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THACKRAY
HOUSE



A Historic Scottish Wedding Venue

Congratulations on your engagement, and thank you for considering Thackray House as the venue for one of the most important days of your life.

Set within twenty acres of beautifully landscaped gardens, with sweeping lawns leading to the river's edge and shaded by ancient trees, Thackray House offers a truly romantic and unforgettable wedding setting. Dating back almost four hundred years, the house is rich in historic charm and timeless elegance.

Located in the heart of Scotland, in the picturesque village of Callander, and just one hour from Edinburgh and Glasgow, Thackray House combines historic grandeur with modern luxury, complemented by beautifully appointed bedrooms and suites.



Your Ceremony

Thackray House offers a selection of romantic and character-filled rooms, perfectly suited to host your wedding ceremony.

Options include:

The atmospheric 16th Century Library

The elegant Drawing Room

The beautifully ceiling wood-panelled Wilson Room

The Drummond Suite, complete with its own private bar

Your guests may be welcomed in the Drawing Room, Library, or Wilson Room, all overlooking the River Teith and featuring open fires and classic Scottish elegance.

For religious ceremonies, the intimate chapel adjoining the Library provides a beautiful setting for the signing of the register in full view of your guests.

Ceremonies for up to 20 Guests

Non-exclusive use wedding fee: £500.00

Room hire fee: £350.00

Ceremony room hire times: 12:00 noon – 3:00pm

A minimum of one bedroom per two guests is required when the wedding is not booked on an exclusive-use basis.

Please note: Bands or discos are not permitted unless the hotel is booked on an exclusive-use basis.

Ceremonies for 21-120 Guests

For weddings of 21 guests or more, exclusive use of Thackray House is required, allowing you and your guests to enjoy the entire property in complete privacy. This ensures that every space within the house is dedicated solely to your celebration, creating a relaxed, intimate atmosphere throughout the day and evening.

Weddings Over 120 Guests

Weddings of this scale are beautifully complemented by the addition of a bespoke marquee set within the grounds of Thackray House, allowing you to celebrate in style while enjoying uninterrupted views of the surrounding landscape. A marquee offers exceptional flexibility, providing a light-filled and elegant space that can be tailored to your guest numbers, décor, and overall vision.

Our experienced team will be delighted to assist you throughout the process, offering guidance and support upon enquiry and working closely with you and your chosen marquee supplier to ensure a seamless and well-coordinated addition to your wedding day.

Please note Additional marquee, catering, tableware, and kitchen hire charges will apply and are not included within the exclusive-use fee. Pricing is available upon application and subject to consultation with your chosen marquee company.



Accommodation

Thackray House offers luxury accommodation for up to 30 guests on a double-occupancy basis, including:

3 Suites

5 Superior Rooms

5 Deluxe Rooms

2 Small Rooms

Some rooms include sofa beds for additional capacity.

Children under 8 stay free (breakfast charged on consumption)

Children aged 8+ are charged £50 B&B per night

Extra beds available in select rooms

Additional accommodation is available within walking distance in the village of Callander.

Exclusive Use

Exclusive use includes breakfast for up to 30 guests.

Exclusive Use Fees

2026: £7,000 (Nov–Mar) / £9,500 (Apr–Oct)

2027: £7,250 (Nov–Mar) / £10,000 (Apr–Oct)

2028: £7,500 (Nov–Mar) / £10,500 (Apr–Oct)



The Wedding Breakfast

Experience the essence of Highland hospitality at Thackray House, where dining becomes a celebration of Scotland's finest flavours. Our talented chefs proudly showcase the best local produce, creating menus that reflect the region's rich culinary heritage.

Please find below our sample menu selector to whet your taste buds

Canapé Selection

Choose up to 4 options – £13.95 per person

- ❖ Oak Smoked salmon, cream cheese & dill scone*
- ❖ Smoked haddock & leek arancini*
- ❖ Smoked mackerel rillette, fennel & cucumber*
- ❖ Haggis bon bon, Arran mustard mayonnaise*
- ❖ Thai-style chicken skewers*
- ❖ Prosciutto, pear & rocket rolls*
- ❖ Beef crostini with tomato & horseradish*
- ❖ Mini Greek salad cups (V)*
- ❖ Choux bun with local farmhouse cheddar (V)*
- ❖ Cauliflower fritter, curried mayonnaise (V)*
- ❖ Chocolate-dipped strawberries (dark & white)*

Nibbles

- ❖ Vegetable crisp selection £5.50*
- ❖ Sourdough bread with olive oil & balsamic £5.50*
- ❖ Mixed olives, feta & sun-blushed tomatoes £8.50*
- ❖ Pork crackling with apple sauce £7.50*

Snacks

- ❖ Mini fish & chips £10.95*
- ❖ Chicken Caesar salad cups £9.95*
- ❖ Mini burgers (beef, chicken & chickpea) £13.95*
- ❖ Mini scones with clotted cream & jam £8.95(2 scones per person)*

Wedding Breakfast Menus

Starters

- ❖ *Salmon ballotine, pickled beetroots, caviar crème fraiche micro rocket* £13.95
- ❖ *Blue cheese cheesecake, Parma ham + braised figs* £12.50
- ❖ *Smoked chicken Caesar salad, parmesan, garlic croutons* £11.00
- ❖ *Galantine of chicken and smoked duck, sultanas, tarragon, mango puree, pancetta, pine nuts and pea shoots* £14.50
- ❖ *Trio of Salmon, hot smoked, treacle cured, poached, pickled shallots, horseradish panna cotta.* £15.00
- ❖ *Ham hock terrine, piccalilli, thyme crackers* £10.50
- ❖ *Blue cheese salad, serrano ham, poached pear, walnuts and croutons* £11.95
- ❖ *Cod and chorizo fish cakes, tomato and red pepper ragout, salsa Verde* £10.95
- ❖ *Chicken liver pate, sour dough, spiced pear and apple chutney* £11.00
- ❖ *Seared Scallop, pea puree, Black pudding crumb, chive butter sauce* £21.00
- ❖ *Leak and Potato Soup* £9.50
- ❖ *Wild and field Mushroom Soup* £9.50

Main Course

- ❖ *Roast loin of local pork, sage & onion stuffing, leeks, onions and carrots, grain mustard mash* £20
- ❖ *Slow braised beef cheek in red wine, glazed root vegetables, Parmenter potatoes.* £21
- ❖ *Roasted fillet of Scotch beef, dauphinoise potatoes, charred shallots, carrots, fricassee of woodland mushrooms, truffle jus* £37.50
- ❖ *Rump of local lamb braised little gem lettuce, peas, onions, boulangère potatoes.* £23.50
- ❖ *Breast of free-range chicken, sage mash, roasted carrots, French beans, creamed leeks* £21
- ❖ *Roast breast of chicken, stuffed with mozzarella, wrapped in Parma ham, Provençale vegetables, fine beans, garlic potatoes.* £20
- ❖ *Slow cooked blade of beef bourguignon, savoy cabbage, carrot, creamed potatoes.* £21
- ❖ *Fillet of local pork, creamed cabbage + bacon, fondant potato, charred onion, carrot.* £21
- ❖ *Roast sirloin of Scotch beef, roasted roots, duck fat potatoes, Yorkshire pudding, pan juices.* £31.50
- ❖ *Roasted fillet of cod, mussel, shrimp + smoked haddock chowder* £23.50
- ❖ *Pan fried fillet of Sea Trout, scallion crushed potatoes, green beans + tender stem broccoli, chive beurre Blanc.* £23
- ❖ *Grilled fillet of Halibut, mushrooms, tomato, herb crust, olive oil potatoes, wilted greens, butter sauce* £26
- ❖ *Grilled fillet of stone bass, heritage potatoes, celeriac, kale, red wine jus* £23.50
- ❖ *Pan seared fillet of salmon, fricassee of vegetables, mussels, saffron potatoes, sauce Vierge.* £21.50

Vegetarian options

Starters

- ❖ *Salad of baked beetroots, fine beans, potatoes, and hazelnuts* £11.50
- ❖ *Sun blushed tomato and red pepper arancini, Basil crème fraiche* £10.95
- ❖ *Warm Goats cheese tart, Pear + pickled walnut salad* £11.95
- ❖ *Sweet potato + kale fritter, Aioli* £10

Main Course

- ❖ Harissa roasted butternut squash, Hummus, cous cous salad, flat bread £19.50
- ❖ Sautéed potato gnocchi, Tomato, leek + shallot fondue, micro rocket £19
- ❖ Roasted Provencal vegetables, Bulgur wheat, pesto, tomato + black olive coulis £19
- ❖ Pea and Asparagus risotto, Pea shoots, goats cheese beignet, crispy leeks £21

Dessert

- ❖ Selection of artisan cheese and biscuits, fruit bread, chutney & oatcakes £17
- ❖ Baileys infused crème Brule, chocolate chip cookies. £12.95
- ❖ Dark chocolate truffle torte, pistachio ice cream, pistachio Tuile £13
- ❖ Paris breast, crème patisserie, hazel nut ice cream, warm chocolate sauce £12
- ❖ Warm pear and almond tart, vanilla custard, almond milk ice cream £10
- ❖ Strawberry shortcake, crème diplomate, Strawberry sorbet £13.50
- ❖ Glazed lemon tart, textures of raspberries. £10.95
- ❖ Vanilla panna cotta, fruit compote, white chocolate crumb £12
- ❖ Sticky toffee pudding butter scotch sauce, vanilla ice cream £10
- ❖ Dark chocolate cranachan tart, raspberry compote, raspberry sorbet £11.95
- ❖ Mango cheesecake, pineapple, kiwi, rum caramel, coconut ice cream £12

Optional Enhancements

Soup Course (Add £7.50 per guest)

- ❖ Slow roasted vine tomato & basil crème fraîche
- ❖ Roasted butternut squash, carrot & chilli
- ❖ Traditional leek & potato with mini cheese scone
- ❖ Cream of cauliflower with blue cheese
- ❖ Scottish vegetable broth
- ❖ Celeriac & truffle velouté
- ❖ Spiced sweet potato & coconut

Sorbet Course (Add £5 per guest)

- ❖ Mango sorbet with pink gin & passion fruit
- ❖ Coconut & lemongrass
- ❖ Raspberry sorbet with raspberry vodka & mint
- ❖ Strawberry & black pepper
- ❖

Children's Menu (under 12years)

£26 for 3 courses

Starters

Tomato soup
Seasonal fruit & melon with strawberry sauce
Garlic bread with cheese
Vegetable crudités with hummus

Mains

Roast chicken, broccoli, mash & gravy
Battered cod, chips & peas
Toad in the hole, mash, peas & gravy
Macaroni cheese with garlic bread

Desserts

Chocolate brownie with ice cream

Sticky toffee pudding with vanilla ice cream

Selection of ice cream

Fresh fruit salad

Afternoon Tea & Summer BBQs

We are delighted to offer traditional Afternoon Tea as an additional option, perfect for relaxed celebrations or the day following your wedding.

During the summer months, we also offer BBQ dining experiences, ideal for informal gatherings and outdoor celebrations.

Evening Buffet Options

Buffet Option One (Choose 3 options £19.00 per person)

Extra choices £5.00 per person

- *Mini filled buns*
- *Sausage rolls*
- *Mini quiche selection*
- *BBQ chicken wings*
- *Mini pizzas*
- *Baby baked potatoes with sour cream & chives*
- *Tossed salad & coleslaw*

Buffet Option Two (Choose 3 options £22.00 per person)

Extra choices £5.00 per person

- *Bacon & sausage rolls*
- *Cold meat platter with pickles & bread*
- *Goat's cheese bruschetta (V)*
- *Mediterranean vegetable brochettes (V)*
- *Pork pies with apple sauce*
- *Mixed salads & potato salad*

Hot Sandwiches. Two per person £17.00 per person.

- *Smoked bacon*
- *Cumberland sausage*
- *Cajun chicken with sour cream*
- *Roast beef, caramelised onion & horseradish crème fraîche*
- *Grilled goat's cheese & Mediterranean vegetables (V)*

Function Wine List

White

		Btl
1	Sauvignon Blanc • Vignoble Du Sud Crisp citrus and gooseberry with vibrant zesty acidity. France	30.00
17	White Malbec • Trivento Reserve Fresh cherry and raspberry with bright apple lift. Argentina	33.00
13	Chenin Blanc • Franschoek Cellar Ripe tropical fruit with creamy texture and fresh finish. South Africa	35.00
18	Chardonnay Reserve • Grant Burge Juicy peach and citrus with subtle grassy freshness. Australia	32.00
6	Riesling Reserve • Gustave Lorentz Lively citrus and white flowers with crisp finish.	50.00
10	Sancerre Blanc • Domaine Bonnard Lime zest and mineral with floral lifted finish.	65.00

Red

		Btl
30	Merlot • Torreón De Paredes Ripe black cherry and mulberry with smooth texture. Chile	30.00
31	Malbec • Ensedune Bright cherry and raspberry with soft round tannins. France	35.00
45	Pinotage • Mooiplaas Dark berry fruit and spice with rich chocolate depth. South Africa	47.00
34	Bordeaux Rouge • Chateau Brande-Bergere Forest fruits with rounded palate and gentle spice. France	50.00
49	Grenache/Shiraz/Mataro • Chocolate Box Dark cherry and spice with savoury oak lift.	55.00
53	Zinfandel • Wenté Beyer Ranch Plum and berry with toasty oak structure.	59.00

Rose

		Btl
71	Provence Rose • Sea Change Zesty grapefruit and peach with tropical lift.	55.00
72	Zinfandel Rose • Black Rock Lively red berries with crisp refreshing sweetness.	30.00

Sparkling

		Btl
81	Prosecco • Sea Change Summer berries with crisp elegance and fine bubbles.	35.00
82	Brut Reserve • Taittinger Delicate florals with soft texture and refined finish.	125.00
83	Brut Rose • Taittinger Velvety with flavors of crisp red fruits	155.00
88	Vintage 2015 • Dom Perignon Layered complexity with elegant persistent bubbles.	620.00



Recommended Suppliers

THE CEREMONY

Stirling Registrars	01786 233 961	registrar@stirling.gov.uk
Niki The Celebrant	07707 907 523	www.sophisticatedceremonies.co.uk
Fuse Ceremonies		fuzeceremonies.co.uk

FLORIST

Floristic Design	07813 796 920	lorna@floristicdesigns.co.uk
Fleur De Lis Stirling	01786 450 410	www.florist-scotland.co.uk

HAIR/MAKE UP

Sian Hair	07854 869 806	info@sian-hair.co.uk
Natalie Grace MUA		www.nataliegracebridalmakeup.com

PHOTOGRAPHERS

Mark Keogh Photography	07387 151136	www.markkeogh.co.uk
Heyes Images	07738 711 911	www.heyesimages.co.uk
Fraser Craig Photography		www.frasercraig.com
Craig & Eva Sanders		craigsandersphotography.co.uk

VIDEOGRAPHERS

Gryffe Weddings	01505874056	www.gryffeweddings.co.uk
Dean Johnstone Films		www.deanjohnstonefilms.com
KLS Wedding Films		www.klsweddingfilms.co.uk

CAKE

Cake Days A Week	07557 984 915	cakedaysaweek.com
Rosewood cakes	07861788491	www.rosewoodcakes.com
Shirley's Cakes	01786 870231	www.shirleycakes.co.uk
Cheese Wedding Cake	01271 379944	www.westcountrycheese.co.uk

PIPER

Munro Bag Piper	07769 205 541	www.munrobagpiper.com
The Wee Pied Piper		www.theweepiedpiper.co.uk

DJ/BAND

Tartan Entertainment		www.wearetartan.com
Music for Scotland (directory)		www.musicforscotland.com



Terms and Conditions

The maximum number of wedding guests for dining at the hotel is 120 persons. Larger numbers can be accommodated in a marquee on the grounds when the hotel is hired on exclusive use basis.

Additional costs for marquee hire and relevant equipment hire will apply.

Provisional dates can be held for 14 days, then a £1,000 deposit is required. The balance of the exclusive use is then due 4 weeks after the first deposit payment. All deposits are nonrefundable and non-transferrable, and we advise that you cover yourself with wedding insurance.

Final balance of all food, beverage and extras must be paid in full 6 weeks prior to arrival.

For weddings of less than 20 guests reserving our private room, the room hire fee and ceremony fee along with any accommodation is required to be paid to confirm your bookings with us.

All food and drink except for the wedding cake must be provided by Thackray House Hotel. Should you have a particular wine not included in the banqueting list, we would be delighted to send our full Wine List for your perusal.

Contact Us

If you have any queries or would like to arrange a viewing, please do not hesitate to contact us.

Thackray House

Tel: (01877) 360 444

Email: reservations@thackrayhouse.com