Ref: Wedd 14

Congratulations on your engagement & thank you for considering Dalhousie Castle as a setting for your Wedding in 2014. I am delighted to enclose details of our facilities.

Dalhousie Castle is a fascinating venue surrounded by history and is 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 2014, and can be used as a guideline only for 2015 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

Hannah Wood
Events Co-ordinator
Direct Line: 01875 825 717
hannah.wood@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 you 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 Stationery & 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 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 in the castle. 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).We also have 7 bedrooms in our Lodge which is a delightful country styled house within the grounds (5 minute walk from main castle building). Therefore, there are 36 rooms in total.

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 rates. We do offer discounted rates for wedding party bookings. You can book 36 bedrooms including all Lodge bedrooms, (subject to availability) without opting for exclusive use of the castle. We can provisionally hold a block of bedrooms at your request for 4 week, 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 agreed rates are no longer guaranteed, rates do flex subject to availability and these bedrooms would be subject to our normal terms.

Prices are available upon request & 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 for all guests staying at the castle including any wedding guests, and check out time is 11am on the day of departure. Whilst we shall try to accommodate early arrival requests they cannot be guaranteed so we do advise that you inform your guests to arrive ready or stay with us the night prior to the wedding.

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 one of our events co-ordinators 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 (subject to change).

Friday and Saturday Bookings

Due to high demand for weekend weddings we can only accept weddings with numbers greater than 60 guests on Fridays & 80 guests on Saturdays. Friday & Saturday bookings must include the three course Wedding Breakfast and Evening Reception for 60 guests plus on Fridays & 80 guests plus on Saturdays.

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 22 or less guests 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 and the remaining balance on departure.

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!

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 provide a unique location 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, Dalwolsey Lounge or outside on the chapel terrace. Sir Alexander suite, includes private use of the Alexander Bar and can accommodate up to 100 guests. Dalwolsey 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, spectacular chandeliers 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 50 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, Dalwolsey 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 300 guests in a Marquee set within our beautiful grounds. Please contact the team for more information on our preferred supplier.

Hire Charges

(Prices valid from 1st January 2014 to 31st December 2014)

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	*£2500.00*
**for weddings of 60 - 100 guests*	
Saturday	*£2500.00*
**for weddings of 80 - 100 guests*	
Sunday	*£2350.00*
**for weddings of 40 - 100 guests*	

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

Midweek & Smaller Weddings *- Monday to Thursday inclusively*

Chapel	*Ceremony*	*£365.00*
Ramsay Room & Sir Alexander Suite	*Dining up to 100* *Evening Reception up to 110** *(*including the Brechin Room)*	*£1100.00*
Sir Alexander Suite - only	*Dining up to 40* *Evening Reception up to 110** *(*including the Brechin Room)*	*£825.00*
Ramsay Room - only	*Dining up to 100*	*£825.00*
Brechin Room	*Dining up to 18* *Reception up to 22*	*£250.00*
Dalwolsey Room	*Ceremony* *Dining up to 18* *Reception for up to 22*	*£250.00*
Gateside of the Dungeon Restaurant	*Dining up to 22*	*£250.00*

Exclusive Use

Exclusive Use	*Including Venue Hire, All Bedrooms, Breakfast, Spa Facilities & VAT.*	*£15,000.00 per day.*

Please note Exclusive Use is subject to availability & would begin at 2.30pm and finish at 9am the following day.

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. Wines are subject to change.

Buck's Fizz Per Glass - £6.50 Made With Sparkling Wine or £8.50 Made With Champagne

Champagne

Maillart Premiere Cru Brut NV - £49.00

A wonderfully soft, fruity Champagne with fresh, crisp fruit flavours and a fine, persistent mousse.

Sparkling

Mirabello Sparkling Pinot Grigio Rose - £28.00

A deliciously off dry wine that is brimming with ripe, creamy, strawberry fruit.

Prosecco Barocco - £26.00

A delightfully frothy sparkler with aromatic apple and pear flavours on the nose followed by a crisp palate of succulent fruits. Gently foamy, just off dry and possessing an enticing, bright finish.

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Still Wines - £18.50

Dalhousie Own Label White (Sauvignon Blanc)

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

Dalhousie Own Label Red (Cabernet Sauvignon)

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

Sutter Home Chardonnay

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

Sutter Home Merlot

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

Sutter Home 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

Domain Pellehaut White

A wonderfully fresh and crisp Gascony blend from the slopes below Château de Pellehaut. This wine regularly wins gold and silver medals at the big competitions. A great party wine. An attractive floral nose showing ripe tropical fruit flavours and herbaceous undertones.

Domain Pellehaut Red

Deep youthful red. Ripe blackberry aromas with hints of spice and toast. The palate is soft and silky with a long finish of buttery toasted oak flavours.

Domain Pellehaut Rose

A Merlot-based Rosé with bags of fruit and flavour, perfect for parties and long summer afternoons in the garden. Very good value for money. aromas of berry fruits. Lots of summer fruit flavours and body.

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:

- *£ 10 per 75cl bottle of Still Wine*
- *£12 per 75cl bottle of Sparkling Wine*
- *£16 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 — *£ on request*
(May - September)

All prices are inclusive of VAT and valid until 31st December 2014.

Banqueting Menu Selector - 2014

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 2014

Menu Selector 2014

Soups

Roast Tomato & Basil Oil	*£6.20*
Traditional Pea & Ham Soup	*£6.20*
Scotch Broth	*£6.20*
Carrot & Cumin Soup	*£6.20*
Cream Of Celeriac With A Hint Of Truffle & Chopped Chives	*£6.20*
Cullen Skink	*£6.20*
Lobster Bisque Flavoured With Brandy, With Cream & Croutons	*£6.20*
Wild Mushroom Velouté With Truffle Oil	*£6.20*
Butternut Squash & Thyme Velouté	*£6.20*
Beef Consommé With Poached Quails Eggs & Chives	*£7.50*

Starters

Roast Red Pepper Terrine With A Cucumber Salsa & Parmesan Foam	*£8.20*
Pork Belly Terrine With Melba Toast Cauliflower Picallilly	*£9.50*
Chicken Liver Pate With Brioche & Red Onion Compote	*£8.60*
Warm Asparagus & Parma Ham With Truffle Hollandaise	*£9.95*
Smoked Salmon With Horse Radish Foam & Herb Salad	*£10.40*
Smoked Salmon With Macedoine Of Vegetables & Sevruga Caviar	*£11.40*
'Prawn Cocktail', Tiger & Greenland Prawns With Homemade Ketchup & Baby Gem Velouté	*£10.95*
Warm Spinach & Ricotta Tart With Toasted Pine Nuts & Caramelised Onion Puree	*£8.45*

Intermediate Dishes

A Wee Haggis Clapshot	*£5.00*
Strathdon Blue Cheese With Oat Cakes	*£5.90*
Champagne Granité With Berries	*£6.90*

Main Course - Fish

Warm Lobster Done To Your Taste	*£P.O.A*
Pan Fried Sea Trout With Almonds	*£28.20*
Roast Salmon With Beetroot Sauce & Dill Butter	*£28.75*
Pan Fried Turbot With A Saffron Butter Sauce	*£32.50*
Fillet Of Dover Sole Meuniére	*£31.95*
Steamed Lemon Sole With Caviar & Cucumber Sauce	*£28.00*

Main Course - Vegetarian

Vegetable Curry With Jasmine Rice	*£26.50*
Spinach, Walnut & Stilton Pithivier On A Leek Compote	*£26.50*
Roast Vegetable Torte With Caramelised Onion, Served With A Little Side Salad	*£26.50*
Truffle Risotto & Wild Mushrooms With Rocket & Pesto & Parmesan Biscuit	*£26.50*

Main Courses

Breast Of Chicken Stuffed With Haggis & A Whisky Cream Sauce	*£26.50*
Corn Fed Chicken Supreme With Tarragon & Onion Jus	*£27.95*
Chicken Supreme With A White Wine & Tarragon Jus Fondant Potato & Panache Of Vegetables	*£30.00*
Loin Of Pork With A Prune Stuffing & Armagnac Sauce	*£29.70*
Rib Of Beef With Skirlie Tomato & Whisky Cream Sauce	*£29.70*
Roast Rib Of Scottish Beef With Roast Shallots & Rich Roast Jus	*£29.50*
Fillet Of Beef Périgourdine, Duchesse Potatoes, Tossed Vegetables & Fricassée Of Wild Mushrooms	*£41.00*
Fillet Of Scottish Beef Sauce Perigourdine (Foie Gras & Madeira Jus With Truffle)	*£41.50*
Rolled Saddle Of Lamb With Smoked Garlic & Rosemary Gravy	*£29.75*
Leg Of Lamb With Mint Sauce Roast Potatoes & Root Vegetables	*£32.90*
Loin Of Venison With A Sloe Gin Sauce	*£32.50*
Saddle Of Wild Boar With A Raspberry Gastric Sauce	*£33.50*
Breast Of Gressingham Duck With A Ginger & Plum Sauce	*£33.80*
Breast Of Duck With A Bitter Chocolate & Cherry Sauce, Rosti Potato, Fine Beans, Roast Parsnip & Glazed Carrots	*£38.00*

All our main courses are served with a panaché of vegetables & new potatoes unless otherwise stated, 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.
£2.50 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
£2.50 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 £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. However, if you have a pre-selected menu these supplement charges do not apply. Please speak to one of our coordinators to discuss this further.

Desserts

Traditional Cranachan (Whipped Cream, Raspberries & Oatmeal) With Shortbread	*£8.75*
Traditional Sherry Trifle	*£8.75*
Toffee Cheesecake With A Chocolate Biscuit Base	*£8.75*
Chocolate Panna Cotta With Saffron Custard	*£8.75*
Nougatine Mille Feuille With Caramelised Banana Cream	*£8.75*
Raspberry Tart With An Orange Flower Gratin	*£8.75*
Strawberries, Soup, Poached & Sorbet	*£8.75*
Mille Feuille Of White & Dark Chocolate Mousse With A Burnt Orange Sauce	*£8.75*
Pecan Steamed Pudding With Malted Ice-Cream	*£8.75*
Poached Strawberries In Red Wine With Vanilla & Rum Pannacotta	*£8.95*
Cheese Plate (selection of 3) *Selection of Farmhouse Speciality Cheeses*	*£9.95*

Wedding Cake - Should you wish to serve your wedding cake as a sweet course - a service charge of £5.00 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 one of our co-ordinators.

Buffet Packages

Buffet Package 1	***Buffet Package 2***	***Buffet Package 3***
Selection of Closed Sandwiches	*Tortilla Wraps*	*Danish Open Sandwiches*
Sausage Rolls	*Crab & Sweetcorn Cakes*	*Dim Sum*
Drumsticks	*Sticky Pork*	*Mozzarella & Red Onion Pizza*
Tea & Coffee	*Spicy Potato Wedges & Dip*	*Sticky Pork*
	Tea & Coffee	*Selection Of Cheese With Oatcakes & Chutney*
£10.40 per person	*£14.00 per person*	*£17.50 person*

Finger Buffet Selector

Selection of Closed Sandwiches (tuna mayonnaise, egg, cheese, ham, beef)(4)	*£3.10*
Danish Open Sandwiches (smoked salmon, roast chicken, isle of mull cheese, BLT, Cucumber)(2)	*£3.75*
Home Made Sausage Rolls (2)	*£3.30*
Mini Mozzarella & Red Onion Pizzas (2)	*£3.60*
Selection of Tortilla Wraps (2)	*£3.50*
Sticky Pork (2)	*£3.80*
Lamb Brochette With A Warm Tomato and Olive Dip (1)	*£3.20*
Chinese Dim-Sum With Chilli & Soya Dip (2)	*£4.15*
Crab & Sweetcorn Cakes With Paprika Mayonnaise (1)	*£4.20*
Chicken Drumsticks In A Chilli Marinade(2)	*£3.20*
Selection Of Farmhouse Speciality Cheeses	*£9.95*
Tea or Coffee	*£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

Bacon Rolls	*£4.85*
Stovies with Crusty Bread (Vegetarian Stovies are also available)	*£5.95*
Haggis Clapshot with Crusty Bread(Vegetarian Haggis is also available)	*£5.95*

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

All prices are inclusive of VAT and valid until 31st December 2014.

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

Cheesy Pasta

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 2014.

Suggested Supplier List

Please contact the following suppliers directly, however, if we can offer any further assistance please do not hesitate to call the Wedding Co-ordinator.

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*

Humanist Celebrant:

Marilyn Jackson
Tel: *0131 229 7731*
Mobile: *07973 722218*
Email: *marilyn.jackson@humanism-scotland.org.uk*
Website: *www.humanism-scotland.org.uk*

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*

Flowers:

Bryans Farm/Angel 'A' Flowers - Margaret Conlan & Angela
Tel: *0131 663 3058*
Mobile: *07967 639 346*
Email: *bryansfarm@aol.com*
Website: *www.bryansfarmflorist.co.uk*

Spiral Floristry and Styling - Gillian Chambers & Michele Donald
Mobile: *07538 838 438*
Email: *info@spiralflowers.co.uk*
Website: *www.spiralflowers.co.uk*

Simply Flowers by Clare
Tel: *0131 663 3334*
Email: *clare@simplyflowersbyclare.com*
Website: *www.simplyflowersbyclare.com*

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*

Wedding Film:

Grand Gesture Wedding Films - Tara
Tel: *07771 838 034*
Email: *info@grandgestureweddingfilms.com*
Website: *www.grandgestureweddingfilms.com*

Venue Styling:

Ambience – Sandie Edgar
Tel: *0800 043 9178*
Mobile: *07500 807 787*
Email: *edinburgh@ambiencevenuestyling.com*
Website: *www.ambiencevenuestyling.com*

Stationary:

Paperlace
Tel: *0131 663 2491*
Email: *paperlace@btconnect.com*
Website: *www.weddingfavours.uk.com*

Cakes:

Too Good Too Eat
Tel: *0131 447 9299*
Email: *info@toogoodtoeat.co.uk*
Website: *www.toogoodtoeat.co.uk*

Entertainment:

Mr Hector McKenzie - Bon Accord Ceilidh Band
Tel: *0196 867 7460*
Mobile: *0777 567 7706*
Email: *hector@bonaccordceilidhband.co.uk*
Website: *www.bonaccordceilidhband.co.uk*

J.A.K Entertainments & DJ Service – Disco
Tel: *07977 417 674*
Email: *info@jakentertainments.co.uk*
jak-entertainments@live.co.uk

Hairdresser:

Beauty Works Scotland - Tracy Montgomery
Mobile: *07791 342 360*
Email: *beautyworksscotland@msn.com*
Website: *www.beautyworksscotland.co.uk*

Make-Up:

Dalhousie Castle Spa
Telephone: *01875 822 777*
Email: *spa@dalhousiecastle.co.uk*
Website: *www.dalhousiecastle.co.uk*

Kilt Hire:

Bowdens Kilt Hire Ltd – Cat McCoy
Tel: *0131 661 1191*
Mobile: *07971890803*
Email: *catherine@bowdenskilts.co.uk*
Website: *www.bowdenskilts.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*

Dalhousie Castle Falconry Department – Archery also available
Tel: *01875 825 728*
Email: *info@falconryscotland.co.uk*
Wedsite: *www.dalhousiecastle.co.uk*

Babysitting:

Super Mums Ltd Edinburgh
Tel: *0131 225 1744*
Mobile: *07748 964 144*
Email: *enquiries@supermums.co.uk*
Website: *www.supermums.co.uk*

Bridal Cars/Executive Car Hire:

CJ's Chauffeur Drive – Hamish Mair
Mobile: *07768 704 985*
Email: *info@cjschauffeurdrive.co.uk*
Website: *www.cjschauffeurdrive.co.uk*

Coaches:

Allans Group
Tel: *01875 820 377*
Email: *dawn@allanscoaches.co.uk*
Website: *www.allansgroup.com/coach61.php*

Taxis:

Grodon's Private Hire
Tel: *0131 663 5313*
Mobile: *07512 787 311*
Email: *gordonsprivatehire@btinternet.com*
Please state that you are a Dalhousie Castle guest as this entitles you to a discounted rate.

Edinburgh City Private Hire
Edinburgh Airport Transfers:
Tel: *0131 477 4000.*
They will provide a meet & greet service at the airport free of charge for advanced bookings (please request this when booking) and for last minute pickups they have a desk inside the terminal. When calling to book, please ensure that you state you are a Dalhousie Castle guest to ensure you receive the correct rate.

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

Accommodation	***Rooms***	***Additional Info***	***Contact Details***
Ivory House *14 Vogrie Road* *Gorebridge* *Midlothian* *EH23 4HH*	*1 x Four Poster,* *2 x Double Rooms,* *1xDouble/Twin Room* *1x Twin* *1 coach hs suite*	*2 miles from Castle* *Parking available*	*Mrs Barbara Maton* *www.ivory-house.co.uk* *Tel. 01875 820 755*
Aaron Glen *7 Nivensknowe Rd.* *Loanhead* *Midlothian* *EH20 9AU*	*1 twin* *1 db* *2 triple* *1 family*	*7 Miles from Castle* *Parking available* *Transport to and from the Castle can be arranged*	*Carolyn Davidson* *Tel 0131 440 1293* *www.aaronglen.com* *www.agapartments.com* *email carolyn@aaronglen.com*
Gorton House *Lasswade* *Midlothian* *EH18 1EH*	*3 Orchard Cottages in Gorton* *orchard (sleep 2/4)* *Also larger house for bigger family groups (6/18)*	*3 miles from Castle* *Transport to and from the Castle can be arranged*	*Joanna Young* *www.gorton.plus.com* *Tel. 0131 440 4332* *3 Star Self Catering*
The Guesthouse@eskbank *45 Eskbank Road* *Eskbank* *Dalkeith* *EH22 3BH*	*2 x Family Rooms* *3 x Double Rooms* *1 x Twin Room* *1 x Holiday apartment (max 5/6)*	*2.5 miles from Castle*	*Ewan MacRae* *www.guesthouse-at-eskbank.co.uk* *email:guesthouse.at.eskbank@gmail.com* *website* *www.edinburghvacations.co.uk* *Tel.0131 663 3291*
Dunesk Lodge *Green Lane* *Lasswade* *Midlothian* *EH18 1HE*	*2 x Twin Beds* *1 x double (all ensuite)*	*3.5 miles from Castle* *Parking available.*	*Marjorie Liston* *www.dunesklodge.co.uk* *Tel. 0131 660 3231* *m.liston31@btinternet.com*
The Retreat Castle Hotel *1 Cockpen Road* *Bonnyrigg* *EH19 3HS*	*5 x Standard Double* *2 x Themed Room* *1 x Family Room that sleeps 5 persons*	*0.9 miles from Castle* *Parking available*	*Tel. 0131 660 3200* *info@theretreatcastle.com* *www.theretreatcastle.co.uk*
Premier Travel Inn Dalkeith *Melville Dykes Road* *Dalkeith* *Midlothian* *EH18 1AN*	*40 Bedrooms*	*2.9 miles from Castle*	*Tel. 0871 527 9290, option 3* *Edinburghdalkeith.pi@premierinn.com* *http://www.premierinn.com/en/hotel/EDIESK/edinburgh-a7-dalkeith*

Sample Dungeon Menu (3 Courses £49.50pp)

Available to Groups of 2 - 22 guests
(Dining As One Party in Dungeon)

Menu

Cream of Celery Soup
Blue Cheese Mousse & Port Wine Pearls

Seared Pigeon Breast
Bay Artichoke & Beetroot Salad

Slow Cooked Salmon in Citrus Olive Oil
Fennel Emulsion & Saffron Mayonnaise

Fillet of Rose Pork, Grain Mustard Jus
Butternut Squash Fondant & Roast Parsnip

Poached Fillet of Dover Sole, Mussels & Tarragon
Broccoli Purée, Potatoes & Sauce Viérge

Autumn Truffle Risotto
Poached Egg, Pan Fried Salsify

Poached Pear In Mulled Wine, Perigourdine Cake
Caramelised Walnuts & Cinnamon Ice-Cream

White Chocolate Crème Brulée
Chocolate Mud, Blueberry Pate de fruit & Dark Chocolate Ice Cream

Or

Our Cheeses
Served with Homemade Water Biscuits, Oatcakes & Chutney

Campbelltown Loch
Semi Soft Cheese Washed in Campbelltown Loch Malt Whiskey

Cairnsmore
Ewes Cheese made From Raw Milk in Newton Stewart Galloway

Isle of Mull
Softer in texture & sharper in flavour than Traditional Cheddar

Strathdon Blue
A Soft Blue Cheese made from Cows Milk in the Scottish Highland

Falconry Wedding Packages

The Owl Ring Delivery - £120

Amaze your guests as a beautiful owl delivers the weddings rings to the Best Man during your ceremony in the Chapel

The Civil Ceremony Ring Delivery - £120

Our graceful owl can deliver your wedding rings to your Best Man on the Quarterdeck before your ceremony begins

The Regal Greeting - £100

Greet your guests with one of our majestic eagles or gentle owls for 30 minutes. Ideal for before the ceremony as your guests arrive at the castle

Meet & Greet - £100.00

Entertain your guests with two of our gentle owls for 45 minutes. Ideal for after the ceremony in the function rooms

The Wedding Demonstration - £240

Enjoy an exciting hour of hands-on flying of birds of prey, Ideal during arrival drinks & photography sessions

Individual Packages

Perfect as gifts, our individual packages offer exhilarating experiences with a variety of raptors & owls

For all further enquiries please contact Dalhousie Castle Falconry on 01875 825 728.
Email: info@falconryscotland.co.uk

Typical Order of Wedding Day

We recommend a ceremony time between 2pm – 3pm in spring/summer, you may want to bring the ceremony time forward slightly, from 1pm – 2pm, in autumn/winter as you will lose light quicker.

1 hour before the Ceremony	***Bar in Alexander will open for guests***
30 minutes before the Ceremony	***Piper will arrive to welcome your guests***
15 minutes before the Ceremony	***Guests are piped into the Chapel***
Start of Ceremony	***Piper announces the arrival of the Bride & pipes her down the aisle***
End of Ceremony (roughly 30 minutes)	***Piper pipes Bride & Groom out of the Chapel***
Arrival Drinks	***Drinks & canapés are served & photographs taken (please consult with your photographer regarding timings, however we don't recommend any longer than 1 ½ -2 hours)***
1 ½ -2 hours after Ceremony	***Toastmaster announces the start of dinner***
Wedding Breakfast	***You have the choice of cutting your cake at this point. If you decide to cut before the meal, the Piper will announce the cake cutting & hand you his sword for the first cut***
	You may also want to have your speeches before the meal. The Toastmaster will announce who will be speaking
The meal will take approx. 2 ½ hours	***You may choose to have your cake cutting & speeches after the meal….This is personal choice, however the Piper will not be available at this point to use his sword***
	Toastmaster announces the start of your evening reception
Halfway through 9.30pm/10pm	***You may choose to serve an evening buffet at this point***
12 midnight	***Close of bar & finish time of band***