



CROSSBASKET CASTLE

HOTEL, SPA & RESTAURANT
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I would firstly like to congratulate you on your engagement and take this opportunity to thank you for your interest in Crossbasket Castle as the potential venue for this most important day.

A luxurious affair, Crossbasket offers the perfect backdrop for an unforgettable wedding experience for you and your guests. Complete with a four-storey private bridal tower and an array of opulent public rooms including a Grand Roosevelt Ballroom with space enough to welcome up to 250 people, Crossbasket Castle promises a truly magical experience.

The spectacular 17th century castle is tucked away on the outskirts of the bustling city of Glasgow overlooking the stunning waterfalls on the River Calder, transporting you to the tranquillity and beauty of a vast country estate.

Image by Pearl & Plum Photography



Rescued from ruin in 2011, this five-star luxury hotel features the latest contemporary fine-dining restaurant from the Roux culinary dynasty.

The magnificent castle, manicured gardens and marvellous location makes Crossbasket a truly beautiful setting for a wedding. The castle provides an impressive backdrop to your celebration with versatile facilities that will make your wedding day a joy for you and every one of your guests.



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EXCLUSIVELY YOURS

For 60 guests or more, or to have a party at night-time, then the castle will be offered on an exclusive use basis. This will ensure complete privacy within the Castle and give you and your guests full access to the grounds and public areas throughout your stay.

Exclusive use includes the James Little Hall where the ceremony can take place, all public areas of the castle and gardens for the drinks and canape reception and pictures, followed by the beautiful Grand Roosevelt Ballroom for dinner and dancing.

Exclusive use starts from 2.30pm on the day of your wedding until 11am the following day.

A minimum of 100 day guests are required to take the Castle on an exclusive use basis. Should you wish exclusive use, and your guests list is less than 100 people, a supplement will apply. This will give you and your guests' private use of the main Castle throughout your stay, plus overnight accommodation in 9 traditional bedrooms in the Castle for up to 18 people on a bed and breakfast basis.

Food & beverage options are provided on the following pages, which can be tailored to suit your needs.





THE CEREMONY

A marriage ceremony at Crossbasket Castle is a very special experience. We hold a wedding licence which means you can choose to have both your wedding ceremony (religious or civil) here, as well as your reception.

Our purpose built ceremony room, named the James Little Hall, is where you can enjoy an unforgettable experience that celebrates your and your partner's love for each other.

Together with the historical décor, paintings and antiques, the setting could not be more romantic.





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CASTLE BEDROOMS

Nine breath-taking ensuite bedrooms each decorated in a period style and named in honour of a historical custodian of this magnificent Castle. Every bedroom is finished with stunning period window and bed dressings and complemented with original antique furniture and luxuriously oversized beds.

Each ensuite bathroom is individually crafted to provide an intimate area with soft lighting. The rooms are fully equipped with audio and video for your enjoyment.

- Ornate and luxurious period style beds
- Original antique chandeliers
- Magnificent views of the grounds and river
- Large and spacious with many including a lounge area for your further relaxation.
- Full length mirrors for making sure the fine details are just right.

Crossbasket Castle is a luxury hotel with 9 bedrooms split into 4 categories, Small Double, Large Double, Junior Suite and Suite; all our room layouts are available to view on our website. Our 2 bedrooled period Gate Lodge and three bedroom East Lodge, located at the entrance to our estate are perfect for families and friends and features a master bedroom with ensuite, sauna and steam room, terrace with hot tub, second bedroom, family bathroom, living room with dining area and fully functioning kitchen.



EXPANSION PLANS

Our beautiful five star hotel is undergoing an exciting £15 million further development, opening in Autumn 2024.

The exciting new expansion will add:

- 40 new hotel rooms as well as two five-bedroom eco lodges
- 2 Spa Lodges with 3 dedicated treatment rooms in each
- 'Trocadero's' 100 cover restaurant with its own cocktail bar, a unique dining experience which incorporates live music, amazing food and exceptional service, the first of its kind in Scotland
- 100 cover Courtyard bar

Discounted accommodation will be offered to your wedding guests who wish to stay - once your wedding booking is confirmed, we will share this with you to pass on to your guests.



The above images are CGI rendering and are subject to change



THE WEDDING BREAKFAST

Guests can enjoy a dining experience where the superb cuisine is overseen by Chef Albert Roux, OBE, KFO and Michel Roux Jnr, leading members of the famous cooking dynasty behind such establishments as Le Gavroche, which was the first ever restaurant in the UK to be awarded 3 Michelin Stars.

Below is our current seasonal Wedding Menu selector for your perusal; you are required to choose a set menu for you and your guests to enjoy on the big day (one starter, one intermediate, one main course and one dessert).

We are also happy to cater for dietary requirements and would ask that you advise of these during your final details process.

Our signature dishes are clearly marked (SD) as are our Vegetarian (V) and Vegan (VE) options.

Albert & Michel Roux Jr
CROSSBASKET CASTLE



SPRING MENU (MARCH, APRIL AND MAY)

STARTERS

Charred cured and lightly smoked salmon, zephyr of crème fraiche pickled cucumber and granité, sea herbs

Asian duck with soy pearls, wasabi mayo and vegetable spring roll

Pork cheek, brawn and tarbais beans ballotine, sauce gribiche, heritage carrot, parsley vinaigrette

Castelfranco salad, Scottish majestic bleu potato and pumpkin, spiced bread cream, pink pomelo (ve)

English asparagus, hen egg, feta cheese, smoked aubergine purée, truffle dressing (v)

INTERMEDIATE

Cullen skink, smoked haddock, baby potatoes

Roast seabream, squid ink risotto, red pepper piperade

Rabbit and leek turnover with homemade piccalilli

Broad bean and ricotta risotto with basil oil (v)

Velouté of cauliflower, wild mushroom jalousie, granny smith apple and cep oil (v)

MAIN COURSES

Scottish beef sirloin, red onion marmalade, pommes anna, stem broccoli and béarnaise sauce

Guinea fowl, morels and salsify pie, hispi cabbage and crispy dry cured bacon

Borders lamb cannon, 36-hour lamb belly, smoked aubergine, yoghurt with confit onions, honey garlic sauce

Spelt risotto with watercress, asparagus, portobello mushroom, spenwood cheese (v)

Thyme roasted butternut squash, wild mushrooms, almond cream open lasagne (ve)

DESSERTS

Chocolate brownie, popcorn, Katy Rodgers crème fraiche ice-cream

Mango panna cotta & coconut macaron

Banoffee parfait, caramelised banana, peanut brittle

Victoria pineapple carpaccio, coconut and lime custard, lime syrup, coconut granola (ve)



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SUMMER MENU (JUNE, JULY, AUGUST, SEPTEMBER)

STARTERS

Smoked seatrout, avocado mousse and black sesame with rye bread

Pork cheek, brawn and tarbais beans ballotine, sauce gribiche, heritage carrot, parsley vinaigrette

Serrano ham, honey peach, savoury tuille and goats curd

Quinoa, butternut squash, radish, pomegranate and watercress salad, citrus vinaigrette, spiced crusted aubergine and seeded granola **ve**

Heritage baby beetroots, burrata, onion cream, toasted seeds **v**

INTERMEDIATE

Fillet of sea bream, cumin ratatouille, saffron fish broth, new potato, sauce rouille

Warm cockle, clam and potato salad

Rabbit and leek turnover with homemade piccalilli

Wild mushroom risotto, fresh goats curd, aged gouda **v**

Velouté of cauliflower, wild mushroom jalousie, granny smith apple and cep oil (**v**)

MAIN COURSES

Aged Scottish beef sirloin, confit onion, smoked mash potato and heritage carrot

Borders lamb cannon, 36-hour lamb belly, smoked aubergine, yoghurt with confit onions, honey garlic sauce

Scottish pork loin and belly with quince gel, buttered savoy cabbage, samphire, mustard sauce

Free range chicken breast, mash potato, tomato confit, roasted sweetcorn and madeira sauce

Thyme roasted butternut squash, wild mushrooms, almond cream open lasagne **ve**

DESSERTS

Macerated Scottish strawberries, strawberry and verbena soup, mascarpone ice cream

White peach poached with lemon verbena, pink champagne sorbet **ve**

Black forest dome, cherry gel, pistachio crumble

Classic millefeuille with fresh raspberry, raspberry coulis

Creamy gorgonzola, pear and chicory, fruit bread cracker



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WINTER MENU

(OCTOBER, NOVEMBER, DECEMBER, JANUARY, FEBRUARY)

WINTER STARTERS

Balik salmon, caviar, potato blini, chives, bergamot and shiso cress

Pork cheek, brawn and tarbais beans ballotine, sauce gribiche, heritage carrot, parsley vinaigrette

Terrine of confit chicken, leek and a'gen prunes, puffed rice

Wild mushroom orzo with soy dressing, king oyster mushroom and parsley mayonnaise v

Castelfranco salad, scottish majestic bleu potato and pumpkin, spiced bread cream, pink pomelo

INTERMEDIATE

Roast seabream, squid ink risotto, red pepper piperade

Herb gnocchi, pine nut pesto, ricotta v

White onion crème soup, ham croquette, dijon cream

Baked potato and leek soup with norfolk chicken and chive cigar

Cauliflower velouté, Isle of Mull cheddar beignets

MAIN COURSES

Slow cooked west country ox cheek, wild mushroom suet pudding and smoked lardons

Black treacle marinated shin of beef and roasted sirloin of beef, charred corn, miso aubergine purée, mushroom popcorn, pak choy, ginger and soy dressing

Cornfed chicken breast, creamed potatoes, chargrilled leeks, pine nuts and thyme jus

Loin of Borders lamb with a tarragon crust, flageolet beans, black garlic

Scottish pork loin and belly with quince gel, buttered savoy cabbage, samphire, mustard sauce

Thyme roasted butternut squash, wild mushrooms, almond cream open lasagne (ve)

DESSERTS

Apple pie with walnut ice cream

Sticky toffee pudding, vanilla ice-cream

Chocolate brownie, popcorn, katy Rodgers crème fraiche ice cream

Creamy gorgonzola, pear and chicory, fruit bread cracker



SIGNATURE 4 COURSE WEDDING BREAKFAST MENU

Straight from the cookbooks from the Roux Dynasty, packed with flavour and always a favourite in our dining room, our signature dishes are available to add to your wedding menu to make a bold statement for everyone to enjoy and talk about.

SIGNATURE STARTERS

Balvenie Chez Roux salmon, west coast white crab, chives, lemon dressing

Marinated octopus, carrot puree, purple carrots and chorizo

Smoked ricotta with heritage beetroots, braised fennel, chargrilled artichokes, warm apple and sage vinaigrette

12 month Cecina premium reserve cured beef carpaccio, tête de moines, artichokes, shimeji mushroom, porcini cream

SIGNATURE INTERMEDIATE

Poached lemon sole, buttered spinach, sauce veronique

Grilled red mullet on pea and tomato risotto

Warm scallop tart, tomato fondue, fresh herbs and beurre blanc

Royale of sea urchin, celeriac bouillon, nori rice cracker

SIGNATURE MAIN COURSES

Fillet of Highland beef bourguignon, pomme puree, smoked bacon, roasted seasonal vegetables

Maple-cured loin of highland venison, ragout, pecan crusted butternut squash, pommes dauphine and sage

Gigha halibut, new potatoes, sea vegetables, kombu butter sauce

Monkfish tail, tomato and lobster sauce, horseradish, confit leek and turnips

SIGNATURE DESSERTS

Albert Roux's lemon tart, raspberry sorbet

Valrhona dark chocolate mousse, griottine cherry, almond ice-cream

Vanilla and tonka bean poached conference pear, arlette, salted caramel ice cream

Cheese plate personally selected by Albert and Michel Roux Jnr

Baron bigod camembert from suffolk with truffled cream cheese, quince jelly, crisp bread



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CHILDREN'S MENU

Tomato Soup with Cheese Toasty
Melon with Seasonal Berries

Roast Free-Range Chicken with Broccoli and Mashed Potato
Battered Cod with Chips and Mushy Peas

Sticky Toffee Pudding with Vanilla Ice Cream
Profiteroles, Hot Chocolate Sauce





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CANAPÉ MENU

WE WOULD RECOMMEND SELECTING FOUR OPTIONS

Curried Chicken and Avocado Tortilla
Braised Ham Hock Bonbon, Apple Mayonnaise
Haggis Scotch Egg
Mini Beef Burger with Mull Cheddar Cheese
Sausage Roll, Sweet Mustard
Duck Pastilla with Plum Puree
Fish Goujon, Potato Crisp, Tartare Sauce
Loch Fyne Smoked Salmon and Crème Fraiche Roll
Curried Smoked Haddock, Leek Bonbon
Prawn Satay, Sweet Chili Sauce
Choux Bun filled with Cheddar Cheese
Caramelized Onion Tart with Tapenade
Leek, Mushroom and Cheese Quiche
Tomato and Mozzarella with Basil
Baby Baked Potato, Crowdie, Caviar
Crispy Golden Cross Goats Cheese, Quince Jelly, Candied Walnut

EVENING BUFFET MENU

WE WOULD RECOMMEND CATERING FOR 75% OF YOUR GUESTS FOR YOUR
EVENING BUFFET

OPTION 1

Buttered bacon rolls, vegetable spring rolls and sweet chilli sauce, assortment of sandwiches

OPTION 2

Isle of Mull cheddar pizza slices, Peelham Farm pork pies, hotdogs with ketchup and mustard

OPTION 3

Lamb and haggis stovies, beef cheek and potato pasties, sausage rolls

OPTION 4

British cheeseboard with oatcakes, grapes and chutney, charcuterie and pate platter with pickles

TEA AND COFFEE CAN BE ADDED FOR A PORTION OF YOUR GUESTS TO ANY
BUFFET MENU FOR £2.50



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BANQUETING WINE LIST (2024 PRICING)

	Price (£)
Sparkling Wine & Champagne	
Prosecco Frizzante Ca'Di Alte DOCG Veneto It. NV	39.00
Prosecco Superiore Ca'Morlin DOCG Asolo Veneto It. NV	46.00
Chapel Down Brut Kent NV	89.00
Albert Roux Champagne (Lenoble) Grand Cru Blanc de Blancs NV	120.00
Bollinger Speciale Cuvee Champagne Fr. NV	135.00
Sparkling Wine and Champagne Rose	
Prosecco Rosé Ca'Morlin Brut It. NV	60.00
Albert Roux Rose (Lenoble) Champagne NV	120.00
White Wine	
Brume di Monte, Pinot Grigio, Italy 2017	32.00
Liberty Chenin Blanc S.A. 2018	38.00
Sauvignon Blanc Excelsior Western Cape Robertson S.A. 2014	39.00
Pinot Blanc Leon Beyer Alsace Fr. 2012	43.00
Vondeling Babiana Paarl South Africa 2010	43.50
Gavi di Gavi DOCG Olim Bauda Piemonte It. 2014	55.00
Tinpot Hut Sauvignon Blanc, Malborough NZ 2017	59.00
Rosé Wine	
Montrose Rose, Bernard et Olivier Coste, 2020	35.00
Red Wine	
Nero d'Avola Cento Cavalli Trapani Sicily It.2014	35.00
Montepulciano d'Abruzzo Samael Poggio Anima It. 2014	38.00
Rioja Crianza Domino Alto Spain 2009	43.00
"I Muri" Primitivo Vigneti del Salento Puglia It. 2014	43.00
Barbera d'Asti DOCG "La Villa" Olim Bauda Piemont It. 2014	50.00
Vondeling Erica Shiraz Paarl South Africa 2009	50.00
Rioja Reserva Dominio Alto Spain 2005	55.00
La Tour de Gatines AOP Duches d'Uzes Fr.2014	40.00
B de Biac Iere Cote de Bordeaux Fr. 2011	85.00
Sweet Wine	
Chateau Petit Verdines, Sauternes, Bordeaux Fr. 2011	55.00
Moscato d'Asti DOCG Centive Olim Bauda Piemont It. 2014	55.00
Franz Haas Moscato Rosa, It.	85.00

OUR WINE LIST IS REVISED REGULARLY AND IS SUBJECT TO CHANGE.



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2024 PRICING

ONE NIGHT EXCLUSIVE USE

Sunday - Thursday	£7,200
Friday & Saturday	£8,300

TWO NIGHT EXCLUSIVE USE

Sunday - Thursday	£15,400
Friday & Saturday	£17,600

CATERING (PER PERSON)

Canapés (based on 4 per person)	£16
Four course wedding breakfast	£90
Signature four course wedding breakfast	£115
Children's Menu	£28
Evening buffet (Option 1)	£16.50
Evening buffet (Option 2)	£19.50
Evening buffet (Option 3)	£24
Evening buffet (Option 4)	£28.50

BEVERAGES

A beverage package can be built and tailored to suit your preferences. As a guide, we recommend offering guests two drinks post-ceremony, a glass of your sparkling choice during speeches and a half bottle of wine during the wedding breakfast.

ACCOMMODATION INCENTIVES

If you have additional guests who wish to stay at Crossbasket Hotel during your wedding celebration, we invite them to book accommodation at a discounted rate. The rates are as follows:

Sunday - Thursday weddings: £175 B&B per room, per night
Friday & Saturday weddings: £195 B&B per room, per night

The discount can be applied to our Classic Rooms, of which we have 26. As a thank you from us to our wedding couples, for every 10 Classic Rooms booked, we will offer 1 additional room complimentary. For 20 Classic Rooms booked we will cover the cost of your post-ceremony drinks for all wedding guests.



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2025 PRICING

ONE NIGHT EXCLUSIVE USE

Sunday - Thursday	£7,700
Friday & Saturday	£8,800

TWO NIGHT EXCLUSIVE USE

Sunday - Thursday	£16,400
Friday & Saturday	£18,600

CATERING (PER PERSON)

Canapés (based on 4 per person)	£19
Four course wedding breakfast	£96
Signature four course wedding breakfast	£120
Children's Menu	£30
Evening buffet (Option 1)	£17
Evening buffet (Option 2)	£20
Evening buffet (Option 3)	£25
Evening buffet (Option 4)	£30

BEVERAGES

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2026 PRICING

ONE NIGHT EXCLUSIVE USE

Sunday - Thursday	£8,400
Friday & Saturday	£9,500

TWO NIGHT EXCLUSIVE USE

Sunday - Thursday	£17,400
Friday & Saturday	£19,600

CATERING (PER PERSON)

Canapés (based on 4 per person)	£21
Four course wedding breakfast	£100
Signature four course wedding breakfast	£125
Children's Menu	£32
Evening buffet (Option 1)	£19
Evening buffet (Option 2)	£22
Evening buffet (Option 3)	£27
Evening buffet (Option 4)	£32

BEVERAGES

A beverage package can be built and tailored to suit your preferences. As a guide, we recommend offering guests two drinks post-ceremony, a glass of your sparkling choice during speeches and a half bottle of wine during the wedding breakfast.

ACCOMMODATION INCENTIVES

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CONDITIONS OF BOOKING

Provisional exclusive use dates can be held for 14 days, then a £1,000 deposit is required. The balance of one-night exclusive use is then due 4 weeks after the first payment is received. The food and beverage element of your special day is then to be paid 6 weeks prior to your wedding on completion of your menu tasting and final details appointment.

For those booking a smaller, intimate affair, dates can be provisionally held for 14 days, then the room hire and the cost of any accommodation is required to be paid to confirm your date.

All deposits are non-refundable and non-transferable, and we advise that you cover yourself with wedding insurance.

We regularly host Wedding Fairs and participate in the Scottish Wedding Show. Please register your attendance at the next one by visiting our website or join our mailing list to be kept up to date with events at the Castle.

Warmest regards,

Laura McAulay
Events Sales Manager

Crossbasket Castle
Stonemeadow Road
High Blantyre
Glasgow
G72 9UE

Tel: +44 (0) 1698 829461
E-mail: eventsmanager@crossbasketcastle.com
Web: www.crossbasketcastle.com

