



THE *Opulence* PACKAGE

LAVISH ★ SUMPTUOUS ★ LUXURIOUS



- Glass of house champagne on arrival with 5 canapes per person
- 4 course meal including cheese & biscuits, tea & coffee and handmade chocolates
- Half bottle of house red, white or rose wine with meal
- Decanter of port to accompany the cheese platter for each table
- Glass of house champagne for the toast
- Ingliston horse drawn Landau carriage
- Honeymoon suite
- 10% discount off accommodation on published tariff
- Complimentary accommodation on first anniversary
- Memoir gift for bride and groom
- Alpacas or Wee Bob, The Shetland Pony for photographs (optional)
- P.A. System
- Professional MC toastmaster to conduct the day
- Ceremony room hire
- Red or Ivory carpet
- Cake stand and knife
- Personalised table plan and place cards
- Evening buffet (4 items from our evening buffet selector)
- Bottle of Champagne in honeymoon suite
- Designated wedding co-ordinator
- Table centre piece candelabra
- LED dancefloor
- Piper on arrival
- Use of private gardens and fountains for photographs
- Use of Ingliston gazebo for photographs
- His & Hers choice menus
- Mood lighting



THE
Opulence
PACKAGE
BASED ON 75 GUESTS

2019	ADDITIONAL GUEST	2020	ADDITIONAL GUEST	2021	ADDITIONAL GUEST
APRIL - SEPTEMBER (including Hogmanay)					
£12,500	£120	£13,000	£130	£13,500	£140
OCTOBER & MARCH					
£11,000	£110	£11,500	£120	£12,000	£130
NOVEMBER - FEBRUARY					
£10,000	£100	£10,500	£110	£11,000	£120
CHILDREN'S MENU	£25		£27		£30



EVENING BUFFET SELECTOR

4 items included in the Opulence package.
Minimum for evening buffet is 4 items per person.
All items are charged at £2.75

- Mini Lorne sausage and bacon baps
- Mini filled rolls selection to include cheese savoury, chicken mayo, ham and mustard and tuna and red onion
- Rolled Cajun chicken tortilla with a sweet chilli dip
- Chicken teriyaki kebabs
- Chicken goujons with Cajun spice and coated sesame seed
- Mini steak pies in puff pastry
- Slow cooked beef stovies with sliced beetroot and oatcakes
- Mini Beef burgers served with homemade relish
- Satay chicken skewers
- Selection of mini quiches
- Deep fried fish goujons with a tartare sauce
- Vegetarian Cajun skewers

SOUP SELECTION

Please choose from our following soups which are all freshly prepared in our kitchens and are included in both the opulence and elegance packages

- Leek and potato with white truffle oil
- Cream of celeriac
- Roasted red pepper, tomato and basil
- Carrot and coriander
- Beef Consommé
- Cream of butternut squash with roasted scallops
- Cream of broccoli and goats cheese
- Minestrone
- Cream of seafood and tomato

CANAPES

5 items Included in Opulence package.
Each of the following are charged at £2.75

- Avocado cream and confit cherry tomato on toasted rye bread
- Hot smoked salmon and vodka cream on blini
- King prawn on moskovskaja cream on brioche
- Smoked mussels with salsify cream on oatcakes
- Chilli and chorizo in filo pastry
- Parma Ham crostini with mozzarella
- Vegetarian bag in filo pastry
- Trio of pepper with chilli and goats cheese
- Trio of Bon Bons - black pudding, white pudding and haggis

ENHANCEMENTS

- | | |
|---|-------|
| • Horse drawn Ingliston Landau carriage | £750 |
| • LED dancefloor | £595 |
| • Alpacas for photographs | £650 |
| • Formal private garden with a Loch and fountains | £295 |
| • Professional Toastmaster services | £400 |
| • Additional 175ml glass of wine | £4.95 |
| • Piper for ceremony on site and reception | £250 |
| • Wee Bob the famous Shetland pony | £400 |

Opulence

MENU SELECTOR



STARTERS

Seasonal homemade soup of the day

(see soup selector)

Chicken liver pate towers

with toasted brioche and a beetroot, cucumber and caper dressing

Hot smoked salmon tian

served with a pickled red radish and chive dressing

Prawn and crayfish cocktail

with a classic marie rose and garnished with langoustine

Asparagus and mozzarella muffins

with a spicy tomato sauce

Confit chicken and duck terrine

with sun blushed tomatoes and a balsamic glaze

MAIN COURSES

Beef fillet Ingliston wrapped with smoked streaky bacon

topped with porcini mushroom and smoked ox tongue and served with a duo of peppercorn sauces
garnished with confit cherry tomato and fondant potato

Chicken breast filled with chicken liver, sun blushed tomatoes and artichokes

served with baby leeks and carrots and crushed potatoes

Confit of duck leg on cherry tomato and asparagus bed

with an orange and Campari jus, served with a truffle crushed potato

Rack of Perthshire lamb with a five bean ragout

in a spicy smoked paprika gravy and saffron fondant potato

Scottish fish and seafood platter including salmon, monkfish and langoustine

served with a smoked mussel, chilli and spring onion dressing and chive flavoured crushed new potatoes

DESSERTS

Limoncello cream, tiramisu and mini pavlova

Cherry vanilla and kiwi cheesecake

served with a seasonal fruit coulis

A trio of panna cotta with almond, cherry and lemon

served with a fruit of the forest berry compote

Kings of strudel with sour cherry, sweet cottage cheese and cooked poppy seed

served with a warm custard

Almond crème brulee

with almond tuile biscuits

A PLATTER OF SELECTED SCOTTISH CHEESES

accompanied by a selection of crackers, celery, apple, quince jelly and homemade chutneys

TEA OR COFFEE

a choice of freshly brewed tea or coffee with handmade chocolates