

WINTER WEDDING PACKAGE 2017/18

BE THE HIGHLIGHT OF THE SEASON WITH OUR FABULOUS ALL-INCLUSIVE PACKAGE FOR WINTER 2017/18

Not only is it cost-effective to have an off-peak wedding but it'll give your loved ones something to really look forward to in those winter months. And our stunning East Lothian Venue is a superb backdrop for you to create the wedding of your dreams.

Whether it's 200 guests from day to night, or a smaller evening buffet reception – we have everything you need to create that magical setting for your special day.

If you're looking to hold your wedding around the Festive period, then why not consider a mid-week wedding – you'll find many people will have taken time off in any case!

FOR JUST £5,000 FOR 70 ADULT GUESTS, YOU WILL RECEIVE THE FOLLOWING:



- 3 course meal plus tea, coffee and petit fours
- Glass of cava after ceremony and a glass for the toast
- Glass of wine with dinner
- Venue hire and venue décor
- Stunning down lights, pillar lights and fairy curtain
- Crockery, cutlery and glassware
- Tables, Chiavari chairs and ivory seat pads
- White floor length table linen and linen napkins
- Use of Courtyard and Garden for photographs
- Dedicated team of staff to run the event
- Event Manager/Master of Ceremonies



IF YOU LIKE, YOU CAN ADD SOME ADDITIONAL ITEMS TO ADD TO YOUR PACKAGE:

- Canapes, Evening buffet, Centrepieces, Sweetie Cart, LOVE sign, Gobo's, DJ

This offer is valid for remaining Fridays
during the months of October to December
2017 and January to February 2018

BOOK YOUR WEDDING CONSULTATION
TODAY 0131 273 5254 | info@eskmillsvenue.com

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To create your menu please select one starter, one main course and one dessert plus a vegetarian alternative

STARTERS

- Cream of leek and potato soup, topped with chive oil (v)
- Tower of haggis, neeps and tatties
- Thai fish cakes with tomato chutney and a citrus salad
- Rich and buttery continental style chicken liver pate, winter spice chutney and brioche toasts
- Assiette of melon with passion fruit syrup (v)

MAINS

- Corn-fed chicken breast, stuffed with wild mushroom farce and wrapped in smoked bacon served with a port wine reduction
- Pork fillet, wrapped in Parma ham, calvados reduction and served with creamy dauphinoise potatoes
- Slow-cooked daube of beef resting on a colcannon potato cake
- Seared fillet of Scottish salmon roasted fennel and fresh herb cream
- Mushroom, brie, hazelnut and cranberry wellington with golden butter roast potatoes, honey and caraway roasted roots, chillied brussels, and herby red wine jus (v)

DESSERTS

- Warm sticky toffee pudding with vanilla ice cream
- Classic lemon tart served with poached strawberries
- Spiced orange panna cotta served with a caramel tuile
- Chilled Crème Brulee coconuts, white chocolate oranges and sweet cranberry compote finished with a Christmas pudding choc ice
- Raspberry and honey cranachan
- Tea, coffee and white chocolate fudge

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