

## People that we like and trust....

We are incredibly lucky here at Lunga to be able to recommend the most amazing people – people who can turn the detail that you have in your head into a reality. We know that in some instances your guests will have traveled a long, long way to celebrate your wedding with you. We want every single moment of their visit to this beautiful part of Argyll to be utterly utterly memorable.

*So, without further ado, we recommend:*

### *Flowers:*

The Oban Flower House:

<http://www.obanflowerhouse.co.uk>

Lottie and Bloom (Glasgow)

<http://www.lotteandbloom.co.uk>

### *Pipers:*

Ian and Craig Campbell

01546 603152

### *Registrar:*

Shona Brechin

Lochgilthead Registration Office

01546 604515

[shona.brechin@argyll-bute.gov.uk](mailto:shona.brechin@argyll-bute.gov.uk)

### *Humanist Celebrant*

Annie Loughlin

01852 500558

07919 966444

[annie.loughlin@humanism-scotland.org](mailto:annie.loughlin@humanism-scotland.org)

### *Church*

We have three churches that are relatively local to us.

Rev Dr Kenneth Ross

[KennethR.Ross@btinternet.com](mailto:KennethR.Ross@btinternet.com)

### *Ceilidh Bands*

Archie McAllister

07825 339634

Lorne MacDougall

07868 072258



[www.ndkweddingphotography.com](http://www.ndkweddingphotography.com)

We're here to help however we can. If there is anything you need, or anything that you need to know, please please just ask.

[weddings@lungahouse.co.uk](mailto:weddings@lungahouse.co.uk)

## CAKES!



We love cakes here at Lunga.

For cupcakes and fairy cakes and fairy cakes in china cups we recommend:

The Hidden Lane Tearoom

Glasgow

<http://thehiddenlanetearoom.blogspot.com>

For chocolate cakes and theme cakes:

<http://www.obanchocolate.co.uk>



## Things to do

### Oh my goodness – where to begin!

You are coming to the most stunning part of Argyll. Coastal. Mountainous. Steeped in history in the cradle of Scotland.

So if you and your guests boast a little of the Celtic adventurous spirit, listed below are some of the activities that can occupy your time:

**Seafari expeditions** – to the famous Corryvreckan whirlpool or across to the little Islands of the Inner Hebrides.

**Distillery tours** – Springbank and Oban Distilleries are well worth a visit.

**Horse riding** – the stables are on the track up to Lunga.

**Walking** – the local area has some outstanding walking for all levels

**Sailing** – to die for. Really.

**Golf** – excellent courses nearby.

**Heritage** – the prehistoric cairns and standing stones of Kilmartin Glen

*Alternatively* – you could choose to do absolutely nothing. Craobh Haven Marina sits just below us. The local **pub** is fabulous – serving great food, wine and local malts.

Lunga is ridiculously comfortable, which means that maybe you won't venture outside at all!

And if the most that you do is simply rest your eyes, that's fine too!

## We hope your guests enjoy their stay. Here's how they can find us!

Lunga is just south of Craobh Haven Village. 26 miles south of Oban and 16 miles north of Lochgilphead overlooking the islands of the Inner Hebrides

Directions through Glasgow and from the south:

Follow signs for M8 or Erskine Bridge and Glasgow Airport.

Pass the airport and cross the Erskine Bridge (Toll bridge) and follow signs for A82 'Loch Lomond', 'Arrochar', at Tarbet take A83 to 'Inveraray' and 'Lochgilphead'.

At Lochgilphead take the A816 North towards Oban  
Turn left at the Craobh Haven Village signs 2 Miles north of the Ardfern turn off.

We wish you much fun and much happiness here at Lunga. We're genuinely here to help in any way that we possibly can. So relax into Lunga time and let the lovely lovely Lunga people look after you. A lot.



The little details that make the big difference!



Hearty canapés and midnight snacks.  
Puddings. To die for. Dessert tables and  
cheese tables.

Hog roasts. Paella. Venison stew  
Locally smoked salmon terrine with hot potato scone

## Our Food is fabulous

When you think about the landscape that surrounds us it's hardly surprising that we are able to offer such fabulous food here at Lunga: Jura landed scallops, langoustines brought into the little Lunga pier, locally stalked venison, beef and lamb from the hills that surround us.

You are gifting your guests the most wonderful castle adventure and we hope that the food we serve to them on your behalf literally feeds their souls.

We can do whatever you want and our menus are just a starting point. Tell us about the style of food that you like and the kind of food that you enjoy. Imagine that great feeling of friends around the table sharing chatter and wine. And then talking about the meal they enjoyed for weeks to come.

*Welcome to Lunga, where you can eat like a Lord!*

Show that you care  
with the food that you share.

Our menus start at £35 per head. We **use seasonal local produce** that reflects the wonderful landscape in which we live. We can offer buffet, sit down or a combination of both. Our **dessert tables** and **cheese tables** are something very special and our **midnight munchies** replace the calories burned up in the dancing. Hungry before the ceremony begins? How about soup and sandwiches and **home-made cake**?

The day after the wedding we can organize a delicious **brunch** for you. Or a **barbeque** down at the pier.

When we say that nothing is too much trouble, we really really mean it!

Lunga House, Lunga, Craobh Haven, Argyll, PA31 8QR , 01852 500237

weddings@lungahouse.co.uk

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## Menu ideas:

£35/head

### Starters

Tarbert smoked salmon on warm potato scone  
Warm pear and Stornoway black pudding salad  
Spiced sweet potato and cider soup with apple crisp  
Wild mushroom and tarragon on ciabatta toast  
Twice baked smoked haddock soufflé

### Mains

Peat smoked haddock baked in cream with prawns  
Slow roasted lamb shank with rosemary. Mash  
Gressingham Duck breast. Pink. Dauphinoise  
Pearl barley and orange risotto  
Grilled Islay Halibut. Squashed potato and leek

### Puddings

Little lemony possets with lavender heart shortbreads  
Apple and beetroot crumble, home-made vanilla custard, apple ice-cream  
Perthshire raspberry cranachan with arran honey and jura malt drizzled in

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## Menu ideas:

£40/head

### Starters

Loch Awe salmon terrine, rocket salad  
Sound of Jura langoustines with wild garlic dip  
Game terrine with chunky bread and onion marmalade  
Cullen skink with really chunky bread

### Mains

Easdale Sika venison casserole with pearl barley risotto  
Hand dived Loch Shuna scallops with Stornoway black pudding and apple puree  
Pan seared fillet of cod with avocado and mango salsa  
Butternut tarte tatin

### Puddings

Bitter chocolate mousse torte with raspberries  
White chocolate and pistachio meringues with mascarpone and lemon curd  
Warm orange polenta cake with marmalade ice cream

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We can cater for more than just the day of the wedding. Perhaps you would like an intimate family dinner the night before whilst the majority of your guests eat at the pub (The Lord of the Isles).

Lunchtime paella

Soup and sandwich pre-ceremony lunch

Long-lie Sunday brunch

Lazy Sunday afternoon barbeque/hog roast.

Simply let us know what you would like and we'll do our best to make it happen!

## Menu ideas:

£50/head

We can really go to town here, making the most of local seafood, shellfish, beef and game.

Our extravaganza buffets are spectacular - and we love watching the guests approach the tables for the first time. Many have never seen such a fantastic selection of local produce and we are extremely proud of, and take huge care with, our buffets.

Salads are substantial – huge green leaf salads and home-made dressings to compliment everything else that goes on the plate. Delicious breads.

### Extravaganza shellfish buffets:

Lobster and squat lobster

Langoustine

Scallops and queenies

Salmon terrine

Whole baked fish (salmon/trout)

Oysters

Beef/Lamb/Game

**Dessert table – a choice of 3 desserts displayed in unique fashion**

**Cheese table – fabulous selection of local cheeses with fruits and breads and jams and chutneys to compliment**

**Our dessert and cheese tables make people very very happy!**