Braid Hills Hotel Wedding Brochure

Enchanted Weddings Overlooking Edinburgh's Famous Skyline

Exclusive Wedding Venue

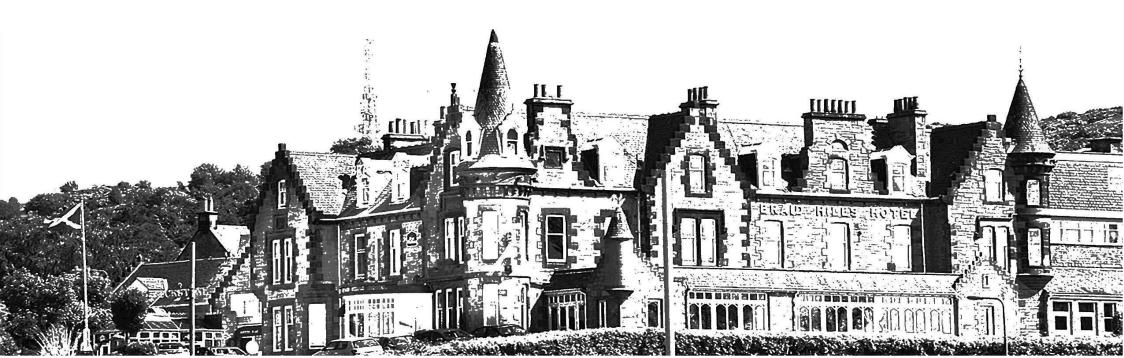
We are delighted that you are considering the Braid Hills Hotel for your wedding, hosting one happy couple per day you can be assured of a personal service, tailored to your individual requirements.

Built in 1886 the hotel is an Edinburgh landmark on an elevated position overlooking Braidburn Valley Park.

Character and features are proudly displayed throughout the Victorian building, in our distinctive corner towers, stained glass windows and original ceiling cornicing.

With our beautiful elevated terraces, free parking and panoramic views of Edinburgh, you will be surprised to know that we are just 15 minutes from the bustling center of Edinburgh.

We have 71 bedrooms available for your wedding party, many with views over the city skyline. Our 1886 Restaurant and private dining rooms are perfect for a pre wedding family dinner or a post wedding brunch, offering the flexibility to host everything in one place.





Your Special Day

We are delighted to be able to host religious, humanist and civil ceremonies within our suites. Weather permitting you can enjoy an outdoor wedding ceremony on our large decking area with city and Forth views. You are also welcome to have a church ceremony and then join us for your wedding breakfast and reception. We have a selection of suites available from 10 guests up to 120 day guests and 180 evening. Registry Office: Lothian Chambers, 59-63 George IV Bridge, Edinburgh, EH1 1RN Tel: 0131 529 2600 Humanist Celebrants: www.humanism-scotland.org.uk

Your Big Day We have wedding suites to suite all sizes for your wedding breakfast. Our Events Team will go through your ideas on how to create a day which is perfect for you both; we will work with you both to tailor our wedding packages to suit any budget. Our suites are decorated in a neutral palette to compliment your colour scheme.

The Evening Reception

The Braid Suite offers a check-board dance floor and spacious stage area so you can ensure a real celebration for your evening party whether you choose a DJ or Band.





The Library A capacity of 22 guests for a ceremony and 16 guests for a wedding breakfast. Filled with the traditional character, wood paneling and natural lighting this is a beautiful setting for your day.

Regent Suite A capacity of 40 for a ceremony and 30 for a wedding breakfast. Elegant and plush this Suite is truly breath-taking, with a large glass chandelier, lit alcoves, feature fireplace and mirrors.

The Braid Suite A capacity of 120 for a civil ceremony and 120 for a wedding breakfast. The largest of our Suites it will suit all of your needs with a private entrance, bar and a stage, perfect for your top table or entertainment. Evening Reception for up to 180 guests.





The Pentland Package

Civil Ceremony Room Hire is available at £250 Ceremonies can be held indoors or you have the option to enjoy an outdoor wedding ceremony on your private decking overlooking Braidburn Valley Park

Arrival

Red Carpet & Private Wedding Guest Entrance Arrival/Post Ceremony Glass of Sparkling Wine, Pimms or Bucks Fizz

Wedding Breakfast

3 Course Wedding Breakfast Tea/Coffee & Tablet or Mints 2 Glasses of House Wine Glass of Sparkling Wine to toast the happy couple

> Room Hire & Evening Reception

Room Hire included for wedding breakfast and evening reception until Midnight

Special Extras

Overnight Stay in our Bridal Suite for the happy couple Pre-Wedding Menu Tasting for 2 guests Cake Stand & Knife Master of Ceremonies to ensure the smooth running of your day

> £64 Sunday – Thursday 2021 £76 Friday & Saturday 2021

£67 Sunday – Thursday 2022 £80 Friday & Saturday 2022

Evening Buffets available from £9.95 per person

The Castle Views Package

Civil Ceremony Room Hire is available at £250 Ceremonies can be held indoors or you have the option to enjoy an outdoor wedding ceremony on your private decking overlooking Braidburn Valley Park

Arrival

Red Carpet & Private Wedding Guest Entrance Arrival/Post Ceremony Glass of Prosecco, Gin Cocktail or Whisky Dram 3 Canapés per person

Wedding Breakfast

3 Course Wedding Breakfast Tea/Coffee & Tablet or Mints Half a Bottle of Wine with Meal Glass of Prosecco or Whisky Dram to toast the happy couple

> Room Hire & Evening Reception

Room Hire included for wedding breakfast and evening reception until Midnight Light Evening Buffet for all day guests during evening reception Your choice of traditional sandwiches, wraps or hot breakfast rolls plus two hot snack items

Special Extras

Overnight Stay in our Bridal Suite for the happy couple Pre-Wedding Menu Tasting for 2 guests Cake Stand & Knife Master of Ceremonies to ensure the smooth running of your day

> £80 Sunday – Thursday 2021 £91 Friday & Saturday 2021

£84 Sunday – Thursday 2022 £95 Friday & Saturday 2022





The Sir Walter Package

Civil Ceremony Room Hire is included within our Sir Walter Scott Package Ceremonies can be held indoors or you have the option to enjoy an outdoor wedding ceremony on your private decking overlooking Braidburn Valley Park

Arrival

Red Carpet & Private Wedding Guest Entrance Arrival/Post Ceremony Glass Champagne or Kir Royale 3 Canapés per person

The Wedding Breakfast

Four Course Wedding Breakfast Your choice of 3 courses from our wedding breakfast menu selector followed by Scottish Cheese Board per table Tea/Coffee & Tablet or Mints Half a Bottle of Wine per person Glass of Champagne to toast the happy couple

> Room Hire & Evening Reception

Room Hire included for wedding breakfast and evening reception until Midnight Light Evening Buffet for all day guests during evening reception Your choice of traditional sandwiches, wraps or hot breakfast rolls plus two hot snack items

Special Extras

Overnight Stay in our Bridal Suite for the happy couple Pre-Wedding Menu Tasting for 2 guests Cake Stand & Knife Master of Ceremonies to ensure the smooth running of your day

> £99 Sunday – Thursday 2021 £108 Friday & Saturday 2021

£103 Sunday – Thursday 2022 £113 Friday & Saturday 2022

Vinter Wedding

Our 2021 Package includes everything you need for a beautiful wedding for 40 adult guests

- Ceremony Room Hire
- Braid Suite & Gathering Bar hire from 2pm 12 Midnight
- Use of the hotels red carpet for guest arrivals or ceremony aisle
- White table linen and napkins
- Master of Ceremonies
- Arrival drinks reception
 - Glass of Sparkling Wine Bottled Beers
- 3 Course Wedding Breakfast
- Glass of House Wine per person with the meal
- Glass of Prosecco to toast the happy couple
- Hot Rolls served during the evening reception (Bacon / Sausage morning rolls) Upgrade to Light Evening Buffet available @ £6 per person supplement
- Overnight stay in our Four Poster Bridal Suite for the happy couple including full Scottish breakfast

£2,121

Extra Day Guests up to 120 can be added @ £49 per person Children's Wedding Package available £16.95 Valid 2nd January to 29th February

Arrive in style with a selection of canapés

3 pieces £7.80 per person Additional choices £2.60 each

MEAT

Deep fried haggis bon bons, tamarind mayo dipping sauce skewer Fennel and coriander encrusted chicken skewers citrus mayo Braised shoulder of beef in mini Yorkshire puddings fraiche

Mini pork meat ball and chorizo brochette Confit duck with tomato chutney and pickle crouton Arancini Mini grilled steak slider with tomato relish crouton Pulled BBQ pork and tomato salsa tartlet Scordalia

VEGETABLE

Sundried tomato and mozzarella Arancini Red pepper and cucumber sushi rolls, Wasabi and pickled ginger Spiced onion Bhaji and mango chutney dipping sauce Haricot bean and rosemary hummus on mini crouton Spinach and ricotta tartlet Semi dried tomato and basil mascarpone bruschetta Vegetarian spring rolls

FISH

Organic reared flash cured salmon and baby pickle Roasted scallop wrapped in streaky bacon with Smoked salmon bilini with dill crème

Crab coriander and chilli tartlet with toasted sesame seeds Smoked haddock and Loch Arthur cheddar Salt cod brandade on wholemeal bread Smoked mackerel, spring onion and



Wedding Breakfast Menu Options

STARTERS

Soup with fresh bread (Potato and leek, Tomato and basil, Carrot coriander, Red lentil, Cullen skink, Scotch broth) Sliced Prosciutto with sweet melon and shaved apple salad Game terrine wrapped in Prosciutto with baby pickles and shallots Chicken liver parfait with toasted brioche and Chef's seasonal chutney Tomato, black olive and mozzarella bruschetta Goats' cheese and tomato tartlets, dressed spring onion and fennel Mini Caesar salad of dressed baby gem with parmesan and crispy croutons Smoked salmon served with horseradish cream, Kohl rabi and green apple Salmon, dill pickle and caper rillettes with smoked salmon on toast, flash pickled shallots and soft herbs

MAIN COURSES

Roast breast of chicken with Dijon mash potatoes, grilled courgette and tomato, shallot gravy Chicken Balmoral with locally produced haggis and a whisky café au lait sauce Roast loin of pork with a pork sausage and bacon cassoulet served with jus and apple sauce Beef bourguignon with mashed potato and crispy parsnip chips Roasted salmon served on crushed root vegetables with creamy mussel and sweet corn chowder Roasted fillet of bream, truffle crushed potatoes, steamed greens and truffle burre blanc Cod fillet with light spiced dahl and a tomato and coriander salsa Seasonal vegetarian tartlet with accompanying vegetables Mull cheddar polenta gnocchi, served with a seasonal vegetable ragu

UPGRADED MAIN COURSES

Roasted duck breast and confit duck leg bon bon with bubble and squeak topped with red wine jus - £2.80 per person supplement Roast sirloin of Borders beef with Yorkshire puddings and seasonal vegetables - £5.00 per person supplement

DESSERTS

Chocolate mousse with clementine syrup and choc chip cookie crumble Vanilla panna cotta with seasonal fruit coulis and biscotti Scottish Cranachan with fresh raspberries, toasted oats and whisky cream Mascarpone cheesecake with berry compote and crushed oat biscuits Sticky toffee pudding with caramel sauce and salt caramel ice cream Apple crumble tart with vanilla ice cream

Pear poached in red wine syrup, crushed hazel nut crumble and custard

Fruity trifle

Amaretto parfait with crushed almond biscuits and flaked almond tuille Dark chocolate tart served with burnt orange custard

Evening Buffet Options

LIGHT EVENING BUFFET

£9.95 per person Selection of closed sandwiches and wraps or Hot Breakfast Rolls Choose 2 Items from – Sausage Rolls, Pork Pies, Mini Assorted Pies, Goats Cheese and Tomato Tartlets, Fish Goujons with tartare, Chicken Bites & Sweet Chilli Dipping Sauce

DOGS ON THE DECKING

£9.95 per person Scottie Dogs (German bockwurst topped with haggis and onions) OR Chilli Dogs (German bockwurst topped with beef or vegetarian chilli con carne) served from a vintage style hot dog cart (indoor or outdoor) Fresh popcorn SIX ITEM FINGER BUFFET

£15 per person

Meat Options

Lemon drumsticks Chicken bites with sweet chilli dip Chicken or Steak mini pies (mixed selection) Pork and chorizo meatballs Haggis bon bons

Vegetarian Options

Mini goat's cheese and tomato quiches Mini spring rolls with chilli dipping sauce Cream cheese stuffed mini peppers Tomato and mozzarella bruschetta

Fish Options

Herby haddock goujons with tartare sauce Smoked haddock and isle of mull cheddar arancini Hot smoked salmon and broccoli quiche Smoked salmon and cream cheese rillettes on toast

Sweet Bites

Mini brownie bites with salted caramel sauce Selection of mini cakes Chocolate strawberries

*Please note mixed Traditional Sandwiches are available and count as one option Ham & Mustard, Cheddar & Chutney, Egg Mayonnaise, Tuna Mayonnaise

To check availability or for more information you can contact our Events Team on: Telephone: 0131 447 8888

Email: events@thebraidhillshotel.co.uk

