

# Your Wedding

AT THE BALMORAL





*A moment in time*



In iconic surroundings





To have and to hold

Saying I do







Surrounded by loved ones





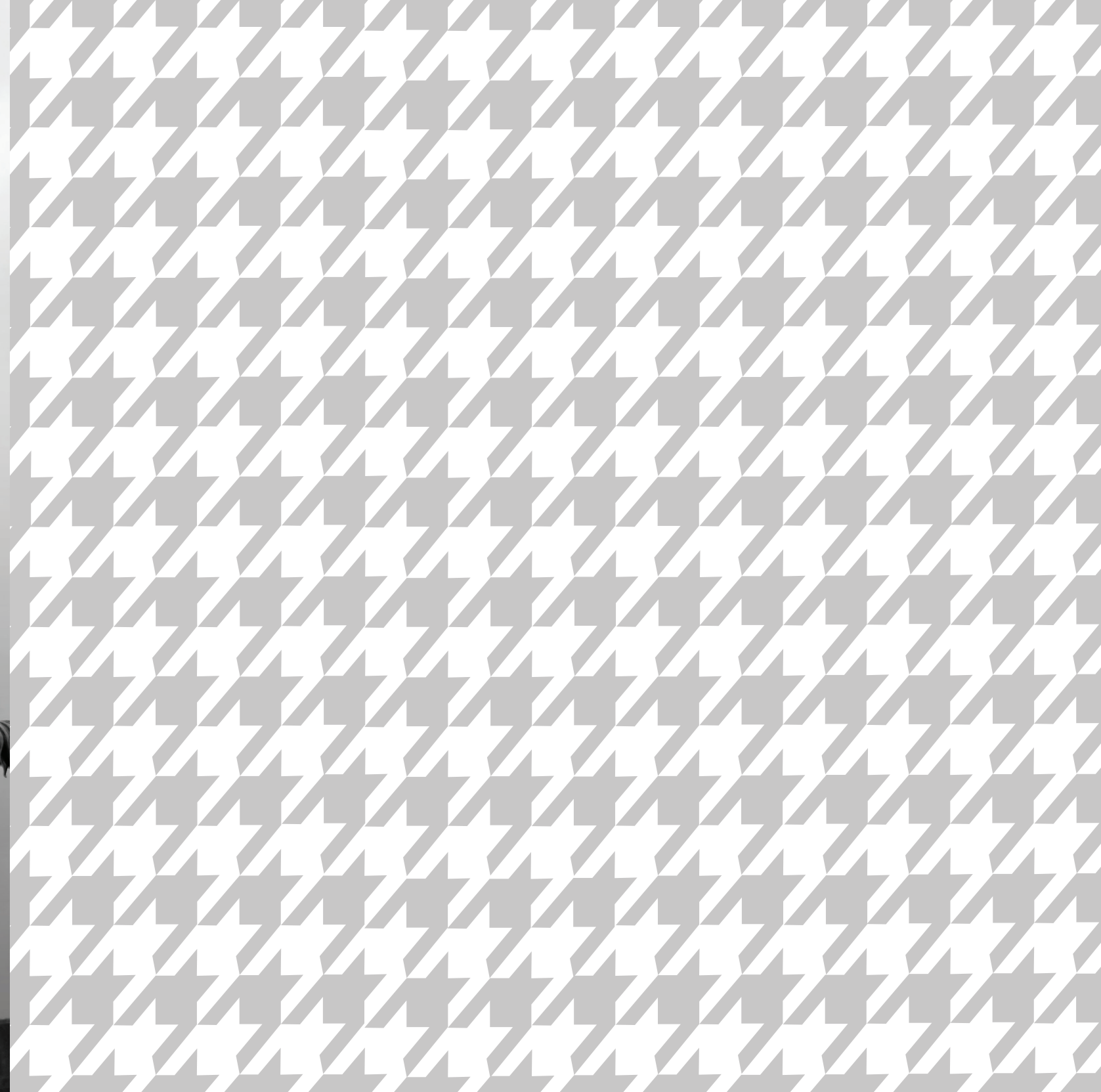


## While we take care of everything

At The Balmoral, we understand the importance of attention to detail. Our dedicated wedding planner will ensure that your celebration at Edinburgh's most prestigious address will be as individual as you are.



PHOTOGRAPHY BY CRAIG AND EVA SANDERS



# The Royal

Red carpet arrival

-

Professional toastmaster

-

Champagne for the bride, groom & each guest after  
the ceremony or upon arrival  
*(other drinks options available)*

-

Half bottle of selected wine per guest with dinner

-

A glass of Champagne for the toasts

-

Three course meal with tea, coffee and petit fours

-

Cake stand *(round or square)* and knife

-

Individual menus, place cards, table names or numbers and  
seating plan

-

White Chiavari chairs

-

Choose your own classic floral table arrangements for the  
drinks reception, top table and guest tables with a bespoke  
consultation with one of our preferred florists

-

*Continued...*

# The Royal

Complimentary suite hire for drinks reception  
and wedding breakfast  
*(minimum numbers apply)*

-

PA system with hand held microphone for your speeches  
& coloured up lighters which will add to the ambiance  
in the Holyrood or Sir Walter Scott Suite

-

Dedicated wedding planner

-

Access to our rooftop for photographs *(weather dependent)*

-

Overnight accommodation in a Deluxe Suite with  
guaranteed view of Edinburgh Castle and Champagne  
breakfast for the bride and groom the next morning

-

Overnight accommodation in an Executive bedroom which can  
be used on the night of the menu tasting or the  
night before the wedding

-

Menu tasting for the wedding couple

-

Special accommodation rates for wedding guests  
*(subject to availability)*

-

Our guarantee there will not be another wedding taking place  
on the same day

SIR WALTER SCOTT SUITE WITH A MINIMUM OF 120 GUESTS  
HOLYROOD SUITE WITH A MINIMUM OF 80 GUESTS  
OUR SECOND FLOOR CASTLE VIEW SUITES WITH A MINIMUM OF 50 GUESTS

2020	2021	2022
£120	£120	£125

# The Balmoral

Red carpet arrival  
-  
Professional toastmaster  
-  
Three course meal with tea, coffee and petit fours  
-  
Two glasses of selected wine per guest with dinner  
-  
Cake stand (*round or square*) and knife  
-  
Individual menus, place cards, table names or numbers and seating plan  
-  
White chair covers and caramel coloured chair ties  
-  
Elegant silver candelabras for table centres  
-  
Complimentary suite hire for drinks reception and wedding breakfast  
(*minimum numbers apply*)  
-  
PA system with hand held microphone for your speeches  
(*Holyrood and Sir Walter Scott Suite*)  
-  
Dedicated wedding planner  
-  
Menu tasting for the wedding couple  
-  
Overnight accommodation in a grand suite  
with Champagne breakfast for the bride and groom  
-  
Special accommodation rates for wedding guests (*subject to availability*)

SIR WALTER SCOTT SUITE WITH A MINIMUM OF 120 GUESTS

HOLYROOD SUITE WITH A MINIMUM OF 80 GUESTS

OUR SECOND FLOOR CASTLE VIEW SUITES WITH A MINIMUM OF 50 GUESTS

\*THE BALMORAL PACKAGE IS AVAILABLE ON CERTAIN DATES ONLY

2020	2021	2022
£80	£80	£85

# The Crown

Rehearsal dinner the night prior in a private room  
for up to 25 guests

-

Red carpet arrival

-

Piper

-

Professional Toastmaster

-

Arrival glass of Champagne or bottle of beer with a  
selection of nibbles before ceremony

-

A selection of 5 canapés per person for  
after the ceremony

-

5 Course meal with tea, coffee and petit fours

-

Half bottle of wine with the Wedding Breakfast

-

A glass of Champagne for the toasts

-

Favours for the Bride and Groom  
from luxury jewellers, Hamilton & Inches

-

Choice of Chiavari, Crossback or French chair

-

Choice of tablecloths and napkins

-

*Continued...*



# The Crown

PA system with hand held microphone for your speeches & coloured up lighters which will add to the ambiance in the Holyrood or Sir Walter Scott Suite

-

Premium floral centrepieces and floral arrangements for mantelpieces

-

Matching bridal bouquet, bridesmaids bouquets and buttonholes

-

VIP menu tasting for up to 6 guests

-

Dedicated wedding planner

-

Overnight accommodation in a Deluxe Suite with guaranteed view of Edinburgh Castle for the night before the wedding

-

Overnight accommodation in a Signature Suite for the night of the wedding with Champagne breakfast for the bride and groom

-

Private room for breakfast the morning after the wedding for family and friends

-

Preferential rates at another Rocco Forte hotel for a mini moon

-

Our guarantee there will not be another wedding taking place on the same day

SIR WALTER SCOTT SUITE WITH A MINIMUM OF 120 GUESTS

HOLYROOD SUITE WITH A MINIMUM OF 80 GUESTS

OUR SECOND FLOOR CASTLE VIEW SUITES WITH A MINIMUM OF 50 GUESTS

2020	2021	2022
£250	£255	£260

# Your Bespoke Wedding

AT THE BALMORAL

We will offer a bespoke consultation for every wedding celebration.  
We cater for small intimate weddings as well as larger affairs  
from two to 250 guests

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## Your Wedding Ceremony

AT THE BALMORAL

Our beautiful private suites offer a stunning and romantic setting for your ceremony.  
We are licensed to hold Civil, Religious and Humanist ceremonies within the hotel.  
The following private suites are available for wedding ceremonies:

SIR WALTER SCOTT SUITE 120-250 GUESTS *£2,500*

HOLYROOD SUITE 80-120 GUESTS *£1,750*

ESK SUITE UP TO 70 GUESTS *£750*

BEAULY SUITE UP TO 70 GUESTS *£750*

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## Evening Reception Room Hire

AT THE BALMORAL

For smaller weddings using the second floor suites, there will be an additional  
room hire for use of our larger suites for your evening reception:

SIR WALTER SCOTT SUITE 120-250 GUESTS *£3,000*

HOLYROOD SUITE 45-120 GUESTS *£2,000*

OUR EXECUTIVE CHEF, GARY ROBINSON, HEAD CHEF, KEVIN SUTHERLAND,  
AND EXECUTIVE PASTRY CHEF, ROSS SNEDDON HAVE CREATED A SELECTION OF  
OUTSTANDING CULINARY SUGGESTIONS FOR YOU TO CREATE YOUR WEDDING MENU.

PLEASE SELECT ONE DISH FROM EACH COURSE TO CREATE A SET MENU.

## Starters

Young carrot, orange and ginger soup,  
roasted seeds, Highland rapeseed oil

Mushroom velouté, crème fraîche and tarragon

Vine ripened tomato, barrel aged feta, cucumber,  
oregano and ciabatta cracker

Haggis, neeps and tatties, haggis croquette and whisky jus

Scrabster hake rillettes, Lilliput capers, herb gazpacho, rye sippets

Parma ham, fig and Charentais melon salad,  
celeriac slaw, rocket and radish

*Upgraded starters - £5.50 supplement per person*

Pressed duck confit, apple and pickled blackberry,  
spiced bread and pistachio crumble

South Ronaldsay scallops, ratte potato,  
radish and spring onion salad, Mara seaweed gribiche

Prawn and west coast langoustine cocktail, pink grapefruit,  
malt bread Melba

Balmoral's own smoked salmon, Scrabster crab won ton,  
ginger, lime and soy

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY  
DIETARY REQUIREMENTS ON REQUEST

# Main Courses

Braised Feather Blade of Tweed Valley beef Served with a smokey Arran mustard mash, hazelnut crumble, mulled red cabbage, baby onion and thyme reduction

Breast of Scottish chicken with haggis, skirlie potato, turnip fondant, braised carrot and malt whisky jus

Oriental glazed Ayrshire pork belly, sweet potato, spring onion, coriander, ginger infusion

Cornish sea bass, basil infused grains, charred artichoke, sun dried tomato, Kalamata olives and salsa verde

Moroccan style cauliflower steak, chickpea, rose harissa, shaved carrot and preserved apricot

Buckwheat, beluga lentil and quinoa stuffed piquillo pepper, saffron infused fennel, artichoke, tomato and basil

## Upgraded Main Courses - £3.00 per person

Loin & haunch of Highland venison with black pudding, herb crumble, celeriac purée, red wine cabbage, fondant potato, redcurrant jus

Slow cooked Borders lamb rump with ras el hanout, almonds, harissa cous cous, spinach, preserved lemon and coriander reduction

Grilled Peterhead halibut, brandade, braised lentils, wild mushrooms, leeks, mussel and dill butter sauce

Scottish lamb loin, confit belly, garlic infused potato, crushed root vegetables and mint infused jus

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DIETARY REQUIREMENTS ON REQUEST

# Desserts

ALL DESSERTS ARE INCLUSIVE OF BALMORAL  
BLENDED COFFEE, SELECTION OF TEAS  
AND INFUSIONS SERVED WITH PETIT FOURS

Palet d Or

Coconut tapioca, compressed pineapple and mango jelly

Passion fruit posset, guava and chocolate,  
avocado mousse

Caramel tart, butternut squash, candied cumin seeds,  
muscovado cream

Dark chocolate financier, warm salted caramel sauce

Cranachan, raspberries, whisky and oats

*Upgrade to a cheese selection for £3.00 per person*

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DIETARY REQUIREMENTS ON REQUEST

# Canapé Menu

## A SELECTION OF FIVE ITEMS

Whipped goat's cheese, candied walnuts and grapes

Black olive and sun dried tomato palmier

Applewood cheese and truffle gougère

Beetroot pakora, mint yoghurt

Pea and mint panna cotta, quail egg

Mackerel rillettes, Lilliput capers, dill

Arbroath Smokey arancini, curried dip

Cured and smoked Balmoral salmon, cucumber and caviar

Isle of Skye crab, hass avocado, chilli and mango

Ayrshire pork crackling

Tweed Valley beef, mini Yorkshire puddings, horseradish

Flame seared Barbary duck, pineapple

Great Glen venison bresaola, Edinburgh Fermentarium sauerkraut

Chipolatas with honey and Arran mustard

Haggis croquette, whisky soaked apricot

*£18.50 per person*

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY  
DIETARY REQUIREMENTS ON REQUEST

# Evening Reception Menu Options

PLEASE SELECT A MAXIMUM OF TWO ITEMS  
FOR ALL OF YOUR GUESTS TO ENJOY

Scottish morning rolls – filled with Ramsay's of Carlisle bacon,  
Musk sausage or free range egg  
*£8.50 per person*

Assorted sandwich platters  
*£14.00 per person*

Tweed valley mini beef burgers, Virginia cured bacon,  
smoked Lamermuir cheese, brioche slider  
*£16.00 per person*

Balmoral sausage roll and pork pie selection,  
chutneys and pickles  
*£14.00 per person*

Homemade Balmoral stovies with haggis and Tweed Valley  
beef with traditional oatcakes  
*£15.00 per person*

Mellis Scottish cheese platter, chutney, grapes and oatcakes  
*£16.00 per person*

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DIETARY REQUIREMENTS ON REQUEST

# Children's Menu

## STARTERS

Melon, strawberry and pineapple skewers, raspberry sauce

Roast tomato and basil soup

Carrot and cucumber sticks with Mary Rose sauce

Chunky tomato and basil bruschetta

## MAINS

Creamy penne pasta with Parmesan

Fish goujons with tartare sauce

Grilled chicken fingers with mashed potatoes, broccoli

Scottish beef burger with fries and salad

## DESSERTS

Dark chocolate cake with chocolate cream

Strawberries and crème Chantilly

Tropical fruits with mango jelly

Banana bread trifle

*£17.50 per child*

OUR CULINARY TEAM WOULD BE DELIGHTED TO CATER FOR ANY  
DIETARY REQUIREMENTS ON REQUEST



# Preferred Suppliers

## BANDS

Callanish – [www.callanishmusic.com](http://www.callanishmusic.com) – [music@bananarow.com](mailto:music@bananarow.com) – 0131 557 2088

Pacific Wedding Band – [www.pacificweddingband.co.uk](http://www.pacificweddingband.co.uk) – [info@pacificweddingband.co.uk](mailto:info@pacificweddingband.co.uk) – 07739 417 123

## CAKES

Liggy's Cakes – [www.liggyscakes.co.uk](http://www.liggyscakes.co.uk) – [info@liggyscakes.co.uk](mailto:info@liggyscakes.co.uk) – 0131 538 6395

3D Cakes – [www.3d-cakes.co.uk](http://www.3d-cakes.co.uk) – [enquiries@3d-cakes.co.uk](mailto:enquiries@3d-cakes.co.uk) – 0131 337 9990

## EVENT DRESSING

Beautifully Covered – [www.beautifullycoveredchairs.co.uk](http://www.beautifullycoveredchairs.co.uk) – [sales@beautifullycovered.com](mailto:sales@beautifullycovered.com) – 07984 154 803

88 Events – [www.88events.com](http://www.88events.com) – [suzy@88events.com](mailto:suzy@88events.com) – 0141 445 2288

## FLORISTS

Garlands – [www.garlandsflorist.co.uk](http://www.garlandsflorist.co.uk) – [sales@garlandsflorist.co.uk](mailto:sales@garlandsflorist.co.uk) – 0131 556 6111

Planet Flowers – [www.planetflowers.co.uk](http://www.planetflowers.co.uk) – [hello@planetflowers.co.uk](mailto:hello@planetflowers.co.uk) – 0131 539 7781

## PHOTOGRAPHERS

Craig & Eva Sanders Photography – [www.craigevasanders.co.uk](http://www.craigevasanders.co.uk) – [craigsanders1@yahoo.co.uk](mailto:craigsanders1@yahoo.co.uk) – 01563 525 443

Blue Sky Photography – [www.blueskyphotography.co.uk](http://www.blueskyphotography.co.uk) – [hello@blueskyphotography.co.uk](mailto:hello@blueskyphotography.co.uk) – 0131 447 1100

Elemental Photography – [www.elementalweddings.co.uk](http://www.elementalweddings.co.uk) – [info@elementalphoto.co.uk](mailto:info@elementalphoto.co.uk) – 07833 454 465



THE BALMORAL  
EDINBURGH

A ROCCO FORTE HOTEL

The Balmoral 1 Princes Street Edinburgh EH2 2EQ Scotland Tel: +44 131 556 2414 Fax: +44 131 557 3747  
Email: [weddings.balmoral@roccofortehotels.com](mailto:weddings.balmoral@roccofortehotels.com) Website: [www.roccofortehotels.com](http://www.roccofortehotels.com)