



Ref: Wedd 10

Dear

Thank you for your enquiry. I am delighted that you are considering Dalhousie Castle as a setting for your Wedding in 2010 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.

Please be aware that the prices listed are for 2010, and can be used as a guideline only for 2011 weddings as rates are subject to change.

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

Yours sincerely

Mhari McKay
Wedding Co-ordinator
Direct Line: 01875 822 666
mhari.mckay@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



We are delighted that you are considering the Castle for your “special day”.

Please find enclosed our **Wedding Brochure**, including:

Room Hire Charges
Drinks Packages
Menu Selector
Canapes
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 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 guests into chapel for the Ceremony
- Pipe the Mother of the Bride to the Chapel
- Pipe Bride to the Chapel
- Pipe both Bride & Groom from the Chapel
- 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 the rates shown below.

Please note that our Check-in time is 2.30pm, up to 5 rooms can be requested for early arrival. Early arrival requests can not be guaranteed.

All prices are bed and full Scottish breakfast, per room per night inclusive of VAT. The rates below are specially discounted for your wedding and can not be used in conjunction with any other special or late availability offers. Specific Bedrooms can be requested but can not be guaranteed.

A deposit equal to 50% of the expected stay total is required 10 weeks before the arrival date with the remaining balance due on checkout. Any Bedrooms not confirmed at 10 weeks will be released.

(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.

2010 Wedding Bedrooms Rates

	Standard Castle Room**	Themed Room	Lodge Room
Jan – Mar			
Weekday (Sunday – Thursday)	£165	£205	£115
Weekend (Friday – Saturday)	£175	£215	£125
April - June			
Weekday (Sunday – Thursday)	£175	£215	£125
Weekend (Friday – Saturday)	£185	£225	£135
July – September			
Weekday (Sunday – Thursday)	£185	£225	£145
Weekend (Friday – Saturday)	£205	£245	£185
October - December			
Weekday (Sunday – Thursday)	£175	£215	£125
Weekend (Friday – Saturday)	£185	£225	£135

**There are a limited number of standard rooms available

****Please note prices valid from 1st January 2010 to 31st December 2010****



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 desserts 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.



Friday and Saturday Bookings

Due to high demand for weekend weddings we can only accept weddings with numbers greater than 80 guests on Friday and Saturdays.

(Friday and Saturday bookings must include Chapel Ceremony, three course Wedding Breakfast and Evening Reception for 80 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 the wedding deposit is for the wedding account only, and does not cover accommodation.**

(**Please note** 25% of the confirmation deposit is non-refundable. The remaining 75% is refundable providing we can re-sell the date 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.

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



Hire Charges

(Prices valid from 1st January 2010 to 31st December 2010)

**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*

Friday	£3250.00
<i>*for weddings of 80 - 100 guests</i>	
Saturday	£3250.00
<i>*for weddings of 80 - 100 guests</i>	
Sunday	£3150.00
<i>*for weddings of 60 - 100 guests</i>	

Includes:	<i>The Chapel with Castle Piper</i>	
	<i>The Ramsay Room</i>	<i>Dining up to 100</i>
	<i>The Sir Alexander Room</i>	<i>Evening Reception up to 110</i>
		<i>(*includes the Brechin Room)</i>

Midweek & Smaller Weddings - Monday to Thursday inclusively

Chapel	<i>Ceremony</i>	£365.00
Ramsay Room & Sir Alexander Suite	<i>Dining up to 100</i> <i>Evening Reception up to 110*</i> <i>(*including the Brechin Room)</i>	£1100.00
Sir Alexander Suite - only	<i>Dining up to 40</i> <i>Evening Reception up to 110*</i> <i>(*including the Brechin Room)</i>	£725.00
Ramsay Room - only	<i>Dining up to 100</i>	£725.00
Brechin Room	<i>Dining up to 18</i> <i>Reception up to 20</i>	£180.00
Dalwolsley Room	<i>Ceremony</i> <i>Reception for up to 20</i>	£220.00
Gateside of the Dungeon Restaurant	<i>Dining up to 22</i>	£145.00

Exclusive Use

Subject to availability. Please contact a member of the events team for details.



**Wedding
Drinks Packages**

Please ask our wedding co-ordinator for the current wine list to select wines for the drinks package to suit your menu and taste.

***Drinks Package 1
£ 31.50 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
£ 36.50 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



Dalhousie Castle Banqueting Wines

Fizz

Mercier NV Brut

Off dry with nice biscuity character

Castillo Perelada Brut Cava

Slightly sweet with fresh apple & lemon

Prosecco Oro Casa Defra

Orchard fruit nose, white peaches or pears

White

McGregor ~ Chenin Blanc, South Africa

Crisp crunchy apple fruit, dry & refreshing

Wandering Bear ~ Chardonnay

Full of pineapple, pears & apple flavours. This Chardonnay is big & bold with touches of lemon & delicious toasted almond flavours to finish

Dalhousie's Own White (Sauvignon Blanc)

Mouth watering citrus and gooseberry fruit flavours, crisp and lively with a fresh finish

Red

McGregor ~ Pinotage Ruby Cabernet, South Africa

Ripe dark berry fruit explodes onto the palate & follows through to a smooth savoury finish

Wandering Bear ~ Merlot

A typical example of a Californian Merlot: ripe, juicy flavours are kept in line by gentle tannins.

Dalhousie's Own Red (Cabernet Sauvignon)

A smooth, supple red, juicy & easy drinking with ripe blackcurrant flavours

Rose

McGregor ~ Pinotage Rose

A vibrant, enticing pink packed with wild strawberry fruit & hints of cassis. Crisp, mouth-wateringly, moreish & finishing with a flourish.

Wandering Bear ~ Zinfandel Rose

Plenty of raspberry & watermelon fruit flavours. Juicy and light, it has a refreshing bright acidity on the finish. A typically blackberry / cherry fruit dominated nose, is matched on the palate by ripe fruit very much to the fore with just enough supporting acidity to create a sound balance, a very approachable wine

Dalhousie's Own Rose (Merlot)

Softly dry with ripe summer fruits & a refreshingly fresh finish



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 beer 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)***



Canapés

Chefs Selection of handmade Canapés served includes:

£6.95
per person

Parma Ham and Melon Foam

Smoked Salmon on Melba Toast

Blue Cheese on Pumpernickel Bread

Pork and Apple Mousse on Warm Crackling

Haggis Croquette

Smoked Trout Mousse Mille Feuille

Sunblush Tomato Bruschetta

Goats Cheese Croquette

Spiced Prawn Mousse with Leek on Toast

Hummus with Coriander and Lime served with Pitta Bread

Roast Beef on Yorkshire Pudding with Horseradish

A choice of 3 of the above can be chosen

Special occasions selection:

£12.00
Per person

Oysters in tempura batter on wasabi paste

Smoked Salmon and Caviar on Blinis

Chicken and Tarragon Roulade with Potato Crisp

Egg and Bacon on Toasted Brioche

Local Strawberries
(May - September)

£ on request

All prices are inclusive of VAT and valid until 31st December 2010.



Banqueting Menu Selector - 2010

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.

Cream of Celeriac Soup with Herb Oil



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



Lemon Sponge with Curd and Raspberry Sorbet

Continental Coffee and Dalhousie Mints

£40.90 per person

Menu 2

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



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



*Baked Chocolate Mousse
with Toasted Bread and Marmalade Ice-Cream*



Continental Coffee and Dalhousie Mints

£41.50 per person

All prices are inclusive of VAT and valid until 31st December 2010.



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

£51.00 per person

Menu 4

Caramelised Cauliflower and Rosemary Soup

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

Rack of Lamb with a Spiced Gingerbread Crust and Lavender Jus

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

Continental Coffee and Dalhousie Mints

£55.00 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 31st December 2010.



Menu Selector 2010

Soups

<i>Scotch Broth</i>	£ 5.75
<i>Cock-a-Leekie</i>	£5.90
<i>Traditional French Onion</i>	£5.75
<i>Seafood Chowder with Lime Oil</i>	£6.50
<i>Roast Carrot and Ginger</i>	£5.75
<i>Wild Mushroom Veloute with Truffle Oil</i>	£6.10
<i>Potato and Saffron Soup with Smoked Salmon & Chives</i>	£6.80
<i>Pea and Mint Soup (hot or cold) with Crème Fraiche</i>	£5.75

Starters

<i>Melon Jelly and Rosace with Bitter Orange Sorbet</i>	£7.75
<i>Warm Salad of Asparagus and Beetroot with Goats Cheese</i>	£9.20
<i>Parma Ham and Fig Pizza with a Rocket and Parmesan Salad</i>	£9.30
<i>Smoked Salmon with a Classic Garnish</i>	£10.50
<i>Sole and Trout Terrine Tomato Gazpacho and Basil Puree</i>	£9.70
<i>Warm Pork Belly with Celeriac Remoulade and Gooseberry Jam</i>	£10.15
<i>Smoked Duck with Foie-Gras with Green Bean Salad</i>	£14.60
<i>Roast Scottish Lobster and Herb Leaf Salad with a Saffron Mayonnaise</i>	£16.50

All prices are inclusive of VAT and valid until 31st December 2010.



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>Smoked garlic Linguini with Vegetable Ragout</i>	*
<i>Risotto of your Choice with a Rocket and Parmesan Salad</i>	*
<i>Vegetable and Bean Stew with potato and herb Dumpling</i>	*
<i>Compote of Leek with Aubergine Caviar and Potato Rosace and Roast Pepper Coulis</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>	£25.50
<i>Corn fed Chicken with a Wild Mushroom Cream Sauce</i>	£26.75
<i>Guinea Fowl stuffed with Spinach and Walnut with Confit Shallot and Jus</i>	£27.50
<i>Roast Rib of Beef with Yorkshire Pudding and Gravy</i>	£27.10
<i>Roast Sirloin of Beef Sauce Bercy</i>	£29.00
<i>Fillet of Angus Beef with Truffle Jus</i>	£36.20
<i>Saddle of Lamb Stuffed with Mint, Honey and Mint Glaze</i>	£30.40
<i>Leg of Lamb Studded with Garlic and Rosemary</i>	£28.50
<i>Loin of Pork with Chorizo, Sage and Cider Sauce</i>	£29.40
<i>Breast of Greshingham Duck with a Bitter Chocolate and Cherry Sauce</i>	£31.50
<i>Loin of Venison on Red Cabbage with a Juniper Jus</i>	£34.00

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.
£4.00 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 £3.30 per person.*
- * Choice of two main courses: an additional charge of £5.40 per person.*
- * Choice of two desserts: an additional charge of £3.30 per person.*

The total price of your selected menu will be based on the most expensive items plus the supplementary charges above.

Desserts

<i>Whisky syllabub</i>	<i>£8.25</i>
<i>Cheesecake (Flavour of your Choice) garnished to suit</i>	<i>£8.25</i>
<i>Crème Caramel with a Tuille and Strawberry Compote</i>	<i>£8.25</i>
<i>Hazelnut Meringue with Roast Plum Compote and Mint Anglaise</i>	<i>£8.75</i>
<i>Poached Pear in Spiced Wine with a Banana and Poppysed Muffin</i>	<i>£8.75</i>
<i>Classic Sherry Trifle</i>	<i>£8.60</i>
<i>Spiced Fruit Jelly, Biscuit Fingers and Sherry Syllabub</i>	<i>£8.75</i>
<i>Chocolate Fondant with berries and Clotted Cream (allow gap as timing is imperative for this dessert)</i>	<i>£8.90</i>
<i>Strawberry Mile Feuille with Crème Anglaise</i>	<i>£8.40</i>
<i>Our Own Sticky Toffee Pudding with Tonka Bean Ice-Cream</i>	<i>£8.40</i>

Cheese Plate (selection of 3)

Selection of Farmhouse Speciality Cheeses *£9.50*

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 Confection are included with our compliments in the overall Menu charge.

Should you have any special requirements that you would like us to quote for please contact a member of the events team.



Finger Buffet Selector

<i>Selection of Closed Sandwiches (tuna mayonnaise, egg, cheese, ham, beef)(4)</i>	£2.90
<i>Danish Open Sandwiches (smoked salmon, roast chicken, isle of mull cheese, BLT, Cucumber)(4)</i>	£3.50
<i>Home Made Sausage Rolls(1)</i>	£3.15
<i>Mozzarella and Onion Marmalade Filo Parcels(1)</i>	£2.95
<i>Mini Beef Burgers in their Sesame Buns(1)</i>	£3.15
<i>Chipolatas with Ketchup and Mustard(3)</i>	£3.05
<i>Selection of Tortilla Wraps(2)</i>	£3.10
<i>Spicy Potato Wedges with Garlic Mayonnaise (5)</i>	£2.95
<i>Lamb Brochette with a Warm Tomato and Olive Dip (2)</i>	£3.80
<i>Chicken Kebab marinated in Lime and Coriander with Guacamole and Crème Fraîche Sauce (2)</i>	£3.80
<i>Butterfly Tiger Prawns with Avocado Dip (2)</i>	£4.45
<i>Home Made Fish Samosa with Spiced Tomato Dip(1)</i>	£4.30
<i>Thai Crab Cakes with a Sweet Thai Chilli Sauce(2)</i>	£4.30
<i>Chinese Dim-Sum(2)</i>	£4.45
<i>Tea / Coffee</i>	£2.80

*Prices are given per portion.
Portion numbers in brackets next to food option*

All buffet items are catered for in multiples of 10 portions

<i>Bacon Rolls</i>	£4.75
<i>Stovies with Crusty Bread</i>	£5.60
<i>Haggis Clapshot with Crusty Bread</i>	£5.60

**Vegetarian options are available*

*Prices are per person
All prices are inclusive of VAT and valid until 31st December 2010.*



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 2010



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
Mobile ~ 07929 708 448
Email ~ wdhendry@weddingorganist.com
fhendry@tiscali.co.uk

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

Cakes:

Too Good to Eat
Tel 0131 663 2756
Email: info@toogoodtoeat.co.uk
www.toogoodtoeat.co.uk

Hairdresser:

Tracy Montgomery
Beautyworks, 11 East Norton Place, Edinburgh, EH7 5DR
Mobile: 07791 342 360
Email: beautyworksscotland@msn.com
www.beautyworksscotland.co.uk

Photography:

David Ho – Atlanta Photography
Mobile: 07828 630 238
Email: david@manhattanstudio.co.uk
Website: www.manhattanstudio.co.uk

David Kingston
askus@studio-16.co.uk
Studio 16 Photography
Tel : 0131 552 2172
www.studio-16.co.uk

Graeme Brown M.M.Inst.V.
Graeme Brown Photography & Video
Tel: 01577 865000
studio@graembrown.co.uk
www.graembrownphotography.com



Flowers:

Margaret Conlan
Bryans Farm Flower Shop
Tel: 0131 663 3058
www.bryansfarmflorist.co.uk
Email: bryansfarm@aol.com

Flowers by Lamb
Tel: 0131 663 5656
fax: 0131 663 3305
www.flowersbylamb.com
email: info@flowersbylamb.com

Gillian Chambers & Michele Donald
Spiral Floristry and Styling
www.spiralflowers.co.uk
Tel 07538 838 438
Email info@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)

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

Rev Ian Bird
Tel: Tel: 01620 826 739
Mobile: 07762 060 126



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

www.melvillegolf.co.uk

Mavis Hall Park - Activity Centre

Tel: 01875 833 733

Fax: 01875 833 734

Email: info@mavishallpark.co.uk

www.mavishallpark.co.uk

Entertainment

Mr Hector McKenzie

Bon Accord Ceilidh Band & Disco www.bonaccordceilidhband.co.uk

Email: 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)

Accommodation	Rooms	Rates	Additional Info	Contact Details
<i>Ivory House 14 Vogrie Road Gorebridge Midlothian EH23 4HH</i>	<i>1 x Four Poster, 2 x Double Rooms, 1xDouble/Twin Room 1x Twin 1 coach hs suite</i>	<i>From £41 per person, per night, Inclusive of full Scottish breakfast</i>	<i>Only 2 miles from Castle With free parking.</i>	<i>Mrs Barbara Maton www.ivory-house.co.uk Tel. 01875 820 755 Rating: **** STB 4 Star Guest House</i>
<i>Aaron Glen 7 Nivensknowe Rd. Loanhead Midlothian EH20 9AU</i>	<i>1 twin 1 db 2 triple 1 family</i>	<i>From £35.00 Bed and breakfast per person, per night, Inclusive of full Scottish breakfas</i>	<i>7 Miles from Castle 10 minuteTransport to and from the Hotel can be arranged, with free car parking</i>	<i>Carolyn Davidson Tel 0131 440 1293 www.aaronglen.com Rating *** STB www.agapartments.com email carolyn@aaronglen.com</i>
<i>Gorton House Lasswade Midlothian EH18 1EH</i>	<i>3 Orchard Cottages in Gorton orchard (sleep 2/4) Also larger house for bigger family groups (6/18)</i>	<i>From £20.00 per person per night Self Catering</i>	<i>3 miles away from Dalhousie Castle Transport to and from the Castle can be arranged.</i>	<i>Joanna Young www.gorton.plus.com Tel. 0131 440 4332 Rating: *** STB 3 Star Self Catering</i>
<i>The Guesthouse@eskbank 45 Eskbank Road Eskbank Dalkeith EH22 3BH</i>	<i>2 x Family Rooms 3 x Double Rooms 1 x Twin Room 1 x Holiday apartment (max 5/6)</i>	<i>From £37.00 per person, per night. Inclusive of full Highland breakfast.</i>	<i>Only 2.5 miles from Castle</i>	<i>Ewan MacRae www.guesthouse-at-eskbank.co.uk email: guesthouse.at.eskbank@gmail.com www.edinburghvacations.co.uk Tel.0131 663 3291 Rating : **** STB 4 Star Bed &Breakfast</i>
<i>Dunesk Lodge Green Lane Lasswade Midlothian EH18 1HE</i>	<i>2 x Twin Beds 1 x double (all ensuite)</i>	<i>October - July twin room occupancy- £80 single room occupancy - £50 August and September twin room - £90 single room - £55 Full breakfast included.</i>	<i>Situated 3.5 miles from Castle, Parking available.</i>	<i>Marjorie Liston www.dunesklodge.co.uk 0131 660 3231 m.liston31@btinternet.com</i>

