

Eskmills Weddings - The Esk Package 2020

Our all inclusive 2020 wedding packages are designed to help you create a magical setting for your special day without the stress. With everything included to help your dream day come to life and a host of little extras that can be added to create a spectacular day that your guests won't forget, Eskmills Venue is the perfect wedding venue in East Lothian.

If you're looking to hold your wedding around the Festive period, then why not consider our Winter Wedding Package and add an extra sparkle to your big day.

COSTS

Monday – Thursday	
70 Day Guests & Extra 30 Evening Guests	£5,750
90 Day Guests & Extra 30 Evening Guests	£6,750
Friday	
80 Day Guests & Extra 40 Evening Guests	£8,250
100 Day Guests & Extra 30 Evening Guests	£9,250
Saturday	
80 Day Guests & Extra 40 Evening Guests	£9,000
120 Day Guests & Extra 50 Evening Guests	£11,000
Sunday	
70 Day Guests & Extra 30 Evening Guests	£7,000
90 Day Guests & Extra 30 Evening Guests	£7,500

WINTER PACKAGE

(Available January – March & November – December 2020)

Monday – Thursday	
60 Day Guests & Extra 40 Evening Guests	£5,000
Friday	
70 Day Guests & Extra 50 Evening Guests	£6,750
Saturday	
80 Day Guests & Extra 40 Evening Guests	£7,500
120 Day Guests & Extra 50 Evening Guests	£9,000
Sunday	
60 Day Guests & Extra 40 Evening Guests	£6,000

Extra Day Guest	£62
Extra Child Guest	£20
Extra Evening Guest	£8

INCLUDED IN THE COST

<p>SERVICE</p> <ul style="list-style-type: none"> • Dedicated event designer • Dedicated event manager • Dedicated chef • Reception hostess • Cheque book with discounts to the value of £2K from our accredited suppliers
<p>VENUE</p> <ul style="list-style-type: none"> • Exclusive venue hire and full set- up of tables and ceremony • Crockery, cutlery and glassware • Tables, chiavari chairs and ivory seat pads • Indoor ceremony area styled with luxurious ivory bridal walkway (ceremony at 2pm) • Outdoor ceremony available in summer months (weather permitting) • Use of courtyard for drinks reception and photographs • Private bridal make-up room with bottle of prosecco and 4 glasses • Garden area for smokers • Audio which includes projector, PA and microphone for speeches • Silver round or square cake stand and silver cake knife • Free Wi-Fi
<p>STYLING</p> <ul style="list-style-type: none"> • Elegant crisp white entrance bows • Lighting package which includes, pillar lights, fairy lights, ceiling drapes and lights, down-lighters in choice of colours • 2 disco balls above the dancefloor • Choice of table centres (candelabras, birdcages or hurricane lamps) • Crisp white table linen and napkins • Wooden easel for table plan • Comfy seating area in reception and bar
<p>BAR</p> <ul style="list-style-type: none"> • Fully stocked cash bar facilities, including fizz on tap and draught beer • Cash bar until 12.45am • Bar open for Grooms reception, from 1pm • Option for pop up cocktail bar/pimp my Prosecco • Table service for drinks • Credit card and PayPal facility
<p>FOOD AND DRINK</p> <ul style="list-style-type: none"> • Glass of fizz / bottle of beer after the ceremony

- 3-course wedding breakfast with tea, coffee and petit fours
- Children under 12yrs (6 free)
- Complimentary tasting for two at our seasonal menu event (Mar/Oct)
- Evening buffet of hot filled rolls
- Glass of selected red, white or rosé wine with dinner
- Glass of fizz for the speeches
- Crockery, cutlery and glassware

EXTRAS TO ENHANCE YOUR PACKAGE

Additional glass of wine	£4.70pp
Additional glass of prosecco	£3.90
Canapés, 3 per person	£6.50pp
LOVE Lights	£200
Candy Cart	£225
3-course choice menu	£5.50
Resident DJ	£265
Chair sashes	£2.25

MENU OPTIONS

At Eskmills, we strive to provide the best quality, local, seasonal food for all of our weddings. Our award-winning catering partner, Hickory, ensure the food served is sustainably sourced and prepared using the freshest ingredients – all without breaking the bank. So, you can be sure your wedding meal will be unforgettable for all the right reasons!

FOOD ALLERGENS AND INTOLLERANCES

Our menus may contain nuts or other allergens, please ask a member of our team for more information on our ingredients.