



CROSSBASKET CASTLE

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 16th century tower and 18th 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.

Crossbasket Castle can be available for an elopement, intimate occasion or exclusively yours.

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 bedroomed 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.

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.

Party of up to 5 Guests

You can be married on the ground floor of the Lindsay Tower, with drinks and an intimate private wedding breakfast in the Lindsay Tower or dine in our Albert and Michel Roux Jr Restaurant. The Lindsay Tower is the oldest part of the Castle built in the 16th Century, originally to improve its defensive position. It has been recreated as a fabulous and romantic 4 storey suite served by a sweeping spiral staircase: perfect for wedding couple.

Room Hire from £650.00 inclusive of overnight accommodation in the Lindsay Tower for the newlyweds and full Scottish breakfast.





Party of 6 to 40 Guests

You can be married in the James Little Hall, followed by drinks on the Ground floor of the Castle and an intimate wedding breakfast in the Stewart Room overlooking the front lawn or the exquisite Baillie Room, seated on four round tables of 10 guests. This option is ideal for the smaller wedding party looking to have an intimate ceremony followed by an exquisite meal created especially for you.

A room hire fee would apply of £2100 (2024), £2500 (2025), £3000 (2026) excluding food and drinks.

If you would like to add the use of the Roosevelt Grand Hall for a party after dinner, onto your package to give you and your guests uninterrupted access to the grounds, we will offer you exclusive use of the Castle.



Exclusive Use

You can be married in the James Little Hall, followed by drinks and canapes. Your wedding breakfast is served in the beautiful Roosevelt Grand Hall overlooking the River Calder.

Crossbasket Castle is required to be taken on an exclusive use basis for these numbers. This will give you and your guests' private use of the main Castle rooms throughout your stay, perfect for photographs against the backdrop of the river.

One Night Exclusive Use Only

- Sunday - Thursday £7,200 (2024), £7,700 (2025), £8,400 (2026)
- Friday & Saturday £8,300 (2024), £8,800 (2025), £9,500 (2026)

Two Night Exclusive Use Only

- Sunday - Thursday £15,400 (2024), £16,400 (2025), £17,400 (2026)
- Friday & Saturday £17,600 (2024), £18,600 (2025), £19,600 (2026)

The exclusive use rate is based on overnight accommodation in 9 traditional bedrooms in the Castle for up to 18 people on a bed and breakfast basis, plus all public rooms. The exclusive use charge does not include food and drink, this is an additional cost.

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.





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.





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.





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.

We cannot wait for this new addition to our estate.



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.

Sample menus can be found on our website www.crossbasketcastle.com for the main restaurant which opens seven days for lunch, dinner, and afternoon tea. Advance bookings are required.

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 favourite which are always requested and will make a statement on your wedding day.

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



Albert & Michel Roux Jr

CROSSBASKET CASTLE

Canapé Menu

Meat

Curried Chicken and Avocado Tortilla
Date and Bacon Roll
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

Fish Goujon, Potato Crisp, Tartare Sauce
Loch Fyne Smoked Salmon and Crème Fraiche Roll
Curried Smoked Haddock, Leek Bonbon
Smoked Mackerel Rilette, Pickled Cucumber
Prawn Satay, Sweet Chili Sauce
Potato Skin Kipper Pate

Vegetarian

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

2024 £4.30 per canape

2025 £4.70 per canape

2026 £4.90 per canape

We would recommend 4 canapes per person during the drinks reception



4 Course Wedding Breakfast Menu

2024 - £90 per person

2025 - £96 per person

2026 - £100 per person

Spring Menu (March, April and May)

Spring 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**

Chicory Marmalade Tart with Pear Salad and Deep-Fried Blue Cheese **V**

English Asparagus, Hen Egg, Feta Cheese, Smoked Aubergine Purée, Truffle Dressing **V**

Spring 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**

Albert & Michel Roux Jr
CROSSBASKET CASTLE

Spring Main Course

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

Pan Fried Cod with Garden Peas and Rocket Soup, Crispy Pancetta and Parsley Pesto

Spelt Risotto with Watercress, Asparagus, Portobello Mushroom, Spenwood Cheese **V**

Thyme Roasted Butternut Squash, Wild Mushrooms, Almond Cream Open Lasagne **VE**

Spring Dessert

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**

Munster with Sauerkraut, Toasted Caraway Seed Vinaigrette, Toasted Caraway Country Loaf

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker

Albert & Michel Roux Jr
CROSSBASKET CASTLE

4 Course Wedding Breakfast Menu

2024 - £90 per person

2025 - £96 per person

2026 - £100 per person

Summer Menu (June, July, August until mid-September)

Summer Starters

Flame Grilled Mackerel, Chestnut Flower Honey Vinaigrette, Aubergine and Yuzu

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**

Summer 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**

Summer Cold Soup Intermediate

Almond Gazpacho, Pickled Peach, Cucumber, Kohlrabi, Radish and Toasted Almond **V**

Chilled Tomato and Strawberry Gazpacho, Watermelon, Feta and Black Olive Powder **V**

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Summer Main Course

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

Sea Bass with Prawn Tortellini, Fennel Puree, Buttered Baby Leeks Mushrooms with a White Wine Sauce

Thyme Roasted Butternut Squash, Wild Mushrooms, Almond Cream Open Lasagne **VE**

Summer Dessert

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

Victoria Pineapple Carpaccio, Coconut and Lime Custard, Lime Syrup, Coconut Granola **VE**

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker

Albert & Michel Roux Jr
CROSSBASKET CASTLE

4 Course Wedding Breakfast Menu

2024 - £90 per person

2025 - £96 per person

2026 - £100 per person

Winter Menu (Mid-September, October, November, December,
January and 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 VE

Winter Intermediate

Roast Seabream, Squid Ink Risotto, Red Pepper Piperade

Fillet of North Sea Cod, Mussel Chowder, Saffron Potatoes

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

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Winter Main Course

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

Bubble and Squeak Risotto with Roast Potato Crumbed Egg **V**

Thyme Roasted Butternut Squash, Wild Mushrooms, Almond Cream Open Lasagne **VE**

Winter Dessert

Apple Pie with Walnut Ice Cream

Sticky Toffee Pudding, Vanilla Ice-Cream

Chocolate Brownie, Popcorn, Katy Rodgers Crème Fraiche Ice Cream

Victoria Pineapple Carpaccio, Coconut and Lime Custard, Lime Syrup, Coconut Granola
VE

Munster with Sauerkraut, Toasted Caraway Seed Vinaigrette, Toasted Caraway Country
Loaf

Creamy Gorgonzola, Pear and Chicory, Fruit Bread Cracker



Upgraded 4 Course Wedding Breakfast Menu

2024 - £115 per person

2025 - £120 per person

2026 - £125 per person

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.

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

Signature Starter

Balvenie Chez Roux Salmon, West Coast White Crab, Chives, Lemon Dressing **(SD)**

Marinated Octopus, Carrot Puree, Purple Carrots and Chorizo

Smoked Ricotta with Heritage Beetroots, Braised Fennel, Chargrilled Artichokes, Warm Apple and Sage Vinaigrette **V**

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 **(SD)**

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

Albert & Michel Roux Jr

CROSSBASKET CASTLE

Signature Main Course

Fillet of Highland Beef Bourguignon, Pomme Puree, Smoked Bacon, Roasted Seasonal Vegetables **(SD)**

Maple-Cured Loin of Highland Venison, Ragout, Pecan Crusted Butternut Squash, Pommes Dauphine and Sage

Stone Bass Fillet, Potted Shrimps, Roasted Cauliflower

Gigha Halibut, New Potatoes, Sea Vegetables, Kombu Butter Sauce

Monkfish Tail, Tomato and Lobster Sauce, Horseradish, Confit Leek and Turnips

Truffle Polenta, Spenwood Cheese, Baby Artichoke, Sprouting Broccoli, Roasted Carrot **V**

Signature Dessert

Albert Roux's Lemon Tart, Raspberry Sorbet **(SD)**

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 Jr **(SD)**

Baron Bigod Camembert from Suffolk with Truffled Cream Cheese, Quince Jelly, Crisp Bread



Albert & Michel Roux Jr
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Children's Menu

Tomato Soup with Cheese Toasty
Melon with Seasonal Berries
~O~
Roast Free-Range Chicken with Broccoli and Mashed Potato
Battered Cod with Chips and Mushy Peas
~O~
Sticky Toffee Pudding with Vanilla Ice Cream
Profiteroles, Hot Chocolate Sauce

£28.00 - 2024
£30.00 - 2025
£32.00 - 2026





Evening Buffet Menu

Served midway through your evening's entertainment with your wedding cake which has been carved by our Pastry Chef.

Tea and Coffee can be added for a portion of your guests to any buffet menu for £2.50.

Option 1

Buttered Bacon Rolls
Vegetable Spring Rolls and Sweet Chilli Sauce
Assortment of Sandwiches
£16.50 - 2024
£17.00 - 2025
£19.00 - 2026

Option 2

Isle of Mull Cheddar Pizza Slices
Peelham Farm Pork Pies
Hotdogs with Ketchup and Mustard
£19.50 - 2024
£20.00 - 2025
£22.00 - 2026

Option 3

Lamb and Haggis Stovies
Beef Cheek and Potato Pasties
Sausage Rolls
£24.00 - 2024
£25.00 - 2025
£27.00 - 2026

Option 4

British Cheeseboard with Oatcakes, Grapes and Chutney
Charcuterie and Pate Platter with Pickles
£28.50 - 2024
£30.00 - 2025
£32.00 - 2026



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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, Marlborough 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 annually and is subject to change.



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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 Luxury 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

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