

RUFFLETS

ST ANDREWS

— 1924 —



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WEDDINGS

at Rufflets St Andrews

We are delighted that you are considering Rufflets 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 70 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.





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 experienced, passionate and professional team take great pride in hosting your wedding 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 expertly selected range.

ESTIMATED 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 canapés. This also allows your photographer plenty of time for photographs.

4.10pm Guests Seated

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

4.20pm Bride & Groom Seated

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

Our Master of Ceremonies will then introduce the speeches.

5.00pm Dinner Service

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 also have access at this time to set up.

7.30pm Evening Guest 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 Service

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 144 guests.

The charge for all ceremonies held at Rufflets is **£750.00** (this does not include the services of a celebrant).







WEDDING RECEPTIONS

The Garden Suite

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 **144 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 four 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, the Events Team 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
 - 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
 - Master of Ceremonies

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Autumn/Winter Weekend Package

Autumn/Winter. Fridays & Saturdays. September 2024 to March 2025

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Mid-week Package

Mid-week. Sunday - Thursday throughout 2024/2025

£99 per person

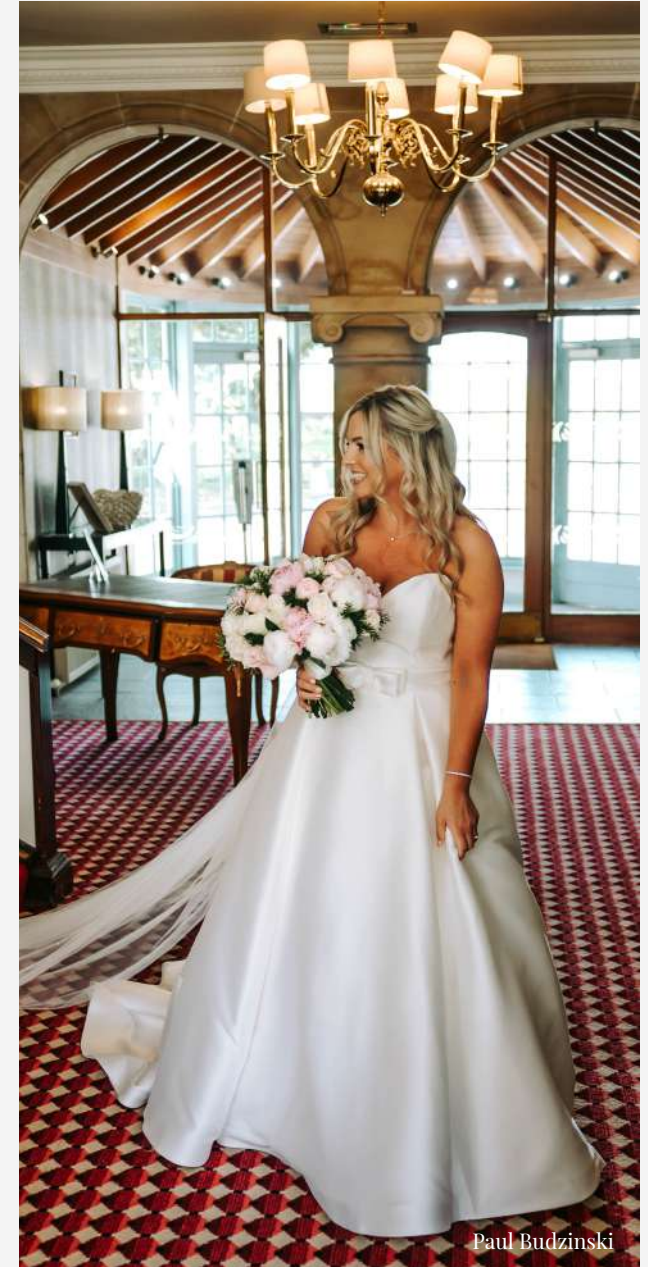
4 canapés per person, served during the drinks reception
3 course set menu, including tea/coffee & homemade tablet
Sparkling reception drink and top up
Half bottle of house wine with the meal
Sparkling toast drink

Minimum numbers apply.

Please speak to the Events Team for more details.

Mid-week Package valid from Sunday 3rd March 2024 - Monday 31st March 2025.

Autumn/Winter Package valid from Friday 13th September 2024 - Saturday 29th March 2025.



Paul Budzinski

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Spring Weekend Package

Fridays & Saturdays in April & May 2024

£109 per person

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

A minimum of 60 adult day guests is required on Saturday dates.
For Friday dates, please speak to the Events Team.

Package valid from Friday 5th April - Friday 31st May 2024.



Summer Weekend Package

Fridays & Saturdays in June, July, August and September 2024

£119 per person

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

Sparkling reception drink

Half bottle of house wine with the meal

Sparkling toast drink

A minimum of 60 adult day guests is required on Saturday dates.

For Friday dates, please speak to your wedding coordinator.

Package valid from Saturday 1st June - Saturday 7th September 2024



Karolina Kotkiewicz
Photography





WEDDING MENUS

Our menu offers 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.

STARTERS

Sweetcorn & Roasted Garlic Soup, Chives (V)

Pea & Mint Velouté (V)

Chicken Liver Parfait, Apple Chutney, Cabernet Sauvignon Vinegar, Brioche

Smoked Scottish Salmon & New Potato Terrine, Leek Vinaigrette, Caviar

Kiln Smoked Scottish Salmon & Crab, Crushed Avocado & Lime, Salmon Roe

Heritage Tomato, Goats Cheese, Pistachio, Balsamic Dressing (V)

Golden & Candy Beetroot, Ricotta, Walnuts, Maple Dressing

MAINS

Roast Chicken Breast, Haggis, Neeps, Mash Tatties, Chicken Jus

Scottish Salmon, Chorizo Crushed Potatoes, Braised Fennel, Pak Choi, Vanilla Sauce

Sea Bream, Braised Leek, Savoy Cabbage & Crushed Potato Cake, Salsa Verde

Braised Shoulder of Scottish Lamb, Provençal Veg Stuffed Tomato, Spinach, Olive Crushed Potatoes, Lamb Jus

Roast Sirloin of Scottish Beef, Fondant Potato, Roast Root Vegetables, Red Wine Jus

Fillet of Beef, Dauphinoise, Tender Stem Broccoli, Cauliflower, Roasted Carrot, Red Wine Jus

Spinach & Ratatouille Pie, Roast Tomato Sauce (*Vegan*)

Lady Mary Cheese, Onion & Walnut Pithivier, Sauce Bois Boudran (V)

DESSERTS

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Dark Chocolate Ganache, Mint, Coffee Chantilly, Baileys Ice Cream
Raspberry Cheesecake, Honey & Cocoa Nib Granola, Drambuie Ice Cream
Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream
Warm Ginger & Apricot Sponge Pudding, Spiced Custard, Rum & Raisin Ice Cream
Banana Frangipane Tart, Peanut Brittle, Peanut Butter Ice Cream
Lemon Posset Tart, Meringue, Berries, Passionfruit Sorbet

CHILDREN'S MENU

£19.50 per child

Tomato Soup
Carrot Sticks, Apples & Grapes

Mini Cheese Burger, Chips, Ketchup
Fish & Chips, Mayo, Lemon
Poached Chicken Fillets, Mash, Vegetables, Gravy
Cauliflower & Macaroni Cheese, Herb Crumb

Apple Pie, Custard, Apple Sorbet
Banana Split Sundae, Vanilla Ice Cream, Toffee Sauce, Hazelnuts, Cherry

CANAPÉ MENU

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Beetroot & Goats Cheese Macaron
East Neuk Kilnhouse Smoked Salmon Mousse & Avocado Cone
Katy Rodgers Crowdie, Arran Oatcake, Black Pepper, Lavender Honey
East Neuk Kilnhouse Smoked Salmon, Pumpernickel, Crème Fraîche, Salmon Roe

Smoked Finnan Haddock & St Andrews Cheddar Tartlette
Haggis Bon Bon, Whisky Gel
Devils on Horseback
Spring Onion, Savoy Cabbage & Chive Potato Cake

EVENING BUFFET

Option 1

£10.00 per person

Filled rolls:
Bacon, Lorne Sausage,
Vegetarian Sausages

Or

Selection of
Fisher & Donaldson Pies
(Steak, Scotch, Chicken Curry,
Mac 'n' Cheese, Bean & Potato)

Option 2

£12.50 per person

Beef or Lamb Stovies,
Oatcakes

Or

Haggis, Neeps & Tatties

Option 3

£14.00 per person

Smoked Cheddar Beef Burger
BBQ Chicken Burger
Veggie/Vegan Burger
Hand-cut Chips

Option 4

£18 per person

Grazing table:
Selection of local cheeses
Selection of cured meats
Chutneys and grapes
Antipasti
Biscuits and bread

As standard, all buffet options are served with Tea & Coffee, and your cut wedding cake.

ACCOMMODATION

We are pleased to offer one of our feature bedrooms 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 get in touch for more details.

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.





Gary Bonar Photography



Victoria Photography



Gianni Buonsante



Lifetime Photography



Lorelle Penman



Paul Budzinski



Joanne Clenaghan Photograph



Sara Amelia

TERMS AND CONDITIONS 2024

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.

RUFFLETS

ST ANDREWS

— 1924 —

EVENTS@RUFFLETS.CO.UK

01334 460893

SUMMER ROOM RATES*

Fridays & Saturdays
from May 2024 - September 2024

*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 offered at a preferred rate.

ROOM	RATE
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1st floor

Standard Double	£205
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Standard Double	£205
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Classic Twin	£255
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Family Room	£295
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2nd floor

Classic Double	£255
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WINTER ROOM RATES*

Every Day

from November 2024 - March 2025

*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 nights booked are offered at a preferred rate.

ROOM	RATE
Single	£170
Standard Double	£199
Classic Double/Twin	£205
Gatehouse Classic	£205
Superior Double/Twin	£230
Gatehouse Superior	£230
Family Room	£255
Turret	£275
Suite	£305

MIDWEEK SUMMER ROOM RATES*

Monday to Thursday
from May 2024 - September 2024

*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 nights booked are offered at a preferred rate.

ROOM	RATE
Single	£170
Standard Double	£205
Classic Double/Twin	£240
Gatehouse Classic	£240
Superior Double/Twin	£265
Gatehouse Superior	£265
Family Room	£285
Turret	£305
Suite	£335

MID SEASON ROOM RATES*

Every Day
in April 2024 and in October 2024

*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 nights booked are offered at a preferred rate.

ROOM	RATE
Single	£170.00
Standard Double	£199.00
Classic Double/Twin	£230.00
Gatehouse Classic	£230.00
Superior Double/Twin	£255.00
Gatehouse Superior	£255.00
Family Room	£275.00
Turret	£295.00
Suite	£325.00