



Ref: Wedd 09

Dear

Thank you for your enquiry. I am delighted that you are considering Dalhousie Castle as a setting for your Wedding in 2009 and as such I have enclosed a Castle brochure and details of our facilities.

Dalhousie Castle is a fascinating venue surrounded by history and a set in a beautiful estate of forest and parkland. Major restoration has transformed this 13th Century Castle into a unique hotel & restaurants, with the Aqueous Spa, offering the luxury of modern day comforts whilst retaining elegant touches of the past.

Dalhousie Castle dates back to the 13th Century and was originally built by the Ramsay's of Dalhousie, a noble Scottish family descended from Simundus de Ramseia, who in about 1140 followed King David I to Scotland from the Huntingdonshire village of Ramsay.

Today Dalhousie is a place to relax. Enjoy one of the Library's extensive collection of books and a drink from the 'secret bar' next to the open fire, dining in the ancient barrel vaulted dungeon on our exceptional cuisine or relaxing in your unique castle bedroom. For the ultimate relaxation, the Aqueous Spa combines relaxing and therapeutic spa treatments with rejuvenating hydro facilities.

Dalhousie Castle provides a truly idyllic setting for a wedding or honeymoon with its stunning location and views over the River Esk, providing beautiful wedding ceremonies specially catered towards your every need. From the moment you arrive, a warm wholehearted Scottish welcome awaits you, to ensure you feel completely relaxed and at home. The friendly atmosphere of the Castle, created by a very special relationship between the staff, management and guests, and the warmth and style of timeless interiors guarantees to make every visit a memorable one.

I very much hope that we have the opportunity of welcoming you to Dalhousie.

Yours sincerely

Michelle Connolly
Wedding Co-ordinator
Direct Line: 01875 822 666
Michelle.connolly@dalhousiecastle.co.uk

Joanne McCartney
Events Manager
Direct Line: 01875 825717
jo.mccartney@dalhousiecastle.co.uk

E-Mail: weddings@dalhousiecastle.co.uk
Website: www.dalhousiecastle.co.uk

**Thank you for contacting Dalhousie Castle regarding our wedding facilities.
We are delighted that you are considering the Castle for your "special day".**

*Dalhousie Castle & Spa, Cockpen Road, Bonnyrigg, Near Edinburgh, EH19 3JB
Tel - 01875 820153 Fax - 01875 823365 www.vonessenhotels.co.uk*



Please find enclosed **Hotel brochure** and **Wedding details**, including:

Room Hire Charges
Drinks Packages
Menu Selector
Evening Buffet Selector

To make your day more **exciting** and **enjoyable** we would like you to note the following:

Honeymoon Suite - De Ramseia

If the number of adult guests attending your 3 course wedding breakfast is **above 20**, the De Ramseia Honeymoon Suite will be **complimentary** for the night of your wedding.
(Subject to availability. If the De Ramseia Themed Room is not available an alternative Honeymoon Themed Room will be booked)

Also, enjoy a **complimentary** Bottle of Champagne delivered to you room.

Pipe Sergeant

The service of the Castle's Pipe Sergeant is **complimentary**. The Pipe Sergeant will be pleased to:

- Pipe the Mother of the Bride to the Chapel
- Pipe Bride to the Chapel
- Pipe both Bride & Groom from the Chapel
- Play when drinks are being served to all wedding guests
- Pipe Bride & Groom to Top Table for Wedding Breakfast

Personalised Wedding Stationery & Cake Base

Dalhousie Castle will also provide personalised "Wedding Breakfast" menu cards, table plan and printed placecards **complimentary**. A round or square cake base and wedding cake knife are also available **complimentary**.

Live Music

Due to the limited space for a band and the layout of the Alexander Room we can only accommodate up to a 4 piece band plus a vocalist.

(Please Note: Due to the Castle's rural location, with livestock on nearby farms, **we regret that we cannot allow fireworks** at the Castle)



Bedroom Availability

At enquiry for your “special day” **we strongly recommend that you also check bedroom availability.** With a number of 20 adult guests or over attending your wedding breakfast, they are entitled to a **10% discount** on the published accommodation rates. (Please see Tariff with Bedroom Terms & Conditions attached)

We regret any promotional rates are not applicable to guests attending a wedding. Please note that our Check-in time is 2.30pm. Whilst we will endeavour to allow earlier access to rooms for wedding guests - we cannot guarantee this.

*Special rates may be available for accommodation bookings on midweek dates in January / February / November, please contact Reservations for further information.

(Dalhousie Castle can not be held responsible should bedrooms not be available on your chosen wedding date)

*Wireless high speed Internet access is now available in all Castle bedrooms.

The Lodge

The 100 year old Lodge, only 2 minutes from the Castle, offers 7 additional bedrooms en-suite with showers, decorated in a relaxed country house style, and a sauna and whirlpool facilities.

Aqueous Spa

Aqueous Spa combines relaxing and therapeutic Spa treatments with invigorating and rejuvenating hydro facilities including a **Hydro Pool, Ottoman, Kneipp Foot Baths, Tropical Rain & Cold Fog shower, Sun Shower, Therapy Treatments, Hairdressing and Tepidarium Conservatory.**

We are delighted to include a **complimentary** 1/2 Hr Hydro Pool session for resident Brides & Grooms (Booking required)

For your special day why not put yourself in the hands of a highly qualified therapist. Our experts will share their expertise with you ensuring that you are completely relaxed, looking and feeling radiant for the most important day of your life. Please ask about our Bride and Groom treatment packages.

(Prices on request) Please contact **Aqueous Spa Appointments for bookings Tel) 01875 822 777**

Pre-Wedding Dinner

Enjoy the unique Barrel Vaulted Dungeon Restaurant for a special dinner the night before your wedding. Entertain up to 22 of your family and friends in the Gated side of the Dungeon. (Semi Private) (Pre-booking required, price on request. For parties of 10 guests and over a reduced Menu i.e. a choice of 3 starters/ 3 main courses / 3 deserts will be offered for your comfort)

The Orangery

A more relaxed alternative to the unique barrel vaulted Dungeon Restaurant; the Orangery overlooks the meandering South Esk River and tranquil scenic parkland. The eclectic style decor makes an enchanting dining experience, complimented by a contemporary Scottish and European menu.



Marquees

Due to the limited number of guests Dalhousie Castle can cater for, Marquees can be arranged for large wedding parties. For more details please contact Joanne McCartney on 01875 825717.

Friday and Saturday Bookings

Due to high demand for weekend weddings we can only accept weddings with numbers greater than 60 guests on Friday and Saturdays.

(Friday and Saturday bookings must include Chapel Ceremony, three course Wedding Breakfast and Evening Reception for 60 guests plus)

Booking Procedure

On initial enquiry we can provisionally hold a date for up to 2 weeks, after which it should be confirmed by deposit and signed terms and conditions.

The deposit required to confirm wedding bookings is £2000.00. The 90% balance of payment for the wedding is due 1 month prior to the event

(Please note £1000.00 of the confirmation deposit is non-refundable. The remainder of the deposit is refundable should the date be resold for a similar size wedding)

*For wedding of 20 or less the deposit required to confirm the wedding booking is £500.00.

We are delighted to say we are Licensed for Civil Partnership ceremonies.

Storage of Wedding Items

We are happy to assist with the storage of items at the time of your wedding. A Storage sheet must be completed and returned 2 weeks prior to your wedding date, detailing any items that you would like us to store.

*(We only accept delivery of wedding items 3 days before the wedding.)

All items must be collected on departure, any items left after this time will be discarded. Please note you are legally obliged to keep your Wedding License and we are unable to hold this for you.

Dalhousie Castle Falconry

On your special day why not add that touch of authenticity and enjoy the history and excitement of the most ancient of sports - Falconry. There are selections of packages available, which can be organized at a time to suit.

Make your Wedding Truly Unique with your Wedding Rings delivered by one of our beautiful Owls, or greet your guests with an Eagle on arrival. You can also entertain your guests with a stunning Falconry Display!

Please Note: Ring deliveries can not be performed during Civil Ceremonies. Alternatives are available

For all further enquiries please contact Dalhousie Castle Falconry on 01875 825 728.

Email: info@falconryscotland.co.uk

Wedding Insurance

Your wedding is the most special day of your life. With so many things to think about we know that a number of our guests have found the peace of mind that taking wedding insurance offers a great advantage. The loss of



rings, flights being cancelled, items being damaged and personal illness are just some of the things that can be covered. If you are interested please speak to the Co-ordinator who would be happy to offer advice.

Please Note: Patrons are reminded that they must refrain from smoking in Dalhousie Castle in accordance with Scottish Law. Thank you

***Wedding
Drinks Packages***

Please see our list on the next page for the selection of banqueting wines you may choose for either drinks package to suit your menu and taste.

***Drinks Package 1
£ 29.50 per person***

*Glass of House Brut Sparkling Wine

*Two glasses of House White/Red Wine with the Wedding Breakfast
And Bottles of Still and Sparkling Mineral Water

Glass of House Brut Champagne N.V. with Speeches

***Drinks Package 2
£ 34.50 per person***

*Glass of House Rosé Brut Sparkling Wine / Whisky / Orange Juice
-Or-*

*Glass of Mulled Wine / Whisky / Orange Juice

*Two Glasses of House White/Red Wine with the Wedding Breakfast
And Bottles of Still and Sparkling Mineral Water

Glass of House Brut Champagne N.V. with Speeches

*All table wines on this list have an alcohol content of between 5% and 13.5% by volume
Alternatively you can create your own drinks package with which we would be delighted to assist
(These prices are subject to change, due to any unforeseen changes in supply agreements)*



Corkage

Should you prefer to supply your own Wine/Sparkling Wine or Champagne for your wedding breakfast only you may do so. For the evening reception our policy is that only beverages supplied by the castle from our wine and drinks list are available for sale and consumption.

Our corkage charges are as follows....

- £ 15 per 75cl bottle of still wine
- £20 per 75cl bottle of Sparkling Wine or Champagne

(Bought in Spirits and boxes of wine are not permitted. Deliveries can only be accepted 2 days prior to the Wedding and must be clearly labelled with the Bride & Grooms names and Wedding date)

*Included in this price is the use of our lead crystal glasses, the storage, chilling, breathing and serving of the wine throughout the day. **(Please Note: These corkage charges are non-negotiable)***



Dalhousie Castle Banqueting Wines

Fizz

Laurent Perrier NV Brut

Fresh and easy on the palate with plenty of fruit, good balance and length

Pommery ~ Champagne, France

Clean & refreshing with light citrus & lemon notes

Pierre Mignon ~ Champagne, France

Citrus hints on the nose with a creamy palate & toast biscuit character

Miret ~ Cava, Spain

*Fantastic quality from this small independent winery; clean,
Refreshing citrus style fruit*

White

McGregor ~ Chenin Blanc, South Africa

Crisp crunchy apple fruit, dry & refreshing

Casa Defra ~ Pinot Grigio, Italy

Light & refreshing with subtle citrus tones

Domaine de Pellehaut

Chardonnay/Sauvignon Blanc, France

A delicious, mouthwatering, easy drinking white wine with a crisp zingy finish

Undurraga ~ Sauvignon Blanc, Chile

Softly dry & refreshing with lovely fresh fruit flavours

Libertad ~ Chenin/Chardonna, Argentina

A nose of peaches and pears with vibrant fruit flavors

Red

McGregor ~ Pinotage Ruby Cabernet, South Africa

Ripe dark berry fruit explodes onto the palate & follows

Through to a smooth savoury finish

Casa Defra ~ Merlot, Italy

Soft, ripe, plum fruit. Supple & fleshy on the palate with

Hints of spice & fruit cake

Domaine de Pellehaut ~ Cabernet/Merlot, France

Juicy easy drinking red with a nice succulent finish

Undurraga ~ Merlot, Chile

Soft berry fruit with a well balanced fruity centre

Libertad Malbec/Shiraz, Argentina

Ripe, juicy red with smooth tannins and bags of fruit

Rose

Domaine de Pellehaut ~ Cabernet/Merlot, France

Rose pink colour with sunny fruit flavours, softly dry &

Refreshing

Casa Defra ~ Pinot Grigio Rose, Italy

Just off dry & packed with strawberry & damson fruit

Flavours



Canapés

Chefs Selection of handmade Canapés served includes:

£6.95
per person

Melon and Parma Ham

Smoked Salmon Roulades

Blue Cheese on Pumpernickel Bread

Devils on Horseback

Haggis Cups

Smoked Trout with Lime on Brown Toast

Cherry Tomatoes Mimosa

Goats Cheese and Potato Croquette

Curried Prawn and Tomato Vol-au-Vent

Pizza Swirls

Char grilled Chicken and Balsamic Vinegar Sandwich

A choice of 3 of the above can be chosen

(we would be delighted to provide a wider selection on request)

Special occasions selection:

£12.00
Per person

Oysters in tempura batter on wasabi paste

Smoked Salmon and Caviar on Blinis

Roast Beef on Yorkshire Pudding with Horseradish

Egg and Bacon on Toasted Brioche

Local Strawberries
(May - September)

£ on request

All prices are inclusive of VAT and valid until 31st December 2009.

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Banqueting Menu Selector - 2009

The following banqueting menu suggestions are intended as a guide. We hope that you like the selection specially chosen by our Head Chef

Menu 1.

French Onion Soup

~~~~~  
*Chicken with Pancetta and Sage,  
Seasonal Vegetables and Potatoes*

~~~~~  
Chocolate and Grand Marnier Crème Brulée

Continental Coffee and Dalhousie Mints

£39.50 per person

Menu 2

*Rillettes of Salmon with a Smoked Salmon Rosace
Crème Fraiche and Coriander and Lime Oil*

~~~~~  
*Roast Rib of Beef with a Red Wine Jus  
Seasonal Vegetables and Potatoes*

~~~~~  
Chocolate Tart with Marmalade and Cream

~~~~~  
*Continental Coffee and Dalhousie Mints*

**£41.50 per person**

**All prices are inclusive of VAT and valid until 31st December 2009.**



### **Menu 3**

*Scotch Broth*

*A Wee Haggis Clapshot*

*Rib of Beef with Skirlie Tomato & Whisky Cream Sauce*

*Served with a Selection of Seasonal Vegetables and Potatoes*

*Strathdon Blue Cheese with Oat Cakes*

*Traditional Cranachan (Whipped Cream, Raspberries & Oatmeal) with Shortbread*

*Continental Coffee and Dalhousie Mints*

**£49.50 per person**

### **Menu 4**

*Home Smoked Venison with an Elderflower and Berry jelly  
Herb Salad and Parsley Puree*

*Roast Loin of Veal with a Truffle jus*

*Fondant Potato , Roast Carrots ,Braised Cabbage and Celeriac Puree*

*White Chocolate and Drambuie Mousse  
with Sable Biscuit and Spiced Pineapple*

*Continental Coffee and Dalhousie Mints*

**£54.00 per person**

### **Menu 5**

*Beef Consommé with Poached Quails Eggs and Chives*

*Steamed Lemon Sole with Caviar and Cucumber Sauce*

*Champagne Granité with Berries*

*Fillet of Beef Périgourdine, Duchesse Potatoes, Tossed Vegetables and Fricassée of Wild Mushrooms*

*Poached Strawberries in Red Wine with Vanilla and Rum Pannacotta*

*Continental Coffee and Dalhousie Mints*

**£81.50 per person**

**All prices are inclusive of VAT and valid until 31<sup>st</sup> December 2009.**



**Menu Selector 2009**

**Soups**

|                                         |        |
|-----------------------------------------|--------|
| <i>Scotch Broth</i>                     | £ 5.60 |
| <i>Pea and Ham</i>                      | £5.85  |
| <i>Veloute of White Onion</i>           | £5.60  |
| <i>Cullen Skink</i>                     | £6.50  |
| <i>Butternut Squash and Lemon Thyme</i> | £5.90  |
| <i>Roast Tomato and Smoked Garlic</i>   | £5.60  |
| <i>Mediterranean Fish</i>               | £7.40  |
| <i>Vichysoisse (hot or cold)</i>        | £5.80  |

**Starters**

|                                                                             |        |
|-----------------------------------------------------------------------------|--------|
| <i>1/2 melon with Port Wine and Mango Sorbet</i>                            | £7.50  |
| <i>Warm Asparagus with a Walnut Hollandaise</i>                             | £9.10  |
| <i>Parma Ham with a Roast Fig Tart and Rocket</i>                           | £9.10  |
| <i>Smoked Salmon with a Classic Garnish</i>                                 | £10.40 |
| <i>Warm Confit of Sea Trout with Onion Puree and Pea Salad</i>              | £9.50  |
| <i>Ox-tail Terrine with Beetroot Coulis</i>                                 | £9.85  |
| <i>Foie Gras with an Earl Grey Jelly and Toasted Brioche</i>                | £14.50 |
| <i>Roast Scottish Lobster and Herb Leaf Salad with a Saffron Mayonnaise</i> | £16.25 |

**All prices are inclusive of VAT and valid until 31<sup>st</sup> December 2009.**



### **Fish**

|                                                                                 |         |
|---------------------------------------------------------------------------------|---------|
| <i>Pan-fried Turbot with an Oyster Beurre Blanc and Cucumber Spaghetti</i>      | £31.20  |
| <i>Grilled Sea Bass Sauce Vierge</i>                                            | £28.10  |
| <i>Lobster Thermidor</i>                                                        | £ p.o.a |
| <i>Steamed Salmon with Watercress Sauce</i>                                     | £26.00  |
| <i>Char Grilled Loin of Tuna on a bed of Roast Peppers and a Balsamic Glaze</i> | £27.50  |

### **Vegetarian**

|                                                                |   |
|----------------------------------------------------------------|---|
| <i>Herb Tagliatelle with Grilled Asparagus and Aubergine</i>   | * |
| <i>Roast Tomato and Basil Risotto with Rocket and Parmesan</i> | * |
| <i>Vegetable Coulibillac with a Dill Butter Sauce</i>          | * |
| <i>Goats Cheese and Potato Croquette with Ratatouille</i>      | * |
| <i>Butternut Squash Tortellini with Baby Spinach</i>           | * |

\* Main course price applies

### **Main Courses**

|                                                                          |        |
|--------------------------------------------------------------------------|--------|
| <i>Breast of Chicken stuffed with Haggis and a Whisky Cream Sauce</i>    | £25.00 |
| <i>Corn fed Chicken with a Wild Mushroom Sauce</i>                       | £26.40 |
| <i>Guinea Fowl stuffed with a Spinach and Apricot Mousse</i>             | £27.00 |
| <i>Roast Rib of Beef with Yorkshire Pudding and Gravy</i>                | £26.50 |
| <i>Roast Striloin of Beef Sauce Bercy</i>                                | £28.95 |
| <i>Fillet of Angus Beef Sauce Perigourdine</i>                           | £35.40 |
| <i>Saddle of Lamb Stuffed with Hazelnuts, Raisins and Thyme</i>          | £29.10 |
| <i>Leg of Lamb with Garlic and Rosemary</i>                              | £28.50 |
| <i>Loin of Pork with Black Pudding ,Apple Compote and Calvados Sauce</i> | £28.50 |
| <i>Breast of Greshingham Duck with a Mulled Wine Glaze</i>               | £31.00 |
| <i>Loin of Venison on Red Cabbage with a Juniper Jus</i>                 | £33.50 |
| <i>Roast Loin of Wild Boar with Prunes and an Armagnac Sauce</i>         | £32.30 |



All our main courses are served with a panaché of vegetables and new potatoes, however if you would like to choose something different, please see our selection below:

### **Vegetables**

French Fine Beans wrapped in Bacon  
Carrots with Chopped Parsley and Lemon Butter  
Cauliflower or Broccoli Polonaise  
Baby Corn Sautéed with Chilli Peppers  
Creamed Savoy Cabbage with Chorizo Sausage  
Honey Glazed Parsnips

Please choose any three of the above.  
£3.50 supplement per person

### **Potatoes**

Roasted Château Potatoes  
Sarladaise Potatoes (Sautéed with onions and finished with white wine)  
Mousseline or Mashed Potatoes  
Fondant Potatoes  
Dauphinoise Potatoes  
Sautéed New Potatoes with Smoked Bacon

Please choose any one of the above  
£3.50 supplement per person

The menu selector is applicable for private dining in our Banqueting Rooms / private hire of the Gateside of the Dungeon Restaurant and we **highly recommend a carefully chosen set menu**. However, should you prefer a choice menu, please take into account the following charges:

- \* Choice of two starters: an additional charge of £3.00 per person.
- \* Choice of two main courses: an additional charge of £5.00 per person.
- \* Choice of two desserts: an additional charge of £3.00 per person.

The total price of your selected menu will be based on the most expensive items plus the supplementary charges above.  
(Children's half portions of the adult menu are charged at half the price of the adult menu plus £5.00 supplement)

### **Desserts**

|                                                                                           |       |
|-------------------------------------------------------------------------------------------|-------|
| Whisky syllabub                                                                           | £8.10 |
| Cheesecake (Flavour of your Choice) garnished to suit                                     | £8.10 |
| Crème Caramel with a Tuille and Strawberry Compote                                        | £8.10 |
| Steamed Chocolate Pudding with Pistachio Ice-cream                                        | £8.60 |
| Poached Pear in Spiced Wine with a Banana and Poppyseed Muffin                            | £8.60 |
| Brandy Snap Cigar filled with Cream and Citrus Fruit served with a Passionfruit Ice-cream | £8.60 |
| Duo of Chocolate Mousse with Shortbread and Berries                                       | £8.60 |
| Strawberry Mille-feuille with Crème Anglaise                                              | £8.10 |
| Hazelnut Pavlova filled with Bakers Cream and Blueberries with a White Chocolate Sauce    | £8.60 |

### **Cheese Plate (Individual)**

Selection of Farmhouse Speciality Cheeses £9.35

### **Wedding Cake**

Should you wish to serve your wedding cake as a sweet course - a service charge of £4.00 per person applies, including garnish.

Continental Blend Coffee or Indian Blend Tea and Dalhousie Mints are included with our compliments in the overall Menu charge.

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**Finger Buffet Selector**

|                                                                                             |       |
|---------------------------------------------------------------------------------------------|-------|
| <i>Selection of Closed Sandwiches</i>                                                       | £2.65 |
| <i>Danish Open Sandwiches</i>                                                               | £2.95 |
| <i>Mini Sausage Rolls</i>                                                                   | £2.60 |
| <i>Cocktail Quiches</i>                                                                     | £2.70 |
| <i>Mini Beef Burgers</i>                                                                    | £3.05 |
| <i>Buffet Pork Pies</i>                                                                     | £3.60 |
| <i>Selection of Tortilla Wraps with Chutney</i>                                             | £3.10 |
| <i>Spicy Potato Wedges with a Garlic Mayonnaise</i>                                         | £2.70 |
| <i>Lamb Brochette with a Warm Tomato and Olive Dip</i>                                      | £3.80 |
| <i>Chicken Kebab marinated in Lime and Coriander with Guacamole and Crème Fraîche Sauce</i> | £3.80 |
| <i>Breaded Tiger Prawns with Soya Sauce</i>                                                 | £4.30 |
| <i>Crudities with a Selection of Dips</i>                                                   | £3.60 |
| <i>Thai Crab Cakes with a Sweet Thai Chilli Sauce</i>                                       | £4.30 |
| <i>Chinese Dim-Sum</i>                                                                      | £4.45 |
| <i>Tea / Coffee</i>                                                                         | £2.65 |

*Prices are given per portion.*

*There are 2 items per portion with the exception of sandwiches, which are 4 per portion*

*All buffet items are catered for in multiples of 10 portions*

|                                          |       |
|------------------------------------------|-------|
| <i>Bacon Rolls</i>                       | £4.50 |
| <i>Stovies with Crusty Bread</i>         | £5.40 |
| <i>Haggis Clapshot with Crusty Bread</i> | £5.40 |

*\*Vegetarian options are available*

*Prices are per person*

**All prices are inclusive of VAT and valid until 31st December 2009.**

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### ***Children's Menu Selector***

#### ***Starters***

*Tomato Soup*

*Melon with Berries*

#### ***Main Courses***

*Pizza and Chips*

*Burger or Veggie Burger in a Bun with Chips*

*Fish Fingers or Cakes with Chips*

*Chicken Goujons with Chips*

#### ***Sweets***

*Jelly and Ice Cream*

*Fruit Salad*

***£15.00***

*(Starter, main course and sweet)*

*Please Note:*

*A half portion of the adult meal is also available at half the selected adult menu price.*

All prices are inclusive of VAT and valid until 31st December 2009

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Tel - 01875 820153 Fax - 01875 823365 [www.vonessenhotels.co.uk](http://www.vonessenhotels.co.uk)*



**Suggested Supplier List**

*Our previous wedding guests have recommended the following suppliers. Please contact them directly, however, if we can offer any further assistance please do not hesitate to call the Wedding Co-ordinator.*

**Organist/Pianist:**

**Mr and Mrs Hendry**  
Tel ~ 0131 663 1785  
Fax ~ 0131 660 9671  
Email ~ [wdhendry@weddingorganist.com](mailto:wdhendry@weddingorganist.com)  
[fhendry@tiscali.co.uk](mailto:fhendry@tiscali.co.uk)  
Mobile ~ 07753302932

**Taxis**

**D & D Private Hire**  
Tel: 01875 820 477                      Mobile: 07703 131 666  
Email [dd@privatehirecars.freemove.co.uk](mailto:dd@privatehirecars.freemove.co.uk)  
[www.privatehirecars-midlothian.co.uk](http://www.privatehirecars-midlothian.co.uk)

**Cakes:**

**Too Good to Eat**  
Tel 0131 663 2756  
Email: [info@toogoodtoeat.co.uk](mailto:info@toogoodtoeat.co.uk)  
[www.toogoodtoeat.co.uk](http://www.toogoodtoeat.co.uk)

**Hairdresser:**

**Tracy Montgomery**  
Beautyworks, 11 East Norton Place, Edinburgh, EH7 5DR  
Mobile: 07791 342 360  
Email: [beautyworksscotland@msn.com](mailto:beautyworksscotland@msn.com)  
[www.beautyworksscotland.co.uk](http://www.beautyworksscotland.co.uk)

**Photography:**

**David Ho**  
ATLANTA PHOTOGRAPHY  
Telephone number: 07735506782  
Website : [www.atlantaphotography.co.uk](http://www.atlantaphotography.co.uk)

**David Kingston**  
[askus@studio-16.co.uk](mailto:askus@studio-16.co.uk)  
Studio 16 Photography  
Tel : 0131 552 2172  
[www.studio-16.co.uk](http://www.studio-16.co.uk)

**Graeme Brown M.M.Inst.V.**  
Graeme Brown Photography & Video  
Tel: 01577 865000  
[studio@graembrown.co.uk](mailto:studio@graembrown.co.uk)  
[www.graembrownphotography.com](http://www.graembrownphotography.com)



**Flowers:**

*Margaret Conlan*  
*Bryans Farm Flower Shop*  
*Tel: 0131 660 5079*  
[www.bryansfarmflorist.co.uk](http://www.bryansfarmflorist.co.uk)  
*Email: [bryansfarm@aol.com](mailto:bryansfarm@aol.com)*

Flowers by Lamb  
Tel: 0131 663 5656  
fax: 0131 663 3305  
[www.flowersbylamb.com](http://www.flowersbylamb.com)  
email: [info@flowersbylamb.com](mailto:info@flowersbylamb.com)

*Shân Monteith-Mann*  
*Spiral Floristry and Styling*  
[www.spiralflowers.co.uk](http://www.spiralflowers.co.uk)  
*Tel 07780 656 550*  
*Email [shan@spiralflowers.co.uk](mailto:shan@spiralflowers.co.uk)*

**Piper:**

*Pipe Sergeant Andrew Sharp*  
*Tel: 0131 663 5294*

**Registry office:**

*Dalkeith Registry Office*  
*Tel: 0131 271 3281 / 3282*  
*(Civil ceremonies must be pre arranged with the registry office)*

**Ministers:** *(This information is not for commercial purposes by order of Church of Scotland)*

*Rev Geoffrey Underwood / Rev Florence Underwood*  
*Tel: 01368 850 629*



**Activities:**

*Melville 9 Hole Golf Course and Range (Equipment Hire available)*  
Tel: 0131 663 8038 (Golf Range, Shop and Tuition)  
Tel: 0131 654 0224 (Tee Times booking)  
Email: [mail@melvillegolf.co.uk](mailto:mail@melvillegolf.co.uk)  
[www.melvillegolf.co.uk](http://www.melvillegolf.co.uk)

*Mavis Hall Park - Activity Centre*  
Tel: 01875 833 733  
Fax: 01875 833 734  
Email: [info@mavishallpark.co.uk](mailto:info@mavishallpark.co.uk)  
[www.mavishallpark.co.uk](http://www.mavishallpark.co.uk)

**Entertainment**

*Mr Hector McKenzie*  
*Bon Accord Ceilidh Band & Disco* [www.bonaccordceilidhband.co.uk](http://www.bonaccordceilidhband.co.uk)  
Email: [hector@bonaccordceilidhband.co.uk](mailto:hector@bonaccordceilidhband.co.uk)  
Tel: 01968 677 460 Mob: 0777 5677706  
**Please note: The Alexander Room is only suitable for up to a four-piece band and vocalist.**

**Wedding Consultancy:**

*Here at Dalhousie Castle we have a Wedding Co-ordinator who will meet with you and work with you to make all the arrangements pertaining to the Castle for your special day. However some of our couples decide that they wish to use the professional services of a wedding consultant. We can recommend wedding consultants who have worked with us for more than a decade and offer a professional and personal hand held service arranging as much or as little of your wedding arrangements on a one to one basis. They will take care of all the administrative details on your behalf and guide you with trusted and reliable suppliers to support you on your special day. This service can take the stress out of the planning, enabling you to host your wedding in the sure knowledge that every detail has been taken care of. This can be of particular use to those who live abroad and for whom visits to the area are more difficult. If you would like further details on this please contact our Wedding Co-ordinator at Dalhousie Castle and Spa.*



**Bed & Breakfast, Guest Houses and Self-Catering  
Suppliers List**  
(\* Star Ratings as per Scottish Tourist Board)

| <b>Accommodation</b>                                                                        | <b>Rooms</b>                                                                                                             | <b>Rates</b>                                                                                                | <b>Additional Info</b>                                                                                                 | <b>Contact Details</b>                                                                                                                                                                                                                                                                |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <i>Ivory House<br/>14 Vogrie Road<br/>Gorebridge<br/>Midlothian<br/>EH23 4HH</i>            | <i>1 x Four Poster,<br/>3 x Double<br/>Rooms,<br/>1xDouble/Twin<br/>Room<br/>1 coach hs suite</i>                        | <i>From £41 per person,<br/>per night, Inclusive of<br/>full Scottish breakfast</i>                         | <i>Only 2 miles from Castle<br/>With free parking.</i>                                                                 | <i>Mrs Barbara Maton<br/><a href="http://www.ivory-house.co.uk">www.ivory-house.co.uk</a><br/>Tel. 01875 820 755<br/>Rating: **** STB<br/>4 Star Guest House</i>                                                                                                                      |
| <i>Aaron Glen<br/>7 Nivensknowe Rd.<br/>Loanhead<br/>Midlothian<br/>EH20 9AU</i>            | <i>1 twin<br/>1 db<br/>2 triple<br/>1 family</i>                                                                         | <i>From £35.00 Bed and<br/>breakfast per person,<br/>per night, Inclusive of<br/>full Scottish breakfas</i> | <i>7 Miles from Castle 10<br/>minuteTransport to and from<br/>the Hotel can be arranged,<br/>with free car parking</i> | <i>Carolyn Davidson<br/>Tel 0131 440 1293<br/><a href="http://www.aaronglen.com">www.aaronglen.com</a><br/>Rating *** STB<br/><a href="http://www.agapartments.com">www.agapartments.com</a><br/>email <a href="mailto:carolyn@aaronglen.com">carolyn@aaronglen.com</a></i>           |
| <i>Gorton House<br/>Lasswade<br/>Midlothian<br/>EH18 1EH</i>                                | <i>3 Chalets in<br/>Gorton<br/>orchard (sleep<br/>2/4)<br/>Also larger house<br/>for bigger family<br/>groups (6/18)</i> | <i>From £20.00 per<br/>person per night<br/>Self Catering</i>                                               | <i>3 miles away from Dalhousie<br/>Castle<br/>Transport to and from the<br/>Castle can be arranged.</i>                | <i>Joanna Young<br/><a href="http://www.gorton.plus.com">www.gorton.plus.com</a><br/>Tel. 0131 440 4332<br/>Rating: *** STB<br/>3 Star Self Catering</i>                                                                                                                              |
| <i>The<br/>Guesthouse@eskbank<br/>45 Eskbank Road<br/>Eskbank<br/>Dalkeith<br/>EH22 3BH</i> | <i>2 x Family<br/>Rooms<br/>3 x Double<br/>Rooms<br/>1 x Twin Room<br/>1 x Holiday<br/>apartment (max<br/>5/6)</i>       | <i>From £37.00 per<br/>person, per night.<br/>Inclusive of full<br/>Highland breakfast.</i>                 | <i>Only 2.5 miles from Castle</i>                                                                                      | <i>Ewan MacRae<br/><a href="http://www.guesthouse-at-eskbank.co.uk">www.guesthouse-at-eskbank.co.uk</a><br/>email: <a href="mailto:guesthouse.at.eskbank@gmail.com">guesthouse.at.eskbank@gmail.com</a><br/>Tel.0131 663 3291<br/>Rating : **** STB<br/>4 Star Bed &amp;Breakfast</i> |



|                                                                             |                                                       |                                                                                                                                                                                                |                                                               |                                                                                                                                                                                            |
|-----------------------------------------------------------------------------|-------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Dunesk Lodge<br/>Green Lane<br/>Lasswade<br/>Midlothian EH18<br/>1HE</p> | <p>2 x Twin Beds<br/>1 x double (all<br/>ensuite)</p> | <p>October - July<br/>twin room occupancy-<br/>£80<br/>single room<br/>occupancy - £50<br/>August and September<br/>twin room - £90<br/>single room - £55<br/>Full breakfast<br/>included.</p> | <p>Situated 3.5 miles from<br/>Castle, Parking available.</p> | <p>Marjorie Liston<br/><a href="http://www.dunesklodge.co.uk">www.dunesklodge.co.uk</a><br/>0131 660 3231<br/><a href="mailto:m.liston31@btinternet.com">m.liston31@btinternet.com</a></p> |
|-----------------------------------------------------------------------------|-------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

#### **Hire Charges**

(Prices valid from 1st January 2009 to 31st December 2009)

**THE FOLLOWING HIRE CHARGES ARE A GUIDELINE ONLY – FOR CERTAIN DAYS, DATES AND NUMBERS,  
WE MAY BE ABLE TO BE FLEXIBLE WITH THESE RATES**

#### **Weekend Wedding Day\***

|                                                     | <b>1<sup>st</sup> April - 31<sup>st</sup> August 2009</b> | <b>1<sup>st</sup> September - 31<sup>st</sup> March 2009</b> |
|-----------------------------------------------------|-----------------------------------------------------------|--------------------------------------------------------------|
| <b>Friday</b><br>*for weddings of 60 - 100 guests   | £3675.00                                                  | £2890.00                                                     |
| <b>Saturday</b><br>*for weddings of 60 - 100 guests | £4725.00                                                  | £3940.00                                                     |
| <b>Sunday</b><br>*for weddings of 40 - 100 guests   | £3150.00                                                  | £2360.00                                                     |

**Includes:** The Chapel with Castle Piper  
The Ramsay Room  
The Sir Alexander Room

Dining up to 100  
Evening Reception up to 110  
(\*includes the Brechin Room)

#### **Midweek & Smaller Weddings - Monday to Thursday inclusively**

|                                                  |                                                                                   | <b>1<sup>st</sup> April - 31<sup>st</sup> August 2009</b> | <b>1<sup>st</sup> September - 31<sup>st</sup> March 2009</b> |
|--------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------|--------------------------------------------------------------|
| <b>Chapel</b>                                    | Ceremony                                                                          | £525.00                                                   | £395.00                                                      |
| <b>Ramsay Room &amp; Sir<br/>Alexander Suite</b> | Dining up to 100<br>Evening Reception up to 110*<br>(*including the Brechin Room) | £1575.00                                                  | £1315.00                                                     |
| <b>Sir Alexander Suite -<br/>only</b>            | Dining up to 40<br>Evening Reception up to 110*<br>(*including the Brechin Room)  | £1050.00                                                  | £790.00                                                      |
| <b>Ramsay Room - only</b>                        | Dining up to 100                                                                  | £1050.00                                                  | £790.00                                                      |
| <b>Brechin Room</b>                              | Dining up to 18<br>Reception up to 20                                             | £260.00                                                   | £210.00                                                      |



|                                               |                                            |                |                |
|-----------------------------------------------|--------------------------------------------|----------------|----------------|
| <b>Dalwalsey Room</b>                         | <i>Ceremony<br/>Reception for up to 20</i> | <i>£315.00</i> | <i>£240.00</i> |
| <b>Gateside of the<br/>Dungeon Restaurant</b> | <i>Dining up to 22</i>                     | <i>£210.00</i> | <i>£160.00</i> |

***Exclusive Use***  
*Subject to availability.*

|                                |                   |
|--------------------------------|-------------------|
| <i>Friday, Saturday</i>        | <i>£19,950.00</i> |
| <i>Sunday through Thursday</i> | <i>£12,600.00</i> |

*\*Rates include Bed & Breakfast, Room hire & VAT & do not include the Spa & Orangery.*