



FARMED + FORAGED

*the*  
**BO'THY**

KINNOULL ST  
PERTH

**WEE WEDDINGS**

## COME ON IN...

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Situated in the heart of Kinnoull Street, The Bothy is built on our reputation for celebrating locally sourced produce, expertly selected liquid treasures, and a warm welcome from our enthusiastic staff.

A quintessential Scottish sanctuary, we believe that The Bothy is the perfect antidote to the off the shelf package weddings; we focus on intimate and bespoke celebrations tailored to your exact wishes.

Just minutes from many local churches and the local registry office, our central location is ideal for your wedding reception.

To arrange an appointment to speak to one of our team and have a nosey round, please get in touch on 0845 659 5907.



## THE DETAILS

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- Central location
- Private bar and dedicated server for your day
- Able to cater for parties of 15-40 people
- Access to our recommended suppliers list including bridal wear, florists and bakeries
- Wedding brunches also available
- Hosted whisky or gin tastings also offered

## THE MATTHEW GLOAG SUITE

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Our private dining room is the perfect setting to your special day. The room can be transformed from a classy wedding breakfast suite into the ideal evening reception room. The room itself can be set in your choice of layout, whether it be with one big central table or a collection of round tables to allow guests to mingle, we can accommodate your requirements.

With its classic and sophisticated décor, the Matthew Gloag Suite can be brought to life with your own personal floral arrangements or centrepieces.



# SAMPLE MENU

## Chicken & Ham Hock Terrine

Apricot Chutney with Pickled Baby Vegetables

## Isle of Barra Seared Scallops

Braised Pork Cheeks, Braised Apple, Broad Beans & Red Wine Jus

## Cullen Skink

Warm Bread & Smoked Butter

## Whipped Inverlochy Goats Cheese (v)

Gingerbread Crumb, Roasted Beets & Apple Gel

## Scottish Breast of Chicken

Haggis Croquette, Roast Turnip, Crispy Chicken Skin Crisps & Pan Jus

## Halibut

New Potatoes, Shaved Fennel & Herb Salad with a Sauce Vierge

## Glazed Duck Breast

Sweet Potato Fondant, Turnip, Baby Beetroot, Pickled Black Berry's & Pan Jus

## 35 Day Dry Aged 10oz Ribeye

Confit Tomato, Potato Pave, Chasseur Sauce

## Pearl Barley Risotto (V)

Beetroot & Swiss Chard, Cep Emulsion & Beetroot Crisps

## Bitter Chocolate & Orange Tarte (V)

Cointreau Ice Cream

## Bothy Banoffee Cheesecake (V)

Granola, Caramelized Banana

## Sticky Toffee Pudding (V)

Caramel Sauce with Vanilla Ice Cream

## Brioche Bread & Butter Pudding (V)

Orange Curd with Bramble Ice Cream

# FOOD, GLORIOUS FOOD

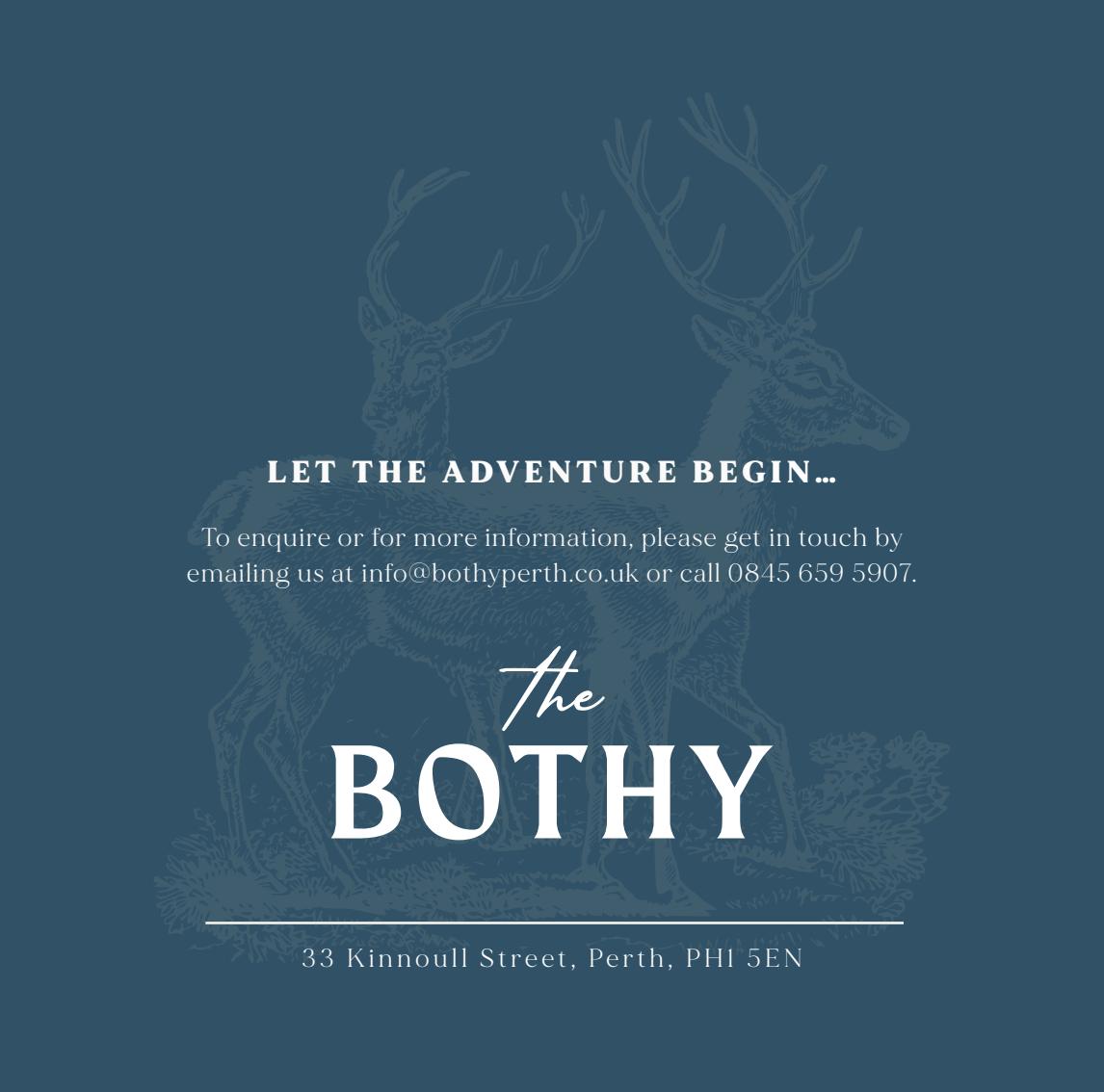
Our signature set menus will take you back to your childhood with heart warming dishes and delectable sweets. All of our menus use only the finest, fresh local produce from Scotland, and therefore change regularly depending on seasonality. We can also tailor wedding breakfast menus to suit your tastes, with our team on hand to advise on complementing courses, wine pairing and more.

# A TOAST OR TWO

We think your taste in tipplers is a very personal thing, and so we encourage you to tailor make your own drinks packages, selecting from our extensive drinks list. You can choose from our 'Bothy Classics' cocktails, try one of our famous Gin Flights, or make your way through our sizeable collection of malts. Add these to our hand-picked wine collection and we think you will find just the drink to clink!



Photography Credit: Tom Cairns Photography

A detailed black and white illustration of two stags with large antlers standing in a dense forest. The stag on the left is facing right, and the stag on the right is facing left, creating a symmetrical composition.

**LET THE ADVENTURE BEGIN...**

To enquire or for more information, please get in touch by emailing us at [info@bothyperth.co.uk](mailto:info@bothyperth.co.uk) or call 0845 659 5907.

*the*  
**BOOTHY**

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