


The background is a solid green color with a gradient from light green at the bottom to a darker green at the top. Stylized white and light green leaves and vines are scattered around the text, framing it. The vines are thin and curved, with several leaves of varying sizes and shapes.

WEDDINGS

AT

THE **GARDEN**bistro





Located in Saughton Park, The Garden Bistro is one of Edinburgh's hidden gems. Surrounded by beautiful gardens, the park is awash with natural beauty and is home to the only cast iron bandstand in Edinburgh - an idyllic wedding venue.

THE **GARDEN**bistro

WEDDINGS AT THE GARDEN BISTRO

We're delighted that you are considering The Garden Bistro as a location for your wedding day. From small intimate weddings to large marquee celebrations, there are options for every size and budget.

We have a variety of both indoor and outdoor spaces suitable for your wedding ceremony. The most popular choices are as follows:

THE MCHATTIE ROOM

A converted chapel with its own intimate walled courtyard and lovely views over the gardens this lends itself to weddings of up to 50 people.

THE GARDEN BISTRO

Our bistro with walls of glass offering stunning panoramas of the gardens can hold up to 64 people for your day.

THE BANDSTAND

A beautiful bandstand in the centre of a section of the gardens surrounded by lovely mature hedging for a more 'private' feel.

THE EVENTS LAWN

Suited to larger weddings this is a lush lawn that can host your ceremony all the way through to evening reception and dancing into the night.

Grounds fees and room hire starts from £360, and our passionate and experienced team will guide you through building your day, from assistance with marquee hire to Ceilidh bands.





YOUR WEDDING BREAKFAST

The following menus are for a minimum of 12 adults.
We can also offer canapés, cheese boards and evening buffet options.

THE GARDEN MENU - £39 PER PERSON

STARTERS

Wild mushroom velouté, chives, truffle oil, crusty bread & butter
Lentil & vegetable soup, herb croutons, crusty bread & butter

MAINS

Herb encrusted pork loin steak, fondant potato, celeriac & apple purée,
roasted roots, Calvados & sage sauce
Seared cauliflower steak, wilted greens, toasted almonds, romesco sauce

DESSERTS

Traditional cranachan with fresh raspberries, home-made shortbread
Apple & cinnamon strudel & vegan vanilla ice cream



BRONZE WEDDING PACKAGE - £66 PER PERSON

STARTERS

Cullen skink, Isle of Mull cheddar cheese croutons
Duck rilette, cornichons, fig & apple chutney
Tomato caprese, brioche

MAINS

Free range chicken Balmoral, garlic & thyme fondant potato, greens, gravy
Scottish salmon supreme, chive mash, asparagus, lemon beurre blanc
Vegetarian haggis Wellington, clap shot, purple sprouting broccoli, Arran mustard sauce

DESSERTS

Lemon tart, local berries, chantilly cream
Strawberry meringue, semi fredo
Sticky toffee pudding, shortbread crumble, vanilla

SILVER WEDDING PACKAGE - £84 PER PERSON

STARTERS

Smoked haddock croquettes, tartar sauce, baby lead salad
Parma ham, fresh figs, tapenade crostini, rocket, sun blushed tomatoes
Cream of cauliflower soup, Isle of Mull cheddar rarebit

MAINS

Roast cod loin, parsley potatoes, tender stem broccoli, mussel & saffron broth
Wild mushroom & asparagus risotto, Parmesan tuille, truffle oil, micro herbs
Confit of duck, boulangère potatoes, caramelised red cabbage, chestnuts, fino juice

DESSERTS

Rice pudding brûlée, almond sables, macerated prunes
Scottish cheeses, oat cakes, plum chutney, fresh fruit
Dark chocolate brownie, orange sorbet
Chocolate and Cointreau mousse, fresh raspberries, biscuit crumble



GOLD WEDDING PACKAGE - £102 PER PERSON

STARTERS

Asparagus & sweet pea velouté, poached quails egg, truffle
Hand dived, Scottish scallops, Stornoway black pudding, cauliflower purée
Smoked 'Rannoch' venison, tattie scone, kohlrabi & apple remoulade,
redcurrant dressing

MAINS

Searred sea bass, crab, new potatoes, sauce vierge, asparagus spears
Goats cheese & crispy potato roulade, rocket, basil, caramelised onion chutney
Scotch filet of beef, Stornoway black pudding, slow roast tomatoes,
wild mushroom & Strathdon blue cheese fricassee

DESSERTS

Iced passion fruit soufflé, almond tuille, raspberry coulis
Chocolate & Talisker mousse, rum & raisin compote, shortbread
Pineapple carpaccio, lemon sorbet, macerated strawberries, mint
Selection of Scottish cheeses, oatcakes and chutney

Please visit our website to see more menu options and our wine list.





COSTS

MARQUEE WEDDINGS

We can supply you with our recommended supplier for marquees who will provide an independent quote for hire (this must include a catering marquee and generator).

A £9 per person charge applies to cover costs for all crockery, cutlery, linen and glasses.

A minimum spend of £300 applies for an evening bar to be provided.

If you would prefer to supply your own wine corkage will apply:
£5.00 per 75cl bottle of wine.
£8.00 per 75cl bottle of champagne.

BISTRO & MCHATTIE ROOM WEDDINGS

A minimum spend of £100 applies for an evening bar to be provided.

Please note all prices are inclusive of VAT.

SUPPLIERS

On confirmation of your wedding we will provide you with our comprehensive list of recommended suppliers for cakes, music, flowers, photographers and more.

THE **GARDEN**bistro





THE GARDENbistro

A decorative white graphic of a leafy branch that curves around the word 'GARDEN' and extends to the right, ending under the word 'bistro'.

GET IN TOUCH

Our dedicated team will be delighted to help.
Please email events@cec-catering.co.uk

FIND US ON:



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