



## DRUMSHEUGH WEDDING PACKAGE

*Ideal for intimate weddings up to 40 guests*

**£115 per person**

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the wedding couple  
(for weddings of 12 or more)

2 glasses of Prosecco per guest on arrival

Reception canapés – 3 per guest

1 glass of Prosecco per guest for speeches

3-course wedding breakfast, tea/ coffee & petit fours

1/2 bottle of wine per guest

3 choice evening buffet

Table linen, tea lights/church candles, place cards & menu cards

An overnight stay in a superior king room for the newlyweds



## MELVILLE WEDDING PACKAGE

*Ideal for intimate weddings up to 40 guests*

**£135 per person**

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the wedding couple  
(for wedding of 12 or more)

1 glass of Champagne per guest on arrival

Reception canapés – 4 per guest

1 glass of Champagne per guest for speeches

3-course wedding breakfast menu

Tea and coffee, served with macarons

1/2 bottle of wine per guest

4 choice evening buffet

Drink of choice for guests attending the meal at the evening reception

Table linen, tea lights/church candles, place cards & menu cards

An overnight stay in a superior king room for the newlyweds



## **SUNDAY WEDDING SPECIAL**

### **DRUMSHEUGH PACKAGE**

Book The Drumsheugh wedding package at The Bonham on a Sunday and receive the following extras with our compliments:

An extra glass of Prosecco per guest  
An upgrade to a Junior Suite for the newlyweds

### **MELVILLE PACKAGE**

Book The Melville wedding package at The Bonham on a Sunday and receive the following extras with our compliments:

An extra glass of Champagne per guest  
An upgrade to a Junior Suite for the newlyweds



## WEDDING BREAKFAST MENUS

Menus, A, B and C are included in the  
Drumsheugh and Melville wedding packages

### MENU A

Chicken liver parfait, smoked duck, black cherry, gingerbread

Roasted sea bass, chickpea & chorizo stew, salsa verde

Coconut & vanilla crème brûlée, shortbread

### MENU B

Black treacle cured Shetland Salmon, celeriac remoulade, fennel, apple

Braised Scottish ox cheek, parsley mash, crispy curly kale, bourguignon jus

Elderflower & vanilla panna cotta, strawberry compote, dry milk tuile

### MENU C

Spiced carrot & butter milk soup

Corn fed chicken supreme, spring onion mash, petit pois a la Francaise

Kirsch chocolate mousse, black berry sorbet

### VEGETARIAN

Goats cheese panna cotta, celery & apple salsa, beetroot elements

Asparagus & Parmesan tart, rocket, aged balsamic



## WEDDING BREAKFAST MENUS

A supplement of £8 per person applies to menus D, E & F

### MENU D

Heirloom tomato salad, black olive, basil bread, sea buckthorn sorbet

Yuzu baked Atlantic cod, saffron & tomato risotto, squid ink tuile

Frangipane, pomegranate jam, cardamom yoghurt, aerated milk

### MENU E

Lock Fyne smoked salmon, compressed cucumber, soft boiled quail egg

Borders sirloin steak, confit tomato, Portobello mushroom, hand-cut chips, peppercorn sauce

Dark chocolate pave, caramel ice cream

### MENU F

Ham hock presse, charred leek, white truffle mayonnaise, fine herb salad

Rump of black face lamb, roasted garlic mash, young turnips, pearl barley jus

Salted caramel tart, peanut butter ice cream

### VEGETARIAN

White truffle slow cooked duck egg, forage mushrooms, mushroom consommé, leek ash

Cauliflower steak, purple cauliflower purée, kale chimchurri



## WEDDING BREAKFAST MENUS

A supplement of £12 per person applies to menus G, H & I

### MENU G

Nori salmon, daikon radishes, wasabi crème fraîche, soy sesame dressing

Duck breast, rhubarb, walnut granola, king oyster mushroom, violette potatoes

Limoncello tart, mango & lavender salsa, cucumber sorbet

### MENU H

Norfolk quail, sweet corn purée, chorizo, parsley arancini, popcorn shoots

Pan fried monkfish, parsley risotto, roasted ceps

Peanut butter parfait, cherry sorbet, jelly

### MENU I

Seared Orkney scallops, caramelised bacon, apple & vanilla purée, shaved iberico

Venison Roe Deer game pithivier, kale, stem broccoli

Cranachan parfait, honey whiskey syrup, raspberries, oat raspberry granola



## CANAPÉ OPTIONS

### MEAT

- Filo tartlet with smoked chicken,  
avocado & olive tapenade
- Ham hock terrine, paprika mayonnaise
- Haggis bon-bon, potato purée,  
pickled turnip
- Stornoway black pudding fritter,  
leek ash mayonnaise

### FISH

- Anchovies, black olive puff pastry
- Smoked mackerel twists mousse,  
charcoal cone
- Atlantic prawn, smoked tomato,  
avocado purée
- Smoked salmon tartar, keta caviar

### VEGETARIAN

- Wild mushroom & shallot  
Duxelles bouche
- Crispy halloumi sesame bites
- Spiced courgette, red pepper,  
risotto bonbon
- Parmesan shortbread,  
goats cheese mousse, red onion jam

### SWEET

- Mini Eton raspberry mess
- Dark chocolate cup,  
lemon mousse, kiwi, raspberry
- Mini Lime tart,  
Italian meringue
- Cornish curd cheesecake,  
strawberries



## EVENING BUFFET SELECTION

### MEAT

- Mini Steak pie
- Mini Shepherd's pie
- Bacon or sausage rolls
- Mini cheese burger on brioche bun
- Traditional hornigs haggis,  
crushed carrots, swede
- Free range chicken bang bang  
satay skewers

### VEGETARIAN

- Chickpea & baby spinach curry, rice
- Halloumi fritters, pomegranate,  
chilli, mint
- Giant Israeli couscous, roasted  
Mediterranean vegetables, salsa verde
- Roasted butternut squash,  
toasted pumpkin seeds, potato gnocchi,  
dressed rocket leaves
- Beetroot risotto, Arran blue cheese,  
candied walnuts

### FISH

- Fish pie
- Cod goujons, tartar sauce
- King prawn masala
- Smoked haddock fish cakes,  
sweet chilli sauce
- Grilled Shetland salmon, lime,  
coriander, crispy noodles

### SWEET

- Coconut & Vanilla crème brûlée,  
shortbread
- Apple & cinnamon crumble,  
Anglaise sauce
- Seasonal fruit kebabs,  
raspberry coulis
- Sticky toffee pudding,  
butterscotch sauce
- Dark chocolate coffee mousse,  
almond biscotti





## CHILDREN'S WEDDING BREAKFAST

2-courses £13, 3-courses £16.50

### STARTERS

Soup

Garlic bread

Bruschetta

### MAINS

Chicken goujons, chips

Chicken breast, vegetables

Sausages & mash, onion rings

Fish & vegetables

Tomato pasta

Macaroni cheese

### DESSERTS

Vanilla or apple ice cream

Sticky Toffee pudding, toffee sauce



## **TERMS AND CONDITIONS**

### **CONFIRMATION BY CLIENT**

A provisional booking is normally held for 14 days unless alternative arrangements have been made. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 14 days of provisional booking.

### **DEPOSIT**

To secure your booking a non-refundable deposit of £500, together with a signed contract, will be required.

### **FINAL BALANCE**

Final details will be confirmed 3 weeks before the wedding and full pre-payment is due 14 days prior to the wedding date. Any extras are payable on departure.

### **CANCELLATION POLICY**

See wedding contract for full terms and conditions.

### **MISCELLANEOUS**

Your wedding tasting meal should consist of a choice of 2 starters, 2 main courses and 2 desserts. Additional choices will be charged. Speak to your Wedding Co-ordinator for details.

You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel premises or equipment thereon by the negligence, willful act or default of any persons by you on your behalf.

### **CHECK IN / OUT TIMES**

Check in for all guests is 3pm and check out is 11 am. Late check-out is available, subject to an additional charge.