

# MURRAYFIELD

Hotel - Bothy - House

---

## WEDDINGS





Our bespoke wedding packages are created to suit individual requirements and we are more than happy to tailor elements to work with your individual requirements.

We love to properly collaborate with our couples and create the perfect wedding, with Scottish produce, tipples and attention to detail at the forefront.

We're close to all major transport links, with Edinburgh Haymarket just a few minutes away and access to the City Centre via tram. If you're arriving into Edinburgh Airport there are regular buses to us and we even benefit from free onsite parking.

**To arrange a show round, please get in touch on 0131 337 1844 or email [management@themurrayfieldhotel.co.uk](mailto:management@themurrayfieldhotel.co.uk)**







## OUR SPACES

### The Doocot

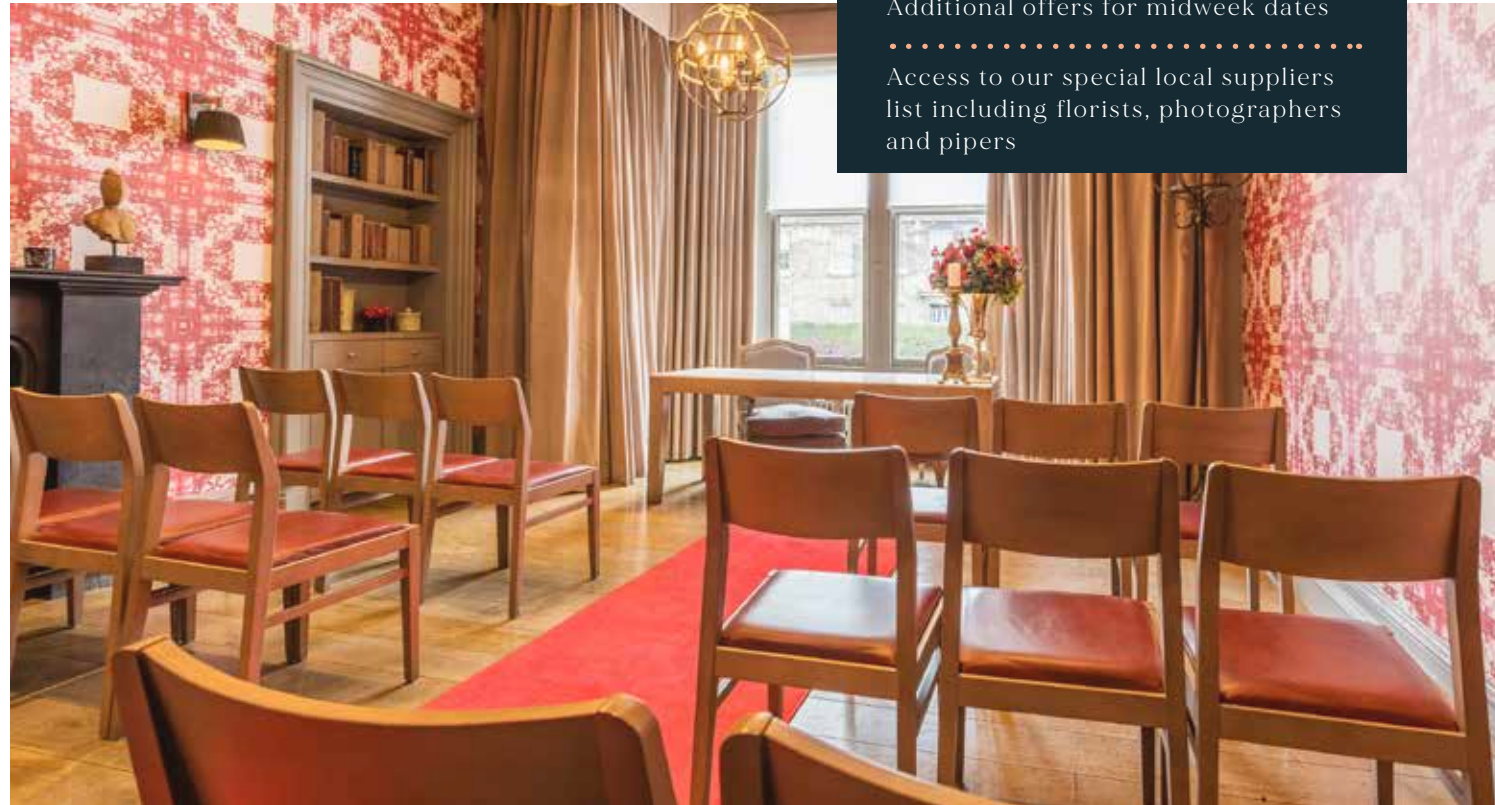
Boasting original feature fireplace and stylish filled bookcases, this is the perfect place for an intimate wedding ceremony or celebration for up to 30 guests.

### The Forrester

A unique versatile space made up of plush grey seating, beautiful hanging chandeliers and private bar for exclusive use of you and your guests. This space is completely self-contained with its own entrance for total privacy. This space can accommodate up to 50 guests.

### Murrayfield House

A beautiful private building situated on our hotel grounds. Our house includes nine luxury bedrooms for your wedding party, plus the option of a BBQ in your own private garden.



## THE DETAILS

Accommodates weddings up to 50 guests

Pre and post wedding celebrations available

Choose from our carefully curated set menus, or choose to work with our Head Chef on your own menu

Onsite car parking and bedrooms available

Special rates and exclusive use offers available

Additional offers for midweek dates

Access to our special local suppliers list including florists, photographers and pipers

# MURRAYFIELD HOTEL WEDDINGS



## The Winger

Arrival glass of prosecco & glass of prosecco for toasts, three course menu, hot roll buffet.

£65pp

## The Kicker

Arrival glass of prosecco & glass of prosecco for toasts, three course menu, half a bottle of wine, 3 item evening buffet.

£80pp

## The Captain

Arrival glass of prosecco & glass of prosecco for toasts, three course menu, 3 x canapes, half a bottle of wine, 4 item evening buffet, room for bride & groom.

£90pp

## The Fly - Half (Sun- Thurs)

Arrival glass of prosecco & glass of prosecco for toasts, three course menu. half a bottle of wine, 3 item evening buffet.

£70pp

**Ceremony charge £150.**

## ALL PACKAGES INCLUDE:

- ..... Exclusive use of your chosen space
- ..... Complimentary menu tasting for wedding couple
- ..... Cake table & knife
- ..... Dedicated wedding coordinator
- ..... Master of Ceremonies
- ..... Use of venue for photographs
- ..... Discounted accommodation for friends and family



# HOUSE PACKAGE:

**FULL VENUE HIRE**

**Friday - Saturday from £5150**

**Sunday - Thursday from £4630**

## INCLUDES:

Exclusive use of your chosen space from 12pm-12am

..... Welcome drink for day guests (prosecco/bottled beer)

..... Ceremony

..... Canapes (3pp)

..... Wedding breakfast for 30 guests with half bottle wine

..... Recharge for toasts (prosecco/bottled beer)

..... Welcome drink for evening guests (prosecco/bottled beer)

..... Evening reception for up to 50 guests

..... Evening nibbles for 50

..... Exclusive use of House Rooms

..... Discounted rates on additional bedrooms

..... We can tailor this package or make additions as required.





## OUR SAMPLE FOOD MENU

Our set menu reflects the very essence of The Murrayfield, however we are happy to work with you on a bespoke menu, including little extras like wine pairings and more.



### STARTERS

#### Chicken Liver Parfait

Caramelised Red Onion Jam & Brioche Toast

#### Melon & Parma Ham

Port Reduction, Soft Berries

#### Salmon & Potato Fish Cake

Lemon & Dill Mayonnaise

#### Roast Parsnip Soup (v)

Finished with Curry Oil

#### Terrine of Confit Duck & Apricot

Red Onion Jam & Charcoal Crackers

#### Spinach & Goats Cheese Tart

Honey Mustard Vinaigrette

#### Heirloom Tomato & Crispy

Ricotta Salad (v)

Pickled Shallot Rings, Panzanella  
Croutons, Raspberry Vin

#### Baby Gem & Chargrilled Courgette

Salad (v, vg)

Black Olive Dressing

#### Chickpea & Roasted Garlic Pate,

Ras el Hanout (v,vg)

Spiced Crostinis

#### Avocado, Roasted Hazelnut &

Pear Salad (v, vg)

#### Roasted Tomato & Piquillo

Pepper Soup (v, vg)

#### Tomato & Red Pepper Soup (v)

### MAINS

*All served with Seasonal Potato & Vegetable*

#### Baked Fillet of Scottish Salmon

White Wine Cream Sauce

#### Braised Scotch Beef

Mushrooms, Tomato, Rosemary Jus

#### Chicken Breast with Haggis

& Turnip Mash

Whisky Sauce

#### Supreme of Chicken Wrapped in Parma Ham

Sage Cream Sauce

#### Sunday Roast

Topside of Beef

#### Poached Fillet of Scottish Salmon

Petit Pois & Lemon Butter Sauce

#### Sautéed Fillet of Pork

Creamed Mushrooms, Sage &  
Onion Jus

#### Braised Rump of Lamb

Thyme Jus

#### Roasted Aubergine Caponata (v, vg)

Chargrilled Polenta & Baby  
Spinach Salad

#### Roast Squash & Sage Risotto (vg)

Vegan Parmesan Flakes, Dressed  
Rocket

#### Chickpea, Courgette & Coconut

Curry Spiced Basmati (v, vg)

#### Ribeye of Beef

Blackened Shallots & Parsnip Puree,  
Madeira Jus  
(£10 supplement)



## DESSERTS

**Classic Crème Brûlée**  
Shortbread

**Dark Chocolate Tart (v)**  
Chocolate Sauce & Fresh Strawberries

**Sticky Toffee Pudding**  
Caramel Sauce & Vanilla Ice Cream

**Vegan Pancakes (v,vg)**  
Blueberry Compote & Vanilla Ice Cream

**Banana Cake**  
Brûléed Banana & Cherry Sorbet

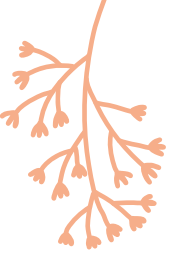
**Cherry & Almond Polenta Cake**  
Toasted Almonds & Griottine Cherries

**Selection of Cheeses**  
Served with Grapes, Celery, Charcoal Cracker  
& Oatcakes (*£5 supplement*)



## CANAPÉ MENU

£3 per item | Minimum 2 per person



Haggis Bon Bon, Whisky Sauce

Chicken Liver Parfait, Red Onion Chutney,  
Peashoot Salad, Toast

Red Pepper & Parmesan Mini Quiche

Teriyaki Salmon, Sesame Seeds

Vegetable Spring Rolls, Pickled Ginger & Soy

Lamb Chipolata, Onion Jam

Chilled Melon & Champagne Soup

Tomato & Basil Cream Cheese Croutons

Smoked Salmon, Cream Cheese, Arran Oatcakes

Parma Ham & Goats Cheese Roulade

Mini Yorkshire Pudding, Roast Beef & Gravy





## FINGER BUFFET

Choice of 3 items for £12 per person

Mozzarella & Roasted Red Onion Bruschetta, Fresh Basil Pesto  
Breaded Mushrooms with Garlic Aioli  
Confit of Duck Leg Pate, Chutneys & Mini Oatcakes  
Spicy Potato Wedges, Tomato Salsa  
Skewered Tiger Prawns, with Chilli, Garlic and Coriander Salsa  
Chocolate Strawberries & Shortbread  
Mini Banoffee Pie, Vanilla Cream  
Smoked Trout and Horseradish Mousse with Charcoal Cracker  
Oriental Beef & Cheddar Cheese Tortilla Wraps  
Haggis Bon Bon, Whisky Sauce  
Crispy Coated Tempura King Prawns & Sweet Chilli Sauce  
Shredded Duck Spring Rolls, Pickled Ginger & Soy  
Vegetable Spring Rolls, Pickled Ginger & Soy  
Jamaican Jerk Chicken Fillets, Mango & Coriander Salsa  
Marinated Lamb Koftas, Raita Yoghurt  
Smoked Salmon, Feta & Cherry Tomato Blinis  
Chicken Pakora, Spiced Onions & Tandoori Yoghurt  
Vegetable Pakora, Spiced Onions & Tandoori Yoghurt  
Haggis Pakora, Spiced Onions & Tandoori Yoghurt

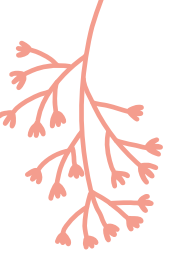
## FILLED ROLLS

£6 each, Choose from the following fillings:

Fried Egg, Scrambled Egg, Bacon, Black Pudding,  
Haggis, Hash Brown, Potato Scone, Vegetarian Haggis, Lorne Sausage



## V/VG SELECTOR



### STARTER

**Roasted Tomato & Piquillo Pepper Soup**

**Heirloom Tomato & Crispy Ricotta Salad (v)**  
Pickled Shallot Rings, Panzanella Croutons,  
Raspberry Vinaigrette

**Baby Gem & Chargrilled Courgette Salad**  
Black Olive Dressing

**Chickpea & Roasted Garlic Pâté**  
Ras El Hanout Spiced Crostini's

**Avocado, Roasted Hazelnut & Pear Salad**

### MAINS

**Chickpea, Courgette & Coconut Curry**  
Spiced Basmati Rice

**Roasted Aubergine Caponata**  
Chargrilled Polenta, Baby Spinach Salad

**Roast Squash & Sage Risotto**  
Vegan Parmesan Flakes, Dressed Rocket

### DESSERT

**Vegan Pancakes,**  
Blueberry Compote, Vanilla Ice Cream

**Dark Chocolate Tart**  
Chocolate Sauce, Fresh Strawberries

**Banana Cake**  
Brûléed Banana, Cherry Sorbet

**Cherry & Almond Polenta Cake**  
Toasted Almonds, Griottine Cherries



## THE TIPPLES MENU

We think your taste in tipples is a very personal thing, so we don't offer drinks packages.

Instead, you can choose from our list below; perfect for arrivals, toasting, or as an accompaniment to your meal.

### FIZZ

Prosecco £6.50pp  
Champagne £11.95pp

### WINE

Premium wines & our favourites from £10.95pp  
Half bottle per person (See our wine list for options)

### WHISKY

Whisky Nip from £4.95pp  
Glenmorangie 10yr, Macallan Gold, Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr

### OTHER TIPPLES

Amaretto, Baileys, Tia Maria, Kahlua, Drambuie from £3.95pp

### COCKTAILS

Rhubarb Fizz £10pp  
Aperol Spritz £9.50pp  
Espresso Martini £10.50pp  
Pink London Fizz £5.50pp (ultra low alcohol)

### BOTTLED BEER BUCKETS

Bucket of 6 Innis and Gunn or Corona £25

## AVAILABLE ON REQUEST

Traditional Scottish Piper

Professional Toastmaster

DJ or Band



## TAKE A PEEK

We are a warm and welcoming team here at The Murrayfield, any one of our staff would be delighted to show you around our spaces, and start an exciting conversation about how we make your vision a reality.

To enquire or for more information please get in touch:

themurrayfieldhotel.co.uk  
0141 334 4040  
management@themurrayfieldhotel.co.uk

Instagram: @murrayfieldhotel  
Facebook: @murrayfieldhotel





# MURRAYFIELD

Hotel - Bothy - House

0131 337 1844 / [management@themurrayfieldhotel.co.uk](mailto:management@themurrayfieldhotel.co.uk) / [themurrayfieldhotel.co.uk](http://themurrayfieldhotel.co.uk)

