

Weddings at The Royal Scots Club



In the heart of Edinburgh city centre you will find The Royal Scots Club situated in one of Edinburgh's finest Georgian streets, only a few minutes' walk from Prince's Street, Waverley Railway Station and the delights of the Old Town. Having recently undergone major redevelopment, it is now one of the finest Clubs in the country.

Although previously a military Club, we have now widened our membership and also offer facilities and hospitality to non-members. Since then, we have gained an excellent reputation as an events and wedding venue for parties of 25 to 200 guests

We offer a variety of private rooms with individually tailored and fully inclusive meal and drinks packages, as well as superb bedrooms for guests who would like to make a weekend of it!

The Club's Dining Room which overlooks Queen Street Gardens has been described as one of the finest rooms in Edinburgh and the variety of quality fresh produce and dishes on offer will delight and surprise all tastes.

We still retain traditional values, and our helpful and friendly staff provide first class customer service whether for a special wedding party or afternoon tea for two. Our management team has a vast experience of organising Weddings, having won the award for 'Best Small Venue' at the annual Scottish Event Awards, you really could not pick a better venue for your special day. Nothing is a problem as everything is under one roof – we can even organise and hold the ceremony here.

We encourage prospective clients and guests to come and discover the exceptional facilities and services we offer in this beautiful and historic building.

We would be delighted to show you around and discuss your needs.
Please call Ayesha on 0131 556 4270 or email events@royalscotsclub.com

Our Private Events Rooms

We have several differently sized private rooms to suit all weddings, whether you're looking for an intimate wedding breakfast for a select few, or a lavish reception for 200 guests.

All the rooms are beautifully decorated and exceptionally adaptable when it comes to table arrangements and room lay-out. A combination of rooms are often hired during the course of the day.

Prices valid from 1st January 2017 to 31st December 2017

Mix and match the rooms below for your ceremony (optional), drinks reception, wedding breakfast and evening reception.

Wedding offers can also be found on our website www.royalscotsclub.com

***Please note on Fridays we require minimum numbers of 40 guests, on Saturdays and Sundays we require minimum numbers of 50 guests and minimum numbers of 25 for any other day of the week.**

The Princess Royal Suite £650 hire fee

With a modern colour scheme, this suite offers a contemporary feel and the room boasts a unique private cavern bar. The room has a maximum capacity of 160 for dinner and 200 for an evening reception. Stage, lift access, dance floor and private bar all make it the perfect evening reception venue.

160 for ceremony, 160 for sit down meal, 180 for evening buffet or drinks reception.
1am license Fridays and Saturdays, midnight Sunday to Thursdays.

The Hepburn Suite £650 hire fee

The Hepburn Suite is our original function suite built in 1929 and boasts lovely art deco features. It is an entirely self-contained area with a private bar, catering facilities and toilets. It can accommodate up to 110 guests for a seated meal. For the evening reception there is a small stage which can accommodate a 6 piece band comfortably and the suite has a large dance floor.

120 for ceremony, 110 for a sit down meal, 140 for the evening or drinks reception.
1am license Fridays and Saturdays, midnight Sunday to Thursdays.

The Douglas Room £550 hire fee

An elegant room with period fireplace overlooking Queen Street Gardens where many couples have decided to hold their wedding ceremony.

It can seat up to 50 guests for the ceremony or up to 45 for the wedding meal.

50 for ceremony, up to 45 sit-down dinner (E-Shape), 28 on one oval table

The Members' Library £350 hire fee

Although ordinarily for *Members Only*, the Library can be hired for drinks before the wedding breakfast. This is an exceptional room housing magnificent silver trophy cabinets and exquisitely carved bookcases with walnut wood panelling. Perfect for your guests to relax while photos are being taken in the gardens.

*A combination of rooms can be used over the course of the day. We recommend that you visit the Club to decide which rooms best suit your requirements for the day.

*All rates are inclusive of VAT at the current rate.

*When booking we will guarantee the current room hire rate will not change. This does not apply to food and beverage.



Your Wedding

Because you are unique, with your own personal and individual ideas on what you would like on your Wedding Day, we do not offer all-inclusive packages. However we can help to find trusted professional contacts for the some of the other services you may require. These include:

Florist for table decorations, and bouquets
Beauty treatments/tanning Sessions
A professional piper to welcome guests
Chauffeured cars
Covers/ceilidh bands or disco
Wedding cake
Chair covers and venue stylists

Your Choices

Although every wedding is specifically planned for each couple, we offer the following benefits as standard. But you are certainly under no obligation if you would prefer to organise them yourself.

There is no minimum number of guests required for these services, which include:

- Red carpet welcome
- Access to private Queen Street Gardens for photographs
- Complimentary champagne and chocolates for the wedding couple when staying on their honeymoon night
- Discounted overnight rates for wedding guests
- Use of cake knife. A cake stand can be hired for you, if required
- White linen napkins and tablecloths with full silverware and glassware
- Personalised menus
- Printed table plan, place cards and table names
- Beautiful Regimental silver trophies available on request for your top table

Your Ceremony

If you would also like to hold your marriage ceremony in the Club, we have several suitable rooms which can hold up to 120 guests. In 2004 we were approved as a venue for Civil Marriage ceremonies and Civil Partnership Registrations. Please contact us for further information.

Wedding Breakfast

At the Royal Scots Club, we like to think that our menus are varied enough to satisfy all tastes.

As well as a selection of delicious set menus for you to choose from, we can provide children's menus, vegetarian options and we will cater for all special dietary requirements if ordered in advance.

Our chefs are also more than happy to come up with a bespoke menu for your wedding breakfast – please feel free to ask!

Evening only receptions

On occasion we may be able to offer couples the option of having an evening only reception. The room hire would be as stated previously for a full day hire and we require a minimum number of guests dependant on the suite used and a minimum spend of £20pp on the evening buffet. This option generally applies to a few select dates. Please do feel free to get in touch though to discuss this option and the dates that may be applicable.

Food & Beverage Menus 2017

Canapés and pre-dinner bites

4 canapés per person at £8pp, 6 canapés per person at £12, 8 canapés per person at £15pp
Chef's selection of 4 canapés per person at £7pp

Meat options

Haggis bon bons
Shaved pastrami on horseradish wholemeal toast
Mini haggis, neeps and tatties
Duck spring rolls with a hoi-sin sauce dip
Cherry tomatoes with smoked duck
Chicken liver pâté on mini oatcakes, with red onion chutney
Chicken satay sticks with a peanut dip
Honey mustard glazed chipolata sausages
Melon and Parma ham skewers
Meatball brochette & tomato sauce

Fish options

Scampi tails with a lemon and dill mayonnaise
Smoked mackerel on mini oatcakes
Smoked salmon on blini with crème fraiche
Tartlet of prawns Marie-Rose
Smoked salmon and cream cheese roulades
Tempura king prawns on skewers with a sweet Thai chilli dipping sauce
Smoked salmon and dill flatbread

Vegetarian options

Mini Yorkshire puddings – with filling of your choice
Goats' cheese with pear chutney tartlet
Smoked applewood cheddar with apple chutney, on savoury biscuits
Spanish omelette with sweet peppers
Welsh rarebit or stilton & chutney rarebit
Selection of mini quiches
Mini vegetarian spring rolls
Goats cheese & red onion tart
Breaded risotto balls (Vegan)
Mushroom and sage crostini (Vegan)
Courgette fritters with tomato dip (Vegan)
Breadsticks with hummus / tzatziki (Vegan)
Selection of crudities with a sour cream dip (Vegan)

Platter of Scottish cheeses with fresh fruit, chutneys, oatcakes and biscuits	£70
Fruit platter with honeydew melon, watermelon, strawberries and kiwi fruit	£20
Crisps, nuts and olives (per person)	£1pp

Set Celebration Menus 2017

Please only select **one** starter, **one** main & **one** pudding for all guests to have.
Every guest will have the **same menu** with the exception of dietary requirements.

Menu 1

Roasted sweet potato & cannellini bean soup

~

Roast chicken supreme wrapped in bacon
& filled with your choice of stuffing,
buttered baby potatoes & seasonal vegetables

~

Salted caramel mille feuille

~

Coffee & dinner mints*

Stuffing options

Tomato, red pepper & chorizo with a Provençal sauce
Cream cheese & fresh green herbs with a white wine sauce
Caramelised apple & black pudding with a whisky sauce

£33

Menu 2

Madeira marinated Orkney herring fillet
with beetroot crisps & potato salad

~

Escalope of pork fillet
in a fine herb crumb with a butter sauce,
Parmentier potatoes & seasonal vegetables

~

Seville orange posset
& vanilla sable biscuit

~

Coffee & dinner mints*

£33

Menu 3

Smoked ham & chicken terrine
with apple chutney & sun dried tomato bread

~

Pan-fried hake fillet,
prawn & caper berry sauce,
fondant potato & seasonal vegetables

~

Chocolate ganache tart
with espresso flavoured mascarpone

~

Coffee & dinner mints*

£34

Menu 4

Avocado & smoked salmon mousse with Scottish oatcakes

~

Roast rump of beef with a classic chasseur sauce,
roast potatoes & seasonal vegetables

~

Individual lemon meringue pie

~

Coffee & dinner mints*

£35

Set Celebration Menus 2017

Please only select one starter, one main & one pudding for all guests to have.
Every guest will have the same menu with the exception of dietary requirements.

Menu 5

Crab & langoustine bisque
with a brandy cream

~

Roast cannon of lamb, rosemary & garlic jus,
boulangere potatoes & seasonal vegetables

~

Peach panna cotta, almond shortbread

~

Coffee & dinner mints*

£37

Menu 6

Scottish brie & apple tart,
baby gem dressed leaves

~

Braised venison steak with chestnuts &
wild mushrooms in a Cumberland sauce,
sauté potatoes & seasonal vegetables

~

Berry fruit meringue with
black cherry ice cream

~

Coffee & dinner mints*

£37

Menu 7

Duck liver parfait,
bitter orange marmalade & chicory salad

~

Fillet of Sole Dugelere with sun dried
tomato & spinach stuffing with
Duchesse potatoes & seasonal vegetables

~

Stem ginger sponge pudding
with double cream

~

Coffee & dinner mints*

£38

Menu 8

Maple cured hot smoked salmon,
watercress & horseradish cream

~

Fillet of Scottish Beef Wellington with madeira sauce,
dauphinoise potatoes & seasonal vegetables

~

Crème brûlée cheesecake
with berry compote

~

Coffee & dinner mints*

£47

These menus are subject to the availability of seasonal produce,
we reserve the right to adjust the composition or price of dishes if required.

Set Celebration Menus 2017

*Additions

Coffee & luxury petit fours
£3 per person

Individual plated seasonal cheeses, artisan breads, oatcakes & fruit
£8 per person

A sharing board of seasonal cheeses, artisan breads, oatcakes & fruit for 10 guests
£70 per board

Sorbet course

Choose from lemon, grapefruit or blackberry
£3.50 per person

Dietary Requirements

Where possible we prefer all guests with dietary requirements to have the same option.

Roasted sweet potato & cannellini bean soup (GF, V, Vegan & DF)

Vegetable terrine with olive bread (or GF bread) & balsamic syrup (GF, V, Vegan & DF)

Waldorf salad with lemon black pepper dressing (GF, V, Vegan & DF)

Cantaloupe melon & mango with a ruby plum & kiwi broth (GF, V, Vegan & DF)

~

GF pasta with a roasted red pepper sauce topped with pine nuts (GF, V, Vegan & DF)

Kale, mixed beans & coconut stir fry with brown rice (GF, V, Vegan & DF)

Courgette, squash & goats cheese Wellington with Provençal sauce (V) or

Courgette, squash & goats cheese stack with Provençal sauce (GF, V)

~

Poached mandarin with champagne sorbet (GF, V, Vegan & DF)

GF chocolate brownie with berry compote (GF, V, Vegan & DF)

GF Sticky toffee pudding with pouring cream (GF & V)

Selection of Scottish and continental cheeses with grapes and GF oatcakes (GF, V)

GF ~ No ingredients containing gluten

V ~ No ingredients containing meat or fish

Vegan ~ No ingredients containing meat or fish, eggs, dairy products and other animal-derived substances

DF ~ No ingredients containing dairy

If you have a dietary requirement not covered by the above please don't hesitate to get in touch

Evening Buffets

Hot fork buffet £15pp – Minimum numbers of 30 guests required

Hot meat dish from options below (catering for 70% of guests)
Hot vegetarian dish from options below (catering for 30% of guests)

~

Freshly brewed coffee & tablet

Meat

Traditional beef stovies
Haggis neeps and tatties
Chicken Korma with rice and naan bread
Braised steak & ale casserole with mash & vegetables
Lamb & apricot tagine with cous cous

Vegetarian

'Quorn mince' stovies
Vegetarian haggis, neeps and tatties
Red Thai vegetable curry with rice
Vegetable lentil goulash with noodles & sour cream

Finger buffet selection – Minimum numbers of 20 guests apply

Choose 4 items for £14pp or choose 6 items for £20pp

A selection of sandwiches and mini filled rolls
Mini haggis, neeps & tatties and steak pies
Honey mustard glazed chipolata sausages
Mini Asian crab cakes
Welsh rarebit
Lemon & black pepper fish goujons, tartare sauce dip
Selection of pâtés with oatcakes
Vegetable spring rolls with sweet chili dip

Selection of mini vegetarian quiches
Cornish pasties with tomato chutney
King prawn & chili filo rolls
Chicken and vegetable pakoras
Baby baked potatoes with crème fraiche and chives
Mini goats cheese & red onion tart
Mozzarella & jalapeño balls
Brownies, shortbread & Scottish tablet

Late night munchies – £5pp

A selection of hot rolls with accompanying sauces
Choose 2 meat and 1 vegetarian option from the below

Meat

Bacon
Haggis
Black pudding
Roast hog with crackling
Link sausage
Fish finger

Vegetarian

Tattie scone
Vegetarian sausage
Vegetarian haggis
Scrambled egg
Portobello mushroom & beef tomato

Why not add

Platter of Scottish Cheeses with celery, fresh fruit, crusty bread and biscuits (for 10 people) £70.00
A selection of fine teas, coffee with tablet £2.50

Wedding Drinks Packages

Champagne package

Glass of champagne or bottled beer at the drinks reception (add 2nd glass for £7pp)
Half bottle of house wine with the meal
Glass of champagne for the toasts
£22 per person

Sparkling wine package

Glass of sparkling wine or bottled beer at the drinks reception (add 2nd glass for £4pp)
Half bottle of house wine with the meal
Glass of sparkling wine for the toasts
£17 per person

- All of our packages can be adjusted to suit your requirements
- Wine can be upgraded to any from our wine list
- Bottled mineral water can be added at £4.50 per litre