



TRAQUAIR
House

“A JACOBITE CELEBRATION” WEDDING PACKAGE

TRAQUAIR HOUSE

THE SCOTTISH BORDERS



(photo by EnaMay Photography)

The Most Romantic House in Scotland

Jacobite Celebration Wedding Package

Marquee wedding for 80-120 guests

Includes

Wedding Ceremony

Outside Ceremony
Wine Glass Lawn or the Walled Garden, or in your marquee

Accommodation Suites

1 night Double Occupancy (B&B)

3 guest rooms accommodating 6 guests

3 Course Wedding Breakfast, followed by tea and coffee

A selection of sample menus is enclosed; we are happy to work with you to create a menu of your choice, can accommodate dietary requirements, and happy to arrange a sample tasting

Also included

Facility fee, and exclusive use of the grounds and house after 5pm until midnight

All linen, crockery and glass hire

All staff service throughout the day and evening

Dedicated Wedding Co-ordinator to assist with your plans and preparations, and look after you on your wedding day

Optional Extras

Drinks package: 2 glasses of sparkling cuvee or soft drinks, plus ½ bottle of House wine per person

Piper before/after the ceremony

Canapes

Evening buffet options

Option to provide your own drinks

Pre-paid, or pay bar

Traquair Ales by the bottle or Keg

Additional wines from our wine list

Cheese wedding cake by Ian Mellis

Wedding Ceremony in Walled Garden



A Marquee Setting



Traquair Marquee Set Wedding Menus 2019

We follow with some sample menus, but are happy to discuss personal preferences and arrange a tasting if desired.

Starters

Pheasant and venison pate with Jacobite Ale chutney and oatcakes
Baked candy beetroot with goat curd and honeycomb
Garden pea veloute with goat cheese and a home-made wheaten roll
Cold smoked salmon, with frisee lettuce and a herb crème fraiche

Mains

Slow braised Traquair Ale beef served with wild garlic crushed potatoes
Eyemouth smoked haddock in a creamy gratin sauce, served with wilted spinach
Truffle and wild mushroom risotto with parmesan crisp
Slow cooked Borders pork belly with black pudding and roast Traquair apple

Desserts

Scottish raspberry Cranachan with Traquair honey
Chocolate delice with poached cherries
Sticky toffee pudding with butterscotch sauce
Hazelnut meringue with poached pears and caramel sauce

Tea and coffee included

Scottish Cheeseboard - a Selection of Scottish cheeses with home-made quince jelly and oatcakes.

Vegetables will be chosen on the day by Traquair House, seasonal & freshness being the deciding factor, unless the guests have a particular request.

Please be advised that all food served at Traquair House is homemade and served by our own chef.

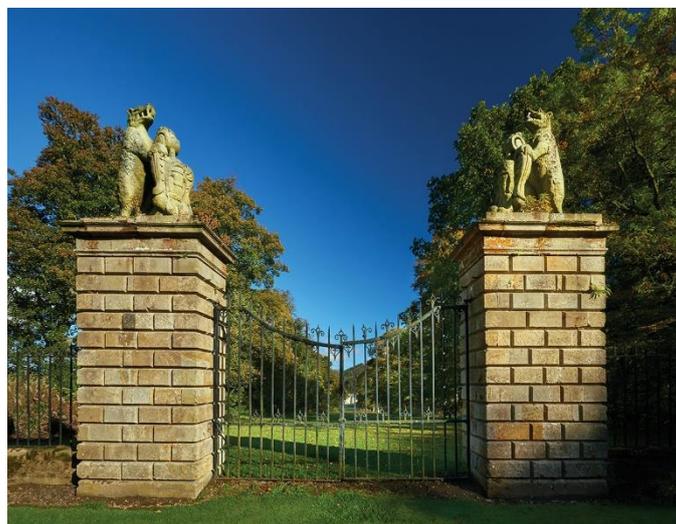
Accommodation



The Hedged Maze



The Bear Gates



Evening Buffet Menus at Traquair House

We recommend the following options for your evening buffet; however, we are happy to discuss your individual requirements.

Please choose only one option. Dietary requirements can be accommodated – just ask!

- The Laird's supper - selection of Scottish cheeses from Ian Mellis, oatcakes and biscuits, chutney, seasonal fruit
- Sausage in a roll with homemade sauces
- Stovies (choice of meat and veggie, with oatcakes and homemade pickled beetroot)
- Hog Roast - roasted hog belly served in a bread roll, with apple sauce
- Selection of Scottish Borders pies - Scotch, macaroni, lasagne, potato

Suppliers

On confirmation of your wedding at Traquair House we will provide you with our comprehensive list of recommended suppliers for the following services:

Marquees, Wedding Cakes, Music, Flowers, Stationers, Wedding Cars, Jewellery, Hairdressers, Photographers, and much more.

As Scotland's oldest inhabited House, located in the beautiful Tweed Valley and only 1 hour from Edinburgh, Traquair offers a unique and historical location for your wedding. We do hope you will choose Traquair for your special day



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