

BH BEST WESTERN
BRAID HILLS
HOTEL



WEDDINGS

The Braid Hills Hotel Story

We are delighted that you are considering the Braid Hills Hotel for your wedding.

Built in 1886 the hotel truly is an Edinburgh landmark. 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 gardens, free parking and panoramic views of Edinburgh, you will be surprised to know that we are just minutes from the bustling city centre.

We have 71 bedrooms available for your wedding party, many with views over the city skyline. Our restaurants 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.

Each of our wedding suites have been individually designed and are filled with elegant lighting, rich textures and delicate accessories. We have a dedicated Wedding Team who are ready to assist in the planning of your special day. From our Events Coordinator taking care of the details, to our chef tantalising your taste buds with our seasonal produce, our team have the experience and passion to plan your perfect day.



Your Special Day

Ceremony

We are delighted to be able to host religious, humanist and civil ceremonies/partnerships 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 from just 10 guest up to 120.

Registry Office: Lothian Chambers, 59-63 Geogre IV Bridge, Edinburgh, EH1 1RN Tel: 0131 529 2600

Humanist Celebrants: www.humanism-scotland.org.uk

Wedding Breakfast

We have wedding suites to suite all sizes for your wedding breakfast. Our Wedding Coordinators will go through your ideas on entertainment, chair covers, centre pieces, place settings and favours offering suggestions and recommendations. Our suites are also filled with alcoves or extra lighting perfect for adding in your colour theme. Your meal will be specially selected and taste tested by you prior to the day so that you can be sure your guests will love each option.

Reception

The Braid Suite offers a check-board dance floor and spacious stage area you can ensure a real celebration for your evening. The Buckstone Pub is the perfect self-contained reception venue for up to 80 guests and our conservatory is the perfect dance floor with access to the large terrace.



Our Wedding Suites

The Library

A capacity of 22 guests for a ceremony and 16 guests for a wedding breakfast. Filled with character 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 Buckstone

A capacity of 40 for a ceremony and 40 for a wedding breakfast. Host your wedding in your own exclusive use Pub with spacious terrace and rustic décor, evening reception's for up to 80 guests.

The Braid Suite

A capacity of 130 for a ceremony and 130 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.



Pentland Wedding Package



Arrival

Red Carpet & Private Entrance
Welcome Glass of Sparkling Wine, Pimms or Bucks Fizz
Wedding Ceremony

Wedding Breakfast

3 Course Wedding Breakfast
Tea/Coffee & Tablet or Mints
Glass of House Wine Plus Top Up
Glass of Sparkling Wine for Toast

Room Hire & Evening Reception

Room Hire included for wedding breakfast and evening reception
until 1am

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, Maurice King to ensure the smooth running of
your day

£49.00 Sunday - Thursday 2016

£59.00 Friday & Saturday 2016

£52.00 Sunday - Thursday 2017-18

£63.00 Friday & Saturday 2017-18

Civil Ceremony Room Hire £250.00

Evening Buffets available from £8.50 per person

Price is based on a minimum of 80 Adult Day Guests for Braid Suite
Weddings or 20 Adult Day Guests for Regent Suite Weddings.



Castle Views Wedding Package

Arrival

Red Carpet & Private Entrance
Arrival Glass of Prosecco, Gin Cocktail or Whisky Dram
Selection of 3 Canapés per person

Wedding Breakfast

3 Course Wedding Breakfast
Tea/Coffee & Tablet or Mints
Half a Bottle of House Wine with Meal
Glass of Prosecco or Whisky Dram for Toast

Room Hire & Evening Reception

Room Hire included for wedding breakfast and evening reception
until 1am
Light Evening Buffet for all day guests during evening reception

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, Maurice King to ensure the smooth running of
your day

£69.00 Sunday - Thursday 2016

£79.00 Friday & Saturday 2016

£72.00 Sunday - Thursday 2017-18

£82.00 Friday & Saturday 2017-18

Civil Ceremony Room Hire £250.00

Evening Buffet upgrade to Hot Buffet from £10 per person

Price is based on a minimum of 80 Adult Day Guests for Braid Suite
Weddings or 20 Adult Day Guests for Regent Suite Weddings.

Sir Walter Scott Wedding Package



Arrival

Red Carpet & Private Entrance
Arrival Glass of Laurent Perrier Brut Champagne or baby bottles of Bottega Premier Prosecco
Selection of 3 Canapés per person

Wedding Breakfast

3 Course Wedding Breakfast
Scottish Cheese Board per table
Tea/Coffee & Tablet or Mints
Half a Bottle of Premier Wine with Meal
Glass of Laurent Perrier Brut Champagne or baby bottles of Bottega Premier Prosecco for Toast

Room Hire & Evening Reception

Room Hire included for wedding breakfast and evening reception until 1am
Light Evening Buffet for all day guests during evening reception

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, Maurice King to ensure the smooth running of your day

£89.00 Sunday – Thursday 2016

£99.00 Friday & Saturday 2016

£93.00 Sunday – Thursday 2017-18

£103.00 Friday & Saturday 2017-18

Civil Ceremony Room Hire £250.00

Evening Buffet upgrade to Hot Buffet from £10 per person

Price is based on a minimum of 80 Adult Day Guests for Braid Suite Weddings or 20 Adult Day Guests for Regent Suite Weddings

Canapés

3 pieces £7.50 per person
Additional choices £2.25 each

Meat options

Deep fried haggis bon bons, tamarind mayo dipping sauce
Fennel and coriander encrusted chicken skewers
Braised shoulder of beef in mini Yorkshire puddings
Mini pork meat ball and chorizo brochette
Confit duck with tomato chutney and pickle crouton
Mini grilled steak slider with tomato relish
Pulled BBQ pork and tomato salsa tartlet

Vegetable options

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 brushcetta
Vegetarian spring rolls

Fish options

Organic reared flash cured salmon and baby pickle skewer
Roasted scallop wrapped in streaky bacon with citrus mayo
Smoked salmon bilini with dill crème fraiche
Crab coriander and chilli tartlet with toasted sesame seeds
Smoked haddock and Loch Arthur cheddar Arancini
Salt cod brandade on wholemeal bread crouton
Smoked mackerel, spring onion and Scordalia

Menu Selector

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

Upgrade your Main Courses

Roasted duck breast and confit duck leg bon bon with bubble and squeak topped with red wine jus - £2.50 per person supplement
Roast sirloin of 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

£8.50 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

Fork Buffet Options

2 Choices per course £20 per person

3 Choices per course £25 per person

Cold fork buffet options

Smoked mackerel and potato salad with spring onion, pickles and Dijon mustard dressing

Mini goat's cheese tartlets topped with red pepper pesto

Sliced charcuterie served with olive tapenade, hummus and fresh baked focaccia bread

Smoked chicken, baby gem, spring onion and sweet corn with tarragon yoghurt

Mixed leaf salad with house dressing

Tomato, mozzarella and red onion salad

Roasted red pepper, feta, olive and rocket

Hot fork buffet options

Asian style braised shoulder of Scottish beef with a fricassee of shitake mushrooms and Bok Choi served with egg fried rice.

Braid Hill's fish pie topped with Scottish cheddar cheese, herb and citrus Pangrattato.

Roasted salmon with spring onion and parsley mashed potato, white wine and lemon butter sauce.

Artisan pork, apple and black pudding sausages on leek and potato stovies topped off with deep fried shallots and red wine jus.

Roasted marinated lemon chicken with a Mediterranean vegetable bulgur wheat and coriander yoghurt.

Vegetarian Moussaka topped with feta cheese and served with flat bread.

Vegetarian curry served with herby rice.

Dessert buffet options

Cranachan, crushed oat biscuits, whisky cream, heather honey and raspberries.

Rich dark chocolate torte and chocolate sauce with candied popcorn.

Lemon tart with berry compote

Profiteroles with crème patisserie and chocolate sauce

Vanilla cheese cake topped with seasonal fruit compote

Cheese selection with tomato chutney and oat cakes



To check availability or for more information you can contact our Events Team on:

Telephone: 0131 447 8888

Email: tracey.robertson@thebraidhillshotel.co.uk