



'Taste of Scotland'
Interactive Collection
2018

www.mansfieldtraquair.co.uk

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**
- Interactive dining experience (*minimum 300 adult guests*) from **£69.50 plus vat per person**
- Drink collections (*please see options enclosed*) from **£17.80 plus vat per person**
- Bar set up **£150.00 plus vat**
- Event insurance **£50.00 plus vat**
- Flower decoration to the food stations From **£1500.00 plus vat**



Event Styling

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

Four market stalls, circulating bowl food and a wide range of canapés, interactive chefs behind each food stall, linen, tableware, glassware, 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 event as distinctive and memorable as possible. So why not create your own combination of tableware and linen to enhance your event 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 to an event where it's important. 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 event that fits in not only with your budget but your own style and creativity.



'Taste of Scotland' Interactive Collection

'Taste of Scotland' - Interactive Collection-2016

(Sample Menu options)

Seafood Station

Inverawe peat smoked trout on kelp cookie and dulce dust
Loch Fyne oyster, purple shallots and pink champagne (on ice)
Pan fried scallops sobrasada puree, paprika dust

Seafood Canapés

Tiny salad of lobster and shoots with salsa and puntarelle
West Coast crab, compressed cucumber and whipped avocado

Meat Station

Border lamb carpaccio Moroccan style with blood orange and ginger presse
Java coffee cured Ayrshire pork candied nashi pear
Rannoch smoked venison with mooli slaw and beet carpaccio
Served with oat wafers, croutons and house pickles

Meat Canapés

Buccleuch beef ponzu with chilli radish slaw
Fellow deer sous vide and rowanberry jelly

Cheese Station

Radish herb pot with spiced crème fraiche, edible malt soil and parmesan crisp
Walnut croustillant peppered crowdie, golden raisins and orange blossom
Cheese selection from Pierre cheese monger
Wafers, chutneys and pickles

Vegetarian Canapés

Ayrshire bonnet cheese tart with candied fig and root ginger
Mull cheddar and onion seed sable, goats curd and lemon confit

Dessert Station

Ian Burnett chocolate tart, quinoa popcorn and Dundee marmalade cream
Pickering's Gin and lime quivers
Raspberry and heather honey cream with lavender shards

Dessert Canapés

Iced strawberry bonbons
Classic Edinburgh fog

Bowl Food

Poached Shetland salmon and Oban mussel chowder and ratte potatoes
Confit of barbary duck, mull cheese gratin and candied cabbage
Smoked Inverawe brie and spiced tomato confit with pine kernels and roasted figs

£69.50 plus vat per person

