

Weddings with Elegance

The Royal College of Surgeons of Edinburgh



Welcome to The Royal College of Surgeons of Edinburgh

Two historic and stunning venues that create an unforgettable day filled with memories that will last a lifetime...



The Royal College of Surgeons of Edinburgh hosts a range of magnificent venues providing an ideal choice for couples who wish to hold their wedding ceremony in a truly unique and spectacular setting.

Our dedicated events team have a wealth of knowledge and experience to guide you through the event, taking care of all the details, exceeding expectations, and making it a truly unforgettable day for you both and all your guests.



The Prince Philip Building

An exciting new venue by the Royal College of Surgeons of Edinburgh has transformed the historic “Skerry’s College” into a gorgeous multi function events space.

The venue is entered via the college courtyard directly to the reception area with cloakroom, central lobby and reception room.

The 1st floor provides for a fabulous flexible space for ceremony, wedding breakfast and evening celebration for up to 140 guests.

Arrival

Guests arrive via the College South Gate, through the gardens and into the venue reception area

The Ceremony

In the beautiful and bright 1st floor of the venue

Your Drinks Reception

Your choice of our the college gardens or the ground floor reception room

Your Wedding Breakfast

Back to a transformed 1st floor for a sumptuous meal

The Evening Celebration

Celebrate the night away in the newly refurbished 1st floor with customised lighting, built in AV, excellent acoustics and a stylish built in bar



The Playfair & King Khalid Buildings

The Playfair Building, is a beautiful elegant building, opened in 1832 and steeped in history. Designed by Sir William Playfair it consists of a magnificent Main Hall, elegant staircase and a further four very individual rooms.

This flagship building contains rooms of grandeur including the Fellows Library, the Reception Room and the Logan Turner Room.

Arrival

Guests arrive via the College North Gate, into the Playfair main entrance behind the buildings famous six pillars

The Ceremony

In the stunning Playfair Main Hall, the heart of The Royal College

Your Drinks Reception

Your choice of our courtyard or the book lined Fellow's Library

Your Wedding Breakfast

Back to a transformed Playfair Hall for a sumptuous meal for up to 130

The Evening Celebration

Dance the night away in the privacy of the King Khalid building which includes a permanent bar and auditorium upstairs available to entertain guests with the premiere of your wedding video! Suitable for up to 120 evening guests. For celebrations over 120, the Wolfson Hall is available on certain evenings.



Three packages to suit all tastes...

Pearl



The wedding package includes:

- Exclusive venue hire
- Complimentary skyline room for the bride & groom on the night of your wedding
- Hire of tables, chairs, crockery, cutlery, standard linen and glassware
- Dedicated Event Designer & Toast Master
- Easel for your table plan
- 1 glass of Prosecco for your reception
- 3 course wedding breakfast
- 2 glasses of house wine during dinner
- A glass of Prosecco for the toast
- P A system and microphone for speeches
- Cake stand & cake knife
- Tea & Coffee served in the evening with your cake
- Special hotel rates at Ten Hill Place Hotel

£75 per person

Upgrades (per Guest)

- Champagne for reception and toast: £5
- Canapés at reception: £10
- Evening hot roll £5
- Wine upgrades available

Emerald



The wedding package includes:

- Exclusive venue hire
- Complimentary skyline room for the bride & groom on the night of your wedding
- Hire of tables, chairs, crockery, cutlery, standard linen and glassware
- Dedicated Event Designer & Toast Master
- Easel for your table plan
- 3 canapés and 1 glass of Prosecco for your reception
- Upgraded 3 course wedding breakfast
- Half a bottle of wine during dinner
- Mineral water on the tables
- A glass of Prosecco for the toast
- P A system and microphone for speeches
- Cake stand & cake knife
- Hot roll in the evening for day guests served with tea & coffee with your cake
- Special hotel rates at Ten Hill Place Hotel

£90 per person

Upgrades (per Guest)

- Champagne for reception and toast: £5
- Evening hot roll for evening guests: £5
- Wine upgrades available

Ruby



The wedding package includes:

- Exclusive venue hire
- Complimentary skyline room for the bride & groom on the night of your wedding
- Hire of tables, chairs, crockery, cutlery, standard linen and glassware
- Dedicated Event Designer & Toast Master
- Easel for your table plan
- 3 canapés and 2 glasses of Prosecco for your reception
- Upgraded 4 course wedding breakfast
- Half a bottle of wine during dinner
- Mineral water on the tables
- A glass of Prosecco for the toast
- P A system and microphone for speeches
- Cake stand & cake knife
- Select a buffet choice in the evening for day guests served with tea & coffee with your cake
- Special hotel rates at Ten Hill Place Hotel

£105 per person

Upgrades (per Guest)

- Champagne for reception and toast: £7
- Evening buffet for evening guests: £7
- Wine upgrades available

Minimum numbers of 80 adults apply to all of these packages



Pearl Menu Choices

Starters (choose one of the following)

Old school parfait of chicken livers and brandy with sage and onion butter, Hot roasted French fennel bread and Natalia's chutney

Slow roast butternut squash salad with Talegio, charred and pickled walnuts and raw chestnut honey
Beetroot carpaccio, scorched St Maure goats' cheese, roasted pine nibs, sour honey marinade and lambs leaf

Cream veloute of charred peppers and beef tomatoes finished with essence of basil
Ubiquitous, classic Scottish vegetable broth with potato dumplings tossed in herb butter

Main Course (choose one of the following)

Four hour braised beef daube, caramelised onion mash, vegetables tossed in honey butter and tarragon infused sauce of braising juices

'Carne asada', succulent roast chicken breast marinated in lime, garlic, chilli and pepper, mozzarella topped potato cake, bar roasted peppers, courgettes and sweet onions with a coriander seed sauce

Baked supreme of chicken 'gremolata', boulangere style potatoes, stir fry of pac choi, peas, beans and peppers and a herb infused wine jus

Gilthead bream fillets steamed with root ginger, crushed heritage potato colcannon, smokey lardons, tomato beurre blanc and market vegetables

Ponzu glazed Ayrshire pork belly with Sichuan style egg plant, pak choi and fragrant potato dumplings

Dessert (choose one of the following)

Compote of honey roasted apples and pears under a vanilla scented crème brûlée

Mascarpone torte with cocktail of pineapple and lemon verbena and pop corned puffed millet

Mulled Plum panacotta, orange scented semolina shortbread and caramelised rice

Salt caramel bavaroise with blond raisin and satsuma marmalade, dusted in candied chocolate crumbs

Perthshire raspberries smothered in Drambuie and heather honey crème brûlée with shards of porridge caramel

Tea, coffee and mint crisps



Choosing your menu is quick and easy - select one choice from each of these courses.

All prices are per guest

Upgrades

An upgrade for each course is available from the Emerald menu on the next page:

Starter: £1
Main Course: £3
Dessert: £1

Evening Buffet

Smoked back bacon served on morning rolls £5

Home made Artisan sausage rolls with wedges £10

Traditional haggis, bashit neep and champit tatties £10

Meaty stovies with ketchup and short crust pastry pieces £10

Children's Menu

A 2 course children's menu is available £12



Emerald Menu Choices...



Choosing your menu is quick and easy - select one choice from each of these courses.

All prices are per guest

Upgrades

An upgrade for each course is available from the Ruby menu on the next page:

Starter:	£1
Intermediary:	£4
Main Course:	£3
Dessert:	£1

Evening Buffet

Home made Artisan sausage rolls with wedges £5

Traditional haggis, bashit neep and champit tatties £5

Meaty stovies with ketchup and short crust pastry pieces £5

Children's Menu

A 2 course children's menu is available £12

Starters (choose one of the following)

- Galette of charred Mediterranean vegetables and smokey pancetta, pesto infused mascarpone, rocket leaf and pimento syrup
- Layered terrine of tomatoes and buffalo mozzarella, sticky vinegar, crisp vegetable salad with a malt and rye 'soil'
- Five spice and Thistly Cross cider braised pork cheeks with panko bread crumbed ham hock bon bon, creamed apples, herbs and swede
- Perthshire smoked Shetland salmon, homemade piccalilli, sea spice and vinegar meringues and little leaves
- Smoked haddock and leek tart warmed with Kintyre peninsula brie, smokey bacon crumbs, creamy vinaigrette and bitter leaf salad

Main Course (choose one of the following)

- Slow roasted Shetland salmon fillet, creamed pumpkin, flash fried vegetables, oat dusted mash bon bons and cream sauce finished with coarse mustard
- Roasted fillet of sea bass, medley of Provençale vegetables, piquant potatoes, herb oil and citrus crème fraiche
- Four hour braised classic daube of beef, gruyere topped sweet potato dauphinoise, caramelised baby onions, poached vegetables and gravy of cooking juices
- Braised Simon Howie pork collar lightly spiced with sea weed dust, pot au feu of vegetables and scorched Scottish apples
- Grain fed Perthshire chicken breast roasted with caramelised onions and sage leaf. Creamed sweet potatoes, cumin dusted charred courgettes and litte fired tomatoes and a soured wine jus

Dessert (choose one of the following)

- Pineapples poached in lemon grass liquor, rich chocolate marquise, candied cereal puffs and coconuts
- Pear and Drambuie tiramisu, jellies, puffs and crisps
- Mulled Plum panacotta, orange scented semolina shortbread and caramelised rice with a chilled sweet sip of ttorrontes tardio
- Candied rhubarb and gingerbread pot with a black pepper choc ice
- Signature range demi tasse of summer berries, rose petals and mint, warmed elderflower schnapps consommé, home rolled shortbread and limoncello choc ice

Tea, coffee with homemade tablet



Ruby Menu Choices



Choosing your menu is quick and easy - select one choice from each of these courses.

Upgrades

A bespoke upgrade is available to a course of your choice. Please discuss with your event designer.

Children's Menu

A 2 course children's menu is available

£12

Starters (choose one of the following)

- Terrine of pheasant and herbs, little vegetables, malt 'soil' and home made relish
- Duck rillettes with citrus scented pear tartar, fennel ceviche and cider and walnut oil dressing
- Little cocktail of tastes and textures of the sea with baby sea asparagus and herbs, Shetland smoked salmon, smokey haddock quinoa, cockles and citrusy mackerel
- 'The Scottish tapas style tastes' crumbed simon Howie haggis with salad of heritage range potatoes, creamy dunsyre blue parfait, mull cheddar and tomato chutney glazed smoked haddock
- Tartare of Inverawe smoked salmon, tomato salsa, Japanese radish slaw and little vegetable salad

Intermediary (choose one of the following)

- Sweet potato veloute , roasted almond and coconut
- Broth of pulses and seasonal vegetables topped with tiny cheese on toasts
- Puree of peas and garden mint topped with sour cream and pumpernickel
- Lemon or Pink champagne sorbet

Main Course (choose one of the following)

- Five spice dusted poached and caramalised Simon Howie pork fillet, grilled aubergines, sweet peppers and French beans, sesame crusted mash and sage jus
- Guinea fowl supreme roasted with spinach and pine nuts, potatoes basted in goose fat, creamed cauliflower and buttered seasonal vegetables with a classic sauce 'poivre vert'
- Roasted stone bass fillet, charred onions scented with truffle and thyme, rataouille of vegetables, chive cream sauce and butter fondant potato
- Three little fishes; razorclam bon bon in Japanese breadcrumbs, oriental spiced tiger tail dumpling, coconut and peanut roast cod, with creamed sweet potatoes, edamame beans, sugar peas and ponzu syrup
- Bar grilled fillet of beef and pot roasted pulled brisket served in a pie with sesame roasted and herby creamed parsnip, horseradish spiced jus and butter roast potato

Dessert (choose one of the following)

- Signature range french style pear galette with tonka bean spiced clotted cream and sweet liquorice syrup
- Spring Pudding with clotted cream and fruit syrup; our seasonal variation on the summer classic
- Signature range french style apple galette with vanilla bean ice cream and sweet cider syrup
- Strawberry tart, strawberry ripple ice cream and strawberry coulis
- Classic Summer pudding and clotted cream with a fruity syrup



All prices are per guest

Tea, coffee with macaroons

Completing the perfect day...

Wedding upgrades

Lighting & Décor

- Prince Philip Table Spot Lighting £10 per table
- Flambeaux (per pair) from £450
- Star cloth from £495
- Poseur tables £12.00 each

Stationary

- Menu Cards £1.95
- Place Cards £1.75

Linen upgrades

- Tablecloth – velvet, damask, duchess satin, faux silk, chic from £18.50
- Napkin – damask, faux silk, chic from £1.50
- Chair covers – polyester, velvet, damask, duchess satin, faux silk, chic from £6.00
- Chair tie – polyester, faux silk, chic, organza, taffeta from 1.75
- Bentwood chairs from £3.50

Tableware upgrades (prices per setting)

- Add in different crockery*
- Square plates from £0.90
- Avant Guard Gourmet Bowl from £1.50
- Add in different glassware*
- Sensei from £2.50
- Champagne Saucer from £0.75

- Table centrepieces £20 per table



Create your dream today.



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