

Wishing you both congratulations on your recent engagement...

Many congratulations to you both on this very special occasion, and thank you for considering the Crowne Plaza Edinburgh – Royal Terrace as the venue for your wedding celebrations.

The hotel is a collection of stunning Georgian Townhouses located in a peaceful location with private gardens and spectacular views across to the Firth of Forth.

With function rooms of varying sizes, we can create an intimate wedding for a small number of guests, or a larger wedding up to a maximum of 70 day guests and 110 evening guests.

For those of you who want to keep things simple, we have our **“Love & Cherish”** Wedding Package with everything included, and no hidden surprises.

For the Pick and Mixers amongst you, we have various menus and drinks packages available, and also canapé and evening reception selectors, so that you can create your very own bespoke wedding day celebrations.

We pride ourselves in providing you with the very best of what we have to offer, and are happy to build a tailor-made wedding day just the way you like it.

Once you have spent the time looking through our brochure, please feel free to contact our dedicated Event Co-ordinator, Lauren Durie on 0131 524 5106 with any questions you may have, or if you wish to arrange to come and have a look around our beautiful hotel and stunning terraced gardens.

We look forward to providing you with your perfect wedding day, and taking the stress out of all the planning for you.

We wish you all the very best with your wedding day preparations.

Wedding Ceremony

We are licensed for civil ceremonies and civil partnerships, humanist ceremonies and religious ceremonies.

We will provide the correct paperwork to book your registrar, which you send with necessary fees. Humanist and religious ceremonies must be booked and paid for directly by you.

For outdoor ceremonies we have the stunning terraced gardens suitable for ceremonies up to a maximum of 70 seated guests (weather permitting). We also have a beautiful stone gazebo for smaller standing ceremonies.

Indoors, we have the elegantly decorated Adam Suite, suitable for ceremonies up to a maximum of 50 seated guests, and the exquisite Balmoral Suite suitable for a maximum of 70 seated guests.

For those who choose the Love & Cherish package, the ceremony room hire is included. For those on the pick & Mix package, an additional cost of £795.00 for the ceremony room hire applies. Both Include:

- ❖ Red carpet on arrival
- ❖ Use of cake stand and knife
- ❖ White table linen and napkins
- ❖ Menu and wine tasting for the happy couple*
- ❖ Special accommodation rates for your wedding guests
- ❖ Use of spectacular premises and gardens for your wedding photographs

- ❖ Dedicated Event Co-ordinator and Master of Ceremonies
- ❖ All of our prices include VAT at the current rate.



Finishing Touches

We are able to organise and cover your chairs in sophisticated white chair covers and coloured tiebacks to match your theme, at a very competitive price (included in **Love & Cherish** package).

*The complimentary menu and wine tasting will take place after the initial deposit has been paid and the terms and conditions signed and returned to us.

DRINKS PACKAGES

Lavender Drinks Package @ £24.50 per person

- ❖ Glass of House Red or White Wine on arrival
- ❖ Two glasses of House Red or White Wine with the meal
- ❖ Glass of House Sparkling Wine for the toast

Thistle Drinks Package @ £29.00 per person

- ❖ Glass of Bucks Fizz or Pimms and Lemonade on arrival
- ❖ Two glasses of House Red or White Wine with the meal
- ❖ Glass of House Champagne for the toast

Heather Drinks Package @ £33.00 per person

- ❖ Two glasses of House Sparkling Wine on arrival
- ❖ Two glasses of Exclusive Red or White Wine (Syrah/Chardonnay) with the meal
- ❖ Glass of House Champagne for the toast

Non-alcoholic/Children's Drinks Package @ £8.25 per person

- ❖ Glass of orange juice on arrival
- ❖ Glass of soft drink of choice with the meal
- ❖ Glass of sparkling Appletiser for the toast

CANAPÉ SELECTOR

- 2 Canapés @ £2.30 per person
- 3 Canapés @ £3.25 per person
- 4 Canapés @ £4.20 per person
- 5 Canapés @ £5.15 per person
- 6 Canapés @ £6.10 per person
- 7 Canapés @ £6.95 per person

- ❖ Mini chicken Caesar salad
- ❖ Haggis bon bons
- ❖ Tiger prawns in filo pastry with sweet chilli dip
- ❖ Melon and Parma ham skewers
- ❖ Roast beef and truffle cream tarts
- ❖ Mozzarella, basil and cherry tomato tartlets
- ❖ Chocolate dipped strawberries

WEDDING BREAKFAST MENU

Please select one item from each course. If you prefer to offer your guests a choice menu, we would require a pre order 2 weeks prior. Should you wish to offer guests a choice on the day, a £5.00 per person supplement applies.

Lavender Menu @ £28.50 per person

Roast vine tomato and fresh basil soup
Carrot and Red Lentil Soup with garlic croutons
Classic Caesar salad with crispy bacon
Mozzarella and slow cooked tomato platter with fresh basil dressing



Breast of Chicken served with roast potatoes and spring green vegetables finished with a peppercorn sauce
Slow roasted shoulder of lamb served with seasonal potatoes and vegetables finished with a rosemary and port reduction
Roast loin of pork served with roast potatoes and seasonal vegetables finished with a wholegrain mustard sauce
Grilled fillet of sea bass with mashed potatoes and seasonal vegetables finished with a caper salsa



Classic Vanilla Crème Brulée served with Chantilly cream
White Wine Poached Pear served with lemon sorbet and pear syrup
Creamed profiteroles with vanilla ice cream and chocolate sauce
Sticky toffee pudding with caramel sauce and vanilla ice cream



Freshly brewed tea or coffee served with mints

Thistle Menu @ £30.95 per person

Mushroom and tarragon soup with herb croutons
Smoked chicken salad with vine cherry tomatoes and a balsamic dressing
Haggis, Neeps and Tatties with a whisky sauce
Smoked haddock and salmon fishcakes with a lemon mayonnaise



Breast of chicken wrapped in Parma ham served with new potatoes and a coriander salsa
Breast of chicken stuffed with haggis served with roast potatoes and seasonal vegetables finished with a red wine jus
Braised lamb shank served with roast potatoes and seasonal vegetables finished with a mint jus
Fillet of Pan Fried Trout with basil crushed potatoes and seasonal vegetables finished with a lemon salsa



Classic Scottish Cranachan with homemade shortbread and mixed berries
Lemon tart served with a lemon sorbet and forest berries
Roasted apple crumble with mint crème fraîche
Passion fruit and vodka pannacotta served with a passion fruit sorbet



Freshly brewed tea or coffee served with tablet

Heather Menu @ £33.50 per person

Cream of cauliflower and walnut soup
Duck salad with orange segments and citrus vinaigrette
Platter of Scottish Smoked Salmon with capers and red onion salsa
Pan fried salmon with lemon salad and hollandaise sauce



Grilled rump of lamb served with potato dauphinoise and seasonal vegetables finished with a rosemary jus
Roast rib of Scottish beef with garlic roasted potatoes and seasonal vegetables finished with a rich pan gravy
Pan fried cod served with creamed mashed potatoes and seasonal vegetables finished with smoked pancetta and a red wine jus
Baked fillet of salmon with creamed mashed potatoes and seasonal vegetables finished with a lemon butter sauce



Iced rhubarb parfait with homemade shortbread rounds
Strawberry and white chocolate cheesecake with a strawberry coulis
Dark chocolate tart served with whipped cream and raspberry coulis
Selection of Scottish cheeses served with savoury biscuits, grapes and onion chutney



Freshly brewed tea or coffee served with Petit Fours

Children's Menu @ £7.75 for two courses and £10.25 for three courses per person

(Available to children under 12 years of age – under 4s eat free)

Soup of the day
Mixed Salad
Melon



Sausage and Mash with baked beans
Roast Chicken with a selection of vegetables and potatoes finished with a chicken jus
Penne Pasta with a rich tomato sauce



Ice Cream
Banana Split Sunday with nuts
Fresh Fruit Salad

Children under 12 can choose from half portions of the adult menus at half the adult menu price, or from the children's menu.

EVENING BUFFET MENUS

Finger Buffet Selector

Selection of sandwiches and wraps with various fillings:

- ❖ Plus 4 items = £10.95 per person
- ❖ Plus 5 items = £12.50 per person
- ❖ Plus 6 items = £13.95 per person
- ❖ Plus 7 items = £14.95 per person

- Sausage rolls
- Salmon and cherry tomato mini kebabs
- Roasted vegetable brochette with feta cheese
- Mini beef burger with spicy relish
- Garlic and thyme marinated chicken skewers
- Honey and sesame seed chicken wings
- Vegetable spring rolls
- Vegetable quiche

Fork Buffet Selector

- ❖ 1 item = £8.65 per person
- ❖ 2 items = £12.95 per person
- ❖ 3 items = £18.95 per person

- Haggis, Neeps and Tatties
- Scottish Stovies with oatcakes
- Beef Lasagne with garlic bread and salad
- Cottage Pie

'Love & Cherish'

Our All Inclusive Package @ £75.00 per person

- ♥ Complimentary menu & wine tasting for the happy couple
- ♥ Red carpet on arrival or for your ceremony
- ♥ Ceremony room hire
- ♥ Full use of our stunning terraced gardens for photographs
- ♥ Glass of Prosecco on arrival per guest
- ♥ Three canapés per guest (additional £2.50 to upgrade to five canapés per guest)
- ♥ Three course wedding breakfast
- ♥ Half a bottle of house wine per guest with the meal
- ♥ Glass of Prosecco for the toast per guest
- ♥ Private bar within the suite
- ♥ Chair covers and sashes to match your colour scheme
- ♥ Cake stand
- ♥ Personalised cake knife as a beautiful keepsake
- ♥ Personalised menu, place cards & table plan
- ♥ Candelabras on tables
- ♥ Evening reception of warm bacon rolls or haggis, neeps & tatties or mini fish & chips
- ♥ Complimentary honeymoon Suite & full Scottish breakfast
- ♥ Complimentary one night bed & breakfast on your first wedding anniversary (subject to availability)

'Love & Cherish' is based on a minimum of 40 guests attending

The evening reception is based on a minimum of 60 guests attending
£8 per additional person attending the evening reception only

*We can create bespoke weddings for smaller groups, tailored to your exact requirements
For further details please contact our dedicated Event Co-ordinator*



'Love & Cherish' Canapé Selector

Canapés:

Select three canapés to create your wedding reception

(Upgrade to five canapés for an additional £2.50 per person)

- ♥ Mini chicken Caesar salad
- ♥ Warm haggis fritters
- ♥ Tiger prawns in filo pastry with sweet chilli dip
- ♥ Melon & Parma ham skewers
- ♥ Roast beef & truffle cream tarts
- ♥ Mozzarella, basil & cherry tomato tartlets
- ♥ Chocolate dipped strawberries

'Love & Cherish' Menu

Select one starter, main and dessert course to create your wedding breakfast

Starters

- ♥ Homemade tomato & basil soup
- ♥ Sweet potato & red pepper soup
- ♥ Ham hock & duck terrine served with apple chutney, melba toast and an orange & walnut salad
- ♥ Haggis neeps & tatties tower drizzled with a creamy whisky sauce
- ♥ Chicken liver pâté served on caramelised onion brochette with a cherry vine tomato salad & a sweet balsamic reduction
- ♥ Duck salad with honey glazed oranges, carrot puree & a tangy raspberry vinaigrette
- ♥ Scottish smoked salmon & prawn gateau with lime crème fraiche and cucumber spaghetti (£2.50 supplement applies)

Vegetarian starter options

- ♥ Baked tomato stuffed with goats cheese & basil mousse finished with a fresh herb dressing
- ♥ Warm crispy brochette with a plum tomato, basil & mozzarella little gem salad & a balsamic dressing

Mains

- ♥ Char-grilled chump of Scottish lamb served with rosemary flavoured pearl barley, honey roasted parsnip, wilted spinach and a lamb jus
- ♥ Fish - Baked fillet of salmon or pan-fried fillet of sea bass; *both served with beetroot & pak choi risotto, fresh cut fine beans & a creamy champagne sauce*
- ♥ Roasted rib of Scottish beef & Yorkshire pudding served with horseradish gratin potatoes & roasted cherry tomatoes & a selection of roasted vegetables & red wine sauce (£3.50 supplement applies) *(you can also choose roasted herb crusted Sirloin if preferred)*
- ♥ Chicken breast stuffed with haggis & wrapped with smoked back bacon or chicken breast with sage and mozzarella; all served with leek mashed potatoes, carrot & green pea stew, broccoli & a light chicken jus
- ♥ Duo of braised loin of pork & roasted pork belly served with fried apples, turnip fondant, buttered carrots & a cider jus
- ♥ Grilled sirloin steak with hand cut chips, roasted tomato and mushrooms and peppercorn sauce (£3.00 supplement applies)

Vegetarian main options

- ♥ Red pepper stuffed with goats cheese risotto served with honey roasted vegetables & cauliflower
- ♥ Puff pastry tart with roasted vegetables ratatouille



Desserts

- ♥ White chocolate crème brulee served with a homemade shortbread heart
- ♥ Cheesecake options - strawberry & white chocolate or classic vanilla both served with a raspberry coulis
- ♥ Homemade profiteroles with a soft custard filling, drizzled with warm chocolate sauce & vanilla ice cream
- ♥ Lemon tart served with champagne sorbet & caramelised berries
- ♥ Classic sticky toffee pudding served with lashings of caramel sauce & vanilla ice cream
- ♥ Selection of Scottish Cheeses: (£2.50 supplement)
 - Isle of Mull ~ Morangie Brie ~ Strathdon Blue served with apple & onion chutney, grapes and biscuits
- ♥ Freshly brewed tea & coffee with petit fours available for £2.50pp

Treat your special guests with a cheese platter to be served following the dessert course for only £19.95 per table (Up to 10 guests per table)

Please contact our Event Co-ordinator
who will be more than happy to help you create your perfect menu for your special day.

Booking Terms and Conditions

Booking

To ensure that your wedding day is reserved, a non-refundable deposit of £750.00 is required within 14 days of the provisional booking being made. This deposit is non-refundable if the function is cancelled. 90 days prior to your wedding day, 50% of the estimated final balance will become payable. 21 days prior to your wedding day full pre-payment of the remaining estimated balance is required. No refund will be given for any fall in numbers after this time.

Corkage

The Crowne Plaza Edinburgh – Royal Terrace does not allow guests to provide their own alcohol.

Maximum Capacities

Ceremony

If taking place in the Adam Suite – 50 guests

If taking place in the Balmoral Suite – 70 guests

If taking place in the Terraced Gardens – 70 guests

Wedding Breakfast

If taking place in the Adam Suite – 25 guests on one oval table

If taking place in the Balmoral Suite – 70 guests on one top table and six banqueting round tables

Evening Reception

Up to 120 guests accommodated in:

Balmoral Suite and Garden Restaurant

Menus

A charge of the minimum menu price will apply for a three-course meal consisting of starter, main course, and dessert and drinks package. We are delighted to cater for only Evening Receptions on Sunday to Thursday. Taylor-made packages can be created to suit your individual requirements. Numbers, menus and timings are required 4 weeks prior to the wedding day. It is the client's responsibility to inform the hotel, prior to the event, of any guests' special dietary requirements or food allergies.

Accommodation

A complimentary room will be provided for the wedded couple for the wedding night when holding a wedding breakfast at the hotel. Favourable accommodation rates for your guests are offered (subject to availability). Guest’s accommodation will only be secured on receipt of these signed terms and conditions, together with a deposit within 14 days of the reservation being made. Accommodation will be available from 2.00pm on the day of arrival and should be vacated by 11.00am Monday to Saturday and 12.00pm on Sunday.

Insurance

It is advisable to arrange adequate insurance cover as the hotel will not be held responsible for any loss or damage caused to the client’s property, including Wedding gifts brought into the hotel.

Function Charge

If minimum numbers are not reached a Room Hire charge will apply.

Licensing

The bar is open from arrival until 12.30am. Discos and live bands may play until 12.30am.

The information enclosed in this wedding brochure is current for the booking year 2016, and is applicable to all weddings booked and taking place prior to 31st December 2015. All prices quoted are inclusive of VAT at the current rate. For weddings in 2017 please allow for a rate growth of up to 5% on 2015 rates.

Signed by Bride/s and Groom/s or on their behalf Date
.....

Signed by Hotel Date