

## **Congratulations to you and your fiancé on your forthcoming wedding**

You will, by now, have come to some decision as to the type and style of wedding and reception you would like to have. Having chosen a partner this may be a harder decision, where to hold the celebrations and when.

We have to convince you that the Elgin can make the difference between the rest and the best, so firstly thank you for considering The Elgin Hotel as the venue for your Wedding Celebration and possibly your private and personal ceremony.

The Elgin Hotel does not provide a pre-priced Wedding Package as all parties are special and individual, so if you have not been here before, visit our web site or come along and have a look.

There are those who say, of all events in our life there is possibly nothing more memorable, or important, than your Wedding. As hopefully a one off, it places even more importance that the chosen venue is up to the task.

We are one of only a few venues which complies to the October 2004 Disabled regulations, having no steps and with full mobility restricted toilets, however due to the age of the Building this does not extend to the bedrooms.

**The situation of The Elgin provides the perfect setting, with its picturesque location and history. The Hotel was commissioned by The 10th Earl of Elgin in 1912, and is full of stately character and steeped in local and national history. Retained in the building are the features and furnishings of the period and great care has been taken with regards to extension and restoration work.**

**The Elgin has played host to numerous receptions and celebrations over the years, gaining a wealth of experience and knowledge, which we use to make your special day as memorable as possible. One of the earliest Wedding ceremonies in the Hotel was in 1930 and took place in the old dining room. The Bride last visited the hotel in 2000 on her 70th Anniversary.**

Our staff are here to assist and **listen to you**, taking responsibility for your time spent at the Elgin, allowing you and your party to concentrate on enjoying the celebrations. We are proud of our reputation for consistently providing a high quality of service, coupled with old-fashioned personal care and understanding, thus allowing you and your guests a truly memorable day.

## **Your Special Day**

What should you be looking for: -

Attractiveness of the venue and its setting, accessibility, high standard of the fixtures and fitting, cleanliness, fantastic cuisine at affordable prices, friendly efficient and flexible service, great value for money, really relaxed style, superb quality, uniqueness of the location, history, having a place just for yourselves, not being one of several, being treated as an individual, personalized service, somewhere your guests will approve of and is well recommended. If you answered positively to these points, then the Elgin is the perfect place for you.

Our clients are not outsiders to our business; they are the reason for it.

### **Making something special for you and your guests: -**

The Elgin Hotel is located in picturesque, tranquil and historic Charlestown, it being one of the oldest model villages in Scotland, predating New Lanark by 16 years. It was designed and built by the 5<sup>th</sup> Earl of Elgin in 1785 and since that time has changed little. The Hotel was built in the early part of the last century and retains many of its original features including replicas of the world-famous Elgin Marbles.

### **Function planning and budgeting**

The Hotel has gathered a vast amount of experience over the years in budgeting, tailoring the overall requirements and achieving them cost effectively. We do not do an "all inclusive package" all our functions are unique and individual.

### **The Elgin Marbles Suite**

This self contained, secluded, bright and air-conditioned Function Suite lends itself perfectly for weddings catering for between 50 to 120 people during the day and 160 in the evening.

It also has private facilities including bar, toilets and mobility impaired / baby changing room.

The beautiful grounds are ideal for photographs and there is substantial car parking.

### **Wedding Room and Chapel**

This spectacular room adjoins the Function Suite, offering both intimacy and convenience for your wedding ceremony. Overlooking the Firth of Forth and the well set out gardens, it can accommodate up to 70 guests. The bridal party approach the Wedding Room and Chapel through an arch, walking upon a Royal Red carpet.

### **Bridal Suite**

A complimentary private suite is available for the Bride and Groom in which its interior design reflects the relaxed nature of the Hotel. For the future another suite is to be transformed to include a balcony, which will overlook the Firth of Forth to make a truly romantic setting.

### **Photographs**

The Hotel is located in the picturesque village of Charlestown., set in 2 acres of grounds, with spectacular views of the Firth of the Forth and the Pentland Hills beyond. In addition you can also use the beach and harbour for the intimate personal touch

### **Menus**

Enclosed are copies of our menu so you can make your own personal selection from either A, B or C, or you can mix your choices from all three menus, prices will adjusted accordingly.. All our Weddings are individual and unique thus reflecting each couple's personal tastes. The majority of our produce is fresh and sauced locally, cooked and served at time of order

and is complimented with a good selection of affordable wines and beverages for you and your guests alike.

### **Room Layouts**

The top table is formed in a horseshoe, fully dressed, adorned if you wish with silk flowers, a silver candelabra at its head, as well as a cut glass master of ceremonies bell. In front of the Bridle party is the cake table, central and lit. The presentation is white china and silver cutlery, white linen napkins, gold-framed seats with rich cushions

## **Master of Ceremonies**

Our managers will be delighted to guide you through the formalities on the day, etiquette of modern day weddings means you do not have to be conformist.

## **Accommodation**

We offer special rates for guests attending the Wedding, however, please note limited number of rooms available. Our rooms are either twin, family or double, all en-suite and rates include a full cooked breakfast

## **Other Services**

We can assist you in arranging the following: - Ministers, organists, harpists, traditional pipers, balloon sculptures, hair dressers, manicurists, flowers, stationery, favours, fireworks displays, (weather permitting), discos, live bands, wedding cakes, car & coach hire vintage and modern, formal dress hire, dressers, horse and carriages as well as video and photography. Should you have any other requirements, just ask.

## **YOUR WEDDING AT THE ELGIN**

Your wedding celebration at **The Elgin** includes the following services:-

- Your personal wedding co-ordinator
- Red carpet on arrival
- Suite Hire
- Use of our silver cake base and knife
- Toastmaster
- Accommodation and breakfast for the Bride and Groom on your wedding night
- Linen napkins
- Printed menus and table plan
- Special dietary requirements will be catered for
- Children's menu available for 3 to 12 yrs
- Hotel gardens and hotel lounges for photographs
- Discounted accommodation rates for your guests

# **Menu A**

## **Starters**

### **Smoked Ham and Lentil Soup**

A light variation of this popular soup served with croutons of fried bread

### **Leek & Potato Soup**

A chunky fresh vegetable soup from the farmhouse archives

### **Scotch broth**

Traditional vegetable and pulse broth from days gone by

### **Salmon Sweet chilli**

Poached salmon on a bed of rocket salad drizzled with a sweet chilli sauce

### **Pate Au Cognac**

A smooth chicken liver & Brandy paté served with Cumberland sauce and melba toast with a crisp side garnish

### **Melon Frappé**

Chilled fresh melon gondola topped with raspberries soaked with wine

## **Main Course**

### **Traditional Steak Pie**

Our own rich steak pie made with Scotch beef and light pastry topping

### **Chicken Champignon**

Butterfly breast of chicken in a creamy white wine and mushroom sauce

### **Gigot of Lamb Roti**

Tender roast leg of Scottish lamb served with a light jus roti and mint sauce

### **Haddock Duglere**

Poached north sea haddock with a creamy pink wine and prawn sauce

### **Jambon Finnes Herbes**

Gammon joint stuffed with cloves, baked with golden syrup and Demerara sugar served as a steak with a light red wine and herb jus

### **Penne Pasta Adelina (Vegetarian)**

A pasta and courgette meal in a tomato, wine, basil and oregano sauce with peppers and mushrooms

### **Cold Meat Platter**

Home cooked gammon and chicken with crispy fresh salad

**Served with Chef's selection of seasonal vegetables and potatoes**

## **Menu A (contd)**

### **Desserts**

#### **Traditional Scottish Sherry Trifle**

A luxury home-made trifle with a generous measure of sherry

#### **Butterscotch Sundae**

A fresh pineapple and vanilla ice sundae with lashings of butterscotch sauce and whipped cream

#### **Raspberry Cheesecake**

Silky smooth yet refreshing white chocolate cheesecake swirled with vibrant red raspberry

#### **Apple Pie**

Chunky deep dish apple pie served hot with vanilla ice cream

#### **Strawberry Gateau**

A delicate sponge laced with Cointreau topped with strawberries and cream with flaked almonds

Followed by Tea & Coffee with Mints

For making your menu selection please choose two starters (one of which is soup)  
two main course's, do not include vegetarian or salad in your choices as these can be pre ordered as required and two desserts

£ 24.95 excluding vat

# **Menu B**

## **Starters**

### **Cock-a-Leekie Soup**

A very popular light chicken and leek soup made from a traditional Scottish recipe

### **Minestrone Italienne**

Italian classic vegetable, tomato and pasta soup with parmesan cheese

### **Crème Dubarry**

A delicious cream of cauliflower soup with a hint of cheese

### **Crevettes Marie Rose Au Saumon**

A romantic twinning of luxury prawns and strips of smoked salmon set on a bed of radicchio lettuce and garnish topped with marié rose sauce

### **Melon Frais**

Chilled pearls of melon and strawberries set in a frosted glass with champagne sorbet

### **Warm Trout Salad**

Warm fillet of trout on a rocket and cherry tomato salad drizzled with grain mustard French dressing

### **Caesar Salad**

An assortment of crisp salad leaves finely sliced, char grilled chicken breast, crunchy croutons all, drizzled with caesar dressing

## **Main Course**

### **Roast Beef And Yorkshire**

Tender roast silverside of beef with a rich roast gravy and Yorkshire pudding

### **Chicken Kiev**

Fresh breast of chicken with a garlic butter filling coated in breadcrumbs and pan fried in butter

### **Salmon Salvatori**

Succulent salmon steak topped with salsa and a cheesy crumb crust

### **Porc Jambon Mornay**

Escalope of fresh pork fillet pan fried topped with ham coated with a creamy cheese and parsley sauce

### **Hunters Game Pie**

Chunky venison, pheasant and grouse in a red wine, herb and vegetable casserole topped with pastry

### **Filo Tart (Vegetarian)**

Filo pastry open tart filled with creamy French brie, leaf spinach and basil pesto topped with Italian cherry tomatoes

### **Cold Platter**

Cold York ham, chicken, cheese and pineapple served with a crispy fresh salad

**Served with Chef's selection of seasonal vegetables and potatoes**

## **Menu B (contd)**

### **Desserts**

#### **Chocolate Fudge Cake**

Three Generous layers of chocolate sponge soaked in a rich chocolate syrup coated with chocolate fudge

#### **Meringue Chantilly**

Meringue nest with peaches topped with vanilla ice, whipped cream and strawberry sauce

#### **Raspberry & Lemon Mascarpone Gateau**

Lemon soaked sponge layered with a smooth mascarpone and jam mousse topped with raspberries and coated with white chocolate flakes

#### **Profiterole Chantilly**

Dairy cream filled profiteroles topped with chocolate served with vanilla ice cream

#### **Fresh Fruit Salad**

Seasonal fruit as well as traditional varieties served with a deluxe vanilla ice cream

Followed By Tea and Coffee with Mints

For making your menu selection please choose three starters (one of which is soup) three main course's, do not include vegetarian or salad in your choices as these can be pre ordered as required and three desserts

£26.95 excluding vat

# **Menu C (contd)**

## **Starters**

### **Veloute of Sweet Potato**

A delightful cream soup made with sweet potato and carrot infused with ginger

### **Cream of Stilton and Leek**

The unusual addition of Stilton to this cream of leek creates a whole new experience

### **Crème D Asperges**

A luxury cream soup made with fresh asparagus spears and double cream

### **Melon Caledonia**

Half crown of galia melon and tropical fruits with Grand Marnier drizzled with strawberry syrup

### **Champignon Dordogne**

Mushrooms in batter stuffed with paté deep fried and served with a garlic dip and crisp garnish

### **Avocado And Prawn Stack**

A shoal of luxury prawns marié rose on a bed of rocket with a fan of avocado

### **Duck And Champagne Parfait**

A rich duck pate with champagne and port set on a crisp garnish with a caramelised red onion chutney served with melba toast

## **Main Course**

### **Filet De Bouef Farci**

Fillet of Scotch beef stuffed with a moussaline of wild mushrooms gently roasted and served with a rich whisky jus roti

### **Halibut Catalan**

This excellent white fish in a Mediterranean sauce with white wine, tomatoes, onions and garlic

### **Chicken Corden Bleu**

Fresh chicken breast made into a purse with a filling of ham and cheese coated in breadcrumbs and pan fried in butter before being coated in a cheese sauce

### **Duck A La Orange**

Pan fried breast of duck flamed in brandy served with a delicious orange sauce, generously laced with Cointreau

### **Lamb Provencal**

Gigot of lamb steak braised in a french style casserole with wine, garlic, tomato, bay leaf and fresh vegetables

**Served with chef's selection of seasonal vegetables and potatoes**

## **Menu C (contd)**

### **Desserts**

#### **Four Layer Fudge Cake**

Four layers of enriched chocolate sponge cake sandwiched with chocolate butter cream, white chocolate chips, chocolate brownies, white chocolate fudge all masked in chocolate butter fudge served with double cream

#### **Caramelised Orange Cheesecake**

A vanilla cheesecake with orange zest and cinnamon biscuit base, topped with Spanish orange segments in a caramel sauce served with rich vanilla ice cream

#### **Strawberry Champagne Roulade**

Meringue rolled with strawberries in a strawberry sauce with champagne flavoured dairy cream

#### **Fruit Basket**

Fresh strawberries, pineapple and mango in a crisp chocolate flavoured tulip basket with a double cream and mascarpone topping

#### **Cheese and Biscuits**

Selection of British and Continental cheeses served with biscuits

Followed by Tea and Coffee with Mints

For making your menu selection please choose three starters (one which is soup) three main course's and three desserts, do not include vegetarian or salad in your choices as these can be pre ordered as required as shown in menus A and B

£29.95 excluding vat

# Children's Menu Under 10s

## **Menu 1 - £6.50 excluding vat**

Soup with Crusty Bread

Fresh Melon And Orange Cocktail

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Battered Chicken Nuggets

Triple Pork Sausages

Crispy Fish Finger

Served with chips or potatoes and peas or beans

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Vanilla Ice Cream With Strawberry Sauce

Apple pie With Ice cream

## **Menu 2 - £7.80 excluding vat**

Soup with crusty bread

Potato wedges with tomato dip

Melon And Mango Cocktail

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Breaded Haddock

Junior Steak Pie

Macaroni Cheese

Served with chips or potatoes and beans or peas

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Peach Melba

Apple Pie And Ice Cream

Fresh Fruit Salad with ice cream

# Evening Buffet Menus

**Menu No 1**  
**£7.60 per person**  
**(excluding vat)**

Selection of sandwiches  
Pork Pie  
sausage rolls  
cheese puffs  
Peppered, Cajun , Tandori & plain chicken drumsticks  
Potato Wedges  
Texas Dippers  
Selection of savoury dips

\* \* \*

**Menu No 2**  
**£7.40 per person**  
**(excluding vat)**

Beef stroganoff  
Vegetable curry  
Corn beef stovies  
boiled rice  
sandwiches

\* \* \*

**Menu No 3**  
**£ 10.00 per person**  
**(excluding Vat)**

Sliced ham, breast of chicken, poached salmon and selection of cheeses  
Fresh bread & butter  
Full selection of fresh Salads  
Buttered baby Boiled potatoes

**Tea and coffee available on request at £1.05 extra per person (excluding vat)**

## **Terms and Conditions.**

**Please note on your final bill you will be charged the price of the current menu for the year your wedding is booked for and not the price of the menu when you first booked your wedding. Estimated costs may differ from your final bill if estimate was done in a year not current with your wedding. All terms and conditions are based on a minimum of 50 guests including children, should numbers fall below the minimum there could be additional charges. All prices quoted are excluding VAT and although correct at time of printing may change inline with inflation and any changes in government requirements, Menus may also change based on availability.**

A £250.00 deposit is required to secure your booking  
Your first deposit will be repaid after the function.

In the unlikely event of any serious damage being inflicted to the fixtures and fittings by your guests then the deposit would be used towards compensation for such damage.

Payments to be made as follows:-.

26 weeks before the function date 50% of estimated costs  
and the balance to be paid in full no later than 21 days prior to the function.

Menu choices and table plan should be arranged and submitted at least fourteen days prior to the wedding date, this will be the minimum number any additional costs should be settled on the day.

Children 10-13 years of age will be charged at 50% the menu price and can order from you main menu you selected

There is a complimentary room for the Bride and Groom on the day of the wedding with number over 50 for the meal dependant on availability

Chapel Hire of £250.00 (including vat) for couples who wish to have the marriage ceremony at the Hotel

The Hotel team will be more than happy to discuss any further arrangements for your Special Day, however, please make a prior appointment  
We would like to take this opportunity of thanking you for your enquiry, and should you require any further assistance, then please do not hesitate to contact us.

In the unfortunate event of the function being cancelled and not rescheduled, then at the hotels discretion there maybe a retention of 20% if cancelled before 26 weeks, 40% within 20weeks, 60% within 15weeks and 80% within 8 weeks.  
Your £250 deposit non refundable

We accept the terms and conditions as stated above at this date. \_\_\_\_\_

Signature 1 \_\_\_\_\_ Signature 2 \_\_\_\_\_

For and on behalf of the Elgin Hotel \_\_\_\_\_