



#### **Key Prices Mansfield Traquair**

When you're planning an event, you will undoubtedly have a vision or an idea of how you'd like it to turn out. Inevitably there will be a finite budget that will influence your plans for your event. This information is designed to help you decide if Mansfield Traquair is the ideal venue for your event.

#### **₩₩**₩

#### **Essential Elements**

•	Venue hire until midnight (day and month dependent)	from	£2,500 - £4,000 plus vat
•	Grab n' Go Party (minimum 100 adult guests) Includes – Two items per person, occasional tables and chairs, poseur tables in your choice of linen colour, PA system, up-lighting	from	£49.00 plus vat per person
•	Finger Buffet (minimum 100 adult guests) Includes —One of each item from the menu, occasional tables and chairs, poseur tables in your choice of linen colour, PA system, uplighting	from	£48.00 plus vat per person
•	For numbers less than 99 – please request for a bespoke proposal		
•	Drinks package	from	£12.75 plus vat
•	Bar set up		£150.00 plus vat
•	Event insurance		£50.00 plus vat

#### **₩₩**

#### **Event Styling**

Our bowl food experiences include everything you need for your special event;

Buffet style menu with buffet stations, linen for your occasional tables and poseur tables in a choice of colours, PA system for background music, up-lighting to the Nave, Baldacchino and South Chapel in your choice of colours.







### Grab and Go Buffet

With staff serving these tasty bowl food options canapé style, you won't need to interrupt your dancing to grab a bite!

Mini panko crumbed sole and chips

Spectacular pasta with gorgonzola, truffle and leek topped with parmesan snaps

Mini beef sliders with Jack cheese and spring onion slaw

Highland reared steak and gravy pie



£49.00 plus vat per person

(2 items per person)







### Finger Food Buffet

Using wooden boards, slates and trays to offer a range of freshly made wraps and rolls

Mozzarella, parma ham, red chard and green olive mayo

Brie, roasted pepper and pesto | V

Chargrilled chicken with chipotole mayo, rocket and pepper

#### Pick me up

Sweet potato, goats cheese and rosemary tartlet | V

Pork, smoked paprika and roasted red pepper mini sausage roll

Pesto chicken skewers

#### Sweet treat

Chocolate and cherry brownie



£48.00 plus vat per person

(One of each item per person)







#### **Wine Experiences**

To make your dining experience complete please pick one of our drinks packages below.

Please ask us to see our extensive wine list

#### **Traquair**

Sumarroca Cava Brut Reserva 2015, Spain Trebbiano, Cielo e Terra, Italy Sangiovese, Cielo e Terra, Italy £12.75 plus vat pp

#### Angel

Sumarroca Cava Brut Reserva 2013, Spain Chardonnay, Montsablé, Lanquedoc, France Cabernet Sauvignon, Casse Noix, Languedoc, France £14.90 plus vat pp

#### **Artist**

Cava Bellinis Torrontés Familia Zuccardi, Mendoza, Argentina Bonarda Familia Zuccardi, Mendoza, Argentina £16.90 plus vat pp

Included in the above is –

1 glass for your drinks reception,
Half a bottle of wine to accompany dinner per person







#### **Included in all our Experiences**



A dedicated Event Designer – to assist you throughout the planning, designing and creation of your event

A dedicated Event Manager – ensuring a professional service and seamless event on the day

A dedicated team of Chefs – planning, designing and delivering your menu with flair and expertise

Fully trained service staff uniformed in black style shirts, silver bistro aprons

Floor length table cloths and coordinating ties in a wide range of colours

Clothed poseur tables

Occasional four foot round tables

Gold bentwood chairs with black seat pads (50% of the guests)

Elegant long stemmed glassware

Exclusive use of the private garden for a drinks reception

Up-lighting for the Nave, Baldacchino and South Chapel

P.A. system for any background music

Manned cloakroom

