

It's best when.....your wedding is celebrated in a hotel with personality

"A man in love is incomplete until he is married".....Zsa Zsa Gabor

Welcome.....

You've decided to get married.....congratulations..... so now it is time to start thinking about the arrangements for your wedding celebration. However don't panic, we're here to help you. It can certainly be a very stressful time organising and coordinating a wedding for all your family and friends who all have different needs and expectations. However with our extensive experience, professionalism and award winning team, you're in safe hands.

If you have not already had a chance to talk to Fiona Brown our Sales Manager about your wedding plans, please give us a call to make an appointment with Fiona for an initial meeting. Come in for a coffee and an informal talk about your ideas for the day. That's the starting point and we'll take it from there.

Weddings at the Best Western Bruntsfield Hotel are a very special occasion. As one of my guests commented in 2009, "The service we received was second to none and the wedding meal was better than we could have ever imagined" which proves that we take great personal care and attention to ensure that your wedding celebration is a complete success for the bridal party and all your friends and family.

We enjoy an excellent reputation in Edinburgh for high quality wedding celebrations, a reputation earned from many years of providing professional and individual special occasions. The hotel offers a blend of classical and elegant interiors with a contemporary edge and overlooks the beautiful Bruntsfield Links Park which sets the scene for a truly memorable day.

Thank you for considering our hotel as your wedding venue and I look forward to meeting you in person over the coming months.

Kindest regards

Garry Field
General Manager

Best Western Bruntsfield Hotel 2010

It's best when.....your wedding memories are personal and unique

No two weddings are the same. You should expect something special and our skilled and attentive wedding coordinators will work with you to ensure that you and your guests enjoy a day which meets your expectations in every way.

"The service we received was second to none and the wedding meal was better than we could have imagined"

Lisa and Shane

"Many thanks to everyone who helped to make it a memorable day for our family"

Deanna and Gerry

"Our meal was lovely and service we received was wonderful"

Alice and Graeme

"Thank you for a lovely day. We would love to do it again".

Linda and John

"Everybody we have spoken to has had a great time and I can honestly say that it was the best day for both of us".

Stevie and Linda

"It was so much better than we could possibly have imagined. Thank you to your staff for ensuring our day ran so smoothly"

Kerri and Paul

Your wedding ceremony and reception

Your marriage ceremony will be unique to you and can be small and intimate for a group of friends and family or a larger celebration in our Cardoon Suite. Whatever you choose we guarantee you a day to remember.

Cardoon Suite

This suite is situated on the ground floor and has its own entrance and direct access through the conservatory area to our beautiful garden terrace. This suite can accommodate from up to 100 guests for your wedding breakfast and evening reception. Religious or civil wedding ceremonies for up to 70 guests can also be held in the Cardoon Suite.

Bythswood Room

This room is ideal for more intimate weddings and can accommodate from up to 15 guests for your wedding breakfast or ceremony. The adjacent lounge can be used privately for reception drinks.

Cardoon conservatory

Our conservatory has direct access to the garden terrace and can accommodate from up to 30 guests for your wedding breakfast or ceremony and up to 100 for an evening reception using the adjacent Cardoon Suite.

Garden Terrace

Perfect for your guests to enjoy reception drinks and is also ideal for small outside wedding ceremonies and for the all important wedding photographs.

Wedding package

To enjoy your wedding celebration at Best Western Bruntsfield Hotel, all our wedding packages include the following complimentary services.

- Your personal wedding co-ordinator to help you plan your wedding day
- Suite hire*
- Use of our silver cake base and knife
- Toastmaster
- Accommodation and breakfast for the Bride and Groom on your wedding night**
(Four poster room available at a supplement)
- Linen napkins
- Printed menu cards and table plan
- Special dietary requirements catered for
- Children under 3 years are free
- Children's menu available for aged 3 to 10 years
- Hotel garden terrace and hotel lounges for photographs
- Discounted accommodation rates for your guests
(To avoid disappointment rooms should be booked in advance)
- Discounts - 10% off menu prices, Sundays to Thursdays
(Please refer to our full terms and conditions)

* Excluding wedding ceremonies and minimum numbers apply

** Minimum numbers apply

Welcome reception

Whilst your photographs are being taken in our garden terrace, a reception drink with canapés is the perfect welcome for your guests. Our head chef, Martyn Dixon, has prepared this menu selector.

Reception canapés

Goats cheese & cucumber

Smoked salmon, cream cheese & dill roulade

Pork satay

Mini tartlets:

salmon & dill mousse

smooth chicken liver pate

cherry tomato & pancetta

smoked chicken & mango salsa

avocado, tomato & coriander

Asparagus and smoked salmon tart

King prawn and pancetta skewer

Roast pepper and parmesan tart with pesto

Crispy haggis with a whisky and Arran mustard dip

Mini baked potatoes with crème fraiche and chives

3 choices - £5.50

5 choices - £6.50

7 choices - £8.50

Fresh strawberries with chocolate

3 strawberries per person - £4.50

5 strawberries per person - £5.50

Reception drinks

Classic drink package £25.50
1 glass of Champagne or soft drink on arrival
1 glass plus two refills of wine during your meal
1 glass of Champagne for the toast

As above with sparkling wine £19.50

Glass of house wine £4.50

Glass of house Champagne £8.00

Glass of house sparkling wine £4.50

The above reception drinks are priced per glass however if preferred we can price your reception drinks per bottle (for wine) or "as required" for other drinks.

Kir Royale

A glass of house Champagne and fresh orange juice £7.50

As above with a sparkling wine £4.95

Bruntsfield fizz

A refreshing blend of Champagne and fresh orange liqueur £7.50

As above with a sparkling wine £4.95

Mimosa

Similar to Bruntsfield fizz, but with a hint of orange liqueur £7.50

As above with sparkling wine £4.95

Classic Pimms

A classic choice of Pimms, lemonade, fruit garnish and fresh garden mint £5.25

Summer strawberry

A sumptuous blend of white wine, strawberry liqueur, Cointreau, white rum and £5.75

lemonade garnished with strawberries and orange

Mulled wine

A warming blend of red wine, port, Cointreau, orange and spices. Ideal for winter weddings £5.50

Wedding lunch menus

Classic menu 1 *

Cock-a-leekie soup

~O~

Supreme of chicken stuffed with haggis with a whisky cream sauce

Chef's selection of fresh seasonal
vegetables and potatoes

~O~

Traditional cranachan heather honey and toasted oatmeal

~O~

Coffee with mints

£27.50

Classic menu 2 *

Honeydew and water melon

Champagne sorbet and strawberries

~O~

Oven baked fillet of Scottish salmon with a chive & dill white wine cream

Chef's selection of fresh seasonal
vegetables and potatoes

~O~

Sticky toffee pudding with vanilla ice cream

~O~

Coffee with mints

£28.50

*If you would prefer to have two options per course, you can combine the above menus at a cost of £30.50 per person

Wedding lunch menus

Classic menu 3

Duck & ham terrine
with rhubarb chutney

Leek & potato soup

~O~

Supreme of chicken stuffed with haggis
with a whisky cream sauce

Grilled fillet of sea bass
with lemongrass sauce

Chef's selection of fresh seasonal
vegetables and potatoes

~O~

Traditional cranachan
heather honey and toasted oatmeal

Profiteroles
filled with cream & chocolate sauce

~O~

Coffee with mints

£31.00

Classic menu 4

Galia melon
with bramble compote and Champagne sorbet

Cream of mushroom soup
with Arran grain mustard

~O~

Roast rib of Scottish beef
with shallot & red wine jus

Oven baked fillet of Scottish salmon
with a chive & dill white wine cream

Chef's selection of fresh seasonal
vegetables and potatoes

~O~

Mandarin & lemon mousse and lime sorbet
served in a brandy snap basket

Sticky toffee pudding
and vanilla ice cream

~O~

Coffee with mints

£32.50

Menu Selector

We recommend that you choose one dish per course. If you would prefer to offer your guests a choice, please select two dishes per course. The menu cost will then be based on the higher priced menu item in each course. We are delighted to discuss your requirements before making your final decisions.

Starter

Terrine of Scottish salmon , dill with chive crème fraiche dressing	£6.00
Chicken liver, pink peppercorn parfait with redcurrant jelly and oatcakes	£5.75
Ribbons of galia melon with bramble compote and Champagne sorbet	£4.95
Leek and goats cheese tart with lemon yoghurt, chervil leaves	£5.25
Smoked salmon mousse with herb salad and chive dressing	£5.95
Smoked duck, pine nut and mandarin salad with cranberry dressing	£5.95
Crispy haggis parcel , with whisky & Arran mustard cream	£6.20

Soup - starter or intermediate

Leek and potato	£4.50
Cream of mushroom , Arran grain mustard	£4.50
Tomato and basil	£4.50
Traditional French onion , gruyere crouton	£4.50
Parsnip and sweet potato , flavoured with heather honey	£4.50
Chicken and vegetable broth	£4.50

Menu selector

Fish - intermediate or main	Intermediate	Main
Fillet of Scottish Salmon with chive, dill, white wine cream sauce	£7.50	£16.50
Seared sea bass with lemon grass sauce	£7.50	£16.50
Tuna steak with sweet basil and chilli dressing	£7.95	£16.95
Fillet of cod with mushroom pastry and shallot sauce	£7.50	£16.50
Vegetarian		
Mozzarella and plum tomato lasagne with chilli		£15.95
Butternut squash risotto with Parmesan shavings		£15.95
Berlotti bean goulash with leek pilaf		£15.95
Wild mushroom fettuccini with Parmesan shavings		£15.95
Toasted rosemary focaccia , with spinach, asparagus and poached egg, drizzled with beurre blanc		£15.95
Filo parcel of ricotta , with sun blushed tomatoes and roasted pine kernels		£15.95
Vegetarian haggis , mushroom, whisky cream sauce		£15.95

Menu selector

Mains

Medallion of beef fillet with shallot red wine sauce	£19.95
Roast breast of turkey with leek & cranberry cream sauce	£16.25
Roast sirloin of beef with grain mustard sauce	£17.25
Roast loin of pork with brandy and prune jus finished with cream	£16.75
Supreme of chicken with white wine asparagus cream sauce	£17.25
Braised border lamb with a red wine and mint jus	£17.75

Sweets

Sticky toffee pudding and vanilla ice cream	£5.75
Dark chocolate torte with caramel ice cream	£5.75
Apple and banana tart with cream Chantilly	£5.75
Red wine poached pear with white chocolate sauce	£5.75
Pecan pie with caramel ice cream	£5.75
Brandy snap basket with mandarin and lemon mousse with lime sorbet	£5.75
Selection of Scottish cheese with chutney and oatcakes	£6.75
Strawberry cheesecake with cream Chantilly	£5.75

Coffee

Coffee with mints	£2.75
Coffee with shortbread	£2.95
Coffee with petits fours	£3.25

Children's menu

We are pleased to offer a children's menu. Please select one item for each course from the following section.

Your children's menu must be ordered in advance. For children aged over 10 years, we offer half portions of your lunch menu at half-price.

Starter

Heinz tomato soup

Melon and strawberry cocktail

Cheese and tomato pizza

Main Course

Chicken, mashed potato, vegetables & gravy

Haddock, chips & peas

Pork & apple sausages, mashed potato & beans

Dessert

Strawberry sundae

Vanilla ice cream & chocolate sauce

Fresh fruit salad

Children up to 3 years – Free of charge

4 to 10 years - £10.00 per child

Evening buffet menus

Buffet 1 Sandwiches with assorted fillings, tea & coffee	£5.95
Buffet 2 Sandwiches with assorted fillings, cocktail sausage rolls cheese & onion pastry rolls, tea & coffee	£7.75
Buffet 3 Sandwiches with assorted fillings, chicken tikka skewers with mint yoghurt, vegetable spring rolls, dim sum, tea & coffee	£8.75
Buffet 4 Ciabatta rolls with assorted fillings, Cajun spiced chicken drumsticks, spinach & feta goujons, slices of Mediterranean vegetable quiche, tea & coffee	£9.75
Buffet 5 Croissants with assorted fillings, smoked salmon and cream cheese in wrap, duck & hoisin spring rolls, cheese & onion pastry rolls, BBQ chicken drumsticks tea & coffee	£12.75
Buffet 6 Haggis neeps 'n' tatties, tea & coffee	£6.75
Buffet 7 Corned beef stovies, tea & coffee	£6.75
Buffet 8 Rolls filled with bacon or rolls filled with sausage, tea & coffee	£5.50

Please note that we will cater for the total number of evening guests

It's best when.....winter weddings are held at Bruntsfield Hotel

Winter wedding package

Winter weddings can offer an unforgettable atmosphere for you and your guests...mulled wine, glowing candles, winter greenery and stunning photography. It can be a truly magical wedding.

We are delighted to offer a special all inclusive winter wedding package for weddings booked for dates between 3rd October 2010 and 31st March 2011.

Glass of mulled wine or sparkling wine for your reception
Glass of wine and one refill during the meal
Glass of sparkling wine for speeches

3 course wedding lunch with coffee and mints (Classic menu one or two)
(£3.00 supplement for a choice on your menu)

Evening buffet – Buffet 1 or Buffet 8

Disco for your evening reception

£50.00 per person

Your winter wedding package is inclusive of the following complimentary services:

Master of ceremonies/toastmaster
Personalised menus and table plans
Cake stand & knife
Complimentary master bedroom with breakfast for Bride and Groom
Gardens and public rooms for photographs
Discounted room rates for friends and family

*A room hire charge applies if you require a room for your wedding ceremony
The minimum number for the Winter Wedding Package price is 40 guests*

Wine list

We have listed a selection from our extensive wine list. If you wish to discuss alternative choices we will be happy to advise you. We reserve the right to substitute an alternative should a vintage become unavailable.

White wines

Botter, Sicilia Bianco IGT Distinctive fruity bouquet and a full bodied flavour £15.00

Botter, Pinot Grigio Ca'Lunghetta, IGT Veneto £16.50

Light and refreshing wine produced in the Venezie region. Dry, soft and well balanced

Beaumont Raoul's White (Willow Tree) South Africa £17.00

Satisfying citrusy nut flavour with a crisp finish. Awarded 3 stars in 2009 John Platter guide

Skalli Viognier, Vin de Pays D'Oc France £17.50

Deliciously aromatic white, full of peaches and apricots with slightly toasted finish

Red wines

Botter, Sicilia Rosso IGT £15.00

Pleasant and intense bouquet, dry, velvety, warm and harmonious flavour

Beaumont Raoul's Old Basket Press Red, South Africa £17.00

Mulberry and soft plum flavours. 2007 vintage awarded 3 stars in John Platter guide

Skalli, Pinot Noir, South of France £17.50

Deep, ruby red, aromas of bilberry and spices, Deep flavours of chocolate, liquorice and small black fruit

Sparkling wine & Champagne

Primo Prosecco NV Veneto Italy Low acid, light on its feet, eminently drinkable £18.50

Champagne Gremillet, Brut NV, France £33.95

Award winning champagne from family owned Champagne house

Rose wine

Botter, Sicilia Rosata IGT £15.00

Light rose colour. Soft crisp and well balanced with intense notes of red fruits

Wedding programme

Guest accommodation

We recommend you reserve an allocation of bedrooms when confirming your wedding booking. All accommodation is subject to availability and a maximum of 10 rooms can be pre-booked at specially reduced rates. Any rooms booked in addition to this allocation will be available at the best available rate.

Single rooms:	from £65.00 per person, per night
Double / twin rooms:	from £55.00 per person, per night
Deluxe double/twin room:	from £65.00 per person, per night

The above rates include full breakfast and VAT @ 17.5%

Minimum numbers

Each of our banqueting rooms requires a minimum number of guests for a wedding meal on a Saturday.

Cardoon Suite: minimum 60	Blythswood Room: minimum 10
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If the number of guests falls below the minimum number a surcharge of the shortfall times the menu price will apply.

Wedding ceremonies

In addition to wedding receptions, you may wish to have the wedding ceremony at the hotel. We are licensed for religious and civil ceremonies.

Room hire rates for ceremonies

Blythswood Room:	from £150.00
Cardoon Suite:	from £350.00

Best Western Bruntsfield Hotel - wedding booking form

To reserve and confirm a wedding celebration at Best Western Bruntsfield Hotel please complete and return this signed booking form with the signed wedding reception terms and conditions form and the required deposit. When we receive these signed forms we will write to you and confirm your wedding reception.

Married family name of bride and groom.....

First names of bride and groom:.....

Client name. (The client is the person responsible for payment of the hotel account)

Mr / Mrs.....First name..... Surname.....

Client address:.....

.....

..... Postcode:

Client home Tel No:..... Client mobile No:

Client email address:.....

Date of wedding:.....Suite booked:.....

Estimated number of guests: Lunch..... Evening.....

Deposit included: (Booking deposit of £300.00 plus an additional £700 nine months before your wedding)

£.....

Accommodation required:

Single rooms.....Double rooms.....Twin rooms.....Family rooms.....

Arrival date:..... Departure date.....

Contact for wedding arrangements:.....Home Tel No.....

Mobile Tel No.....Email address:.....

Please note that when the booking form has been completed and signed and the initial deposit has been paid, all booking terms and conditions (see following page) apply.

Client signature:.....Please print.....

Date.....

Terms and conditions

Prices

The prices in this brochure are valid from 1st January 2010 to 31st December 2010 and are inclusive of VAT @ 17.5% and will not normally increase unless there are exceptional circumstances e.g. an increase in VAT. However we reserve the right to apply an increase to these prices, with prior notification, in the event of unexpected (and rare) events. If you are booking your wedding two or three years in advance you should expect that there will be an increase on these prices.

Restricted dates

There are certain dates in the year e.g. weekends in the month of December, Christmas Day, Hogmanay and New Year's Day which will be subject to a minimum spend per person on food and drink.

Minimum numbers

Our room requires a minimum number of wedding guests for the wedding breakfast on Saturdays. The Cardoon Suite requires 60 guests. If your guest numbers fall below the specified minimum numbers then a surcharge of the number of guests below the minimum numbers times your chosen menu, drinks package and evening buffet will apply.

Provisional bookings

You can make a provisional booking which we will hold for 14 days to allow you to co-ordinate other arrangements. If the provisional booking remains unconfirmed after 14 days we will release the booking.

Confirmation

To confirm your booking, the person who is responsible for the final account (the Client) must complete our booking form and pay a non-refundable deposit of **£300.00** and return the signed Terms & Conditions form. A surcharge of 1.5% is applied to credit card payments.

Deposits and part payment

In addition to the non-refundable **£300.00** booking deposit a further non-refundable part-payment of **£700.00** is required 9 months before your wedding date. We regret that we cannot hold a wedding booking if this deposit and part-payment is not received. A surcharge of 1.5% is applied to credit card payments.

Account payment

Final numbers for your wedding must be provided 21 days before the date of your wedding. A pro-forma invoice for the estimated cost of your wedding, based on your final numbers, will be prepared and is payable in full 14 days before the date of your wedding. This will be the minimum number of guests charged for. Any additional costs incurred will be payable on departure. Interest on overdue accounts will accrue at the rate of 3% above the Bank of Scotland base rate from time to time. A surcharge of 1.5% is applied to credit card payments.

Terms and conditions continued...

Cancellation policy

Weddings are booked many months, and often years, in advance. If you cancel at short notice it is very unlikely that we will be able to take a replacement wedding booking and in such circumstances the following cancellation charges will apply.

Within 36 weeks	50% of total estimated value
Within 32 weeks	60% of total estimated value
Within 16weeks	70% of total estimated value
Within 12 weeks	80% of total estimated value
Within 8 weeks	90% of total estimated value

Gifts

Best Western Bruntsfield Hotel is not responsible for any loss, damage or storing of wedding gifts. The client is responsible for the movement and storage of any gifts and for ensuring that they are taken with you at the end of the wedding. Best Western Bruntsfield Hotel is not responsible for any gifts which are stored in hotel bedrooms.

Damage

The client is responsible for any loss or damage to the premises or building of Best Western Bruntsfield Hotel which is caused by the client or his guests or agents.

Beverages and food

No wine, spirits or food products may be brought onto the premises and be consumed by clients or guests on the premises of Best Western Bruntsfield Hotel without the agreement of Best Western Bruntsfield Hotel.

Wedding package

Every wedding reception at Best Western Bruntsfield Hotel must include a wedding lunch, reception drinks and an evening buffet. Best Western Bruntsfield Hotel reserves the right to charge a room hire and service fee if any of these elements of a wedding reception are not required.

Dietary requirements

We cannot guarantee that foods produced and served at Best Western Bruntsfield Hotel do not contain traces of other food products.

I agree to and understand these terms and conditions:

Signature.....

Print Name.....

Address.....

.....

.....

Date of wedding.....

Frequently asked questions

1. What is the cost of providing our own wine for our wedding lunch?

Corkage prices are £12.00 per bottle (75cl) of still wine and £15.00 per bottle (75cl) of Champagne or sparkling wine.

2. Do you have a room for photographs if the weather is poor?

Yes, we have the Blythwood room and the hotel lounge.

3. Do you have baby changing facilities?

Yes, baby changing facilities are situated in the ladies cloakroom in Cardoon Suite.

4. What time can I access my bedroom?

Guests can check in from 2.00pm.

5. What time do we need to check out in the morning?

Guests are asked to check out by 11.00am.

6. How many guest bedrooms do you have?

We have 67 guest bedrooms, including 4 family rooms, 2 four posters and 10 master rooms.

7. Can you supply our wedding cake?

We do not make wedding cakes however we can recommend a number of wedding cake suppliers.

8. I would like a specific dish on my menu that you do not offer, can you provide this?

Yes, this is possible by special arrangement with your wedding co-ordinator.

9. Can I mix items from various menus to create my own menu?

Yes, this will be priced accordingly by your wedding co-ordinator.

10. How many guests can you accommodate in your function suites?

Cardoon Suite: up to 100 for a seated meal and evening reception. Up to 70 for a wedding ceremony.

Blythwood Suite: up to 16 for a seated meal. Up to 20 for a ceremony.

Cardoon Conservatory: up to 30 for a wedding lunch.

11. From what time can I occupy the event facility for preparation?

Generally from 11.00am on the morning of your event.