



Key Prices at Mansfield Traquair

When you're planning your wedding, you may have a vision of exactly how you would love it to be. For most couples practicality also comes into play and there will be a finite budget that will influence your plans for your wedding day. This information is designed to help you decide if Mansfield Traquair is the perfect venue for you.



Essential Elements

Evening reception Experience (Based on minimum of 100 guests)
 Exclusive venue hire until midnight | Staffing and Equipment charge |
 Up-lighting in a choice of colour | Elegant glassware

from £47.50 plus vat per person

Upgraded menus from 50p plus vat per person

Drink collections (please see options enclosed)

from £12.75 plus vat per person

Pea-light curtain on both sides of the Baldacchino

£750.00 plus vat

Bar set up

£150.00 plus vat

Wedding insurance (arranged separately)

£50.00 plus vat

Av Package (Includes up-lighting in a choice of colours, PA system with mics, technician to oversee your wedding and to assist

£1,500 plus vat







Wedding Experience Evening Party Reception 2018



All of our evening buffet options include 50% allocation of Fairtrade filter Coffee and Tea and we can also serve your wedding cake - we recommend catering for 75% of your total numbers



The 'Pie Stand' Option

Highland reared steak and gravy pie

Traditional scotch pie

Baked macaroni cheese pie | V

(£47.50 plus vat per person)





Wedding Experience Evening Party Reception 2018



Upgrade options

The 'Scottish' Option

Traditional beef stovies and oatcakes
Haggis, bashit neeps and champit tatties
Vegetarian stovies <u>OR</u> vegetarian haggis | V
(50p plus vat supplement per person)



The 'American' Option

Hot dogs, candied onions and real mustard

Mini beef sliders with jack cheese and spring onion slaw

Vegetarian patty in a bap with red onion relish | V

(50p plus vat supplement per person)



The 'Chippy Supper' Option

Mini panko crumbed sole and chips Cheesy chips and gravy <u>OR</u> curry sauce | V (£1.20 plus vat supplement per person)



The 'Mac 'n Cheese Station' Option

Pesto cream with pancetta, cepes and cherry vine tomatoes
Hot smoked salmon, seed mustard and Mull gratin with spring onions
Spectacular pasta with gorgonzola, truffle and leek topped with parmesan snaps $\mid V$ (£1.20 plus vat supplement per person)





Wedding Experience Evening Party Reception 2018



The 'In the Palm of Your Hand' Bowl Food Option

Classic beef saag with root ginger, bell chilli, shredded spinach leaves and pilaf rice
Buttermilk chicken katsu curry with sticky coconut rice dumplings

Sumac spiced sweet potatoes, tomatoes and eggplant, toasted nuts and minted couscous | V

(£2.00 plus vat supplement per person)



The 'It's a Wrap' Option

Charred coriander naans <u>OR</u> tortilla wraps <u>OR</u> tacos with the following fillings:

Singapore malay chicken, satay sauce and pak choi

Belly pork bang bang with Asian vegetables

Falafel, hoummus, mooli slaw and harissa | V

(£3.20 plus vat supplement per person)



The 'Antipasti' Option

Italian deli style cheese and charcuterie with breads and dipping oils, charred red peppers and olives

(£4.00 plus vat supplement per person)



