Winter Wedding Packages – Mansfield Traquair 2014 / 2015
Key Prices Mansfield Traquair
Your vision for your wedding is incredibly important to us and we would be delighted to help you fulfil your dreams. Here are some key prices and ideas to help you decide if Mansfield may be the place for you:

Artisan Wedding Experience from £99.00 per person plus vat which includes:
Staff to plan and deliver your wedding day
Hire of the venue with Ceremony in the Baldacchino
Drinks Reception, Wine with your meal and Sparkling wine for the toast
Three Course Family Style Informal Wedding Breakfast with Coffee including printed menus
PA system for your speeches and background music and Up-lighting
Gold drape which acts as a divide in the Nave
Pin spot lighting to enhance each table centrepiece
Fine white china, contemporary cutlery and elegant long stemmed glassware
Six foot round tables with cream or white linen and gold Brentwood chairs with cream seat pads
Cash bar setup for your drinks reception and evening reception

Additions
Venue hire is included however extensions past midnight incur a surcharge of £500.00plus vat (1am latest)
There is also the option of removing the gold drape which separates the space which is £375.00 plus vat
For guest numbers of less than 70 or greater than 100 please contact us for a bespoke proposal
Evening buffet options start from £7.50 plus vat per person

All prices exclude vat
Prices valid selected dates from 6th January to 31st March 2014 & 6th January to 31st March 2015

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Rustic • Relaxed • Delicious

Your Wedding Ceremony at Mansfield

Say "I do" in the wonderfully romantic Baldacchino at Mansfield Traquair.

With its beautiful original tiled floor, archways, murals and soaring high ceilings there is a magical elegance that is picture perfect for your wedding ceremony.

Here at Mansfield Traquair you can choose from either a Religious or Humanist ceremony and we can help you with the arrangements as we have excellent relationships with local celebrants. Ceremonies at Mansfield are always extra special so do talk to me about how we can make this part of your day absolutely perfect.

There is no additional charge to have your ceremony at Mansfield.
It's all part of your special day.

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Moving on from the talk of romance to the talk of food...

Artisan is an alternative wedding food and dining experience. Using our extensive knowledge of ingredients and flavours we have crafted delicious, hand-made and fabulously flavoured dishes.

Simple fresh combinations that taste terrific and look scrumptious are simply served to your table, in a relaxed and unceremonious manner, allowing you, your family and friends, to enjoy the romance of your big day in a more informal style.

Our staff will provide friendly unassuming service whilst remaining attentive to you and your guests.

This style of wedding feast is sure to invoke culinary delight amongst your guests and create memories that will last for years.

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Drinks Reception
Prosecco, Passaparolla, Pradia, Italy

(2 glasses per person)

A complementary glass of Prosecco to toast your Bride and Groom

Drinks To Accompany Wedding Breakfast
Aireen, Sauvignon Blanc, Castillo del Moro, Spain

Tempranillo, Syrah, Castillo del Moro, Spain

(Half a bottle per person)

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Artisan Wedding Breakfast

Baked ricotta & parmesan terrine with tumbling vine-ripened tomatoes, black olives & basil dressing
All starters are served with crusty bread and butter

Crispy chicken with roasted chorizo, onions & lemon (served family style to the table)

All main courses are served with Crisp Leafy Salad & Homemade Classic Vinaigrette and Baby Potatoes with Green Herb Glaze

Prodigious double chocolate pavlova bursting with chocolate, berries & cream

Fair-trade organic coffee & tea with handmade tablet

£99.00 plus vat per person which is inclusive of venue hire, staffing, equipment,
Up lighting to the venue, PA system and drinks as noted above

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Alternative Artisan menu options

Starters
Homemade Chicken Parfait with Blonde Raisins, Frisee and walnut dressing
Char grilled Leeks with Crumbly Feta, Hazelnuts, Herbs & Citrus Dressing
Lightly Spiced Mulled Pears with Roquefort Dressing, Walnuts & Watercress

Mains
Honey, Hazelnut & Saffron Roasted Chicken
Golden & Herb Scented Lamb Cobbler
Tenderly Braised Beef with Root Vegetables

Desserts
Lusty Lemon & Raspberry Roulade with Raspberry Coulis
Fruity Summer Trifle
Chocolate & Pistachio Fudge Cake with Cream