



Christmas Collection
Experience
2017

www.mansfieldtraquair.co.uk

Key Prices Mansfield Traquair

When you're planning an event, you will undoubtedly have a vision or an idea of how you'd like it to turn out. Inevitably there will be a finite budget that will influence your plans for your event. This information is designed to help you decide if Mansfield Traquair is the ideal venue for your event.



Essential Elements

- Venue hire until midnight (*day and month dependent*) from **£2,000 - £4,000 plus vat**
- Dining experience for a of minimum 80 adult guests (*bespoke proposals available for numbers below 80*) from **£83.50 plus vat per person**
- Pea-light curtain on both sides of the Baldacchino **£750.00 plus vat**
- Bar set up **£150.00 plus vat**
- Event insurance **£50.00 plus vat**



Event Styling

Our dining experiences include everything you need for your special event;

Drinks reception, three course meal with a half a bottle of wine and coffee, 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.

However, we know that you'll want to make your event as distinctive and memorable as possible. So why not create your own combination of tableware, linen, centerpieces and unique cocktails to enhance your event further.

We have a whole host of "tricks" and options that can make a big impact with relatively modest cost from bespoke linens, adding an extra course or creating floral table decorations – all optional but can add extra finesse to an event where it's important. We are happy to suggest options of what can work well from our experience. The opportunities are endless; once we've had a chat we can create the perfect combination for your event that fits in not only with your budget but your own style and creativity.



The 'Vixen' Experience

Welcome drink

Glass of Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain



Dinner

Ambercup pumpkin, coriander and winter spice cheesecake,
oven baked chestnuts with goji berry salsa, pandano crisp and golden beet confit

Served with seasonal breads



Traditional roast turkey apple and sage chipolatas, with duchess croquette and roast potatoes,
honey roasted root vegetables with chestnut stuffing and cranberry preserve



Toffee apple schnapps parfait, popcorn quinoa and candied pears with iced nougatine cream



Freshly brewed Fairtrade Organic coffee and tea served with mini mince pies

Drinks to accompany dinner

Half a bottle of

Trebbiano 2015, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy

Sangiovese 2015, IGT, Terre Allegre, Cielo e Terra, Veneto, Italy

£83.50 plus vat per person

Full menu options available on request

