Your Wedding
AT THE BALMORAL
A moment in time
In iconic surroundings
To have and to hold
Saying I do
Surrounded by loved ones
While we take care of everything

At The Balmoral, we understand the importance of attention to detail. Our dedicated wedding planner will ensure that your celebration at Edinburgh’s most prestigious address will be as individual as you are.
The Royal

- Red carpet arrival
- Professional toastmaster
- Champagne for the bride, groom & each guest after the ceremony or upon arrival
  *(other drinks options available)*
- A selection of 3 canapés per person for after the ceremony
- Half bottle of house wine per guest with dinner
- A glass of Champagne for the toasts
- Three course meal with tea, coffee and petit fours
- Cake stand *(round or square)* and knife
- Individual menus, place cards, table names or numbers and seating plan
- White Chiavari chairs
- Choose your own classic floral table arrangements for the drinks reception, top table and guest tables with a bespoke consultation with one of our preferred florists

*Continued...*
The Royal

Complimentary suite hire for drinks reception
and wedding breakfast
(minimum numbers apply)

PA system with hand held microphone for your speeches
& coloured up lighters which will add to the ambiance
in the Holyrood or Sir Walter Scott Suite

Dedicated wedding planner

Access to our rooftop for photographs (weather dependent)

Overnight accommodation in a Castle View Suite with
guaranteed view of Edinburgh Castle and Champagne
breakfast for the bride and groom the next morning

Overnight accommodation in an Executive bedroom which can
be used on the night of the menu tasting or the
night before the wedding

Menu tasting for the wedding couple

Special accommodation rates for wedding guests
(subject to availability)

Our guarantee there will not be another wedding taking place
on the same day

SIR WALTER SCOTT SUITE WITH A MINIMUM OF 100 GUESTS
HOLYROOD SUITE WITH A MINIMUM OF 70 GUESTS
OUR SECOND FLOOR CASTLE VIEW SUITES WITH A MINIMUM OF 50 GUESTS

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<th>2023</th>
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<td>£170</td>
<td>£190</td>
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The Crown

Rehearsal dinner the night prior in a private room
for up to 25 guests
- Red carpet arrival
  - Piper
  - Professional Toastmaster
- Arrival glass of Champagne or bottle of beer with a
  selection of nibbles before ceremony
  - A selection of 5 canapés per person for
    after the ceremony
  - 5 Course meal with tea, coffee and petit fours
  - Half bottle of wine with the Wedding Breakfast
  - A glass of Champagne for the toasts
  - Choice of Chiavari, Crossback or French chair
  - Choice of tablecloths and napkins
  - Continued...
PA system with hand held microphone for your speeches &
coloured up lighters which will add to the ambiance in
the Holyrood or Sir Walter Scott Suite

- Premium floral centrepieces and floral arrangements
  for mantelpieces

- Matching bridal bouquet, bridesmaids bouquets
  and buttonholes

- VIP menu tasting for up to 6 guests

- Dedicated wedding planner

- Overnight accommodation in a Castle View Suite
  for the night before the wedding

- Overnight accommodation in a Castle View Suite
  for the night of the wedding with Champagne breakfast
  for the bride and groom

- Private room for breakfast the morning after the wedding for
  family and friends staying in the hotel, for up to 25 guests

- Preferential rates at another Rocco Forte hotel for a mini moon

- Our guarantee there will not be another wedding taking place
  on the same day

SIR WALTER SCOTT SUITE WITH A MINIMUM OF 100 GUESTS
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<th>2023</th>
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<td>£295</td>
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Your Bespoke Wedding
AT THE Balmoral

We will offer a bespoke consultation for every wedding celebration. We cater for small intimate weddings as well as larger affairs from two to 250 guests.

Your Wedding Ceremony
AT THE Balmoral

Our beautiful private suites offer a stunning and romantic setting for your ceremony. We are licensed to hold Civil, Religious and Humanist ceremonies within the hotel. The following private suites are available for wedding ceremonies:

- SIR WALTER SCOTT SUITE 100-160 GUESTS £2,500
- HOLYROOD SUITE 70-120 GUESTS £1,750
- ESK SUITE UP TO 70 GUESTS £750
- BEAULY SUITE UP TO 70 GUESTS £750

Evening Reception Room Hire
AT THE Balmoral

For smaller weddings using the second floor suites, there will be an additional room hire for use of our larger suites for your evening reception:

- SIR WALTER SCOTT SUITE 100-250 GUESTS £3,000
- HOLYROOD SUITE 45-120 GUESTS £2,000
EXECUTIVE CHEF, PAUL HART, AND EXECUTIVE PASTRY CHEF, ROSS SNEDDON HAVE CREATED A SELECTION OF OUTSTANDING CULINARY SUGGESTIONS FOR YOU TO CREATE YOUR WEDDING MENU.

PLEASE SELECT ONE DISH FROM EACH COURSE TO CREATE A SET MENU.

Starters

- Young carrot, orange and ginger soup, roasted seeds, Highland rapeseed oil
- Mushroom and truffle veloute, chive crème fraîche
- Vine ripened tomato, barrel aged feta, cucumber, basil and ciabatta cracker
- Haggis, neeps and tatties, haggis croquette and whisky jus
- Scrabster hake rillettes, Lilliput capers, herb gazpacho, rye sippets
- Parma ham and Charentais melon salad, celeriac slaw, rocket and balsamic figs

*Upgraded starters - £5.50 supplement per person*

- Pressed duck confit, apple and pickled blackberry, spiced bread and pistachio crumble
- Orkney scallops, radish and spring onion salad, Mara seaweed gribiche
- Sound of Sleet Langoustine & prawn cocktail, pink grapefruit, caviar, malt bread Melba
- Balmoral’s own hot and cold smoked salmon, crowdie, lemon and shallot

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY DIETARY REQUIREMENTS ON REQUEST
Main Courses

Braised Feather Blade of Tweed Valley beef served with a smokey Arran mustard mash, hazelnut crumble, mulled red cabbage, baby onion and thyme reduction

Breast of Scottish chicken with haggis, skirlie potato, crushed turnip, braised carrot and malt whisky jus

Oriental glazed Ayrshire pork loin, sweet potato, spring onion, coriander, ginger infusion

Confit duck leg, Haricot Blanc, caramelised shallot puree, curly kale, sherry and orange

Sea reared rainbow trout, basil infused grains, charred artichoke, sun dried tomato, Kalamata olives, chipotle & vine tomato reduction

Moroccan style cauliflower steak, chickpea, rose harissa, pomegranate and preserved apricot

Slow roast butternut squash, quinoa tabbouleh, coriander chutney

Roast chicken breast glazed with mango chutney and Nigella seed, red lentil daal, spiced baby onion and coconut velouté

Upgraded Main Courses - £4.00 per person

Slow roasted Rump of Tweed Valley beef, Jerusalem artichoke, wild mushrooms, truffle, cavalo nero and red wine jus

Grilled Peterhead halibut, Arbroath Smokey brandade, leek & samphire, brown shrimp, dill & caviar veloute

Borders lamb loin, confit belly, dauphinoise potato, crushed root vegetables and mint infused jus

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY DIETARY REQUIREMENTS ON REQUEST
Desserts

ALL DESSERTS ARE INCLUSIVE OF BALMORAL BLENDED COFFEE, SELECTION OF TEAS AND INFUSIONS SERVED WITH PETIT FOURS

Palet d Or

Coconut tapioca, compressed pineapple and mango jelly

Passion fruit posset, guava and chocolate, avocado mousse

Caramel tart, butternut squash, muscovado cream

Dark chocolate financier, warm salted caramel sauce

Cranachan, raspberries, whisky and oats

Upgrade to a Scottish cheese selection for £3.00 per person
Canapé Menu

A SELECTION OF FIVE ITEMS

Whipped goats cheese, grape & pecan
Red pesto & parmesan palmier
Pea and mint panna cotta, radish
Mini baked potato, corn, spring onion, marjoram
Applewood cheese and truffle gougeré
cured and smoked Balmoral salmon, cucumber and caviar
North Berwick crab, sea buckthorn
Tweed Valley beef, mini Yorkshire puddings, horseradish
Flame seared Barbary duck, pineapple
Chipolatas with honey and Arran mustard
Haggis croquette, whisky soaked apricot

£20.00 per person

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY DIETARY REQUIREMENTS ON REQUEST
Please select a maximum of two items for all of your guests to enjoy

Scottish morning rolls – filled with smoked bacon, Musk sausage or free range egg
£8.50 per person

Assorted sandwich platters – Egg brioche, Cucumber and crowdie, Coronation chicken, Ham and tomato, Smoked salmon
£14.00 per person

Balmoral sausage roll and pork pie selection, chutneys and pickles
£14.00 per person

Mellis Scottish cheese platter, chutney, grapes and oatcakes
£18.50 per person

Charcuterie selection, pickles, chutney, focaccia, ciabatta, arbequino olive oil and aged balsamic
£16.00 per person

Our culinary team would be delighted to cater for any dietary requirements on request
Children’s Menu

STARTERS
Melon, strawberry and pineapple skewers, raspberry sauce
Roast tomato and basil soup
Carrot and cucumber sticks with Mary Rose sauce
Chunky tomato and basil bruschetta

MAINS
Creamy penne pasta with Parmesan
Fish goujons with fries, peas and tartare sauce
Grilled chicken fingers with mashed potatoes, broccoli and gravy
Scottish beef burger with fries and salad

DESSERTS
Dark chocolate cake with chocolate cream
Strawberries and crème Chantilly
Tropical fruits with mango jelly

£20.00 per child

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY DIETARY REQUIREMENTS ON REQUEST
Preferred Suppliers

**BANDS**

Callanish – www.callanishmusic.com – music@bananarow.com – 0131 557 2088

Pacific Wedding Band – www.pacificweddingband.co.uk – info@pacificweddingband.co.uk – 07739 417 123

**CAKES**

Liggy’s Cakes – www.liggyscakes.co.uk – info@liggyscakes.co.uk – 0131 538 6395

**EVENT DRESSING**

Beautifully Covered – www.beautifullycoveredchairs.co.uk – sales@beautifullycovered.com – 07984 154 803

88 Events – www.88events.com – suzy@88events.com – 0141 445 2288

**FLORISTS**

Garlands – www.garlandsflorist.co.uk – sales@garlandsflorist.co.uk – 0131 556 6111

**PHOTOGRAPHERS**

Craig & Eva Sanders Photography – www.craiguevansanders.co.uk – craigsanders1@yahoo.co.uk – 01563 525 443

Blue Sky Photography – www.blueskyphotography.co.uk – hello@blueskyphotography.co.uk – 0131 447 1100

Elemental Photography – www.elementalweddings.co.uk – info@elementalphoto.co.uk – 07833 454 465