



# Royal Over-Seas League

The Club with THE View!

100 Princes Street, Edinburgh EH2 3AB

[www.rosl-edinburgh.org](http://www.rosl-edinburgh.org)

0131-225-1501

## Wedding Pack 2011-12



## Your perfect wedding day

Thank you for considering The Royal Over-Seas League as the venue for your wedding. Whether you are planning a traditional Scottish wedding, or a smaller intimate occasion we are sure you will find everything you need for your perfect day right here.

### What's included

Complimentary honeymoon suite for your wedding night or your first anniversary  
Red carpet  
Cake knife if required  
Master of Ceremonies/Toastmaster if required  
Exclusive daytime use of the hotel and roof terrace for photographs and drinks  
Complimentary use of our function suite (subject to minimum 60 guests)  
Personalised table menus if required  
Printed table plan if required

### Wedding Co-ordination

Once you have viewed the club and confirmed your booking with a deposit, your details will be passed to our wedding co-ordination team who will meet with you to discuss your requirements in more depth. They will assist you with planning your catering requirements and will advise on timings and other organisational issues. An event summary will be produced which will contain all your details and this will be used to brief the food & beverage team who will look after you on the day.

### Wedding ceremony

We have a Civil Licence that allows your ceremony to take place at the Club. Ceremonies can be held as follows:-

Edinburgh Room- up to 30 guests seated  
Robert Louis Stevenson Room - up to 50 guests seated  
Princes Suite - up to 100

NB: see minimum numbers under 'wedding meal' below

### Drinks & canapés reception

With lovely view over Edinburgh castle and cosy surroundings the hotel provides the perfect backdrop for your drinks and canapés. If the sun is shining, the roof terrace will delight your guests as they sip champagne and take in the views. Have a look at our wine list and drinks packages to select your wine or champagne and simply choose from our canapés list to keep guests' hunger pangs at bay while you're having your photos taken.

Allow around 1-1 ½ hours for your drinks reception.



### Wedding meal

The food you serve to your guests is one of the most important aspects of your wedding day and we have provided a menu selector to help you make a decision that suits your own preferences and your budget. If you wish to offer a choice to your guests we are happy to discuss this and to give you a price accordingly.

The maximum number we can seat for a meal is 100 in our function room or Restaurant 100. If yours is a smaller, more intimate wedding we can seat up to 42 guests in our Private Dining Room. We provide white table linen and napkins, but if you would like different coloured napery we can hire it in for you.

Allow approximately 2-2 ½ hours for a three course meal with coffee. Allow additional time for a receiving line, cake cutting, speeches and toasts.

### Minimum numbers

We have a room hire charge of £250 which applies from 1<sup>st</sup> April - 30<sup>th</sup> September. However, if your evening menu numbers are 60 or more this fee is waived.

**NB:** We reserve the right to have our Restaurant open for non-residents once your evening reception has commenced in the function suite.

### Evening reception

Many couples take the opportunity to invite extra guests for an evening reception where they can enjoy music and dancing 'til the small hours. Our function suite can accommodate up to 100 guests for the evening.

### Accommodation

We don't ask that you book out all the rooms in the hotel. But if you would like complete privacy for your special day, we have twenty modern and bright en-suite bedrooms with over half over-looking the castle. This gives sleeping space for up to 40 adult guests. Our reception staff can give you a breakdown of the room styles and you have free rein to allocate the rooms to your guests in whatever way you wish.

### Discounted B&B Rates for wedding guests

£120 per room (April-September) based on two adults sharing (use of 3<sup>rd</sup> bed = £30)

£100 per room (October-March) based on two adults sharing (use of 3<sup>rd</sup> bed = £30)

Single occupancy: £75 (April-Sept), £65 (Oct-Mar)

Children under 5: No charge

The above discounted rates can also be offered to guests staying on Sunday night.

We are delighted to offer you complimentary use of one of our honeymoon suites both on your wedding night and on your first anniversary. If you have your wedding with us. Once you pay your deposit we will automatically book you in for your first anniversary in our four star sister hotel in Inverness. The Loch Ness Country House Hotel, compliments of us.

Check in time: 3pm

Check out time: 12pm



## Booking and invoicing

If you have fallen in love with Royal Over-Seas House and have started to dream of holding your special day with us, we recommend that you secure your chosen date as soon as possible. A deposit of £200 is required at this stage.

Once you have decided what level of catering and drinks you require we will prepare a projected invoice showing the costs for the anticipated number of guests. We will require 50% payment of this invoice when it is issued. Thereafter, once your final numbers and final catering requirements are known we will produce a final invoice. This will usually be around three weeks before your wedding.

Sometimes there are small extras (drinks etc) that are added on the day itself and these will be charged to you on departure.

Of course you are free to make payments to account at any time in order to spread the cost.

## Drinks packages

### **Champagne Package £24.95 per person**

On arrival - Champagne cocktail

With meal - ½ bottle of house wine per person

Toast - Glass of Champagne

### **Edinburgh Package £14.95 per person**

On arrival - Whisky, sherry or orange juice

With meal - Two glasses house wine

Toast - Glass of Prosecco

### **Sparkling Package £12.95 per person**

On arrival - Sparkling wine or orange juice

With meal - One glass of house wine + top up

Toast - Glass of Prosecco

### **Alcohol Free Drinks Package £6.95 per person/child**

On arrival - Non-alcoholic fruit punch

With meal - Freshly squeezed orange juice

Toast - Non-alcoholic bucks fizz

### **Evening Drinks on Arrival (one drink per guest)**

Please choose an option

Champagne £7.50

Sparkling Wine £3.95

House Wine £3.95

Whisky or Sherry £3.00

If you would like to select different wines please refer to our wine list overleaf. For guidance on quantities - we would calculate your requirements based on six glasses per bottle of Champagne/sparkling and 4½ glasses per bottle of wine. We regret that wine cannot be brought in.



## Wine list

### Champagne & Sparkling wines

Prosecco Primo DOC, Italy Floral blooms whisper fruity elegance with each bubble.	£22.95
House Sparkling , Charles de Saint Ceran, Brut N.V Well made and refreshing with a creamy, full texture.	£23.75
Champagne, Brut Reserve, Charles Ellner Fantastic Champagne with light bubbles, fresh and crisp	£32.25
Laurent Perrier, Brut N.V Champagne Scent of plums and apricots, With a hint of vanilla, and a soft elegant finish.	£45.95

### White wines

House wine - please ask for details	£14.95
Pinot Grigio, Zenato, 2010, Italy Brilliant straw yellow in colour. Intense clean and delicate elderflower and ripe apple on the nose.	£16.95
Pouilly fume, le Domaine Sagel, 2008, France Classic gun flint and smoke aromas on the nose, with refined, crisp and very fruity palate	£26.75
Sauvignon Blanc, Concha Y Toro, 2010, Chile Light wine with citrus flavoured notes. Good with Seafood.	£15.95
Sepp, Gruner Veltliner, Spiegel, 2010, Austria Fabulous, rounded wine, earthy tones good with vegetable dishes	£22.95

### Rosé Wines

Paarl Heights rosé A raspberry and apple scented summer breeze.	£17.95
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### Red wines

House wine - please ask for details	£14.95
Shiraz, Baker Station, Franchhoek Cellar, 2009 An enticing nose of cherry and raspberry jam and allspice.	£16.95
Rioja Marques de Caceres, Crianza Bright ruby red in colour with aromas. of vanilla and spice	£25.75
Boujolais Villages, Château de la Pierre, 2009 Light fruity Beaujolais, the Château de la Pierre has a great reputation	£21.85
Merlot, Concha y Toro, 2009 A lovely Merlot with aromatic black cherry fruit, faint notes of black pepper and vanilla, soft tannins.	£21.95



### Other drinks

Bottled table water (still or sparkling)	£2.95
Jug of Orange Juice	£3.50
Jug of Pimms (allow 4 glasses per jug)	£12.00

### Canapés list

3 x canapés per person = £3.95 / 4 x canapés per person = £5.50 / 5 x canapés per person = £6.95

Our staff will serve these on trays to your guests. Please choose from the list below.

Mini prawn cocktails  
Dunsyre blue cheese & red onion tartlets  
Confit duck spring rolls  
Haggis balls  
Smoked salmon, quail eggs & caviar  
Truffle risotto balls  
Mini pork belly & apple pies  
Red pepper, parmesan & goat's cheese shortbread  
Black pudding bon bons  
Goat's cheese & pistachio croquettes  
Buffalo mozzarella & tomato skewers

Mini strawberry & cream scones

### Nibbles - £1.45 per person

We will place bowls of nibbles and root vegetable crisps around the area where you are having your drinks reception and guests can help themselves whilst having their drinks.

### Menu selector

Our menu selector is designed to allow you complete flexibility to put together a wedding menu that reflects your personal tastes and preferences whilst helping you manage your budget carefully. We normally recommend you offer two starters, one main (+vegetarian option) and one dessert. However, if you wish to offer your guests a greater choice we can do this for you - simply choose from the menu selector and ask your guests to make their choices beforehand. This can be done when you send out your invitations. We will price your menu accordingly.

### Soups - £4.75

Asparagus Soup with Herb Crème Fraiche  
Golden Lentil Soup with Croutons  
Smoked Haddock and Potato Chowder  
Potato, Garlic and Parsley Soup  
Minted Green Pea Soup  
Tomato, Red Pepper & Chorizo Soup

### Soups- £5.25

Crayfish & brandy bisque  
Crab & spring onion chowder  
Cream of smoked chicken soup with toasted almonds



## Starters

Fan of Avocado, Served with Smoked Salmon £4.95  
Gala Melon with Prawn Marie Sauce £4.95  
Sliced Wood Pigeon with Raspberry Dressing £4.75  
Pan-fried Chicken Livers with Crispy Pancetta on Micro Pea Shoots Drizzled with Balsamic Vinegar £5.05  
Duck and Champagne Terrine with Fig Compote and Mini Oatcakes £4.75  
Smoked Chicken Breast with Fresh Orange Segments and an Orange & Mint Dressing £4.95  
Cantaloupe Melon with Fresh Berries & Raspberry Sorbet £4.75  
Smoked Salmon with West coast Prawns Bound in Marie Rose Sauce £5.25  
Ham Hough Terrine with Beetroot & Orange Chutney & Brioche Bread £5.25  
Pearls of Goats Cheese, Sun Blushed Tomatoes & Asparagus Spears £5.25  
Gravlax with a light Mustard Dressing & Buttered Brown Bread £5.25  
Sautéed Scallops with Crispy Smoked Bacon on Baby Gem Leaves £5.25

## Intermediates - Chilled Soups & Sorbets - all £2.95

Blackcurrant Sorbet with Cassis Flavoured Blackcurrants  
Lemon Sorbet with Lemon Zest  
Chilled Gazpacho  
Mango Sorbet with Passion-Fruit

## Mains

Corn-Fed Breast of Chicken, sliced and drizzled with a Roasted Shallot and Wild Mushroom Sauce £14.75  
Fillet of Salmon wrapped in Parma Ham with a Spiced Tomato Sauce £13.95  
Roast Sirloin of Beef with Yorkshire Pudding & Red Wine Gravy £14.75  
Breast of Gressingham Duck on a Root Vegetable Mash with an Apricot and Brandy Jus £18.95  
Beetroot & Somerset Brie Tartlet with a Fruit Ratatouille £13.95  
Goats Cheese & Vegetable Wellington with Caramelized Onion & Port Sauce £13.95  
Supreme of Cod on a Spinach & Mussel Stew, with a light, Dry Vermouth Cream Sauce £15.50  
Roast Loin of Pork, with a Mushroom, Apple & Brandy Cream Sauce £16.50  
Loin of Lamb with Wilted Spinach, Walnuts & Pancetta, with Madeira jus £18.35  
Escalope of Venison sliced & napped with a Dark Chocolate and Blue Berry Sauce £17.95  
Butternut squash & Parmesan Risotto with Toasted Pine Nuts £13.95  
Fillets of Sea Bass on a Sweet Potato, Pepper & Chorizo Stew £16.95  
Scottish Beef Fillet with a Truffle Mousse with a Port Jus £21.95

All served with seasonal vegetables



## Desserts

Sticky Toffee & Date Pudding with Toffee Sauce & Vanilla Cream £4.95  
Lemon Tart with Pistachio Ice Cream £4.95  
Spiced Apple Charlotte with Rum Soaked Baby Apples £4.95  
Individual Raspberry Cranachan with Cobb's Shortbread £4.95  
Iced Black Cherry and Kirsche Parfait with Berry Garnish £4.95  
Dark Chocolate Tart with Rum & Raisin Ice Cream £4.95  
Drambuie Rice Pudding with Vanilla Poached Pear £4.95  
Hand Made Summer Pudding with a Berry & White Chocolate Garnish £4.95  
Banana & Toffee Cheesecake with Toffee Sauce £4.95  
Rhubarb & Ginger Mousse with Champagne Poached Rhubarb £4.95  
Scottish Cheeses with Celery, Grapes & Real Ale Chutney £6.95

Please advise us of any special dietary requirements

## Children's menu

We are happy to provide half portions from our adult menus at half the adult price, or you can provide a children's menu from the choices below.

### £10 per child (aged 5-12)

Tomato Soup  
Salmon Goujons with Lemon Mayonnaise  
Melon Rose with Fruit Sorbet

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Chicken Goujons with Chips  
Creamy Tomato & Cheese Pasta  
Local Pork Sausages with Potatoes and Gravy

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Sticky Toffee Pudding  
Chocolate Brownie  
Jelly and Ice Cream

## Evening food

Since not everyone will be hungry later in the evening we ask that you provide for a minimum 75% of your guests in order to minimise wastage. The options below include tea and coffee.

Highland Stovies and Oatcakes £7.50  
Hot Bacon Rolls £4.95  
Thai Green Curry (chicken or vegetable) £8.50  
Finger Food Buffet £6.50  
Cheese Display £5.00  
(a selection of cheeses, fruits,  
and biscuits for your guests to help themselves)

Haggis, Neeps & Tatties £7.50  
Macaroni Cheese £6.50  
Chicken, Ham & Leek Pie £8.50

**NB: We regret that no food, other than wedding cakes, can be brought in from outside suppliers.**



## Room Information

Room 1 – Superior Twin/DbI – DbI Sofa  
Room 2 – Castle View - Classic Twin/DbI  
Room 3 – Castle View - Classic DbI  
Room 4 – Castle View - Classic Single  
Room 5 – Classic Single  
Room 7 – Classic DbI – DbI Sofa  
Room 8 – Superior Twin/DbI  
Room 9 – Castle View - Classic DbI  
Room 10 – Castle View - Classic DbI  
Room 11 – Castle View - Classic Single  
Room 12 – Castle View - Classic Twin/DbI  
Room 14 - Superior DbI  
Room 15 - Castle View - Superior DbI  
Room 16 - Superior Double  
Room 17 - Castle View - Superior DbI  
Room 18 - Superior Double  
Castle Suite - Honeymoon King DbI - DbI Sofa  
Ramsay Suite - King Twin/DbI - DbI Sofa  
Pentland Suite - King Twin/DbI - DbI Sofa

The hotel also has travel cots if required.



<b>Photographers</b>	
David Bryce	<a href="http://www.davidbrycephotography.com">www.davidbrycephotography.com</a> 0131 552 0321
Elemental Weddings	<a href="http://www.elementalweddings.co.uk">www.elementalweddings.co.uk</a> 01315589855
Wedding photos Edinburgh	<a href="http://www.weddingphotosedinburgh.co.uk">www.weddingphotosedinburgh.co.uk</a> 07773 690 872
<b>Piper</b>	
Pipers of Edinburgh	<a href="http://www.pipersofedinburgh.co.uk">www.pipersofedinburgh.co.uk</a> 07729178227
<b>Florists</b>	
Garlands- Leith Walk RESIDENT FLORIST	<a href="http://www.garlandsflorist.co.uk">www.garlandsflorist.co.uk</a> 0131 556 6111
Flowers by McDowell	<a href="http://www.flowersbymcdowell.com">www.flowersbymcdowell.com</a> 0131 443 1512
Planet Flowers	<a href="http://www.planetflowers.co.uk">www.planetflowers.co.uk</a> 0131 539 7781
<b>Cakes</b>	
Edinburgh Cakes	<a href="http://www.edinburghcakes.co.uk">www.edinburghcakes.co.uk</a> 0131 315 2050
Heather's Cakes	<a href="http://www.heatherscakes.co.uk">www.heatherscakes.co.uk</a> 0131 468 0864
<b>Chair dressing</b>	
Ambience venue styling	<a href="http://www.ambiencevenuestyling.com">www.ambiencevenuestyling.com</a> 0800 043 9178
Chair Cover Hire	<a href="http://www.chaircoverhire.co.uk">www.chaircoverhire.co.uk</a> 01565 649097
<b>Videography</b>	
Beautiful bride wedding videos	<a href="http://www.beautifulbridevideo.com">www.beautifulbridevideo.com</a> 01698 200173
<i>Inspire Video</i>	<a href="http://www.inspirevideo.co.uk">www.inspirevideo.co.uk</a> 01721 722658
<b>Bands</b>	
Funky bumpers	<a href="http://www.funkybumpers.com">www.funkybumpers.com</a> 0780 800 3354
The Blackjacks	<a href="http://www.theblackjacks.co.uk">www.theblackjacks.co.uk</a> 0131 552 4579
<b>Kilt Hire</b>	
The Kilt Store	<a href="http://www.thekiltstore.com">www.thekiltstore.com</a> 0131 337 3333
Hector Russell	<a href="http://www.hector-russell.com">www.hector-russell.com</a> 0131 225 3315
<b>Favours etc</b>	
Wedding Favours	<a href="http://www.weddingfavours.uk.com">www.weddingfavours.uk.com</a> 0131 663 2491
One Fine Day Wedding Services	<a href="http://www.onefinedayweddingservices.com">www.onefinedayweddingservices.com</a> 0141 773 3418



