (ve)
- Roasted Chicken Breast 23

Stornoway black pudding, baby vegetable, potato fondant,  
whisky & wholegrain mustard sauce (gfa dfa)
- Roasted Beef Ribeye 29

Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)
- Roasted Centre Cut Fillet of Beef 39

Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)
- Roast Sirloin of Beef 29

Chateaux potatoes, roasted vegetable, Yorkshire pudding, claret jus (gfa dfa)
- Baked Hake with Almond & Parmesan 25

Chargrilled green asparagus, puy lentil, sunblessed tomatoes (gf dfa)
- Featherblade of Scottish Beef 27

Creamy potatoes, caramelised banana shallot, chanteray carrots,  
green beans, braising jus (gfa dfa)
- Rack of Lamb 35

Charred artichokes, potato fondant, ratatouille, thyme jus (gfa dfa)

Scottish Monkfish 30  
Peppers & chickpea ragout, toasted almonds, chorizo, saffron mussel sauce (gf dfa)

Coffee Roasted Venison Loin 31  
Beetroot & potato gratin, shimeji mushroom, wilted spinach,  
caramelised shallot (gfa dfa)

Desserts

- Forest Fruit Cheesecake 11

Raspberry coulis, chocolate pencils
- Sticky Toffee Pudding 11

Caramel sauce and vanilla pod ice cream
- Warm Chocolate Fondant 11

Lemon curd
- Strawberry & Elderflower Delice 11

with edible flowers
- Dark Chocolate Torte 11

Raspberry & lemon confit, raspberry sorbet
- Passion Fruit Soufflé 12

Coconut ice cream
- Kingsmills Dessert Plate 13

Dark chocolate fondant, raspberry & lemon tartlet, vanilla ice cream
- Hard & Soft Scottish Cheese 14

Strathdon Blue, Minger, Morangie Brie, Fat Cow  
grapes, quince, celery, oatcakes
- Freshly Filtered Coffee / Tea 4

with Highland tablet

Evening Buffet Menus

We require you to offer your guests an evening buffet.

- Buffet 1

Assorted Sandwiches and Wrap Selection, Ham & Cheese Panier,  
Shortbread, Tea and Coffee

£15.00 per person
- Buffet 2

Stovies, Oatcakes, Pickled beetroot, Scottish Macaroons, Tea and Coffee

£15.00 per person
- Buffet 3

Hot Filled Rolls with Pork Sausages, Grilled Bacon or Fried Organic Egg,  
Kettle of Soup, Fudge, Tea and Coffee

£16.00 per person
- Buffet 4

Assorted Sandwiches, Falafel & Houmous, Ham & Cheese Panier, Wrap Selection,  
Leek & Smoked Cheddar Quiche, Shortbread, Tea and Coffee

£22.00 per person

Children’s Menu

Children’s menu available for all guests aged 12 or under.

Three courses - £16.00 per person

Starters

- Tomato Soup (v)
- Cheesy Garlic Bread (v)
- Melon & Fruits (v)
- Prawn Cocktail

Main Courses

- Roasted Breast of Chicken, Mash Potatoes, Green Peas & Gravy
- Chicken Goujons with Fries & Tomato Ketchup
- Macaroni Cheese & Fries (v)
- Traditional Fish & Chips
- 6oz Beefburger & Fries
- Margherita Pizza
- Spaghetti with Meatballs in Tomato Sauce

Desserts

- Chocolate Fudge Cake, Ice Cream & Chocolate Sauce
- Banana Sundae
- Fresh Fruit Salad & Yoghurt

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

Food Allergies & Intolerances - before ordering please speak to a member of our staff  
about your requirements



Drinks Packages

To compliment your menu, we have the following drinks options available, but purely as a suggestion. We can of course tailor a package bespoke to your personal requirements.

Classic

on arrival  
a glass of chilled Prosecco  
to accompany your meal  
two glasses of red or white house wine  
for the toasts  
a glass of chilled Prosecco  
£27.00 per person

Divine

on arrival  
1/2 bottle of chilled Prosecco  
to accompany your meal  
two glasses of red or white house wine  
for the toasts  
a glass of chilled Prosecco or a dram  
£36.00 per person

Supreme

on arrival  
a glass, plus a top up of Champagne  
to accompany your meal  
two glasses of red or white house wine  
for the toasts  
a glass of chilled Champagne  
£40.00 per person

If you would like to enhance your wine selection with an upgraded wine from our wine list, we would be delighted to quote this for you.

We also have an extensive cellar of wines, spirits & liqueurs to compliment all of our Wedding Breakfast menus and can be selected individually to meet your tastes. We would be delighted to offer you the full wine list at your request.

Non alcoholic alternatives available

Jugs of 100% fresh orange/apple juice and/or sparkling elderflower cordial - £9 per jug

Wedding Wind Down...

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 be offered a special wedding rate for the night prior to, and the night of the wedding, subject to availability.

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
- Should you decide to cancel, 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
- Kingsmills Hotel is known for our warm hospitality and we would respectfully request that you arrange a drinks package for your wedding guests

Terms and Conditions of Trading for Weddings at Kingsmills Hotel

These Conditions apply to the Contracts for the provision of goods and services. **Please read these Conditions carefully in order to avoid any misunderstandings regarding the terms on which reservations are accepted.** We strongly recommend you take out Wedding Insurance to cover any eventuality. (If you are unsure who to contact, MacDonald Group Tel: 01463 223555 will be happy to provide more information).

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 therefore be calculated according to the highest of (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 £3500 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  
We are dealing with significant price increases month on month. However, the prices contained within the brochure will be held for 2024. For 2025 we will apply the following mechanism to review pricing; 50% of the rise of the National Living Wage (NLW) plus 50% of the rise of the prevailing Retail Price Index (RPI). e.g. if the NLW rises by 6% and RPI increases by 5%, the 2025 increase would be 5.5%. Should this be greater, we guarantee a price increase cap of 7.5% for 2025. Prices will be reviewed in December each year, and will be applicable from 1st January 2025.

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. Any postponement of any Event shall be considered as a cancellation under this Clause 3.  
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. PLEASE NOTE WEDDING DEPOSIT OF £1000.00 IS NONREFUNDABLE.

Cancellation Notice (Events)	Fee
133-91 days	50%
90 days -28 days	75%
27 days- 14 days	85%
13 days – 3 days	95%
3 days or less	100%
*WITH THE EXCEPTION OF WEDDINGS WHERE THE £1000.00 DEPOSIT IS NON-REFUNDABLE.	

3.3 Where any bedrooms are reserved either as a block booking or in conjunction with an Event, such bedrooms:  
3.3.1 are reserved exclusively to the Client and accordingly will not be released unless notice of cancellation of reservation is given in accordance with Clause 3.1. The cancellation fees set out in Clause 3.4 will if applicable then apply.  
3.3.2 will (unless cancelled as provided above) be charged at the room rate specified in the Contract (or, if no separate room rate is specified in the Contract, at the standard room rate) for all nights booked even if any guests do not stay for all nights so booked (including by reason of early departure).  
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:

Cancellation Notice (Bedrooms) Fee	
28 days - 14 days	75%
13 – 3 days	85%
2 days – night of	98%

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. We will endeavor to resell rooms to limit customer liability.  
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 All information contained herein was correct at time of going to press.  
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.

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 eg alterations to client numbers or necessary maintenance.  
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. If miniatures of alcohol are supplied as wedding favours there will be a charge of £2.00 per bottle supplied.

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 Communications Systems & Music Limitations

14.1 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.

14.2 Bands, live music, and discos are required to conclude no later than 12:00 midnight for all weddings. For weddings specifically held in the Kingsmills Suite, the conclusion time may be extended upon prior arrangement, subject to the booking of a minimum of 20 Luxury bedrooms as part of the wedding reservation.

#### 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.

#### 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. Alcohol Consumption in Car Park

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 off the premises

Signature \_\_\_\_\_ Date \_\_\_\_\_

