

# Eskmills VENUE

EAST LoTHIAN

## ALL INCLUSIVE FAB FRIDAY WEDDING PACKAGES

Fridays are fantastic for weddings and are becoming almost as popular as the traditional Saturday. There are several good reasons why lots of couples are choosing to create their own Fabulous Friday.

The main advantage is cost. With our prices starting at just £4,995 for 70 guests in 2018. That's about 50% less than the cost of holding your wedding on a Saturday.

Our talented team can support the planning, sourcing, arranging and delivery of your unforgettable Friday wedding. And all at the unique and memorable venue of Eskmills.



### WHAT'S INCLUDED IN THE PACKAGE:

- Exclusive venue hire and venue décor
- Ceremony set up
- Dedicated Event Planner
- 3-course wedding breakfast with coffee and petit fours
- 1 glass of fizz or beer after the ceremony
- 1 glass of wine with the meal
- 1 glass of fizz for the toast
- White floor length table linen and linen napkins
- Table numbers and menus
- Crockery, cutlery and glassware
- Tables, chairs and ivory seat pads
- Centrepiece for each table; hurricane lamp with gold or silver gravel, pillar candle, mirror and tealights
- 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
- Dedicated team of staff to run the event
- Cash bar

Fab Friday Package from **£4,995\***

\*for minimum 70 adult day guests in 2018

WE STILL HAVE AVAILABILITY LEFT FOR  
FAB FRIDAY WEDDINGS IN 2018 –  
CONTACT US NOW TO SEE IF YOUR DATE  
IS AVAILABLE.

0131 273 5254 | [info@eskmillsvenue.com](mailto:info@eskmillsvenue.com)

## FAB FRIDAY SAMPLE MENU

### STARTERS

Cream of garden herb soup with horseradish dumplings (v)

Tower of haggis, neeps and tatties with whisky sauce

Warm filo tartlet of Scottish brie and sundried tomato, basil dressing (v)

Smooth chicken liver pâté with red onion chutney and oatcakes

Thai fish cakes with tomato chutney and a citrus salad

Assiette of melon with passion fruit syrup (v)

### MAINS

Chicken breast with smoked bacon, shallot and mushroom cream sauce, fondant potatoes and seasonal vegetables

Roasted topside of beef, turned potato fondant, steamed vegetables and shallot jus

Herb-crusted cod fillet on a black pepper mash with haricot vert and citrus beurre blanc

Pork fillet wrapped in Parma ham, with calvados reduction and served with creamy dauphinoise potatoes

Butternut squash risotto with grilled Italian vegetables, rocket and pesto (v)

Lasagne of creamed cauliflower and poached leeks with rich Mull cheddar glaze

### DESSERTS

Warm sticky toffee pudding with vanilla ice cream

Baileys crème brûlée with banana 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 petit fours