

BUTE

Dedicated wedding coordinator to help you through each planning stage

Master of Ceremonies to host your special day

Red carpet on arrival

Cake stand with ceremonial sword for that all important picture

Ceremony room hire in the conservatory

Suite dressed with crisp white table linen and napkins

Wedding postbox

Personalised printed menus, seating plan and table names / numbers

Honeymoon suite on the night for the Bride and Groom

4 additional guest bedrooms on the night

Glass of Prosecco or bottle of beer after the ceremony

4 course wedding breakfast, 2 choices per course, tea and coffee

Glass of Prosecco with speeches

2 glasses of house wine per person with meal

Evening buffet of lorne sausage and bacon rolls, tea and coffee

Canapés (3 per person)

Overnight stay on the night before the wedding with 2 friends

Overnight stay on the night of the wedding for a friend + partner

First year anniversary stay with dinner and a bottle of Prosecco in your room

	2024	2025	2026
All inclusive price	£5400	£5650	£5900
Price per extra day guest	£85	£90	£97
Price per extra evening guest	£10	£10	£10

Available 7 days a week for 50 guests



BUTE MENU

STARTERS

Prawn and orange salad with a rich seafood sauce
Half Ogen melon with sorbet and berry purée
Melon and tropical fruit cocktail in Malibu syrup, topped with sorbet
Terrine of smoked haddock and prawns, oatcakes and seasonal leaves
Terrine of chicken liver parfait with Cumberland sauce and herbed bread
Chicken, wild mushroom and asparagus terrine wrapped in Parma ham with oatcakes
and plum chutney

SOUPS

Leek and potato
Lentil soup
Cream of tomato
French onion soup with cheese croutons
Minestrone Italienne
Farmhouse chicken and vegetable broth

MAINS

Fillet of sea bass with a garlic and herb cream
Salmon fillet in a white wine, tarragon and tomato cream
Medallions of pork fillet on wilted spinach with a coarse grain mustard sauce
Roast sirloin of beef in a mushroom, tomato and tarragon sauce
Chicken stuffed with haggis with a whisky café au lait

DESSERTS

Individual Scotch trifle
Hot apple and cinnamon crumble with ice cream
Edinburgh fog
Strawberry cheesecake with berry coulis
Petits choux buns filled with cream and topped with a rich chocolate sauce
Vacherin of meringue with strawberries and cream