



WARMTH  
OF  
WINTER

@BALBIRNIE



Say “I Do” This Winter: Select Dates January–February 2027

Valid dates: applicable to all available weekend dates in January and February 2027.

Friday, 8th. January 2027  
Sunday, 17th. January 2027  
Friday, 22nd. January 2027  
Sunday, 31st. January 2027  
Friday, 5th. February 2027  
Saturday, 6th. February 2027



£4,297.50

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WOW package is based on 50 adult day guests, with the option to add extra guests at £85.95 per person

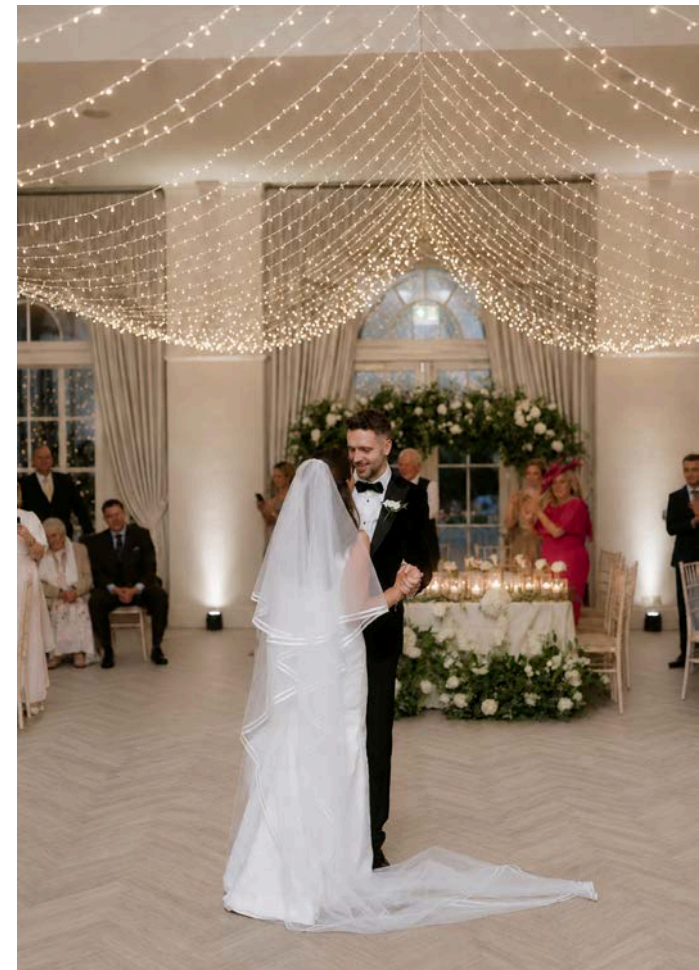
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Complimentary ceremony room, perfectly prepared for your special moment

Cosy Fires, Candlelight & Forever

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Love **Glow**s Brighter at Balbirnie in Winter



Antico Basketweave Code DC101 | Cursons Oyster Saloon

### Package Includes:

- Complimentary use of our magnificent Ballroom for your wedding meal, with charming reception rooms available for reception drinks and photography
- Reception drinks – A choice of Classic Sparkling Wine or chilled Staropramen, 1 per guest
- Complimentary canapés during the drinks reception, (choice of 3 different canapes, 6 per person)
- A superb three course menu from our special selection
- Red and white House wine with the meal, equivalent to half a 75cl bottle per guest
- Classic Sparkling wine for the post-wedding meal speeches, 1 glass per guest
- Evening buffet - traditional bacon or sausage baps with tea and coffee served alongside your delicious wedding cake
  - Limewash Chiavari chairs for your guests
  - Balbirnie's snow machine
- Balbirnie's LED special effect up-lighters in the Ballroom in your choice of colour
  - Fairy-lights adorning the floor to ceiling windows in our Ballroom
- LED candles and cylinders for aisle décor and centrepieces
  - Puc end chair dressings
- Complimentary four poster bridal suite, complete with roll-top bath and of course - a bottle of chilled House champagne



Lee's Wedding Photography



Choose 3 from the options below to serve at your drinks reception:

- Haggis bon bon, Arran mustard mayonnaise
- Caramelised red onion tartlet, Parmesan
- Sun-blushed tomato mousse, smoked feta
- Smoked haddock & leek tart, herb crème fraîche
- Sausage & black pudding roll, whisky sauce ketchup
- Chicken liver croustade, redcurrant chutney

Please select 1 choice per course from the selection below.  
If opting for a choice menu, we can allow a maximum of 2 options per course only.

Any meal requiring dietary adaptation will incur an additional charge of £15.00 per person. This fee covers the cost of sourcing, preparing, and delivering a customised meal that meets specific dietary needs. Charges for dietary-adapted meals will be added to the final invoice. Dietary adapted meals include, but not limited to vegan, dairy free, non-gluten containing and nut free.

Our menu may contain or come into contact with the following 14 allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, tree nuts, peanuts, sesame seeds, soybeans, and sulphur dioxide/sulphites. Please inform us of any dietary requirements or allergies when planning your special day.

#### STARTERS

**ROAST TOMATO & LENTIL SOUP**  
red pesto, crème fraîche

**DUCK LIVER PARFAIT**  
sweet & sour roast plum, plum puree, brioche

**PLUM TOMATO, MOZZARELLA & SERRANO SALAD**  
rocket pesto, cashew mayo, herb salad

#### MAINS

**CHICKEN SUPREME**  
creamed potato, oats & herbs, roasted root vegetables, broccoli, chicken jus

**ROAST LOIN OF OUTDOOR REARED PORK**  
Caramelised Bramley apple, Arran mustard crushed potatoes, pork skin crumb, glazed carrot, Calvados jus

**BAKED FILLET OF NORTH SEA HAKE**  
brioche herb crumb, mussel & clam chowder

#### DESSERTS

**VANILLA CRÈME BRULÉE**  
cinnamon shortbread

Apple Crumble Tart  
Crème anglaise, vanilla ice cream, caramel sauce

**LEMON & THYME MERINGUE TART**  
malibu & lime sorbet





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Upgrade to any of the below;

Starter upgrade @ £2.50 per person  
Main course upgrade @ £5.00 per person  
Dessert upgrade @ £2.50 per person

#### STARTERS

##### LEEK & POTATO SOUP

Chunky potato, confit leek, crispy leeks, herb oil

##### BRAISED BRISKET & BONE MARROW BON BONS

Horseradish mayo, Blue Murder cheese, watercress

##### BETROOT-CURED SCOTTISH SALMON

Dill mayo, pickled beetroot, croutons

#### MAINS

##### CHICKEN BALMORAL

Chicken breast stuffed with haggis, wrapped in bacon, creamed mash, braised leeks, heritage carrots, crispy chicken skin crumb, whisky pepper sauce

##### FILLET OF SCOTTISH SALMON

saffron fondant, tenderstem broccoli, carrots, caviar butter sauce

##### BALBIRNIE ALE BRAISED STEAK PIE

Mash potatoes roasted vegetables, tender stem broccoli, red wine jus

#### DESSERTS

##### ETON MESS

Gin-soaked strawberries, raspberries, white chocolate shards, meringue

##### STICKY TOFFEE PUDDING

Toffee sauce, honey tuile, single malt Scottish whisky date gel, vanilla bean ice cream

##### SALTED CARAMEL & CHOCOLATE TART

Chocolate ganache, hazelnut praline, raspberry gel, Biscoff ice cream

