

say "I dhu"



Ghillie - Dhu
DRAMS - SCOTTISH FAYRE - JIGS & REELS



CONGRATULATIONS ON YOUR ENGAGEMENT



GHILLIE - DHU
DRAMS - SCOTTISH FAYRE - JIGS & REELS



Welcome to The Ghillie Dhu

An award winning historic venue located in the shadows of Edinburgh castle. An enchanted, Grade A listed former church, the building is over 175 years old and still retains many of its original features and architecture.

Our breath taking Auditorium is brimming with romantic atmosphere, featuring high vaulted ceilings and candle laden chandeliers amongst some of its unique features.

Throughout the years, we have become renowned for hosting standout weddings, and our in house team of co-ordinators have also won accolades for their hard work and dedication. We are committed to bringing your vision to life and have a range of packages on offer as well as the option to create something truly bespoke, don't hesitate to ask.

Let the adventure begin....

One of the most breath-taking private event spaces in the city, our Auditorium is accessed via a sweeping spiral staircase, and is a truly flexible space allowing for ceremony, dining and dancing. It boasts its own panoramic bar, draped in shades of purple and pewter, we fully recommend viewing this space in person in order to fully appreciate it's impact.

The Details

Ceremony: up to 120 persons · Wedding Breakfast: up to 120 persons
Reception: up to 200 persons

Dimensions

Area sq: 230 · Ceiling Height: 6.8m

Facilities

Extra High Vaulted Ceilings · Fully Air Conditioned
Disabled Access · Raised Stage Area
Personalised Lighting Schemes · Private Bar Facilities

WEDDING MENU

STARTERS

Please choose one 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

MAINS

Please choose one 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

DESSERTS

Please choose one 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 WEDDING MENU

PREMIUM STARTERS

£2.95 supplement per person

Home cured whisky 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

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

PREMIUM DESSERTS

£3.00 supplement per person

Fruits of the forest cheesecake with mixed berry couli
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

CANAPÉS

Two canapés are included in your menu price

Please choose two 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

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

Please choose four of the following items to create your selection:

- 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

£9 per person

PREMIUM BUFFET MENU

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

Additional premium buffet items £3.75 per person

CHEF'S SELECTION OF BREAKFAST ROLLS

£2.50 per person two options

**TWO CANAPÉS OPTION & GLASS OF PROSECCO FOR ARRIVAL
INCLUDING THREE COURSE WEDDING BREAKFAST
WITH HALF BOTTLE OF WINE FROM £60 PER PERSON**

Add tea, coffee & Scottish shortbread £2.50 per person

Please note hire charges may apply



DRINKS OPTIONS

PACKAGE 1

£4 Supplement Per Person

Glass Of Prosecco On Arrival · Glass Of Prosecco For Toasts
Half A Bottle Of House Wine With Meal

PACKAGE 2

£9.50 Supplement Per Person

Glass Of Champagne On Arrival · Champagne For Toasts
Half Bottle Of Sauvignon Blanc/Cabernet Sauvignon With Meal

PACKAGE 3

£13 Supplement Per Person

Glass Of Champagne Or Kir Royal On Arrival Or Following Ceremony
Half Bottle Of Wine Per Person With Meal · Champagne To Toast · Dram Of Whisky To Finish

EVENING

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...

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
Ghillie Dhu Thistle Pots · Menu Tasting Prior To Choice
Late Licence Available · Microphone & PA For Speeches
Ceremony Hire – From £250

Applicable for numbers of 40-120 when opting for one of our wedding packages

We can also help with...

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

Christmas is the most magical time of the year, why not capture that magic and make your big day one to truly remember. Take advantage of the romantic winter setting and gather your loved ones to celebrate your special day at The Ghillie Dhu.

LOCATION INFORMATION

By Road:

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.

By Rail:

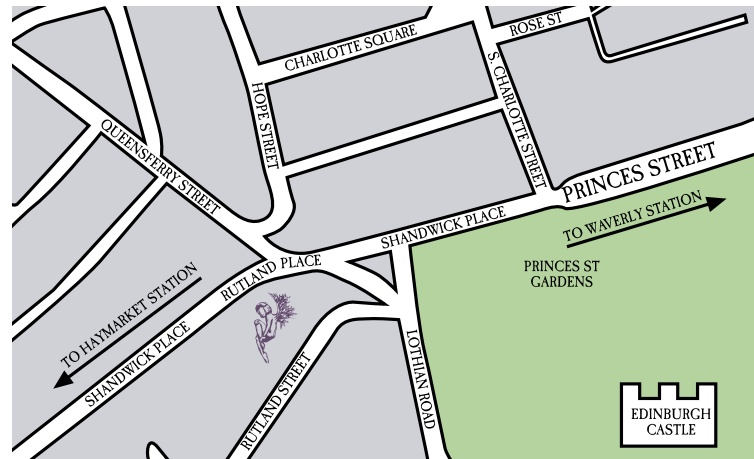
The closest station to Ghillie Dhu is Haymarket Station. When leaving the station head straight ahead walking up West Maitland Street and up onto Shandwick Place. Ghillie Dhu is situated on Rutland Place.

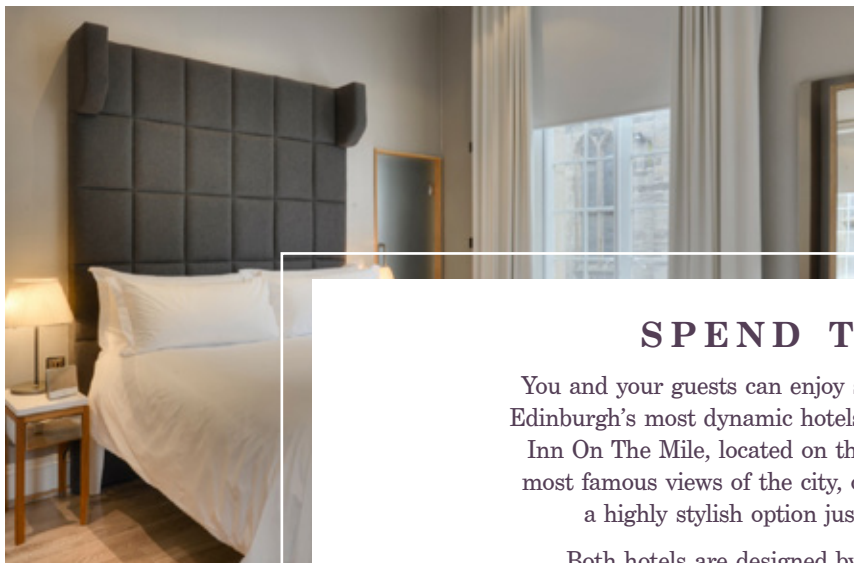
By Air:

From Edinburgh International Airport, taxis are available to take you directly to Ghillie Dhu. A taxi rank is situated right outside the venue.



Marks location
of Ghillie Dhu





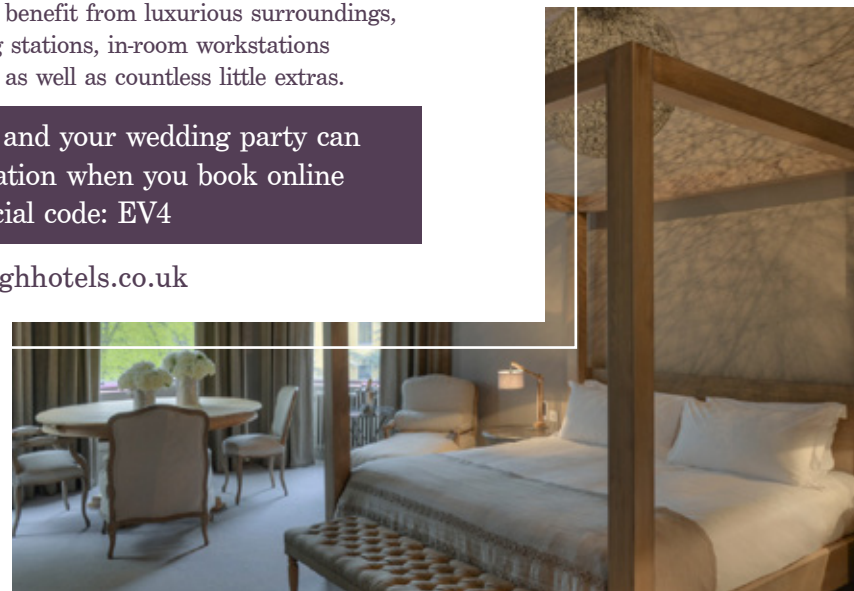
SPEND THE NIGHT

You and your guests can enjoy special discounted rates at some of Edinburgh's most dynamic hotels. We recommend the very boutique Inn On The Mile, located on the Royal Mile boasting some of the most famous views of the city, or The Murrayfield Hotel & House, a highly stylish option just moments from Ghillie Dhu.

Both hotels are designed by award winning Jim Hamilton (The Corinthian Club) all guest rooms benefit from luxurious surroundings, plasma televisions, iPod docking stations, in-room workstations and high speed wireless internet, as well as countless little extras.

As a Ghillie Dhu couple, you and your wedding party can **SAVE 15%** on accommodation when you book online using our special code: EV4

centraledinburghhotels.co.uk





WHAT OUR COUPLES SAY...

"We wanted something extraordinary that wasn't like your conventional room in a hotel. The Ghillie Dhu was perfect for our wedding. With its high ceiling and gothic feel, the auditorium where we had our ceremony and reception was stunning. We fell in love with it from the moment we saw it and from beginning till the end of our day it was nothing short of magical. The staff left us wanting for nothing and our wedding coordinator Kirsty was exceptional. Her help meant that I never had to have a bridezilla moment as everything was taken care of. We couldn't have imagined anything more for our day. Thank you for creating the best day of our lives."

- Lori & Ieuan Rogers 26.06.16

"My partner and I cannot recommend the Ghillie Dhu enough as a wedding venue choice. Our day was a smashing success, all thanks to Kirsty, the coordinator, and her service team. Kirsty and her team at the Ghillie Dhu seamlessly moved the day from one stage to the next without us having to worry about a single thing. Kirsty and the staff were highly punctual, friendly, and professional. The food was delicious, the venue looked gorgeous, and our guests raved for weeks about how much fun they had. Our wedding day at the Ghillie Dhu was, in all sincerity, the best day of our lives, and we will never forget it."

- Taryn & Ewan Diven 08.10.16



GET IN TOUCH

Our team of co-ordinators are on hand to help you create the perfect day. Should you wish any other information, or to arrange a show-round of our venue, please contact us.

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

GHILLIE-DHU
DRAMS - SCOTTISH FAYRE - JIGS & REELS

