



Winter Wedding
Experience
2019/2020

www.mansfieldtraquair.co.uk

Key Prices at Mansfield Traquair

When you're planning your wedding, you may have a vision of exactly how you would love it to be. For most couples practicality also comes into play and there will be a finite budget that will influence your plans for your wedding day. This information is designed to help you decide if Mansfield Traquair is the perfect venue for you.



Essential Elements

- Wedding experience (*minimum 120 adult guests*) from **£99.00 plus vat per person**
For numbers less than 120 – please request for a bespoke proposal
- Bar set up **£150.00 plus vat**
- Late extensions until 1.00am permitted **£500 plus vat**
- Fairy lights around Baldacchino **£750 plus vat**
- Wedding insurance (*estimate price*) **£50.00 plus vat**
- Canapés from **£2.00 plus vat per person**
- Glass of Cava for toasts **£4.50 plus vat per person**
- Evening buffet options from **£6.85 plus vat**



Wedding Styling

Our wedding experiences include everything you need for your special day;

Venue hire (2.00pm – midnight), drinks reception, three course wedding breakfast with coffee, tea and petit fours, wine, linen, tableware, , tables and chairs, PA system for speeches and background music, up-lighting to the Nave, Baldacchino and South Chapel, breakup colour wash over tables and pin spot lighting to enhance each table setting.

However, we know that you'll want to make your wedding as distinctive and memorable as possible. So why not create your own combination of tableware and linen to enhance your day further.

We have a whole host of "tricks" and options that can make a big impact with relatively modest cost from bespoke linens, adding an extra course or creating floral table decorations – all optional but can add extra finesse. We are happy to suggest options of what can work well from our experience. The opportunities are endless; once we've had a chat we can create the perfect combination for your wedding that fits in not only with your budget but your own style and creativity.





Winter Wedding Experience 2018/2019

Mansfield Experience

Drinks Reception

2 glasses per person of Sumarroca Cava Brut Reserva or elderflower presse



Wedding breakfast

Creamed root parsnips soup with crispy pancetta and roasted chestnuts

Lightly spiced sweet potato soup with a roasted cumin seed cream and coriander leaf

Puree of roasted butternut squash soup with coconut milk, lime leaf and roasted almonds

Served with seasonal breads



Charred chicken fillet marinated in yoghurt, lime and saffron with roast peppers and potato rosti

Slow cooked angus beef feather blade with winter truffle pomme puree, golden turnip tips, hedgehog mushrooms and shaved radish root

Fillet of Scottish plaice baked with fennel, lime and cherry tomatoes red pesto mash, pak choi and parsley oil



Compote of orchid apples and William pears with candied ginger and vanilla scented brulee

Kilner jar of damson plums, ginger crumble and mascarpone cream with rose puffs

Blueberry and maple tiramisu with amaretti crunch, honey comb and lavender shards



Freshly brewed Fairtrade Organic coffee with Scottish tablet

Wine to accompany dinner

Sangiovese, IGT, Terre Allerge, Cielo e Terra

Trebbiano, IGT, Terre Allegre, Cielo e Terra

(Half a bottle wine per person)



£99.00 plus vat per person

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All prices exclude VAT
Subject to availability between 1st October 2019 – 31st March 2020

