



**Caledonian Hilton**

Weddings 2010



## ***Your Wedding Day...***

*will be the most magical day of your life and whether you plan to celebrate with a small intimate family gathering or a larger traditional wedding, the Caley will ensure that everything is simply perfect.*

## ***Wedding Ceremonies***

*The Caledonian is licensed for Civil Ceremonies and we can arrange for you to be married in our beautiful Function Suites.*

### *Room Hire Rate*

#### ***Castle Suite\****

*Maximum of 300 guests*

*£650.00*

*The Castle Suite has impressive hand painted murals, a high ceiling, beautiful chandeliers and fantastic views of Edinburgh Castle.*

#### ***Boardroom***

*Maximum of 80 guests*

*£400.00*

*The Boardroom Suite is a beautiful Suite with traditional oak panelling and magnificent views of Edinburgh Castle.*

#### ***Versailles***

*Maximum of 25 guests*

*£350.00*

*The Versailles Suite is the perfect location for smaller Weddings.*

*It has impressive Renaissance Style Murals with a high ceiling and a spectacular chandelier.*

***The Caledonian Hilton is also an approved venue for and welcomes civil partnership ceremonies.***

**\* Please note the Castle Suite will require a 2 hour turnaround prior to starting the Wedding Breakfast**

## Wedding Packages

<i>Inclusions</i>	<i>Rose</i>	<i>Heather</i>	<i>Thistle</i>
Red Carpet on Arrival	❖	❖	❖
Hire of Castle Suite for Wedding Breakfast & Evening Reception	❖	❖	❖
Hire of Castle Lounge	❖	❖	❖
Rutland Square for Photographs	❖	❖	❖
Master of Ceremonies	❖	❖	❖
Menu Tasting for 2	❖	❖	
Menu Tasting for 4			❖
Champagne on Arrival for Bride and Groom	❖	❖	❖
Floral Arrangement or Silver Candelabra for Guest Tables	❖	❖	
Deluxe Floral Arrangement or Silver Candelabra for Guest Tables			❖
Top Table Floral Arrangement	❖	❖	Deluxe
Caledonian Engraved Cake Knife & Cake Base	❖	❖	❖
Printed Menus, Place Cards & Seating Plan	❖	❖	❖
Tea Light Candles on Tables	❖	❖	❖
Cloakroom Facility	❖	❖	❖
Champagne Breakfast for Bride & Groom			❖
Traditional Scottish Piper		❖	❖
Chair Covers for Wedding breakfast		❖	❖
Chair Ties & Table Runners		❖	❖
Favours – Mini Whiskies & Baileys			❖
Pianist or Harpist during Indoor Drinks Reception			❖
Changing Room until 8pm	❖	❖	❖
Overnight Accommodation in a Suite including Full Scottish Buffet Breakfast for Bride & Groom	❖	❖	❖
Special Accommodation Rate for Guests	❖	❖	❖

### *Wedding Packages(Continued)*

<i>Food &amp; Beverage Inclusions</i>	<i>Rose</i>	<i>Heather</i>	<i>Thistle</i>
1 Glass of Sparkling Wine for Drinks Reception	❖		
2 Glasses of Sparkling Wine for Drinks Reception		❖	
2 Glasses of Champagne for Drinks Reception			❖
Canapés during Drinks Reception		(choice of 3)	(choice of 5)
3 – 6 Course Set Menu - your choice from the menus enclosed	❖	❖	❖
1 Glass of Sparkling Wine to Toast Speeches	❖	❖	
1 Glass of Champagne to Toast Speeches			❖
Half Bottle of House Wine per person	❖	❖	
Half Bottle of Premium Wine per person			❖
Wedding Breakfast Tables set with Silver Cutlery	❖	❖	❖

## **Menu A**

### Starters

*Creamed Smoked Mackerel with Shaved Fennel & Green Apple Salad*

*Warm Salad of Confit Duck & D'Argen Prunes, Golden Raisins & Toasted*

### Walnuts

*Baked Crottin Goat's Cheese, Asparagus & Green Bean Salad*

### Main Courses

*Breast of Corn Fed Chicken, Creamed Savoy Cabbage, Smoked Ayrshire Bacon,*

*& Fondant Potato*

*Rump of Boarders Lamb, Celeriac Gratin & Woodland Mushrooms*

*Pave of Organic Salmon, Parsley Mash & Buttered Green Beans, Black Olive*

### Tapenade

### Desserts

*Ginger Crème Brulée, Poached Rhubarb & Sorbet*

*Chocolate & Pear tart, Calados Crème Fraiche*

*Pana Cotta with Stewed Pineapple & Caramelised Red Pepper*

## **Set B**

### Starters

*Roast Fillet of Sea Bream, Cucumber Spaghetti, Tomato & Chive Dressing*

*Smoked Black Face Lamb, Minted New Potato Salad*

*Confit Pork Belly, Grilled Asparagus, Hollandaise Sauce*

### Main Courses

*Roast Breast of Guinea Fowl with Button Mushrooms, Silver Skin Onions & Parmentier Potatoes, Tarragon Flavoured Jus*

*Roast Fillet of Pork, Garden Pea & Ham Rock Gratin, Girolle Veloute*

*Oven Roast Monktail Fish, Woodland Mushroom & Oxtail Ragout, Thyme Flavoured Jus*

### Desserts

*Glazed Lemon Tart with Raspberry Sorbet, Marmalade Jelly*

*Raspberry Crème Brulee with Cardamom Ice Cream*

*Creamed Goat's Cheese Cheesecake, Honey Roast Baby Figs*

## ***Set C***

### ***Starters***

*Warm Salad of Grey Leg Partridge, Celeriac & Apple, Smoked Bacon Lentils*

*Salad of Young Vegetables Dressed in Thyme & Rosemary Vinaigrette, Avocado*

*Ice Cream*

*Truffle Braised Baby Leeks, Poached Organic Hens Egg, Hollandaise Sauce*

### ***Main Courses***

*Roast Saddle of Roe Deer, Barley Risotto & Butternut Squash Puree*

*Seared fillet of Halibut, Crab Crushed Potatoes, Mussel & Saffron Nages*

*Roast Saddle of Boarders Lamb, Confit Baby Turnips & Boulangere Potatoes*

### ***Desserts***

*Dark Chocolate Mousse, Greek Yogurt Sorbet & Orange Foam*

*Iced Raspberry & Whisky Parfait, Oatmeal Honey Biscuit*

*White Chocolate Pana Cotta, Vanilla Poached Pineapple, Sweet Chilli Syrup*

## ***Set D***

### ***Starters***

*Salad of Cured Fillet of Beef & Peppared Loin of Venison, with Pickled Baby Vegetables*

*Warm Salad of Mallard Breast, with Caramelised Vegetables, Orange Confit & Aged Balsamic*

*Warm Salad of Butter Poached Lobster & Baby Figs*

### ***Intermediate***

*Smoked Tomato Cream with Flaked Organic Salmon*

*Spring Onion & Garden Pea Risotto, Tender Spinach & Confit Quail*

### ***Main Courses***

*Roast Fillet of Boarders Beef, Woodland mushroom & Veal Sweetbreads, Port Wine Jus*

*Steamed Sea Bass with Cannelloni of Langoustine, Buttered Celery & Scallop Veloute*

*Roast Pave of Black Face Lamb, Mutton & Barley Risotto, Sherry Vinegar Jus*

### ***Desserts***

*Assiette of Chocolate Desserts*

*Warm Griottine Cherry Tart, Cinnamon Ice Cream, Kirsch Caviar*

*Warm Apple and Pear Strudel, Basil Anglaise & Mascarpone Sorbet*

## *Set E*

### *Starter*

*Foie Gras & Turbot Terrine served on Enoki Mushroom with a*

*Smoked Salmon Broth*

*Warm salad of Squab & Roasted Foie Gras, Toasted Gingerbread & Fig Chutney*

*Assiette of West Coast Seafood*

### *Intermediate Course*

*Green Pea & Mint Froth with Lemon Roasted Scallops*

*Lobster & Sweet Corn Chowder, Parmesan Crisp*

### *Main Course*

*Braised Shin of Veal, Woodland Mushrooms & Foie Gras, White Truffle & Roast  
Salsify*

*Roast Saddle of Boarders Roe Deer, Crisp Pancetta, Creamed Spinach  
& Béarnaise Sauce*

*Confit Halibut on Lobster Crushed Potatoes, Chive & Razor Clam Cream*

*Duo of Brown Hare (Tournedos & Rack), Confit Red Cabbage & Schezuan  
Roasted Pumpkin*

*Selection of Scottish Farmhouse Cheese, Oatcakes & Chutney*

### *Dessert*


*Iced Raspberry Parfait with Drambuie Ripple Ice Cream, Chocolate & Honey  
Biscuit*

*Trio of Lemon Desserts*


*White Chocolate Pana Cotta, Macerated Strawberries with Aged Balsamic*

## *Scottish Menu*


*Cullen Skink*



*Warm Salad of Venison & Pickled Baby Vegetables,  
Hendricks Gin Dressing*



*Butter Poached Lobster & Razor Clam Salad, Hollandaise Sauce*




*Roast Fillet of Boarders Beef, Woodland Mushroom  
& Oxtail Ragout*



*Selection of Scottish Farm House Cheeses,  
Homemade Oatcakes*



*Trio of Scottish Desserts*




*Freshly Brewed Coffee or Tea  
Served with Home-made Petit Fours and Florentines*

## *Vegetarian Menus*

### *Starters*

*Ccaramelised Red Onion Tart with Toasted Crottin of Goat's Cheese  
Salad of Cepe, Celeriac, Port Poached Baby Figs & 25-year-old Balsamic Vinegar  
Spinach, Hazelnut & Organic Gorgonzola Flan with Chive Butter Sauce  
Pressed Terrine of Marinated Vegetables with Salted Ricotta*



### *Main Courses*

*Asparagus Strudel on Wilted Rocket Glazed with Hollandaise  
Woodland Mushroom & Salsify Filo Tart with Smoked Scarmoza Cheese  
Pumpkin, Rosemary & Baby Vegetable Pasta with Herb Oil*

## ***Kids Menu***

*Melon Boat*

*Tomato Soup*



*Chicken Breast Goujons & Chips*

*Penne Pasta with Neapolitan, Bolognaise or Cheese Sauce*

*Sausage & Mash with Baked Beans*



*Ice Cream*

*Fresh Fruit Salad*

## ***Children's Packages***

*For guests under the age of 12, we are delighted to offer half portions of your chosen wedding menu and soft drinks at £25.00 per child. Alternatively we can offer a children's menu to include soft drinks at £14.00 per child.*

## ***Wedding Package Prices – 2010 Prices***

*Our specialised wedding packages are subject to a minimum of 80 full paying adult guests. Prices below are per person and are based on your menu choice and desired package:*

<b><i>Menu</i></b>	<b><i>A &amp; B</i></b>	<b><i>C &amp; D</i></b>	<b><i>E</i></b>	<b><i>Scottish</i></b>
<b><i>Rose</i></b>	£ 84.00	£ 92.00	£ 97.00	£104.00
<b><i>Heather</i></b>	£ 110.00	£ 118.00	£ 124.00	£ 130.00
<b><i>Thistle</i></b>	£ 155.00	£ 163.00	£ 169.00	£ 175.00

*We will be happy to discuss discounts for midweek or Sunday weddings. We are also able to create tailor made packages for numbers below and above 80. Please ask your wedding co-ordinator for more details.*

*Please note package prices are current at time of print, and are subject to change.*

## *Menu Enhancements*

*Sometimes three courses just aren't enough. Here are some suggestions for additional courses to add to your wedding breakfast menu. We would be happy to discuss any alternative suggestions you may have.*

***Soups***  
***£ 5.95 per person***

*Vegetable Soup*



*Minestrone Soup*



*Roasted Pepper Soup*



*Consommé*

***Sorbets***  
***£ 4.20 per person***

*Lemon Sorbet*



*Champagne Sorbet*



*Cucumber Sorbet*

***Haggis***  
***£ 9.50 per person***

*Served Traditionally with Neeps,*

*Tatties & a Miniature of Whisky*

***Cheese***  
***£9.95 per person***

*Scottish Cheese Platter*



*Continental Cheese Platter*

## *Canapé Menu*

*During your photographs and drinks reception keep your guests happy with something to nibble on...*

### *Hot Canapés*

- ❖ *Moroccan spiced chicken, golden sultana and pistachio parcels*
- ❖ *Peppered fillet of beef, creamed horseradish*
- ❖ *Sesame crusted langoustine with coriander and yuzu dip*
- ❖ *Smoked haddock and leek fish cakes, tartare sauce*
- ❖ *Butternut squash and sage risotto in parmesan cup*
- ❖ *Wild mushroom and tarragon tart*
- ❖ *Pea and mint soup demi tasse with goat's cheese*

### *Cold Canapés*

- ❖ *Thai marinated tiger prawns, coriander and lime dip*
- ❖ *Sea bass on grilled courgette, black olive tapenade*
- ❖ *Foie gras and confit rhubarb terrine on toasted brioche*
- ❖ *Bresaola, wild rocket, truffle and pecorino*
- ❖ *Smoked salmon, avocado salsa, crème fraiche*
- ❖ *Spiced crab filled mange tout*
- ❖ *Creamed goats cheese in parmesan crisp*

*£ 3.00 per canapé*

*(based on one item per person)*

*Minimum of 3 choices required for a minimum of 15 guests*

## *Evening Buffets*

### *Menu One*

#### *Selection of sandwiches to include*

*Monteray Jack Cheese with Chutney  
Shaved Honey Baked Ham with Arran Mustard  
Slivers of Roast Beef with Horseradish  
Cucumber & Cream Cheese  
Oak Smoked Salmon & Chive Crème Fraiche  
Tea and Coffee*

***£14.50 per person***

### *Menu Three*

*Selection of Open-Faced Sandwiches on Speciality Bread  
Crispy Coated Prawns  
Mini Pizza Slices  
Mini Baked Potatoes with Chive Cream  
Chicken Satay with Peanut Sauce  
Spices Lamb Koftas with Mint Raita  
Fresh Fruit Tartlet  
Tea and Coffee*

***£27.50 per person***

### *Menu Two*

*Focaccia Squares with a Selection of Fillings  
Crispy Salmon Brochettes  
Dim Sum with Hoi Sin Sauce  
Hot & Spicy Chicken Wings  
Fresh Fruit Tartlet  
Tea and Coffee*

***£17.95 per person***

### *Something Different*

<i>Haggis, Neeps and Tatties</i>	<b><i>£8.50 pp</i></b>
<i>Stovies</i>	<b><i>£8.50 pp</i></b>
<i>Cones of Chips</i>	<b><i>£3.50 pp</i></b>
<i>Bacon Rolls</i>	<b><i>£5.50 pp</i></b>
<i>Ice Cream</i>	<b><i>£5.50 pp</i></b>
<i>Cheese Platters</i>	<b><i>£99.50 per platter</i></b>

*(based on 10 people)*

## *To make your day even more special...*

*These are just a few suggestions to make your day even more memorable:*

- ❖ Use spot lighting of various colours to illuminate the room and surrounding walls from the ground level*
- ❖ In preparation for your honeymoon, spend another night in our beautiful Bridal Suite at a discounted rate*
- ❖ Surprise your guests with a lovely liqueur after the wedding breakfast starting from £4.35 per person*
- ❖ Transform the look of your wedding by using elegant chair covers, chair ties and table linen to match your colour scheme..*
- ❖ Bar tab facilities are available for that extra drink you would like to purchase for your guests, or a welcome drink for your evening guests.*

## *Hen and Stag Events*

*For the ladies, we can organise special spa packages at The Ocean Rooms Spa in our LivingWell Health Club followed by lunch. For the gents, our Concierge will be happy to organise golfing, shooting, paint balling and most other activities. For parties up to 10 guests, please ask for more details.*

## *Pre-Wedding Dinners*

*Entertain your family and friends on the eve of your wedding either in a private room overlooking Edinburgh Castle or in our Pompadour Restaurant. Both can accommodate a maximum of 60 guests.*

## ***Photo Opportunities***

*Our sweeping grand staircase is an ideal location for photographs and can even accommodate your whole wedding party for a group photograph. Furthermore there are various magnificent settings throughout the hotel. From our unique arch windows with impressive view of Edinburgh Castle to more relaxed and luxurious surroundings in our Lounge you will find fantastic backgrounds for those family photographs.*

*On request the Hotel can offer use of the Gardens in Rutland Square, situated less than 120 metres from the Hotel. Please note we cannot guarantee sole use of this area.*

*Should you wish to serve drinks and canapés to your guests in the gardens, we would be happy to provide details. Please note that use of outdoor facilities is weather permitting and at the discretion of the Hotel on the day.*

## ***Booking Process***

*After discussing your requirements and date with a wedding executive, you can provisionally reserve your chosen date with us. A non-refundable deposit of £500.00 is required to confirm your booking within 14 days of making the provisional reservation.*

*On receipt of the deposit we will forward an event agreement with details of your special day. By returning this agreement to us, the wedding will be deemed confirmed. A 50% deposit of the estimated total is payable 3 months in advance with the full balance payable 30 days prior to arrival. Final numbers are required no later than 8 days prior.*

*A dedicated wedding executive will then assist in every stage of your wedding plans, as well as being present on the special day.*

*Please note: Prices are correct at time of printing and inclusive of VAT at current rate. The price quoted at the time of booking will be charged.*

## ***Accommodation***

*Once you have confirmed the wedding date, we can offer a special accommodation rate for your guests. This is based on a block booking minimum of 10 rooms. We can either create the booking online where you can manage the bookings yourself, or alternatively your guests can call directly into the Caledonian Hilton In House Reservations & quote your group code (this will be provided upon booking) to receive the special rate. Please note if they call Central Reservations, the rate does not apply. 6 weeks prior to the wedding date, any accommodation rooms that have not been booked will be released back into our system. Please note rates include Full Scottish Buffet Breakfast, and subject to availability are complimentary upgraded to Deluxe Rooms.*

# Wedding Checklist

## *As soon as possible*

- Set the date and time of the wedding
- Reserve the location
- Establish wedding budget
- Choose attendants
- Book photographer for the wedding day

## *Six months before*

- Order bride's gown and accessories
- Book florist and select decoration
- Select music and performers
- Select bridesmaid dresses
- Arrange transport
- Order cake
- Book honeymoon
- Order stationary

## *3 months before*

- Send out invitations
- Order wedding rings
- Order clothing for groom and male attendants
- Plan rehearsal dinner
- Arrange lodging for out-of town guests
- Consult hairstylist for wedding hairstyle
- Plan hen / stag nights

## *One month before*

- Create a seating plan
- Choose thank you gifts for family and attendants
- Contact florist to check on your order
- Final fitting of the gown
- Run through hair and make up

## *1 – 2 weeks in advance*

- Re-confirm all arrangements with suppliers
- Prepare speeches
- Have a ceremony rehearsal
- Obtain marriage license
- Double check travel / legal documentation