



Weddings
by
SALTIRE HOSPITALITY

ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH
WEDDING COLLECTION

2026 - 2027

We're passionate about showcasing the best of Scotland's larder, using locally sourced, seasonal ingredients from trusted ethical suppliers. With our own Bakery and Patisserie, everything we create is made from scratch – crafted with care, quality, and genuine passion for what we do.

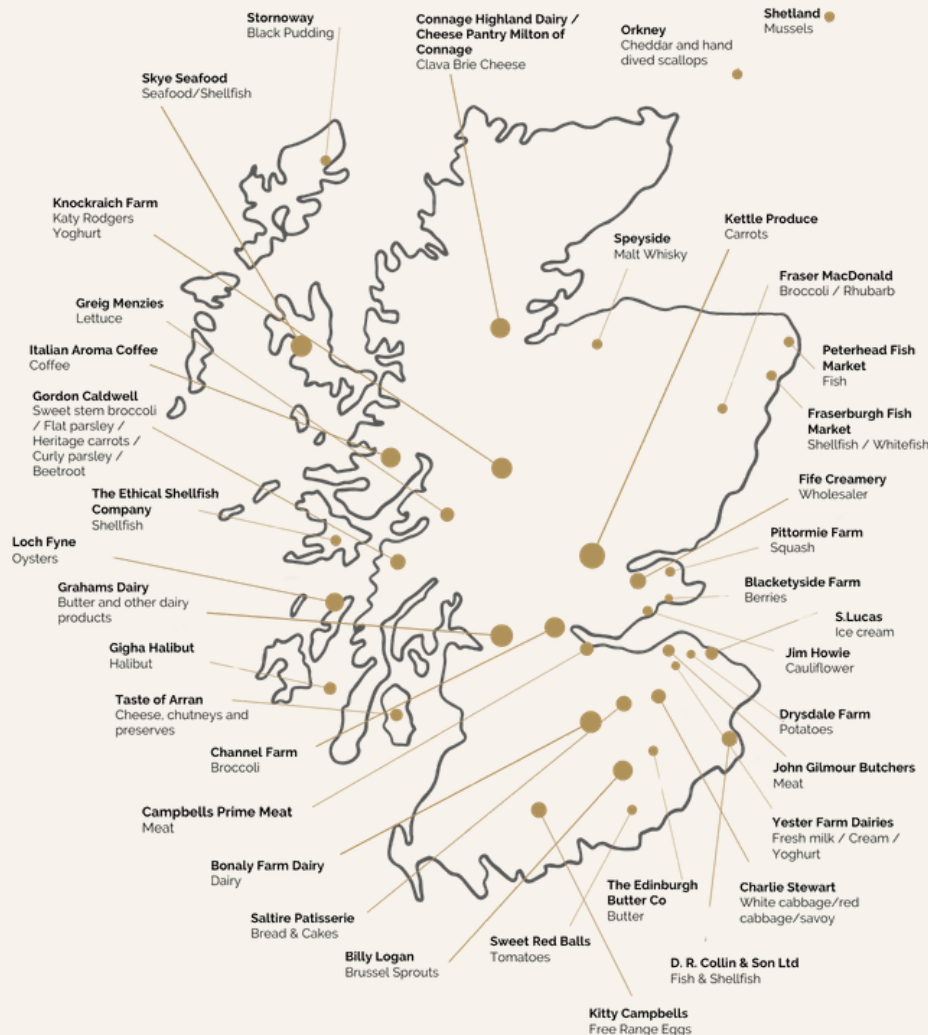


OUR STORY

Weddings by Saltire is part of the family behind Saltire Hospitality – a family-founded Scottish catering company with an enduring passion for creating heartfelt, memorable moments through exceptional food and service.

Every wedding we're part of is approached with sincerity, creativity, and a desire to make each couple's day truly special. Our team takes pride in crafting delicious, seasonal menus that bring loved ones together and reflect the story you want to tell through food and celebration.

At the heart of what we do is a promise to make every guest feel welcome and every couple feel supported. Whether it's an intimate gathering or a lively ceilidh, we focus on the details that matter – friendly faces, beautifully prepared food, and a relaxed, joyful atmosphere. With Weddings by Saltire, your day is treated with the same care and warmth as if it were our own.



FOOD & DRINK LARDER

WHAT TO EXPECT

Morning of - Wedding Day - Morning After

Set within the historic heart of Edinburgh's New Town, the Royal College of Physicians of Edinburgh offers a setting of timeless grandeur for your wedding day. With its sweeping staircases, opulent reception rooms, and elegant architecture, the College creates a truly distinguished backdrop for your celebration.

On the morning of (or after) your wedding, savour one of our signature breakfast hampers, featuring freshly baked breads and handcrafted pastries from our in-house patisserie.

Weddings by Saltire bring contemporary Scottish hospitality to this remarkable venue, designing dining experiences that complement the character of each space. Exchange vows in the beautiful New Library before welcoming guests to a drinks reception in the elegant Cullen Suite. As evening falls, dine and celebrate beneath the chandeliers of the magnificent Great Hall, where every detail is thoughtfully curated to reflect your personal style.

With our all-inclusive packages, every detail—from bespoke menus and carefully paired drinks, to décor and attentive service – is beautifully coordinated by our dedicated team, ensuring an unforgettable experience within one of Edinburgh's most prestigious historic venues.



**YOUR JOURNEY TO A
WEDDING BY SALTIRE
AT THE ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH**





CANAPE COLLECTION

CANAPÉS

MEAT

Scotch beef tartare, shaved parmesan, truffle dressing, rocket (gf)
Stornoway black pudding & haggis bon bons, wholegrain mustard sauce.
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel.
Crispy confit duck spring roll, soy, ginger dressing (df)
Smoked ham hock, sourdough croute, pickled apple (df)
Slow cooked tandoori chicken, coriander crème fraîche (gf)
Confit pork belly, Stornoway black pudding, roasted apple purée.
Mini Saltire mac burger.

FISH

Smoked salmon, beetroot roulade, oatcake, beetroot meringue.
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet.
Thai spiced crab croquette, lemongrass, coconut.
Seared scallop, smoked pancetta, fresh pea (gf, df)
Champagne marinated mussel, oyster mayo, rye cracker.
Seared tiger prawn, saffron, garlic aioli (gf)
Scottish smoked salmon, herbed cream cheese, oatcake.

VEGETARIAN / PLANT BASED

Fire roasted red pepper, mozzarella arancini, basil mayo (v)
Caramelised fig, Stilton, honey, oatcake (v)
Pear, feta, beetroot chutney, tomato shortbread (v)
Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo (v)
Coriander, onion, sweet potato bhaji, mango chutney (pb)
Spring onion, fresh chilli pannise, dukkah (pb)
Wild mushroom truffle, hazelnut crumb (pb)

SWEET

Seasonal fresh fruit tart (v)
Raspberry & white chocolate bomb (v, gf)
Chocolate flower pot, chocolate soil, mascarpone mousse (v)
Dark chocolate cranachan cup (v)
Zesty lemon meringue pie (v, gf)
Kiwi & passion fruit pavlova (v, gf)



ALTERNATIVES

GRAZING STATIONS

Our grazing station and boards are a great way for guests to interact with each other. Guaranteed to add that extra 'wow' factor to your drinks reception - grazing stations can be fully customised to your tastes!

Examples include:

A selection of cured meats, freshly baked rustic breads from Saltire Patisserie with dipping oils, homemade hummus & pâté.

A selection of our finest Scottish cheeses handpicked by you, served with homemade chutney, seasonal fruits, oatcakes and water biscuits (v)

CHARCUTERIE CONES

Can't decide between our grazing stations and canapés? Then why not go for our charcuterie cones - designed to really wow your guests!

Cones filled with a mix of cured meats, cheeses, breadsticks and seasonal fruit.

BOWL FOOD

Want something a little more substantial that still gets circulated around guests? Bowl food offers a more substantial alternative to traditional canapés, with three mini bowls per guest, perfect for relaxed, sociable grazing while still feeling elegant and informal

OYSTER BAR

An oyster bar offers is perfect for seafood lovers! Showcasing freshly shucked oysters served with a selection of popular, crowd-pleasing toppings.

Examples include:

- Fresh lemon wedges or lemon juice
- Classic shallot and red wine mignonette
- Tabasco / Hot sauce
- Pickled shallots / Pickled red onion
- Herb dressings with dill, chive, parsley or coriander
- Asian-style dressings with soy, ginger, chilli, and lime





“We had the most incredible catering experience thanks to the Saltire Hospitality team. The team worked super closely with us to design a dining experience like no other and the service on the big day left our guests raving!”

D & L



LET'S EAT

STARTERS -

GOOEY BAKED BRIE
STUDDED WITH ROSEMARY & GARLIC.
SERVED WITH CHUNKY SOURDOUGH CROUTONS & CRUQUANTS

MAINS -

HERB CRUSTED SUPREME OF CHICKEN
PANCETTA & ROOSTER POTATO CAKE | HAGGIS SPRING ROLL
SESAME CRISPY KALE | PEAS VELOUTE & CHICKEN SAUCE

AUBERGINE SCHNITZEL
ROOSTER POTATO CAKES | VEGGIE HAGGIS SPRING ROLL
SESAME CRISPY KALE | PEAS VELOUTE & VEGGIE SAUCE
(VEGETARIAN)

DESSERT -

PASSIONFRUIT & BLUEBERRY PAVLOVA
COCONUT CREAM | TOASTED COCONUT
AND TUNNOCKS SNOWBALL CENTRE

DINING COLLECTION

WEDDING BREAKFAST

Packages include **one** option for each course with all dietary requirements catered for separately.

A Choice Menu for your guests is available for a supplement fee, offering the choice between two dishes per course with a separate option for guests with dietary requirements. Choose **two** starters, **two** mains and **two** desserts to complete this menu upgrade.

We have several styles of catering available - from plated to family style to buffet - you can choose from any of our menus to create your bespoke menu. Your Wedding Planner will be able to provide more information on the different styles and pricing.

Included in our Dinner Menus:

Contemporary crockery / Stainless steel cutlery / Glassware
White table linen / White linen napkins
Setup / Room turnaround / Breakdown / Clearing



STARTERS

V = Vegetarian PB = Plant-based/vegan DF = Dairy free GF = Gluten free

All our menus begin with handmade bread rolls from Saltire Patisserie with butter
Upgrade to bread boards made up of a selection of sourdough, poppy seed and granary with dipping oil and balsamic vinegar (+ £2.50pp)

SOUPS

Traditional lentil soup (v, gf)

Scottish Cullen skink.

Roasted red pepper, heritage tomato soup, basil oil drizzle (pb, gf)

Lentil and red chilli soup topped with micro coriander (pb, gf)

Creamy leek and potato soup topped with crispy leeks (v)

Roasted butternut squash, coconut & lime soup, basil chili oil (pb, gf)

PLATED STARTERS

Haggis and Stornoway black pudding bon bons, wholegrain mustard dip, fresh leaves.

Freshly pickled basil and heritage tomato salad, toasted bruschetta crumb, aged balsamic (pb)

Scottish salmon and crab fish cake, rocket and fennel salad, citrus mayonnaise.

Haggis, neeps and tatties tower with mustard and whiskey cream sauce.

Chicken and apricot terrine with fruit chutney, golden beetroot toasted brioche, endive and cold pressed lemon oil.

Smoked haddock and leek tartlet with crispy pancetta and fresh leave salad and creme fraiche and chive dressing.

Chargrilled Mediterranean style vegetable galette, red pepper essence, salad leaves (v/pb available)

Rainbow vegetable spring roll, pickled ginger and soy dressing (pb)

Spinach and tarragon roulade, puy lentils, wild mushroom (pb)

Sauté of mixed woodland mushrooms, garlic crostini, rocket (pb)

WHY NOT UPGRADE?

Roasted red pepper, mozzarella, chive arancini, balsamic, rocket, tomato compote (v) (+ £1.00pp)

Confit duck bon bon, crunchy carrot, fennel, plum, soy dressing (+ £1.50pp)

Carpaccio of beef, crispy capers, horseradish creme, rocket (+ £3.00pp)

Smoked haddock, leek risotto, leek oil, pecorino cheese (+ £3.00pp)

Whisky-cured Scottish salmon, tartar dressing, fresh leaves (+ £4.00pp)

Wild mushroom, brie, crispy pancetta, fresh thyme tartlet, seasonal leaves, balsamic dressing (+ £3.00pp)

Antipasti sharing board; a selection of continental sliced cured meats, chargrilled vegetables, mozzarella balls, homemade hummus, freshly baked rustic breads, herbed butter, dipping oils (+ £7.50pp)



STARTERS CONT'D

SHARING STYLE*

Mediterranean Antipasti

A selection of antipasti including cured continental meats, grilled vegetables, feta, sun-dried tomatoes, Caponata olives served with homemade focaccia and dipping oils

Ploughman's Board

A selection of terrines & pates served with a selection of pickled vegetables with homemade breads

Middle Eastern (v/pb on request)

Whipped feta, homemade hummus, pea & mini falafel, baba ghanoush served with a selection of pittas & flatbreads

Fresh seafood platter

Smoked mackerel pate, whisky cured salmon, hot smoked salmon, homemade potato salad, cornichons, served with oatcakes and rye bread

Vegetarian Antipasti (v/pb on request)

Selection of Scottish cheeses, dried apricots, walnuts, selection of olives, pickles and fresh fruit

Baked Camembert (v)

Baked gooey Scottish Camembert with honey & pomegranate served with rustic crusty farmhouse breads

Mix up your
Wedding Breakfast
by choosing
between plated
and sharing style



@lorrainerossp photography

*Supplement applies for sharing style. All pricing is subject to VAT

MAINS

MEAT / FISH

Pan-seared free-range chicken breast, garlic and thyme potato terrine, roasted celeriac, parsnip purée, braised leek, sage infused sauce (gf available)

Braised blade of Highland Scotch beef, crushed new potatoes, charred purple sprouting broccoli, red wine reduction (gf available)

Slow-cooked cushion of lamb with potato terrine, pea puree, and chantey carrots. French beans with braising juices.

Chicken roulade stuffed with basil, tomato, and mozzarella with rosti potato, spinach, sweet pointed red pepper, and peppercorn sauce.

Six-hour cooked scotch beef, fondant potato, green beans with young carrots.

Grilled sea bass, avocado and crème fraîche, cherry tomatoes, baby new potatoes, rocket and pea shoots (gf)

WHY NOT UPGRADE?

Basil crusted oven baked Scottish salmon, saffron potatoes, green beans, tomato salsa (+ £3.00pp)

Chicken stuffed with gorgonzola, picante, chilli, garlic, crushed potatoes, tender stem broccoli (+ £3.00pp)

Roasted Scotch sirloin of beef, crushed potatoes, Stornoway black pudding, spinach, onion marmalade (+ £5.00pp)

Guinea fowl ballotine, smoked bacon croquette, honey roasted carrot, charred cauliflower, madeira jus (+ £4.00pp)

Roast loin of Scottish Highland venison, smoked Applewood mash, roasted beetroot & redcurrant jus (+ £6.00pp)



VEGETARIAN / PLANT-BASED

Wild mushroom & leek risotto, confit of cherry tomatoes & asparagus (v/pb on request)

Wild mushroom and spinach strudel parcel with rosti potato, tender stem broccoli, baby carrot, and herb oil (v/pb available)

Puy lentil and butternut squash pithivier with crushed new herb potato, asparagus, scorched cherry tomato on the vine with pesto herb sauce (v/pb available)

Salt-baked beetroot, apple tart tatin, wilted greens, thyme roasted vegetables (pb)

Smoked aubergine, pomegranate, spinach filo pastry, shaved almonds, coriander, Asian slaw (pb)

Caramelised red onion, spinach tartlet, vegan ricotta cheese, cranberry, port reduction, rocket (pb)

Roasted butternut squash lasagne, basil cream, pine nuts (pb)

WHY NOT UPGRADE?

Leek & fennel tart, smoked Applewood cheese, poached egg, hollandaise sauce (v) (+ £3.00pp)

Roasted butternut, chickpea and spinach tagine, wild rice, yoghurt dressing (v/pb on request) (+ £3.00pp)

Chargrilled harissa rubbed cauliflower steak, herbed couscous, fresh mint dressing (pb) (+ £4.00pp)



MAINS CONT'D

Choose **one** meat options and **one** vegetarian/plant-based option for those guests who require this.

Additional meat option + £5.00pp

SHARING STYLE*

Lemon and thyme chicken breast, leg and thigh (gf, df)

Roast silverside of Scotch beef, salsa verde (gf, df)

Slow cooked pork shoulder, honey glazed with homemade apple sauce (df)

Slow cooked Scotch beef and ale shortcrust pastry pie, beef gravy.

Pesto marinated Scottish salmon side, fresh lemon (gf, df)

Roasted Mediterranean vegetable lasagne (v/pb on request)

Pulled Scotch lamb, pomegranate and balsamic dressing (df)

Chicken and braised leek shortcrust pastry pie, chicken gravy.

Scotch beef wellington.

Grilled paprika rubbed cauliflower steaks (pb, gf)

Homemade beef lasagne.

Smoked haddock and salmon fish pie, creamy potato topping.

Roasted aubergine, mozzarella and heritage tomato pasta bake (v)

Celeriac and apple wellington, parsley sauce (pb)

SIDES

Choose **three** sides.

Additional sides + £3.00pp

Creamy mash (v, gf) / New potatoes with butter & thyme (v, gf) / Triple cooked duck fat roasted potatoes (gf) / Roasted root vegetables (v, gf) / Summer greens tossed in garlic and olive oil (pb, gf) / Green beans with confit shallot and garlic (pb, gf) / Honey-glazed carrots and parsnips (v, gf, df) / Braised red cabbage, port and cranberries (pb, gf) / Chargrilled peppers, courgette and butternut squash (pb, gf) / Brussel sprouts with bacon lardons / Grilled aubergine, courgette and peppers tossed in pesto (pb, gf) / Sliced tomato, mozzarella & pesto (v, gf) / Chefs creamy coleslaw (v) / Baby potato, spring onion, chives & wholegrain mustard salad (v, gf) / Five-grain salad, roasted sweet potato & harissa yoghurt dressing (v/pb available) / Homemade Yorkshire puddings (v) / Roasted red pepper couscous (pb)

Something not on our menus? Ask your Wedding Coordinator for something bespoke!



@lorrainerossp photography

*Supplement applies for sharing style. All pricing is subject to VAT

DESSERT



All desserts are served with a serving of freshly brewed tea or filtered Italian Aroma coffee with homemade shortbread.

Carrot cake, white chocolate mousse, caramel ice cream (v)

Salted caramel and chocolate delice, chocolate brownie crumb, vanilla bean ice cream (v/pb available)

Sticky toffee pudding, toffee sauce, vanilla bean ice cream (v/pb available)

Tiramisu, mascarpone, espresso cookie, cocoa (v)

Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet (v/gf available)

Salted caramel profiteroles, toffee pieces, vanilla ice cream (v)

Chocolate truffle brownie torte, raspberry sorbet (pb)

Traditional ice cream sundae with raspberry sauce and your choice of toppings! (v/pb available)

Goosey triple chocolate brownie, whisky cream and raspberry sorbet (v)

Raspberry cheesecake, raspberry berry coulis, vanilla pod ice cream.

Lemon tart, vanilla mascarpone, raspberry puree (v)

Chocolate brownie torte, raspberry sorbet (pb)

Chocolate and coconut tart with mango and passion coulis and chocolate ice cream (pb)

WHY NOT UPGRADE?

Strawberry & crackled black pepper cheesecake strawberry sorbet, basil leaves (+ £1.00pp)

Warm apple tart tatin, fudge ice cream, rich toffee sauce (+ £0.50pp)

Elderflower & lemon posset, oat crumble, berries, lemon meringue (+ £1.50pp)

Enchanted Garden- Mascarpone mousse, chocolate soil, aerated white chocolate, strawberries, fennel cress, strawberry sorbet (+ £4.00pp)

Chocolate marquise, chocolate milk ganache, mini macaroon, passion fruit sorbet (+ £2.00pp)

Sharing Mini Dessert Selection (served per table) (+ £4.00pp)

Lemon posset cheesecake, salted caramel profiteroles, white chocolate & berry cheesecake, triple chocolate brownie, with infused cream, coulis & berries

DESSERT CONT'D

SHARING STYLE*

Choose **two** whole desserts or **five** mini desserts - we can serve these either to the tables or to a dessert grazing station.

WHOLE DESSERTS

Classic Victoria sponge (v)

Chocolate gateau (v)

Salted caramel and chocolate profiteroles (v)

Apple and berry crumble, homemade custard (v)

Eton mess; meringue, seasonal berries, cream (v, gf)

Fresh Scottish strawberries & raspberries, mint infused cream (v, gf)

MINI DESSERTS

Allows three per person

Lemon tarts (v)

Chocolate and orange mousse cups (pb, gf)

Carrot cake (v)

Strawberry tarts (seasonal) (v)

Chocolate and vanilla profiteroles (v)

Pots of boozy cranachan (v/gf available)

Raspberry macaroons (v, gf)

Triple chocolate brownies (v)

Millionaire shortbread (v)

Fresh fruit tarts (v)

Vanilla cupcakes with frosting - with your own personalised topper (v)



“Our wedding was absolutely perfect thanks to the catering services of Saltire. We received many compliments from our guests specifying that the food served was not only the best wedding food but also the best food that they had eaten on their trip to the UK thus far”

K & J

W

MENU ENHANCEMENTS

INFUSED BUTTER AND FLAVOURED BREAD @ £4.50PP

Add a personal touch to your day with our array of flavoured cultured butter from Edinburgh Butter Co and our freshly baked rolls from Saltire Patisserie.

INTERMEDIATE COURSE FROM £5PP

Smoked salmon, mascarpone, capers, lemon, crostini's
Lobster bisque, crème fraîche
Caprese salad with aged balsamic
Beef carpaccio, egg yolk emulsion, pickled shallots, croutons
Gazpacho

SORBET PALATE CLEANSER @ £3.50PP

Cucumber and fresh mint
Watermelon and lime zest
Hendricks gin and tonic with cucumber
Strawberry and fresh basil

CAKE OF CHEESE FROM £350

Not a cake person? Ask your Wedding Coordinator about our cake of cheese options! This can then be turned into a cheese station once cut in the evening.

SCOTTISH CHEESE SELECTION (POA)

We collaborate closely with nearby Dairy Farms and Cheesemongers to suit your preferences.

Your choice of artisan Scottish cheeses served with our Chef's homemade fruit chutney, quince, crackers, biscuits and seasonal fresh fruits (v)



ALTERNATIVE DINING

We have a range of alternative wedding menus ideal for informal dining, the day before or after to continue your celebrations!



HOT FORK



BBQ



HOG ROAST



EVENING COLLECTION

EVENING SNACKS

Classic breakfast rolls

Freshly baked morning rolls from Saltire Patisserie with choice of two hot fillings; bacon, sausage, vegetarian sausage, vegan sausage, egg, tattie scone, hashbrown.

Pulled pork rolls

12 hour pulled pork served on freshly baked brioche rolls served with crispy crackling, apple sauce, and homemade sage & onion stuffing

Our famous pie selection

Homemade steak & ale
Creamy mac n' cheese
Homemade curry
Jumbo sausage rolls

Slabs of our homemade pizza

Choose your three favourite toppings. Our handcrafted pizza dough is made by our expert chefs!

Selection of finger food bites

Bite-sized filled wraps, sausage rolls, mini honey & sesame sausages, chicken skewers, homemade tartlets (please ask for a full selection).

Mini bowls of the classics

Creamy mac 'n' cheese with your choice of topping (crispy pancetta, pesto & breadcrumbs).

Traditional stovies with mini oatcakes.

Classic haggis, neeps n' tatties with a whisky sauce (vegetarian option available).

Indian mezze

Mini pots of chicken / vegetarian curry served with white rice & a selection of traditional Indian savouries including vegetable pakora, onion bhajis, chicken tikka skewers and a selection of authentic dips

Gourmet burger bar

Scotch steak burgers, tomato relish, cheese slices.

Peri-peri chicken burger, crispy cos lettuce, red onion & mayo.

Spicy veggie burgers, lettuce, tomato & mayo (v)



Prefer something different?
Tell your Wedding Coordinator your ideas



“Nothing but good things to say about Saltire!
They were incredibly responsive at every
step of the way, and went out of their way to
help us with bespoke touches. We received
so many compliments about the presentation
of the food (beautiful plating and
synchronized serving!) The team was able to
accommodate all dietary needs with equally
delicious options”

K & R



W



CHILDREN'S COLLECTION

CHILDREN'S MENU

We understand children can be an important part of your special day which is why we have created a children's menu that is sure to please. Your little guests will have a wonderful time with our kid-friendly options!

THREE COURSE MENU

Tomato soup (pb, gf)
Hummus & pitta bread (v)
Chicken bites

Fresh strawberries & sliced melon (pb, gf)
Crudités & soft cheese dip (v, gf)

-

Chicken goujons, potato wedges & baton carrots
Homemade mac & cheese with cheesy garlic bread (v)
Pork sausage, creamy mash & gravy

Haddock goujons, potato wedges & baton carrots (df)
Beef meatballs, penne pasta & tomato sauce

Roast chicken, mashed potato, fresh seasonal vegetables & gravy

-

Chocolate profiteroles & vanilla ice cream (v)
Strawberry mousse / chocolate mousse (v, gf)
Fresh sliced fruit selection (pb, gf)

Pancakes, vanilla ice cream & berries (v)

Three scoops of ice cream - chocolate, vanilla, raspberry (v, gf)

Served with fruit juice

TODDLERS PLATE

Ham & cheese sandwich fingers
Cheese & tomato pizza slice (v)
Cocktail sausages
Strawberries & melon (pb)

Served with fruit juice



All dietaries can be catered to even for your littlest guests!



“Saltire were a dream to have as our wedding caterer. They put so much thought into everything - from the food tasting to help us shape our menu, to setting aside canapés on the day while we were having our wedding photographs taken, to setting up the most gorgeous dining table, and of course preparing a delicious meal which went down an absolute storm with our guests!”

C & R



W



DRINKS COLLECTION



DRINKS PACKAGES

1

PACKAGE ONE

Two glasses of red/white wine for drinks reception

One glass of prosecco for toasting the speeches

1/2 bottle of wine during dinner

1/2 bottle of Scottish still/sparkling water

House White Wine: Senora Rosa Sauvignon Blanc
Apples and grass on the nose balance with crisp, zesty acidity with a luscious clean finish.

House Red Wine: Senora Rosa Merlot
Fresh, fruit and bursting with ripe plums and cherries, Smooth and easy to drink.

2

PACKAGE TWO

Two glasses of prosecco for drinks reception

One glass of prosecco for toasting the speeches

1/2 bottle of wine during dinner

1/2 bottle of Scottish still/sparkling water

House Prosecco: Barocco Prosecco Spumante
Well balanced with plenty of peachy fruit, a gentle mouth-feel and a delicate light finish.
Perfect on its own or with fish and delicate starters.

3

PACKAGE THREE

Two glasses of champagne for drinks reception

One glass of champagne for toasting the speeches

1/2 bottle of wine during dinner

1/2 bottle of Scottish still/sparkling water

House Champagne: Bollinger Special Cuvée Brut N.V.

Aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate.

Speak to your
Wedding
Coordinator if you
would like a
bespoke package

All drinks packages include a soft drink alternative of your choice
Fresh orange / Fresh apple / Elderflower presse
Raspberry lemonade / Cranberry spritz

We work with our dedicated drinks supplier, Inverarity Morton who has a vast selection of wines, prosecco and champagne. Please ask your Wedding Coordinator for our Wine Brochure if interested in upgrading.



COCKTAILS

Perfect as a post ceremony drink, after dinner cocktail or simply on the bar!
Select **two** cocktails plus **one** mocktail from the below to complete your package:

Aperol Spritz
Cosmopolitan
Gimlet
Gin & Tonic (with a citrus twist)
Mai Tai
Margarita
Mojito
Moscow Mule
Negroni
Old Fashioned
Paloma
Spicy Margarita
Strawberry Daiquiri
Winter Mimosa
Espresso Martini (available on bar only)

Our Mixologists
can do a range of
different cocktails
- let us know your
ideas and we can
see what we can
mix up!

BAR SERVICES

Includes Saltire's bespoke wooden bar unit, glassware, ice, garnishes & bar staffing. We have card payment facilities as a standard - if you would like to have cash payments available, please speak to your Wedding Coordinator.

Our bar menus can be made bespoke to your preferences, but as a standard they include:

House & Premium spirits; Selection of House wine & prosecco; Bottled Beers & Craft Scottish Beers; Selection of soft drinks



@charlottekinsellaphotography

CORKAGE

Looking to provide your own drinks? We've got you covered with our corkage package!

HOW IT WORKS

Once you have placed your order with your third party drinks supplier, confirm delivery with your venue and send us a confirmation of the drinks and quantities you are providing.

We recommend going on the basis of 2-3 drinks per person for your drinks reception, 1 glass of prosecco for toasting your speeches and then ½ bottle of wine per person during the dinner, supplemented by any beers/ciders/soft drinks you wish.

At the end of dinner your corkage package will end with all remaining drink boxed up for your collection the following day. Our bar will open and the drinks can keep flowing for the rest of the night!

WHAT'S INCLUDED

Saltire Hospitality will provide all necessary glassware, ice, ice buckets and cooldown service of the drinks you provide, plus jugs of ice water.

Our corkage charge covers the provision of prosecco, wine, beer, cider and soft drinks.

Our team will ensure all drinks are served at the correct times on your wedding day, ensuring everything is placed for guests to help themselves when they wish, from post-ceremony to the end of your wedding meal.



Looking to provide
alternative drinks?
Speak to your
Wedding
Coordinator for
more information



“AMAZING caterer - matched our venue and vision for our wedding perfectly! Our wedding was perfect. Everyone was so impressed with the food and bar team. The team were so professional and made us feel so special on the day!”

J & J



W



Trinity

EXTRA DETAILS

EXTRA TOUCHES

Saltire Hospitality streamlines your wedding planning by connecting you with trusted suppliers for those essential extras, making it easy to elevate your event without the hassle of sourcing everything yourself.

Your dedicated Wedding Coordinator can organise stylish furniture hire – like elegant chiavari chairs, rustic farm tables, or luxe lounge seating – to perfectly complement your venue and theme.

They can also facilitate bookings for additional elements such as bespoke bar setups, evening entertainment, or even fairy light installations and dance floor coverings, ensuring seamless delivery and setup coordination.

With curated referrals for linen rentals, cutlery upgrades, and decorative props, Saltire handles the legwork so your vision comes together effortlessly, all while keeping your budget and style in mind.



NEXT STEPS

Please advise your
Wedding
Coordinator of
special dietary
requirements no
less than 14 days
prior

1.

Schedule A Chat

Arrange a call with us to chat through your wedding ideas and your Wedding Coordinator will provide a detailed quotation.

2.

Reserve Your Date!

Reserve your date - sign our T&Cs and we take a non refundable booking fee which is deducted from your final balance.

3.

Let's Get Started!

Your dedicated Wedding Coordinator will work with you to finalise your menu, table plan, timings and extra details for your special day.

4.

Private Menu Tasting

Arrange your private menu tasting at Saltire House with your Wedding Coordinator and Saltire's Head Chef 3-4 months before your wedding date (tastings are subject to numbers and menus chosen).

5.

Finalising Details

1 month before your wedding day we require your final numbers, menu choices, table plan and dietaries. You will be invoiced based on these for your remaining balance.

6.

Wedding Day!

Your event will be managed by one of our Senior Event Managers plus a team of attentive, uniformed staff, who will ensure your guests are well catered for.

*Pricing is subject to VAT at the current rate. Our costs are based on current pricing and may be subject to inflation.



“Saltire ensured our wedding was a dream, allowing us to choose the smallest details of each meal, and expertly handling the planning process. We chose Saltire because of the strength of recommendation from others and we would recommend them in a heartbeat.”

G & R



W

MEET THE TEAM



Kate MacDonald

Sales & Wedding Coordinator

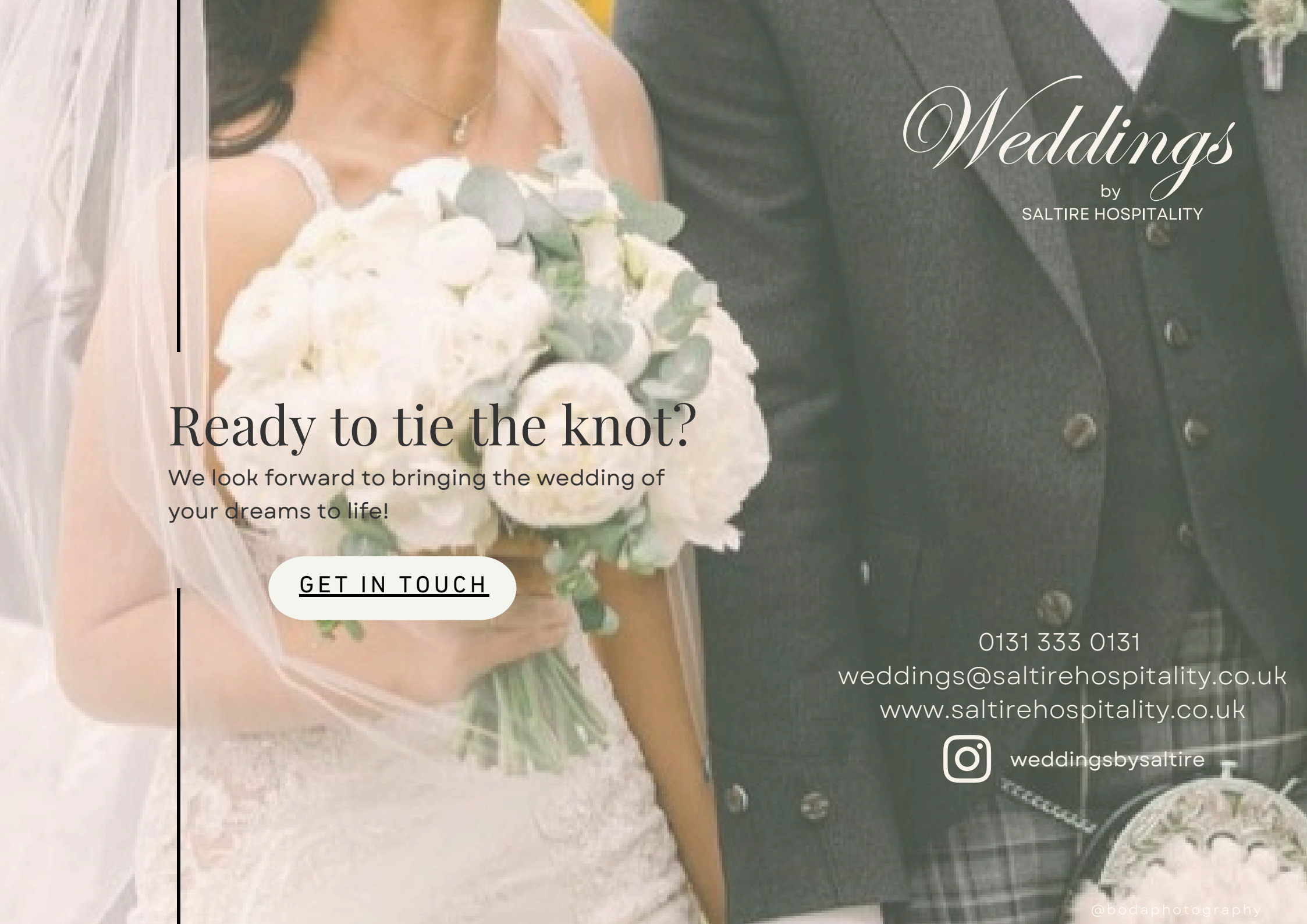
Meet Kate, our wedding wizard with 6 devoted years at Saltire Hospitality! With a deep passion for crafting magical wedding days, Kate has poured her heart into countless celebrations—and even chose Saltire to cater her own wedding, proving our magic firsthand. Her insider expertise ensures every couple's dream comes alive with seamless service and heartfelt touches.



Louisa Johnstone

Sales & Wedding Coordinator

Meet Louisa, our creative force at Saltire Hospitality with 4 incredible years in the weddings industry! Passionate about transforming couples' unique visions into unforgettable celebrations, Louisa thrives on experimenting with fresh, innovative ideas—from bespoke canapé designs to themed dessert stations—that surprise and delight every guest. Her enthusiasm ensures your special day is as personal and polished as you've always dreamed.



Weddings
by
SALTIRE HOSPITALITY

Ready to tie the knot?

We look forward to bringing the wedding of your dreams to life!

GET IN TOUCH

0131 333 0131

weddings@saltirehospitality.co.uk

www.saltirehospitality.co.uk



weddingsbysaltire

@bodaphotography