



Say *I do* to our special Weekday Wedding Package

From £110.00 per person plus VAT based on 80 guests*

What we include:

Dedicated wedding planner to look after you from start to finish

A level of care like no other

Selection of handcrafted canapes and a glass of sparkling wine served during your drinks reception

Three-course bespoke wedding breakfast
(see our sample menu below)

A serving of freshly brewed tea and filtered coffee

Half a bottle of our specially selection of House wine per person

Half a bottle of Scottish still/sparkling water

A glass of prosecco for toasting the speeches

Evening buffet of freshly baked morning rolls with bacon / vegetarian sausage

Full cash and card bar facility, complimentary use of our bespoke brand new bar unit

On the day Event Manager to ensure every element runs perfectly

Additional day guests at £90.00 plus VAT
+ 20 Additional evening guests - Complimentary

Weekday Wedding Package valid Monday-Friday. Price is subject to the date of your wedding.
Minimum numbers of 80 apply, if below that number, a staffing charge is applicable.



**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND



To Start

Freshly baked bread rolls made by Saltire Patisserie with a selection of butters

Ham hock terrine, apple purée, sourdough bread tuile, pea shoots

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

Chicken liver parfait, toasted brioche, caramelised red onion marmalade

Roasted Jerusalem artichoke soup, taleggio (v)

Haggis & black pudding bon bon, wholegrain Arran mustard, seasonal leaves

Creamy burrata with fresh tomatoes, rocket & pesto (v)

The Main Course

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

Pork Belly, potato puree, sauteed savoy cabbage, apple & cider sauce

Braised Scotch beef, crushed herb potatoes, roasted seasonal vegetables, bourguignon sauce

Roasted butternut squash lasagne, basil cream, toasted pine nuts, pea shoots (v)

Chicken & Parma ham ballotine, potato croquette, cauliflower puree, chargrilled cauliflower madeira jus

Roast pumpkin with curried red lentils, spinach & coconut sambal, cucumber salad (v/ve)

Dessert

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate and orange torte, mandarin compote

Caramelised lemon tart, Chantilly crème, fresh berries

Salted caramel profiteroles, vanilla ice cream, drizzled with toffee sauce

White chocolate and raspberry cheesecake, raspberry compote

Classic vanilla crème brûlée, shortbread pieces

Served with freshly brewed tea and filtered coffee with homemade Scottish shortbread



SALTIRE HOSPITALITY

EDINBURGH AND BEYOND

You can trust Saltire Hospitality to deliver an exquisite culinary experience tailored to your unique requirements, exceeding all your expectations.

LET'S TALK FOOD
0131 333 0131
SALES@SALTIREHOSPITALITY.CO.UK