



WEDDINGS AT THE HOWARD
CELEBRATE WITH US...

Intimate and luxurious weddings at The Howard

The Howard offers an intimate, personal and charming venue for your wedding reception in Scotland. As one of Scotland's finest 5-star boutique hotels we specialise in smaller weddings and dining events.

We want you to enjoy your wedding day to the full, and we also want you to have fun planning it. It's our mission to help you achieve both of these, because we know how important this day is to you and how special this time is. Our townhouse hotel in Edinburgh offers the venue, the people and the expertise to make your wedding a dream fulfilled, worry-free and thoroughly romantic experience.



Planning Your Day

Initially we invite you to the hotel, to meet our Events Coordinator and have a good look at our events space: the Oval and Cumberland Suites and The Atholl restaurant. We can discuss possible wedding venue layouts, and will then start to tailor-make your special day.

We will help with as much or as little of the organization as you would like us to, which can include the stationery, flowers, car hire, wedding cake, photography, menus, drinks, music and entertainment. We can also throw in some one-off ideas to help make your day a unique and memorable experience for you and your guests.

If you can't make it to the hotel for any reason, we are happy to make all arrangements over the telephone and via email as we have done in the past for couple travelling to the city for their wedding day!

The Wedding Ceremony

The Howard is licensed to hold religious and civil wedding ceremonies. These are conducted with great warmth and feeling in the Atholl, a spacious and light Georgian room overlooking Great King Street, in which the seating can be arranged to create an aisle.

The participants stand in front of the original marble fireplace, which has an inspiring mural above it by David Ramsay Hay, one of Scotland's most important decorative painters of the 19th century.

Our Scotland wedding venue can seat up to 30 guests for a wedding ceremony in the Atholl. Should you require more than 30 guests the Cumberland suite can also be used for ceremonies.

Civil ceremonies can be conducted between 1.30pm and 5.30pm. Religious ceremonies can be held any time after 1.00pm.

The Wedding Reception

The Oval and Cumberland suites are the perfect setting for your wedding breakfast. These events suites in Edinburgh are elegantly decorated with antique prints, beautiful cornicing and elaborate crystal chandeliers.

Your wedding coordinator will help to advise you on the layout of the rooms. The Oval and Cumberland suites can accommodate up to 40 people and the layouts are flexible dependant on requirements.

Following on from your wedding breakfast, guests will be shown through to the Drawing Room whilst the Oval and Cumberland suites are re-set for the evening's entertainment.



The Wedding Night

At the end of your romantic day, spend your wedding night in one of The Howard's Edinburgh luxurious accommodations. You will be taken back to the time of traditional Georgian pampering, where you will be able to create special moments that you and your loved one will treasure forever.

Rooms of the Howard Edinburgh are opulently decorated with classic and contemporary furnishings and rich textures with marbles bathrooms, fluffy towels, luxurious bathrobes, his and hers sinks and roll top baths adding to the luxury.

Our dedicated team of butlers will once again be on hand to make sure your every need is fulfilled.



Accommodation for your guests

Accommodation can be arranged for your friends and family wishing to stay at The Howard. Preferential rates may be offered depending on the numbers of rooms required and the scale of your event. For further details please contact the hotel.

The Oval and Cumberland

Elegantly decorated in Georgian style, with crystal chandeliers, oil paintings and specially-commissioned wool tweed carpets, these two rooms make a wonderful setting for a special gathering. Double doors between the two rooms can be opened or closed, depending on how much space is required.

The Oval makes an excellent break-out area (drinks, coffee, buffet) if you are meeting in the larger Cumberland.



Room details, measurements and guest/delegate numbers:

The Oval

6.6m x 4.6m

Boardroom – 8

Theatre – 18

Reception – 20

The Cumberland

7.5m x 5.0m

Boardroom – 20

Theatre – 30

Banquet – 30

Reception - 50

Cabaret - 12

The Atholl *

7.1m x 5.1m

Boardroom - 14

Theatre - 20

Banquet - 14

* The Atholl is The Howard's dining room, so its use as an events space is subject to availability. It makes an excellent break-out area for relaxing, coffee breaks or working lunches. The room features an original Georgian fireplace and a striking David Ramsay Hay mural.

Exclusive Use

Why not have this Georgian retreat in the city centre all to yourself and take exclusive use of The Howard.

Your guests will have full use of all the hotel facilities and will experience personalised service which is second to none from our team of butlers.

Up to 34 guests can be accommodated within our 18 individually designed luxury bedrooms. Our butlers will look after you and your clients from the moment you arrive, unpacking your bags and pressing suits to repacking, which will save you valuable time during your stay.

Our knowledgeable events team will assist you with activities should you have time. With clay pigeon shooting, adventure sports and fishing all only an hour's private transfer away and all the major attractions of Edinburgh only a ten minute walk. We work closely with a number of luxury partners in and around Edinburgh and would be delighted to offer a fully personalised itinerary to suit your needs.

We appreciate that each and every event is unique so we suggest you meet with our Event Co-ordinator to discuss your requirements on an individual basis.

Private Dining Menu Selector

The following dishes enable you to select each course for your special occasion.

Fresh fish and game are readily available in season and chef is always pleased to discuss new ideas as well as recreate old favourites.

Starters

Trio of Scottish Salmon, seasonal leaves, saffron vinaigrette	£11.10
Pan fried Scallops, Stornoway black pudding, pea puree & coconut foam	£13.90
Smoked duck, pomagranite, affila cress, juniper dressing	£9.25
Highland venison and pigeon terrine, spiced redcurrant jelly, orange preserve	£8.95
Goats cheese & shallot filo pastry parcelle, oven dried tomato & herb salad	£8.50
Thai style fishcakes, rocket salad, sweet chili sauce	£7.90
Tian of Haggis, neeps & tatties with a malt whisky sabayon	£8.75

Soups

Tomato veloute, crostini & pesto foam	£6.00
Wild mushroom consommé, celeriac ravioli	£6.50
Broccoli and Dunsyre blue veloute, sea salt grissini	£6.50
Traditional Scottish Cullen Skink	£7.50
Leek and potato, herb croutons, crème fraiche	£6.00
Pea and smoked ham Hough veloute, mint froth	£6.50

Soups can be served as an intermediate course at a cost of £3.75 per serving

Sorbet

Please note a sorbet can only be selected as an intermediate course not as an alternative to a starter

Pink Grapefruit	£3.00
Lemon and Lime	£3.00
Champagne	£5.00
Champagne and Cassis liqueur	£5.00
Raspberry	£3.00

Main Course

Seared Loch Dhuart Salmon, wilted kale, pomme cocotte, dill and Pernod butter	£20.90
Roast cod, olive oil poached tomato, bean casserole, basil foam	£19.50
Grilled Halibut, bacon Dauphinoise, cauliflower puree, wilted spinach, caper and lemon foam	£22.50
Herb crusted rack of borders lamb, rosti potato, honey and parsnip puree, pan jus	£24.50
Pan fried fillet of Scottish beef, wild mushrooms, Anna potato, red wine glaze	£28.90
Pan fried fillet of Scottish beef, caramelised vegetables, smoked garlic dauphinoise, pickled walnut sauce	£28.90
Pan fried supreme of Gressingham Duck, broccoli, thyme mash, honey jus	£20.50
Grilled escalope of corn fed chicken, haggis, bubble and squeak, Arran mustard jus	£19.50
Steamed chicken Ballantine, asparagus, rosti potato, wild mushrooms jus	£20.50
Highland venison loin, spiced red cabbage, fondante potatoes, Grand veneur sauce	£27.50
Herb gnocchi, smoked Cherrie tomato, pea puree, parsnip crisps	£16.50
Roasted vegetable and mascarpone risotto, tarragon foam	£17.80
Spiced butternut squash and chick pea curry, basmati rice, riata	£16.50



Desserts

Madagascan vanilla crème brulee, hazelnut biscotti	£7.80
Sticky toffee pudding, butterscotch sauce and cinnamon ice cream	£7.80
Baked dark chocolate cheesecake, candied ginger ice cream	£7.80
Rosemary and pear tarte tatin, tonka bean ice cream	£7.80
Chantilly cream profiteroles, two chocolate sauces	£7.80
Assiette of chocolate: dark chocolate fondant, white chocolate sorbet, milk chocolate mousse	£9.90
Caramelised Lemon & lime tart, Mascarpone sorbet	£7.80
A selection of cheeses from I J Mellis served with oatcakes, walnut bread & quince jam	£9.95
Freshly ground coffee or artisan leaf tea & homemade petit fours	£3.50



Wine List

Due to our wine list being regularly refreshed it is not included in this brochure, should you wish to review the full list you can request one by contacting the hotel.

Canapé Menus

Please select a menu from the canapé choices below; if you have something in mind which is not listed below our chef would be delighted to incorporate these into your canapé selection.

Parmesan shortbread, stilton and apple chutney
(V)

Seared scallops, black pudding, apple and thyme
puree

Seared beef carpaccio, watercress pesto

Smoked haddock croquettes, pea and mint dipping
sauce

Butternut squash and gruyere tartlets (V)

Devils on horseback, parsnip and thyme puree dip

Pork belly, spiced apple sauce

Moroccan spiced lamb skewers, dipping sauce

Duck spring rolls, hoi sin dipping sauce

Smoked trout, lemon mayonnaise

Vegetable samosa (V)

Warm smoked haddock and leek quiche

Sweet and sour chicken kebabs

Sole goujons, tartar sauce

Asian Fish Cakes

Sweet chili prawn

Mini Scotch Eggs

Slow Roast Pork Belly, 5 spice and honey
glaze

Aubergine Caviar & Garlic Crisps(V)

Grilled Sea bass wrapped in Parma Ham

Smoked Salmon and Parmesan cups

Leek & Dunsyre Blue tartlet (V)

Vegetarian Haggis pithivier (V)

Haggis bonbon, whisky mayo

Black pudding bonbon,

Arran mustard dip

Mini Aberdeen Angus Burgers,

tomato relish

A selection of four canapés £10.75

A selection of five canapés £12.50

A selection of six canapés £14.75

Chef's set Canapé Menus

To assist you in making your choices our Chef has also selected a few of his favourites and combined them to create the menus below:

Menu A: For a special occasion

Smoked Salmon and Parmesan cups
Aubergine Caviar & Garlic Crisps (V)
Grilled sea bass wrapped in Parma ham
Parmesan shortbread, stilton and apple chutney (V)
Seared scallops, black pudding, apple & thyme puree
Haggis bonbon, whisky mayo

£16.75 per person

Menu B: For a more relaxed event

Asian fishcakes
Mini Aberdeen Angus Burgers, Brie & chutney
Mini Scotch eggs
Vegetarian Haggis pithivier (V)

£10.75 per person

Menu C: Something for everyone

Aubergine Caviar & Garlic Crisps (V)
Smoked Salmon and Parmesan cups
Duck confit, toasted brioche & apple chutney
Mini Aberdeen Angus Burgers with Brie and chutney
Seared beef carpaccio, watercress pesto

£12.50 per person

Evening Buffet Menus

MENU – A £12.75 PP

Homemade soup
Shellfish tempura with lemon and aioli
A choice of baguettes
Toasted selection of breads with dips
Chocolate brownies

MENU B - £ 13.75 PP

Homemade soup
A selection of Sandwiches
Pitta pockets with your choice of fillings
Toasted selection of breads with dips
Mini Lemon Tarts

MENU C - £15.00 PP

A selection of baguettes and pitta pockets
A Selection of 3 Salads
I J Mellis Cheeses, homemade oatcakes & chutney
Chocolate & Hazelnut Choux Buns

MENU D - £16.50 PP

Mini soup shots
Aubergine, red pepper and mozzarella tarts
Spicy chicken skewers
A selection of filled baguettes
Mini lemon tarts
Chocolate brownies

MENU E – £17.75 PP

Selection of sandwiches
Tortilla wraps filled with spiced chicken
Tiger prawn and scallop brochettes
Goats Cheese, tomato and basil calzone
A selection of filled pitta pockets
Strawberry Tarts
Individual exotic fruit salads

MENU F - £ 20.50 PP

Mini Yorkshire pudd. roast beef & horseradish
Mini Eggs Benedict
Shellfish tempura with lemon & aioli
Howard Caesar salad
Greek Salad with feta and olives
Warmed homemade bread
Milk chocolate cheesecake
Individual lemon tarts

Buffet Menu Selector

CHOICE OF THREE ITEMS: £10.80 PP / CHOICE OF FOUR ITEMS: £14.95 PP

CHOICE OF FIVE ITEMS: £17.25 PP / CHOICE OF SIX ITEMS: £20.50 PP

Baguettes

A selection of the following will be provided

Roast Pepper, brie and red chard

Beef, horseradish and rocket

Smoked salmon, ricotta and pickled cucumber

Chicken Caesar

Steak, caramelised onion and mustard mayo

Pitta Pockets

A selection of the following will be provided

Minted lamb and yoghurt

Harrisa Beef

Feta and black olive

Roasted vegetables

Hot Options

Mini fish and chips with tartare sauce

Mini eggs Benedict

Pork belly, 5 spice and honey

Tortilla wraps filled with spiced chicken

Goats cheese, tomato & basil calzone

Aubergine, capsicum & mozzarella tart

Herb arranchini

Haggis or black pudding bonbon

Tiger prawn and scallop brochettes

Mixed shellfish tempura with lemon aioli

Mini egg florentine

Yorkshire puddings, roast beef, horseradish

Salads

Nicoise Salad

Howard Caesar with chicken

Double Decker sandwiches

A selection of the following will be provided

Roast gammon & English mustard

Brie, rocket and homemade chutney

Smoked Salmon and Cucumber

Prawn mayonnaise

Mature Cheddar & tomato

Smoked salmon, cream cheese, chive

Pastrami, lamb leaves

Soup Shots

Tomato veloute, crostini, pesto foam

Fragrant Asian Broth

Broccoli, Dunsyre blue, sea salt grissini

Leek and potato, herb croutons, cream

Pea and ham veloute, mint froth

Selection of homemade breads

Selection of toasted breads, olives,

Vegetable crisps & dips

Selection of cheeses with Oatcakes

Sweet treats to finish

Mini Summer fruit puddings

Caramelised lemon tarts

Individual exotic fresh fruit salads

Chocolate brownies

Chocolate and hazelnut choux buns

Strawberry Tarts

Greek Salad

Grilled King prawn salad

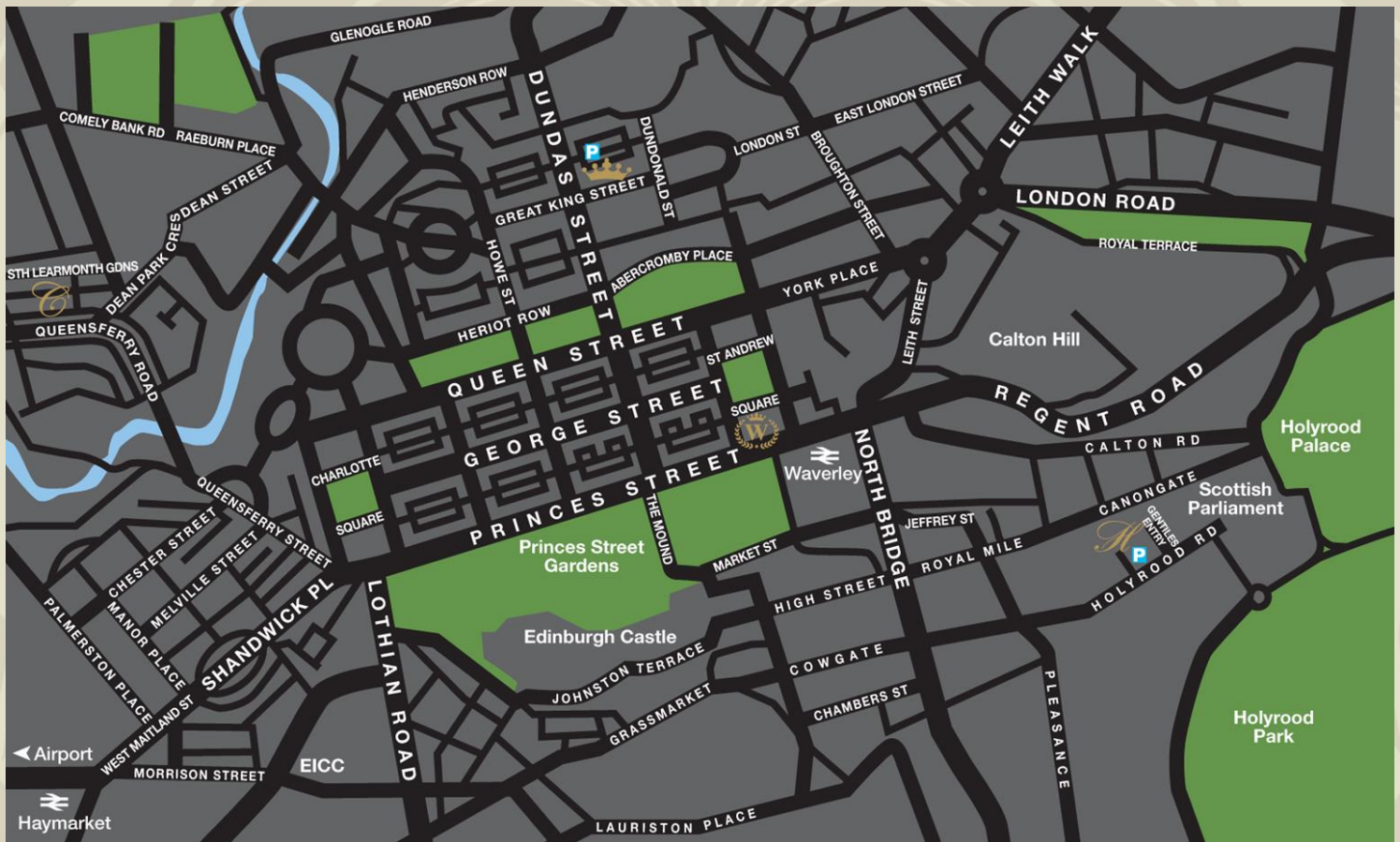
Planning Your Wedding

If you are interested in holding your wedding with us, or if you have any further questions, please contact our events coordinator:

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