



Congratulations on your forthcoming wedding...

The Scotch Whisky Experience

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www.scotchwhiskyexperience.co.uk/corporate/weddings.html

Congratulations

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

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 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)

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)



The Castlehill Room



Dancing in the Whisky Bond

The McIntyre Gallery



Diageo Claive Vidiz Scotch Whisky Collection



The Whisky Tour

Room hire charges: 2010 prices

Castlehill Room – from £495

Whisky Bond – from £605 - £880

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

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 £13.95
Champagne from £39.95
Cava from £18.25

Bottled beer from £2.95
Soft drinks from £1.70
Whisky from £2.75
Spirit and mixer £2.80

Ceilidh band and caller from £500
Disco from £200
Piper from £300

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. 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 endeavour 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...

Wedding Breakfast and Evening Reception

Private use of full facilities

- 3.30pm Arrival for wedding breakfast in Castlehill Room
Drinks reception with possible whisky tasting
- 4.00pm Guests to be seated for 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
- 12.30am Last orders
- 1.00am Evening Concludes

(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 boardroom style tables.

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.

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 or Bucks Fizz

- A glass of our house Champagne

- A whisky cocktail – from £3.75

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 with a vegetarian option and any special dietary requirements can be catered for. 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. We provide all the tables and upholstered chairs.

Stationary

Your menu cards and place names can be printed in-house by us. Simply provide us with your guests’ names 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

Table Linen and Napkins

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

Entertainment

We can provide a piper, highland dancers, ceilidh bands or discos. Please advise us what you would like and we will source them for you. Our events team will discuss with you the costs for each of these. Of course, you are also welcome to make your own arrangements for this.

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@whisky-heritage.co.uk

Sample Menus

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

Canapés can also be ordered for your guests to enjoy on arrival. Please choose from the following:

- Cocktail Oatcakes
 - (Cream cheese and smoked venison) and (Cream cheese, herbs and plum chutney)
- Mini Tartlets: (Blue cheese, wild mushroom, bacon and tomato)
- Potato bread with whisky cream cheese, smoked salmon and salmon caviar
- Buckwheat pancakes with mackerel pâté
- Soda bread with either smoked trout pâté or chick pea pâté
- Rolled smoked salmon mousse
- Toasted garlic and tomato bread topped with melted Pentland brie
- Quails' eggs with maple-cured bacon served on toasted egg bread
- Celery biscuit with ham and cheese pâté
- Rye bread with smoked Arran cheese topped with spicy tomato chutney
- Mushroom, courgette and lavender jelly puff pastry
- Whole peeled prawns wrapped in spring onion omelette
- Haggis and vegetarian haggis filo pastries with spicy yoghurt dip
- Roasted cherry tomato tartlet
- Spicy basil crouton with red onion marmalade

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

If you would like to choose more than five items we charge an additional £2 per person per item

Menu Suggestions

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

From £37.50 per person

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

From £37.50 per person

Any other dietary requirements can be catered for with advance notice

Evening Buffets

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

Finger Buffet

- 🍷 Spinach and leek fritters (v)
- 🍷 Prawns wrapped in bacon with lemon dip
- 🍷 Haggis or vegetarian haggis fillos with spicy plum sauce
- 🍷 Roasted vegetables on a stick (v)
- 🍷 Wild mushroom and redcurrant jelly tarts (v)
- 🍷 Fresh asparagus wrapped in smoked venison
- 🍷 Honey glazed chicken on a stick
- 🍷 Scottish cheese with a selection of oatcakes and biscuits with spicy tomato chutney(v)
- 🍷 Treacle glazed sausages

- 🍷 Selection of sandwiches on freshly baked crusty bread:
 - Egg and chive mayonnaise (v)
 - Gammon and mustard
 - Cheese and chutney (v)

- 🍷 Selection of quiche tarts
 - Bacon and thyme
 - Courgette and red onion (v)
 - Salmon and prawn
 - Leek and blue cheese (v)

- 🍷 Selection of puff pastries:
 - Wild mushroom and thyme (v)
 - Salmon with lemon and pepper
 - Red onion and goats cheese (v)

Choice of three items per person £8.95

Additional item per person £2.00

White Wine

Chenin Blanc, The Veldt Range	2008	South Africa	£14.95
<i>Really well balanced wine: the aromas are reminiscent of melon and honey with soft tropical fruit flavours dominating the palate and an elegant, refreshing acidity on the finish.</i>			
Semillon Chardonnay, Jacobite Ridge	2007	Australia	£15.50
<i>Classic Australian blend with smooth richness from the Semillon grape & body, freshness & delicious tropical fruit and pineapple notes provided by the Chardonnay</i>			
Sauvignon Blanc, Santa Ema	2008	Chile	£15.95
<i>Rich, full flavoured Sauvignon with lovely ripe melon and lemon styled fruit flavours. An excellent all rounder.</i>			
Pinot Grigio, La Casada Piave	2007	Italy	£16.95
<i>Wonderful cream soda nose, crisp lively acidity backed by classic flavours of melon, peach kernels and a slightly spicy finish.</i>			
Don Cristobal Verdheho	2007	Argentina	£17.50
<i>This unique wine in Argentina, which takes its origin from Portugal is characterized by its fruity aromas with floral tones and its freshness.</i>			
Colombard/Chardonnay, Champs du Moulin	2006	France	£18.95
<i>An attractive floral nose, makes this wine extremely attractive from the outset. Lovely crisp and citrusy flavours on the palate.</i>			
Sauvignon Blanc, Les Carisannes	2006	France	£20.50
<i>With a lovely pale gold colour, this wine shows intense Sauvignon Blanc aromas with hints of blackcurrant leaf and grapefruit. Very well balanced, with a long and rich finish.</i>			
Chardonnay Reserva, Santa Ema	2007	Chile	£23.25
<i>This is a subtle, not over oaked Chardonnay with tropical fruit and some spice. Excellent with white meat and fish.</i>			
Sauvignon Blanc, Francesca, Bay Marlborough	2007	New Zealand	£24.95
<i>Intense flavours of gooseberry, passion fruit, citrus and stone fruit with slightly perfumed floral notes, which add complexity. Long, crisp finish.</i>			

Chenin Blanc Springfontein	2007	South Africa	£25.25
<i>Lovely rich aromas of apricot & pear drops. Creamy and spicy on the palate with huge length.</i>			
Citrine Chardonnay, Gemtree	2007	Mc Laren Vale, Australia	£26.15
<i>A wonderful example of how to balance the use of oak with the quality of fruit, this will banish all unpleasant memories of over-oaked Aussie Chardonnays for good!</i>			
Petit Chablis, Louis Michel	2006	France	£26.95
<i>From arguably one of the top Chablis producers using totally traditional methods, this mouth filling wine displays wonderfully powerful aromas and rich, flinty, peachy flavours</i>			
Riesling, Three Stones Hawkes Bay	2004	New Zealand	£27.75
<i>Delicate and expressive, with aromas of green apples and crushed lime. It has an attractive fruity finish with honeycomb nuances. .</i>			
Saint Véran, Les Deux Moulins	2006	France	£28.25
<i>From arguably one of the top Chablis producers using totally traditional methods, this mouth filling wine displays wonderfully powerful aromas and rich, flinty, peachy flavours</i>			
Gavi La Zerba	2007	Italy	£28.95
<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>			
Pouilly Fumé Patrice Moreux Loire,	2007	France	£29.50
<i>Fresh Sauvignon, slightly smoky, nice apple, citric and gooseberry fruit with lovely fresh, dry clean finish.</i>			
Sancerre Blanc, Domaine Hubert Brochard	2007	France	£31.50
<i>This wine has beautifully balanced fruit and acidity. It is smooth and clean with a lingering finish.</i>			
Montagny 1er Cru Olivier Leflaive, Burgundy	2006	France	£32.95
<i>From a Premier Cru vineyards, of relatively high marl content in the soil. This wine has a slightly more citric grapefruit quality. Weighty but with mineral touches and gently infused vanilla oak.</i>			

Red Wine

Tempranillo, Quintana	2005	Spain	£14.95
<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.</i>			
Grenache/ Syrah Champs du Moulin	2005	France	£15.50
<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>			
Shiraz Cabernet, Jacobite Ridge	2006	Australia	£15.95
<i>Sweet forest fruit notes of Shiraz combine with the cassis and current of Cabernet. Has lovely balance and a long refined finish. Delicious!</i>			
Merlot, Les Terres Fumées	2006	France	£16.25
<i>From vineyards located near Carcassonne. Very well balanced with floral aromas and a touch of spice. Harmonious on the palate with tannins and acidity working well with the redcurrant fruit</i>			
Sangiovese di Toscana, Bonacchi	2006	Italy	£16.95
<i>Sharing many of the characteristics of Chianti, this is fresh, velvety with a harmonious full bodied flavour.</i>			
Cabernet Sauvignon, Santa Ema Maipo Valley	2007	Chile	£17.50
<i>Absolutely jam packed with loads of blackcurrant fruit. A beautifully rich wine.</i>			
Red Earth Shiraz, Adelaide Plains	2005	Australia	£18.95
<i>A round, plush deep purple Shiraz with a delicious forward style. Subtle, toasty vanilla oak, spices, supple tannins underpin the lingering chocolate and berry flavours of the complex and elegant shining fruit.</i>			
Malbec, Don Cristobal	2006	Argentina	£19.25
<i>Fine and elegant aroma with a perfect combination of ripe red fruits and spices, enriched by the use of French oak.</i>			
Côtes du Rhône Parallèle 45, Paul Jaboulet	2006	France	£21.50
<i>One of the outstanding wines of the appellation. Deep ruby/garnet in colour with a nose of baked red fruits. Full bodied – a really delicious mouthful of wine</i>			

Chateau Lagrange les Tours, Bordeaux, Supérieur	2005	France	£22.50
<i>This is largely Merlot aged in small oak barrels before bottling. It has a lovely deep purple colour, offers ripe bramble, spice & cedar on the nose with a super soft, black fruited finish.</i>			
Pinot Noir, Francesca Bay Marlborough	2006	New Zealand	£24.75
<i>Classy Pinot showing ripe, creamy black cherry fruit with a silky soft finish.</i>			
Merlot Reserva, Santa Ema Maipo Valley	2005	Chile	£25.25
<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>			
Chateau de Roques, Puisseguin St Emilion	2004	France	£26.25
<i>This is classic St Emilion showing deep plum and black currant fruit with hints of leather and lovely dry, but soft tannins</i>			
Rioja, Reserva Campillo	2002	Spain	£26.95
<i>Deep, complex aromas with very developed flavours of fruit, leather and vanilla. On the palate it is powerful and full bodied with a well-balanced tannic flavour on the finish.</i>			
Pinotage, Springfontein	2007	South Africa	£29.95
<i>Red cherry and raspberry with pine tar and a great acidic tingle. Ripe and very good</i>			
Fleurie Potel-Aviron, Vieilles Vignes	2006	France	£32.95
<i>Fresh strawberry and black raspberry aromas are complicated by musky herbs, dried flowers and smoky minerals. Bright and juicy.</i>			
Vacqueyras, Château du Trignon	2006	France	£36.50
<i>Grenache, Syrah and Mourvèdre grapes yielding a wine of deep colour, with hints of mixed herbs on the nose and a palate that shows smoothness and intensity of fruit.</i>			
Coalsack Shiraz Epsilon Barossa	2004	Australia	£39.95
<i>A big and intense Shiraz which coats the palate with plum, cherry and fresh blackberries with a touch of chocolate and spice.</i>			

Rosé Wine

St Geniès de Menestrol Rosè	2006	Southern France	£17.95
<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 Provençe style, but a gutsy, full rose wine.</i>			

Sparkling Wines and Champagnes

Pierre Delize, Blanc de Blancs Brut NV		France	£19.95
<i>A fine nose of butter and hazelnut introduces a palate of flavours including brioches and almond. A long finish of the palate.</i>			
Pinot Noir/Chardonnay Brut Cuvée Cervalo NV (Bottle Fermented)		Australia	£24.50
<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>			
M Maillart Premier Cru NV		France	£49.95
<i>Bottle age, breeding and balance are elegantly combined to produce the most beautiful Champagne.</i>			
Louis Roederer Brut Premier NV		France	£63.00
<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>			
M Maillart Brut Rose NV		France	£65.00
<i>A superb rosé 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.

