



saltire
HOSPITALITY

Wedding Brochure

2024 - 2025



We are Saltire Hospitality!

A family owned Scottish catering company

Congratulations on your recent engagement!

As a leading Scottish wedding caterer, Saltire Hospitality have the honour of working with so many couples for their special day!

As a Scottish family-owned and family-owned company, we believe it is the personal touches that matter the most. You can therefore be assured we will go above and beyond to provide a deeply personal service while adding the individual, creative and bespoke touches to make your day exactly what you have always dreamed of.

We pride ourselves on our locally-sourced, seasonal ingredients and our commitment to reducing our impact on the environment.

We also have a love affair with food! We believe every mouthful matters! We are proud to serve only the best produce from our locally sourced and ethical Scottish suppliers.

Our ethos is to make as much fresh food as we possibly can from scratch and with our very own bakery and patisserie, we guarantee every element of your menu will be made with passion and care.

We love to create a unique experience for each couple, simply tell us your ideas and we'll take care of the rest!

Call us bias, but we do believe it's the food at a wedding that your guests will always remember - it's for sure a talking point! We will ensure that your menu will be one to remember and leave a lasting impression for your family and friends.



Yes you

Canapé!



Meat

Scotch beef tartare, shaved parmesan, truffle dressing, rocket
Stornoway black pudding & haggis bon bons, wholegrain mustard sauce
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel
Crispy confit duck spring roll, soy, ginger dressing
Smoked ham hock, sourdough croute, pickled apple
Slow cooked tandoori chicken, coriander crème fraîche
Confit pork belly, Stornoway black pudding, roasted apple purée

Fish

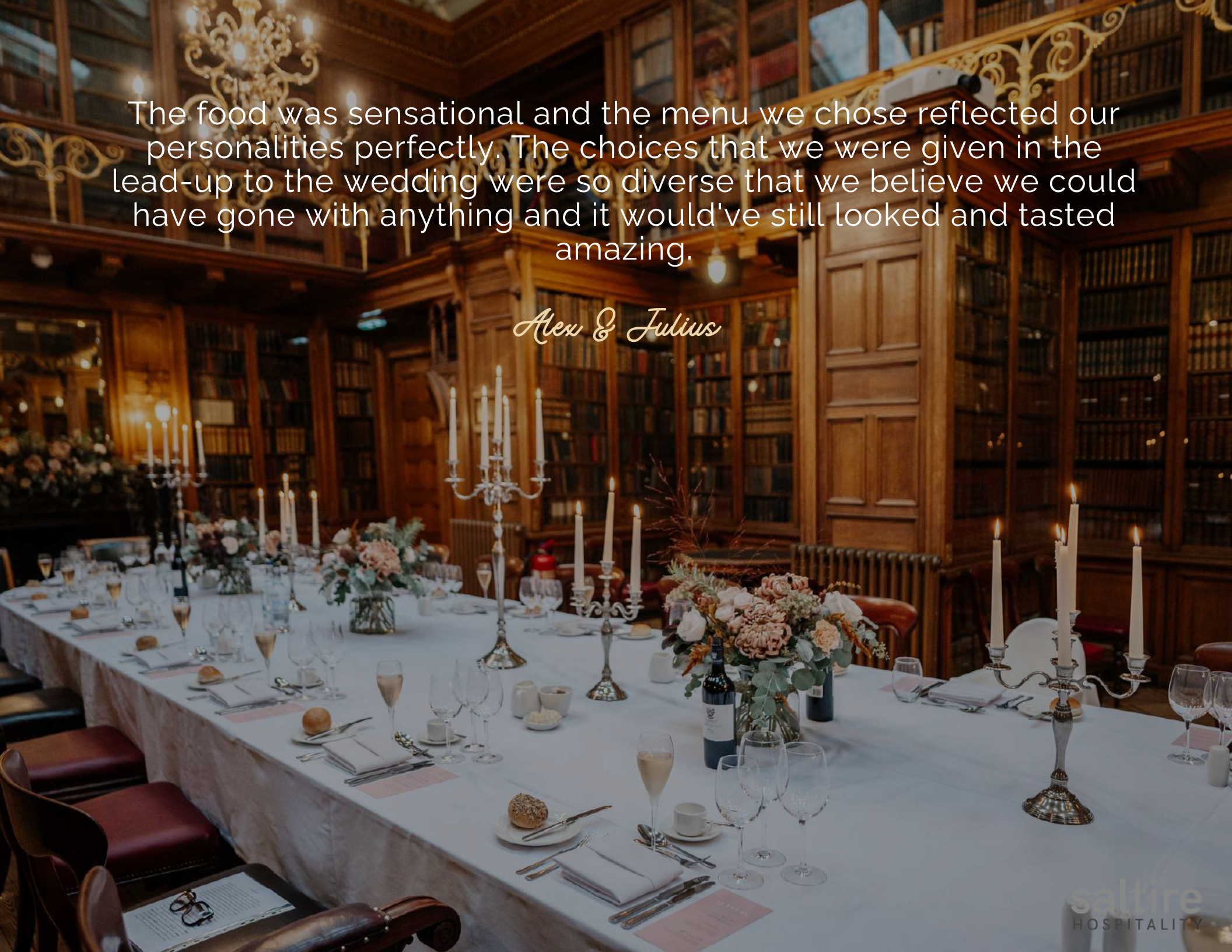
Smoked salmon, beetroot roulade, oatcake, beetroot meringue
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet
Thai spiced crab croquette, lemongrass, coconut
Seared scallop, smoked pancetta, fresh pea
Champagne marinated mussel, oyster mayo, rye cracker
Seared tiger prawn, saffron, garlic aioli
Scottish smoked salmon, herbed cream cheese, blini

Vegetarian & Plant-based

Fire roasted pepper, mozzarella arancini, basil mayo (v)
Caramelised fig, stilton, honey, oatcake (v)
Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo (v)
Pear, feta, beetroot chutney, tomato shortbread (v)
Coriander, onion, sweet potato bhaji, mango chutney (vg)
Spring onion, fresh chili pannise, dukkah (vg)
Wild mushroom truffle, hazelnut crumb (vg)

The food was sensational and the menu we chose reflected our personalities perfectly. The choices that we were given in the lead-up to the wedding were so diverse that we believe we could have gone with anything and it would've still looked and tasted amazing.

Alex & Julius





Grazing Stations

Our grazing station and boards are a great way for guests to interact with each other. Guaranteed to add that extra 'wow' factor to your drinks reception - we can full customise our grazing station to your tastes.

Examples include:

A selection of cured meats, freshly baked rustic breads from Saltire Patisserie with dipping oils, homemade hummus & pâté

A selection of our finest Scottish cheeses, handpicked by you, served with homemade chutney, seasonal fruits, oatcakes and water biscuits

Homemade falafels, crudités, homemade hummus, chips & a trio of salsa, guacamole & sour cream (v)

*Please note grazing stations are an additional supplement charge
Price depends on menu and guest numbers.*

A Bespoke Experience

Our menus are just the beginning of what we can offer for your wedding day. No matter how unique your vision, we're here to make it a reality. Our Culinary Director, Bran, and our team of experienced chefs, along with your dedicated wedding planner, will work with you to create a bespoke menu that is tailored to your tastes and preferences. Don't hesitate to ask us anything, we're here to make your special day unforgettable.

Choice Menu

To ensure a seamless service on the day, we recommend selecting one dish only for each course. We always cater for any known dietary requirements, at no extra cost to you. If you would like to offer a choice menu, please confirm your guests' menu choices with us 30 days before your wedding day. Please note, a supplement charge will apply for each choice dish.

We just wanted to say thank you so much for the fantastic job done by all for our wedding which all went off so well and we and our guests had the best time!

The food was excellent, we had loads of glowing reviews from young and old and the drinks and bar were done perfectly.

Harry and Lizzie



To Start

All starters are served with a selection of homemade bread rolls, hand-made by our very own bakery, Saltire Patisserie and served with a selection of herbed butters

Soups

Traditional lentil soup (v)

Scottish Cullen skink

Roasted red pepper & tomato soup, drizzled with basil oil (vg)

Roasted butternut squash, coconut & lime soup, with basil chili oil (vg)

Pea, spinach & watercress soup, goat's cheese crumb (v)

Plated Starters

Haggis & Stornoway black pudding bon bon, wholegrain mustard dip

Chicken liver & smoked bacon parfait, plum & apple chutney, herb salad

Smoked, cured sea trout, compressed cucumber salsa, beetroot meringue, wasabi emulsion

Roulade of smoked ham & confit chicken, pickled apples, apple purée, sourdough crisp

Chicken Caesar, crispy cos lettuce, shaved parmesan, Caesar dressing

Whisky cured Scottish salmon, tartar dressing & fresh leaves

Hand-dived Orkney scallop, pea emulsion, Stornoway black pudding, prosciutto (+supp)

Scottish salmon & crab fish cake, rocket & fennel salad, citrus mayonnaise

Pan-fried king prawns, garlic chilli butter, roasted red pepper essence, potato crisps

Smoked duck breast, barley cracker, honey & garlic purée, fresh rocket (+ supp)

Trio of Salmon: Smoked salmon, horseradish & dill salmon pâté, whisky cured salmon with celeriac remoulade, fresh leaves & tartare dressing (+ supp)



Main Course

Guinea fowl ballotine, thyme & smoked bacon farce, black pudding croquette, honey roasted carrots, spring onion

Free-range chicken and fire-roasted tomato ballotine, basil potato, caponata, black olives, crumbled feta

12 hour cooked feather blade of Scotch beef, salsa verde, horseradish creamed potatoes, seasonal vegetables

Salmon Mi-Cuit, herbed crust, crushed new potatoes, green beans & saffron beurre blanc

Slow cooked lamb shoulder, white bean casserole, salsa verde, brasing jus

28-day dry aged fillet of beef, shallots, king oyster mushroom, potato & ox cheek croquette, red wine jus (+supp)

Chicken, wild mushroom & tarragon roulade garlic fondant, green beans, mushroom sauce

Roast fillet of north sea cod, chorizo, baby spinach, hasselback potatoes, lemon hollandaise

Roasted Gressingham duck breast, roasted plum, warm pak choi & carrot salad, five spice sauce (+supp)

Slow-cooked Ayrshire free-range pork belly, black pudding croquette, roast apple, baked carrot, jus

Braised Scotch beef with bourguignon sauce, creamed mash & seasonal vegetables

Seared loin of Roe deer, Maris Piper terrine, black cabbage, red cabbage purée, redcurrant jus (+supp)

Slow cooked ox cheek, spiced red wine, tomato sauce, mouselinne potatos, seasonal vegetables

A duo of Scotch lamb; confit shoulder, roasted rump, rosemary, and garlic panisse, charred cauliflower, crispy chickpeas, jus (+supp)

Grilled sea bass, avocado and crème fraiche, cherry tomatoes, baby new potatoes, rocket and pea shoots

Scotch beef fillet, oxtail tortellini, potato gratin, wild mushroom, crispy kale, jus (+supp)

Pan-fried supreme of duck sweet potato purée, caramelised shallots, parsnip crisps, redcurrant jus

Loch Etive sea trout, potato gratin, sprouting broccoli, pickled mussels, sparkling velouté (+supp)



Vegetarian / Plant Based

To Start

Creamy burrata with fresh tomatoes, rocket & pesto (v)
Rainbow vegetable spring roll, pickled ginger & soy dressing (vg)
Spinach & tarragon roulade, puy lentils & wild mushroom (vg)
Sautéed woodland mushrooms, garlic crostini & rocket (vg)
Roasted squash, parmesan & sage arancini, cauliflower puree, pickled cauliflower (v)
Merlot glazed beetroot, goat's cheese, caramelised figs, walnuts, tomato shortbread
Slow roasted garlic, plum tomato, gorgonzola cheese, caramelised red onion tart, balsamic & basil oil dressing, fresh rocket (v)

The Main Course

Lentil, coriander & butternut squash samosa, saag paneer, grated carrots, sesame seeds (v)
Wild mushroom & leek risotto, confit of cherry tomatoes & asparagus (vg)
Leek & fennel tart, smoked Applewood cheese, poached egg, hollandaise sauce (v)
Beetroot & vegan feta wellington, seasonal vegetables, parsley sauce (vg)
Roasted butternut squash lasagne, basil cream, toasted pine nuts, shaved parmesan (v)
Portobello mushroom, spinach & goat's cheese filo parcel, warm tomato & tarragon vinaigrette (v)
Wild mushroom & brie filo parcel, seasonal vegetables, white wine sauce (v)
North African spiced butternut squash parcel, chermoula, jeweled cous cous, apricot chutney (vg)
Caramelised red onion, vega feta & spinach tartlet, port vinaigrette (vg)

To Finish

Coconut panna cotta, compressed pineapple, coconut shavings (vg)
Dark chocolate and orange torte, berry coulis (ve)
Sticky toffee pudding, butterscotch sauce, toffee pieces (vg)
Caramelised lemon tart, lemon sorbet (vg)
Raspberry cheesecake, berry sorbet (vg)



Dessert



Raspberry & pistachio Choux au craquelin, raspberry macaroon
Carrot cake, white chocolate mousse, caramel ice cream
Peach panna cotta, homemade macarons
White chocolate & passionfruit mousse, white chocolate, toasted coconut ice cream
Mango cheesecake, oat crumble, passionfruit curd, exotic sorbet
Salted caramel & chocolate delice, chocolate brownie crumb, sorbet
Chocolate chip cookie & hazelnut parfait, hazelnut granola, vanilla bean ice cream
Deconstructed black forest gateau, chocolate sponge, dark cherry mousse
Sticky toffee pudding, toffee sauce, vanilla bean ice cream
Tiramisu, mascarpone, espresso cookie, cocoa
Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet
Orange & vanilla bean cheesecake, fresh orange sorbet
Rhubarb & custard tart, pistachio granola, rhubarb sorbet
Salted caramel profiteroles, toffee pieces, vanilla ice cream
Traditional ice cream sundae with raspberry sauce and your choice of toppings!
Elderflower & lemon posset, oat crumble, seasonal berries & lemon meringues
Strawberry & long pepper cheesecake, strawberry sorbet, berries & fresh basil
Goey triple chocolate brownie, whisky cream & raspberry sorbet
Lemon & Italian meringue tart, citrus sorbet
Toffee apple, rum & raisin crumble, dark sugar ice cream

Ask about our dessert grazing stations....

All desserts served with freshly brewed tea, filtered coffee & homemade shortbread



Intermediate Course



Palate Cleansers



Cheese Course



Bread Boards

A delicious way to elevate your meal, choose from
Scottish smoked salmon,
mascarpone, capers, lemon,
crostini

Lobster bisque, creme fraiche
Caprese salad, aged balsamic

Roasted beetroot & goat's cheese,
green leaf salad

Beef carpaccio, egg yolk emulsion,
pickled shallots, crouton

Gazpacho

Let our chef's bespoke your
palate cleanser to match your
menu

Examples include:

Cucumber & lime

Watermelon & fresh lemon

Hendricks gin & tonic with
cucumber

Raspberry & elderflower sorbet

Our cheese courses can be tailored
to your requirements, we work with
our local farms and
cheesemongers who can source a
wide variety of cheeses to our
doorstep, just let us know your
cheese preferences

Samples include: Corra Linn
cheddar, Blackmout goats cheese,
Strathdon Blue, Morangie Brie

Served with quince, homemade
chutney, truffled honey, cheese
biscuits

All our menus include our
homemade bread rolls as a
standard but why
not replace those with a selection
of our handmade bread from our
very own Saltire Patisserie. From a
selection of poppy seed, crusty
white boule, sourdough, red onion
&
herb focaccia or corn bread with
jalapeño - with a
selection of dipping oils and
flavoured butters.

Children's Menu

We understand children can be an important part of your special day. We have created a children's menu that is sure to please. Your little guests will have a wonderful time with our kid-friendly options!

Three Course Children's Menu

Tomato soup

Hummus & pitta bread

Chicken bites

Fresh strawberries & sliced melon

Crudités & soft cheese dip

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Chicken goujons, potato wedges & baton carrots

Homemade mac & cheese with cheesy garlic bread

Pork sausage, creamy mash & gravy

Haddock goujons, potato wedges & baton carrots

Beef meatballs, penne pasta & tomato sauce

Roast chicken, mashed potato, fresh seasonal
vegetables & gravy

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Chocolate profiteroles & vanilla ice cream

Strawberry mousse / chocolate mousse

Fresh sliced fruit selection

Pancakes, vanilla ice cream & berries

Three scoops of ice cream - chocolate, vanilla,
raspberry

Served with fruit juice

Toddler's Plate

Ham & cheese sandwich fingers

Cheese & tomato pizza slice

Cocktail sausages

Strawberries & melon

Served with fruit juice



Evening Snacks

Continue the celebrations with our delightful selection of evening food designed exclusively for your wedding. Indulge in tempting finger foods and savoury late-night bites that will keep your guests satisfied and ready to dance the night away.

Classic breakfast rolls

Our butchers back bacon/pork & leek sausages or vegetarian alternative served on freshly baked morning rolls

Selection of finger food bites

Bite-sized tortilla wraps, sausage rolls, mini honey & sesame sausages, chicken skewers, homemade vegetable tartlets (please ask for a full selection)

Mini bowls of the classics

Creamy mac 'n' cheese with your choice of topping (crispy pancetta, pesto & breadcrumbs) Traditional stovies with mini oatcakes, Classic neeps' tatties with a whisky sauce

Indian mezze

Mini pots of chicken curry / vegetarian curry served with white rice & a selection of traditional Indian savouries including vegetable pakora, onion bhajis, chicken tikka skewers with a selection of authentic dips

Gourmet burger bar

Scotch steak burgers, tomato relish, cheese slices, Peri-peri chicken burger, crispy cos lettuce, red onion & mayo, Spicy vegetable burgers, lettuce, tomato & mayo (v)

Pulled pork rolls

12 hour pulled pork served on freshly baked brioche rolls served with crackling, sage & onion stuffing, crispy crackling


Our famous pie selection

Homemade steak & ale pies, creamy mac n cheese pies, homemade curry pies, jumbo sausage rolls

Slabs of our homemade pizza

Choose your favourite toppings! Our handcrafted pizza dough is made by our expert chefs



A photograph of a man and a woman. The man, on the left, is wearing a dark blue suit, a white shirt, and a red tie. He is smiling broadly and looking towards the woman. He is holding a large bouquet of flowers, including white roses and greenery. The woman, on the right, has long, wavy blonde hair and is wearing a white dress. She is seen from the back, looking towards the man. The background is dark, possibly a doorway or a window with a white frame.

Saltire were a dream to have as our wedding caterer. They put so much thought into everything - from the food tasting to help us shape our menu, to setting aside canapés on the day while we were having our wedding photographs taken, to setting up the most gorgeous dining table, and of course preparing a delicious meal which went down an absolute storm with our guests

Lewis & Jess



Sip, Sip, Hooray!

Our drinks packages can be tailored to your requirements See below some of our sample packages:

Option 1:

Two glasses of house wine during the drinks reception
Glass of prosecco for toasting the speeches
1/2 bottle of house wine during the wedding breakfast

Option 2:

Two glasses of prosecco during the drinks reception
Glass of prosecco for toasting the speeches
1/2 bottle of house wine during the wedding breakfast

Option 3:

Two glasses of champagne during the drinks reception
Glass of champagne for toasting the speeches
1/2 bottle of house wine during the wedding breakfast

We have an extensive wine list available on request
Looking to sample? Please ask your Wedding Planner as we
can arrange a tasting sample from our supplier

Looking to provide your own?

We can offer a corkage charge which would include glassware and service - we will also include jugs of iced tap water and chill down all your fizz and white wine

Meet you at the bar!

Our bar service for weddings at this venue include our brand new custom built bar unit. We offer this bespoke unit as complimentary to fit in with in with the beautiful surroundings.

We include a selection of premium and signature drinks, glassware and fully trained bar staff. Our bar stock is subject to change due to stock rotation however below will give you an idea of what we can include.

Bar Menu

House & Premium spirits

Selection of House wine & prosecco

Bottled Beers

Craft Scottish Beers

Selection of Soft Drinks

Cocktails



From traditional favourite's to bespoke cocktails, our team of mixologists can design a cocktail menu tailored to you!

Price on request.



Attention to detail....



With our fabulous team of professionals, you are in safe hands. Working with our wedding couples is what we love doing most and we want to make things as straightforward as possible for you.

Simply, let us know what you envisage for your special day and sit back as we work our magic! On the day itself, you will have one of our finest Event Managers who will be there from start to finish to look after you and your guests. This day is for you both to truly embrace and enjoy every minute - We will take care of the rest.

All our prices include as standard:

- Personal wedding & planning coordinator
- A level of care like no other
- Locally sourced, fresh food prepared by our talented team of chefs
- A bespoke menu created and made by our talented chefs
- All dietary requirements are catered for, and your chosen menu is adapted for your guests where required
- Private menu tasting session for two with your wedding coordinator (when numbers are over 80)
- An experienced Event Manager for the day of your wedding
- A fully trained team of dedicated waiting staff for the day of your wedding
- All necessary crockery, cutlery and glassware
- White linen & white tablecloths
- Bespoke bar unit
- Recommendations for suppliers we work directly with

Extra special touches

We're here to help you from "Yes" to "I Do" and beyond. Our Wedding Experts are dedicated to making your special day unforgettable. Let us help you every step of the way, no matter how big or small the request.

Table Linen

We supply crisp white table linen and white linen napkins as a standard, however if you wish to add a splash of colour then please ask about our bespoke linen that is available to hire.

Crockery

All of our dishes are designed to look stunning on our white crockery that we provide as a standard. However, if you want to enhance your dishes, we can hire bespoke crockery that will wow your guests!

Cutlery

We have standard stainless cutlery that is included, looking to upgrade to something bespoke? Let us know!

Furniture Hire

We work with a range of fantastic Scottish suppliers who supply us everything from chairs, tables to quirky barrels and firepits!

Stationary

We work with some great suppliers to provide placecards, personalised table numbers and seating plans

Wedding Cakes

We can also assist with your wedding cake - it means one less thing to worry about on the day! We always include a cake cutting knife and will cut and serve your cake to go with your evening buffet!



What our couples say...

"We used Saltire for our wedding at Neidpath castle in august. From start to finish all of the team were amazing and incredibly accomodating with all of our changes. Kate is an amazing planner and communicator and has the patience of a Saint. Our guests absolutely loved all of our food, especially the beautiful beer and veggie lasagna. Their deserts are baked on site and are sooo delicious. All of their events team on the day looked after us so well, making us feel like royalty. These guys will not let you down!"

Luke & Leona

"We had the most incredible catering experience thanks to the Saltire Hospitality team we could've dreamed of for our wedding at the Royal College of Physicians. The team worked super closely with us to design a dining experience like no other and the service on the big day left our guests raving!"

Valneva & Jamie

"We used Saltire for our wedding and they were fabulous. Great communication, good alternatives for dietary requirements, helpful suggestions for timings and when to do what. We really enjoyed the tasting experience and we're excited about the range of options. On the day we were so well looked after by the staff it helped make us feel extra special. Completely recommend."

Sarah & Sam

"The best caterers in Edinburgh! Saltire catered our Wedding Reception at the Royal College of Physicians, and they did an absolutely amazing job. We had a group of 70 people, and they prepared a totally customized gluten free menu that blew away our guests. The food was delicious, and the professionalism of their staff was unparalleled. We worked with Kate leading up to the event, and she did such a great job making sure our reception was going to be truly special. We would highly recommend Saltire to anyone looking for catering services in Edinburgh."

Grant & Rebecca





Initial Consultation



*Your Wedding
- your way!*



Quote



Confirm



*Tasting Menu
Experience*



Wedding Day!

What happens next? Your Wedding Journey....

Throughout the entire planning process, our team is here to lend a hand, answer any questions, and provide the right level of support for you.

We can't wait to speak with you!

Trust us to make your wedding day dreams come true. Our delicious food and seamless service will ensure every detail is perfect.

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