

Greywalls

Congratulations!

We are delighted you are considering Greywalls as a venue for your Wedding.

This elegant house, enchanting gardens and stunning location make Greywalls a truly beautiful location for a wedding. Providing an impressive backdrop to your celebration with versatile facilities that can make your wedding day a joy for you and each one of your guests.

Creating an intimate atmosphere which is enjoyed best as a private house with exclusive use for your wedding party. This ensures that your guests can enjoy all areas of the House without interference from others and the whole event turns into a house party filled with your own family and friends.

Greywalls is a House for all seasons, be it a winter wedding when crackling log fires and candlelight add to the romantic atmosphere or a summer wedding when you can take full advantage of the fabulous and famous Jekyll's garden.

Over the years we have built up contacts with local suppliers whose services we feel confident to recommend and who know the House intimately. These services include the provision of flowers, cars, wedding cakes, kilt hire, hairdressers, beauticians and photographers. We are also happy to put you in touch with local Ceilidh bands and discos. We've also arranged for brides to arrive or leave by helicopter and horse and cart.

Be it a small intimate occasion or the grandest of weddings, we have plenty of creative ideas to make your day uniquely special.

Kind Regards,

Surajit Dasgupta

Deputy General Manager

Greywalls 'Lutyen's' Wedding Tariff

The Lutyen's wedding package is named after the famous architect Sir Edward Lutyens who designed Greywalls Hotel. The package is designed for wedding parties of up to 50 guests in the main house.

Lutyen's Wedding Ceremony

The cost of staging the wedding ceremony in the main house is £500.00

Canapés - optional

Chef can provide a selection of hot and cold canapés to be served with reception drinks, at £7.00 (based on four canapés per person).

The Wedding Meal

Prices for a three course set menu start at £37.50 per head.

Evening Buffet

Buffet menu available from £10.00 per person, other options also available.

Accommodation rates

Greywalls 23 bedrooms consist of 19 doubles and 4 single rooms, all of which would be available at the following rates:

November – April 2017/18 £5745.00 per night

May – October 2017/18 £6830.00 per night
(minimum 2 nights required)

The above rates include Full Scottish breakfast and VAT at 20%.

Drinks Packages

The Lutyen's package offers a wide selection of wines and drinks.

We have put together the following drinks packages. These are only examples, as we pride ourselves on offering a bespoke wedding service, we would be happy to quote for your individual requirements.

Two glasses of Prosecco for Reception drinks, half bottle of house wine and a glass of Prosecco for the toast **£42.00 per person.**

Two glasses of Champagne for Reception drinks, half bottle of Sommeliers wine choice and a glass of Champagne **£62.50 per person**

Greywalls 'Jekyll's' Wedding Tariff

The Jekyll's wedding package is named after Lutyens' famous gardening partner Gertrude Jekyll, and is designed to accommodate the most grandest of weddings.

With the maximum capacity of catering for up to 300 guests, this can be accommodated in Jekyll's commonly known croquet lawn, and tennis court.

Jekyll's Wedding Ceremony:

Choose to have your wedding ceremony at any preferred location in Jekylls' beautifully designed garden.

Marquee's:

Enjoy the options of stylish and innovative interior and exterior, Greywalls Marquees provide greater attention to the overall design, both inside and out, helping to create an altogether unique atmosphere.

Enjoy the flexibility in the way your marquee can be decorated and designed, allowing you to create a very personal ambience.

NB. Additional Marquee and cater hire charges apply out with exclusive use option. Price on application subject to meeting with Marquee company of your choice. Please also note that due to the size of these weddings there is a need for table ware hire and sometimes kitchen ware hire which is additional and will be detailed through the booking process.

Canapés - optional

Chef can provide a selection of hot and cold canapés to be served with reception drinks, at £7.00 per person (based on four canapés per person).

The Wedding Meal

Prices for a three course set menu start at £37.50 per head.

Evening Buffet

Buffet menu available from £10.00 per person, other options available

Accommodation rates

Greywalls 23 bedrooms consist of 19 doubles and 4 single rooms, all of which would be available at the following rates:

November – April 2017/18 £5745.00 per night

May – October 2017/18 £6830.00 per night
(minimum 2 nights required)

The above rates include Full Scottish breakfast and VAT at 20%.

Drinks Packages

The Jekyll's package offers a wide selection of wines and drinks.

We have put together the following drinks packages. These are only examples, as we pride ourselves on offering a bespoke wedding service, we would be happy to quote for your individual requirements.

Two glasses of Prosecco for Reception drinks, half bottle of house wine and a glass of Prosecco for the toast **£42.00 per person.**

Two glasses of Champagne for Reception drinks, half bottle of Sommeliers wine choice and a glass of Champagne **£62.50 per person**

Wedding Menus

£37.50 per person

Soup of your Choice

Ham Hock and Arran Mustard Terrine, New Potato Salad

RR Spinks Smoked Trout, Egg Mimosa, Black Olive Croutons,
Lemon & Tarragon Vinaigrette

**

Pan Fried Loch Duart Salmon with Squid Ink Risotto,
Saffron Braised Fennel & Shellfish Essence

Roast Rump of Black Isle Lamb with Caramelised Shallot Purée, Carrot Fondant,
Confit Garlic & Rosemary Jus

Breast of Free Range Chicken Stuffed with Wild Mushroom Mousse,
Creamed Spinach, Braised Leek, Fondant Potato & Chicken Jus

**

Sable Breton, Seasonal Berries, Diplomat Cream & Fruit Sorbet

Baked Ricotta Cheesecake, Rum Roasted Pineapple

Albert Roux Caramelised Lemon Tart with Macerated Scottish Berries

Wedding Menus

£48.50 per person

Home Cured Organic Scottish Salmon Gravadlax Egg Mimosa, Black Olive Croutons,
Lemon & Tarragon Vinaigrette

Tian of Eyemouth Crab with Tomato and Avocado, Citrus Dressing & Pink Peppercorns

Ham Hock and Arran Mustard Terrine, New Potato Salad

**

Fillet of Line Caught Seabass, Boulangere Potato, Creamed Swiss Chard,
Parmesan Velouté

Spinach and Mushroom Stuffed Saddle of Borders Lamb, Carrot Fondant
Gratin Dauphinoise & Rosemary Jus

Roast Duck Breast, Fine Beans Wrapped in Pancetta, Fondant Potato, Griotte Cherry Jus

**

Roasted White Chocolate Parfait, Caramelised Puff Pastry, Pistachio & Baked Apple

Chocolate Pave, Lime Curd, Coconut & Caramelised Banana Ice Cream

Orange Bavarois, Spiced Orange Jelly, Frangipane, Orange Sherbet & Mango Sorbet

Wine

House Wine

White

Andes Peak Sauvignon Blanc

Deliciously crisp and textural - leafy, lively and pure! Crisp and zesty with citrus fruit aromas, the ripe fruit palate is balanced with mineral notes and a zingy finish.

Red

Sierra Grande, Cabernet Sauvignon

Bright redcurrant fruit, medium-bodied and fresh with dusky spice notes and a flavour reminiscent of chewy blackjack sweets, all wrapped up with light tannins and a cool herbal, sappy finish.

Sommeliers Choice

White

Vondeling "Babiana", Paarl, South Africa

A blend of Chenin Blanc, Viognier and Chardonnay

Pinot Blanc, Albert Roux Label, Leon Beyer, Alsace, France

Hint of spice, well-rounded yet delicate, combines freshness and softness.

Hidden Bay, Sauvignon Blanc,

This Sauvignon Blanc has delicious flavours of gooseberry, well balanced zesty fruit, green apple and ripe melon, mixed with subtle herbaceous mineral notes.

Mountadam Chardonnay, Barossa

This un-oaked Chardonnay is fresh, uplifting, clean and full of peachy aromas. The palate is soft with hints of honey, melon and pears with a refreshing and crisp finish

Red

Vondeling, Erica Shiraz, Paarl, South Africa

Ripe fruit, cloves, sandalwood and pepper flavours.

Santa Rita Gran Hacienda Carmenere

Rich aromas of ripe, red fruit and fragrant spices dominate the bouquet. On the palate, it is fresh, medium bodied and elegant, with a fruity flavour, a round mouthfeel, and a pleasant, lingering finish.

The Cut, Pinot Noir, Nelson

A very approachable easy drinking Pinot Noir displaying elegant strawberry and spice characters. Delicious drinking.

Rioja Crianza Vina Anzarena

A good example of Tempranillo in youth, Busting with flavours of wild berries and ever so subtle hint at oak, in which the wine has spent a suitable amount of time in. Delicious with red meat.