



Drumsheugh Wedding package

Ideal for intimate weddings for up to 40 guests

£99 per guest

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the wedding couple
(for weddings of 12 or more)

2 glasses of Prosecco per guest on arrival

Reception canapés – 3 per guest

1 glass of Prosecco per guest for speeches

3 course wedding breakfast, Tea/ coffee & petit fours

1/2 bottle of wine per guest

3 choice evening buffets

Table linen, tea lights/church candles, place cards & menu cards

An overnight stay in a superior king room for the Newlyweds

Sunday weddings receive a complimentary upgrade to a Junior Suite for
the Newlyweds



The Melville Ultimate Package

Ideal for intimate weddings for up to 40 guests

£120 per guest

Exclusive use of The Dean Suite & The Library

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the wedding couple (for wedding of 12 or more)

1 glass of Champagne per guest on arrival

Reception canapés – 4 per guest

1 glass of Champagne per guest for speeches

3 course Wedding Breakfast Menu

Tea and coffee, served with macarons

1/2 bottle of wine per guest

4 choice evening buffet

Drink of choice for guests attending the meal at the evening reception

An Overnight stay in a Superior king room B&B for the Newlyweds

Table linen, tea lights/Church candles, Place cards and Menu cards

SUNDAY WEDDING SPECIAL

Book the Melville Ultimate Package on a Sunday at The Bonham and receive the following extras with our compliments :

An extra glass of Champagne per guest

An upgrade to a Junior suite for the Newlyweds



No.35 at The Bonham Exclusive Wedding Package

£5,999 based on 50 Adult Day Guests

Exclusive use of The Dean Suite & The Library

Exclusive use of No.35 at The Bonham Restaurant from 12pm – 12am

Use of Drumsheugh Gardens for photographs

Complimentary menu tasting for the wedding couple

2 glasses of Prosecco per guest on arrival

Reception canapés – 3 per guest

1 glass of Prosecco per guest for speeches

3 course wedding breakfast, tea, coffee & petit fours

1/2 bottle wine per guest

3 choice evening buffet

Drink of choice for guests attending the meal at the evening reception

Overnight stay in a Signature Suite for the Newlyweds

Table linen, tea lights/church candles, place cards and menu cards

SUNDAY WEDDING SPECIAL

Book No.35 at The Bonham Exclusive Wedding Package on a Sunday and receive the following extras with our compliments:

An extra glass of Prosecco per guest



Wedding Breakfast Menus

Menu A

Chicken liver parfait, smoked duck, black cherry, gingerbread

Roasted sea bass with chickpea & chorizo stew, salsa verde

Coconut and vanilla crème brûlée, shortbread

Menu B

Black treacle cured Shetland Salmon, celeriac remoulade, fennel & apple

Braised Scottish ox cheek, parsley mash, crispy curly kale & bourguignon jus

Elderflower & vanilla panna cotta, strawberry compote, dry milk tuile

Menu C

Spiced carrot and butter milk soup

Corn fed chicken supreme, spring onion mash and petit pois a la francaise

Kirsch chocolate mousse, black berry sorbet

Vegetarian

Goat cheese panna cotta, celery & apple salsa, beetroot elements

Asparagus & Parmesan tart, rocket & aged balsamic



Wedding Breakfast Menus

Menu D

Heirloom tomato salad, black olive, basil bread, sea buckthorn sorbet

Yuzu baked Atlantic cod, saffron & tomato risotto, squid ink tuile

Frangipane, pomegranate jam, cardamom yoghurt, aerated milk

Menu E

Lock Fyne smoked salmon, compressed cucumber, soft boiled quail egg

Borders sirloin steak, confit tomato, Portobello mushroom, hand cut chips,
peppercorn sauce

Dark chocolate pave, caramel ice cream

Menu F

Ham hock presse, charred leek and white truffle mayonnaise, fine herb salad

Rump of black face lamb, roasted garlic mash, young turnips, pearl barley jus

Salted caramel tart, peanut butter ice cream

Vegetarian

White truffle slow cooked duck egg, forage mushrooms, mushroom consommé,
leek ash

Cauliflower steak, purple cauliflower purée, kale chimchurri



Wedding Breakfast Menus

Menu G

Nori salmon, daikon radishes, wasabi crème fraîche, soy sesame dressing

Duck breast, rhubarb, walnut granola, king oyster mushroom, violette potatoes

Limoncello tart, mango & lavender salsa, cucumber sorbet

Menu H

Norfolk quail, sweet corn purée, chorizo, parsley arancini and popcorn shoots

Pan fried monkfish, Parsley risotto & roasted ceps

Peanut butter parfait, cherry sorbet & jelly

Menu I

Seared Orkney scallops, caramelised bacon, apple & vanilla purée, shaved iberico

Venison Roe Deer game pithivier, kale & stem broccoli

Cranachan parfait, honey whiskey syrup, raspberries & oat raspberry granola



Canapés Options

Meat

Filo tartlet with smoked chicken,
avocado & olive tapenade

Ham hock terrine, paprika mayonnaise

Haggis bon-bon, potato purée & pickled
turnip

Stornoway black pudding fritter, leek ash
mayonnaise

Fish

Anchovies & black olive puff pastry

Smoked mackerel twists mousse,
charcoal cone

Atlantic prawn, smoked tomato,
avocado purée

Smoked salmon tartar, keta caviar

Vegetarian

Wild mushroom and shallot Duxelles
bouche

Crispy halloumi sesame bites

Spiced courgette, red pepper and risotto
bonbon

Parmesan shortbread, goat cheese
mousse, red onion jam

Sweet

Mini Eton raspberry mess

Dark chocolate cup, lemon mousse, kiwi,
raspberry

Mini Lime tart, Italian meringue

Cornish curd cheesecake, strawberries



Evening Buffet Options

Meat

Mini Steak pie

Mini Shepherd's pie

Bacon or sausage rolls

Mini cheese burger on brioche bun

Traditional hornigs haggis, crushed carrots & sweet

Free range chicken bang bang satay skewers

Vegetarian

Chickpea & baby spinach curry & rice

Halloumi fritters, pomegranate, chilli & mint

Giant Israeli couscous, roasted
Mediterranean vegetables, salsa verde

Roasted butternut squash, toasted pumpkin
seeds, potato gnocchi, dressed rocket leaves

Beetroot risotto, arran blue cheese, candied
walnuts

Fish

Fish pie

Cod Goujons & tartar sauce

King prawn masala

Smoked haddock fish cakes & sweet chilli sauce

Grilled Shetland salmon, lime & coriander,
crispy noodles

Sweet

Coconut & Vanilla crème brûlée, shortbread

Apple & Cinnamon crumble, anglaise sauce

Seasonal fruit kebabs, raspberry coulis

Sticky toffee pudding & butterscotch sauce

Dark chocolate coffee mousse, almond
biscotti



Children's Wedding Breakfast

2 courses £13.00 / 3 courses £16.50

Starters

Soup

Garlic Bread

Bruschetta

Mains

Chicken goujons & chips

Chicken breast & veg

Sausages & mash, onion ring

Fish & veg

Tomato pasta

Macaroni cheese

Desserts

Vanilla or apple ice cream

Sticky Toffee pudding & toffee sauce



Terms & Conditions

CONFIRMATION BY CLIENT

A provisional booking is normally held for 14 days unless alternative arrangements have been made. A provisional booking puts neither party under obligation to confirm the function. The booking will be released unless we hear from you within 14 days of provisional booking.

DEPOSIT

To secure your booking a non-refundable deposit of £500, together with a signed contract, will be required.

FINAL BALANCE

Final details will be done 3 weeks before the wedding and full pre-payment is due 14 days prior the wedding date. Any extras are payable on departure.

CANCELLATION POLICY

See Wedding contract for full terms and conditions

MISCELLANEOUS

Your Wedding Tasting meal should consist of a choice of 2 starters, 2 mains courses and 2 desserts. Additional choices will be charged. Speak to your wedding Coordinator for details.

You will be liable for the cost of repairs carried out as a result of any damage caused to any part of the hotel premises or equipment thereon by the negligence, willful act or default of any persons by you on your behalf.

CHECK IN / OUT TIMES

Check in for all guests is 3pm and check out is 11 am. Late check-out is available, subject to an additional charge.