



Dinner Experience
Spring Summer Collection
2020

www.mansfieldtraquair.co.uk



Dinner Experience Spring/Summer Collection 2018

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 **£2,000 - £4,000 plus vat**
- Dining experience for minimum 80 adult guests from **£88.00 plus vat per person**
(*Dinners below 80, please call for a bespoke proposal*)
- Upgraded dining experience for a minimum of 80 guests from **£98.00 plus vat per person**
(*Dinners below 80, please call for a bespoke proposal*)
- Pea-light curtain on both sides of the Baldacchino **£750.00 plus vat**
- Bar set up **£150.00 plus vat**
- Event insurance **£50.00 plus vat**



Event Styling

Our dining experiences include everything you need for your special event;

Drinks reception, three course meal with half a bottle of wine and coffee, 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.

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All prices exclude VAT
All prices and information valid from 1st Sept 2015 – 28th Feb 2016





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The Traquair Experience

Welcome Drink

Glass of Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain



Dinner

Scorched heirloom vine tomatoes, bocconcini spheres, purple sprouting basil and pecorino crisps
with aged balsamic and Tuscany oil

Served with seasonal breads



Free range chicken with fava beans, King oyster, grelot onions and foraged Summer truffle pomme puree



Roast Scottish strawberries, vanilla pods and heather honey panna cotta with cherry dust and mallows



Freshly brewed Fairtrade Organic coffee and tea with Scottish tablet



Drinks to accompany dinner

Half a bottle of

Sangiovese 2015, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy

or

Trebbiano 2015, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy

£88.00 plus vat per person

Full menu options available on request

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Alternative options for the Traquair Experience

Starters

Podded pea and mint panna cotta, ham hock bonbon, borage sprouts and Campari vine salsa with mull cheddar and onion seed snaps

Textured salad of Ailsa goats cheese peppered watermelon jellies blueberries and torched figs toasted hazelnuts and red tip chicory

Podded pea puree soup and garden mint with scorched hazelnut croutes

Mains

Guinea fowl gremolata sprouting spinach, pearl barley risotto, corn kernels pea pods and Mull cheddar snaps

Slow cooked shin of highland beef, heritage golden wonder pomme purée with spring onion tips, vine tomato and candied carrots

Butter braised land loch salmon, confit of fir tree potatoes, chilli oil and hot salad of tiny tomatoes, beans and pak choi

Desserts

Summer demi tasse of fruits of a warm consommé of elderflower and apple blossom with Limon cello bonbon

Drambuie soaked raspberries with vanilla pod brulee and caramel wafer

Poached apricots with camomile, honey and almond cream, peach meringue and pomegranate seeds



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Included in all our the experiences



- A dedicated Event Designer – to assist you throughout the planning, designing and creation of your special day
- A dedicated Event Manager – ensuring a professional service and seamless event on the day
- A dedicated team of Chefs – planning, designing and delivering your dinner with flair and expertise
- Fully trained service staff uniformed in black mandarin style shirts, slate grey bistro aprons
- Door staff to welcome guests on arrival
- Floor length table cloths in a wide range of colours
- Linen napkins in a wide range of colours
- Fine white china
- Elegant long stemmed glassware
- Contemporary Monteverdi cutlery
- Six foot round tables
- Gold Bentwood chairs with cream or black seat pads
- Two poseur tables in linen colours of your choice for your drinks reception
- Exclusive use of the private garden for a drinks reception
- Tailored lighting appointment and menu tasting
- Up-lighting for the Nave, Baldacchino and South Chapel with a change of colour for evening reception
- P.A. system for welcome speeches and background music with a sound and lighting technician for the duration of your dinner
- Pin Spot lighting to enhance each table centerpiece and breakup colour wash over the tables
- Cloakroom

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