# IDHU

GHILLE-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  $\pounds 2.50$  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

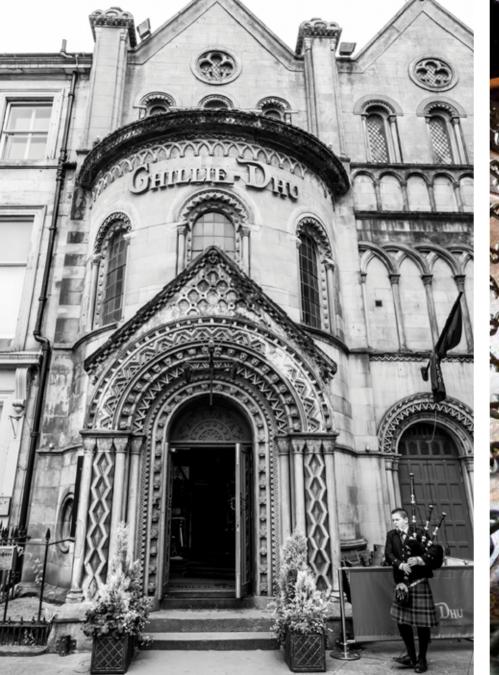
#### £9 PER PERSON

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





# S P E C I A L L I T T L E E X T R A S MAKE ALL THE DIFFERENCE

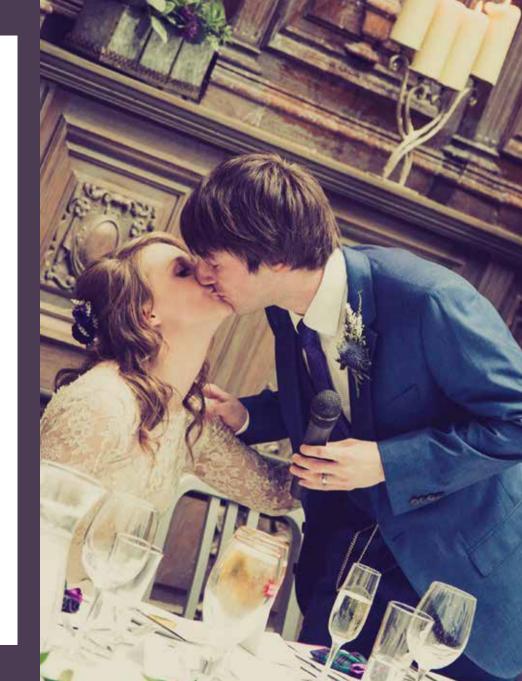
Dedicated Wedding Coordinator
Red Carpet Arrival
Personalised Menus & Place Cards
Use of the venue for photographs
Master of Ceremonies
Cake Knife
Choice of black or white table linens
Contemporary Flower Centrepieces
Menu tasting prior to choice
3am Licence
Microphone & PA for speeches
Ceremony Hire – 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 joi n 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



#### 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

Central Reservations Team on 0131 247 4708

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 THE INN ON THE MILE THE INN ON THE MILE THEMURRAYFIELDHOTEL.COM THEINNONTHEMILE.CO.UK

THE MURRAYFIELD HOTEL



#### 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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