

Weddings

2018 - 2019



SALTIRE HOSPITALITY

ROYAL COLLEGE OF PHYSICIANS



We are proud to be nominated caterers to the Royal College of Physicians, a truly prestigious venue set in the heart of Edinburgh's New Town. With the exquisite Great Hall & unique New Library this venue is the perfect setting to celebrate your big day in style. Paired with Saltires passionate events team & expert Chefs we can truly make your day extra special creating memories that will last a lifetime.

SALTIRE HOSPITALITY, OUR STORY



Congratulations on your engagement!

As a family owned Scottish Catering and Hospitality company, we understand that a wedding must reflect very specific wishes and dreams with the whole experience extremely personal and truly unique to each individual couple. Being part of such a special occasion for so many happy couples is something we are very proud of, we thrive from seeing our couple's vision's come to life. The great satisfaction this brings to us has inspired our forever growing love for the wedding industry.

Here at Saltire, we offer our couples a very bespoke and personal level of service, working hand in hand with you throughout the planning stages to ensure everything is as it should be, planned and presented to perfection. Our Events team have extensive knowledge and experience in delivering weddings and events, providing flawless service and allowing you to relax and fully enjoy your special day.

As caterers, we believe the wedding breakfast menu is one of the most vital and important aspects of your day, it's the element that will leave a lasting memory for your guests and it is essential for us to create a truly desirable menu. We will explore your very own likes and dislikes, ideas and embrace any themes to tailor a menu precisely to your style, ensuring this is personal to you and works within your budget.

Working with local, Scottish and ethical suppliers is something that is very close to our hearts and we apply great emphasis on this when designing our dishes. Our Executive Head Chef, Bran Jankovic, personally handpicks all our food suppliers enabling us to provide the highest quality, freshest, nutritious and most seasonal ingredients and produce. Saltire Patisserie, our very own in-house bakery, prepare freshly baked breads and handcrafted desserts, providing the ultimate finishing touches to your menu.

We hope you enjoy perusing our innovative menus and we welcome you to enjoy our dishes just as much as our talented team love creating them for you.

Let the planning begin...!

OUR LOCAL, SCOTTISH SUPPLIERS

As a family owned Scottish Catering and Hospitality Company, working with Scottish suppliers is something that lies very close to our hearts. We are proud to work with some of Scotland's finest, their continued support is fundamental to the service we provide. From our fresh milk and creams provided by Bonaly Dairies, Scotch meats and fresh seafood by our nominated butcher and supplier Campbells Prime Meats, right down to the flour provided by Mungowells used in our homemade breads; we have a passion for working with local, ethical Scottish suppliers, ensuring full traceability down to the farm of origin, and the highest quality of Scottish produce for our clients.

Our Long Standing Selected Scottish Suppliers

- Saltire Patisserie Ltd- Our sister company, providing us with handcrafted breads and bespoke desserts.
- Campbells Prime Meats- Proud to be our nominated butcher for the last 5 years, providing Scotch accredited beef, spring lamb and free-range pork, with a focus on showcasing produce from Scottish farms.
- Mark Murphy- Our Scottish fruit and vegetable supplier supporting local farming and produce.
- Bonaly Dairies- Providing dairy products mainly sourced from Pathhead farms.
- Broxburn Browns- Family run business providing us with the very best fresh free-range eggs from Scottish farms.
- Scottish Beverage Services- Based in Midlothian, sourcing us with quality, ethical coffee beans.
- Cows & Co- Our newest addition to our supplier portfolio, Cows & Co now provide us with artisan bespoke cheese, all of which are produced in Dumfries by a local dairy farmer. In particular we will be focusing on bespoke wedding cheesecakes for our brides and grooms. Our clients will have the opportunity to have tailored cheese products created especially for their special day, including personalised cheese boards. Saltire Hospitality are delighted to be the only caterer working with this local Scottish company.

HAND-CRAFTED CANAPES

THREE CANAPE BITES

£7.50

per person (+vat)

FIVE CANAPE BITES

£12.50

per person (+vat)

SEVEN CANAPE BITES

£15.20

per person (+vat)

from The farm

Scotch beef tartare, shaved parmesan, rocket

Butternut squash tart, honey roasted chorizo

Seared Scotch lamb, harissa, fresh coriander, crouton

Tender shredded duck, apple & thyme compote, toasted brioche

Flash roasted chicken skewers marinated in garlic & lemongrass

Chicken & smoked bacon parfait, toasted crostini,
red onion marmalade

Candied bacon, apple & blue cheese puff pastry

Venison carpaccio, focaccia crouton, parmesan shavings

Crispy duck, chilli, lime & coriander parcels

Shredded ham hock, piccalilli, soda bread crouton, apple jelly

Scotch mini beef burger, pickle, crispy baby gem, chilli jam

Cumberland sausage wrapped in maple bacon

from The Sea And Shore

Spiced tiger prawns, chilli & lime

Sesame seared tuna, wild black rice cake, wasabi dip

Salmon tartare, crème fraiche, lemon, dill

Dressed crab on toasted crostini, chopped chives

Barbecued soused mackerel, fennel & lime

Crab & crayfish wonton, soy & honey

Smoked haddock, leek & cheddar tart

Edinburgh Gin cured Scottish salmon, savoury pancake,
pickled shredded beetroot, crème fraiche

Thai crab fish cake, lime & ginger pickle

Seared Scottish scallop, tomato salsa, smoked pancetta crumb

Smoked mackerel pate, horseradish crème, melba toast

Seabass ceviche, ponzu dressing



HAND-CRAFTED CANAPES

All Time Favourites

Haggis bon bon, wholegrain Arran mustard dip

Mini haggis, neeps & tatties

Spiced veggie haggis & wild mushroom parcel

Finest Scottish smoked salmon, herbed cream cheese,
blini

Grilled black pudding, mini potato scone, apple chutney

Pork & apple cider sausages, heather honey, sesame

From The Field v

Roasted butternut squash, lentil & paneer spring roll

Goats cheese & red onion marmalade tartlet

Charred courgette, crispy shallot, goats cheese curd

Asparagus & spinach tart tatin, paprika & parmesan pastry

Arancini balls, taleggio cheese & chives

Vegetable samosa, sweet chilli glaze

Pear, feta & beetroot chutney on tomato shortbread

Caramelised fig & stilton oatcake

Mozzarella, cherry tomato, olives, basil oil

Quails egg on smashed avocado & hollandaise, toasted
muffin

Savoury choux, wild mushroom

Sweet Treats

Raspberry & white chocolate bomb

Salted caramel & peanut butter pop tart

Seasonal fresh fruit tart

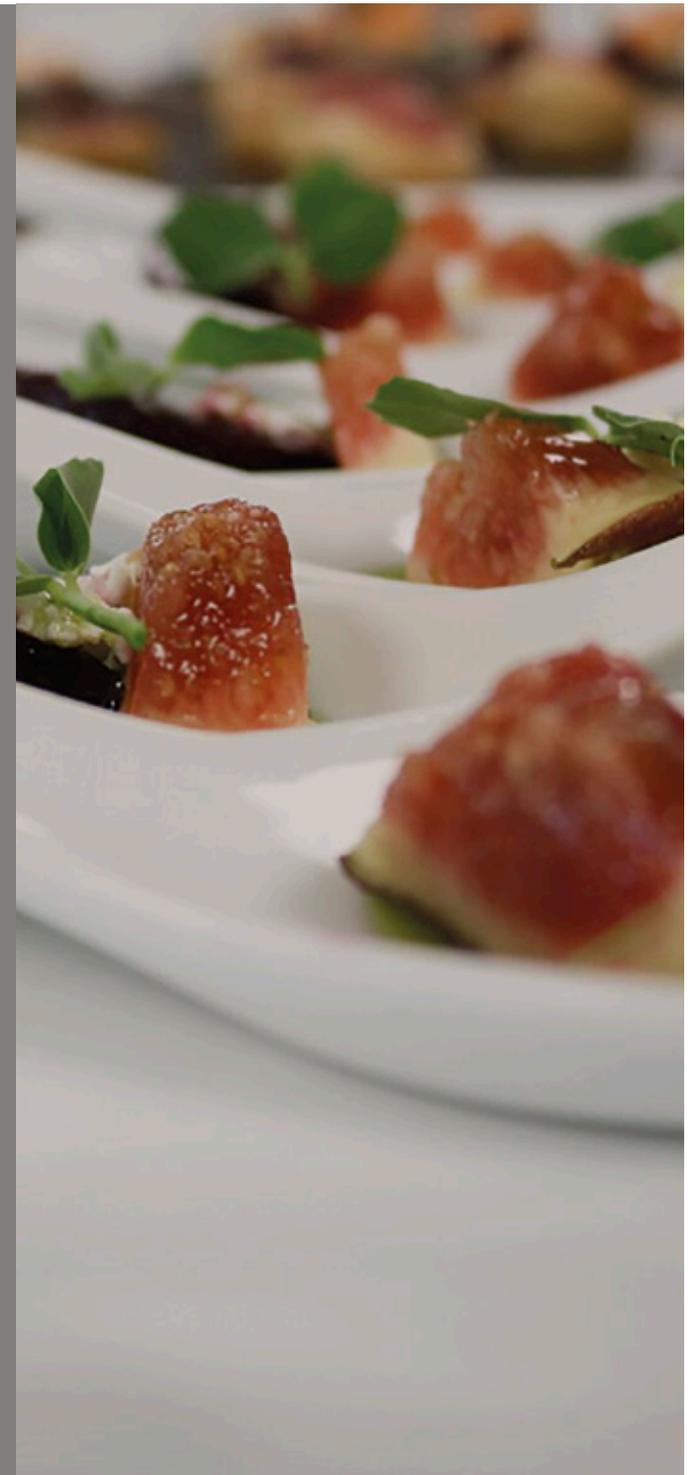
Dark chocolate & cranachan cup

Zesty lemon meringue pie

Kiwi & passion fruit pavlova

Fresh fruit skewer

Chocolate dipped strawberries



WEDDING BREAKFAST MENU

All prices stated are subject to VAT at the current rate.

Soups

Sweet potato & red onion, parmesan crouton (v)	£7.20
Butternut squash, coconut, lime & chilli (v)	£7.20
Spiced carrot & lentil, pancetta crumb	£7.20
Roasted red pepper & tomato, sourdough croutons, basil oil (v)	£7.20
Mushroom veloute, white truffle oil (v)	£8.20
Pea, spinach & watercress, goats cheese crumble (v)	£7.20
Classic Scottish cullen skink	£7.20

Starters

Merlot glazed beetroot & goats cheese salad, caramelised figs, walnuts, tomato shortbread (v)	£8.50
Butternut squash ravioli, celeriac puree, sage butter, crispy sage (v)	£8.50
Slow roasted garlic plum tomato, gorgonzola & caramelised red onion tart, balsamic, basil oil (v)	£9.00
Roasted red pepper, mozzarella & chive arancini, balsamic, rocket, rich tomato compote (v)	£8.50
Salad of sundried tomato, buffalo mozzarella, tomato jelly, aged balsamic & basil dressing (v)	£8.00
Wild mushroom, brie & fresh thyme tartlet (v)	£9.50
Pan fried fillet of hake, beetroot & apple salad, horseradish, artichoke crisp	£9.50
Seared scallops, crispy pancetta & black pudding, pea puree	£11.50
Smoked haddock & leek risotto, leek oil, pecorino cheese	£9.50
King prawn & asparagus risotto, parmesan, mascarpone	£10.00
Thai king prawn & cod fish cake, fennel pak choi, lime, ginger & soy dressing	£9.50
Gin cured Scottish salmon, compressed watermelon, avocado puree, wasabi mayonnaise & lemon cress	£9.50
Scottish salmon trio- smoked salmon, horseradish & dill salmon pate, home cured whisky salmon, celeriac remoulade, fresh leaves & tartare dressing	£10.50
Chicken Caesar croquettes, crispy cos lettuce, anchovies, shaved aged parmesan & Caesar dressing	£8.50
Chicken & smoked bacon pate, crispy pancetta, plum & apple chutney, sundried tomato focaccia	£8.50
Ham hock & chicken terrine, pickled apple, minted pea salad, sour dough crisp	£8.50
Smoked duck, crispy leaves, toasted sesame, ginger & chilli dressing	£9.00
Gateau of haggis, neeps & tatties, whisky sauce	£8.50
Haggis & Stornoway black pudding bon bon, wholegrain Arran mustard dip	£9.00
Thai cured Scottish salmon, coconut, chilli & mango salad	£9.50
Carpaccio of venison, pear, blue cheese, seasonal leaves & pancetta	£10.50
Anti pasti sharing platter- selection of continental sliced cured meats, chargrilled vegetables, mozzarella balls, hummus, freshly baked rustic breads, herbed butter & dipping oils	from £12.00



WEDDING BREAKFAST MENU

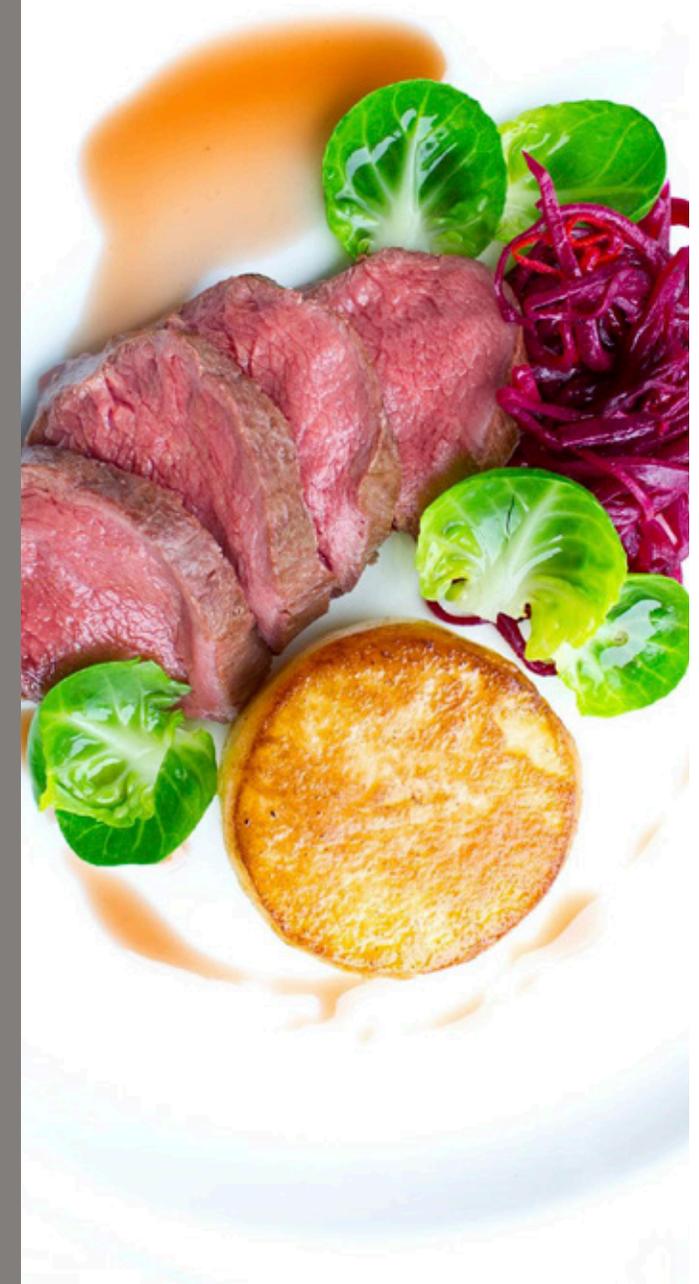
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Mains

Searched fillet of stone sea bass, chorizo, baby potatoes, sautéed garlic spinach & roasted red pepper essence	£26.00
Loin of monkfish in a lobster sauce, asparagus & samphire	£30.50
Fillet of cod, charred cauliflower, herb cous cous, wild garlic & beurre noisette	£25.00
Soy, chilli & honey Scottish Salmon, shaved fennel, carrot & coriander slaw, sesame, chilli fried rice, soy dressing	£26.00
Pan roasted sea bream, confit vine cherry tomatoes, saffron fondant & spinach puree	£25.00
Basil crusted oven baked Scottish salmon, saffron potatoes, fine green beans & fresh tomato salsa	£27.00
Roast supreme of chicken & haggis, wholegrain Arran mustard mash, roasted carrots, whisky sauce	£25.50
Chicken supreme with spinach & ricotta, dauphinoise potatoes, seasonal vegetables, tarragon sauce	£25.50
Guinea fowl ballotine, smoked bacon, black haggis croquette, honey roasted carrot, charred cauliflower & spring onion	£26.00
Chicken, olive oil potato puree, baby onions, sundried tomato, green beans & tarragon veloute	£25.50
Cider glazed pork belly, potato puree, sautéed savoy cabbage, warm apple & cider sauce, crackling	£25.50
Soy, chilli & ginger glazed duck leg, potato rosti, charred courgette, butternut squash, soy & chilli jus	£25.00
Honey roast duck, sweet potato puree, Swiss chard, roasted shallots & cherries, cherry jus	£27.00
Moroccan spiced Scotch lamb, chargrilled vegetables, spicy cous cous, parsley & mint yoghurt	£27.00
Rump of Scotch lamb, parmesan potato terrine, olive, tomato, wilted greens, crumbled feta & salsa verde	£27.00
Duo of Scotch Lamb, roasted shoulder & chargrilled chump, butter mash, wilted spinach, roasted cauliflower jus	£28.50
Searched Scotch venison, thyme & garlic fondant, sticky red cabbage, rainbow chard, rich merlot jus	£34.50
Peppered loin of Scottish venison, black pudding mash, curly kale, roasted beetroot, juniper salt & port reduction	£34.00
Braised Scotch beef, creamy mash, fine green beans, carrots & Bourginon sauce	£25.50
Slow cooked braised Scotch beef, parsnip puree, sautéed potatoes, tenderstem broccoli & mulled gravy	£25.50
Roasted Scotch sirloin of beef, crushed herb potatoes, black pudding, spinach & onion marmalade	£28.50
Dry aged Scotch fillet steak, dauphinoise potatoes, roasted vine cherry tomatoes, fine green beans & whisky jus	£35.00

Vegetarian

Roasted butternut squash lasagne, basil cream, toasted pine nuts & shaved parmesan
Butternut tagine, flat bread, coriander & mint yoghurt
Sautéed woodland mushrooms, herb pastry, roasted courgette & red pepper, cepe veloute
Polenta with wild mushroom & madeira jus, asparagus
Lentil, coriander & pumpkin samosa, saag paneer, citrus grated carrots with sesame seeds & coconut, fresh coriander
Roasted beetroot & apple tart tatin, wilted greens, thyme roasted vegetables
Thyme roasted butternut squash, pea & feta risotto, sundried tomatoes
Smoked aubergine, pomegranate & spinach filo parcel, shaved almonds, coriander



WEDDING BREAKFAST MENU

All prices stated are subject to VAT at the current rate.

Dessert

Chocolate marquise, chocolate milk ganache, honeycomb, passion fruit sorbet	£8.50
Warm apple tart tatin, toffee fudge ice cream, rich caramel drizzle	£8.00
Raspberry & white chocolate bomb, infused raspberry compote	£8.50
Passion fruit cheesecake, mango sorbet	£8.00
Apricot & fragipan tart, coconut ice cream, syrup drizzle	£8.00
Poached pears & berry crumble, vanilla ice cream	£8.00
Mix berry pavlova, raspberry ripple ice cream	£8.00
Ginger cheesecake, caramelised roasted plums, vanilla ice cream	£8.50
Caramelised lemon tart, raspberry sorbet, fresh berries	£8.00
Banana & toffee ripple cheesecake, peanut butter crunch, Nutella ice cream	£8.50
Peach panna cotta, pink meringues, raspberry tuile, fresh berries	£8.50
Salted caramel tart, clotted cream	£8.00
Cranachan parfait, warm chocolate brownie pieces, raspberry compote	£8.50
Sticky toffee pudding, vanilla bean ice cream, toffee drizzle	£8.00
Lemon & rhubarb posset, poached rhubarb, pistachio crumbs, mini meringues	£8.50
Dark chocolate & cherry brownie, kirsch cherry compote, cherry ice cream	£8.00
Eton Mess- fresh Scottish strawberries, meringues, raspberry marshmallows, berry compote, champagne jelly, cream	£8.50
Classic vanilla crème brulee, biscotti	£8.00
Rhubarb crumble with almond & hazelnut, tonka bean crème anglaise	£8.00
Summer trio delight- strawberry & black pepper cheesecake, honey & ginger panna cotta, lemon sorbet	£11.00
Winter warmer- mini sticky toffee & whisky pudding, orange infused crème brulee, vanilla bean ice cream	£11.00
Handcrafted mini desserts (sharing platter)	
Triple chocolate brownie, salted caramel profiteroles, chocolate dipped strawberries, lemon posset cheesecake, white chocolate & berry cheesecake, strawberry tart, infused cream, coulis, berries	£14.00
Scottish cheese selection	
Mull Cheddar, Clava Brie, Dunsyre Blue, oatcakes, water biscuits, quince jelly, chutney, caramelised figs & grapes	£9.50

All desserts are served with freshly brewed tea, filter coffee & a choice of homemade tablet, shortbread, chocolate truffles

Please note the above dishes are only mere suggestions of what we can provide, we would be delighted to personally tailor a menu especially for you, based on your very own ideas, requirements and budget. The prices stated include the provision of crisp white table linen and napkins, crockery, cutlery and uniformed attentive waiting staff (based on numbers of 50+).

We advise clients that products from our kitchens could contain nuts or nut related ingredients transferred from other products. Our nominated suppliers assure there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergens involved in the production of food for weddings and events, if you are unsure of the makeup of any of our dishes then please do not hesitate to contact your Wedding Coordinator. We ask you to confirm all food allergies and intolerances in advance of the day.



CHILDREN'S MENU

Starters

Tomato soup
Hummus & pitta bites
Pizza bites
Chicken bites
Fresh strawberries & sliced melon
Crudities & soft cheese dip

Mains

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

Dessert

Chocolate profiteroles & vanilla ice cream
Strawberry mousse
Chocolate mousse
Fresh sliced fruit selection
Pancakes, ice cream & berries
Ice cream

Toddlers Plate

£8.50 pp+vat

Ham & cheese sandwich fingers, pizza slice, cocktail sausages, crisps, grapes & juice

THREE COURSES

£18.50

per person (+vat)



EVENING BUFFET

Menu A - Fresh hot rolls

Our butchers back bacon or pork & leek sausage/vegetarian sausage,
freshly baked roll & condiments

1 roll per person- £4.00pp+vat

1.5 rolls per person- £5.00pp+vat

Menu B - Mini Buffet

Selection of freshly prepared mini rolls & wraps
with chefs choice of fresh fillings (1.5rpp)

Mini sausage rolls, quiche tartlets
& chicken skewers selection

£8.20pp+vat

Menu C - Hot Fork Buffet

Please ask for our full menu selection.

Homemade mac & cheese, cheesy garlic bread

Haggis, neeps & tatties, whisky sauce

Scottish pork sausage stovies, oatcakes

Scotch beef & mushroom stroganoff, boiled rice

Thai green chicken curry, coconut rice, poppadum's

Prices from £12.50pp+vat

Menu D - Fresh hot rolls and buffet fillers

Our butchers back bacon or pork and leek sausage/vegetarian sausage, freshly baked
roll & condiments served with a selection of buffet items:

haggis bon bons, mini cocktail sausages, mini pork pies

£7.50pp+vat

Menu E - Finger Buffet

Create your own finger buffet,
please ask for our menu selector.

Prices from £12.00pp+vat

Menu F - Authentic Greek Kebabs

Authentic Greek kebabs, freshly grilled pork served in pitta bread, diced cucumber, tomato,
onion & Tzatziki (vegetarian kebabs served as an alternative)

£14.00pp+vat

Why not add?

Selection of Finest Scottish Cheese £9.50pp+vat

Mull cheddar, Dunsyre Blue, Clava Brie, Smoked Applewood,
with oatcakes, water biscuits, figs, grapes, homemade chutney & quince jelly

Anti-pasti £12.00pp+vat

Selection of continental sliced cured meats, chargrilled vegetables,
mozzarella balls, hummus, freshly baked rustic breads, herbed butter & dipping oils

Sweet Treat Table £6.00pp+vat

Selection of mini mouthfuls of goodness!

Vanilla & raspberry cupcakes, milk chocolate profiteroles,

berry fruit tarts, chocolate & orange tarts

Having our very own bakery allows us to offer accompaniments or alternatives for your
wedding cake such as full sized handcrafted cupcakes & iced slab cakes of any size,
please ask for further details.

Prices include buffet linen, napkins, crockery & service staff (based on 50+)

Along with your evening buffet we would be pleased to serve your wedding cake accompanied by tea & coffee

Freshly brewed tea & filter coffee is priced at £2.50pp+vat

OUR HAPPY COUPLES

“

I just wanted to drop you a quick note to say a huge thank you for your help and the support of the Saltire team yesterday at our wedding. It was just the most brilliant day and the service we got from the team on the day was excellent, they couldn't have been more helpful. We had a couple of wee last minute changes to plan and they dealt with them beautifully. Please do pass it onto the team! Alongside that, the support you've been in the run up to the day has been tremendous so a huge thank you to you for that, you have been a total superstar.

”

Bond Wedding

“

I just wanted to pass on our thanks to Saltire for doing such a great job of our catering. You personally were extremely helpful during the run up and accommodated all of our preferences, which we were really impressed with. You were also very prompt to reply to our emails which makes a big difference when you have so many things to organise!! The food was excellent, lots of comments on the day about how great it was. The vegetarians were particularly happy as I think they sometimes get a bit short-changed at weddings!! The team at the wedding were very pleasant, attentive and efficient. Overall, I wouldn't hesitate to recommend Saltire and would be grateful if you could pass on our thanks to the team.

”

Rocks Wedding

“

I would be obliged if you would pass on our thanks as parents of the bride, for the excellent service received on the day of the wedding and for the first-class food. A large number of guests have commented on the high quality of the food and one person actually said it was the best food they had ever had at a wedding - praise indeed! Everything went so smoothly on the day and this is a credit to your staff.

”

Cunningham Wedding

Well, what can I say!??? The Wedding was just magical. Where to start? From the initial hello to the end of the night, the Saltire staff were just fantastic and professional. The atmosphere was amazing! I know Saltire had it all under control - there was not one moment where I looked at the time. I was absolutely blown away by how lovely the room looked! Moving onto the food, each course was delicious. We had so many people tell us how it "was the best beef they had ever had - how did the caterers make it so tender"! I personally loved the pudding too, and I know everyone else did. The bar staff were friendly and helpful and it all looked stunning. I just felt so special and I know Ali felt the same. Everything went exactly as I had imagined and I cannot thank Saltire enough. Every detail was splendid, all the staff were amazing and the set up was just perfect. Ali and I had the best day of our lives and so did our families! My mum and dad really loved it and I know that several guests have commented on how it was the best Wedding they had ever been to (I know they didn't have to say that). This was so much down to Saltire - Saltire had really gone above and beyond to make our day extra special. So, on that note, thank you so very much in the whole lead up as well Becky - you were so extremely helpful and friendly. We cannot thank you enough.

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Greenlane Wedding



SALTIRE HOSPITALITY

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