NESS WALK

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Redefining Luxury

NESS WALK



A special place where special things happen



Warmest congratulations on your forthcoming wedding

Thank you for considering Ness Walk to celebrate your marriage. It would be our privilege to care for you and your guests on this most important day.

The stunning 5-star Ness Walk sits on the riverside in the beautiful Highland city of Inverness. The listed building has been recreated and enhanced with the addition of the Riverbank Room – the most perfect wedding setting. The Riverbank Room has a south facing glass wall, leading out to the manicured courtyard, onto the lawn and down to the side of the mighty Ness. Flooded with natural light, this is the perfect place to illuminate your love!

Alternatively, when the evenings are short of light, let our elegant overhanging statement lighting provide an atmosphere of both intimacy and warmth. Complete with bespoke carpeting, this idyllic setting is filled with a unique charm and personality for your special day.

From the moment our gates open and you sweep up the drive, you know this is a special place where special things happen.



Your bespoke wedding at Ness Walk

We will arrange an individual consultation to discuss your wedding celebrations. We can create a wonderfully bespoke event with individually curated menus. Our Sommelier will then set to work to match your menu with selected wines. We would be delighted to discuss this with you.

Alternatively, to ease your preparations, we have gathered a beautiful wedding package that consists of the most important aspects for a memorable day. We invite you to look at our wedding package included at the back of this brochure and let your imagination flow.

Rest assured our goal is to provide a relaxed and friendly service for you whilst you prepare for your wedding. You have so many details to consider, let us use our experience and knowledge to support you during your planning.

A menu to match the occasion

The Ness Walk brigade is lead by our Executive Chef Craig Douglas. Craig's menus are designed with the seasons, and the very best of local seasonal produce, central to your dining experience.

Our vegetable supply is grown locally on our organic farm plot. We also work with a local forager and our Chefs can be seen in the Ness Walk courtyard daily selecting herbs from our herb garden. Truly local!

Ness Walk will deliver a culinary experience that defies expectations and leaves your guests astounded. Please enjoy looking at our seasonal sample menus contained at the back of this brochure.



We look forward to celebrating with you



We are completely flexible and enjoy nothing more than working with the bridal party to turn your dreams into reality.

If you have any questions whatsoever, please feel free to call us and chat through how we can make something truly special happen!

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For more information contact:

01463 257120

occasions@nesswalk.com

www.nesswalk.com

A special place where special things happen



NESS WALK

A KINGSMILLS HOTEL

★★★★★

12 Ness Walk
Inverness
IV3 5SQ

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Your Wedding Experience

To ease your preparations, we have prepared a wedding package inclusive of;

- A selection of exquisite bespoke 3 course menus curated by our Executive Chef.
- Drinks package selected by our Sommelier where each guest will enjoy a half bottle of champagne for arrival drinks, half bottle of wine served during the wedding breakfast, and a glass of champagne for the toasts.
- 5 canapés per guest served with arrival champagne.
- Evening table buffet for all guests on the wedding package.
- Complimentary pre-wedding consultation and tasting of your selected menus and canapés.
- Complimentary use of the Riverbank Room for your wedding breakfast and evening celebrations.
- Champagne welcome for the Bride and Groom.
- A Master of Ceremonies to chaperon your wedding day.
- Elegant chivari chairs.
- Crisp white table linen.
- Complimentary use of cake stand and knife.
- Complimentary luxury bedroom for the Bride & Groom on the wedding night. (Should your wedding value exceed £5000 this will become a suite for the wedding night.)
- Discounted accommodation at Ness Walk for wedding guests.

We believe this will create a wedding experience that your guests will talk about for quite some time! The wedding package is charged at **£195 per guest.**

...And finally, a couple of important details...

- weddings require a minimum of 30 day guests and a maximum total of 60 day & evening guests.
- an initial deposit of £1000 is required within 14 days of your date being provisionally held.
- a further deposit of 85% of the estimated wedding costs is due 6 weeks prior to your big day, or immediately if this date has already passed.
- final payment of the remaining balance is due 1 week prior to the wedding date.
- should you decide to cancel, all payments made are non-refundable and we strongly suggest that you consider a wedding insurance policy, to cover you and your loved ones for any eventuality.
- Ness Walk Hotel is known for our warm hospitality and we would respectfully request that you arrange an evening buffet provision for all your evening guests.
- we require that a minimum of 8 bedrooms are booked for the evening of your wedding. This will be available at a preferential rate for your guests.
- Prices contained within the brochure will be held for all celebrations until December 2028. Prices will be reviewed in October each year, and will be applicable from 1st January 2029.

Spring

SELECTOR

Oxtail Raviolo
beef consommé, crispy celeriac

Lobster Tail
pastilla, bisque foam, fennel and cumin salad

Orkney Scallop
dashi jelly, yuzu, sea vegetables

Denhead Farm Asparagus,
lovage, parmesan, lemon

Loin of Lamb
shredded shoulder, carrot, pomme dauphine, lamb jus

Corn-fed Chicken Breast
pea, spinach, wild garden garlic puree

Cod Fillet
crispy cod cheek, cod fritter, tomato & roasted red pepper puree, tarragon vinegar emulsion

Cauliflower Steak
cauliflower and truffle puree, wilted greens, pickled shallots (Vegetarian)

Dark Chocolate Mousse
raspberry espuma, miso caramel, almond sorbet (vegan/gf)

Banana and Custard Tart
rum and raisin ice cream, Chantilly, white chocolate

Blueberry Cremeux
lemongrass sorbet, compressed blueberries

Rhubarb and Champagne
white chocolate, bergamont, pink peppercorns

Summer

SELECTOR

Haggis
pickled turnip, potato espuma, whisky sauce

Orkney Scallops
Wester Hardmuir strawberry salsa, coriander

Asian flavoured Sea Trout mi-cuit
cucumber and sesame, cucumber and dill gel, pickled daikon

Wild Mushroom Tartlet
thyme, parmesan, chive oil

Beef Wellington
baby carrot, beef jus

Roasted Corn-fed Chicken
garden herb mousse, choux farci, smoked potato croquette

Fillet of Hake
orange, fennel

King Oyster Mushroom
ragu, chipotle, crispy polenta, white wine sauce (vegan)

Caramel Chocolate
blackcurrant, buckwheat, buttermilk ice cream, olive oil sponge

Blueberry Cremeux,
lemongrass sorbet, compressed blueberries

Strawberry Mousse
elderflower cream, strawberry sorbet, strawberry meringue

Lime Tart
raspberry & tarragon panna cotta, raspberry ice cream, white chocolate

Autumn

SELECTOR

Game Terrine
gherkin and micro leaf salad, chicken skin

Citrus Cured Salmon
rye bread, crispy salmon skin

Burnt Leek
Strathdon Blue cheese, hazelnut, sourdough

Vichyssoise
baby potato, caramelised onion, onion tuile

Loin of Venison
crispy polenta, red and golden beetroot, bramble ketchup, parsnip puree, game jus

Guinea Fowl
ballotine stuffed with chestnut, garden sage, lemon, salsify gratin, leg meat bonbon

Tandoori Spiced Monkfish
lobster bisque, baby carrot, carrot bhaji

Butternut Squash Pithivier
spinach, caramelised onion, black garlic ketchup

Lemon Meringue Tart
pistachio ice cream

Warm Chocolate Fondant
Cherry mousse, Vanilla Ice cream

Fig Mousse
Lime and fennel pollen meringue, earl grey gel, whipped crème fraiche

Selection of Scottish Cheeses
biscuits, chutney

Winter

SELECTOR

Speyside Haggis
pickled turnip, potato syphon, whisky sauce

Cured Mallard Duck Breast
celeriac and butternut remoulade, plum ketchup

Citrus Cured Salmon
rye bread, lemon gel

Root Vegetable Salad
crispy parsnip, hazelnut & truffle dressing

Beef Fillet
braised featherblade, beef fat carrot, pickled carrot, Jerusalem artichoke puree and ash

Corn-fed Chicken Breast
mushroom and chicken mousse stuffing, barley risotto, chicken jus

North Sea Halibut
potato and seaweed duchesse, seaweed velouté, braised gem

Salt Baked Celeriac
cauliflower puree, wilted greens

Milk Chocolate Mousse
tonka bean cremeux, hazelnut, sea buckthorn sorbet

Warm Apple and Blackberry Crumble
vanilla ice cream and custard

Passion Fruit and Yuzu Tart
crème fraiche ice cream, Italian meringue

Lemongrass Ganache
blood orange mousse, black sesame ice cream (vegan/gf)

Canapés

Hot Selection

Beef blade croquette, roasted potato puree
Crispy chicken mousseline, tarragon mayonnaise
Black pudding, braised apple puree
Haddock croquette, pea puree, tartare sauce
Teriyaki salmon, sesame seed, pickled cucumber
Tandoori chicken skewer, mixed pepper, roast onion
Goats cheese whip cigar, apple gel, beetroot gel
Carrot bhaji, mango ketchup (vegan)
Cauliflower pakora, cucumber raita (vegetarian)
Smoked Dunlop gougère, crispy parmesan (vegetarian)
Sun-dried tomato arancini, aubergine puree (vegetarian)

Cold Selection

Chicken liver parfait doughnut, caramelised red onion
Cured salmon, crème fraiche, yuzu tartlet
Smoked mackerel rillette, apple and ginger
Melon and smoked venison, port gel
Potato rosti, beef tartare, black garlic ketchup
Heritage beetroot salsa tartlet, balsamic reduction (vegan)
Green olive tapenade, tomato relish (vegan)
Whipped strathdon blue cheese, pear and walnut salsa (vegetarian)

Evening Buffet

Buffet One

assorted luxury sandwiches,
tomato bruschetta,
oven baked sausage rolls topped with black pudding crumb,
shortbread, tea & coffee

Buffet Two

mini beef burgers with tomato salsa, BBQ pork & chorizo bun,
mini battered cod with little gem lettuce, tartare sauce and triple cooked chips
whisky tablet, tea & coffee

Buffet Three

grilled ham & cheese sandwiches
sesame seed duck leg doughnuts, BBQ sauce, truffle popcorn
Scottish macaroon, tea & coffee

Buffet Four

tandoori chicken, lamb, beef & vegetable kebabs, mini yoghurt dip
chickpea samosa, vegetable pakora, house made flat breads
coconut dark chocolate bounty, tea & coffee

Additional evening guests charged at £52 including a glass of chilled champagne

Terms & Conditions

Terms and Conditions of Trading for weddings at Ness Walk. These Conditions apply to the Contracts for the provision of goods and services. Please read these Conditions carefully in order to avoid any misunderstandings regarding the terms on which reservations are accepted.

We strongly recommend you take out Wedding Insurance to cover any eventuality.

In these Conditions, terms used with an upper case initial letter have special defined meanings. Some of these are listed in Clause 18. Others are defined when they are first used.

1. Confirmations and Guest Numbers

1.1 All bookings are provisional until the relevant Contract (signed by the Client) is countersigned on behalf of the Hotel and dated. The Hotel will provide to the Client a copy of the Contract once countersigned on behalf of the Hotel.
1.2 The Contract shall specify the anticipated number of guests for the Event, the agreed minimum number of guests for the Event (the "Contract Minimum") and the maximum number of guests permissible for the function room(s) reserved for the Event.
1.3 The Client must inform the Hotel of the number of guests it wishes to be catered for at the Event (the "Final Number") This Final number will override the anticipated number specified but will not affect the Contract Minimum.
1.4 The Contract Minimum represents the minimum number of guests the Client guarantees will attend at the Event and the Company has calculated its charges on this basis. The amount payable by the Client will therefore be calculated according to the highest of (a) the Contract Minimum (b) the Final Number or (c) the number who actually attend the Event.
1.5 When an evening reception buffet is selected a minimum of 80% of total guests must be catered for.

2. Payment

2.1 Payment
All accounts incurred will be invoiced.. Any queries should not delay immediate payment of the outstanding balance. Queries should be referred to the Hotel within 7 days of the receipt of invoice. No allowance or refund can be made for meals and other elements not taken within the agreed package rate. Payment must be made in Pounds Sterling (UK) payable to the Kingsmills Hotel.
2.2 Deposits
The Client must pay the deposit payment(s) specified in the Contract under Billing Instructions. Should the Client fail to pay any such deposit within 14 days, the Company may treat the Booking as having been cancelled by the Client and:
2.1.1 the Company may set-off any cancellation fees which become payable against the deposit;
2.1.2 if the deposit held by the Company is greater than the amount of any cancellation fees payable, then the balance shall be refundable to the Client.
2.3. Interest
When credit facilities are granted and when payment is not received within the stated terms, we reserve the right to charge an appropriate rate of interest (3% above base rate) or make a collection charge. All such agreed credit accounts must not exceed their credit limit at any time.
2.4. Extras
The Client shall pay the Hotel for any food and beverages or other goods and/or services not provided for in the Contract or otherwise in correspondence but made available upon request of the Client on the day of the Event.
2.5 Price Variations
Prices contained within the brochure will be held for all celebrations until December 2028. Prices will be reviewed in October each year, and will be applicable from 1st January 2029.
2.6 Visitor Levy
Please note, the government is in consultation regarding a visitor levy, possibly beginning in 2028. We will advise once the government has a clear outcome.

3. Cancellation by Client

3.1 If the Client wishes to cancel a Booking or cancel the reservation of some or all bedrooms reserved either as a block booking or in conjunction with an Event, such cancellations must be advised to the Hotel in the first instance verbally, followed by written notice of cancellation. Cancellation shall be effective, final and binding on the Working Day on which the Hotel receives written notice of cancellation (the "Cancellation Date"). Any notice of cancellation received out of the hours of 9.00am and 5.00pm shall be deemed made on the next Working Day. Any postponement of any Event shall be considered as a cancellation under this Clause 3.
3.2. If the Client cancels a Booking, the Company will charge a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the Contract Minimum (and, if any separate charge is payable in respect of room hire, of such room hire charge), according to the number of clear days (that is not counting the Cancellation Date and the day of the Event) between the Cancellation Date and the date of the Event (the "Cancellation Notice"), as set out below. If the Event is cancelled less than 3 Working Days before the Event, the Hotel is entitled to charge according to the Final Number, if higher than the Contract Minimum. PLEASE NOTE WEDDING DEPOSIT OF £1000.00 IS NON-REFUNDABLE.

Cancellation Notice (Events)	*Fee*
133-91 days	*50%*
90 days -28 days	*75%*
27 days- 14 days	*85%*
13 days – 3 days	*95%*
3 days or less	*100%*

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3.3 Where any bedrooms are reserved either as a block booking or in conjunction with an Event, such bedrooms:
3.3.1 are reserved exclusively to the Client and accordingly will not be released unless notice of cancellation of reservation is given in accordance with Clause 3.1. The cancellation fees set out in Clause 3.4 will if applicable then apply.
3.2 will (unless cancelled as provided above) be charged at the room rate specified in the Contract (or, if no separate room rate is specified in the Contract, at the standard room rate) for all nights booked even if any guests do not stay for all nights so booked (including by reason of early departure).
3.4 For block bedroom bookings of 10 or more rooms on any one night, cancellation of some or all bedrooms reserved either as a block booking or in conjunction with an Event will incur a cancellation fee. This cancellation fee shall be a percentage of the charges payable in respect of the bedrooms cancelled (or, if no separate room rate is specified in the Contract, of the standard room rate) according to the Cancellation Notice, as set out below:

Cancellation Notice (Bedrooms)	*Fee*
28 days - 14 days	*75%*
13 – 3 days	*85%*
2 days – night of	*98%*

3.5 The cancellation fees payable under this Clause 3 are a genuine pre-estimate of the loss the Company will incur arising out of a cancellation; the actual losses incurred by the Company may be greater or less than these cancellation fees. We will endeavor to resell rooms to limit customer liability.
3.6 In addition to the cancellation fees due under Clauses 3.2 or 3.4, the Client must reimburse the Hotel (on an indemnity basis) for any expenditure incurred in respect of any cancelled Booking including (but not limited to) any costs, charges or penalties as a result of having to make consequential cancellation of its own arrangements with third parties in relation to the Event.
3.7 The Company may invoice the Client for any cancellation fees payable at any time after the cancellation. The Client shall pay such invoice on presentation of invoice.

4. Cancellation by Company
4.1 The Hotel may cancel the Booking:
4.1.1 if the Booking might prejudice the reputation of the Hotel;
4.1.2 under Clause 2.1
4.1.3 if the Hotel becomes aware of any deterioration in the Client's financial situation such that the Company reasonably considers the Client may not be able to fulfil its material obligations under the Contract.

5. Changes by Company
The Hotel reserves the right without prior notice to change the Client's assigned function room for one of equal suitability if the Hotel has reasonable commercial or operational reasons for so doing eg alterations to client numbers or necessary maintenance.

6. Outside Services
The prior consent of the Hotel must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musicians employed by the Client.

7. Etiquette
7.1 The Hotel reserves the right to judge acceptable levels of noise or behaviour of the Client, its guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services). The Client must ensure compliance with the Hotel's direction as to noise or behaviour.
7.2 The Hotel reserves the right generally:
7.2.1 to exclude or eject any person from the Event or the Hotel if it reasonably considers such person to be objectionable; and
7.2.2 to terminate the Contract and stop the Event without liability to any refund or compensation, if necessary to prevent or terminate unacceptable noise or behaviour.
7.3 The Client shall indemnify the Company against all and any losses, costs, damages, liabilities, claims, demands and expenses suffered or incurred by the Company arising out of any exclusion, ejection, termination or stopping under Clause 7.2 or the circumstances giving rise thereto.

8. Health & Safety
The Client must fully comply (and ensure the full compliance of its sub-contractors, employees and guests) with the Hotel's Health & Safety policy, a copy of which is available on request from the Hotel.

9. Corkage
No wines, spirits, food or beverage may be brought into the Hotel or grounds by or on behalf of the Client or any guests for consumption on the Hotel premises unless the prior consent of the Hotel has been obtained, for which a charge will be made. If miniatures of alcohol are supplied as wedding favours there will be a charge of £2.00 per bottle supplied.

10. Licensing and Statutory Regulations
The Client shall maintain free access to fire exits at all times and shall obtain the prior approval of the Hotel before using any special effects equipment on the Hotel premises. The Client shall submit for approval by the Hotel all table layouts for the Event. The Client shall observe the permitted hours for selling intoxicating liquors in the Hotel premises, as advised by the Hotel.

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11. Punctuality
The Event must start and finish at the times specified in the Contract. Changes to these times may not be possible unless previously agreed with the Hotel.

12. Guests' Clothing and Personal Property
The Company does not accept responsibility for the property of the Client or its guests. Cloakrooms are provided for the convenience of clients and guests but any goods deposited in the cloakrooms or left unattended on Hotel premises are deposited at the owner's risk and without any liability on the part of the Company.

13. Equipment Storage
The Hotel will assist the Client, where reasonably possible, with the storage of equipment etc, however, the Company does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like, left in storage.

14. Radio Communication Systems & Music Limitations
14.1 Where usage of any radio communication system handset is provided to the Client, the Client shall comply with all licensing conditions in relation thereto. Sound limitation of 95 decibels for bands, live music and discos. Our music equipment will cut out if sound is over this limit.
14.2 Bands, live music, and discos are required to conclude no later than 12:00 midnight for all weddings.

15 Liability of the Company
15.1 Subject to Clause 15.4, the Company shall not be liable, whether in contract, tort (including negligence) or otherwise for any indirect, consequential or economic losses or loss of profits however arising.
15.2 In no event will the Company's liability for any loss or damage in contract or tort (including negligence) or howsoever otherwise arising, exceed the total amount paid by the Client for the Event.
15.3 The Company shall not be liable for any breach of the terms and conditions or delay or failure in providing services as a result of causes beyond its reasonable control including (but not limited to) fire, floods, strikes, delays in transportation, failure of services or inability to obtain any necessary information or consent from any authority.
15.4 The Company does not exclude or restrict its liability in respect of death or personal injury resulting from its negligence.

16. Damage
The Client shall be responsible to the Company for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein or to the Hotel generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the Company on demand the amount required to make good or remedy any such damage.

17. General
17.1 Agents
Should the Client contract with the Hotel through an agent, the agent acts in that capacity for the Client, and not the Company. The Client accepts full responsibility for the payment of the Hotel's account.
17.2 Governing Law
The Contract shall be governed by and construed in all respects in accordance with the laws of Scotland. The Contract does not affect any rights which the Client may have under the Hotel Proprietors Act 1956 where that Act applies.
17.3 Time is of the Essence
For all payment obligations under these Conditions, time shall be of the essence.

18. Definitions
18.1 "Booking" means a booking under a Contract
18.2 "Client" means the person, firm or company responsible for commissioning and payment of the Event.
18.3 "Contract" means the written agreement between the Hotel and the Client for a specific booking or series of bookings
18.4 "Event" means the event or function specified in the Contract
18.5 "Hotel" means the property(ies) for which this Contract has been agreed and/or as appropriate under the Twelve Ness Walk Ltd, Registered Office: Johnstone House, 52/54 Rose Street, Aberdeen, AB10 1HA Registration No. SC565984
18.6 "Working Day" means Monday to Friday excluding bank holidays and other public holidays

19. Alcohol Consumption in Car Park
Clients will ensure no alcoholic drinks are served and/ or consumed in the car park area of the hotel. The organiser reserves the right to stop the event and escort the guests off the premises

*Signature*_____ *Date*_____