

# Congratulations on your forthcoming wedding...

## **The Scotch Whisky Experience**

354 Castlehill, The Royal Mile

Edinburgh

EH1 2NE

Tel: 0131 220 0441

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# Congratulations

May we first congratulate you on your engagement and thank you for considering the Scotch Whisky Experience for your forthcoming wedding reception.

Set in the heart of historic Edinburgh, next to the Castle and Ramsay Garden, we pride ourselves in distilling the essential ingredients for your perfect day. Our specialist events team is expert in the careful blending of setting, service and cuisine to ensure that your reception is truly bespoke and provide an experience that is totally unforgettable.

## The Scotch Whisky Experience provides the perfect backdrop for your wedding celebrations...

We have three unique and memorable spaces for couples to celebrate their wedding in true Scottish style, just ten minutes' walk from the Registry Office and a number of nearby churches. Your wedding will be tailor-made especially for you. Choose between the elegant, traditional setting of the newly refurbished Castlehill Room or the contemporary surroundings of the Whisky Bond. In addition, as part of our recent £3 million investment in the attraction, we are delighted to unveil the McIntyre Gallery and Diageo Clave Vidiz Scotch Whisky Collection, offering an unparalleled setting for a drinks reception.

**'The food on the day was second to none. Fantastic, guests thoroughly enjoyed it. The staffing was excellent, very efficient, pleasant and happy in their jobs. Nothing was too much trouble for the waitress and waiters. Very accommodating... dealt with the whole reception professionally and made sure we all had a fabulous and memorable day. We both live and work south of the border and a number of our guests came up from England and thought our whole day was just amazing, the reception being the icing on the cake. We both loved the Centre and would recommend it for wedding venues. It was different, interesting and not your usual run of the mill hotel. We had a fabulous day and can still picture it now. Friends are still talking of it.'**

**Janet and Davy Muff**

# Our Rooms

## The Blenders Room

(Max. Capacity 16)

An intimate space for smaller parties with a large south facing window which offers truly breathtaking views over Edinburgh's historic Grassmarket and out towards the rolling Pentland hills. This room is exceptionally bright and airy.

## The Castlehill Room

(Max. Capacity 80)

The impressive Castlehill Room offers a stunning setting for your reception. The high ceiling and exposed beams lend a traditional feel. This is magnificently complimented by a striking stained glass window reflecting the heritage of whisky, an open marble fireplace and our own custom-designed Swarovski crystal chandeliers.

## Informal Wedding Lunches and Dinners

Smaller groups may prefer to arrange for an informal lunch or dinner in our restaurant *Amber*. With natural stone walls and charming half-moon windows, *Amber* is an atmospheric backdrop for an intimate occasion.

## The Whisky Bond

(Available after 6.30pm)  
(Max. Capacity 80)

For Castlehill Room dinners, the Whisky Bond is perfect for an evening reception. Particularly popular for ceilidhs, this area benefits from a dedicated bar area and excellent acoustics. Alternatively the Whisky Bond can be used for private dining.

## The McIntyre Gallery

(Available after 6.30pm)

The Gallery makes for an unparalleled drinks reception venue with stunning views across Edinburgh and an impressive whisky bar. From this room your guests can also visit the world's largest collection of Scotch whiskies in the *Diageo Claive Vidiz Scotch Whisky Collection*.  
(subject to availability)

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The Castlehill Room



Dancing in the Whisky Bond

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The McIntyre Gallery



Diageo Claive Vidiz Scotch Whisky Collection



The Whisky Tour

# Room hire charges: 2012 prices

Castlehill Room – from £495

Whisky Bond – from £605 - £880

Exclusive use (Castlehill & Whisky Bond) – from £1300

Exclusive use of the Castlehill, MacIntyre bar and Whisky Bond- from £1900

## Room rates are inclusive of:

- An event manager as your dedicated contact to work with you in planning and designing your wedding reception
- An event host at hand on the day to oversee the seamless execution of your event
- Our skillful team of chefs to plan and deliver your chosen menu
- Service staff smartly uniformed and all fully trained to attend to your needs on the day
- Personalised printed menus
- Printed place cards
- Cash bar facilities with prior arrangement
- White linen table cloths and napkins
- Late license until 0030

## Additional charges...

Wine from £15.25  
Champagne from £53.95  
Sparkling wine from £21.25

Bottled beer from £3.25  
Soft drinks from £1.75  
Whisky from £2.75  
Spirit and mixer from £3.70

Ceilidh band and caller from £500  
Disco from £200  
Piper from £300  
Piper and highland dancers from £480

## CATERING COSTS

Three course Wedding breakfast £40.00 per person  
Four course Scottish banquet £45.00 per person  
**Evening snack options**  
Canapés from £9.95 per person  
Finger buffet (per person) from £8.95 per person  
Selection of sandwiches (per person) £5.50  
Filled rolls (per person) £3.50

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# Informal wedding lunches and dinners

We can also cater for more informal weddings. If you are looking for a special meal, then our Amber Restaurant will offer you and your guests an intimate dining experience. We can host your wedding party for either lunch or dinner non privately. For groups under 10, choose from our daily menus or (where possible) arrange with us in advance a special selection to suit your tastes. Our chefs will endeavor to work with you to achieve your perfect menu. Children's meals can also be accommodated. There is no room-hire charge to book tables within Amber Restaurant. Should you wish to book out the entire restaurant, a room hire charge will apply.

**“Thanks again for all of your help with our wedding.**

**The quality of our meal was excellent, as was the service your staff provided. We plan to be back next Summer and will definitely have dinner again at Amber.”**

**Tom and Lori Gibson**

**It is important to us that your special day is everything you envisaged and more...**

## Potential Itineraries

### **Wedding Breakfast and Evening Reception** **Private use of full facilities**

3.30pm	Arrival to the Castlehill Room for drinks on arrival
4.00pm	Guests to be seated for the three course wedding breakfast
6.00pm	Speeches and cake cutting after meal
7.00pm	Drinks reception in McIntyre Gallery as evening guests arrive
7.30pm	Guests move to Whisky Bond – ceilidh begins
9.30-10pm	Break Evening supper may be served at this point Ceilidh to continue after break
00.15am	Last orders at Whisky Bar
01.00am	Last guests depart

### **A Wedding Reception in the Whisky Bond**

7:00pm	Arrival for drinks reception in McIntyre Gallery
7.30pm	The Bride, Groom and guests escorted to the Whisky Bond for buffet
8.30pm	Speeches and cake cutting
9.00pm	Ceilidh commences. Whisky Bar is opened.
10.00pm	Band breaks Wedding cake and coffee served
10.30pm	Band re-commences
00.15am	Last orders at Whisky Bar
01.00am	Last guests depart

*(These are sample itineraries provided for illustrative purposes only, we will of course tailor-make your individual day)*



“We just wanted to write and say a huge thank you for making our wedding day so fantastic. We had such a wonderful day. The food was superb, everyone commented on how delicious it was. The ceilidh afterwards was brilliant fun and everyone had such a good time.

Thank you for all your time and help in making our day go so smoothly.”

**Nya and Niall  
Edmond**



# Your Questions Answered

## Our staff

Please see page regarding what is included in the Room hire charge. Here we have detailed the staff who will be allocated to your wedding. For informal weddings, our Amber staff will be on-hand throughout your meal.

## Table plan

Our **Blenders Room** can accommodate two banquet round tables or a boardroom style table.

The **Castlehill Room** – the most popular is a top-table and banquet round tables of a maximum of 10 people.

The **Whisky Bond** – a variety of set ups are possible, please enquire with our events team and we will try to accommodate your wishes. Please note we cannot provide banquet round tables in the Whisky Bond.

The **McIntyre Gallery** is ideal for drinks receptions and informal, unseated gatherings.

## Reception drinks

### On arrival

Awaiting your guests on arrival, may we suggest one of the following beverages:

A glass of sparkling wine

A glass of our house Champagne

A whisky cocktail – from £5.50

We charge per bottle for sparkling wine and Champagne, not per glass; our current wine list has been enclosed. We can also add canapés for your guests to enjoy; these are listed below.

### For the Toast

Your guests can raise their glasses to you from one of the following:

A glass of sparkling wine

A glass of house Champagne

A dram of fine Scotch Whisky



“We wanted to thank you again for the excellent work you did with our wedding. The Scotch Whisky Heritage Centre is such a lovely place for a wedding. The two rooms are really unique and both have their own very special ambience. The food and the service were great and you timed and supervised everything so well, that the day went ever so smoothly. It was a truly unforgettable day.”

Karen and Keith  
Peterson



## Menu

All our food is prepared in-house by our award-winning chefs from Amber Restaurant. You will sample some of Scotland’s finest produce and where possible, all of our food is locally sourced. All wedding menus for groups over 10 are set menus and any special dietary requirements can be catered for with advance notice. Please see our sample menus below for some ideas of what we can offer. For further inspiration, please do not hesitate contact us.

## Rooms & equipment

We can provide audio visual equipment; you may wish to bring your own iPod with a playlist to play during the wedding breakfast. We provide all the tables and upholstered chairs.

## Table Linen and Napkins

All of our linen is white; however we can source a range of different colours and styles (at additional charge).

## Stationary

Your menu cards and place names can be printed in-house by us. Simply provide us with your guests’ names and table plan one week before your wedding reception.

## Flowers

We will be happy to recommend our preferred florist to you.

## Drinks and Wine

Please find enclosed our wine and drinks list. You may bring your own wine and champagne; a corkage charge will be applicable.

## Entertainment

We can provide a piper and or highland dancers for your special day and evening. If you wished to have a ceilidh band or disco we will be happy to recommend musicians and groups that have used our venue before. Of course you are more than welcome to source your own.

## Master of Ceremonies

Your Event host will be happy to perform master of ceremony duties should you require this.

## Favours

Continue the Scotch Whisky theme and have whisky miniatures as your favours. We have a range of 83 whisky miniatures including whisky liqueurs. All of our miniatures can be tied with a ribbon to match your colour theme. Simply ask our Events team if you wish to use this service.

## Gifts

Should you wish to purchase additional gifts for your wedding party we can assist with our free personal shopping service and help you select the best whisky for your party from our extensive range of malts, blends and liqueurs.

## Your reception close

We have a late license until 00.30.

## Payment

In order to secure a booking we require a 50% deposit from you of the total charges of your event which will be listed on your booking confirmation sheet.

**Every wedding we co-ordinate is planned on a bespoke basis, so please do not hesitate to contact us to discuss your specific requirements or if you would like to come for a look around our unique venue.**

**If you require any further information, please contact our dedicated events team on 0131 220 0441 or email us with your requirements on [weddings@scotchwhiskyexperience.co.uk](mailto:weddings@scotchwhiskyexperience.co.uk)**

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# Sample Menus

Please note that our menus change regularly to reflect seasonal ingredients  
– The following lists are illustrative only

## CANAPÉS

- Potato bread served with whisky cream cheese, smoked salmon and salmon caviar
- Buckwheat pancakes served with mackerel pate
- Rolled smoked salmon mousse
- Toasted garlic and tomato bread topped with melted Pentland brie
- Quails eggs and maple cured bacon served on toasted egg bread
- Scotch eggs (quails eggs)
- Haggis and vegetarian haggis filo pastries served with spiced yogurt dip
- Haggis and vegetarian haggis bonbons
- Roasted cherry tomato tartlet
- Orkney salmon and smoked cheese pastry
- Fiery Dunbar prawns
- Lanark blue cheese puff pastry
- Monkfish and caviar on a buckwheat pancake
- Arbroath smokie pate served on soda bread
- Blue shell mussels in parsley and breadcrumbs
- Treacle and whisky cured roe deer served on potato and Rowanberry bread
- Spinach and leek fritters
- Spicy basil crouton served with a red onion marmalade

**Choice of 3 items per person (inc. VAT): £9.95**

**Choice of 4 items per person (inc. VAT): £11.95**

**Choice of 5 items per person (inc. VAT): £13.95**

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# Menu Suggestions

*\*Please note your menu will be required to be set whereby one starter, one main and one dessert are preselected in advance for all of your guests*

## Three course dinner

Or

## Four Course Scottish Banquet (including Haggis Course)

### Starters

- Wood pigeon breast with smoky bacon and figs
- Smoked venison with crab apple jelly
- Prawn and monkfish terrine with salmon caviar
- Oak smoked salmon with Highland whisky and dill dressing



### Haggis, neeps and tatties



### Main Courses

- Fillet of Buccleuch beef, rich dark wild mushroom and truffle sauce
- Fillet of pork with a whisky and apple chutney
- Guinea fowl breast with an elderflower and mushroom sauce
- Saddle of Balmoral venison, treacle and Speyside malt
- Garlic roasted rump of lamb
- Fillet of wild salmon cooked with pearl barley, seaweed and Islay malt



### Desserts

- Rhubarb and blueberry crumble with butterscotch sauce
- Sticky toffee pudding with toffee sauce and vanilla cream
- Pear and almond flan with whisky egg custard

### Fresh Ground Coffee and Petit Fours

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Three course dinner £40.00 per person  
Four course dinner £45.00 per person

## Sample Vegetarian Dinner Options

### Starters

Courgette and butternut squash rosti (V)  
Wild mushroom terrine (V)  
Choux pastry with woodland mushroom and sloe berry jelly(V)



### Vegetarian haggis, neeps and tatties



### Main Courses

Fillet of wild salmon cooked with pearl barley, seaweed and Islay malt  
Honey roasted courgette filled with Inverloch goats' cheese and sun dried tomatoes (V)  
Vegetarian haggis croquette with spicy plum sauce (V)  
Pastry basket with roasted root vegetables and creamy basil sauce (V)



### Desserts

Warm lemon tart with vanilla ice cream and orange citrus sauce  
Poached pear with vanilla cream  
Dark chocolate mousse with white chocolate sauce

### Fresh Ground Coffee and Petit Fours

Three course dinner £40.00 per person  
Four course dinner £45.00 per person

Any other dietary requirements can be catered for with advance notice

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# Evening Buffets

Evening buffets are a popular compliment to your wedding reception.  
Please choose from the options below:

## FINGER BUFFET MENU

**Haggis or vegetarian haggis fillos with spicy plum sauce**

**Treacle glazed sausages**

**Honey glazed chicken on a stick**

**Scottish cheese with a selection of oatcakes and biscuits  
with spicy tomato chutney (v)**

**Selection of sandwiches on freshly baked crusty bread**

Egg and chive mayonnaise (v)  
Gammon and mustard  
Cheese and chutney (v)

**Selection of individual quiches**

Bacon and egg  
Salmon and prawn  
Leek and spring onion (v)

**Selection of puff pastries**

Salmon and smoked cheese  
Red onion and apple (v)  
Beef and mushroom

3 items £8.95 per person  
4 items £10.95 per person  
5 items £12.95 per person  
6 items £13.95 per person

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# White Wine

Bin

1	<b>Chenin Blanc, The Veldt Range</b>	2011	<b>South Africa</b>	<b>£15.25</b>
	<i>Really well balanced wine: the aromas are reminiscent of melon and lychees with soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish. 175ml glass £4.00</i>			
2	<b>Sauvignon Blanc, Las Condes</b>	2011	<b>Chile</b>	<b>£16.25</b>
	<i>Pale lemon aspect with ripe gooseberry and passion fruit aromas on nose and palate. Soft and fruity medium body with well balanced acidity 175ml glass £4.50</i>			
3	<b>Pinot Grigio, La Casada</b>	2010	<b>Italy</b>	<b>£17.25</b>
	<i>Everything you would expect in a Pinot Grigio and a lot more - fresh and crisp with an appley melon twist.</i>			
4	<b>Verdelho, Finca La Nina</b>	2010	<b>Argentina</b>	<b>£17.95</b>
	<i>A dry white wine with a lovely floral aroma along with citrus and stone fruit flavours which are perfectly balanced with a crisp acidity in the mouth.</i>			
5	<b>Verdejo, Penamonte Toro</b>	2010	<b>Spain</b>	<b>£19.25</b>
	<i>Made exclusively from Verdejo grapes this wine has intense aromas, herbs and citrus with hints of pineapple.</i>			
6	<b>Pinot Gris, Domaine Joseph Cattin</b>	2010	<b>France</b>	<b>£23.50</b>
	<i>Delicate apple, pear and honeysuckle characters. The palate is elegant and medium bodied.</i>			
7	<b>Albarino, Veiga Naum</b>	2010	<b>Spain</b>	<b>£25.75</b>
	<i>Dry, aromatic, fresh and fruity with white peach, apricot, melon and pineapple on the palate with a finish that is fragrant and persistent.</i>			
8	<b>Sauvignon Blanc, Francesca, Bay Marlborough</b>	2010	<b>New Zealand</b>	<b>£26.25</b>
	<i>A perfect partner for seafood dishes. Fresh gooseberry and tinned pear on the nose and palate with hints of green apples and tropical fruit notes makes this a wonderful example of a Marlborough Sauvignon.</i>			

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9	Petit Chablis, Domaine du Colombier	2010	France	£28.95
	<i>Classic Petit Chablis – perfectly balanced with citrus and white flower aromas.</i>			
10	Gavi La Zerba	2009	Italy	£30.25
	<i>Lovely and pure with a perfumed nose of honeysuckle and pear. This reflects onto the palate and is balanced by some tropical fruit and lovely mineral fresh acidity.</i>			
11	Sancerre Blanc “La Chatenai”	2009	France	£30.95
	<i>Crafted in a classic style – dry, elegant and well balanced. Fresh grassy aromas followed by citrus fruit and finishing with a pure mineral intensity.</i>			

## Red Wine

Bin

12	Merlot, Las Condes	2010	Chile	£15.25
	<i>An attractive nose with ripe red and stone fruits overlaid with a herbal quality. These develop to reveal ripe plum and prune flavours on the palate. 175ml glass £4.00</i>			
13	Tempranillo, Quintana	2009	Spain	£15.95
	<i>Rioja style, lots of red fruits even red cherries, some vanilla on the nose with a nice weighty, dry, medium styled palate and a well structured finish. 175ml glass £4.50</i>			
14	Shiraz, The Veldt Range	2010	South Africa	£16.25
	<i>Soft and voluptuous displaying ripples of spice and black pepper. A subtlety of oak gives additional body and structure to this eminently drinkable wine.</i>			
15	Grenache/ Syrah Champs du Moulin	2010	France	£16.75
	<i>The combination of the softness and fruitiness of the Grenache compliments the weight and structure of the syrah to produce a smooth rich wine ideal for all occasions</i>			
16	Malbec, Finca La Nina	2010	Argentina	£20.25
	<i>A medium bodied Malbec with ripe red and black fruit flavours perfectly balanced with spice, chocolate and coffee notes from its time in French oak barrels.</i>			
17	Rioja, Crianza Vina Amate	2007	Spain	£20.75
	<i>This Crianza was aged in American oak barrels for 12 months, with a further 12 months in bottle, creating a soft and smooth Rioja with hints of vanilla and chocolate on the nose. A good match with a rich meat casserole.</i>			

18	<b>Côtes du Rhône Parcelles 38, Jerome Quiot</b>	2008	<b>France</b>	<b>£22.95</b>
	<i>A blend of Grenache, Syrah and Mourvèdre, this is serious Côtes du Rhône, full flavoured with the structure to support the ample fruit. Delicious drinking.</i>			
19	<b>Les Ormes de Lagrange, Bordeaux Supérieur</b>	2008	<b>France</b>	<b>£23.75</b>
	<i>This largely Merlot blend offers classic Claret scents and flavours. Deep purple in colour offering ripe bramble spice and cedar on the nose and a super-soft, black-fruited finish.</i>			
20	<b>Merlot Reserva, Santa Ema Maipo Valley</b>	2008	<b>Chile</b>	<b>£26.25</b>
	<i>Mature blackberry and blueberry flavours together with sweet, toasty notes. A perfect union of fruit and wood, it is an elegant and structured wine with a good finish.</i>			
21	<b>Sangiovese, Ceravolo Estate</b>	2008	<b>Australia</b>	<b>£25.50</b>
	<i>Aromas of violets, cherries and raspberry with soft velvety, aromatic and spicy characters derived from aging in French and American oak barrels for 12 months.</i>			
22	<b>Pinot Noir, Francesca Bay Marlborough</b>	2009	<b>New Zealand</b>	<b>£26.50</b>
	<i>Aged in oak casks, this fine wine has a vibrant colour and a complex abundance of strawberry, cherry and dark berry fruit.</i>			
23	<b>Pinotage, Springfontein</b>	2007	<b>South Africa</b>	<b>£31.25</b>
	<i>Red cherry and raspberry with pine tar and a great acidic tingle. Ripe and very good</i>			

## Rosé Wine

Bin

24	<b>Cabernet Rose, Las Condes</b>	2010	<b>Chile</b>	<b>£15.75</b>
	<i>Vibrant pink in colour with amazing floral aromas with a distinct freshness and strawberry character. 175ml glass £4.50</i>			
25	<b>St Geniès de Menestrol Rosè</b>	2009	<b>Southern France</b>	<b>£18.75</b>
	<i>The Rosè is produced by the fifth generation of a small wine making family, dedicated to quality. You will find it is not the average light, watery Provence style, but a gutsy, full rose wine.</i>			

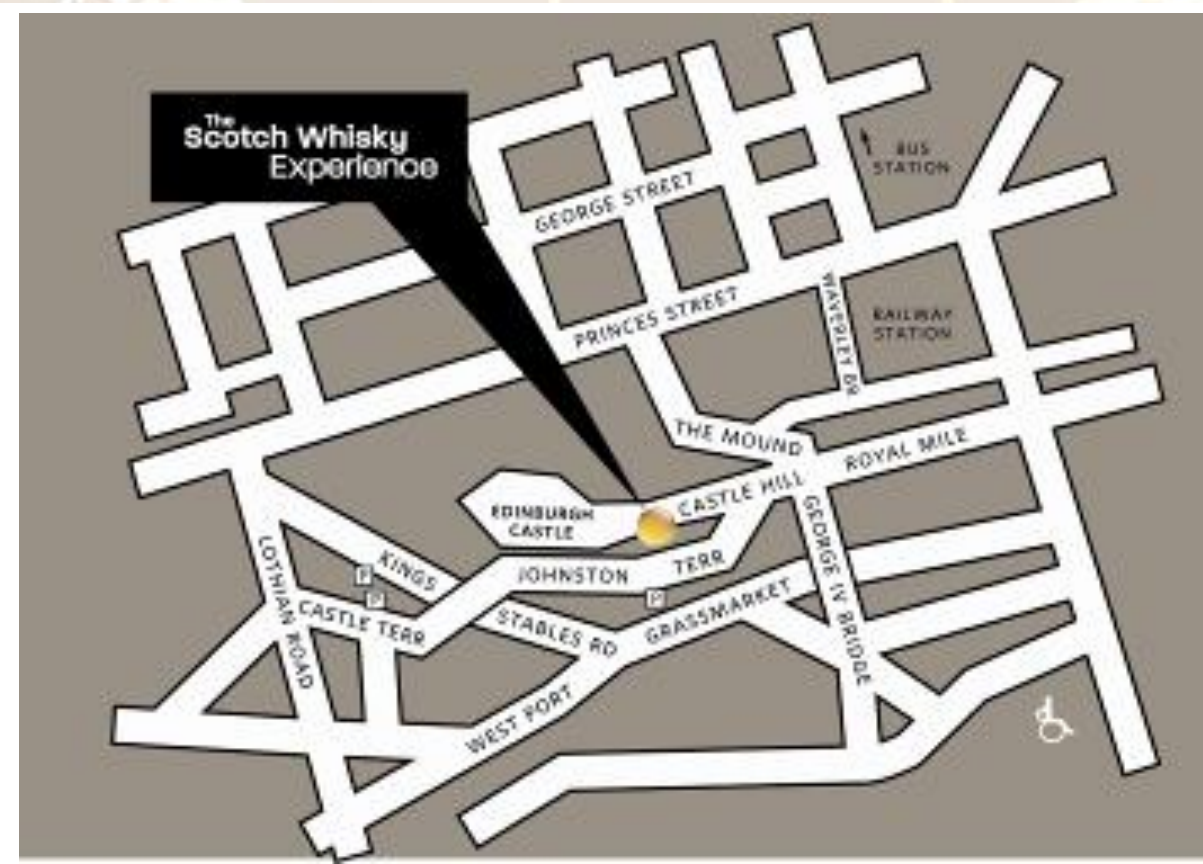
## Sparkling Wines and Champagnes

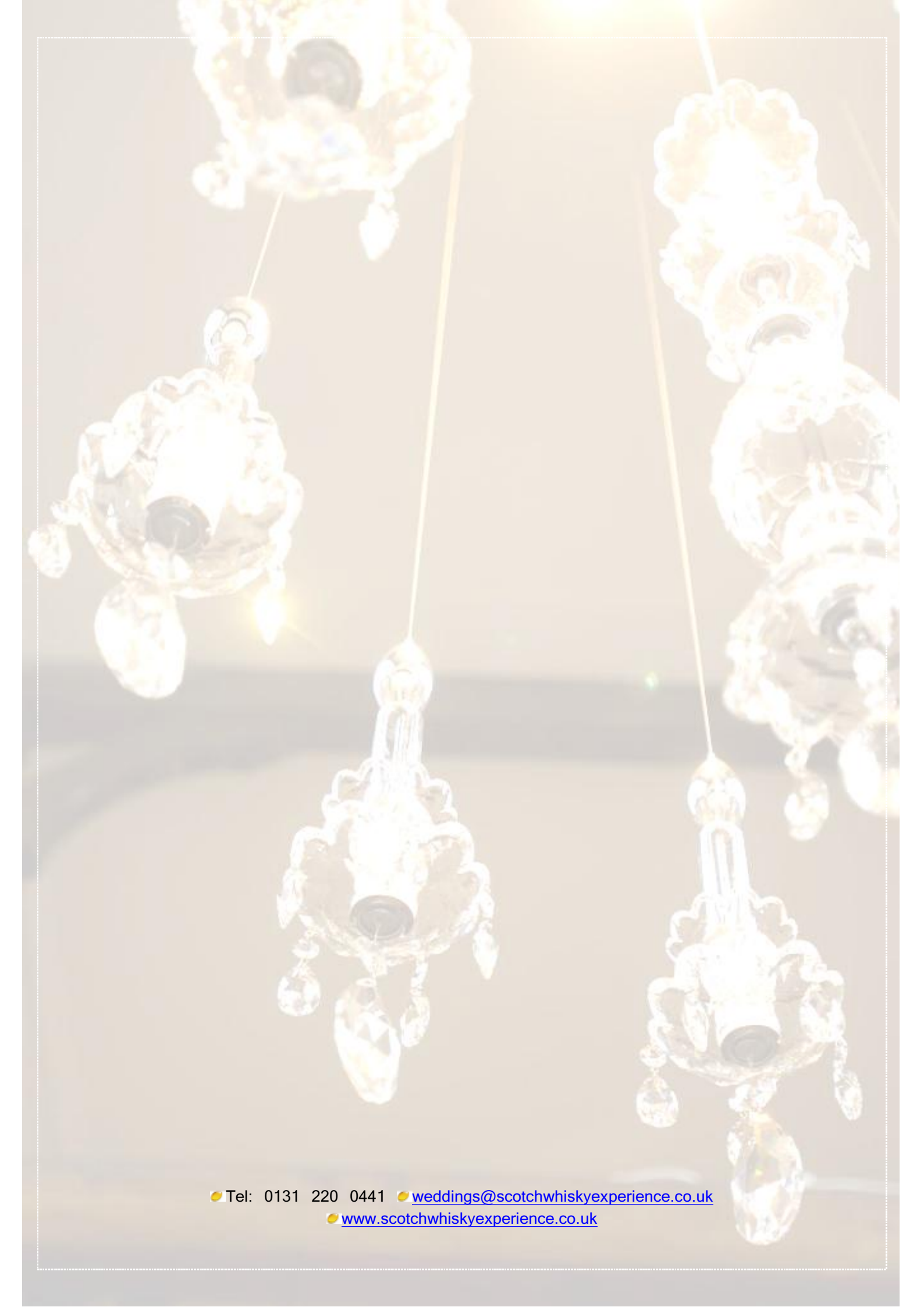
Bin

26	<b>Cava, Castell Lord Brut Nature NV</b>	<b>Spain</b>	<b>£18.75</b>
	<i>A soft and creamy sparkler from Northern Spain with zesty fresh fruit and a wonderfully clean, dry finish.</i>		
27	<b>Prosecco Barocco Brut NV</b>	<b>Italy</b>	<b>£20.95</b>
	<i>This wonderful Prosecco is perfect for any special occasion. It has a peachy fruit character with a gentle mouth feel, and while making a lovely aperitif, it has enough character to accompany many shellfish dishes too.</i>		
28	<b>Pinot Noir/Chardonnay, Ceravolo Estate Brut NV (Bottle Fermented)</b>	<b>Australia</b>	<b>£26.25</b>
	<i>Smooth and creamy style sparkling wine, a traditional blend of Pinot Noir and Chardonnay. Bottle fermented to enhance luscious fruit flavours with crisp bubbles and an elegant dry finish</i>		
29	<b>M Maillart Premier Cru NV</b>	<b>France</b>	<b>£52.50</b>
	<i>Bottle age, breeding and balance are elegantly combined to produce the most beautiful Champagne.</i>		
30	<b>Louis Roederer Brut Premier NV</b>	<b>France</b>	<b>£66.25</b>
	<i>Roederer is one of the premium Champagne houses with a reputation for consistency year on year. This is a rich full vegetal, biscuity style of Champagne. The perfect aperitif.</i>		
31	<b>M Maillart Rose Grand Cru NV</b>	<b>France</b>	<b>£67.95</b>
	<i>A superb value rose that offers summer red berry fruit flavours in abundance, backed up by a delicate mousse and lasting finish.</i>		

# How to find us

The Scotch Whisky Experience is situated at the top of The Royal Mile, adjacent to Edinburgh Castle. It is less than half a mile from Edinburgh's main railway station, Waverley and 7.5 miles from Edinburgh International Airport.





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