

PINKERTON'S

Weddings



Congratulations on your engagement



Pinkerton's would love to be part of your celebratory day.

Once you have chosen your dream venue, let us help create the perfect menu to complement you as a couple. Whether it is a traditional sit down dinner or relaxed sharing affair, our team are experienced and ready to discuss your ideas!

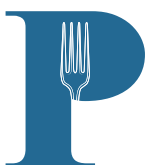
Our menus and packages are designed to give you an idea of what we can offer however we love to tailor them to suit your tastes and ideas to create a memorable day for you as a couple to share with your friends and family.



Pinkerton's is a local event catering company based in Edinburgh, we are a small close-knit team providing a personal service for your special day. We love honest food and good ingredients are the basis of all our cooking. Using local and seasonal products allows our food to shine at your wedding.



Our chefs are highly trained, skilled and bring a wealth of knowledge to the table making us a creative and inspired team. Our front of house staff have first hand interaction with the couples and as a small company we love to involve them when creating our menus.



Package 1

DRINKS ON PINKS

From £9060.00 based on 70 guests
Additional guests £120.00 pp

Package includes

3 glasses of organic prosecco during drinks reception

1 glass for toasts

3 Canapés

1/2 bottle of house wine per person

3 course wedding breakfast

Evening bar set up

Teas and coffee after dinner

Evening buffet

Event manager to assist with planning and ensuring a professional service on the day

Dedicated team of chefs and kitchen porters

Trained and uniformed service staff

Venue's own chairs and tables

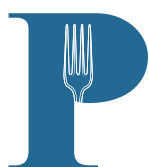
Linen tablecloths and napkins

Crockery and cutlery

Elegant glassware

Cake table, stand and knife

An intimate wedding tasting for the couple



Package 2

DRINKS ON YOU

This allows you to provide your own drinks while we take care of the rest!

From £7030.00 based on 70 guests

Additional guests £95.00 pp

Package includes

3 Canapés

3 course wedding breakfast

Teas and coffee after dinner

Evening buffet

Event manager to assist with planning and ensuring a professional service on the day

Dedicated team of chefs and kitchen porters

Trained and uniformed service staff

Venue's own chairs and tables

Linen tablecloths and napkins

Crockery and cutlery

Elegant glassware

Cake table, stand and knife

An intimate wedding tasting for the couple

Please contact us for our corkage and bar information



All prices exclude VAT

Our prices are subject to increase based on your choices. We would recommend you select one dish per course plus a dietary alternative. However if you are looking for a bespoke menu or family style sharing, we can discuss this with you. We require final choices and table plans 4 weeks before your wedding.

