

I DHU

GHILLIE - DHU

DRAMS - SCOTTISH FAYRE - JIGS & REELS



MEALAIBH UR NAIDHEACHD!

(Congratulations!)

Welcome to The Ghillie Dhu, an award winning venue in the heart of Edinburgh.

Sitting in the shadow of Edinburgh Castle, this grade A listed former church was built in 1842, and has been carefully restored to its former glory. Brimming with atmosphere and famed for its breathtaking auditorium space, we have become renowned for hosting standout and memorable weddings.

Our team of wedding and events coordinators bring with them a wealth of experience, knowledge and supplier information designed to make your vision a reality. Whilst our wedding packages are designed to make your planning as stress free as possible, we love working on bespoke events, and we will be happy to tailor something just for you.

LET THE ADVENTURE BEGIN...

For more information or to arrange a viewing of Ghillie Dhu please do not hesitate to contact us on 0131 222 9930 or events@ghillie-dhu.co.uk

We look forward to meeting with you and taking the first steps in creating your special day!





WEDDING MENU



STARTERS

Please choose 1 of the following -

Smooth chicken liver parfait with onion jam
and toasted brioche

Melon and Parma ham with port reduction soft berries

Spinach and goats cheese tart, honey mustard vinaigrette

Terrine of chicken and black pudding, savoy cabbage
and red onion jam

Salmon and potato fish cake with lemon and
dill mayonnaise

Roast parsnip soup finished with curry oil

Tomato and red pepper soup

Lentil and ham broth

PREMIUM STARTERS

£2.95 Supplement Per Person

Home cured whiskey salmon with celeriac

Terrine of Confit duck leg and foie gras
with plum and orange sauce

Scottish smoked salmon with fennel and dill salad
and lemon dressing

MAINS

Please choose 1 of the following -

Roast breast of chicken with haggis and whisky sauce

Supreme of chicken wrapped in Parma ham with
sage cream sauce

Braised rump of lamb with thyme jus

Braised scotch beef with mushrooms, tomato
and rosemary jus

Baked fillet of Scottish salmon with white wine
cream sauce

Poached fillet of Scottish salmon with petit poi,
lemon butter sauce

Roast top side of beef, Yorkshire pudding and
roasting juices gravy

Sauté fillet of Perthshire pork, creamed mushrooms
and sage and onion jus

PREMIUM MAINS

£4.00 Supplement Per Person

Grilled fillet of sea bass, roast plum tomato
and sauce vierge

Roast corn fed chicken, creamed wild
mushrooms and thyme jus

Baked halibut fillet with herb crust, button onions
and saffron cream sauce

Roasted dry aged fillet of beef, blackened shallots
and parsnip puree, Madera jus

*To complete your main course please
select a type of potato and vegetable -*

POTATOES

Creamy Mash Potato, Buttered New Potatoes, Fondant Potato,
Rooster Roast Potatoes, Dauphinoise Potato

VEGETABLES

Honey Roast Carrots, Creamed Cabbage With Bacon, Ratatouille,
Mixed Green Or Mixed Roast Root Vegetables

WEDDING MENU



CANAPÉS

DESSERTS

Please choose 1 of the following -

White chocolate cheesecake with raspberry sauce

Sticky toffee pudding with caramel sauce
and vanilla ice cream

Dark chocolate tart with chocolate sauce fresh strawberries

Warm pear and almond tart with sweet mascarpone cream

Lemon and lime crème brulee with all butter short bread

PREMIUM DESSERTS

£3.00 Supplement Per Person

Fruits of the forest cheesecake with mixed berry coulis

Mixed white and dark chocolate swirl cake
with raspberry coulis

Assiette of desserts -

Mini lemon tart, Chocolate mousse in dark choc cup
and Raspberry and almond flan all served with
pastry cream and assorted coulis

THREE COURSES & ONE CANAPÉ SELECTION

£40 PER PERSON

ADD TEA, COFFEE & SCOTTISH SHORTBREAD

£2.50 PER PERSON

Please choose 1 of the following -

Sun blush tomato, pesto and mozzarella tart

Smooth chicken liver parfait on Arran oat cakes

Chilled melon and champagne soup

Tomato and basil cream cheese crouton

Lamb chipolata with onion jam

Haggis balls

Vegetable spring roll with sweet chilli sauce

(please note one canapé is included in your menu price)

Additional Canapés £2.00 Per Person

PREMIUM CANAPÉS

Arran oatcakes with smoked salmon and cream cheese

Parma ham and goats cheese roulade

Mini Yorkshire pudding with roast beef and gravy

Teriyaki salmon with sesame seeds

Additional Premium Canapés £2.95 Per Person

BUFFET MENU

Chicken and lemongrass skewers
Selection of sliced mini baguettes
Mini Killie steak pies
Selection of mini bruschetta
Haggis balls, whisky cream dip
Morning rolls filled with bacon and sausage ½'s

ENHANCE

Please choose 2 of the following -

Slow cooked lamb stovies
Haggis, neeps and tatties
Mini beef cheese burgers in brioche buns
Chicken Thai green curry and steamed rice

WEDDING CAKE TO BE PORTIONED BY KITCHEN
TEAM AND PRESENTED WITH EVENING BUFFET

£9 PER PERSON

Please choose 4 items to create your selection -

ENHANCE

£3.75 PER PERSON TWO OPTIONS





DRINKS OPTIONS

PACKAGE 1 - £15 PER PERSON

Glass of Prosecco on arrival
and half a bottle
of house wine with meal

PACKAGE 2 - £19 PER PERSON

Glass of Prosecco on arrival, half a bottle of house wine
with meal and a glass of prosecco for toasts

PACKAGE 3 - £24.50 PER PERSON

Glass of Champagne on arrival, half bottle of Sauvignon
Blanc/Cabernet Sauvignon with meal and champagne for toasts

PACKAGE 4 - £28 PER PERSON

Glass of Champagne or Kir Royal on arrival or following
ceremony, Half bottle of wine per person with meal,
champagne to toast and a dram of whisky to finish

EVENING OPTIONS

Scottish Fayre Buffets from £9 per person
Chefs selection of breakfast rolls £2.50 per person

ADDITIONAL OPTIONS

Additional Canapés from £2 per person
Private DJ - £50 per hour
Ceilidh or Cover Band - from £650



SPECIAL LITTLE EXTRAS

MAKE ALL THE DIFFERENCE

Dedicated Wedding Coordinator
Red Carpet Arrival
Personalised Menus & Place Cards
Use of the venue for photographs
Master of Ceremonies
Cake Knife
Choice of black or white table linens
Contemporary Flower Centrepieces
Menu tasting prior to choice
3am Licence
Microphone & PA for speeches
Ceremony Hire – from £250
(Applicable for numbers of 40-140 when opting
for one of our wedding packages)

WE CAN ALSO HELP WITH

Traditional Piper | Sound & Light Technician
Wedding Favours | Scottish Dancers
Hog Roasts | Champagne | Candy Cart
Fork Supper | Falconry
Photo Booths | Entertainers



LOCATION INFORMATION

GETTING TO GHILLIE DHU FROM THE M8 MOTORWAY:

At the end of the M8 motorway join the A8 and follow the signs for Edinburgh City Centre. On approaching Princes Street turn right at the traffic lights on to Lothian Road, then take the first turning on the right into Rutland Street and Ghillie Dhu. The journey from junction 1 of the M8 to Ghillie Dhu usually takes around 40 minutes

BY RAIL:

Edinburgh has two main-line stations that serve most of the UK. The closest station to Ghillie Dhu is Haymarket Station. When leaving the station head straight ahead walking up West Maitland Street and up onto Shandwick Place. Ghillie Dhu is situated on Rutland Place. The walk from Haymarket station should only take approximately 10 minutes.

GETTING TO GHILLIE DHU FROM EDINBURGH INTERNATIONAL AIRPORT:

TAXI

From Edinburgh International Airport, taxis are available to take you directly to Ghillie Dhu. A taxi rank is situated right outside the venue. The journey normally takes approximately 30 minutes.

CAR

From Edinburgh International Airport, take the A8 east and follow the signs for Edinburgh City Centre. On approaching Princes Street turn right at the traffic lights on to Lothian Road, then take the first turning into Rutland Street and Ghillie Dhu.

BUS ROUTES

Ghillie Dhu is accessible from any of the city centre bus routes dismounting at the Shandwick Place end of Princes Street and the bottom of Lothian Road. Further information on bus timetables can be accessed at lothianbuses.com



Marks location
of Ghillie Dhu



RECOMMENDED LOCAL GUEST ACCOMMODATION

Experience some of Edinburgh's most inspiring hotels. Styled by multi-award winning designer Jim Hamilton (The Corinthian Club, Ghillie Dhu), guest rooms benefit from luxurious surroundings, plasma televisions, iPod docking stations, in-room workstations and high speed wireless internet. We also have some additional surprises which are a must see.

SAVE 15% when you book online using our special code:
EV4

To arrange a personal show round or to book contact our
Central Reservations Team on 0131 247 4708



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HEN & STAG PARTIES

CEILIDH FUN

Welcome Drink
Three Courses Of Traditional Scottish Fayre
A Whole Evening Of Hoolie Action

£35.00 Per Person



CELEBRATION TIME

Two Bottles Of Prosecco
Two Cocktail Carafes
Nibbles For The Table

£100, suitable for up to ten people





CONTACT US

Our dedicated wedding coordinators are at your service to help create your perfect day. They would be more than happy to meet with you at your convenience to discuss your requirements or to give you a personal guided tour of our stunning venue.

You can contact our wedding team by calling **0131 222 9930** or by emailing **events@ghillie-dhu.co.uk**

PHOTOGRAPHER CREDIT:
PSD Photography



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