



INTRODUCTION

Rufflets was built in 1924 as a private house for Mrs Anne Brydon Gilroy, the widow of a prominent Dundee jute baron, and was designed by Dundee architect, Donald Mills.

Before 1924, the ten acres of Rufflets' grounds had been used as agricultural land. Local records going back as far as 1642 indicate that the land was owned by the Priory of St Andrews as part of the Priory Acres and it was known as the "Ruch (pronounced "ruff") Flets" which, in the old Scots tongue, meant "rough, flat lands."

So, although Rufflets has been a privately owned hotel for 60 years, the name goes back well over 350 years!

In 1952, the seven bedroom house was bought by George and Margaret Cook and business partners Anna and James Meldrum, who converted the house into a hotel. The two women were sisters and the men, lifelong friends. Both couples sold their respective businesses and homes to raise the capital for the purchase. The joint venture was seen as quite a risk. In the 1950s, country house hotels were almost unheard of, and Rufflets was regarded as somewhat unique, not just in Fife, but in the whole of Scotland. Fortunately, the risk paid off and the business grew and flourished – a tribute to the hard work and entrepreneurial spirit of the founders.

Today, the hotel is owned as a Partnership, Ann Murray-Smith, daughter of one of the original founders, and two of Ann's sons, Mark and Christopher, who became partners in 2001.

THE GARDEN SUITE

The Garden Suite, a purpose-built, self contained wedding venue opened in December 2007, provides clients with a state-of-the art venue for weddings, celebrations and dinners for up to 156 people.

The suite, set within an established garden bounded by mature yew hedges, ensures privacy and space for you and your guests to enjoy your wedding. The new building is a marriage of contemporary design and traditional elegance and is sympathetic to the features of the original country house.

The stylish, bright interior of The Garden Suite comprises an entrance lobby, spacious reception room; The Long Gallery with bar facility and The Garden Room.

With French windows opening onto a west-facing private terrace, The Garden Suite offers a memorable backdrop for an unforgettable occasion, your Scottish wedding.

OUR PROMISE

We promise to provide the ultimate in service and attention to detail, and will do everything in our power to tailor-make your wedding to meet with your specific requirements.

We recognise that the planning of your wedding is crucial to ensure that your big day is the most memorable and enjoyable day of your life, and we offer you the services of a Wedding Co-ordinator from our experienced management team, who will guide and assist you through the stressful process of organising what will be an unforgettable day.

ACCOMMODATION

Hotel Bedrooms

We are pleased to offer one of our feature double bedrooms, on a complimentary basis (Terms and Conditions apply), for the bride and groom, for the night of wedding, subject to availability at the time of booking the wedding. Additional rooms for the wedding party may be booked, but these are limited to a maximum of 10 bedrooms, at a discounted rate of 15% off published rates for the night of the wedding.

Self Catering Accommodation

In addition to the hotel bedrooms, our two Lodges; Kinness and Burnside East, can be booked for the wedding party and are ideal for families. A minimum stay of two nights applies.

Kinness Lodge has four en-suite bedrooms, to accommodate up to 8 guests, in three twin-bedded rooms and one double bedded room.

Burnside East Lodge can accommodate 4 guests in two rooms, one double and one twin, with shared shower-room.

It is advisable to reserve any bedrooms that may be required at the time of booking your wedding.

EXCLUSIVE USE OF THE HOTEL

You may wish to consider the option of exclusive use of Rufflets. This will allow you and your guests to enjoy a totally private house and garden experience. Exclusive use of Rufflets gives you full use of the Garden Suite for the reception, all 24 hotel bedrooms, public rooms and grounds from 2.00pm on the day of your wedding until 11.00am (check-out time), the following day.

We would be delighted to prepare a quotation for this option if desired.

Please note that the exclusive use option does not include Kinness Lodge or Burnside East Lodge.

MENU SELECTION

Our menus have been created to offer as wide a choice as possible, depending upon the needs of our clients.

We ask that when selecting your menu, you choose firstly the price range and then select one dish for each course from the listed dishes.

It is essential for the hotel to be notified of guests who have any specific dietary requirements and we will be delighted to be able to provide suitable alternatives.

DRINKS SELECTION

A wide range of wines are available from our extensive list. Our knowledgeable staff will be able to assist you in selecting wines to match your chosen menu. On average, you should allow for half a bottle of wine per guest for the meal, and the same for champagne or sparkling wine, for the reception. We are happy to adjust the amount of wine served to suit your requirements and the thirst of your friends!

Soft drinks and mineral water are always available as an alternative to any of the above and will be charged at the prevailing bar tariff.

We do not have the facility to allow organisers to supply wines, champagnes etc on a corkage basis, however we are happy to try to source a particular favourite wine, beer or spirit for you.

WEDDING SERVICES

At Rufflets we endeavour to create an experience to match your aspirations. As well as providing the services of a wedding co-ordinator, we include the following:

Toast Master.

Cake stand and knife.

Complimentary wedding taster meal for two people (Terms and Conditions apply).

Typed table plans.

Hand written place cards and personalised printed menus.

Complimentary accommodation for the bride and groom on the wedding night (Terms and Conditions apply).

Preferred accommodation rates for wedding guests.

PRICES

Prices are valid until the 31st December 2012, and are inclusive of Value Added Tax at 20%. Please note that if the national rate of VAT changes, the change will apply to all prices.

Estimates only can be given for weddings booked for more than a year in advance.

A 5% service charge is added to the total bill for all food and beverage items as per the final bill.

CIVIL MARRIAGE and PARTNERSHIP CEREMONIES

In addition to religious and humanist wedding services, we are licensed as a Civil and Partnership venue and our facilities are particularly suited for a ceremony for between 2 and 156 guests. The charge for Civil Marriages and Partnership Ceremonies at the hotel is £600.00.

GUIDANCE FOR CEREMONIES AT AN APPROVED PLACE

1. As soon as you have made provisional arrangements for your marriage at an approved place, you should contact the registrar for the district in which the venue is situated.

For the St Andrews registrar's office, please call 08451 555555 ext 452850, or please visit:

www.gro-scotland.gov.uk

2. Without the presence of the registrar there can be no ceremony and any arrangement for the use of Rufflets depend entirely on the registrar's availability. It is, therefore, essential that you make an advance booking with the registrar for his or her attendance at your proposed ceremony as soon as the booking is made. A fee for the registrar will be payable in advance.
3. You will both have to complete a formal notice of intent and lodge it with the district registrar not more than three months and not less than fifteen days before the ceremony.
4. You should be advised that only a civil non-religious ceremony can be permitted by the registrar. Any music, reading, words or performance which forms any part of the ceremony must be secular. The content of the ceremony must be agreed in advance with the registrar who will be attending the ceremony.
5. Any rights of copyright for music, reading, etc permitted at the ceremony are a matter for you and the holder of the approval.

MENUS

£41.50 Menu Selector

Carrot and coriander soup, coriander crème fraiche

Carpaccio of melon, cut fruits, Granny Smith apple sorbet, lime syrup

Hot-roasted oak smoked salmon, avocado, and king prawn cocktail, Bloody Mary sauce, Melba toast

Pressed terrine of ham hock and parsley, red onion chutney, toasted brioche

Warm tart of local wild mushrooms, poached egg, hollandaise sauce, baby rocket

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Thyme-roasted breast of corn fed chicken, roasted root vegetables, fondant potato, and basil café au lait sauce

Poached fillet of Witch sole, saffron mash, wilted greens, tomato and herb butter sauce

Slow-braised daube of beef, creamed potatoes, roasted root vegetables, smoked pancetta sauce

Roast stuffed loin of pork, compôte of apples, roast potatoes, Vichy carrots, cider sauce

Twice-baked Parmesan and chive soufflé, roasted Mediterranean vegetables, pesto dressing

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Warm chocolate bread and butter pudding, marmalade ice cream

Lemon posset, lemon sorbet, mini shortbread biscuit

Ecclefechan tart, clotted cream

Roasted strawberry pannacotta, strawberry salsa, balsamic syrup

Butterscotch profiteroles, pecan nut brittle, maple glaze

The Garden Suite @ Rufflets, St Andrews

£46.50 Menu Selector

Cream of asparagus soup, wild mushroom tortellini

Caesar salad terrine, Parmesan crisps, baby gem, Caesar dressing

Citrus-cured salmon, cucumber, gin and tonic sorbet

Greek salad tart, tapenade, soft poached quail's egg, micro herbs

Goat's cheese pannacotta, beetroot salad, roasted garlic emulsion

Paprika-roasted breast of chicken, sage rosti, pan fried green vegetables

Braised lamb shank, garlic and rosemary creamed mash, roasted root vegetables

Baked salmon fillet, herb and Gruyère crust, spring onion potatoes, fine beans, tomato butter sauce

Breast of guinea fowl, tapenade mash, braised fennel, confit tomatoes, red wine sauce

Roasted butternut squash, mascarpone and herb risotto, pesto dressing

Warm apple Tarte Tatin, Calvados ice cream, Calvados sauce

Iced butterscotch and praline parfait, red berry compôte, glazed sabayon

Vanilla bean crème brûlée, poached mandarins in Drambuie syrup

Dark chocolate delice, Griottine cherries, dark cherry sorbet

Mango and passion fruit Bavarois, mango salsa, passion fruit syrup

£51.50 Menu Selector

Cauliflower soup, cauliflower beignet

Warm Pithivier of duck leg and thyme, truffled bean salad, red wine reduction

Galantine of chicken, confit of leeks, pickled wild mushroom salad

Ballotine of salmon, asparagus coleslaw, garden herb salad, basil oil

Fine tart of buffalo mozzarella, vine tomatoes, tapenade, baby rocket

Roast fillet of monkfish wrapped in Parma ham, sun blushed tomato, crushed potatoes, greens, dill butter sauce

Roast rump of lamb, wild mushroom and rosemary tart, fine beans, fondant potato, redcurrant jus

Butter-poached fillet of halibut, young garden vegetables, lobster mash, Noilly Prat sauce

Honey-glazed breast of Gressingham duck, braised red cabbage, gratin potatoes, candied beetroot, juniper berry sauce

Wild mushroom and asparagus Charlotte, wilted spinach, truffle cream sauce

Warm Eve's pudding, vanilla ice cream, apple crisp, vanilla custard

Trio of chocolate mousse, chocolate sorbet, raspberry purée

Strawberries en cocotte, shortbread biscuit

Warm chocolate and pistachio nut brownie, vanilla cream, chocolate sauce

Lemon meringue pie, lemon sorbet, thyme syrup

£57.50 Menu Selector

Consommé of wild mushroom, truffle oil, wild mushroom tortellini

Rufflets salad of East Neuk crab, Melba toast

Confit chicken and duck rilette, baby squash, fig compôte, sage and onion relish

Roast St Andrews lobster Thermidor with watercress, truffle, and garden herbs

Buttered puff pastry with leeks and mustard and soft poached egg

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Peppered-crust fillet of beef, honey roasted root vegetables, Chateau potatoes, roasting gravy

Breast of Gressingham duck, confit of leg, braised Savoy cabbage, shallot rosti, sauce Grand Veneur

Saddle of wild Highland venison, mini game pie, celeriac bon bon, greens, pickled walnut sauce

Seared fillet of turbot, lobster and chive mash, braised baby leeks, sauce Veronique

Tartlet of baked oven roasted tomatoes, goat's cheese canuté, courgettes, aubergine caviar, artichokes and sherry vinegar infusion

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Pistachio parfait, black cherries and pistachio shortbread

Apricot and almond gratin with maple ice-cream

Delice of chocolate, orange fudge, fresh oranges and cinnamon ice-cream

Granny Smith ice cream, apple and sultana croustilliant, honey and vanilla sauce

Coconut pannacotta with mango, deep-fried banana, mango ice cream

OPTIONAL INTERMEDIATE COURSES

Soups £4.75

Roast tomato and red pepper soup, herb crème fraiche

Smoked haddock, leek and potato chowder

Wild mushroom soup with truffle oil

Cabbage, smoked pancetta and thyme soup

Roasted parsnip and apple soup

Minestrone soup, parmesan wafer

Cock-a-leekie soup

Sorbets £4.00

Raspberry

Strawberry

Mango

Passion fruit

Cassis

Mandarin

Pink Champagne (£1.00 supplement)

Charentais melon

EVENING BUFFET SELECTION

All buffet options are served with tea and coffee.

Buffet 1 - £8.25 per person

Selection of sandwiches on wholemeal and white bread
Sausage rolls
Warm chicken and mushroom vol-au-vents
Roasted Mediterranean vegetable vol-au-vents

Buffet 2 - £9.00 per person

Selection of sandwiches on wholemeal and white bread
Sausage rolls
Mini vegetable samosas, raita dip
Warm chicken and mushroom vol-au-vents
Roasted Mediterranean vegetable vol-au-vents

Buffet 3 - £10.25 per person

Macsween's haggis, neeps and tatties
Or
Traditional stovies or vegetarian stovies
Or
Bacon rolls and sausage rolls

Buffet 4 - £11.50 per person

Selection of sandwiches on wholemeal and white bread
Mini Scotch pie
Mini Thai fishcakes with Thai sweet chilli dip
Duck spring rolls, hoi sin sauce
Vegetable samosas

Buffet 5 - £12.50 per person

Selection of sandwiches on wholemeal and white bread
Mini stovie pies, mini macaroni pies, mini bridies
Lamb kofta kebabs
Mini vegetable pasties
Sausage rolls

The Garden Suite @ Rufflets, St Andrews

Terms & Conditions 2012:

- Provisional bookings will be held for a period of 14 days.
- On or before the 15th day, a non-refundable, non-transferable deposit of £750.00 is required to confirm the booking. Should the advance deposit not be paid by this time, the hotel reserves the right to release any provisional bookings without notice.
- The minimum number of adult guests for a wedding or banquet meal during June, July and August inclusive on a Friday is 70 or on a Saturday 90. Should numbers fall below this figure, a facility fee, equivalent to £50.00 per person, will be raised.
- At least six weeks prior to the wedding, and once the menu and beverages have been selected, we will send a pro-forma invoice for a second payment, equivalent to 50% of the estimated cost for the numbers booked.
- Proposed final number of guests attending and a draft table plan should be provided two weeks before the wedding, when we would like to discuss final details with you.
- The final number attending the wedding should be advised seven days before the event and this is the amount which will be charged to the account, unless there is a subsequent increase.
- The final estimated account, less the deposits, should be paid at least seven days before the event.
- All payments made by credit card will incur a surcharge of 3%.
- Accommodation – any reserved bedrooms cancelled 35 days before the event will be charged in full to the main account.
- Rufflets will not be held responsible for any personal items lost during or left after the wedding, unless the items have been given to a member of staff for safe keeping. The hotel will store items left after the wedding for 7 days only.
- In the unfortunate circumstances of cancellation, the following charges will apply:

• Up to 12 weeks prior	50% of total estimated value
• Between 12 and 4 weeks prior	80% of total estimated value
• Less than 4 weeks prior	100% of total estimated value
- We would strongly advise that wedding cancellation insurance be considered to cover these circumstances.
- The client will be responsible for the orderly conduct of guests attending the event and any damages to the property or grounds by guests during the event. We also ask that the client informs the hotel of the number of guests under the age of 18 who are attending the wedding, and that they ensure that no alcoholic beverages are supplied to any guest under the age of 18 years. As we follow Scottish government Licensing Laws, we operate a 'Challenge 25' policy. Please note that photographic proof of age may be requested for anyone deemed to be under the age of 25.
- Estimates only can be given for weddings booked for more than a year in advance.
- A 5% service charge is automatically added to the total bill for all food and beverage items as per the final estimated quotation.
- Prices are inclusive VAT at 20% (for 2012).