

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

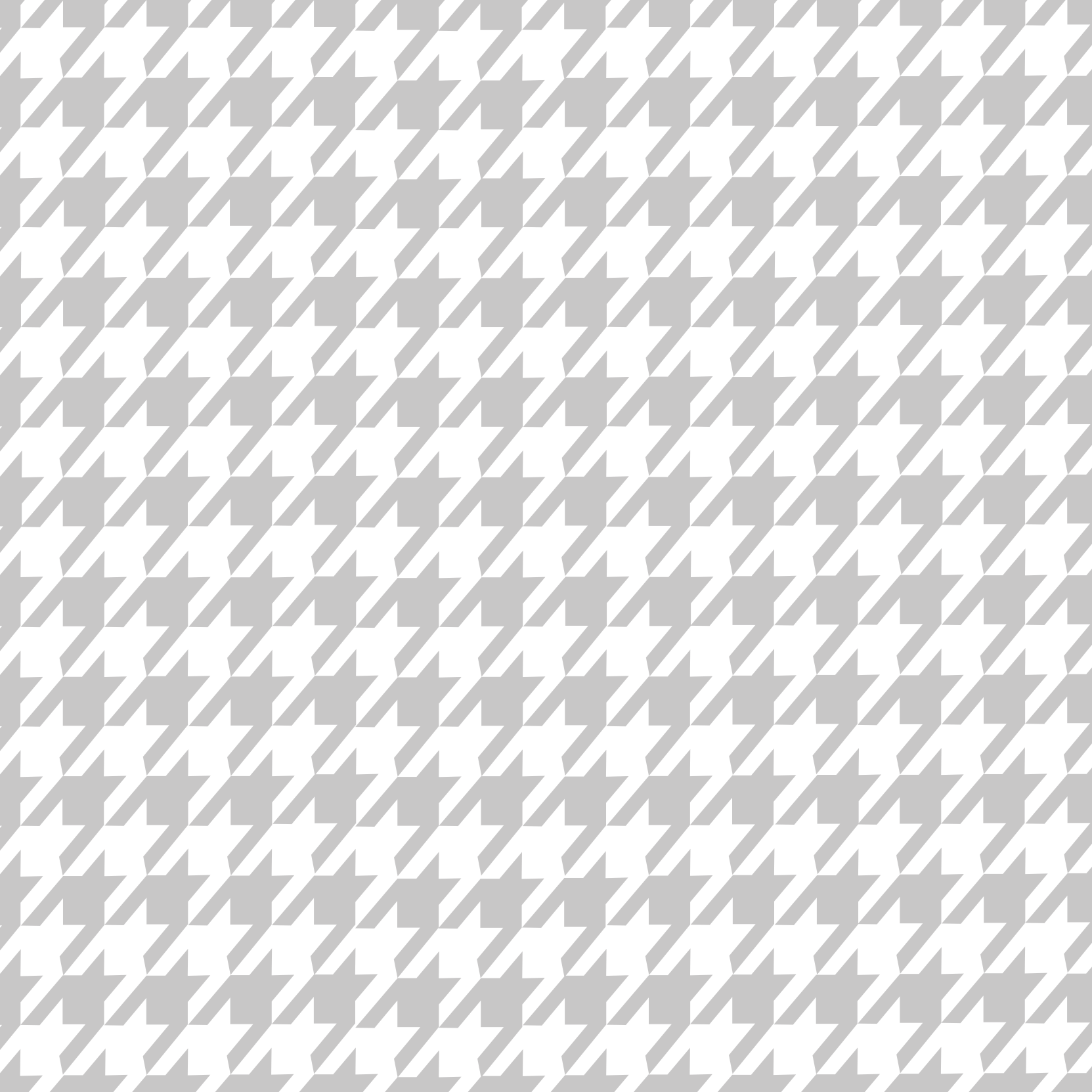
At The Balmoral, we understand the importance of attention to detail. Our dedicated wedding planner will ensure that your celebration at Edinburgh's most prestigious address will be as individual as you are.





PHOTOGRAPHY BY CRAIG AND EVA SANDERS







# 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 <i>(minimum numbers apply)</i>
-
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 <i>(weather dependent)</i>
-
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 <i>(subject to availability)</i>
-
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

2023	2024
£170	£190



# 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...*



# The Crown

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

HOLYROOD SUITE WITH A MINIMUM OF 70 GUESTS

OUR SECOND FLOOR CASTLE VIEW SUITES WITH A MINIMUM OF 50 GUESTS

2023	2024
£295	£340



# 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



HEAD CHEF, KEVIN SUTHERLAND, 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*

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



# 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 gougère

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



# Evening Reception Menu Options

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](http://www.callanishmusic.com) – [music@bananarow.com](mailto:music@bananarow.com) – 0131 557 2088*

*Pacific Wedding Band – [www.pacificweddingband.co.uk](http://www.pacificweddingband.co.uk) – [info@pacificweddingband.co.uk](mailto:info@pacificweddingband.co.uk) – 07739 417 123*

## CAKES

*Liggy's Cakes – [www.liggyscakes.co.uk](http://www.liggyscakes.co.uk) – [info@liggyscakes.co.uk](mailto:info@liggyscakes.co.uk) – 0131 538 6395*

## EVENT DRESSING

*Beautifully Covered – [www.beautifullycoveredchairs.co.uk](http://www.beautifullycoveredchairs.co.uk) – [sales@beautifullycovered.com](mailto:sales@beautifullycovered.com) – 07984 154 803*

*88 Events – [www.88events.com](http://www.88events.com) – [suzy@88events.com](mailto:suzy@88events.com) – 0141 445 2288*

## FLORISTS

*Garlands – [www.garlandsflorist.co.uk](http://www.garlandsflorist.co.uk) – [sales@garlandsflorist.co.uk](mailto:sales@garlandsflorist.co.uk) – 0131 556 6111*

*Planet Flowers – [www.planetflowers.co.uk](http://www.planetflowers.co.uk) – [hello@planetflowers.co.uk](mailto:hello@planetflowers.co.uk) – 0131 539 7781*

*Narcissus – [info@narcissusflowers.co.uk](mailto:info@narcissusflowers.co.uk) – 0131 478 7447*

## PHOTOGRAPHERS

*Craig & Eva Sanders Photography – [www.craigevasanders.co.uk](http://www.craigevasanders.co.uk) – [craigsanders1@yahoo.co.uk](mailto:craigsanders1@yahoo.co.uk) – 01563 525 443*

*Blue Sky Photography – [www.blueskyphotography.co.uk](http://www.blueskyphotography.co.uk) – [hello@blueskyphotography.co.uk](mailto:hello@blueskyphotography.co.uk) – 0131 447 1100*

*Elemental Photography – [www.elementalweddings.co.uk](http://www.elementalweddings.co.uk) – [info@elementalphoto.co.uk](mailto:info@elementalphoto.co.uk) – 07833 454 465*





THE BALMORAL  
EDINBURGH

A ROCCO FORTE HOTEL

The Balmoral 1 Princes Street Edinburgh EH2 2EQ Scotland Tel: +44 131 556 2414 Fax: +44 131 557 3747  
Email: [weddings.balmoral@roccofortehotels.com](mailto:weddings.balmoral@roccofortehotels.com) Website: [www.roccofortehotels.com](http://www.roccofortehotels.com)