



Ref: Wedd 12

Dear

Congratulations on your engagement & thank you for considering Dalhousie Castle as a setting for your Wedding in 2012. I am delighted to enclose 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 2012, and can be used as a guideline only for 2013 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

Events Co-ordinator

Direct Line: 01875 822 666

mhari.mckay@dalhousiecastle.co.uk

E-Mail: weddings@dalhousiecastle.co.uk

Website: www.dalhousiecastle.co.uk



Dalhousie Castle is the most idyllic wedding venue to make your special day absolutely perfect.

No matter if you are planning the day for just the two of you or up to 100 guests, we can host your ceremony, wedding breakfast and evening reception all under one roof in the most majestic surroundings.

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 20 or above, the De Ramseia Honeymoon Suite will be complimentary for the night of your wedding. Also, you will enjoy a complimentary Bottle of Champagne delivered to your room.

(Subject to availability. If the De Ramseia Themed Room is not available an alternative Themed Room will be booked)

Master Of Ceremonies

The service of the Master of Ceremonies is complimentary for all weddings, so you can be confident in the knowledge that you and your guests can simply relax and enjoy your day without a care.

Pipe Sergeant

The service of the Castle's Pipe Sergeant is complimentary when the number of adult guests attending your 3-course wedding breakfast is 20 or above. 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*

Personalised Wedding Stationary & Cake Base

Dalhousie Castle will also provide personalised "Wedding Breakfast" menu cards, table plan and printed place cards complimentary along with all linen, crystal, crockery and personalised Dalhousie cutlery. A round or square silver 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.



Bedrooms & Availability

Within a rich tapestry of arts & culture Dalhousie Castle offers 29 beautiful bedrooms. All of our Rooms are the epitomy of olde worlde charm & comfort with pleasant décor. Within that 29, the hotel also boasts 20 historically themed bedrooms. Each of these is individually designed & elegantly styled to create a room full of unique character. All rooms have ensuite facilities, multi channel TV & Radio & self dial telephone, & razor socket. They are all fitted with irons & ironing board, hairdryers & a welcoming hospitality tray as well as fluffy bathrobes & soft slippers. In addition, all of our rooms have wireless broadband access (charged at daily rate).

It is highly advisable to check bedroom availability when booking your wedding and to book bedrooms as soon as your wedding is confirmed to guarantee bedroom availability and the best available rates which are detailed below. We can provisionally hold a block of bedrooms at your request for 4 week at the rates detailed below, at which point a deposit equal to 50% of the expected stay total is required to confirm each bedroom booking with the remaining balance due on checkout. Any rooms not confirmed with a deposit after this 4 week period will be automatically released. You and your guests are welcome to book out with this 4 week period, however, the rates below are no longer guaranteed, rates do flex subject to availability and these bedrooms would be subject to our normal terms.

<u>Total Number Of Castle Rooms</u>	<u>29</u>
Castle Double & Twin Rooms	9 From £120.00
Themed Double & Twin Rooms	7 From £165.00
Themed Four Poster Rooms	9 From £210.00
Executive Themed Double Rooms	2 From £210.00
Themed Suites	2 From £255.00

All prices are per room per night and inclusive of Full Scottish Breakfast, use of the spa facilities & VAT. Specific bedrooms can be requested but cannot be guaranteed. Please note that our check-in time is 2.30pm, and check out time is 11am on the day of departure. Whilst we shall try to accommodate early arrival requests they cannot be guaranteed.

Disclaimer: Wedding guests staying at Dalhousie Castle & Spa receive special rates at the time of booking. Dalhousie Castle also features on 3rd party websites & room rates may be slightly cheaper, however, these are subject to different terms & no guarantee of a specific room/category can be made. Rates as with all hotels flex subject to availability.

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



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 and Tepidarium Conservatory.

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 & Groom treatment packages, our bridal make-up & nail packages. Please contact the Aqueous Spa for bookings on telephone 01875 822 777, or email spa@dalhousiecastle.co.uk.

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 & friends in the Semi Private Gated Side of the Dungeon. 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. Pre-booking is required, please contact the wedding co-ordinator to make a booking.

The Orangery

A more relaxed alternative to the unique barrel vaulted Dungeon Restaurant; the Orangery overlooks the meandering South Esk River & tranquil scenic parkland. The eclectic style decor makes an enchanting dining experience, complimented by a contemporary Scottish & 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 & Saturdays. Friday & Saturday bookings must include the 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 point it should be confirmed by deposit & signed terms & conditions. The deposit required to confirm wedding bookings is £2000.00. For weddings of 20 or less the deposit required to confirm the wedding booking is £500.00. 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.

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 cannot 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



Function Rooms

The Ceremony

The charming private Chapel and Vestry or the 250 year old Cedar Tree within the castle grounds provide unique locations for the most memorable of wedding ceremonies whether civil, religious or humanist. The terrace doors of the Chapel that lead onto the patio overlook lush Scottish green parkland and the meandering South Esk River.

Arrival Drinks

Enjoy a glass of bubbly in the Sir Alexander suite, Dalwalsey Lounge or outside on the chapel terrace. Sir Alexander suite, includes private use of the Alexander Bar and can accommodate up to 100 guests. Dalwalsey lounge offers a more intimate locale for smaller parties of up to 22 guests.

The Wedding Breakfast

The quality of the cuisine and the grand setting of the Ramsay Room with its stunning mantels, bridal thrones and high windows make a wedding breakfast at the Castle befitting of a King and Queen. The Ramsay Room can accommodate up to 100 guests. That said, it is hard to imagine a more evocative setting than the Dungeon Restaurant, with weapons & armour adorning the thick stone castle walls for parties of 2 to 22. Sir Alexander room can also provide an imposing setting to hold your wedding breakfast for up to 40 guests.

The Evening Reception

Moving back through to Sir Alexander suite for your evening reception, you can revel, with all eyes on you, for your first dance and entertain up to 110 of your guests with live entertainment of your choice. For smaller celebrations, Dalwalsey Lounge is the ideal setting to unwind and enjoy after dinner drinks and good company.

Accommodation

For the perfect end to the perfect day, retire to one of our superb themed four-poster bedrooms with a hearty full Scottish breakfast in our Orangery restaurant the next morning.

Exclusive Use

For the ultimate Scottish castle wedding, Dalhousie Castle can be entirely at your disposal; we can create a setting that is purely magical and as bespoke as you are. Imagine holding your wedding ceremony, civil partnership ceremony or wedding reception in the exclusive splendour of the Castle, where the only guests are those you have specially invited. Quite simply, exclusive use of the Castle means a unique occasion with ultimate privacy and unrivalled flexibility.

Marquee

Entertain up to 200 guests in a Marquee set within our beautiful grounds. Please contact the team for more information on our preferred supplier.

***All Venue Hire Prices On Application,
Please Contact A Member Of Our Dedicated Team To Discuss Your Individual Requirements.***



Wedding Banqueting Wine List

Please find below our events wines. We do also have a more extensive restaurant wine list which is available to you on request.

Champagne

De Castellane Brut NV - £47.00

Pale gold in colour, De Castellane's Brut 'Croix Rouge' exhibits fine and generous bubbles. The bouquet, which contains fragrances of white flowers, fresh fruit compote and brioche, gives the wine elegance and finesse. On the palate, the aromas evoke hints of vanilla, white-fleshed fruits and gingerbread.

Sparkling

Conti Neri Bis Bis Frizzante Rose - £28.00

A light, crisp sparkling wine, with subtle hints of strawberry. A great easy drinking, summer fizz.

Jeio Prosecco Valdobbiadene - £32.00

This non-vintage wine is in many ways quintessential Prosecco: Brilliant straw yellow and an extremely fine, vivacious mousse. Full of lively, crisp apple and sherry fruit. Very good.

Still Wines - £18.50

Cote a Cote Blanc

Bright fresh and fruity with peach, pear and passionfruit flavours as well as delicate vanilla hints on the thirst quenching palate

Cote a Cote Rouge

A Classic Southern French red, soft, gentle with plum and blackberry fruit smooth tannins and a long fresh finish

Terre Forti Sangiovese Rose

This deep red rose has a floral, fruity aroma with hints of cherry, this refreshing wine has bright summer fruit flavours bursting with wild berries

Terre Forti Trebbiano/Chardonnay

Light and fresh with aromatic apple and peach, this dry fresh wine has an easy drinking style with plenty of citrus and apple flavours

Terre Forti Sangiovese

Classic Sangiovese character crisp cherry and raspberry with ripe tannins and refreshing acidity

Wandering Bear Chardonnay

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

Wandering Bear Merlot

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

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

*All table wines on this list have an alcohol content of between 5% and 13.5% by volume
(These wines & prices are subject to change)*



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*
- *£30 per 75cl bottle of Champagne*

Bought in spirits & 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 & 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 that these corkage charges are non-negotiable



Canapés

Chefs Selection of handmade Canapés served includes:

£7.40
per person

Foie Gras & Chicken Mousse

Smoked Salmon With Parsley & Caper Butter

Devils On Horseback

Roast Beef & Caramelised Onion

Sole Mousse With A Tomato & Basil Concasse

Red Pepper & Crème Fraiche Mousse

Stilton & Walnut On Rye

Goats Cheese Croquette

Haggis Ball In Oatmeal

A choice of 3 of the above can be chosen for the whole party

Special occasions selection:

£13.00
per person

Smoked Duck On Brioche With Pickled Walnuts

Smoked Pancetta & Lentil Broth With Poached Oyster

Caviar & Cucumber With Beetroot Jelly

Poached Quails Eggs With Ratatouille & Black Olives In A Savoury Tartlette

Warm Quail Mousse With Fried Egg

Local Strawberries

(May - September)

£ on request

All prices are inclusive of VAT and valid until 31st December 2012.



Banqueting Menu Selector - 2012

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

Butternut Squash & Thyme Velouté

*Chicken Supreme With A White Wine & Tarragon Jus
Fondant Potato & Panache Of Vegetables*

*Toffee Cheesecake
With A Chocolate Biscuit Base*

Continental Coffee & Dalhousie Confection

£43.85 per person

Menu 2

*Pork Belly Terrine With Melba Toast
Cauliflower Picallilly*

*Leg Of Lamb With Mint Sauce
Roast Potatoes & Root Vegetables*

*Mille Feuille Of White & Dark Chocolate Mousse
With A Burnt Orange Sauce*

Continental Coffee & Dalhousie Confection

£46.00 per person



Menu 3

Scotch Broth

A Wee Haggis Clapshot

*Rib of Beef With Skirlie Tomato & Whisky Cream Sauce
Served With A Selection Of Seasonal Vegetables & New Potatoes*

Strathdon Blue Cheese With Oat Cakes

Traditional Cranachan (Whipped Cream, Raspberries & Oatmeal) With Shortbread

Continental Coffee & Dalhousie Confection

£54.50 per person

Menu 4

Wild Mushroom Velouté With Truffle Oil

Smoked Salmon With Horse Radish Foam & Herb Salad

*Breast Of Duck With A Bitter Chocolate & Cherry Sauce
Rosti Potato, Fine Beans, Roast Parsnip & Glazed Carrots*

Raspberry Tart With An Orange Flower Gratin

Continental Coffee & Dalhousie Confection

£61.00 per person



Menu 5

Beef Consommé With Poached Quails Eggs & Chives



Steamed Lemon Sole With Caviar & Cucumber Sauce



Champagne Granité With Berries



Fillet of Beef Périgourdine, Duchesse Potatoes, Tossed Vegetables & Fricassée Of Wild Mushrooms



Poached Strawberries In Red Wine With Vanilla & Rum Pannacotta



Continental Coffee & Dalhousie Confection

£85.00 per person

All prices are inclusive of VAT and valid until 31st December 2012.



Menu Selector 2012

Soups

<i>Roast Tomato & Basil Oil</i>	£6.20
<i>Traditional Pea & Ham Soup</i>	£6.20
<i>Carrot & Cumin Soup</i>	£6.20
<i>Cream Of Celeriac With A Hint Of Truffle & Chopped Chives</i>	£6.20
<i>Cullen Skink</i>	£6.20
<i>Lobster Bisque Flavoured With Brandy, With Cream & Croutons</i>	£6.20

Starters

<i>Roast Red Pepper Terrine With A Cucumber Salsa & Parmesan Foam</i>	£8.20
<i>Chicken Liver Pate With Brioche & Red Onion Compote</i>	£8.60
<i>Warm Asparagus & Parma Ham With Truffle Hollandaise</i>	£9.95
<i>Smoked Salmon With Macedoine Of Vegetables & Sevruga Caviar</i>	£11.40
<i>'Prawn Cocktail', Tiger & Greenland Prawns With Homemade Ketchup & Baby Gem Velouté</i>	£10.95
<i>Warm Spinach & Ricotta Tart With Toasted Pine Nuts & Caramelised Onion Puree</i>	£8.45



Fish

<i>Warm Lobster Done To Your Taste</i>	<i>£P.O.A</i>
<i>Pan Fried Sea Trout With Almonds</i>	<i>£28.20</i>
<i>Roast Salmon With Beetroot Sauce & Dill Butter</i>	<i>£28.75</i>
<i>Pan Fried Turbot With A Saffron Butter Sauce</i>	<i>£32.50</i>
<i>Fillet Of Dover Sole Meunière</i>	<i>£31.95</i>

Vegetarian

<i>Vegetable Curry With Jasmine Rice</i>	<i>*</i>
<i>Spinach, Walnut & Stilton Pithivier On A Leek Compote</i>	<i>*</i>
<i>Roast Vegetable Torte With Caramelised Onion, Served With A Little Side Salad</i>	<i>*</i>
<i>Truffle Risotto & Wild Mushrooms With Rocket & Pesto & Parmesan Biscuit</i>	<i>*</i>

** Main course price applies*

Main Courses

<i>Breast Of Chicken Stuffed With Haggis & A Whisky Cream Sauce</i>	<i>£26.50</i>
<i>Corn Fed Chicken Supreme With Tarragon & Onion Jus</i>	<i>£27.95</i>
<i>Loin Of Pork With A Prune Stuffing & Armagnac Sauce</i>	<i>£29.70</i>
<i>Roast Rib Of Scottish Beef With Roast Shallots & Rich Roast Jus</i>	<i>£29.50</i>
<i>Fillet Of Scottish Beef Sauce Perigourdine (Foie Gras & Madeira Jus With Truffle)</i>	<i>£41.50</i>
<i>Rolled Saddle Of Lamb With Smoked Garlic & Rosemary Gravy</i>	<i>£29.75</i>
<i>Loin Of Venison With A Sloe Gin Sauce</i>	<i>£32.50</i>
<i>Saddle Of Wild Boar With A Raspberry Gastric Sauce</i>	<i>£33.50</i>
<i>Breast Of Gressingham Duck With A Ginger & Plum Sauce</i>	<i>£33.80</i>

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



Vegetables

French Fine Beans wrapped in Bacon
Honey Glazed Parsnips
Roast Root Vegetables
Slow Cooked Red Cabbage
Baialdi Of Vegetables
Broccoli Polonaise

Please choose any three of the above.
£5.20 supplement per person

Potatoes

Duck Fat Roast Potatoes
Sarladaise Potatoes (Sautéed with onions and finished with white wine)
Mousseline or Mashed Potatoes
Dauphinoise Potatoes
Boulangere Potatoes
Fondant Potato

Please choose any one of the above
£5.20 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 £4.30 per person.*
- * Choice of two main courses: an additional charge of £5.80 per person.*
- * Choice of two desserts: an additional charge of £4.30 per person.*

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

Desserts

<i>Traditional Cranachan (Whipped Cream, Raspberries & Oatmeal) With Shortbread</i>	<i>£8.75</i>
<i>Traditional Sherry Trifle</i>	<i>£8.75</i>
<i>Chocolate Panna Cotta With Saffron Custard</i>	<i>£8.75</i>
<i>Nougatine Mille Feuille With Caramelised Banana Cream</i>	<i>£8.75</i>
<i>Strawberries, Soup, Poached & Sorbet</i>	<i>£8.75</i>
<i>Pecan Steamed Pudding With Malted Ice-Cream</i>	<i>£8.75</i>
<i>Cheese Plate (selection of 3)</i>	
<i>Selection of Farmhouse Speciality Cheeses</i>	<i>£9.95</i>

Wedding Cake - Should you wish to serve your wedding cake as a sweet course - a service charge of £5.80 per person applies, including garnish.

Continental Blend Coffee or Indian Blend Tea & 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 the wedding co--ordinator.



Buffet Packages

Buffet Package 1
Selection of Closed Sandwiches
Sausage Rolls
Drumsticks
Tea & Coffee

£10.40 per person

Buffet Package 2
Tortilla Wraps
Crab & Sweetcorn Cakes
Sticky Pork
Spicy Potato Wedges & Dip
Tea & Coffee

£14.00 per person

Buffet Package 3
Danish Open Sandwiches
Dim Sum
Mozzarella & Red Onion Pizza
Sticky Pork
Selection Of Cheese With Oatcakes
& Chutney

£17.50 person

Finger Buffet Selector

<i>Selection of Closed Sandwiches (tuna mayonnaise, egg, cheese, ham, beef)(4)</i>	£3.10
<i>Danish Open Sandwiches (smoked salmon, roast chicken, isle of mull cheese, BLT, Cucumber)(2)</i>	£3.75
<i>Home Made Sausage Rolls (2)</i>	£3.30
<i>Mini Mozzarella & Red Onion Pizzas (2)</i>	£3.60
<i>Selection of Tortilla Wraps (2)</i>	£3.50
<i>Sticky Pork (2)</i>	£3.80
<i>Lamb Brochette With A Warm Tomato and Olive Dip (1)</i>	£3.20
<i>Chinese Dim-Sum With Chilli & Soya Dip (2)</i>	£4.15
<i>Crab & Sweetcorn Cakes With Paprika Mayonnaise (1)</i>	£4.20
<i>Chicken Drumsticks In A Chilli Marinade(2)</i>	£3.20
<i>Selection Of Cheeses With Oatcakes & Chutney</i>	£5.20
<i>Tea or Coffee</i>	£2.90

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>	£4.85
<i>Stovies with Crusty Bread</i>	£5.95
<i>Haggis Clapshot with Crusty Bread</i>	£5.95

** Prices are per person, Vegetarian options are available.*

All prices are inclusive of VAT and valid until 31st December 2012.



Children's Menu Selector

Starters

Tomato Soup

Melon With Berries

Main Courses

Pizza & Chips

Burger or Veggie Burger In A Bun With Chips

Fish Fingers or Cakes With Chips

Chicken Goujons With Chips

Sweets

Jelly & Ice Cream

Fruit Salad

£15.80

(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 2012.



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 & Mrs William Hendry

Tel: 0131 663 1785

Mobile: 07929 708 448

Email: wdhendry@weddingorganist.com

fhendry@tiscali.co.uk

Castle Pipe Sergeant:

Mr Andrew Sharp

Tel: 0131 663 5294

Entertainment:

Mr Hector McKenzie - Bon Accord Ceilidh Band & Disco

Tel: 0196 867 7460

Mobile: 0777 567 7706

Email: hector@bonaccordceilidhband.co.uk

Website: www.bonaccordceilidhband.co.uk

Cakes:

Too Good Too Eat

Tel: 0131 447 9299

Email: info@toogoodtoeat.co.uk

Website: www.toogoodtoeat.co.uk

Photography:

David Ho – Atlanta Photography

Mobile: 07828 630 238

Email: david@manhattanstudio.co.uk

Website: www.manhattanstudio.co.uk

David Kingston – Studio 16 Photography

Tel: 0131 552 2172

Email: askus@studio-16.co.uk

Website: www.studio-16.co.uk

Graeme Brown M.M.Inst.V. - Graeme Brown Photography & Video

Tel: 01577 865000

Email: studio@graembrown.co.uk

Website: www.graembrownphotography.com



Flowers:

Bryans Farm Flower Shop - Margaret Conlan

Tel: 0131 663 3058
Mobile: 07967 639 346
Email: bryansfarm@aol.com
Website: www.bryansfarmflorist.co.uk

Flowers by Lamb

Tel: 0131 663 5656
Fax: 0131 663 3305
Email: info@flowersbylamb.com
Website: www.flowersbylamb.com

Spiral Floristry and Styling - Gillian Chambers & Michele Donald

Mobile: 07538 838 438
Email: info@spiralflowers.co.uk
Website: www.spiralflowers.co.uk

Registry Office:

Dalkeith Registry Office

Tel: 0131 271 3281 or 0131 271 3282
Email: dkregistrar@midlothian.gov.uk
Website: www.midlothian.gov.uk

Please note to obtain a marriage license to marry you have to contact the registrar directly. Civil ceremonies must also be pre-arranged with the registry office.

Minister:

Rev Ian Bird

Tel: 01620 826 739
Mobile: 07762 060 126
Email: gillyian@btinternet.com

Hairdresser:

Beauty Works Scotland - Tracy Montgomery

Mobile: 07791 342 360
Email: beautyworksscotland@msn.com
Website: www.beaautyworksscotland.co.uk



Activities:

Melville 9 Hole Golf Course & 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

Website: www.melvillegolf.co.uk

Mavis Hall Park - Activity Centre

Tel: 01875 833 733

Fax: 01875 833 734

Email: info@mavishallpark.co.uk

Website: www.mavishallpark.co.uk

Taxis:

D & D Private Hire

Tel: 01875 820 477

Mobile: 07703 131 666

Email: dd@privatehirecars.freeserve.co.uk

Website: www.privatehirecars-midlothian.co.uk

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 £43 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 breakfast</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 website 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>



Special Inclusive Offer

Laird Package

Menu

Cream Of Vegetable Soup With Chopped Chives

*Supreme Of Chicken With Thyme Jus
Served With A Selection Of Seasonal Vegetables & New Potatoes*

Drambuie Laced Trifle

Drinks Selection

Glass of Buck's Fizz on Arrival

Glass of House White/Red Wine & Top Up with the Wedding Breakfast

Glass of Sparkling Wine with Speeches

£55.00 per person

Earl Package

Menu

*Chicken Liver Pate
With Orange Marmalade & Toasted Brioche*

*Roast Sea Trout With Chorizo Butter Sauce
Served With A Selection Of Seasonal Vegetables & New Potatoes*

Crème Caramel With Berries

Drinks Selection

Glass of Buck's Fizz on Arrival

Two Glasses of House White/Red Wine with the Wedding Breakfast

Glass of House Brut Champagne N.V. with Speeches

£65.00 per person

All prices are inclusive of VAT and valid until 31st December 2012.