



## DOUNESIDE HOUSE *weddings*

### THE LIBRARY PACKAGE

Our Library Package is perfect for those looking for a sophisticated, intimate wedding celebration, vow renewal ceremony or anniversary celebration.

Our Three Rosette kitchen team will create a meal to remember & our front of house team will be on hand throughout to ensure your day is relaxed & spent celebrating with close friends & family.



## THE LIBRARY PACKAGE

An outdoor ceremony at midday in the Douneside Garden or indoors in our Library, overlooking our infinity lawn and the incredible backdrop of the Howe O' Cromar.

Wedding reception with sparkling wine & canapés served in the bar or outdoors on the terrace.

A Three Rosette award winning wedding menu served in The Library.

Overnight accommodation and sparkling wine breakfast for the bride & groom in Lady MacRobert's suite.

| 2026                | Mid-Week<br>(Sunday - Thursday) | Weekend<br>(Friday - Saturday) |
|---------------------|---------------------------------|--------------------------------|
| 04/01/26 - 31/03/26 | £2,900                          | £3,500                         |
| 01/04/26 - 30/09/26 | £4,400                          | £4,900                         |
| 10/01/26 - 22/12/26 | £3,300                          | £3,700                         |
| 2027                |                                 |                                |
| 04/01/27 - 31/03/27 | £3,100                          | £3,600                         |
| 01/04/27 - 30/09/27 | £4,500                          | £5,000                         |
| 01/10/27 - 22/12/27 | £3,600                          | £4,000                         |
| 2028                |                                 |                                |
| 04/01/28 - 31/03/28 | £3,300                          | £3,800                         |
| 01/04/28 - 30/09/28 | £4,700                          | £5,200                         |
| 01/10/28 - 22/12/28 | £3,800                          | £4,200                         |

*\*Additional accommodation is available and charged separately, preferential rates available. Certain dates may be charged at the peak season rate.*





### **Menu One | Included in the Library Package**

#### *To start*

Braised chicken & ham hock terrine, pickled vegetables, truffle mayonnaise, sourdough toast or lightly curried parsnip soup, shallot & cabbage bhaji, herb oil

#### *To follow*

glazed collar of pork, lemon & turmeric couscous, chorizo, fennel jam or poached & roasted corn-fed chicken breast, creamed leeks, potato terrine, herb purée, chicken jus

#### *To finish*

lemon & lime meringue tart, raspberry sorbet or exotic fruit pavlova, lime crèmeux, passion fruit sorbet

### **Menu Two | £15 supplement per person**

#### *To start*

celeriac & truffle royale, hazelnuts, apple, celery & truffle or Katy's egg, broad beans, BBQ shiitake, mushroom tea

#### *To follow*

slow-cooked featherblade of beef, maple-glazed root vegetables, kale, beef fat crumb or pan-fried loin of hake, watercress risotto, crispy parmesan, fine herbs

#### *To finish*

pistachio & raspberry olive oil cake, candied almonds, milk chocolate sorbet or white chocolate crème brûlée, mango, kiwi, roasted banana gelato

### **Menu Three | £25 supplement per person**

#### *To start*

chicken liver and foie gras parfait, madeira jelly, hazelnuts, onion brioche or hand dived scallop, chicken skin, toasted yeast, bacon, roe and kombu foam

#### *To follow*

BBQ sirloin of beef, marmite - roasted celeriac, truffle potato purée, cavolo nero or BBQ monkfish tail, miso & soy broth, sesame & ginger sticky rice, yuzu

#### *To finish*

hazelnut, pear & Balinese vanilla Paris Brest, caramelised pear, cinnamon ice cream or Edinburgh chocolate and cep cremosa, cocoa nib tuile, milk sorbet

### **Canapés & Dining | £2.50 per canapé**

Black haggis croquette, sherry vinegar and celery, parmesan gougère, warm cheese fondue (gf, v), miniature tart of smoked salmon, crème fraîche and salmon caviar, crab, tarragon and Lairig Ghru arancini, herb purée, seaweed cracker, compressed cucumber and sea herbs (gf, v, ve), black olive, sunblushed tomato and chive palmier (v), burnt onion cracker, beef tartare, pickled shallot and truffled egg yolk (gf), Auld Reekie sable biscuit, roasted onion purée and herb crumb (v), mushroom and truffle vol au vent, hollandaise sauce (v).

\*Our dining selection is inclusive of a choice of one starter, main & dessert for your wedding party. We welcome a choice of three canapés or more per person.





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