



Dinner Experience  
Spring Summer Collection  
2018

[www.mansfieldtraquair.co.uk](http://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 minimum 80 adult guests from **£83.50 plus vat per person**  
(*Dinners below 80, please call for a bespoke proposal*)
- Upgraded dining experience for a minimum of 80 guests from **£93.50 plus vat per person**  
(*Dinners below 80, please call for a bespoke proposal*)
- 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 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 Traquair Experience*

*Welcome Drink*

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



*Dinner*

Scorched heirloom vine tomatoes, bocconcini spheres, purple sprouting basil and pecorino crisps with aged balsamic and Tuscany oil

*Served with seasonal breads*



Free range chicken with fava beans, King oyster, grelot onions and foraged Summer truffle pomme puree



Roast Scottish strawberries, vanilla pods and heather honey panna cotta with cherry dust and mallows



Freshly brewed Fairtrade Organic coffee and tea with Scottish tablet



*Drinks to accompany dinner*

Half a bottle of

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

or

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

**£83.50 plus vat per person**

*Full menu options available on request*

