

Say *I do* to our special Winter 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 speciality 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

Looking to provide your own drinks?

Book now and we are offering complimentary corkage on all our Winter Wedding Packages**

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

Book now and
we will give you
£250 off your
drinks package



**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

Winter Wedding Package valid on Winter months only (November-March) Price is subject the date of your wedding. Minimum numbers of 80 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.

To Start

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

Ham hock terrine, apple puree, 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

Traditional homemade lentil soup (v)

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

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





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

LET'S TALK FOOD

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