



# FOOD & CORKAGE BY SALTIRE HOSPITALITY

## What we include:

- Dedicated wedding coordinator to look after you from start to finish
- A level of care like no other
- Selection of four handcrafted canapés
- Glassware, service and chilling down of all drinks during the Drinks Reception and the Wedding Breakfast\*\*
- Three course bespoke Wedding Breakfast chosen by you from our Wedding Brochure
- A serving of freshly brewed tea and filtered coffee with homemade shortbread after dinner
- Jugs of iced tap water with your Wedding Breakfast
- Evening buffet of freshly baked morning rolls with choice of two fillings
- Full cash and card bar facility, use of our bespoke brand new bar unit
- On the day Event Manager to ensure every element runs perfectly
- Dedicated, uniformed waiting staff
- Venue's own table and chairs
- Crisp white linen napkins and white table linen
- High quality cutlery, crockery and glassware
- Cake knife and cutting services
- Private menu tasting for two at Saltire House with your Wedding Planner and Head Chef

**£8,700.00 plus VAT (based on 70 guests)**

Additional day guests at £120.00 plus VAT  
+ 20 Additional evening guests - Complimentary

## LET'S TALK FOOD

☎ 0131 333 0131

✉ [weddings@saltirehospitality.co.uk](mailto:weddings@saltirehospitality.co.uk)

Minimum numbers of 70 apply, if below that number, a staffing charge is applicable.

\*\*Corkage is based on the client supplying the equivalent of 2 glasses of prosecco during the drinks reception, 1x glass of prosecco for toasting speeches & 1/2 bottle of wine during the meal. Corkage ends at the end of the wedding breakfast.

