

A photograph of a dining room setting. In the foreground, a lit candelabra with five candles is the central focus. Below it, a table is set with a white tablecloth, a centerpiece of pink and white flowers in a glass vase, and several wine glasses. A white table number sign with the number '16' is visible in the background. The lighting is warm and ambient, with a blue light source visible on the left side of the frame.

THE
RIVER INN

Wedding Brochure

Venue

Introduction



about **us**

Welcome to The River Inn: Your Dream Riverside Wedding Venue in Houston, Renfrewshire.

At The River Inn, we believe that every wedding is a unique celebration, and we are dedicated to making your special day as memorable as possible.

Nestled alongside the picturesque River Gryffe, our stunning venue blends enchanting natural beauty with elegant modern facilities, offering a breathtaking backdrop for your ceremony and celebration.

A Tailored Experience

Choose from our thoughtfully designed **Bronze, Silver, Gold or Platinum** wedding packages starting from **just £35 per person**. We pride ourselves on offering unique and affordable menus tailored to suit the tastes and preferences of your guests, making every event a culinary delight without straining your budget.

Each option is carefully crafted to provide exceptional value for money, while ensuring that every detail of your day is expertly handled. For those seeking something truly personalised, we invite you to create a bespoke package tailored to your specific preferences and desires.

Culinary Excellence

Our award-winning Executive Chef takes pride in crafting a menu that features dishes made from fresh, locally sourced ingredients. Whether you envision an elaborate wedding breakfast or a delightful evening reception, our culinary team will work with you to create a dining experience that reflects your tastes and elevates your celebration.



Elegant Spaces

Celebrate your love in our magnificent Crosslee Suite, accommodating up to 200 guests for your ceremony, wedding breakfast, and evening festivities. If you prefer a more intimate gathering, our Gryffe Suite offers a cosy setting for up to 80 guests, complete with a private bar for an exclusive experience.

Outdoor Ceremonies

For those dreaming of an outdoor ceremony, our Ivy Garden presents a charming and serene setting by the riverside, perfect for smaller gatherings.

This beautiful area can be elegantly covered to ensure your outdoor wedding remains enchanting, no matter the weather.

Day Two Wedding Events at The River Inn!

Continue the celebration after your wedding day with a relaxed and joyful day two event at The River Inn! This casual gathering is the perfect way to unwind and connect with friends and family who may have travelled to share in your special day.

With customisable catering options and a friendly vibe, we are here to help you create memorable moments post-wedding. Let us take care of the details while you savour every moment of your continued celebration!



Wedding Packages

BRONZE

Wedding Package

£35.00 pp

Basic Set-Up of Tables and Chairs
up to 200 Covers

2-Course Meal, Choice of Bronze Options
from the Selector

Room Hire • Table Linen

Events Co-ordinator Assistance

SILVER

Wedding Package

£50.00 pp

Basic Set-Up of Tables and Chairs
up to 200 Covers

3-Course Meal, Choice of Silver Options
from the Selector

Room Hire • Table Linen

Events Co-ordinator Assistance

GOLD

Wedding Package

£75.00 pp

Glass of Prosecco /Soft Drink on Arrival

Choice of Three Canapes • 4-Course Meal.

Choice of Gold Options from the Selector

Tea, Coffee and Tablet

Glass of Wine with Meal, Red, White or Rosé

Room Hire • Table Linen and Chair Covers

Events Co-ordinator Assistance

Complimentary use of Rolls Royce for the Bride and
Groom to a Hotel of our Choice - Overnight Stay,
B&B. Minimum 4-star Rating on Wedding Night

PLATINUM

Wedding Package

£100.00 pp

Glass of Prosecco /Soft Drink on Arrival

Choice of Three Canapés • 4-Course Meal.

Choice of Platinum Options from the Selector

Tea, Coffee and Tablet

Glass of Wine with Meal, Red, White or Rosé

Room Hire • Table Linen and Chair Covers

Events Co-ordinator Assistance

Complimentary use of Rolls Royce for the Bride and
Groom to a Hotel of our Choice - Overnight Stay,
B&B. 4-star Rating on Wedding Night

Buffet option available starting from £15.00.

Wedding Menu

Choose Options Based on Your Chosen Package of Bronze (B), Silver (S),
Gold (G) or Platinum (P)

Starters

Fanned Seasonal Melon | BSGP

Filled with Fresh Exotic Fruits & Berries.
Served with a Fruit Sorbet

Half Carved Seasonal Melon | SGP

Filled with Avocado, Prawn Marie Rose Salad,
garnished with Orange Fillets

Timbale of Smoked Salmon & Prawns | GP

Accompanied by Brown Bread, Lemon and
Crispy Salad

Chicken & Herb Terrine | BSGP

Wrapped in Bacon carved over Goats Cheese, Walnut
& Beetroot Salad

Smooth Chicken Liver & Brandy Pate | BSGP

Served with Oatcakes accompanied by Plum &
Pineapple Chutney

Trio of Smoked Fish | P

Salmon, Trout & Mackerel, Served on a Light
Horseradish Dressing. Garnished with Caviar &
Chicory Salad

Casserole of Warm Native Seafoods | P

Encased in a Shortcrust Tartlet, traced with Lobster,
Cognac and Saffron Cream Sauce

Beggars Purse of Haggis | SGP

Neeps & Tatties served with a Pepper Sauce

Intermediates

Cream of Potato & Leek Soup | BSGP

Served with Fresh Bread & Butter

Minestrone Soup | BSGP

Served with Parmesan Croutons

River Inn Cullen Skink | GP

Served with Fresh Bread & Butter

Cream of Asparagus Soup | BSGP

Topped with ground Nutmeg Cream

Cream of Mushroom & Tarragon Soup | BSGP

Served with Fresh Bread & Butter

Lentil Soup | BSGP

Served with Fresh Bread & Butter

Roasted Red Pepper & Vine Tomato Soup | BSGP

Served with Fresh Bread & Butter

French Onion Soup | GP

Served with Garlic Croutons

Raspberry Sorbet | BSGP

Orange Sorbet | BSGP

Blackcurrant Sorbet | BSGP

Champagne Sorbet | BSGP

Mains

Loin of Lanarkshire Lamb | SGP

Topped with a Hazelnut, Spinach and Mushroom Duxelle, encased in a mantle of Puff Pastry, set on a Port, Redcurrant and Rosemary Essence

Roast Loin of Borders Pork | BSGP

Served with Sage and Onion Stuffing, Apple Sauce and a light Calvados Essence

Chicken Stroganoff | BSGP

Served with braised Rice and accompanied by Nan Bread

Medallions of Prime Scotch Beef Fillet | P

Accompanied by Black Pudding and Haggis Truffles served with a Perigeux Sauce

Steamed Breast of Chicken | BSGP

Stuffed with Haggis and wrapped with Ayrshire Bacon. Served with a Pepper Sauce

Roast Prime of Scotch Beef | SGP

Sliced and served with Woodland Mushroom, Tomato, and Tarragon Sherry Essence

Roast Rib of Prime Scotch Beef | GP

Served with Red Wine and Tarragon Jus accompanied by Crisp Yorkshire Pudding

Roast of Lanarkshire Lamb | GP

Traced with a sweet Sherry Essence crowned with a Garlic and Rosemary Crust

Golden Supreme of Chicken | BSGP

With a Honey and Almond Crust set on a Vermouth, Chive and Grape Cream Sauce

Roast Saddle of Perthshire Venison | GP

Roasted with Woodland Mushroom, Port and Redcurrant Essence, marbled with Kirsch and Cherry Cream

Roast Breast of Gressingham Duck | GP

Served with Scallion Mash, Parsnip Crisps and Port Jus

Salmon Pastry set on a Cognac | GP

Set on a Cognac, Crayfish and Lobster Sauce

Desserts

French Apple Tart | BSGP

Resting on a Sauce Anglaise served with Vanilla Ice Cream

Lemon Tart | BSGP

Set on a warm maple syrup sauce served with Flavoured Ice Cream

Fresh Fruit Pavlova | BSGP

With Chantilly Cream and Fruit Coulis

Chocolate and Amaretto Cheesecake | BSGP

With a duet of Orange and Chocolate Sauce, garnished with Physalis

Crisp Brandy Snap Basket | BSGP

Filled with a Puff Candy Ice Cream, served with Freshly cut soft Fruits

Chocolate Gateaux | BSGP

Accompanied by Chantilly Cream and Fresh Strawberries

Selection of European Cheeses | GP

Biscuits, Grapes and Chutney

Fruits of the Forest Delice | BSGP

Served with Honeycomb Pieces

Canapés

3 Canapés £6.95pp / 6 Canapés £11.95pp

Goats Cheese and Marmalade Crostini

Fresh Smoked Salmon and Cream Cheese Tartlets

Haggis Balls accompanied by a Whisky Cream Chaser

Pate Maison served on a Mini Oatcake

Melon Balls with Balsamic Strawberry

Tempura King Prawn with Sweet Chilli Dip

Fillet of Beef Rossini

Strawberries dipped in White Chocolate

Parma Ham and Sunblushed Tomato Bruschetta

Avocado, Red Onion and Sunblushed Tomato Bruschetta



4 Choices £15.00 / 5 Choices £18.00 / 6 Choices £21.00

Additional items £3.00

Pakora – Choose one of the following: Chicken or Vegetable (3)

Individual Caramelised Onion and Cheddar Quiche (1)

Yorkshire Pudding filled with Roast Beef and Horseradish Cream (1)

Breaded Butterfly King Prawns (4)

Spicy Potato Wedges

Sausage Rolls (1)

Chicken Goujons (2)

BBQ Chicken Wings (3)

Skewers – Choose one of the following: Chicken, Beef or Vegetable (1)

Haggis Spring Roll (1)

Vegetable Samosas (2)

Assorted Sandwiches (1 Round)

Assorted Wraps (1)

All of the above items are accompanied Dips and Sauces where appropriate

Selection of Homemade Cake: Carrot / Brownie / Lemon Drizzle

Selection Homemade Sweet Muffins

Homemade Cookies

Tea and Coffee

Hot Buffet

Any Two Main Courses - £16.95 per person

Any Two Main Courses & Two Desserts - £23.95 per person

Steak Pie

Chef's Homemade Steak & Ale Pie served with Creamed Potatoes and Seasonal Vegetables

Chicken Curry

Free Range Chicken with a Choice of Chinese style or Thai Curry Sauce

Stir Fry

Beef, Chicken or Vegetable Stir Fry with Soy, Chilli, Ginger and Egg Noodles

Smoked Haddock

Smoked Finnan Haddock, Mashed Potatoes & Seasonal Vegetables

Lasagne

Choice of Beef or Vegetable Lasagne served with Garlic Bread

Stroganoff

Chicken or Vegetable Stroganoff with Steamed Rice & Flatbreads

Penne

**Classic Penne Arrabiata: Garlic, Chilli, Peppers & Tomato Sauce with Parmesan Crust
Add Chicken & Chorizo £3.00 Supp.**

Macaroni & Cheese

**Chef's Macaroni & Cheese served with Garlic Bread
Add Smoked Haddock or King Prawn £3.00 Supp.
Add Bacon or Black Pudding £2.00 Supp.**

Pavlova

Home-made Meringue with Chantilly Cream, Fresh Fruits & Berries & choice of Pouring Cream or Coulis

Profiteroles

Fresh Cream Filled Profiteroles smothered in Rich Belgian Chocolate Sauce

Cheesecake

Chef's Cheesecake of your liking with Pouring Cream & Coulis Crumble

Apple Crumble

served with Custard or Pouring Cream

Sticky Toffee Pudding

Sticky Toffee Pudding served with Custard or Pouring Cream

Children's Menu

Kids £20

Please select one Starter, Main and Dessert

Starters

Freshly Prepared Soup of the Day

Heinz Tomato Soup

Garlic Bread or Cheesy Garlic Bread

Carved Seasonal Melon with Raspberry Sauce

Mains

Cheesy Pasta and Chips

Breaded Fish Strips and Chips

Crispy Chicken Strips and Chips

Cheese and Tomato Pizza and Chips

Bangers and Mash with Gravy

Desserts

Fresh Fruit Salad

Selection of Dairy Ice Creams

Sticky Toffee Pudding with Ice Cream

Chocolate Fudge Cake with Ice Cream

booking process



01

EXPLORE THE VENUE

Schedule a personalised visit to experience the ambience and layout of our venue first-hand.

02

CHECK AVAILABILITY

Contact us to confirm date availability and discuss potential time slots for your celebration.

03

REVIEW PACKAGES

Explore our transparent pricing and various packages tailored to your needs.

04

RESERVATION

Secure your date by completing the reservation process, including a signed contract and a reservation fee.

05

FINALISE DETAILS

Collaborate with our team to finalise details such as layout, room decoration, and any additional services.

06

EVENT DAY

Relax and enjoy your event while our experienced staff take care of the details.

frequently asked **questions**

What is the capacity of the venue for events?

Our Crosslee Suite can accommodate up to 160 guests seated, with a dance floor, or 200 guests without a dance floor. Our Gryffe Suite can hold up to 60 Guests for a more intimate wedding.

How do I check the availability of the venue for my preferred date?

Please contact our events manager, Christy, at christy@riverinn.co.uk to enquire about date availability and to discuss potential time slots.

Is a venue visit possible, and is there a fee for it?

Yes, we encourage you to visit the venue first-hand. Contact our team to schedule a complimentary tour of our venue.

May I bring in my own catering, or do you have a preferred catering partner?

We do not allow the use of external caterers as we have a dedicated team of chefs who can offer several packages to accommodate all budgets.

Is parking available, and what are the options for guests?

Ample parking is available on-site. Parking details will be provided upon booking.

What is the booking process, and what is required to secure a date?

To book a date, a signed contract and a reservation fee are required. Our team will guide you through the process.

Is the venue wheelchair accessible?

Yes, our venue is wheelchair accessible, with ramps and lifts in place for convenience.

What are the cancellation and refund policies?

Our cancellation and refund policies are outlined in the booking contract. Please review the terms carefully.

Is Wi-Fi available for guests?

Yes, complimentary Wi-Fi is available for guests.



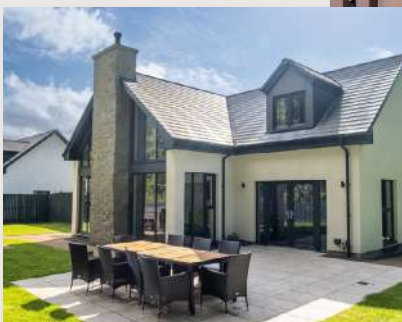
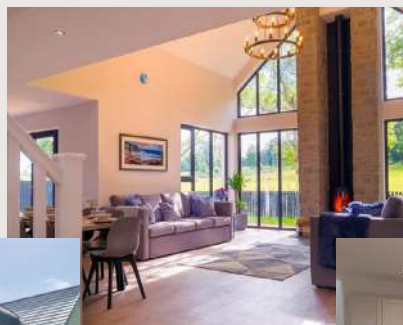
Nearby accommodation options

Lowwood Lodges

Nestled in the heart of Renfrewshire's countryside, Lowwood Lodges offer a peaceful rural retreat and are an ideal option for guests wishing to make a weekend of it. Featuring five self-catering lodges situated on a working farm in Houston, each lodge provides a spacious open-plan living and dining area with a fully equipped kitchen.

The lodges offer generous accommodation, with three super-king beds and two king beds, along with five bathrooms, including one accessible bathroom. Each lodge also benefits from a large fenced garden area complete with a wood-fired hot tub – perfect for relaxing after the celebrations.

Lowwood Lodges are also perfectly located for our Day 2 celebrations at the River Inn, just a 5-minute drive from the venue.



terms and **conditions**

A non-refundable deposit of €250.00 is required to confirm your booking.

Full payment of Fixed Costs is required 14 days before the event date and no refunds are given. Prices are subject to change in line with inflation.

The River Inn Wedding Agreement must be signed and returned to The River Inn once confirmation of the Wedding booking has been made.

In the event of you cancelling your Wedding with us the following charges will apply:

12-6 months notice of cancellation, 20% of projected revenues of fixed costs are charged to the client.

5-3 months notice of cancellation, 40% of projected revenue of fixed costs are charged to the client.

2-1 month notice of cancellation, 75% of projected revenue of fixed costs are charged to the client.

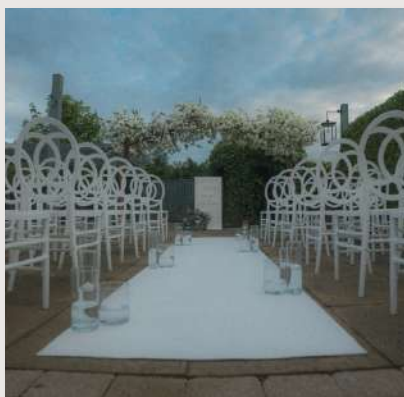
Less than one month's notice of cancellation, 100% of projected revenue of fixed costs are charged to the client.

Please note all food and drink costs are subject to increase due to market availability and inflation. Prices quoted in the current wedding brochure will be held for a maximum of 6 months from booking.

Damage to River Inn property: any damage and/or breakages caused to the Establishment property by the client's guests are completely chargeable to the Client.

Any wedding guests found to be consuming alcohol not provided by The River Inn will be charged a corkage fee.

Children must be supervised at all times by a responsible adult while attending functions inside the establishment.



THE RIVER INN

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