



Weddings

by SALTIRE HOSPITALITY

ESKMILLS

OUR STORY

"As a company, we have no desire to be the biggest in what we do, but we do aspire and have the determination to become Scotland's best independent catering and hospitality company."

David Peters, Managing Director

As a leading Scottish wedding caterer, Saltire Hospitality takes great pride in helping couples create unforgettable celebrations. As a family-owned business, we focus on the personal touches that make your day truly special. Our commitment is to deliver a bespoke, tailored service that reflects your unique vision, with creative elements designed to bring your dream day to life.

We are passionate about using only the finest locally sourced, seasonal ingredients, and we make every effort to minimise our environmental impact. Our dedication to quality means we work exclusively with ethical Scottish suppliers. With our own Bakery and Patisserie, all of our creations are made from scratch, infused with care and passion.

At Saltire Hospitality, we believe in creating exceptional, personalised experiences for each couple. From the initial concept to the final dish, we work closely with you to craft a memorable menu that will leave your guests talking long after the last bite.



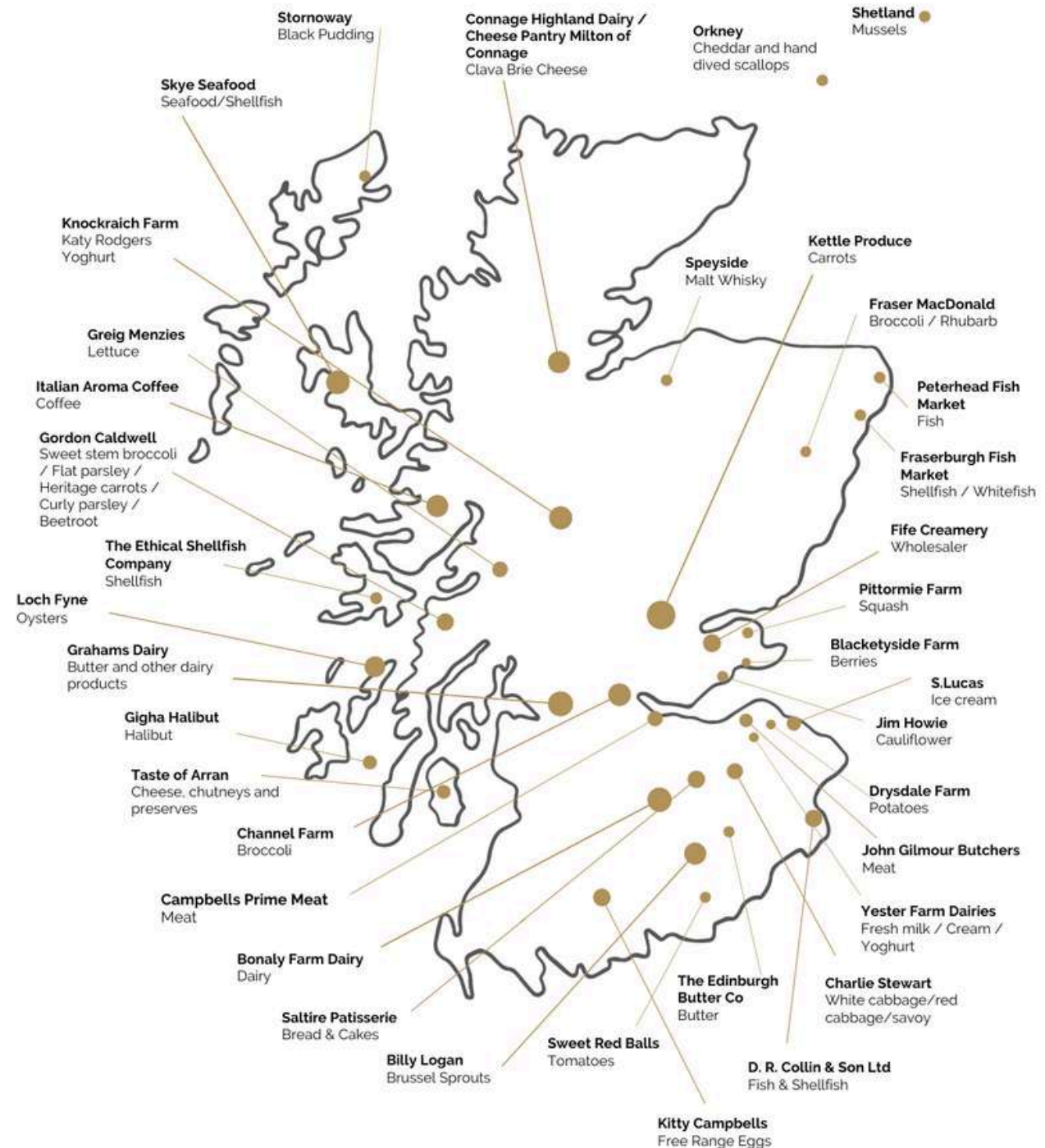
PLATES WITH **PURPOSE:** SOURCING THE **FRESHEST**, SUSTAINING THE **FUTURE**

At Saltire Hospitality, our commitment to **catering without compromising** our standard of **quality or sustainability** sets us apart. We ensure that **by choosing Saltire Hospitality, you've already made the sustainable choice.**

We take immense pride in presenting a menu crafted exclusively from the finest selection of **fresh, local, and seasonal ingredients** sourced from our network of **esteemed suppliers.**

Moreover, our commitment extends beyond the kitchen, with **solar panels**, our own **herb and vegetable garden** plus our fleet of **electric vehicles** at our base, Saltire House.

With our dedicated **Green Team** continuously exploring innovative ways to reduce our environmental footprint, they routinely examine every aspect of our operations, seeking opportunities to **enhance our green credentials without compromising on excellence.**





CANAPÉ MENU

Perfectly designed small bites that are big in flavour to entertain guests during your drinks reception.

Looking for something a bit more substantial - choose from our grazing stations for some added theatre!

And don't worry... we will always keep you a plate



CANAPÉ

Vegetarian / Plant Based

Aubergine baba ganoush, lemon, pomegranate, toasted flat bread (pb)
Curried sweet potato fritters, green pepper purée (pb)
Asparagus spears wrapped in filo pasty, poppy seeds (pb)
Highland oatcake, goat's cheese curd, beetroot chutney
Roasted red pepper hummus, grilled artichoke, sun blushed tomato, black olive crumb (pb)
Smoked Applewood cheese, celery tartlet, seasonal fruit chutney
Fire roasted red pepper, mozzarella arancini, basil mayo

Meat

Stornoway black pudding & haggis bon bons, wholegrain mustard sauce
Mini Highland Scotch beef wellington, black onion seed
Pan seared venison loin, rhubarb compote, toasted brioche loaf
Bourbon glazed pork belly, caramelised apple
Chicken tikka, pomegranate, coriander savoury cone
Smoked ham hock bon bon, cream pea purée
Saltire mini mac burgers

Fish

Whisky cured Scottish smoked salmon, melba toast, herb cream cheese
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet
Seared scallop, black pudding crumb, cauliflower purée (+supp)
Seared tiger prawn, saffron, garlic aioli
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel
Scottish coastline lobster, herloom tomato salsa (+supp)

Consious Canapés

Looking for a more sustainable choice? Talk to your wedding planner and our Chef who can create sustainable, bespoke canapes that suit your tastes!

GRAZING STATIONS

Our grazing station and boards are a great way for guests to interact with each other. Guaranteed to add that extra 'wow' factor to your drinks reception - grazing stations can be fully customised to your tastes!

Examples include:

A selection of cured meats, freshly baked rustic breads from Saltire Patisserie with dipping oils, homemade hummus & pâté

A selection of our finest Scottish cheeses handpicked by you, served with homemade chutney, seasonal fruits, oatcakes and water biscuits

Homemade falafels, crudités, homemade hummus, chips & a trio of salsa, guacamole & sour cream (v)

CHARCUTERIE CONES

Can't decide between our grazing stations and canapes? Then why not go for our charcuterie cones - designed to really wow your guests!

Cones filled with a mix of cured meats, cheeses, breadsticks and seasonal fruit.





WEDDING BREAKFAST

Please select one option for each course and we will cater for all dietary requirements

We can also offer a Choice Menu for your guests, offering the choice between two dishes per course with a separate option for guests with dietary requirements. Choose two starters, two mains and two desserts. Supplement applies.

We have several styles of catering available - from plated to family style - you can choose from any of our menus to create your bespoke menu. Your Wedding Planner will be able to provide more information of the different styles and pricing.

Included in our Dinner Menus:

Contemporary crockey / Stainless steel cutlery / White table linen / White linen napkins / On-the-day Event Manager / Uniformed Staff / Chef & Kitchen Team

STARTERS

All our menus begin with handmade bread rolls from Saltire Patisserie with butter

Upgrade to bread boards made up of a selection of sourdough, poppy seed and granary with dipping oil and balsamic vinegar (+ £2.50 pp)

SOUPS

Traditional lentil soup (v)

Scottish Cullen skink

Roasted red pepper, heritage tomato soup, basil oil drizzle (pb)

Roasted butternut squash, coconut & lime soup, basil chili oil (pb)

Pea, spinach and fresh watercress soup, goat's cheese crumb (v)

PLATED STARTERS

Haggis, neeps and tatties tower, mustard and whisky cream sauce

Chicken and apricot terrine, fruit chutney, toasted brioche, lemon oil

Smoked haddock and leek tartlet, crispy pancetta, fresh leaf salad, crème fraîche and chive dressing

Haggis and Stornoway black pudding bon bons, wholegrain mustard dip, fresh leaves

Chicken liver parfait, beetroot chutney, pickled apples, brioche, crispy onions

Haggis, black pudding bon bon, wholegrain Arran mustard, seasonal leaves

Salad of sundried tomato, mozzarella, aged balsamic, basil dressing (v)

Chicken, smoked bacon parfait, caramelised red onion chutney, oatcakes

Ham hock terrine, pickled apple puree, sourdough tuile, pea shoots

Whisky-cured Scottish salmon, tartar dressing, fresh leaves

Grilled halloumi with compressed watermelon, mint-infused couscous, and a balsamic glaze (v)

Roasted red pepper, mozzarella, chive arancini, balsamic, rocket, tomato compote (v)

Roasted squash, parmesan & sage arancini, amaretto emulsion (v on request)

Hand-dived Orkney scallops, pea emulsion, Stornoway black pudding, prosciutto (+ £2.50 supp)

Gorgonzola, plum tomato & red onion tart, balsamic & basil oil dressing (v)

Pan-fried prawns, garlic chili butter, roasted red pepper essence, potato crisp

Scottish salmon and crab fish cake, rocket and fennel salad, citrus mayonnaise





STARTERS CONT'D

SHARING STYLE *

Mediterranean Anti Pasti

A selection of anti pasti including cured continental meats, grilled vegetables, feta, sun-dried tomatoes, Caponata olives served with homemade focaccia and dipping oils

Ploughman's Board

A selection of terrines & pates served with a selection of pickled vegetables with homemade breads

Middle Eastern (v/pb on request)

Whipped feta, homemade hummus, pea & mini falafel, baba ganoush served with a selection of pittas & flatbreads

Fresh seafood platter

Smoked mackerel pate, whisky cured salmon, hot smoked salmon, homemade potato salad, cornichons, served with oatcakes and rye bread

Vegetarian Anti-Pasti (v/pb on request)

Selection of Scottish cheeses, dried apricots, walnuts, selection of olives, pickles and fresh fruit

Baked Camembert (v)

Baked gooey Scottish Camembert with honey & pomegranate served with rustic crusty farmhouse breads

Mix up your
Wedding Breakfast
by choosing
between plated and
sharing style

*Supplement applies for sharing style. All pricing is subject to VAT

MAIN COURSE

Slow cooked cushion of Scotch beef, spring onion mash, roasted cherry tomato, Spring carrot, chargrilled green onion, pan juices

Corn fed chicken fillet, fondant potato, puy lentils, tenderstem broccoli, baby spinach, chantey carrots, cafe au lait sauce

Wild mushroom & leek risotto, confit of cherry tomatoes & asparagus (vg/pb on request)

Roast fillet of North Sea cod, chorizo, baby spinach, hasselback potatoes, lemon hollandaise

Chargrilled harissa rubbed cauliflower steak, herbed couscous, fresh mint dressing (pb)

Slow cooked ox cheek, spiced red wine, tomato sauce, mousseline potatoes, seasonal vegetables

Venison two ways; chargrilled loin, slow cooked haunch, garlic and thyme layered potato, seasonal vegetables, berry sauce (+supp)

Chicken roulade stuffing with basil, tomato and mozzarella, rosti potato, spinach, sweet pointed pepper, peppercorn sauce

Puy lentil and butternut squash pithivier, crushed herb potato, asparagus, scorched cherry tomato on the vine, pesto sauce (pb)

6 hour cooked Scotch beef, horseradish mash, celeriac remoulade, baby turnip, green beans, young carrot, braising juices

Pan fried Stone bass, chorizo, spinach, herb new potato, chargrilled vegetables, white wine and cream sauce

Wild mushroom and spinach strudel parcel, rosti potato, tenderstem broccoli, baby carrot, herb oil (pb)

Pan-seared free-range chicken supreme, potato fondant, baby carrots, asparagus, morel mushrooms, peppercorn sauce

Duo of Spring lamb; Marinated rump of lamb, slow-cooker lamb shoulder croquette, burnt leek, crushed peas, rosti potato, scorched cherry tomato on the vine (+supp)

Honey roasted breast of duck with smoked belly of pork, pak choi, ceps, potato terrine (+supp)

Pan seared cod supreme, spring chard vegetables, crushed jersey royal potato, pesto cream sauce

Stuffed Miso based aubergine, giant cous cous, Mediterranean style vegetables, herb oil (pb)

Slow cooked ox cheek, spiced red wine, tomato sauce, mousseline potatoes, seasonal vegetables

28-day dry aged fillet of beef, shallots, king oyster mushroom, potato & ox cheek croquette, red wine jus
(+ £5.00 supp)



MAIN COURSE CONT'D

Choose one meat option and one vegetarian/plant-based option for those guests who require this.
Additional meat option + £5.00 per person

SHARING STYLE *

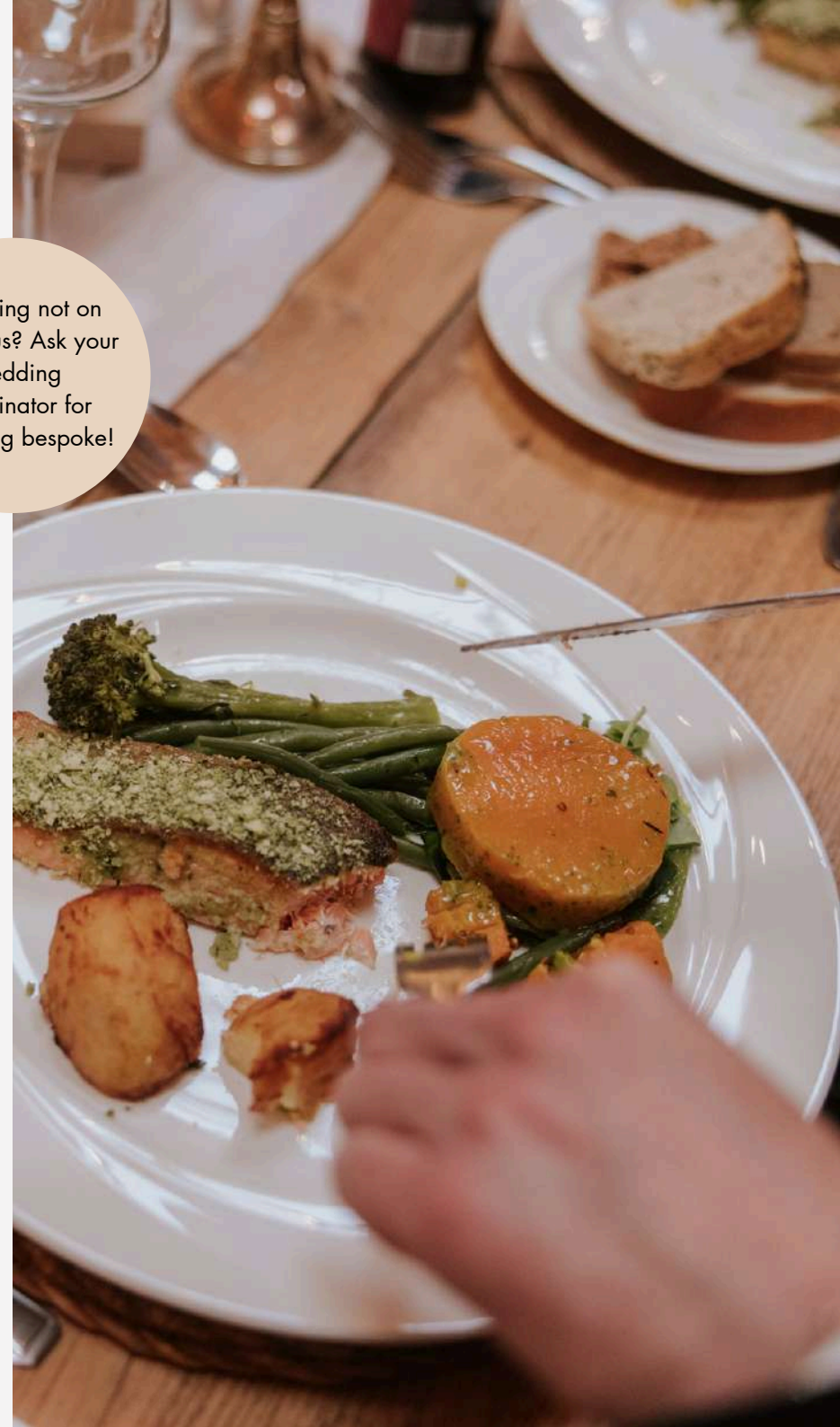
Lemon and thyme chicken breast, leg and thigh
Roast silverside of Scotch beef, salsa verde
Slow cooked pork shoulder, honey glazed with homemade apple sauce
Slow cooked Scotch beef and ale shortcrust pastry pie, beef gravy
Pesto marinated Scottish salmon side, fresh lemon
Roasted Mediterranean vegetable lasagne (v/pb on request)
Pulled Scotch lamb, pomegranate and balsamic dressing
Chicken and braised leek shortcrust pastry pie, chicken gravy
Scotch beef wellington
Grilled paprika rubbed cauliflower steaks (pb)
Homemade beef lasagne
Smoked haddock and salmon fish pie, creamy potato topping
Roasted aubergine, mozzarella and heritage tomato pasta bake (v)
Celeriac and apple wellington, parsley sauce (pb)

SIDES

Choose three sides. Additional sides + £3.00 per person

Creamy mash (v) / New potatoes with butter & thyme (v) / Triple cooked duck fat roasted potatoes / Roasted root vegetables (v) / Summer greens tossed in garlic and olive oil (pb) / Green beans with confit shallot and garlic (pb) / Honey-glazed carrots and parsnips (v) / Braised red cabbage, port and cranberries / Chargrilled peppers, courgette and butternut squash (pb) / Brussel sprouts with bacon lardons / Grilled aubergine, courgette and peppers tossed in pesto / Sliced tomato, mozzarella & pesto (v) / Chefs coleslaw: grated cabbage, carrot, celeriac, onions in a creamy mayo / Baby potato, spring onion, chives & wholegrain mustard salad (v) / Five-grain salad, roasted sweet potato & harissa yoghurt dressing (v/pb available) / Homemade Yorkshire puddings (v) / Roasted red pepper couscous (pb)

Something not on
our menus? Ask your
Wedding
Coordinator for
something bespoke!



*Supplement applies for sharing style. All pricing is subject to VAT



DESSERT

All desserts are served with a serving of freshly brewed tea or filtered Italian Aroma coffee and homemade shortbread.

Carrot cake, white chocolate mousse, caramel ice cream

Peach panna cotta, homemade macaroons

White chocolate and passionfruit mousse, white chocolate, toasted coconut ice cream

Mango cheesecake, oat crumble, passionfruit curd, exotic sorbet

Mango and cherry mousse, exotic sorbet (pb)

Salted caramel and chocolate delice, chocolate brownie crumb, vanilla bean ice cream

Chocolate chip cookie & hazelnut parfait, hazelnut granola, vanilla bean ice cream

Deconstructed black forest gateau, chocolate sponge, dark cherry mousse

Sticky toffee pudding, toffee sauce, vanilla bean ice cream

Tiramisu, mascarpone, espresso cookie, cocoa

Black forest mousse, fresh berries (pb)

Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet

Orange and vanilla bean cheesecake, fresh orange sorbet

Rhubarb and custard tart, pistachio granola, rhubarb sorbet

Salted caramel profiteroles, toffee pieces, vanilla ice cream

Chocolate truffle brownie torte, raspberry sorbet (pb)

Traditional ice cream sundae with raspberry sauce and your choice of toppings!

Elderflower and lemon posset, oat crumble, seasonal berries & lemon meringues

Strawberry and long pepper cheesecake, strawberry sorbet, berries & fresh basil

Goey triple chocolate brownie, whisky cream and raspberry sorbet

Raspberry and pistachio parfait, berry coulis (pb)

Fresh lemon and vanilla mascarpone tart, raspberry puree

White chocolate, fresh mint and dark chocolate cheesecake, raspberry sorbet

Toffee apple, rum and raisin crumble, dark sugar ice cream

Lemon and rhubarb parfait, poached rhubarb, pistachio crumb, mini meringue

Trio of desserts; lemon tart, triple chocolate brownie, raspberry sorbet

DESSERT CONT'D

SHARING STYLE *

Choose two whole desserts or five mini desserts - we can serve these either to the tables or to a dessert grazing station.

WHOLE DESSERTS

Classic Victoria sponge

Chocolate gateau

Salted caramel and chocolate profiteroles

Apple and berry crumble, homemade custard

Eton mess; meringue, seasonal berries, cream

Fresh Scottish strawberries and raspberries, mint infused cream (pb available)

MINI DESSERTS

Allows three per person

Lemon tarts

Chocolate and orange mousse cups

Carrot cake

Strawberry tarts

Chocolate and vanilla profiteroles

Pots of boozy cranachan

Raspberry macaroons

Triple chocolate brownies


Millionaire shortbread

Fresh fruit tarts

Vanilla cupcakes with frosting - with your own personalised topper

SCOTTISH CHEESE SELECTION

Your choice of artisan cheeses served with our homemade chutney, quince, cheese biscuits and seasonal fresh fruits



Not a cake person?
Ask your Wedding
Coordinator about
our cake of cheese!
Pricing from £350



MENU ENHANCEMENTS

Infused butter and flavoured bread

Add a personal touch to your day with our array of flavoured cultured butter from Edinburgh Butter Co and our freshly baked rolls from Saltire Patisserie.

Intermediate Course

Smoked salmon, mascarpone, capers, lemon, crostinis

Lobster bisque, crème fraiche

Caprese salad with aged balsamic

Beef carpaccio, egg yolk emulsion, pickled shallots, croutons

Gazpacho

Sorbet Palate Cleanser

Cucumber and fresh mint

Watermelon and lime zest

Hendricks gin and tonic with cucumber

Strawberry and fresh basil

Scottish Cheese Selection

We collaborate closely with nearby Dairy Farms and Cheesemongers to suit your preferences. Served with our Head Chef's homemade fruit chutney, selection of cheese biscuits and seasonal fruit

CHILDREN'S MENU

We understand children can be an important part of your special day which is why we have created a children's menu that is sure to please. Your little guests will have a wonderful time with our kid-friendly options!

THREE COURSE MENU

Tomato soup (pb)

Hummus & pitta bread

Chicken bites served with sliced peppers & cucumber sticks

Fresh strawberries & sliced melon (pb)

Crudités & soft cheese dip (v)

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Chicken goujons, potato wedges & baton carrots

Homemade mac & cheese with cheesy garlic bread (v)

Pork sausage, creamy mash & gravy

Haddock goujons, potato wedges & baton carrots

Beef meatballs, penne pasta & tomato sauce

Roast chicken, mashed potato, fresh seasonal vegetables & gravy

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Chocolate profiteroles & vanilla ice cream (v)

Strawberry mousse / chocolate mousse (v)

Fresh sliced fruit selection (pb)

Pancakes, vanilla ice cream & berries (v)

Three scoops of ice cream - chocolate, vanilla, raspberry (v)

Served with fruit juice

TODDLERS PLATE

Ham & cheese sandwich fingers

Cheese & tomato pizza slice

Cocktail sausages

Strawberries & melon (pb)

Served with fruit juice

All dietaries can be catered to even for your littlest guests!



LOOKING FOR SOMETHING DIFFERENT?

We have a range of alternative wedding menus ideal for informal dining, the day before or after to continue your celebrations!



BRUNCH



BBQ



BUFFET



HOG ROAST

EVENING SNACKS

Classic breakfast rolls

Our butchers back bacon/pork & leek sausages or vegetarian alternative served on freshly baked morning rolls

Selection of finger food bites

Bite-sized tortilla wraps, sausage rolls, mini honey & sesame sausages, chicken skewers, homemade vegetable tartlets (please ask for a full selection)

Mini bowls of the classics

Creamy mac 'n' cheese with your choice of topping (crispy pancetta, pesto & breadcrumbs)

Traditional stovies with mini oatcakes,

Classic haggis, neeps n' tatties with a whisky sauce

Indian mezze

Mini pots of chicken curry / vegetarian curry served with white rice & a selection of traditional Indian savouries including vegetable pakora, onion bhajis, chicken tikka skewers and a selection of authentic dips

Gourmet burger bar

Scotch steak burgers, tomato relish, cheese slices,

Peri-peri chicken burger, crispy cos lettuce, red onion & mayo,

Spicy vegetable burgers, lettuce, tomato & mayo (v)

Pulled pork rolls

12 hour pulled pork served on freshly baked brioche rolls served with crackling, sage & onion stuffing, crispy crackling

Our famous pie selection

Homemade steak & ale


Creamy mac n' cheese

Homemade curry

Jumbo sausage rolls

Slabs of our homemade pizza

Choose your three favourite toppings. Our handcrafted pizza dough is made by our expert chefs!



Prefer something
different?
Tell your Wedding
Coordinator your
ideas



“Saltire were a dream to have as our wedding caterer. They put so much thought into everything - from the food tasting to help us shape our menu, to setting aside canapés on the day while we were having our wedding photographs taken, to setting up the most gorgeous dining table, and of course preparing a delicious meal which went down an absolute storm with our guests!”

C&R

EXTRA TOUCHES

We work with some of Scotland's best suppliers to bring your event to life.

From table decor, bespoke crockery & cutlery hire, lighting & staging to furniture hire - speak to your Wedding Coordinator on how we can assist



HOW IT WORKS

Here at Saltire we love to deliver fabulous events and our team have been fully trained in weddings, offering a professional and attentive level of service to our couples every time, whilst always ensuring we are full of smiles!

- Arrange a call with us to chat through your wedding ideas and your Wedding Coordinator will provide a detailed quotation
- Reserve your date - sign our T&Cs and we take a £2,000 non refundable booking fee which is deducted from your final balance
- Your dedicated Wedding Coordinator will work with you to finalise your menu, table plan, timings and extra details for your special day
- Arrange your private menu tasting at Saltire House with your Wedding Coordinator and Saltire's Head Chef 3-4 months before your wedding date (tastings are subject to numbers and menus chosen)
- 1 month before your wedding day we require your final numbers, menu, table plan and dietaries. You will be invoiced based on these for your remaining balance
- We always endeavour to cater for special dietary requirements, please ensure you advise your Wedding Coordinator no less than 14 working days prior to your event of such requirements. Please refer to your Wedding Coordinator for further information on how we manage special dietary requirements and health and food safety information
- Your event will be managed by one of our dedicated Event Managers plus a team of attentive, uniformed staff, who will ensure your guests are well catered for
- Pricing is subject to VAT at the current rate
- Our costs are based on current pricing and may be subject to inflation



“We had the most incredible catering experience thanks to the Saltire Hospitality team. The team worked super closely with us to design a dining experience like no other and the service on the big day left our guests raving!”

D&L



GET IN TOUCH

We look forward to bringing the wedding
of your dreams to life!

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