



Weddings at the Murrayfield Hotel.....



Murrayfield Hotel: 18 Corstorphine Road : Edinburgh : EH12 6HN

T: 0131 337 1844 E: murrayfieldhotel@festival-inns.co.uk W: www.festivalhotels.co.uk



Your Wedding.....

We believe that no two weddings are ever the same. Each couple we meet have different ideas and we pride ourselves on being flexible and offering you a choice to make your day special. We offer two delightful rooms for your wedding breakfast so whether your wedding is a small intimate affair or a larger family get together you will find we offer everything you need.

From menus to entertainment we have worked hard to find recommend suppliers who offer you a choice. At your initial meeting with our wedding planner you can relax, enjoy a glass of bubbly and tell us how you envisage your wedding breakfast and leave the rest to us!

We have created a special wedding package but we can organize bespoke packages created exclusively for you.

The Murrayfield Hotel is delighted to offer you a discounted rate for all guests wishing to stay over. The hotel features family rooms, superior rooms & executive bedrooms.



Wedding Package A

£40.00

*Red Carpet for your arrival
Glass of Bubbly for the Bride & Groom on Arrival
3 Course Wedding Meal (menu A)
½ Bottle of Wine per guest
Wedding Cake Base & Knife
Personalised Menus & Place Cards*

Room Capacities.....

*Murrayfield Boardroom
Murrayfield Restaurant*

*Wedding Breakfast – 25
Wedding Breakfast – 60*

Evening Reception – 80

Directory of Recommended Wedding Services.....

*Floristry –
Photography –
Wedding Transportation –
Entertainment –
Favours –
Beauty –
Wedding Cakes –*



Wedding Breakfast Selector

Starters

<i>Mushroom, leek & stilton tartlet on dressed leaves</i>	£3.95
<i>Black pudding fritter served with an apple chutney and dressed rocket</i>	£4.50
<i>Haggis balls wrapped in a filo pastry parcel with a sweet plum sauce</i>	£4.50
<i>Tempura battered strips of chicken with a honey and orange dressing</i>	£4.50
<i>Smoked mackerel fillet with a potato & red onion salad</i>	£4.95
<i>Duo of crostinis topped with tomato, red onion, mozzarella & garlic mushrooms</i>	£3.95
<i>Chicken and pistachio terrine accompanied with a spiced onion chutney and oatcakes</i>	£5.50

Soup

<i>Haricot blanc and smoked ham hock</i>	£3.95
<i>Chorizo, tomato and roasted pepper</i>	£3.95
<i>Broccoli and stilton</i>	£3.50
<i>Leek and potato</i>	£3.50

Main Courses

<i>Roast corn fed chicken breast stuffed with sage and wrapped in parma ham with a white onion puree</i>	£15.95
<i>Braised lamb shank served with creamed mash, beetroot and parsnip fondant, finished with a mint & caper jus</i>	£14.95
<i>Tandoori spiced monkfish with a mussel and noodle broth</i>	£16.95
<i>Salmon en croute with asparagus, buttered new potatoes and drizzled with a hollandaise sauce</i>	£14.95
<i>8oz Buccleuch sirloin or ribeye with a choice of whisky sauce, peppercorn sauce or garlic butter</i>	£17.95
<i>Gressingham duck breast cooked pink with a port and berry jus and pomme fondant</i>	£16.95
<i>Slow roast pork belly served on a bed of buttered savoy cabbage and caramelised apples and mustard mash</i>	£15.95
<i>Chicken breast tapenade on a bed of tagliatelle pasta with chilli and spinach, finished with a light garlic butter</i>	£15.95

Desserts

<i>Chocolate dipped poached pear drizzled with a sweet red wine reduction and Chantilly cream</i>	£4.50
<i>Dark chocolate and cointreau sponge pudding served with a white chocolate custard</i>	£4.95
<i>Choice of cheese cake including lemon, strawberry, New York style or passion fruit</i>	£4.75
<i>Apple bombe in a sweet cinnamon butter, a rich butterscotch sauce and vanilla cream</i>	£4.75
<i>Cranachan: whisky soaked raspberries bound with a sweet cream and garnished with toasted oats</i>	£4.75
<i>Rhubarb crumble served with custard</i>	£4.75

Coffee

<i>Freshly brewed coffee</i>	£1.75
<i>Selection of teas</i>	£1.75



Evening Buffet Menu - £9.95

*Assorted sandwiches , assorted mini quiche, cajun chicken skewers with sweets chilli dip
Vegetarian spring rolls with chive crème fraich, sausage rolls*

<i>King prawn skewers served with a sweet chilli dressing</i>	<i>£3.50pp</i>
<i>Goujons of breaded haddock served with a tartre dip</i>	<i>£2.75pp</i>
<i>Choux pastry puffs stuffed with atlantic prawns or smoked cheese and chive crème fraiche</i>	<i>£2.50pp</i>
<i>Mini baked potatoes filled with cream cheese topped with either smoked salmon or sundried tomatoes</i>	<i>£2.50pp</i>
<i>Mini brushetta selection of tomato and red onion, garlic mushroom, pesto roasted peppers</i>	<i>£2.00pp</i>
<i>Salad bowls choose from Greek, nicoise or Caesar</i>	<i>£2.00pp</i>
<i>Haggis balls wrapped in filo pastry served with a plum dipping sauce</i>	<i>£3.00pp</i>
<i>Assorted samosas filled with mince or a chick pea curry</i>	<i>£2.50pp</i>
<i>Assorted finger rolls including vegetarian options</i>	<i>£2.50pp</i>
<i>Fresh fruit platter</i>	<i>£2.50pp</i>
<i>Chocolate profiteroles filled with a toffee cream</i>	<i>£1.50pp</i>
<i>Mini assorted cheesecakes lemon/vanilla/strawberry</i>	<i>£2.00pp</i>
<i>Mini bannoffi pies</i>	<i>£2.50pp</i>
<i>Buccleuch's famous haggis, creamed mashed potato and turnip purée</i>	<i>£8.95pp</i>
<i>Classic Scottish stovies with crusty bread</i>	<i>£8.00pp</i>

Toasts & Drinks

Selection A £10

2 glasses of house wine with the meal and a glass of bubbly for the speeches

Selection B £14

Glass of Bubbly on arrival and for the speeches, ½ bottle of wine per person during the meal

Selection C £20

Glass of Champagne on arrival and a glass for the speeches, ½ bottle of wine during the meal.