



Wedding Experience  
Autumn Winter Collection  
2020 - 2021

[www.mansfieldtraquair.co.uk](http://www.mansfieldtraquair.co.uk)

## 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

- Exclusive venue hire until midnight (*day and month dependent*) from **£2,000 - £4,000 plus vat**  
*Venue hire includes the perfect setting for your ceremony under the Chancel arch, your drinks reception in our private gardens or in the beautiful Nave, dining under the spectacular murals and a dancefloor on the original tiled Baldacchino*
- Wedding breakfast for a minimum 80 adult guests from **£108.50 plus vat per person**  
*(Weddings below 80, please call for a bespoke proposal)*
- Evening buffets from **£7.00 plus vat per person**
- Bar set up **£150.00 plus vat**
- Pea-light curtain on both sides of the Baldacchino **£750.00 plus vat**
- Wedding insurance **£50.00 plus vat**



### Wedding Styling

Our wedding experiences include everything you need for your special day;

**Canapé reception, three course wedding breakfast with 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.**





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**Traquair Experience**

**Canape Reception**

Venison and blueberry chipolatas thyme and honey

Mull cheddar and truffle doughnuts

**Drinks to accompany your canape reception**

2 glasses of Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain



**Drink to toast bride and groom**

Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain



**Wedding Breakfast**

Beetroot carpaccio, West Coast crowdie with scorched figs, quince jelly with toasted seeds and orange blossom

*Served with seasonal breads*



Duo of guinea fowl; pan seared fillet and confit of leg with purple thyme, 5 spice, spinach Forestière, haricots vert and sweet potato dauphinoise



Burnt coconut and rum barvois with pineapple salsa, Malibu sorbet, coconut sable croute and peppermint crumble



Freshly brewed Fairtrade Organic coffee and tea with Scottish tablet

**Drinks to accompany your wedding breakfast**

Half a bottle of

Blanco, Campo Flores, Vinos Más Buscados, La Mancha, Spain, 2017

or

Syrah, Umbrele, Ville Timisului, Romania, 2016

**£108.50 plus vat per person**

*Full menu options available on request*





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*Alternative options for the Traquair Experience*

*Starters*

Pumpkin gnocchi, red pepper ketchup with pickled heritage tomato, basil sprouts and soil with scorched figs and mull cheddar snaps

Fine parfait of chicken livers, ruby port and thyme, pickled sunchoke, crab apple confit and burnt onion bouillon with ash croutes and compressed pears



*Mains*

Candied braised neck of pork with baked sweet potato, damson plum and amaretto with huckleberries and dressed vegetable salad

Grilled Pavé of coley with fennel puree, confit violet potatoes, buttered kale and baby courgette with vine tomato butter sauce



*Desserts*

Toffee pudding cake with candied pecan chutney, poached Fuji and Granny Smith apples with toffee schnapps, walnut toffee and salted caramel gel

Cox Pippin apple drizzle cake, walnut frosting, burnt apple cider ice cream with balsamic and cox ketchup





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### Included in all our Experiences



A dedicated Wedding Designer – to assist you throughout the planning, designing and creation of your special day

A dedicated Wedding Manager – ensuring a professional service and seamless wedding on the day and who can act as your personal MC throughout the day

A dedicated team of Chefs – planning, designing and delivering your wedding breakfast with flair and expertise

Fully trained service staff uniformed in black mandarin style shirts, slate grey bistro aprons

Floor length table cloths in a wide range of colours

Linen napkins in a wide range of colours

Fine white china

Elegant long stemmed glassware

Contemporary Monteverdi cutlery

Six foot round tables

Gold Bentwood chairs with cream or black seat pads

Two poseur tables in linen colours of your choice

Two four foot round tables for your drinks reception with occasional seating

Exclusive use of the private garden for a drinks reception

Tailored lighting appointment and menu tasting

Up-lighting for the Nave, Baldacchino and South Chapel with a change of colour for evening reception

P.A. system for wedding speeches and background music with a sound and lighting technician on site for the duration of your wedding

Pin Spot lighting to enhance each table centerpiece and breakup colour wash over the tables

Cloakroom

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