
Weddings
THE
GAILES
HOTEL & SPA

Where Your Forever Begins

A warm welcome awaits at The Gailes Hotel & Spa, set in the heart of Ayrshire in Irvine.

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.

From the moment you arrive, every part of your wedding has been carefully considered. Exchange vows in our stunning Rooftop Conservatory or romantic outdoor Wedding Pavilion, celebrate with family and friends in luxurious surroundings, unwind in our award-winning Si! Spa and end your perfect day in the spectacular Gailes Penthouse.



Rachel Ross Photography

Stunning Ceremony Settings

Flooded with natural light and overlooking the beautiful Ayrshire countryside, our Rooftop Conservatory offers one of Scotland's most distinctive ceremony settings, creating an elegant and intimate atmosphere whatever the season.



Paul Budzinski Photography

Paul Budzinski Photography







For couples dreaming of an outdoor ceremony, our beautiful Wedding Pavilion provides a romantic garden setting with seating for up to 200 guests.

Lagavulin Suite

From your grand entrance to your first dance, the Lagavulin Suite creates an unforgettable backdrop for every celebration. Contemporary interiors, elegant lighting and luxurious finishes combine to create one of Ayrshire's most stylish wedding venues.

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



Phil Gorry Photography

Penthouse & Accommodation

Your wedding day deserves an unforgettable beginning. As hair and make-up are perfected, champagne is poured and precious moments are shared with family and friends, The Gailes Penthouse provides an exclusive retreat to savour every moment before you say “I do”.

Designed with bridal preparations in mind, this luxurious private sanctuary features its own spa with a whirlpool bath, sauna and steam room, elegant lounge and dedicated dressing area.

Following your celebrations, retreat to your luxurious suite before waking refreshed to breakfast together the following morning.

The Gailes also offers 42 beautifully appointed bedrooms and suites, ensuring your wedding guests can relax and celebrate in complete comfort throughout your stay.





Si! Spa at The Gailes

Named Scottish Spa Hotel of the Year 2025 and 2026 at The Scottish Hotel Awards, Si! Spa allows you to extend your wedding celebrations beyond a single day.

From relaxing hen parties and pre-wedding pampering with family and friends, to enjoying a peaceful wedding morning, post-wedding recovery spa day or celebrating your anniversary, Si! Spa is the perfect place to create lasting memories together.

Enjoy our luxurious Thermal Suite, outdoor spa experience and a choice of personalised treatments before relaxing over breakfast, lunch or afternoon tea in our spa lounge.

Complimentary Leisure Membership

When you book your wedding with SimpsInns, you'll receive six months' complimentary membership at Gailes Golf, including use of the fitness suite, studio classes and the award-winning Si! Spa Thermal Suite, with tailored training programmes available from our experienced gym team.



Wedding Menu Selection

Our talented team of chefs has carefully curated an exquisite selection of menus for you and your wedding party. Every dish is thoughtfully designed and beautifully prepared, offering exceptional flavour and presentation from start to finish.

From welcoming your guests with a glass of bubbly and elegant canapés on arrival, to enjoying a sumptuous wedding meal and finishing with a generous evening buffet, every detail of your dining experience is expertly taken care of.

With such care and attention throughout the day, you can relax knowing your wedding celebrations will flow effortlessly, from arrival drinks, through to an unforgettable dining experience shared with family and friends.



Seagate

Fanned duo of Charentais and Galia melon, kiwi and strawberry salad
dressed with mango coulis

Cream of leek and potato soup
topped with chive cream

Roast breast of chicken wrapped in bacon
served with lightly spiced Cajun cream sauce with paprika, garlic and coriander

White chocolate and raspberry pavlova
with Chantilly cream, fresh strawberries and raspberry coulis

Tea, coffee and petit fours



Culzean

Parfait of chicken livers and bacon
topped with Blackthorn salt (Prestwick), spiced Isle of Arran pear chutney dressed frisée, herb oil and Arran oaties

Carrot and coriander soup
topped with croutons and heather honey–infused yoghurt

Slow roast sirloin of Scottish beef
served with a rich red wine and rosemary jus

SimpsInns toffee and Baileys cheesecake
with caramelised banana compote & dark chocolate tuile

Tea, coffee and petit fours



Dundonald

Atlantic prawns in smoked paprika Marie Rose sauce
with a fantail of Galia melon, little gem lettuce, lemon and extra virgin olive oil

Traditional lentil soup
finished with freshly chopped parsley

Seared medallions of Scottish beef fillet
with a burgundy, tarragon and tomato jus

Rich dark chocolate truffle torte
with crushed raspberry and Chambord compote, and vanilla Chantilly cream

Tea, coffee and petit fours



Brodick

Smoked ham hough and chicken pressé
with a celery root, grain mustard and honey remoulade, chicory and tarragon oil

Plum tomato and oven-roasted red pepper soup
topped with herb croutons and finished with basil oil

Baked fillet of Scottish salmon
topped with Mull cheddar and fine herb crust served with Champagne and pink peppercorn beurre blanc

Lemon tartlet
with summer berry and malt whisky compote, vanilla cream and white chocolate straw

Tea, coffee and petit fours



Eglinton

Fillet of hot-smoked Scottish salmon on a salad of green pea, pickled shallot and chervil
with crème fraîche, salmon roe and lemon vinaigrette

Velouté of butternut squash
topped with finely grated Parmesan and truffled chive cream

Roast rump of rosemary and thyme-marinated lamb
served with rich Barolo jus and salsa verde

Rhubarb and Amarena cherry tartlet
topped with toasted marshmallow fluff, popping candy and lemon balm, served with bergamot cream

Tea, coffee and petit fours



Vegetarian/Vegan Options

Pumpkin and sage tortellini (V)
finished with Parmesan cream sauce, fresh herbs and tenderstem broccoli

Caramelised onion and goat's cheese tartlet (V)
served with dauphinoise potatoes, buttered spinach and honey mustard vinaigrette

Lemon and herb hummus (VG)
with cumin-roasted baby carrots, vegan yoghurt, crispy chickpeas, coriander and khobez flatbread

Field mushroom and feta Wellington wrapped in butter puff pastry (V)
accompanied with gratin dauphinoise potatoes, spinach, roasted root vegetables and red wine sauce

Butternut squash, borlotti bean and cavolo nero strudel wrapped in feuille de brick pastry, lightly spiced with garam masala (VG)
served with tenderstem broccoli and peppery watercress pesto



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

Crispy panko-breaded fish cakes with tartare sauce and fresh parsley

Thai-spiced chicken strips with sweet chilli, soy and lime dip

Mini rolls with bacon

Mini rolls with sliced sausage

Mini rolls with Slow cooked BBQ pulled pork infused with Jack Daniels

Mini rolls with Vegetarian options available

Salt and pepper baked chicken drumsticks

Pizza slices with mozzarella and oregano

Selection of sandwiches and assorted wraps

Vegetable pakora with spiced dipping sauce

BBQ Evening Buffet

Cheeseburger sliders with SimpsInns burger sauce

Salt and chilli spiced chicken drumsticks

Scottish salmon finished with confit garlic and lemon butter

Charred mixed vegetable skewers with chilli and white miso glaze

Baby jacket potatoes filled with lemon and herb cream cheese

Spiced mini corn on the cob

Enhance Your Buffet

Add the following:
(supplement applies)

Mini steak pies

Mini macaroni pies

Canapé Selection

Haggis bonbons in crispy panko crumb
with cracked peppercorn mayonnaise

Roasted cherry tomato and Parmesan bruschetta
with guacamole and baby basil

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

Sweet melon, aged Mull cheddar and Parma ham
on skewers

Spiced arancini balls
with sun-blushed tomato and chilli in crispy panko crumb

Scottish cold-smoked salmon
with sour cream and Avruga caviar bellinis

Whipped parfait of chicken livers and bacon
with caramelised onion chutney in a light pastry case

Salted cucumber
topped with honey-whipped feta and black olive

Mini crostini
topped with ham hough and piccalilli

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 of choice on arrival for your guests

One glass of The Gailes 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 to celebrate the 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 to celebrate the toasts

Frequently Asked Questions

1. **What are your minimum and maximum numbers?**
   Peak months (Apr-Oct), Friday and Saturday, minimum 80, maximum 200

2. **What is the minimum and maximum number of people that can be seated at a table?**
   Minimum 8, Maximum 10

3. **What time is the bar licensed to?**
   (band normally finishes at midnight)
   Bar is licensed to 1am, last orders called at 12 midnight with 30 minutes drinking time before guests are asked to move to the Residents' Lounge

4. **Can we have a menu tasting?**
   Yes, absolutely! Join us to try our menu. Tastings normally take place on Wednesdays and cost £25 per person

5. **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

6. **When should favours be brought to the hotel?**
   After 4pm on the evening before your wedding

7. **Do we need to take a pre-order from our guests?**
   Yes, we require a pre-order from guests which can be done online. Couples will receive a link to send to their guests for them to place their orders in advance

8. **Can I have a menu choice for our guests?**
   Yes. Choice of mains or full choice at a supplementary cost

9. **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

10. **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

11. **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
    - 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 Wedding Room – a private room with en-suite facilities for the bride's or groom's exclusive use
    - Complimentary overnight stay in a double bedroom
    - Personalised promotional accommodation discount for your wedding guests
    - Beautiful gardens for photograph opportunities

12. **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

13. **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

14. **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

15. **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

16. **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

THE WATERSIDE

Twilight Weddings

THE GAILES

A Magical Evening to Say 'I Do'

Experience the romance of a twilight wedding at The Gailes Hotel & Spa or The Waterside Hotel & Spa. Picture yourself exchanging vows under the soft glow of evening light, surrounded by your closest family and friends, before moving into an unforgettable evening of celebration.

Twilight weddings offer a relaxed and elegant alternative to the traditional full-day wedding. Begin your special day later in the afternoon with a beautiful ceremony, followed by a delicious buffet and an evening reception to celebrate your love story.

Your perfect package

We've designed our Twilight Wedding Packages to offer a stunning celebration at incredible value.

Guest count	Package prices 2026	Package prices 2027
50 Guests	£2,750	£3,000
80 Guests	£4,400	£4,800
100 Guests	£5,500	£6,000
Additional guests	£55 per person	£60 per person

What's included?

- Use of our wedding pavilion or rooftop conservatory at The Gailes, or use of the Ailsa Lounge or outdoor wedding bandstand at The Waterside for your ceremony
- Use of the Lagavulin Suite at The Gailes or Kyle Suite at The Waterside for your reception
- Glass of bubbly or bottle of beer on arrival for guests
- A delicious buffet
- Overnight stay for the wedding couple in a standard room (optional upgrades available)

Buffet Menu

» Crispy panko-breaded fish cakes with tartare sauce and fresh parsley
» Thai-spiced chicken strips
» Pizza slices with mozzarella and oregano
» Pork sausage rolls wrapped in butter puff pastry, topped with Isle of Arran onion chutney
» Salt and pepper chicken drumsticks
» Vol-au-vents filled with a creamy mushroom and Arran cheese sauce
» Vegetable pakora with spiced dipping sauce
» Assorted sandwiches and finger rolls
» All accompanied with a selection of dips
» Tea & coffee

When Can You Book?

Twilight Weddings are available Sunday to Thursday, all year round*

Why Choose a Twilight Wedding?

- Relaxed Atmosphere: Start your day at a more leisurely pace with a late-afternoon ceremony
- Perfect for Evening Lovers: The romance of the twilight hour creates a truly magical setting
- Seamless Celebrations: Move from your ceremony to the reception with ease – no waiting around!

Enquire Today

Secure your date now and let us help you create the wedding of your dreams.

Contact Us:

The Gailes Hotel & Spa
events@simpsinns.com
www.gaileshotel.com
01294 204040

The Waterside Hotel & Spa
events@watersideayrshire.com
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Twilight Weddings – A Celebration to Remember

*Please note: Christmas and New Year dates are excluded. New bookings only.
For new bookings for 2026 and 2027, Sunday to Thursday only.

SIMPSINNS
Privately Owned, Proudly Independent



Photo: Karen Simpson Photography

PRICES

Create your bespoke wedding package by choosing an option from each of the following sections:

WEDDING MENUS

	2026	2027	2028
Seagate	£75	£79	£85
Culzean	£77	£82	£89
Brodick	£85	£90	£95
Dundonald	£80	£85	£95
Eglinton	£87	£91	£99
Add choice of main course only (per person)	£5.75	£6	£6.50
Add choice of starter, main and dessert (per person)	£8.95	£9	£10
Children's three course menu	£22	£25	£27.50
Children's drinks package (based on three soft drinks)	£12.50	£15	£17.50

DRINKS PACKAGES

Simply Scottish	£25	£27	£28
Classic Reception	£29	£31	£33
Traditional Reception	£33	£35	£40
Pink Bubbly Reception	£39	£41	£45
Champagne Deluxe	£43	£45	£50

BUFFET SELECTOR*

Buffet 3 items	£16.50	£17.50	£19
Buffet 4 items	£19	£20	£22
Buffet 5 items	£24.50	£25	£25
Barbecue (per person)	£28	£28	£30

Buffet Enhancements - £3 supplement

**Served with tea and coffee*

CEREMONY CHARGES

Rooftop Terrace or Pavilion	£950	£950	£1,000

Prices subject to change. Prices inclusive of VAT at current rate



Photo: Euro Photographic (Roy Wilson)

PRICES

Optional extras and upgrades you may wish to include in your wedding:

WEDDING DAY BRUNCH

	2026	2027	2028
Glass of bubbly, fruit selection, chef's selection of sandwiches and French fries (per person)	£14.50	£15.50	£17

TWILIGHT PACKAGE

Twilight buffet (per person)			£65

ADD-ONS

Chair covers (per chair cover)	£4.75	£5	£5.50
Canapés; selection of four (per person)	£8.95	£8.95	£10.95

PLATINUM PACKAGE

Includes ceremony room and full Penthouse Suite	£1,500	£1,500	£1,600

MINIMUM NUMBERS

Friday and Saturday	80
Sunday	60
Monday - Thursday	25% discount off wedding menu and evening buffet

Winter Months November - March (one third off wedding menu and evening buffet price)

Minimum numbers

Friday and Saturday	60
Sunday	50
Monday - Thursday	Flexible

Prices subject to change. Prices inclusive of VAT at current rate

More Than Just One Day

Welcome to the SimpsInns Family

At SimpsInns, we believe that a wedding is not just a single day; it's the beginning of a lifelong journey, and we want to be part of that. We understand the importance of making your special day truly unforgettable, but that shouldn't begin or end on your wedding day.

When you book your wedding with us, you're not just choosing a venue; you're becoming part of our family's story. As a thank you for entrusting us with your big day, we have a special gift box just for wedding couples, but that's just the beginning.





SimpsInns Rewards card with £10 to spend plus 15% off food and non alcoholic drinks up to your wedding day



Couples Spa Day at Si! Spa to relax and reconnect as you prepare for the most important day of your life



6 months gym membership at The Gailes including tailored fitness programmes and access to our thermal suite



1st anniversary luxury overnight stay so you can relive the magic of your wedding day all over again

THE GAILES
HOTEL & SPA

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