

A photograph of a large, two-story building with a steep, dark slate roof and several prominent chimney pots. The exterior walls are covered in dense ivy, with patches of red autumn leaves visible. The building has many windows with white frames. In the foreground, a man in a dark suit and a woman in a white wedding dress are standing close together, facing each other. They are positioned between two rows of small, rounded green hedges. Several pink patio umbrellas are scattered across the lawn in front of the building.

Rufflets

St Andrews

WEDDINGS AT RUFFLETS

We are delighted that you are considering Rufflets St Andrews as a venue for your wedding. Our turreted mansion is set in 10 acres of stunning gardens creating the perfect backdrop for your special day

All weddings at Rufflets are treated individually and with only one wedding each day, we promise to provide the ultimate in service and attention to detail.

We would be honoured to host your special day and help you make memories that truly last a lifetime. We invite you to browse through our brochure and be inspired....



Rufflets was built in 1924 as a private home, before being bought in 1952 by George and Margaret Cook, and Anna and James Meldrum, who converted the house into a hotel. The joint venture was seen as quite a risk - in the 1950s country house hotels were rare, 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, more than 68 years on, the hotel is still owned and loved by the family of the original founders. Whether you choose an intimate ceremony in the main house or a larger celebration in the Garden Suite, you will be sure to feel the sense of passion and family spirit in everyone here at Rufflets.



Ross Alexander



You will receive the dedicated services of our award-winning Events Team who will assist you throughout the planning process and provide on the day coordination.



Our talented chefs create a dining experience for you and your wedding guests to enjoy. A delicious menu can also be matched with the perfect beverages from our expertly selected range.



Our experienced, passionate and professional team take great pride in hosting your wedding day.

ESTIMATE TIMELINE

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Below you will find an estimated timeline to offer some guidance in the planning of your special day.

2.00pm Ceremony

Dependant on the style of your ceremony this will last anywhere between 25 minutes for a civil ceremony, and 60 minutes for a religious ceremony.

2.30pm Drinks Reception

During this time your guests will be offered drinks and canapes. This also allows your photographer plenty of time for photographs.

4.15pm Guests Seated

Your guests will be asked to take their seats in the Garden Room.

4.30pm Bride & Groom Seated

Our Master of Ceremonies will ask your guests to be upstanding and welcome you to your seats.

5.00pm Meal

Your meal will be served at a leisurely pace ensuring plenty of time for you to mingle with your guests and enjoy your meal.

7.00pm Turnaround

After dinner guests will be asked to vacate the Garden Room to mingle in the Long Gallery area. During this time staff will prepare the room for your evening reception. Your evening entertainment will have access at this time to set up.

7.30pm Evening Guests Arrival

8.00pm Cake cutting & first dance

Guests will be invited to take their seats in the Garden Room for the commencement of your evening reception.

9.30pm Evening buffet served

Your evening buffet will be served in the Long Gallery. This also allows your evening entertainment to take their break.

12.00am Evening entertainment ends

1.00am Bar closes

We are licensed until 1am Thursday - Saturday, and 12am Sunday - Wednesday. Last orders will be called 15 minutes prior to closing.

WEDDING CEREMONIES

We offer both indoor and outdoor ceremonies at Rufflets. We can accommodate ceremonies in the Garden Suite and in several romantic spots in the gardens. If you opt for an outdoor ceremony, our favourite place is by a large copper beech tree in the lower gardens, complete with a beautiful swing made for two.

Unfortunately, no matter how hard we try, we cannot predict the Scottish weather!

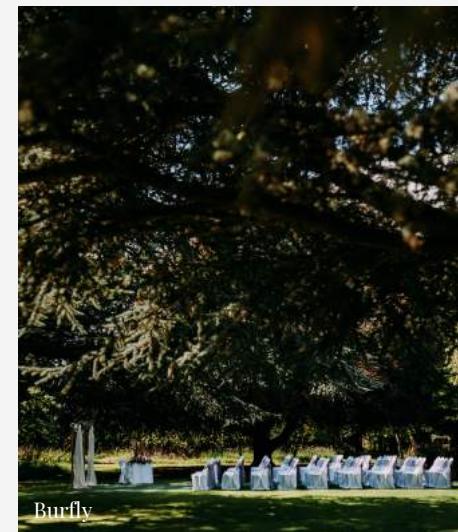
For this reason we will always have our Garden Suite available as a back-up on the day of an outdoor wedding, and a decision will be made anything up to 2 hours prior to the ceremony taking place.

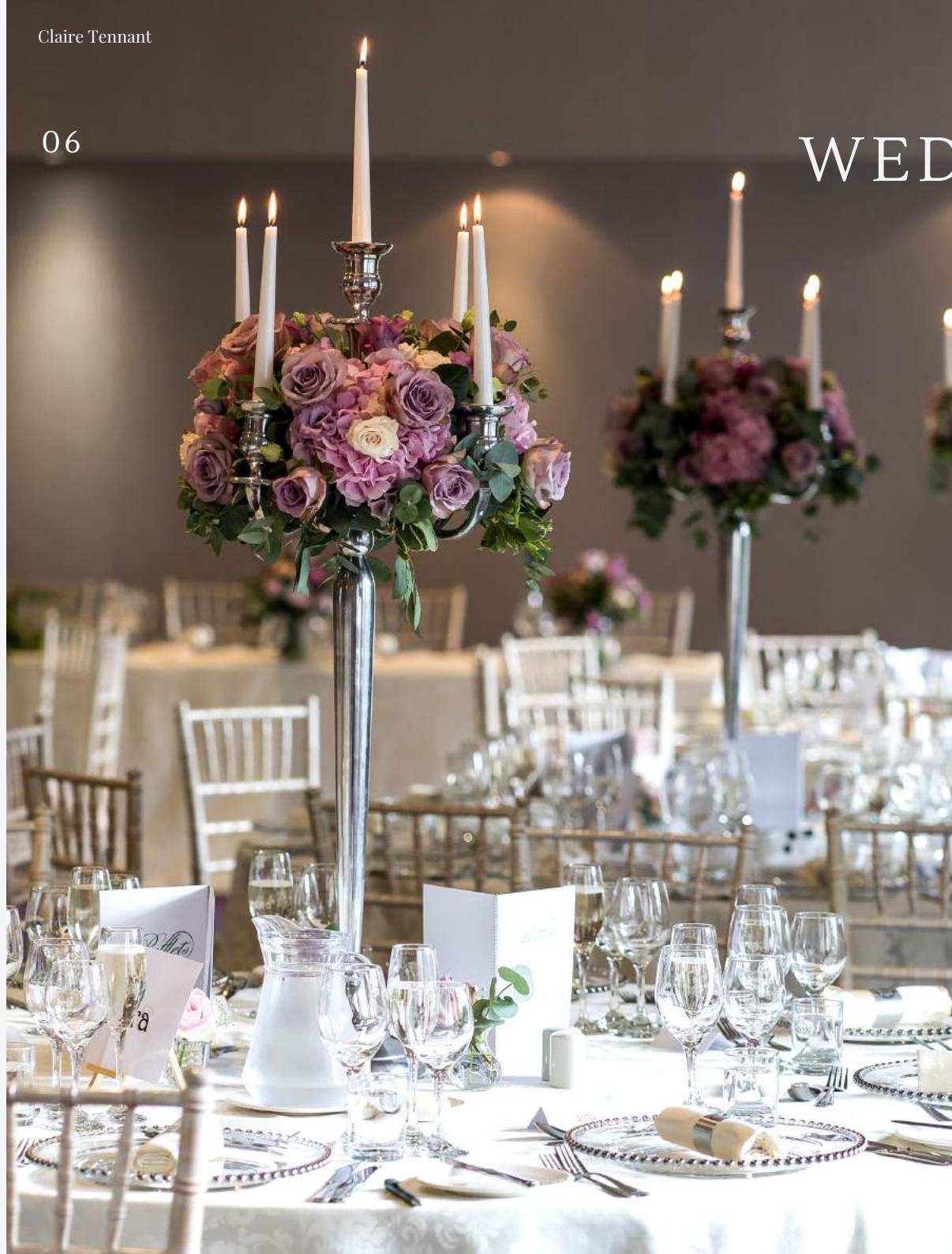
Our facilities are suited to a ceremony for between 2 and 156 guests.

The charge for all ceremonies held at Rufflets is **£650.00** (this does not include the services of a celebrant).



Ross Alexander





WEDDING RECEPTIONS

The Garden Suite at Rufflets is a purpose built, self contained extension providing a unique setting for your wedding dinner and evening reception. The suite is set within an established garden bounded by mature yew hedges and ensures privacy and seclusion for you and your guests. The building is a marriage of contemporary design and traditional elegance, sympathetic to the features of the original country house and the surrounding landscape.

The Garden Suite begins with an entrance lobby leading into the Long Gallery which provides a spacious drinks reception room with bar facility. The Garden Room itself also boasts bar facility and seats up to 156 guests for your wedding dinner, with French doors opening onto a private west-facing terrace.

After dinner, the Garden Room is transformed for your evening celebration. We can accommodate up to 170 guests in total for your evening reception and supply a dancefloor as standard. Our twinkling LED ceiling feature adds all of the atmosphere you need.

We offer three seasonal packages and they are set out as a guide to aid in the planning and pricing of your wedding day. However, if you would like to add to or amend any part of your chosen package, your wedding coordinator will be happy to discuss this with you. Additional drinks can be added by the bottle, substitutes can be made for some items, and we are more than happy to accommodate special requests!

We want the day to be personal to you.

All of our packages detailed over the next few pages include:

- Complimentary wedding menu taster appointment (3-4 months before the wedding)
- Complimentary accommodation for the newlyweds on the night of the wedding
- Preferred accommodation rates for your guests on the night of the wedding
- Printed personalised table plan, place cards, menus and table names
 - Hurricane vase and pillar candle centrepieces
- Use of microphone for speeches, integrated PA system for background music
 - Cake stand and knife



Spring Weekend Package

Fridays & Saturdays in March, April and May 2022

£85 per person

3 canapés per person, served during the drinks reception
3 course menu (S/S) including tea/coffee & homemade tablet
Sparkling reception drink and top up
Half bottle of house wine with the meal
Sparkling toast drink
Master of Ceremonies service

*A minimum of 70 adult day guests is required on Saturday dates.
For Friday dates, please speak to your wedding coordinator.*

Package valid from 1st March - 31st May 2022

Summer Weekend Package

Fridays & Saturdays in June, July, August and September 2022

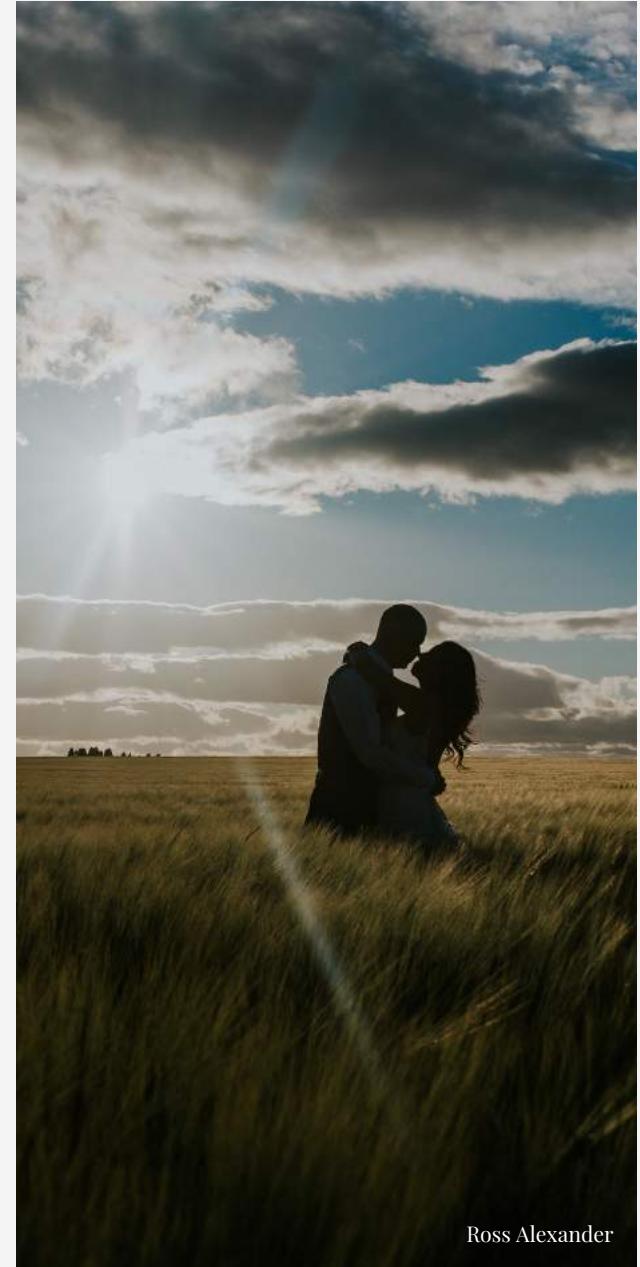
£102 per person

3 canapés per person, served during the drinks reception
3 course menu (S/S) including tea/coffee & homemade tablet

Sparkling reception drink
Half bottle of house wine with the meal
Sparkling toast drink
Master of Ceremonies service

*A minimum of 80 adult day guests is required on Saturday dates.
For Friday dates, please speak to your wedding coordinator.*

Package valid from 1st June - 11th September 2022.



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Autumn/Winter Weekend Package

Fridays & Saturdays in September, October and November 2022

£77 per person

4 canapés per person, served during the drinks reception
3 course menu (A/W) including tea/coffee & homemade tablet
Sparkling reception drink and top up
Half bottle of house wine with the meal
Sparkling toast drink
Master of Ceremonies service
Complimentary bottle of house Champagne for the bridal suite

*A minimum of 60 adult day guests is required on Saturday dates.
For Friday dates, please speak to your wedding coordinator.*

Package valid from 12th September - 28th February 2022

Mid week Package

Sunday - Thursday throughout 2022

£77 per person

- 4 canapés per person, served during the drinks reception
- 3 course menu (S/S or A/W) including tea/coffee & homemade tablet
- Sparkling reception drink and top up
- Half bottle of house wine with the meal
- Sparkling toast drink
- Master of Ceremonies service
- Complimentary bottle of house Champagne for the bridal suite

Minimum numbers apply.
Please speak to your wedding coordinator.

Package valid from 1st February 2022 - 30th March 2023



Burfly





WEDDING MENUS

Our menus offer a wide variety of dishes for you to select from for your wedding breakfast.

You will be offered an appointment to visit and taste a shortlist of 2 starters, 2 main courses and 2 desserts. We then ask you to make a final decision on which starter, main course and dessert will be offered to all of your guests.

We will of course offer alternatives and adapted dishes for any guests who have special dietary requirements, and a children's menu is available.

If you would like to offer your guests a choice of two dishes, you can do so by asking them to select at the invitation stage. A full pre-order will be required no later than two weeks before the wedding. A supplement of £5.00 per person will be applied to the package price if you decide to offer a choice of menu.

Please note that the main courses from the choice menu will be served with the same accompaniments.

Cream of celeriac and apple soup, caramelised apple, herb scone (v)

Heritage beetroot salad, orange gel, orange segments, toasted seeds, white balsamic dressing (v)

Asparagus, poached egg, pea and broad beans, summer flowers, soy and truffle dressing (v)

Smoked ham hough terrine, sauce gribiche, pickled onion, mixed herbs

Cured smoked salmon, lemon emulsion, caviar, fennel, frisée salad

Roasted chicken supreme, creamy mashed potato, tender stem broccoli, truffle cream sauce

Slow-cooked beef cheek, creamy mashed potato, spinach forestier, baby carrots, red wine jus

Fillet of sea bass, herb crushed potato, oven-dried cherry tomato, caper and olive butter

Summer pea risotto, goat's cheese, herb crumb, parmesan crisp

Pan-fried fillet of hake, spring onion mashed potato, baby vegetables, watercress cream sauce

White chocolate and vanilla parfait, Chantilly cream, macerated berries

Butterscotch crème brûlée, toffee crumb, Rufflets shortbread

Dark chocolate tart, vanilla ice cream, chocolate soil

Cranachan cheesecake, raspberry and whisky coulis, raspberry sorbet

Saffron and Chardonnay poached pear, tonka bean crème fraîche, almond tuile

Cream of mushroom and tarragon soup, tarragon cream, herb scone

Confit duck leg terrine, compressed apple, white bean and hazelnut dressing

Crab and potato salad, avocado purée, baby watercress, lemon dressing

Tuna and chilli cake, Hollandaise sauce, micro cress

Butternut squash carpaccio, roasted squash, pickled walnuts, toasted pumpkin seeds, rocket salad

Loin of Perthshire lamb, dauphinoise potato, Savoy cabbage, carrot purée, mint jus

Roast sirloin of Scottish beef, fondant potato, celeriac purée, spinach, root vegetables, red wine jus

Sweetcorn and broad bean gnocchi, sweetcorn and lemongrass cream sauce, micro herbs

Pan-fried Scottish salmon with potato, leek and mussel chowder

Pan-roasted corn-fed chicken supreme, creamy mashed potato, fine beans, café au lait mushroom sauce

Lemon and yuzu tart, crushed meringue, lemon sorbet

Chocolate fondant, vanilla ice cream

Port poached cherry cheesecake, port gel, sauce anglaise

Poached winter fruits tart, crème pâtissier, clotted cream ice cream

Rufflets sticky toffee pudding, caramel sauce, milk ice cream

CANAPÉ MENU

Whipped goats' cheese, roast beetroot and fig tart (v)
 Torched plum tomato, garlic and basil bruschetta (v)
 Breaded scampi and chips with tartare sauce
 Caramelised baby onion and Hebridean Blue tartlet (v)
 Mini prawn cocktail, baby gem, Bloody Mary sauce

Mini fillet of beef Wellington
 Smoked salmon roulade with mascarpone
 Haggis bon bons, wholegrain mustard sauce
 Roast Mediterranean vegetable, buffalo mozzarella tart (v)
 White crab meat, cucumber and fennel

EVENING BUFFET MENU

Option 1

£9 per person

Haggis, neeps and tatties
 or
 Beef stovies and oatcakes
 Tea & Coffee

Option 2

£10 per person

Fisher & Donaldson Pies
 French fries
 Tea & Coffee

Option 3

£12 per person

Homemade cheeseburgers
Vegetarian cheeseburgers
 Mozzarella or
 Pepperoni Pizza
 French fries
 Tea & Coffee

Option 4

£15 per person

Grazing table
Selection of local cheeses
Chutneys and grapes
Biscuits and bread
 Tea & Coffee

ACCOMMODATION

We are pleased to offer one of our feature bedrooms with romantic turndown for the newlyweds on their wedding night, with our compliments.

Our check-in time is 3.00pm. Although we will endeavour to provide early check in to wedding guests, any guests requiring guaranteed earlier access to their room are advised to book the night prior to the wedding also.

Preferred accommodation rates for your guests are available on the night of the wedding. Please find the rates on pages 17-19.

Our Reservations team will ensure that all of your accommodation needs are met in the lead up to your stay. They will be your main point of contact from the point of booking for all room related queries.



SUMMER ROOM RATES*

Friday & Saturday Weddings
from April 2022 - September 2022

*Discounted rates only apply for weddings which meet the minimum number stipulated in the packages.

Please speak to your wedding coordinator for more information.

Rates are based on two people sharing (unless stated otherwise) inclusive of full Scottish breakfast and VAT for the night of your wedding.

Up to 5 rooms are offered at the discounted rate in our East Wing, subject to availability.

Any additional rooms or additional nights booked are charged at our Best Available rate, with an additional 15% discount.

ROOM	RATE
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1st floor

Standard Double	£195
Standard Double	£195
Classic Twin	£220
Family Room	£260

2nd floor

Classic Double	£220
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WINTER ROOM RATES*

from October 2022 - March 2023

*Discounted rates only apply for weddings which meet the minimum number stipulated in the packages.

Please speak to your wedding coordinator for more information.

Rates are based on two people sharing (unless stated otherwise)
Inclusive of full Scottish breakfast and VAT for the night of your wedding.

All rooms are offered at the discounted rate, subject to availability.

Any additional rooms or additional nights booked are charged at our Best Available rate, with an additional 15% discount.

ROOM	RATE
Single	£140
Standard Double	£190
Classic Double/Twin	£195
Gatehouse Classic	£195
Superior Double/Twin	£220
Gatehouse Superior	£220
Family Room	£240
Turret	£260
Suite	£290

MIDWEEK ROOM RATES*

Monday - Thursday Weddings
from February 2022 - March 2023

*Discounted rates only apply for weddings which meet the minimum number stipulated in the packages.
Please speak to your wedding coordinator for more information.

Rates are based on two people sharing (unless stated otherwise)
Inclusive of full Scottish breakfast and VAT for the night of your wedding.

All rooms are offered at the discounted rate, subject to availability.

Any additional rooms or additional nights booked are charged at our Best Available rate, with an additional 15% discount.

ROOM	RATE
Single	£140
Standard Double	£195
Classic Double/Twin	£210
Gatehouse Classic	£210
Superior Double/Twin	£230
Gatehouse Superior	£230
Family Room	£250
Turret	£270
Suite	£300

Make it a weekend...

In addition to the hotel bedrooms, we have three self-catering lodges located in the hotel grounds. These are ideal for the wedding party as they provide ample space for wedding day preparation.

The lodges are available for a three night weekend stay (Friday to Sunday inclusive) or a four night mid-week stay (Monday to Thursday inclusive).

Lodge guests can also hire our beautiful Bothy, a sky blue cabin in the hotel gardens which comes with a BBQ and patio seating for up to 20 people.

Enjoy a pre-wedding get together, or a post-wedding BBQ to share all the memories and stories!



Burfly

LODGE RATES

from April 2022 - March 2023

Each lodge has a fully equipped fitted kitchen, comfortable social spaces and wonderful open views of the surrounding farmland and fields.

Here you can enjoy all the delights of a luxury hotel on your doorstep in the comfort of your own private home.

A special 15% wedding discount will be applied to rates shown.

	3 night weekend	4 night mid-week
Kinness Lodge		
April	£2040	£1740
May - September	£2550	£2170
October	£2040	£1740
November - March	£1680	£1380
Burnside West		
April	£765	£640
May - September	£930	£780
October	£765	£640
November - March	£645	£540
Burnside East		
April	£675	£560
May - September	£840	£700
October	£675	£560
November - March	£555	£460



Lifetime Photography



Victoria Photography



Hamish Robb



Hamish Robb



White Cherrie Photography

White Cherrie

TERMS AND CONDITIONS 2022

Provisional bookings will be held for a period of 14 days without obligation. On or before the 15th day, a non-refundable, deposit of £1,000.00 is required to confirm the booking. Should the deposit not be paid by this time, the hotel reserves the right to release a provisional booking without notice.

When you place your booking, a minimum number of adult guests will be stipulated, dependant on the season and day of the week booked. Should numbers fall below this figure, a facility fee of £60.00 per person will be charged.

Estimated final number of guests attending should be provided 12 weeks prior to the wedding, when we would like to discuss further details with you. At least 10 weeks prior to the wedding, and once the menu and beverages have been selected, we will send a pro-forma invoice for payment, equivalent to 50% of the estimated cost for the numbers booked.

The final number attending the wedding should be advised 14 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 pre-payments, should be settled at least 10 days before the event.

A 5% service charge is automatically added to the total bill for all food and beverage items on the final estimated invoice. Prices are inclusive of VAT at 20%. Any increase in the rate of VAT will be reflected in our prices.

In the unfortunate circumstance of cancellation, the following charges will apply:

7 - 9 months prior 50% of total estimated invoice

4 - 6 months prior 75% of total estimated invoice

Within 3 months prior 100% of total estimated invoice

We would strongly advise that wedding insurance be considered to cover these circumstances.

During the wedding any personal items are left at your own risk and Rufflets do not take any responsibility for items lost or damaged. All wedding items should be removed by midday the following day.

The client will be responsible for the orderly conduct of guests attending the event and damages to the property or grounds by guests during the event.

We 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 are bound by Scottish Government licensing laws, we operate a 'Challenge 25' policy. Please note that photographic proof of age may be requested for anyone deemed to appear under the age of 25.

We are a licensed premises so any alcohol not purchased at the bar will be confiscated.

With the exception of wedding cakes, the hotel does not permit food items produced out with the hotel to be brought in for consumption on the premises, unless by prior arrangement.



EVENTS@RUFFLETS.CO.UK

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