



Drinks & Canapés
Collection
2019

www.mansfieldtraquair.co.uk



Drinks & Canapés Collection 2019

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

- Exclusive venue hire (*day and month dependent*) from **£2,000 - £4,000 plus vat**
- Canapé experience (*minimum 100 adult guests*) from **£42.75 plus vat per person**
For numbers less than 100 – please request for a bespoke proposal
- Drink collections (*please see options enclosed*) from **£12.50 plus vat per person**
- Bar set up **£150.00 plus vat**
- Event insurance **£50.00 plus vat**



Event Styling

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

Canapé reception, linen, glassware, poseur tables, 6 poseur tables, PA system for speeches and background music, up-lighting to the Nave, Baldacchino and South Chapel.

www.mansfieldtraquair.co.uk

All prices exclude VAT
Prices valid from 1st January – 31st December 2019



Drinks & Canapé Collection 2019

Traquair Experience



'Pick me up' – tiny bite bursting with heavenly textures and flavours;

Gougers of Arran cheddar with pomelo and sour cream | H V

Wild boar chipolatas with heather honey and lemon thyme | H

Chilli and peanut Vietnamese rolls, ponzu and honeycomb | H V

'Long and short of it' – collection of delicious canapés elegantly presented on a stick

Cherry vine tomato and bocconcini pops with purple basil | C V

Free range chicken and Scottish chorizo and panko crumb bonbon | H

Lime leaf and squid bonbon, toasted seeds with yuzu ponzu dip | H

'Just a spoonful' – of perfect flavours presented with style on our chic spoons

Podded summer peas, halloumi and red tip chicory with lemon sabayon | H V

Duck confit bonbon, golden raisins and candied rose rhubarb | H

Tender roast pork, maple glaze, orchid gold and smoked paprika | H

'Sophisticated shots' – sensational selection of lip smacking shots and soups to tickle the taste buds

Chilled spiced gazpacho with Mull cheddar snaps | C V

Peach and rose petal lassi | C V

'Sweet temptations – a tiny bite bursting with heavenly textures and flavours

Nutella bonbon with cinnamon and vanilla dust | H C

Profiterole filled with orange and pistachio cream glazed with salted caramel | C



Choose 5 canapés – £42.75 plus vat per person



Drinks & Canapé Collection 2019

Angel Experience



'Pick me up' – tiny bite bursting with heavenly textures and flavours;

Classic aged beef wellington, chestnut mushrooms and tarragon | H

Apricot and apple slaw, pork cheek rillettes, liquorice gel and celery shoots | H

Honey and jalapeno chicken, pumpkin bun and avocado salsa | H

Crisp wafer of liquorice bread, fennel and carrot remoulade and blue cheese mousse | C V

'Long and short of it' – collection of delicious canapés elegantly presented on a stick;

Lime leaf and squid bonbon, toasted seeds with yuzu ponzu dip | H

Perthshire beef rillettes bonbon with Mull cheddar, pine kernels and girolles | H

'Just a spoonful' – of perfect flavours presented with style on our chic spoons;

Beef short rib gyoza with Korean bulgogi | H

Stone bass sashimi, mooli and ginger root | H

Chicken Caesar crispy skin, chicken bavarois, cos gel, anchovy and parmesan crumble | C

'Sophisticated shots' – sensational selection of lip smacking shots and soups to tickle the taste buds;

Veloute of celery with white crab and lemon jam | H

Podded pea mint sabayon and confit of ham hock | H

'Sweet temptations – a tiny bite bursting with heavenly textures and flavours

Chocolate pops with raspberry and rose sherbet | C

White chocolate and cardamom cookie with yuzu gel | C



Choose 5 canapés – £50.35 plus vat per person



Drinks & Canapé Collection 2019

Artist Experience



'Pick me up' – tiny bite bursting with heavenly textures and flavours;

Smoked mackerel and horseradish vol-au-vent with pickled golden beetroot | C

Charred toro collar with choy, daikon and green ginger | C

Honey and jalapeno chicken, pumpkin bun and avocado salsa | H

Pine kernel arancini with summer squash and moorland rabbit | H

'Long and short of it' – collection of delicious canapés elegantly presented on a stick;

West Coast monkfish spiedini with aged balsamic and pomelo oil | H

Korean spiced lamb, pomelo and root ginger bonbon | H

'Just a spoonful' – of perfect flavours presented with style on our chic spoons;

West Coast crab salad with poached egg, mustard and chive shoots
with aioli and smoked paprika | C

Flash fried scallop and podded java bean | H

Jura rock lobster thermidor, tomberries and fennel shoots | H

'Sophisticated shots' – sensational selection of lip smacking shots and soups to tickle the taste buds;

Duck consommé with plum and ginger dumplings | H

Summer gem and asparagus with wasabi dust | H V

'Sweet temptations – a tiny bite bursting with heavenly textures and flavours

Mini rhubarb and ginger Alaska | C

White chocolate and honeycomb bonbons | C



Choose 5 canapés – £52.75 plus vat per person





Drinks & Canapé Collection 2019

Included in all our Experiences



A dedicated Event Designer – to assist you throughout the planning, designing and creation of your event

A dedicated Event Manager – ensuring a professional service and seamless event on the day

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

Fully trained service staff uniformed in black style shirts, silver bistro aprons

Floor length table cloths for poseurs and co-ordinating ties in a wide range of colours

Poseur tables

Elegant long stemmed glassware

Access to the private garden

Up-lighting for the Nave, Baldacchino and South Chapel

Staffed cloakroom

www.mansfieldtraquair.co.uk

All prices exclude VAT
Prices valid from 1st January – 31st December 2019





Drinks & Canapé Collection 2019

Drink Collections

Traquair Collection

Cava Brut Reserva, Bodegas Sumarroca

Gooseberry and mint sparkle

£12.50 plus vat per person



Angel Collection

Pommery Greno Champagne, Grand Prestige Brut

Raspberry and mint presse

£21.00 plus vat per person



Artist Collection

Pommery Brut Royal

Rhubarb and cinnamon fizz

£23.75 plus vat per person

Included in all our Collections

3 glasses of fizz during your canapé reception

Soft drink alternative

www.mansfieldtraquair.co.uk

All prices exclude VAT
Prices valid from 1st January – 31st December 2019

