

Congratulations

May we be one of the first to congratulate you on your forthcoming Wedding and extend our very best wishes for your future happiness.

At the Edinburgh Minto Hotel we specialise in weddings, which is reflected in the care and attention we give to every Bridal Party. Your happiness and peace of mind for your Wedding Day is as important to us as it is to you.

Our beautifully appointed Premier suite, with state of the art lighting and full bar facilities can accommodate up to 150 guests for your wedding breakfast and up to 180 evening guests. For smaller weddings our stylish Polo Restaurant can accommodate up to 30 guests for a wedding breakfast in a more intimate surrounding.

We offer a full range of menus for you to choose from.....three , four or five course meals or a hot or cold buffet. For your evening guests we offer a large selection of finger buffets. Should you wish to add your favourite dish we will be happy for you to discuss this with our Executive Chef who will price it and offer you his expert advice.

We have a Civil Marriage Licence allowing you the opportunity of holding your Wedding Ceremony in the hotel with our beautiful private gardens being available to you and your Wedding Party for memorable photographs.

Evening entertainment by our own DJ, Piper in full highland dress, personal recommendation of our florist and hire of wedding cars are all additional services we can offer to help make your day perfect.

We want this to be a day for you to remember for the rest of your lives. Please do not hesitate to contact us for an appointment and we will endeavour to meet all your expectations to make this your extra special day.

Wedding Package

We have designed exclusively for you a Wedding Package to eliminate the frustrations of organising your special day. These prices are for weddings held on a Friday or Saturday. Weddings held between Sunday and Thursday will receive a 30% discount on published prices.

Our Exclusive Package - £950

This includes -

Room hire for your Ceremony and Reception

Bridal car

Our luxurious honeymoon suite for the night of your wedding

Red carpet welcome to the Bridal party and guests

Use of the cake stand and knife

In house Master of Ceremonies

Place settings and menus

Additional services offered

In House Disco	£250.00
Hire of Executive cars – collection within city limits	£75.00
Hire of Executive cars – collection outwith city limits **	£100.00
Piper in Full Highland Dress	£150.00
Hire of white wedding chair covers (min of 100 and max of 150)	£300.00

** Please note there is a maximum radius of 10 miles outside the city limits

Booking Conditions

A deposit of £500 is required to confirm your booking which will be deducted from your final bill. **Please note, this deposit is non-refundable and cannot be transferred to an alternative date.** An additional 50% of the estimated revenue will be due three months prior to your wedding and the remaining balance based on your estimated numbers will be due 28 days prior to your wedding.

Wedding Menu Selector

Soups

Vegetable Broth
Roast Plum Tomato with Fresh Basil
Green Split Pea with Smoked Bacon
Carrot and Coriander
Red Lentil Broth
Cream of Leek and Potato with Fresh Thyme
Cream of Broccoli
Cream of Cauliflower
Cock-a leekie **
Scotch Broth **
Cullen Skink **

All served with crusty bread and butter

£4.50 per person

** additional charge of 45p per person

Starters

Prawns Bound in a Marie Rose Sauce
Home-made Chicken Liver Pate, Oatcakes and Cranberry Compôte
Galia Melon with Parma Ham
Ogen Melon and Orange Cocktail
Roasted Vegetable Terrine with Tomato Coulis
Smoked Scottish Salmon with Capers and Shallots
Chicken Pepperonata Terrine with Basil Pesto
Duck and Orange Pate with Highland Oatcakes
Red Pepper Parfait with Goats Cheese and Aubergine

£4.95 per person

Main Dishes

Chicken Dishes

£13.50 Per Person

Chicken Breast Stuffed with Haggis in a Whisky Cream Sauce
Chicken Breast Wrapped in Parma Ham with a Tomato Basil Sauce
Chicken Breast with Creamed Leeks and Grain Mustard Sauce
Cajun Chicken Breast with Grilled Tomato and Mango Salsa.
Chicken Breast with Carmelised Onions and Red Wine Jus.

Meat Dishes

£16.95 Per Person

Roast Rib of Beef with Yorkshire Pudding and Red Wine Jus
Roast Sirloin of Beef with Sauce Chasseur**
Medallions of Beef with Wild Mushroom and Madeira Sauce**
Roast Loin of Pork with Apple Calvados Cream
Haggis Stuffed Saddle of Lamb with Whisky Flavoured Jus**
Roast Rack of Lamb (3 Bone) with a Rich Port Wine Jus

****£1.50 Per Person Supplement**

Fish Dishes

£13.95 Per Person

Supreme of Scottish salmon with Dill Cream Sauce
Supreme of Scottish Salmon with Sauce Bearnaise
Cajun Supreme of Scottish Salmon with Buttered Cucumber and Saffron Cream.

Vegetarian Dishes

£8.95 Per Person

Button Mushrooms and Mixed Pepper Stroganoff with Basmati Rice
Wild Mushroom and Asparagus Ragout with Chive Cream
Oven Roasted Mediteranian Vegetables Flavoured with Basil Pesto Served in a Pastry Basket
Penne Pasta with a Creamy Broccoli and Stilton Sauce
Baked Pepper Filled with Ratatouille with Breadcrumbs and Mozzarella on a Tomato Coulis.

All Main Courses are Served with Seasonal Vegetables and Potatoes.

Desserts

£4.50 Per Person

White Chocolate and Raspberry Brulée Cheesecake
Strawberry Shortcake Bavarios
Eton Mess with Raspberry Coulis
Banoffee Pie with Dark Chocolate and Toffee Sauce
Lemon Meringue Pie with Whipped Cream
Blackforest Gateau with Chantilly Cream
Apple Cinnamon and Sultana Pie with Custard
Lemon Tart with Chantilly Cream
The Classic Chocolate Indulgence
Fresh Fruit Salad

Cheese Board with Brie, Stilton and Red Cheddar Served with Grapes, Celery and Oatcakes.

A Choice of Teas and Coffee are Available with Mints , Tablet or Petit Fours.

Tea/Coffee	£1.25 Per Person
After Dinner Mint Crisps	£0.50 Per Person
Tablet	£0.75 Per Person
Petit Fours	£1.00 Per Person

Buffet Selector

Non Vegetarian

Assorted Sandwiches
Sausage Rolls
Mini Cottage Pies
Mini Cheeseburger Crostinis
Wee Scotch Eggs
Chicken Bites with Sweet Chilli Dip
Sesame Prawn Toast Vegetable satay skewers
Duck and Hoisin Spring Rolls
Chicken Drumsticks with Spicy Barbeque Sauce

Vegetarian

Mini Vegatable Spring Rolls
Vegeatble Pakora
Cheese and Tomato Pizza
Vegetable Samosa
Onion bhaji
Spiced potato wedges

Sweet potato curry bites
Lemon and Cracked Black Pepper Crispy Mushrooms
Carrot and Coriander Goujons
Mini Quiche Selection

£5.95 4 Choices
£6.95 5 Choices
£7.95 6 Choices
£8.95 7 Choices
£9.95 8 Choices

Cold Buffet

£12.95 Per Person

Roast beef
Honey Roast Ham
Sliced Turkey Breast
Poached Chicken Supreme
Quiche Lorraine

Mixed Leaves
Tomato and Red Onion Salad
Cucumber with Capers and Shallots
Home-made Coleslaw
Pasta Salad
Bread Rolls

Hot Buffet

£15.95 for 4 Choices

Thai Green Chicken Curry
Chilli Con Carne
Stovies
Chicken Arabiatta
Chicken á la King
Beef Bourignon
Steak Pie
Haggis, Neeps and Tatties
Beef Lasagne

Vegetarian

Vegetarian Haggis, Neeps and Tatties
Butternut Squash Thai Green Curry
Button Mushroom and Mixed Pepper Stroganoff
Vegetable Chilli
Penne Pasta Arabiatta
Salmon in Dill Cream

Savoury Rice
New Boiled Parsley Potatoes
Seasonal Mixed Vegetables
Potato Wedges

Gateaux & Cheesecakes and Desserts on Request

Drinks Package

Drinks Package A

A Drink of Choice on Arrival
A Glass of House Wine During your Meal
A Glass of Sparkling Wine to Toast you During your Speeches

£11.00 Per Person

Drinks Package B

A Glass of Sparkling Wine on Arrival
Half a Bottle of House Wine Per Person During your Meal
A Glass of Sparkling Wine to Toast you During your Speeches

£13.50 per person

Drinks Package C

A Glass of Sparkling Wine on Arrival
Half a Bottle of House Wine Per Person During your Meal
A Glass of Champagne to Toast you During Speeches

£15.00 per person