

2018 SUMMER DATES FOR WINTER PRICES

SNAP UP OUR EXCLUSIVE REMAINING SUMMER FRIDAY DATES IN 2018 WITH AN OFFER THAT CANNOT BE MISSED

Summer is the most popular time of the year to get married and as a result dates can be booked up years in advance. Maybe you want a traditional wedding but you're not prepared to wait years to tie the knot and cement you love for one another!

Our 2018 Summer Dates for Winter Prices wedding package is the perfect solution. We have some exclusive Friday dates remaining in 2018 so you can have the wedding of your dreams at an even more affordable price.

Here at Eskmills Venue our talented team can support the planning, sourcing and delivering of your wedding – ensuring your day is all you've ever wished for and more. Don't hang about though, our dates are getting snapped up fast and you can't miss out on this once in a lifetime opportunity!

£5,000 based on 70 adult guests



- Exclusive use of venue and table set up/ceremony set up
- Dedicated Event Planner
- 3-course wedding breakfast with coffee and petit fours
- A glass of sparkling wine after Ceremony and a glass for the toast
- A glass of wine with dinner
- Crisp white table linen
- Table name cards/numbers and menus/printed name cards
- Crockery, cutlery and glassware
- Tables, Chiavari chairs and ivory seat pads
- Centrepiece for each table; 5 arm candelabra, birdcage or hurricane vase with pillar candle with mirror base and 3 x tea lights per table
- Stunning down lights, pillar lights and fairy curtain
- Wooden easel for table plan
- Silver round cake stand and silver cake knife
- Use of the Courtyard and Garden for your drinks reception and photographs
- Toast Master services by our Event Manager
- Cash bar until 12.30am

If you like, you can add some additional items to add to your package:

- Canapes, Sweetie Cart, LOVE sign, Gobo's, DJ

THIS OFFER IS VALID ON REMAINING FRIDAYS - MAY TO SEPTEMBER 2018

BOOK YOUR FREE WEDDING CONSULTATION TODAY

0131 273 5254 | info@eskmillsvenue.com

2018 SUMMER DATES FOR WINTER PRICES

To create your menus 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
- Chicken liver parfait, toasted brioche and apple calvados chutney
- Assiette of melon with passion fruit syrup (v)

MAINS

- Corn-fed chicken breast, stuffed with wild mushroom farci 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
- Butternut Squash risotto grilled Italian vegetables, rocket and pesto (v)

DESSERTS

- Warm sticky toffee pudding with vanilla ice cream
- Classic lemon tart served with poached strawberries
- Spiced orange pannacotta served with a caramel tuile
- Raspberry and honey cranachan
- Chilli chocolate tart with vanilla pod ice cream
- Tea, coffee and white chocolate fudge

EVENING BUFFET IDEAS

If you would like to treat your guests to some evening treats, why not try one of the following:

- Hot filled rolls - £5.25 per person
- Hot filled rolls and chip cones - £6.50 per person
- Hog roast rolls served with apple sauce and crackling - £5.95 per person
- Mini burgers/cheeseburgers and pizza slice - £6.50 per person
- Fish and chip cones - £5.95 per person