

A wedding couple stands on a stone bridge over a stream in a lush forest. The bride is in a white gown, and the groom is in a dark suit. The scene is surrounded by dense green foliage and trees. The water in the stream reflects the couple and the surrounding greenery.

Ruffles

St Andrews



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.

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. 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...





Wedding Days at Ruffles St Andrews

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

Our experienced, passionate and professional team take great pride in hosting your wedding day. You will receive the dedicated services of our award-winning events team who will assist you throughout the process, from initial show round, pre-wedding meeting and menu taster, through to ensuring your glasses are always charged on the big day!

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 hand-selected range, and our banqueting team can assist in the best pairing to compliment your choices.

Your wedding party will enjoy private use of our Long Gallery and Garden Suite along with our stunning Rose Gardens and terrace overlooking the formal gardens. The suite boasts private parking and you can of course use all of our idyllic grounds for photographs on the day.





Wedding Ceremonies

We offer both indoor and outdoor ceremonies at Rufflets. We can accommodate ceremonies in the main house, 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). Smaller more intimate ceremonies taking place within the main house can be discussed with your wedding coordinator.







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 stylish, bright interior of 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. We can accommodate up to 170 guests in total for your evening reception. The Garden Room can also be divided into two smaller rooms suitable for up to 50 guests for a wedding meal.

After dinner, the Garden Room is transformed for your evening celebration. We supply a dancefloor as standard, and our twinkling LED ceiling feature adds all of the atmosphere you need. We are licensed until 1.00am Wednesday to Saturday, and until midnight Sunday to Tuesday (extensions available).







Wedding Packages

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





Spring Weekend Package

Fridays and Saturdays in March, April and May 2021

£81.00 per person

3 canapés per person, served during the drinks reception

3 course menu (menu A or B) 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

Printed personalised table plan, place cards, menus and table names

Cake stand and knife

Hurricane vase and pillar candle centrepieces

Use of microphones for speeches, integrated PA system for background music

Minimum numbers apply. Please ask your wedding coordinator for further details.





Summer Weekend Package

Fridays and Saturdays in June, July, August and September 2021

£97.00 per person

3 canapés per person, served during the drinks reception

3 course menu (menu A*) including tea/coffee & homemade tablet

Sparkling reception drink

Half bottle of house wine with the meal

Sparkling toast drink

Master of Ceremonies service

Printed personalised table plan, place cards, menus and table names

Cake stand and knife

Hurricane vase and pillar candle centrepieces

Use of microphones for speeches, integrated PA system for background music

**£5.00 supplement per person to upgrade to menu B*

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





Winter Weekend and Mid-Week Package

*Fridays and Saturdays in October, November, December 2021, February 2022
Sunday to Thursday dates throughout the year*

£73.50 per person

4 canapés per person, served during the drinks reception

3 course menu (menu A or B) 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

Printed personalised table plan, place cards, menus and table names

Cake stand and knife

Hurricane vase and pillar candle centrepieces

Use of microphones for speeches, integrated PA system for background music

Complimentary bottle of house Champagne for the bridal suite

Complimentary 1st anniversary overnight stay

Minimum numbers apply. Please ask your wedding coordinator for further details.







Our Wedding Menus

Menus A and B offer a wide variety of dishes for you to choose your wedding menu from. Once you have decided which menu selector you prefer, and is most suited to your budget, you will be offered an appointment to visit and taste a shortlist of 2 starters, 2 main courses and 2 desserts. We will 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 £7.00 per person will be applied to the package price if you decide to offer a choice of menu.

A wine list will be available for you to choose from at the taster appointment, and we will ask you to choose a sparkling wine or Champagne to serve during the drinks reception, and red and white wines to be served during the wedding meal.



Ruffles

Menu A

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, fried polenta, 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, Ruffles 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





Menu B

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

Ruffles sticky toffee pudding, caramel sauce, milk ice cream





Canapé Menu

Cold Canapés

Whipped goats' cheese, roast beetroot and fig tart
Smoked salmon roulade with mascarpone
Torches plum tomato, garlic and basil bruschetta
White crab meat, cucumber and fennel
Caramelised baby onion and Hebridean Blue tartlet
Mini prawn cocktail, baby gem, Bloody Mary sauce
Chicken liver parfait, date and balsamic

Hot Canapés

Mini fillet of beef Wellington
Breaded scampi and chips with tartare sauce
Haggis bon bons, wholegrain mustard sauce
Mini beef burger 'sliders', smoked applewood cheese
Roast Mediterranean vegetable, buffalo mozzarella tart
Mini vegetable spring rolls with chilli dip
Lamb kofta, yoghurt and mint dip

Evening Buffet Menu

Option 1 – £8.00 per person

Smoked bacon or Lorne sausage roll
French fries
Tea and coffee

Option 3 - £10.00 per person

Homemade cheeseburger/vegetarian cheeseburger, brioche bun, tomato chutney
Hickory smoked chicken and sweetcorn pizza
Mushroom, halloumi and tomato pizza
French fries
Tea and coffee

Option 2 - £9.00 per person

Haggis, neeps and tatties
Or
Traditional beef stovies and oatcakes
Tea and 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.

Fridays and Saturdays, April to September

Up to eight additional rooms are available to the wedding party at special rates starting from £190 for the night of the wedding only. These rooms are located in our East Wing and the Gatehouse. Additional nights and rooms may be booked at our published rates, subject to availability.

Sunday to Thursday, April to September

Sunday to Saturday, October to March

Unlimited rooms are available to the wedding party at a special rate starting from £190 for the night of the wedding only.

It is advisable to reserve any rooms that may be required at the time of booking as all accommodation is subject to availability.

Our check-in time is 2.00pm. 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.

Self-catering Lodge Accommodation

In addition to the hotel bedrooms, we have three self-catering lodges located in the hotel grounds. These are ideal for the wedding party with 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).





TERMS & CONDITIONS 2021

Provisional bookings will be held for a period of 14 days without obligation. On or before the 15th day, a **non-refundable**, non-transferable 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. This is non-negotiable. 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.

