



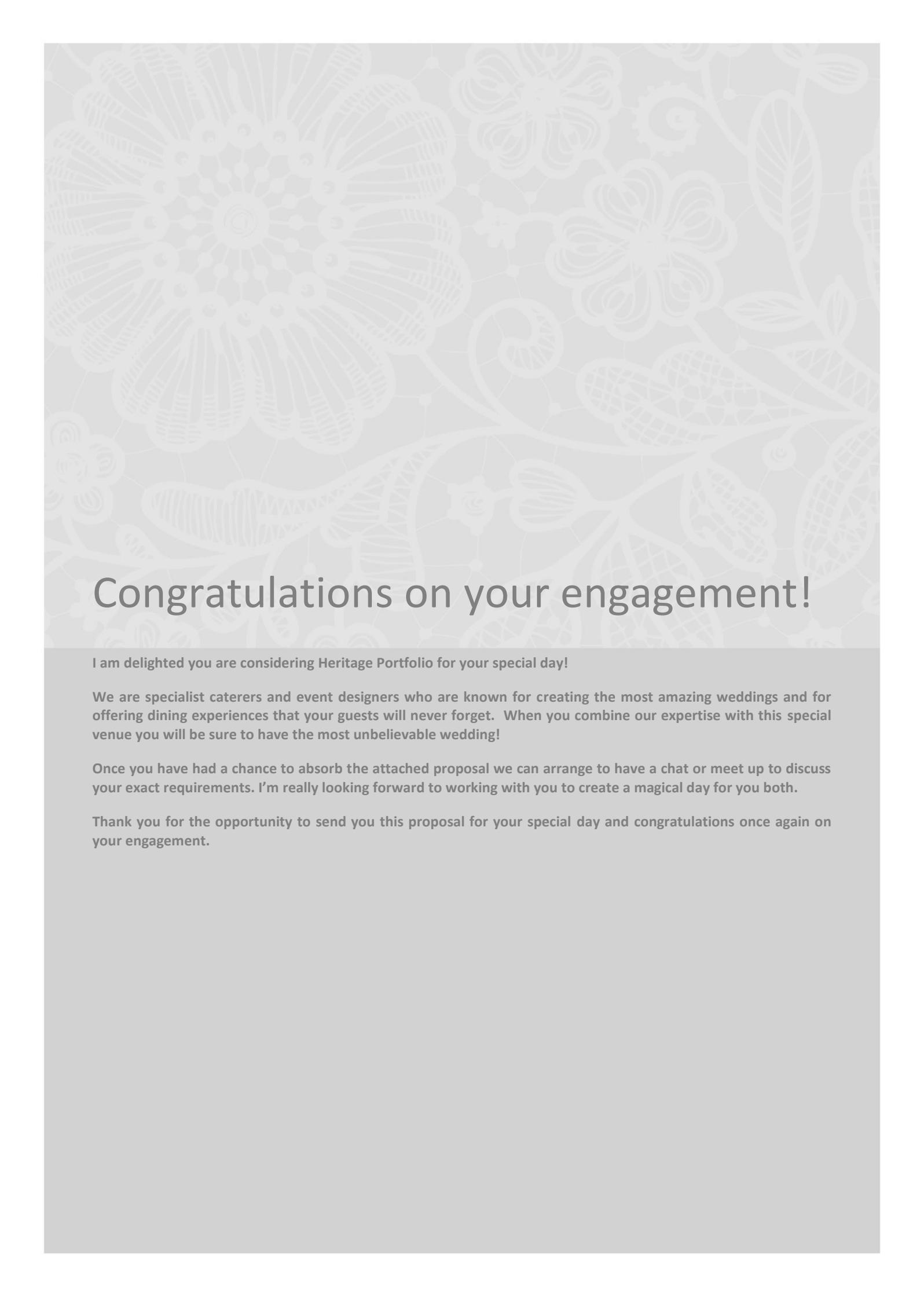
HERITAGE
PORTFOLIO

Wedding Experience

Royal College of Physicians

Autumn Winter 2019/20





Congratulations on your engagement!

I am delighted you are considering Heritage Portfolio for your special day!

We are specialist caterers and event designers who are known for creating the most amazing weddings and for offering dining experiences that your guests will never forget. When you combine our expertise with this special venue you will be sure to have the most unbelievable wedding!

Once you have had a chance to absorb the attached proposal we can arrange to have a chat or meet up to discuss your exact requirements. I'm really looking forward to working with you to create a magical day for you both.

Thank you for the opportunity to send you this proposal for your special day and congratulations once again on your engagement.



Heritage Portfolio

We are local, Scottish, consummate event caterers. Our staff are passionately driven, food obsessed and we hope charming, creators and purveyors of the very best hospitality you're ever likely to experience at a special event or wedding. We are partners of choice for some of Scotland's most iconic and grand venues and have become "famous for food" and pioneers of precision hospitality.

"Building a business we are proud of" is the mantra followed by our team. In January 2013 we were granted our Royal Warrant of Appointment to Her Majesty the Queen as Supplier of Catering Services – something we are immensely proud of and that represents a huge amount of hard work, skill and professionalism from our team.



Food & Drink Design

Innovative and artistic, our award-winning chefs and team of designers are self-confessed food fanatics, original and heavyweight 'foodies' who combine passion, imagination and culinary creativity in equal measure. **Brian Canale our Executive Development Chef** takes the time to get to know the producers personally who take equal pride in knowing that their food is beautifully presented on your plates.

Our menus may dazzle, but every yin needs a yang. Our drinks selection is perfectly picked by our Wine Ambassador who has gone the extra mile to ensure every option is absolutely appropriate. Circumnavigating the globe in our pursuit of the perfect accompaniment, the integrity of our drinks list is founded in a stone-turning search for the world's best producers.





Royal College of

Physicians

A unique, intriguing and historic venue in the heart of Edinburgh, the Royal College of Physicians dates from when it was established to promote professional standards of medicine around the world. A blend of Georgian elegance and grand Victorian style, an opulent staircase takes you to the magnificent Great Hall. The ravishing architectural detailing of the original building makes the Royal College of Physicians a perfect wedding backdrop.



Wedding Design Team

It's the team that sits behind the promises that will turn a vision into reality and **Frans Mortengren our General Manager** loves nothing better than delivering weddings that have been meticulously planned for weeks, months and sometimes even years!

We know that exceptional value is delivered not only in the form of our excellent food and discreet yet meticulous service; the support and advice you'll receive at every juncture from **Marta Szatkowski our dedicated Wedding Designer** is the essential element in creating the most memorable day.





Wedding Experience at Royal College of Physicians

Reception

2 glasses of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain

2 canapés per person will be served during your drinks reception
These will be hand selected by our chef to compliment your chosen menu



Wedding Breakfast

Pumpkin gnocchi, red pepper ketchup with pickled heritage tomato, basil sprouts and soil with scorched figs and Mull cheddar snaps

Homemade flavoured butter and seasonal bread



Poached fillet of corn fed chicken, morel mushrooms and peppercorns
with gruyere cheese, rosti potato and charred asparagus



Candied new season rhubarb, lemon cream, rose champagne and white chocolate
with sorrel and ginger bread crumble

Fairtrade coffee with petit fours



Wine to accompany dinner

Blanco Organic 2017, Campo Flores, La Mancha, Spain
Tinto Organic 2016, Campo Flores, VdT Castilla, La Mancha, Spain
(Half a bottle of wine per person)

Toast drink

Glass of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain





Alternative Options

Starters

Porcini textures, brioche crisps and Autumn greens with peanut crumble, smoked truffle butter and pickled artichokes

Ambercup pumpkin, coriander and winter spice cheesecake, oven baked chestnuts with goji berry salsa, Grana Padano crisp and golden beet confit



Mains

Slow cooked Angus feather blade with smoked Winter truffle pomme puree, golden turnip tips, shitaki mushrooms and shaved radish root

Fillet of free range chicken, king oyster and sprout leaves with puy lentils, thyme and spinach, Heritage house butter roast fondant potatoes



Desserts

Butternut and black treacle gateaux with clementine gel, marmalade ice cream and set crème fraiche

Salted caramel and apple éclair, hazelnut and fudge sand with pickled Cox Pippin burnt apple sorbet





Evening Buffet



We recommend catering for 75% of your total guests and offering a minimum of 2 option per person

'Gone in 60 Seconds' | Tiger Rolls

Smoked Ayrshire back bacon | **£3.50 plus vat**

Traditional haggis | **£3.50 plus vat**

Aged spiced Highland beef square sausage | **£3.50 plus vat**

Pulled pork and Thai spices | **£4.50 plus vat**

Baked portabella mushroom, garlic butter | V | **£2.50 plus vat**

Free range egg scrambled or fried | V | **£3.25 plus vat**

'Pie Not' | Mini Pies

Black pudding, tomato and chorizo pie | **£3.75 plus vat**

Chicken, honey roast ham and leek pie | **£3.75 plus vat**

Curried cauliflower and chickpea pie | V | **£3.75 plus vat**

Haggis, potato and turnip pie | **£3.75 plus vat**

Salmon, haddock and potato pie | **£3.75 plus vat**

Baked macaroni cheese mini pie | **£3.00 plus vat**

Steak and ale pie | **£3.75 plus vat**

'Chippy Supper'

Cheesy chips and gravy/curry sauce | **£2.50 plus vat**

Mini panko crumbed sole and chips | **£5.50 plus vat**

Scampi in the basket tangy tartare sauce | **£4.50 plus vat**

'Highland Fling'

Traditional beef stovies and oatcakes | **£4.00 plus vat**

Haggis, bashit neeps and champit tatties | **£4.00 plus vat**

'Hollywood' | Yanky Buns

Hot dogs, candied onions and real mustard | **£3.50 plus vat**

Boston baked beans and smoked hickory
maple ham hock | **£4.50 plus vat**

Mini beef sliders with jack cheese
and spring onion slaw | **£4.50 plus vat**

Charred chicken salsa and chipotle slaw | **£5.50 plus vat**

Vegetarian patty in a bap
with red onion relish | V | **£4.50 plus vat**

'Mac n Cheese'

Spectacular pasta with gorgonzola, truffle and leek
topped with parmesan snaps | V | **£4.75 plus vat**

Pesto cream with pancetta, cepes
and cherry vine tomatoes | **£4.75 plus vat**

Hot smoked salmon, seed mustard and Mull gratin
with spring onions | **£5.00 plus vat**





Summary of Costs



Item	Price per person
Wedding Breakfast	from £95.00 plus vat
Evening Buffet	from £7.00 plus vat

All prices exclude vat, prices are valid from 1st October 2019 to 31st March 2020



Included in all Menu Collections

- | Wedding Designer to assist in your planning, designing and creation of your event |
- | Wedding Manager ensuring a professional service and seamless event on the day |
- | Dedicated team of chefs | Trained and uniformed service staff |
- | Floor length linen tablecloths | Linen napkins |
- | Contemporary cutlery | Fine white tableware | Elegant glassware |
- | Table and chairs provided by the venue |
- | Cake table, knife and cake stand |





Theming & Tasting

As you'll already have seen, our packages include everything you need for your special day. However, we know that you'll want to make your wedding as distinctive and memorable as possible. So why not create your own combination of tableware and linen to enhance your day further.

We have a whole host of "tricks" and options that can make a big impact with relatively modest cost from bespoke linens, adding an extra course or creating floral table decorations – all optional but can add extra finesse to an event where it's important.

At the appropriate point in time I would be delighted to set up samples in our tasting room to help you visualise your choices and I'm happy to suggest options of what can work well from my experience. I have detailed below a few options with starting prices for you and we can discuss these possibilities further over the phone or when we meet.

The opportunities are endless; once we've had a chat we can create the perfect combination for your wedding that fits in not only with your budget but your own style and creativity.



Little Black Book

Our purpose is to help you create a memorable wedding day. During our years in the industry we have been lucky enough to work with a plethora of extremely talented suppliers – many of which are leaders in the own field. We like nothing more than to pass on our knowledge to our wedding couples, assisting them with every element of their day. This has saved many a couple a great deal of precious time as we are able to arrange meetings and quotations from our much admired specialists.

We know exactly who to turn to for aspects of your day. We have had the pleasure of working with creative florists, amazing bespoke stationers, the providers of stunning wedding cars, hair and beauty experts and not forgetting the party – we know all the best bands in town!



What happens next?

We would love to hear from you to discuss your day in person and arrange for a bespoke proposal to be prepared for you. We always enjoy meeting couples, to gain a full understanding of your thoughts. Please do get in touch and we will make a start on your special day;

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