

Weddings



Let Pinkerton's be part of your special day



At Pinkerton's, we'd be honoured to be part of your celebration.

From the moment you've chosen your dream venue, we're here to help create a menu that truly reflects you as a couple. Whether you're envisioning a traditional sit-down dinner or a more relaxed sharing style, we're eager to listen to your ideas and make them come to life.



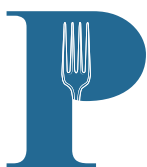
While our menus and packages give you a great starting point, we believe every wedding is unique, and we love to tailor our offerings to your personal tastes and vision. Our goal is to help craft a menu that not only complements your style but also enhances the experience for you, your friends, and your family on your big day.

As a local Edinburgh-based company, we're a small, close-knit team passionate about delivering a personal touch to every event. We believe in honest, flavourful food, and our commitment to using high-quality, locally-sourced ingredients ensures your menu will shine. Our chefs are not only highly skilled but also deeply inspired by the seasonal produce they work with – creating food that's as fresh and memorable as your celebration.



What truly sets us apart is the way we involve our front-of-house team. Since we're a small business, we're able to create strong, personal connections with our couples. Our staff work closely with you, ensuring your menu is something you're excited to share with your guests.

We can't wait to help make your wedding day as special and delicious as you've always imagined.



Package 1: Drinks on Pinks

£10,300.00 (70 guests) | **£120pp** additional guests

To make your special day as seamless and memorable as possible, we've carefully crafted a package that's designed to enhance every moment of your celebration. Here's what's included:

- 3 glasses of organic prosecco during drinks reception
- 1 glass for toasts
- 3 Canapés
- Half bottle of house wine per person
- 3 course wedding breakfast
- Evening bar set up
- Teas and coffee after dinner
- Evening buffet
- Event manager to assist with planning and ensuring a professional service on the day
- Dedicated team of chefs and kitchen porters
- Trained and uniformed service staff
- Venue's own chairs and tables
- Linen tablecloths and napkins
- Crockery and cutlery
- Elegant glassware
- Cake table, stand and knife
- An intimate wedding tasting for the couple



Package 2: Drinks on You

£8,400.00 (70 guests) | **£106.50pp** additional guests

This option allows you to bring your own drinks, while we expertly handle every detail of service and setup, ensuring a seamless experience for you and your guests. Package includes:

- 3 Canapés
- 3 course wedding breakfast
- Teas and coffee after dinner
- Evening buffet
- Event manager to assist with planning and ensuring a professional service on the day
- Dedicated team of chefs and kitchen porters
- Trained and uniformed service staff
- Venue's own chairs and tables
- Linen tablecloths and napkins
- Crockery and cutlery
- Elegant glassware
- Cake table, stand and knife
- An intimate wedding tasting for the couple



Every detail of these packages are designed to help you relax and enjoy your day, knowing that we're here to take care of everything with the utmost care and attention. Let us create a beautiful, personalised experience for you and your loved ones – one that you'll cherish forever.

Set up Fee: 2 members of staff to set up before your big day **£300**

Corkage:

£70.00 per 12 bottles wine (750ml) or 24 bottles beer (330ml)

£75.50 per 12 bottles sparkling wine (750ml)

£84.00 per 12 bottles champagne (750ml)

Optional Add Ons:

Bar Set Up/Stocking Fee: **£395**

Evening Buffet for evening guests: **£9.50pp**

Sharing Style: **£8pp**

Bespoke Cocktails & Special Request Bar Stocking Fee: **£170**

Whisky Tasting: **£190**

Styling:

Our standard package includes white linen napkins and table cloths.

We work with a number of suppliers who can bring your vision to life, from coloured glasses and napkins to fit your theme or unique centre pieces and cutlery to wow your guests. There's options to suit every wedding and theme.

Prices valid to January 2028

All prices exclude VAT

Our prices are subject to increase based on your choices. We would recommend you select one dish per course plus a dietary alternative. However if you are looking for a bespoke menu or family style sharing, we can discuss this with you.

We require final choices and table plans 4 weeks before your wedding.

