

WEDDING MENU SELECTOR

FOR EDINBURGH CASTLE, STIRLING CASTLE AND ARGYLL'S LODGINGS

Our menu selector allows you to create a delicious wedding menu to make your day truly memorable.

Wedding Breakfast Menu Selection

Design your own menu and upgrade your selection if you wish.

Wine and Champagne

Find a delightful complement to your food with our selection of wines and champagnes.

Canapés

Select a variety of canapés to be served with your drinks upon arrival or after your ceremony.

Bowl Food and Evening Buffet

Choose a selection of food which can be served during your Evening Reception.

Décor and Entertainment

Ideas to make your day even more memorable.

Our Catering Events Team will be more than happy to answer any questions you may have and will work with you to help plan your day to perfection. To discuss all your catering requirements please contact:

Edinburgh Castle

Tel: +44 (00) 131 220 4833

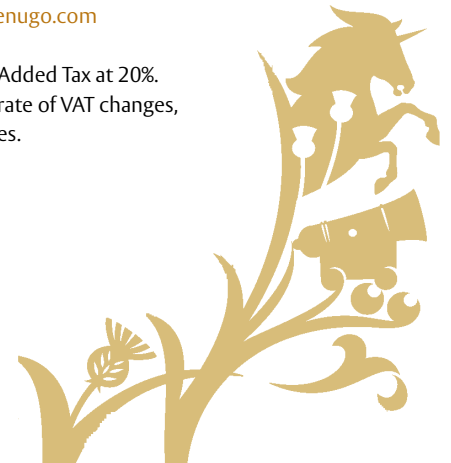
Email: edinburghcastle-events@benugo.com

Stirling Castle and Argyll's Lodgings

Tel: +44 (0) 1786 469 491

Email: stirlingcastle-events@benugo.com

All prices are inclusive of Value Added Tax at 20%.
Please note that if the national rate of VAT changes,
the change will apply to all prices.



WEDDING BREAKFAST

PLEASE SELECT:

Any soup, main course, dessert, tea or coffee
and sweet bite £54.00

Any starter, main course, dessert, tea or coffee
and sweet bite £62.50

Any starter, soup, main course, dessert, tea or coffee
and sweet bite £71.00

Menu Upgrades

Fillet of Scottish beef, glazed carrots, parsley potatoes
and wild mushroom gravy £9.00

Loin of venison with skirlie potato, savoy cabbage,
juniper and claret gravy £9.00

Included in your wedding at either Edinburgh Castle, Stirling Castle or Argyll's Lodgings:

- On-site Event Manager to ensure the smooth running of your day
- Drinks and Food Service Staff
- Cream coloured table linen and linen napkins
- All cutlery, crockery and glassware
- Iced Water served during dinner
- Creation of table plan
- Creation of menus (one per three guests)

CHILDREN'S MENU SELECTION:

Starters

A simple tomato soup

Melon and fruit platter

Main Courses

Chicken goujons with tomato ketchup and potato wedges

Chipolata pork sausages with mash and gravy

Macaroni cheese

Desserts

Traditional vanilla ice cream

Fruit jelly with raspberries

2 courses £9.60 per child

3 courses £12.60 per child



MENU OPTIONS

Soups

Potato and watercress soup

Carrot, ginger and coconut soup

Starters

Home-cured Shetland Isles salmon gravadlax with mustard dressing

Beetroot salad with goat's cheese, beetroot jelly and red chard cress

Smoked venison with celeriac remoulade

Haggis, neeps and tatties

Main Courses

Roast herb lamb saddle, gratin potato, carrot, shallot and red currant sauce

Chicken breast with a sun blush tomato and feta stuffing, herb cream, roast courgettes and new potatoes

Loch Duart pan fried salmon, dill potato, broccoli sprouts, tomato and tarragon sauce

Braised feather blade of Borders beef with roasted root vegetables, mash and thyme jus

Guinea fowl breast saltimbocca, buttered spring greens, fondant potato and shallot pan juices

Desserts

Classic lemon tart

Whisky and marmalade sponge pudding with orange toffee sauce

Drambuie pannacotta with caramelised orange and vanilla compote

Soft chocolate cake with poached pear and butterscotch sauce

Lemon posset with rhubarb, Scottish raspberries and shortbread

Apple and berry crumble served with traditional vanilla ice cream

Tea and Coffee

Tea and coffee can be served with either fudge, tablet or truffles

For vegetarian options or any specific dietary requirements please contact our catering team who will be able to suggest suitable alternatives.



WINE AND CHAMPAGNE



PACKAGE SELECTION

To complement your chosen wedding menu, we have created three different drinks packages designed to make choosing your welcome drinks and reception wines easy.

Package I

Arrival / after ceremony – glass of sparkling wine

Half bottle of House Wine per person

Glass of sparkling wine for speeches / toasts

£19.95 per person

Package I Upgrades

Prosecco instead of sparkling wine – additional £2.75 per person

Champagne instead of sparkling wine – additional £10.35 per person

Package II

Arrival / after ceremony – two glasses of sparkling wine

Half bottle of House Wine per person

Glass of sparkling wine for speeches / toasts

£24.95 per person

Package II Upgrades

Prosecco instead of sparkling wine – additional £3.25 per person

Champagne instead of sparkling wine – additional £15.50 per person

Package III

Arrival / after ceremony – two glasses of sparkling wine

Half bottle of House Wine per person

Glass of sparkling wine for speeches / toasts

After Dinner Liqueur

£28.35 per person

Package III Upgrades

Prosecco instead of sparkling wine – additional £3.25 per person

Champagne instead of sparkling wine – additional £15.50 per person

These packages are based on our selection of House Wines, please feel free to consult our extensive wine list for further options. Our knowledgeable staff will be able to assist you in selecting wines to match your chosen menu. Mineral water and soft drinks are available as an alternative to the above and will be charged at the prevailing bar tariff.

CANAPÉS

Cold Canapés

Polenta cake, artichokes and red pesto

Rare roast Aberdeen beef roll with rocket and horseradish

Crowdie cheese with fresh herbs and red onion marmalade

Haricot bean purée and deep fried sage

Smoked salmon with lemon and black pepper

Smoked venison and beetroot salad

Hot Canapés

Haggis, neeps and tatties

Marinated king prawn and gremolata

Confit pork belly and apple sauce

Butternut squash and chilli risotto cake

Mini beef Wellington

Smoked haddock and parsley cake tartare sauce

Chorizo tortilla with red pepper aioli

Goat's cheese and red onion tart

Traditional Rumbledethumps

Sweet Canapés

Chocolate and orange pot

Mini coffee éclair

Shortbread with strawberries and cream

Dark chocolate and morello cherry brownie

Selection of:

4 canapés £13.25 per person

5 canapés £16.50 per person

6 canapés £19.50 per person



BOWL FOOD AND EVENING BUFFET

BOWL FOOD:

Meat

Boeuf bourguignon

Small plate of rare roast beef, parmesan and rocket

Crispy pork belly, mashed potato and apple sauce

Haggis, neeps and tatties

Fish

Butter poached sea trout, citrus and pea shoot salad

Potato and fish saffron broth

Monkfish in green curry sauce with jasmine rice

Vegetarian

Tian of roasted vegetables and red pesto

Cumin roasted aubergine with lemon cous cous

Cauliflower cheese

Dessert

Eton mess

Rice pudding with raspberry preserve

Profiteroles and chocolate sauce

Rhubarb fool

3 bowls £22.50, 4 bowls £30.00, 5 bowls £33.00

EVENING BUFFET AND NIBBLES:

Scottish beef stovies £10.75

Haggis, neeps and tatties £10.75

Pork sausage rolls £3.30

Bacon rolls £3.30

Marinated olives £3.00

Vegetable crisps and dip £3.00

Mixed crudité's £3.00

Crusty breads with crowdie cheese and pâté £4.80

Salted or sweet popcorn £3.00

Yoghurt coated peanuts £3.00

Please note all prices are per person.



DÉCOR AND ENTERTAINMENT

DÉCOR:

Room and Table Enhancements

Chair cover and tie	£7.20 per chair
Coloured napkins (other than standard cream)	£1.45 per person
Coloured round table cloths (other than standard cream)	£19.80 per table
Coloured or tartan table runners	£12.00 per table

Flowers

Table posy from	£54.00
Table vases from	£66.00
Long table arrangements suitable for a top table from	£84.00
Pedestal arrangements from	£138.00

ENTERTAINMENT:

Pipers and Music

Piper to greet guests upon arrival and pipe the Bridal Party into and out of the ceremony	£294.00
Piper to greet guests upon arrival, pipe the Bridal Party into and out of the ceremony and pipe guests into dinner	£348.00
Organist	£366.00
String Quartet	£894.00
Clarsach Player	£324.00
Master of Ceremonies	£552.00

Ceilidh Bands and Discos

Three piece ceilidh band from	£1014.00
Four piece ceilidh band from	£1296.00
Piper and four piece ceilidh band from	£1620.00
Disco (for five hours)	£570.00

We are happy to accommodate any requests for your special day however you are more than welcome to use your own supplier for décor and entertainment if you wish.

