



Drinks & Canapés Collection 2020



Escape the normal confines of historic venues and revel in the limitless versatility concealed within the magnificent stone grasp of Edinburgh's hidden gem, Mansfield Traquair.

Dear,

Thank you for your enquiry; we are delighted you are considering Mansfield Traquair to host your drinks and canapé reception.

Perhaps surprisingly, the restoration of Mansfield Traquair has cleverly and subtly incorporated ultra-modern technology and the types of facilities you might expect from a purpose-built modern venue. Jaw dropping, awe inspiring, versatile soaring space – Mansfield Traquair has earned the mantel of "Edinburgh's Sistine Chapel".

Please consider the following pages simply as the first steps in assisting you plan your event – designed to provoke thoughts and ideas. I have given you just a taster of what is achievable with our innovative and experienced Event Design team. My contact number is **0131 474 8013** and you can email me on **cassie@heritageportfolio.co.uk**.

I would welcome the opportunity to meet with you to help you create the most perfect event.

Kind Regards

Cassie Dougal Event Designer





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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

•	Exclusive venue hire (Day dependent)	from	£2,000.00- £4,000.00 plus vat
•	Canapé Experience (minimum 100 adult guests)	from	£43.25 plus vat per person
•	Drinks Package	from	£15.00 plus vat per person
•	Bar set up		£150.00 plus vat
•	Event insurance		£50.00 plus vat

Event Styling

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

Canapé reception of 5 canapes per person, linen, glassware, poseur tables, PA system for speeches and background music, up-lighting to the Nave, Baldacchino and South Chapel.

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 glassware 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 fine1750sse 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.





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Heritage Portfolio at Mansfield Traquair

Passionate, inspired and ambitious, Heritage Portfolio is the exclusive event partner of Mansfield Traquair. We are local, Scottish, consummate event caterers. Our staff are passionately driven, food obsessed and we hope charming, creators and purveyors of the very best hospitality you're ever likely to experience at an event. We have become "famous for food" and pioneers of precision hospitality.

"Building a business we are proud of" is the mantra followed by our team. In January 2013 we were granted our Royal Warrant of Appointment to Her Majesty the Queen as Supplier of Catering Services – something we are immensely proud of and that represents a huge amount of hard work, skill and professionalism from our team.

Innovative and artistic, our award-winning chefs and team of designers are self-confessed food fanatics, original and heavyweight 'foodies' who combine passion, imagination and culinary creativity in equal measure. Our chefs take the time to get to know the producers personally who take equal pride in knowing that their food and drinks are beautifully presented on your plates.

Our menus may dazzle, but every yin needs a yang. Our drinks selection is perfectly picked by our wine ambassador who has gone the extra mile to ensure every option is absolutely appropriate. Circumnavigating the globe in our pursuit of the perfect accompaniment, the integrity of our drinks list is founded in a stone-turning search for the world's best producers

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Event Design Team at Mansfield Traquair

Entrusted to organise events which are always innovative, dynamic and delivered with sophistication, we are expertly placed to provide ultimate levels of multi-disciplined event management at Mansfield Traquair. Always polished and undoubtedly with true panache, we are renowned for staging the sedate and intimate as well as the flamboyant, glamorous and all-out spectacular!

It's our team that sits behind the promises that will turn a vision into reality. We know that exceptional value is delivered not only in the form of our excellent food and discreet yet meticulous service; the support and advice you'll receive at every juncture from the dedicated Mansfield Traquair Event Design team is the essential element in achieving an event which delivers on every level.





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Traquair Experience

Traquair Canapes Collection – 5 canapes per person

'Pick me up' – tiny bite bursting with heavenly textures and flavours;

Gougers of Arran cheddar with pomelo and sour cream | H V

Wild boar chipolatas with heather honey and lemon thyme | H

Chilli and peanut Vietnamese rolls, ponzu and honeycomb | H V

'Long and short of it' – collection of delicious canapés elegantly presented on a stick

Cherry vine tomato and bocconcini pops with purple basil | C V

Free range chicken and Scottish chorizo and panko crumb bonbon | H

Lime leaf and squid bonbon, toasted seeds with yuzu ponzu dip | H

'Sophisticated shots' – sensational selection of lip smacking shots and soups to tickle the taste buds

Chilled spiced gazpacho with Mull cheddar snaps | C V

Peach and rose petal lassi | C V

'Sweet temptations – a tiny bite bursting with heavenly textures and flavours

Nutella bonbon with cinnamon and vanilla dust | H C

Profiterole filled with orange and pistachio cream glazed with salted caramel | C

£43.25 plus vat per person





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Drinks Experience

A glass of cava on arrival and half a bottle of wine per person



Trebbiano, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy, 2016
Sangiovese, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy, 2016
Cava Brut Reserva, Bodegas Sumarroca, 2015



£15.00 plus vat per person





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Included in all our Experiences

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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 for poseurs and co-ordinating ties in a wide range of colours

Poseur tables

Gold drape to divide the entrance of the Nave from the dining area (a supplement will apply to have this removed)=

Elegant long stemmed glassware

Access to the private garden

Up-lighting for the Nave, Baldacchino and South Chapel

Staffed cloakroom

