



Wedding Experience
Spring Summer Collection
2020

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 experience for a minimum of 80 adult guests from **£108.50 plus vat per person**
(Weddings below 80, please call for a bespoke proposal)
- Upgraded wedding experience for a minimum of 80 guests from **£126.50 plus vat per person**
(Weddings below 80, please call for a bespoke proposal)
- Evening buffets from **£7.00 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 **£50.00 plus vat**



Wedding Styling

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

Drinks and canapé reception, toast drink, three course wedding breakfast 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.



Wedding Experience
Spring Summer Collection

The Traquair Experience

Canape Reception

Wild board chipolatas with heather honey and lemon thyme
Podded summer peas, halloumi, red tip chicory with lemon sabayon

Drinks to accompany your canape reception

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



Drink to toast the bride and groom

Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain



Wedding Breakfast

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 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





Wedding Experience Spring Summer Collection

Alternative options for the Traquair Experience

Starters

Podded pea and mint panna cotta, ham hock bonbon, borage sprouts and Campari vine salsa with mull cheddar and onion seed snaps

Textured salad of Ailsa goats cheese peppered watermelon jellies blueberries and torched figs toasted hazelnuts and red tip chicory

Podded pea puree soup and garden mint with scorched hazelnut croutes

Mains

Guinea fowl gremolata sprouting spinach, pearl barley risotto, corn kernels pea pods and Mull cheddar snaps

Slow cooked shin of highland beef, heritage golden wonder pomme purée with spring onion tips, vine tomato and candied carrots

Butter braised land loch salmon, confit of fir tree potatoes, chilli oil and hot salad of tiny tomatoes, beans and pak choi

Desserts

Summer demi tasse of fruits of a warm consommé of elderflower and apple blossom with Limon cello bonbon

Drambuie soaked raspberries with vanilla pod brulee and caramel wafer

Poached apricots with camomile, honey and almond cream, peach meringue and pomegranate seeds



www.mansfieldtraquair.co.uk

All prices exclude VAT
Prices valid from 1st April 2020 – 30th September 2020



Wedding Experience Spring Summer Collection

Included in all our the 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 also 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

Door staff to welcome guests on arrival

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 for your drinks reception

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

Exclusive use of the private garden for a drinks reception and for wedding photos

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 for the duration of your wedding

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

Cloakroom

