



Winter Weddings at the Royal College of Physician's of Edinburgh Food and Corkage by Saltire Hospitality

What we include:

- Dedicated wedding planner to look after you from start to finish
- A level of care like no other
- Selection of three handcrafted canapés
- Three course bespoke Wedding Breakfast chosen by you from our extensive Wedding Brochure
- A serving of freshly brewed tea and filtered coffee with dinner
- Jugs of iced tap water during dinner
- Glassware, service and chilling down of your drinks*
- Evening buffet of freshly baked morning rolls with bacon / vegetarian sausage
- Full cash and card bar facility, use of our bespoke brand new bar unit
- On the day Event Manager to ensure every element runs perfectly
- Dedicated, uniformed waiting staff
- Venue's own table and chairs
- Crisp white linen napkins and white table linen
- High quality cutlery, crockery and glassware
- Cake table, knife and cutting
- Private menu tasting at Saltire House with your Wedding Planner and Head Chef

£6,650.00 plus VAT (based on 70 guests)

**Additional day guests at £95.00 plus VAT
+ 20 Additional evening guests - Complimentary**

Upgrade:

- Add on your choice of chairs from either wooden crossbacks, limewash, white or gold chiavari chairs from £4.95 plus VAT and delivery

Let's talk food

☎ 0131 333 0131

✉ weddings@saltirehospitality.co.uk

Minimum numbers of 70 apply, if below that number, a staffing charge is applicable. **Corkage is based on the client supplying the equivalent of 1 glass of prosecco during the drinks reception & 1/2 bottle of wine during the meal. Corkage ends at the end of the wedding breakfast.

