



### **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

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### **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.





# Winter Wedding Experience 2020

#### **Drinks Reception**

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

#### **₩₩**₩

#### Wedding breakfast

Creamed root parsnips with crispy pancetta and roasted chestnuts

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

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

## Served with seasonal breads

Candied Simon Howie collar of speckled pork, Mara seaweed dust, vegetable pot-au-feu and Autumn gold spheres

Slow cooked Angus feather blade with smoked Winter truffle pomme puree, golden turnip tips, shitaki mushrooms and shaved radish root

Fillet of free range chicken, king oyster and sprout leaves with puy lentils, thyme and spinach, Heritage house butter roast fondant potatoes

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William pear and walnut cheese cake, pickled pear, heather honey and nashi gel with pear snaps, candied ginger and saffron sponge

Coffee crème brûlée, vol-au-vent of dark chocolate and Tia Maria with iced mascarpone bonbon and amaretto crumble Iced dark chocolate and hazelnut parfait, cherry and marjoram mille-feuille with candied beet mallow



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)





# Winter Wedding Experience 2020

#### **Included in all your Winter Wedding Experience**

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A dedicated Wedding Designer – to assist you throughout the planning, designing and creation of your special day

A dedicated Wedding Manager – ensuring a professional service and seamless wedding on the day

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

Master of ceremonies - to guide you and your guests through the day

Fully trained service staff uniformed in black mandarin style shirts, slate grey bistro aprons

Venue hire – 2.00pm until midnight

Floor length table cloths in white, cream or black

Linen napkins in a white, cream or black

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 white, cream or black

Two four foot round tables for your drinks reception with occasional seating

Exclusive use of the private garden for a drinks reception and photos

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 wedding speeches and background music with a lighting and sound technician on site for the duration of the day

Pin Spot lighting to enhance each table centerpieces and breakup colour wash over the tables

