

Your Wedding

AT THE BALMORAL







A moment in time



In iconic surroundings







To have and to hold

Saying I do







Surrounded by loved ones







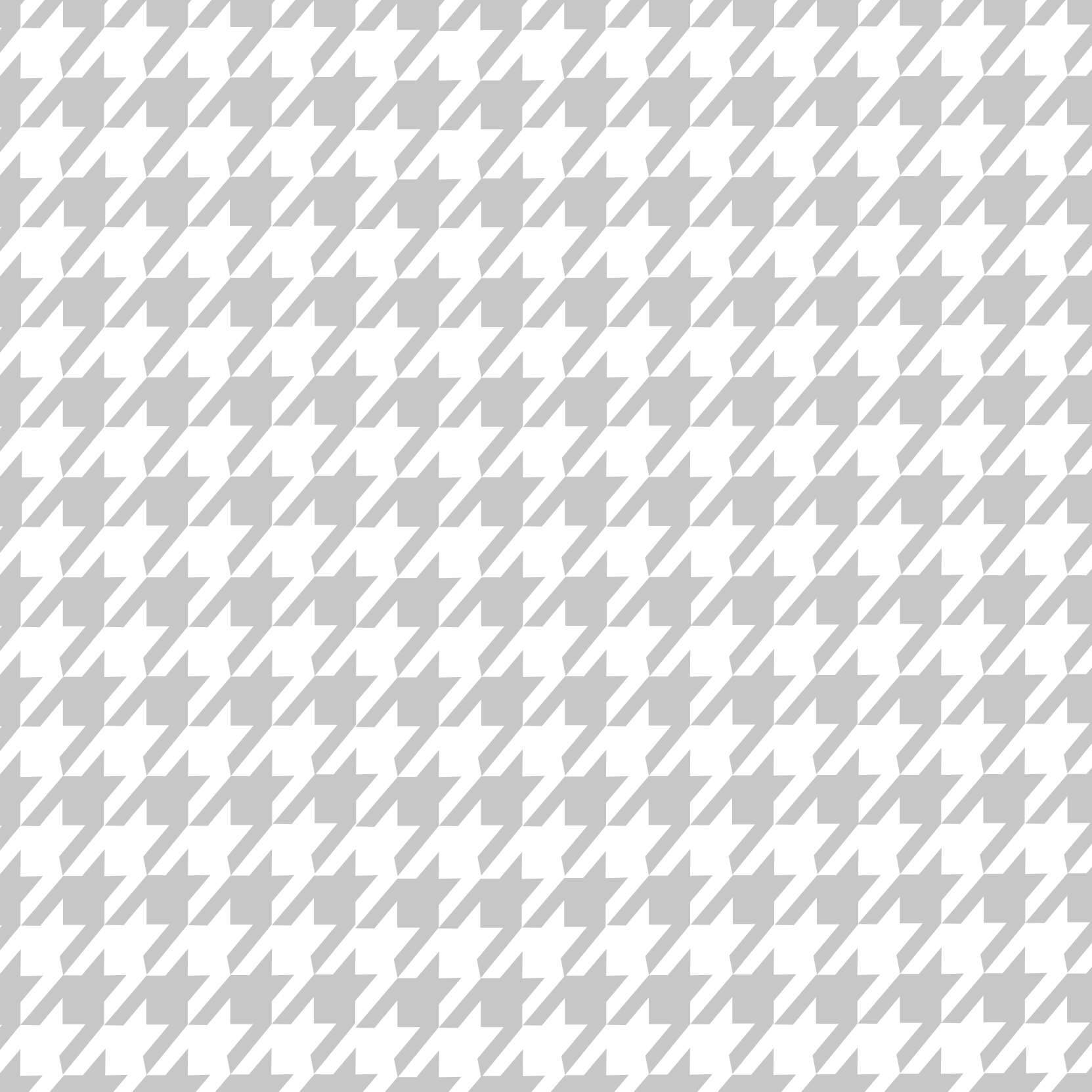


While we take care of everything

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)

-

Half bottle of selected 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 Deluxe 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 120 GUESTS
HOLYROOD SUITE WITH A MINIMUM OF 80 GUESTS
OUR SECOND FLOOR CASTLE VIEW SUITES WITH A MINIMUM OF 50 GUESTS

2022	2023
£125	£140

The Balmoral

Red carpet arrival
-
Professional toastmaster
-
Three course meal with tea, coffee and petit fours
-
Two glasses of selected wine per guest with dinner
-
Cake stand (*round or square*) and knife
-
Individual menus, place cards, table names or numbers and seating plan
-
White Chiavari chairs
-
Elegant silver candelabras for table centres
-
Complimentary suite hire for drinks reception and wedding breakfast
(*minimum numbers apply*)
-
PA system with hand held microphone for your speeches
(*Holyrood and Sir Walter Scott Suite*)
-
Dedicated wedding planner
-
Menu tasting for the wedding couple
-
Overnight accommodation in a grand suite
with Champagne breakfast for the bride and groom
-
Special accommodation rates for wedding guests (*subject to availability*)

SIR WALTER SCOTT SUITE WITH A MINIMUM OF 120 GUESTS

HOLYROOD SUITE WITH A MINIMUM OF 80 GUESTS

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

*THE BALMORAL PACKAGE IS AVAILABLE ON SUNDAYS-THURSDAYS *Excluding July & August*

2022	2023
£85	£100

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 120 GUESTS

HOLYROOD SUITE WITH A MINIMUM OF 80 GUESTS

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

2022	2023
£260	£295

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 120-250 GUESTS £2,500

HOLYROOD SUITE 80-120 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 120-250 GUESTS £3,000

HOLYROOD SUITE 45-120 GUESTS £2,000

OUR EXECUTIVE CHEF, GARY ROBINSON, 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

White onion and Laprig Valley apple soup, Nigella seeds

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, fig and Charentais melon salad,
celeriac slaw, rocket and radish

Upgraded starters - £5.50 supplement per person

Pressed duck confit, apple and pickled blackberry,
spiced bread and pistachio crumble

South Ronaldsay scallops, ratte potato,
radish and spring onion salad, Mara seaweed gribiche

King prawn cocktail, pink grapefruit, caviar, malt bread Melba

Balmoral's own hot or 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, turnip fondant, braised carrot and malt whisky jus

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

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

Grilled sea bass, basil infused grains, charred artichoke, sun dried tomato, Kalamata olives and salsa verde

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

Buckwheat, beluga lentil and quinoa stuffed piquillo pepper, saffron infused fennel, artichoke, tomato and basil

Upgraded Main Courses - £3.00 per person

Slow roasted rump of Tweed Valley beef, Jerusalem artichoke, truffled wild mushrooms, cavalo nero and bay leaf jus

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

Scottish lamb loin, confit belly, garlic infused 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 cheese selection for £3.00 per person

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DIETARY REQUIREMENTS ON REQUEST

Canapé Menu

A SELECTION OF FIVE ITEMS

Beetroot and quinoa cake, whipped goats curd

Cheese & onion palmier

Applewood cheese and truffle gougère

Mini baked potato, corn, spring onion, marjoram

Pea and mint panna cotta, quail egg

Cured and smoked Balmoral salmon, cucumber and caviar

Crayfish, hass avocado, chilli and mango

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
£14.00 per person

Tweed valley mini beef burgers, Virginia cured bacon,
smoked Lamermuir cheese, brioche slider
£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
£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

£19.50 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

Planet Flowers – www.planetflowers.co.uk – hello@planetflowers.co.uk – 0131 539 7781

Narcissus - info@narcissusflowers.co.uk - 0131 478 7447

PHOTOGRAPHERS

Craig & Eva Sanders Photography – www.craigevasanders.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



THE BALMORAL
EDINBURGH

A ROCCO FORTE HOTEL

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