

You're Invited...

 THE
GAILES

A Warm Welcome Awaits

A warm welcome awaits at The Gailes and Lagavulin Suite, set in the heart of Ayrshire on Marine Drive in Irvine. Owned by Malcolm and Karen Simpson, The Gailes is the flagship of the family owned SimpsInns group.

Our wonderful wedding venues also include, The Waterside Hotel and Kyle Suite in West Kilbride.

Surrounded by championship golf courses and rolling countryside, The Gailes provides a naturally stunning backdrop for your celebrations and a truly unique venue for a romantic ceremony. Our elegant Rooftop Conservatory and Garden Terrace along with our stunning Wedding Pavilion are enchanting whatever the season with sweeping views over the countryside and beyond to the Isle of Arran.

As you take your vows, surround yourself with the scent of summer, bask in the warm glow of autumn, sparkle in a winter wonderland or enjoy the splendour of spring.



Stunning Ceremony Settings

The Rooftop Conservatory and Garden Terrace is an exceptional space, along with the fairy tale staircase for those all-important photos, and is one of the many reasons our couples choose to have their wedding ceremony and celebrations with us at The Gailes.

Up to 100 guests are able to witness and share your big day in a rooftop ceremony.

The stunning new Wedding Pavilion at The Gailes is a magical place within the hotel's private gardens. Whether you're looking for an outdoor ceremony in summer or a stunning location for wedding photographs, the Pavilion is the perfect addition for your wedding day.

With fixed seating for approx. 200 people, your guests will enjoy stunning views over the surrounding golf course and gardens as they witness you take your vows. It's the perfect backdrop for your special day.

At The Gailes we welcome Civil and Religious ceremonies and both can be held within the hotel.



Lagavulin Suite

Step into the Lagavulin Suite at The Gailes and you become immersed in one of the most stylish and contemporary wedding venues in Ayrshire where wedding couples and their guests can celebrate their big day.

In 2022, the Lagavulin Suite was completely transformed as The Gailes enhances its reputation as one of Ayrshire's most popular wedding venues. Every detail was considered for this latest transformation; glamorous new lighting, stylish fixtures and fittings, new soft furnishings and designer touches to make the Lagavulin Suite the perfect focal point for your wedding day.

The Lagavulin Suite has the flexibility to host smaller, intimate weddings through to more extravagant gatherings for up to 240 guests.

Step into a world of stylish luxury at the Lagavulin Suite.



Penthouse & Accommodation

A showstopper by anyone's book, The Gables Penthouse is a perennial favourite with our wedding couples and it's easy to see why. Enjoy your own private space in simply stunning surroundings where couples can pamper and indulge in the luxurious spa, Jacuzzi, sauna and steam room or kick back with a glass of bubbly and soak up the views from the Penthouse lounge.

Every little detail has been thought of with your big day in mind. Make use of the dedicated bridal area for those finishing touches before making your way down the aisle.

The Gables also provides extensive accommodation choices for your wedding guests. All 42 bedrooms at our luxury hotel are exquisitely designed with modern touches and understated excellence throughout.



Si! Spa at The Gables

We recognise the importance of taking time out and enjoying the entire wedding experience. Consider a pre-wedding treat with family and friends and be pampered in style at Si! Spa, the stylishly seductive space just for you!

Immerse yourself in our spa that places your wellbeing and rejuvenation at the centre of all we do. The combination of heat, water and peace of mind allows you to embark on a journey to escape and rediscover.

Try one of our Spa Day Experiences and enjoy the peaceful tranquillity of the Thermal Suite or open-air spa experience ahead of a relaxing massage and light lunch in our spa lounge. As an extra treat, make a night of it with an overnight stay in one of our luxurious bedrooms or the Gables Penthouse.

Or perhaps you want to wait and have a well-earned spa day after your wedding? This is the perfect time to relax after the big day, while extending your celebrations and spending quality time with family and loved ones - perhaps before you jet off on honeymoon?

You and your guests can also make use of the fitness suite or practice your swing at the Toptracer Driving Range, both onsite at Gables Golf:Leisure.

Scan QR code to view spa treatments



Wedding Menu Selection

Our team of chefs have put together an exquisite menu choice for you and your wedding party. Local provenance is hugely important when creating delicious dishes and we source local produce where possible.

We have a fantastic offering of wedding meals, all lovingly prepared by our chefs and showcasing some of Ayrshire's finest ingredients.

Perhaps you will choose to greet your guests in style with a glass of bubbly and canapés on arrival? Later in the evening at The Gables we have the option of setting up a dedicated barbecue area on the Rooftop Terrace, popular with wedding couples and their guests during the summer months and long evenings.

With such attention to detail, allow us to prepare the perfect wedding experience for you and your guests; from arrival drinks at The Gables, to a sumptuous wedding meal then through to your evening buffet.

Food Allergens: We have risk assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to change.





Seagate

Chicken liver and bacon parfait
with a redcurrant and port jam, accompanied with Arran oaties

.....
Carrot and coriander soup
with herb croutons

.....
Roasted fillet of Scottish salmon lightly spiced
with a roasted red pepper sauce
Vegetarian option available
accompanied with a selection of seasonal vegetables and potatoes

.....
Wild berry French tartlet
accompanied with clotted vanilla cream

.....
Followed by coffee and petit fours

Culzean

Fantail of melon, strawberry and kiwi salad
laced with a mango syrup

.....
Cream of potato and leek soup
topped with a swirl of chive cream

.....
Supreme of chicken
with a heather honey and Arran mustard glaze
Vegetarian option available
accompanied with a selection of seasonal vegetables and potatoes

.....
Baileys and butterscotch cheesecake
garnished with cape gooseberry

.....
Followed by coffee and petit fours





Dundonald

Atlantic prawns and melon pearls on a bed of crisp leaves
with a paprika and tomato crème fraîche

.....

Roasted red pepper and courgette soup
with focaccia croutons and extra virgin rapeseed oil

.....

Breast of chicken wrapped in Ayrshire bacon
with a lightly spiced Cajun cream

Vegetarian option available

accompanied with a selection of seasonal vegetables and potatoes

.....

Individual pavlova
with cream and strawberries

.....

Followed by coffee and petit fours

Brodick

Smoked chicken terrine
studded with wild mushroom and pistachio

.....

Cream of cauliflower soup
with fresh garden herbs

.....

Seared saddle of Scottish lamb
with a roast shallot and burgundy jus

Vegetarian option available

accompanied with a selection of seasonal vegetables and potatoes

.....

Dark chocolate truffle torte
with honeycomb cream

.....

Followed by coffee and petit fours





Eglington

Smoked breast of duck
on a bed of herb salad scented with balsamic oil

.....
Cream of wild mushroom and tarragon soup
with white truffle oil and parmesan

.....
Medallions of Scottish fillet of beef
with a rich Madeira sauce and topped with French onions
Vegetarian option available
accompanied with a selection of seasonal vegetables and potatoes

.....
Sharp lemon citrus tartlet
with an orange compote and drizzled with sauce anglaise

.....
Followed by coffee and petit fours

Kelburn

Poached salmon dressed with a light dill butter
served on a bed of crisp salad leaves

.....
Fantail of melon
topped with refreshing raspberry sorbet

.....
Roast strip loin of Angus beef
topped with sautéed shallots and wild mushrooms,
draped with a creamy crushed peppercorn and cognac sauce
Vegetarian option available
accompanied with a selection of seasonal vegetables and potatoes

.....
A chocolate teardrop
filled with a champagne and strawberry mousse
on a mirror of fresh vanilla sauce

.....
Followed by coffee and petit fours





Sorn

Assiette of smoked salmon
with buttered asparagus spears

.....
Cock-a-leekie soup
with snippets of chive

.....
Marinated haunch of Highland venison
with a red onion marmalade and malt whisky infusion
Vegetarian option available
accompanied with a selection of seasonal vegetables and potatoes

.....
Butter tuille basket filled with traditional cranachan
accompanied with a berry coulis

.....
Followed by coffee and petit fours

Vegetarian Options

Hand rolled ricotta, spinach and lemon cannelloni
served with buttered new potatoes and broccoli hollandaise

.....
Roasted Ayrshire beets and feta tart
with a spiced beetroot relish, roasted Ayrshire beets,
crumbled feta and crisp garden salad

.....
Portobello mushroom and goats' cheese wellington
served with buttered spinach and an Arran mustard cream,
new potatoes and seasonal vegetables
.....
Oven-baked filo pastry flan
filled with roasted Mediterranean vegetables and aged parmesan,
served with fresh basil and rocket pesto, spiced aubergine puree and Lyonnaise potatoes

.....
Glazed pumpkin and spinach tortellinis
finished with a parmesan cream sauce, chives and herb brioche crumbs,
served with a trio of seasonal vegetables

.....
Roasted red onion and goats' cheese tart
served with a warmed Waldorf salad and dauphinoise potatoes

.....
Bubble and squeak
Arran Blue cheese and Ayrshire leek bubble and squeak cakes,
served with creamed leeks, broccoli and chantenay carrots

.....
Creamy wild mushroom and Boretaine onion risotto
finished with mascarpone, white truffle oil and parmesan shards



Childrens Menu

STARTERS

Fresh melon and fruit cocktail

with red berry sauce

Tomato soup

with croutons

MAINS

Lemon chicken strips

with French fries and salad

Crispy haddock fingers

in a lemonade batter with French fries and mushy peas

Beef burger

with tomato relish and French fries

DESSERTS

Chocolate fudge cake

with ice cream

Ice cream sundae

with a crisp wafer and strawberry sauce

Sticky toffee pudding

with toffee sauce and vanilla ice cream

Buffet Selector

Buffet I

Sesame sausage rolls, assorted sandwiches, tea or coffee

Buffet II

Mini rolls and bacon, sesame sausage rolls, assorted sandwiches, tea or coffee

Buffet III

Blinis with smoked salmon, cream cheese and cherry tomato, Thai-spiced chicken strips, Mozzarella and roasted red onion bruschetta with fresh basil pesto, barbecue sausage puffs, salt and pepper chicken drumsticks, vol au vents filled with a creamy mushroom and Arran cheese sauce, smoked trout and horseradish on water biscuits, assorted sandwiches and finger rolls, accompanied with a selection of dips, tea or coffee

Barbecue

Barbecue Mini burgers topped with Monterey Jack cheese, chicken drumsticks dusted with exotic spices, baby jacket potatoes filled with cream cheese and fresh herbs, seared Scottish salmon fillet drizzled with a lemon and cracked black pepper butter, sweet chilli vegetable skewers

Alternative Evening Buffet

A selection of mini rolls with your choice of:

Ayrshire bacon

Square sliced sausage

Slow-cooked BBQ pulled pork

Vegetarian option available

Served with tea and coffee



Canapé Selection

Haggis bon bons
in a crispy panko crumb

Cherry tomato and parmesan bruschetta
with guacamole and baby basil

Hot smoked salmon and horseradish mousse
served in a mini savoury tartlet

Mini baked new potatoes
scooped out and filled with honey whipped goats' cheese

Sweet melon, feta and prosciutto ham
on skewers

Arancini balls
filled with sun-blushed tomato and chilli

Mini blinis
with smoked salmon, sour cream and avruga caviar

Smooth duck and chicken liver pate
in a light pastry case

West coast crab bruschetta
with guacamole and fresh mango

Whipped Arran Blue cheese
on Arran oaties with poppy seeds

Enhance Your Canapé

Mini savoury cones, please choose from the following:
(supplement applies)

Slow cooked hoisin duck

BBQ slow pulled pork

Smoked ham hock and apple puree

Harissa chicken with fresh coriander

Drinks Packages

To complement our menus, we have created the following drinks packages for you to enjoy and share. A selection of our delicious canapés would be the perfect enhancement to your drinks reception

Simply Scottish

One drink on arrival from a selection of spirits or fresh orange juice,

One glass of The Gables red or white house wine per person served with your wedding meal

One glass of sparkling wine per person to celebrate the toasts

Classic Reception

One glass of sparkling wine per person on arrival

Two glasses of wine per person served with your wedding meal

One glass of sparkling wine per person to celebrate the toasts

Traditional Reception

One glass of sparkling wine per person on arrival

One half bottle of wine per person served with your wedding meal

One glass of sparkling wine per person will add some bubbles to your toasts

Champagne Deluxe

Your guests are greeted with a glass of champagne

One half bottle of wine per person served with your wedding meal

One glass of champagne per person to celebrate the toasts

Pink Bubbly Reception

One glass of pink bubbly per person on arrival

One half bottle of wine per person served with your wedding meal

One glass of pink bubbly per person will add something quite special to your toasts



Frequently Asked Questions

- 1. What are your minimum and maximum numbers?**
Peak months (Mar-Oct), Friday and Saturday, minimum 80, maximum 200
- 2. What is the size of your dance floor?**
The Gailes Hotel – 27ft x 15ft
- 3. What is the minimum and maximum number of people that can be seated at a table?**
Minimum 8, Maximum 10
- 4. What time is the bar licensed to?**
(band normally finishes at midnight)
Bar is licensed to 1am, last orders called at 12midnight with 30 minutes drinking time before guests are asked to move to the Residents' Lounge
- 5. Can we have a menu tasting?**
Yes, on Wednesdays. Cost £20 per person
- 6. What size is your cake stand? (base)**
35cm diameter. We also respectfully request that cakes are delivered on day of the wedding and not the day before
- 7. When should favours be brought to the hotel?**
After 4pm on the evening before your wedding
- 8. Do we need to take a pre-order from our guests?**
No, we will take the order on the day. However, we do require advance notice of any dietary requirements
- 9. Can I have a menu choice for our guests?**
Yes. Choice of mains or full choice at a supplementary cost
- 10. Can we book accommodation for guests, is there a preferential rate?**
We will provide you with a personalised promotional discount code that your guests can use to book accommodation online
- 11. How do our guests book a room?**
You can ask your guests to book online to make their own reservations and receive a discount on our best available rate by using the personalised promotional code as mentioned above

Frequently Asked Questions

- 12. What is included in our brochure wedding?**
 - Exclusive use of our Lagavulin Suite at The Gailes Hotel for your wedding meal and evening reception
 - Exclusive use of the Talisker Lounge to welcome your guests
 - Red carpet welcome
 - Our Master of Ceremonies to help co-ordinate your day
 - Personalised wedding menu as selected
 - Table plan
 - Use of cake stand and ceremonial sword for cutting of the cake
 - Complimentary use of the Bride's Room – a private room with en-suite facilities for the bride's exclusive use
 - Complimentary overnight stay in Arran Suite
 - Personalised promotional accommodation discount for your wedding guests
 - Beautiful gardens for photograph opportunities
- 13. Where can we have our wedding ceremony at The Gailes?**
The Rooftop Conservatory is an exceptional space for up to 100 guest and our stunning wedding pavilion offers outdoor seating for up to 200 guests.
- 14. Do we have a dedicated wedding co-ordinator?**
We have a small team of wedding co-ordinators who will assist you in the planning of your special day. On the day of your wedding a dedicated member of team will assist you and co-ordinate your day with you
- 15. Do you only have one wedding on at any time?**
The Lagavulin Suite will be exclusive to you and your wedding guests for your special day. However, our restaurant at the hotel has private function rooms which may be in use on the day of your wedding
- 16. Should we take out Wedding Insurance?**
We recommend that you take out this cover, as per our wedding terms and conditions. Cancellation fees will be applied and deposits lost should you choose to cancel or postpone your wedding
- 17. Do you cater for dietary requirements?**
Yes, we can cater for dietary requirements. Specific dietary requirements and names of the guests must be given to the hotel in advance of the wedding



Marine Drive, Irvine, Ayrshire, KA11 5AE

T: 01294 204040 E: events@simpsinns.com W: gailshotel.com

 @thegailes  @GailesHotel

