

The
MANSEFIELD
HOTEL
★ ★ ★ ★

2023 Weddings

Congratulations on your forthcoming wedding! We are delighted you are considering The Mansefield Hotel as the venue to help you make your wedding a day that is unique and individual to you that you will cherish for the rest of your life.

We understand how exciting and stressful the run-up to your special day can be, which is why you will receive individual attention at all times from our dedicated team. Our team is committed to providing the highest level of service, our reputation is founded on providing the highest possible level of care and attention to detail, to ensure that both the planning process and your day are everything you have dreamed of and you and your guests enjoy every aspect of your day.

You can view our Banqueting Suite and Pavilion as well as our suites, luxury rooms and apartments online at our website at www.themansefield.com or by looking at our Social Media pages.

Once you have had a chance to browse through the information please do not hesitate to contact us to discuss your personal requirements and to arrange a viewing of the hotel.

For all wedding correspondence please email ella.murray@themansefield.com

We look forward to speaking with you soon and helping you to plan your special day.

The Mansefield Team

Our Services

The Mansefield is privately owned and managed by Ross & Connie Murray. Their experience over the past 31 years and hands-on approach ensures a service which is professional, personal and of an extremely high standard. The same levels of excellence which have been associated with the hotel for the past 31 years are carried through to our weddings and functions today.

The Mansefield Hotel is Elgin's only Four-Star Deluxe Hotel and has recently celebrated 30 years in business, we have hosted over 1000 Weddings since we extended in 2002 to create a Banqueting and Conference Suite, 20 additional Bedrooms/Suites and our Mezzo Bar/Eateries. More recently we have invested over 2 million pounds by adding 10 Luxury Apartments in 2016 and our Pavilion in 2017. We now have a total of 51 Rooms, Suites and Apartments and can accommodate over 100 guests at any given time.

Both the Banqueting Suite and the Pavilion are purpose built and fully air-conditioned; with state-of-the-art scene set lighting and fibre optic system. We can accommodate around 200 guests for a Dinner on round tables and up to 260 guests on long tables, we are licensed for up to 375 guests for your evening reception. The Mansefield has full DDA Approval – (full disabled access and facilities in place)

Your Wedding Reception at The Mansefield Hotel includes the following:

- Professional, friendly and helpful assistance in planning your day
- Complimentary Suite for the Wedding Couple for weddings over 80 adult daytime guests
- Special Accommodation Rates for Wedding Guests (when booked directly with the hotel)
- Complimentary Reservation Information Slips to send with your invitations
- Complimentary menu tasting for two for weddings over 80 adult daytime guests
- Complimentary Pre-order Slips to send with your invitations
- Complimentary menus and seating plan if required
- Complimentary use of Silver Cake Stand (Round or Square)
- Complimentary use of Silver Knife for Cutting the Cake
- Complimentary use of Mirror Centrepieces
- Complimentary Master of Ceremonies

To Book your Wedding

If your proposed date is available, a provisional booking will be held for 14 days only, thereafter a deposit of £500.00 is required to confirm and secure the date. This deposit is non-refundable. Payment can be made by cash, debit card, credit card, bank transfer or cheque.

Terms and Conditions

An interim payment of 50% of your total bill will be due to be paid 6 weeks prior to your wedding date. This is also non-refundable.

The final account will be due to be settled on departure from the hotel.

Payment can be made by cash, debit credit card, bank transfer or cheque

Meal Reception Room Hire

For wedding meal receptions less than 80 Adult daytime Guests, a room hire charge will apply. This room hire will be priced within the Wedding Quote on application.

Ceremony Room Hire

The hotel holds a current Civil Service license to allow for, Registrar, Humanist, Religious Ceremonies, etc to be held within the hotel.

If you wish to use the hotel for your marriage ceremony, there will be a separate charge of £425.00 for this purpose.

Included in this charge is use of Chair Covers & Bow Sashes for Ceremony, Aisle Carpet, Surround Sound System for Aisle Music

Special Accommodation Rates

Special Accommodation rates are available for Wedding Guests wishing to stay*

£115.00 per night based on sole occupancy and includes bed & breakfast

£150.00 per night based on two adults sharing and includes bed & breakfast

Family Rooms, Suites & Apartments – Price on Application

* These rates are only available when booked directly with The Mansefield Hotel
Guests will receive complimentary upgrades to Superior King Rooms where available.

- We are happy to provide Reservation Information Slips to send with your invitations, this is a complimentary service

Ceremony Celebration Drinks

We suggest that you allow £3.20 - £5.60 per guest for arrival drink, choices range from, Sparkling Wine, Prosecco, Champagne, Cocktail Fountain, Beers, Whisky and Soft Drinks

Wine during Meal & Toast

We suggest that you allow at least a Half Bottle of House Wine per guest, which would cost approximately £11.50 per person (House White/Red/Rose).

Sparkling wine, Prosecco, Champagne, and Whisky can also be priced for you for an alternative Toast Drink for your guests.

Drinks Policy

We have a strict policy that all drinks alcoholic or soft, are to be provided by The Mansefield Hotel.

Please be aware that alcohol consumed on the premises must be purchased from The Mansefield Hotel. Alcohol not purchased from The Mansefield Hotel will be confiscated and guests will be asked to leave the premises.

Minatures (5cl) only that are to be used as favours are permitted to be purchased out with. Anything larger will not be permitted. Please check with a member of our team if you have any questions regarding providing alcoholic favours.

We do not offer a corkage service.

Evening Dance

Following your Meal Reception within the Pavilion, the Function Room will be set for your evening Dance. This usually beginning with first dance at 8pm, and Buffet Break at 9.30pm back in the Pavilion. Evening Dance finishes at Midnight.

The Lounge Bar is open for Residents only, from Midnight until 2am by prior arrangement. This is strictly for residents only staying at The Mansefield Hotel and is a charge bar only.

Reduced Rates

For weddings to be held from 1st November to 31st March (excluding December and Valentines week) a special discount will be applied to pricing in this pack.

Additional Services

Seat Covers Including Bows	£1.50 per chair
Hire of Silver Candelabra inc. candles	£15.00 Each
Large Lanterns including candles	£8.50 Each
Post box	£25.00
Self-Playing Piano during your wedding breakfast	£150.00
Hire of Champagne/Cocktail Fountain	from £150.00
Price to fill the fountain on application, dependant on contents.	
Hire of Chocolate Fountain which includes: Hire of Chocolate Fountain, the Chocolate and all Dips, I.e. Selection of Fruit, Marshmallows, Shortbread etc. For up to 120 people	£300.00
Sweet Cart:	
Sweet Cart Only-Sweets Etc. Not Included	£45.00
Classic Package- Suitable for smaller events or evening use only	£85.00
Luxury Package- Suitable for larger events or all day use	£110.00

Discounted packages are available on multiple purchases of the above additional services.
Price on Application

The above prices are for 2023. Please confirm prices with The Mansefield Hotel for Weddings thereafter.

Third Party Suppliers

Any third party suppliers for your wedding, providing a service where they will need to plug in to electric, will be required to provide a copy of a full and current PAT testing certificate for all equipment 2 years old and over, to ensure their equipment is safe for purpose and complies with The Mansefield Hotel's insurers.

In addition, all third party suppliers are required to provide a copy of their current public liability insurance certificate. These documents can be emailed direct from your suppliers to ella.murray@themansefield.com

Choosing Your Menu

The meal on your Wedding Day is very important to us and to help you choose a menu to suit, we enclose five sample menus to give you an idea of the variety of choices on offer at the Mansefield. However, we recognize that everyone has different preferences, and we encourage you to mix and match the menus to suit your taste. In addition, we enclose two more pages of other options for your perusal. We will then price your choice of menu accordingly.

Should there be anything you would like that we have not included, please do not hesitate to ask, and if at all possible, we will be happy to accommodate your choice.

We offer a menu tasting evening for you to come along and taste your choices to ensure you are guaranteed the exact menu of your choice on the big day. This service is complimentary for 2 guests (i.e. the bride and groom) of wedding receptions of 80 plus adults attending.

You are welcome to bring additional guests with you to the tasting, however, they will be charged at the final wedding menu rate and will be added to the final wedding account. Tastings are available Monday – Thursday evenings only.

Wedding Menu 1 Set Menu with No Choice

Sample Menu Only

Homemade Soup
(Of your choice)

Breast of Chicken
*Served with Oatmeal Stuffing
and Natural Gravy*

Sticky Toffee Pudding
Served with Butterscotch Sauce

Coffee with Mints

£40.00

Wedding Menu 2

Sample Menu Only

Tropical Melon
With a Fruit Garnish and Fresh Berry Coulis

Homemade Soup
(Of your choice)

Breast of Chicken
*Served with Oatmeal Stuffing
and Natural Gravy*

Fillet of Salmon
*With White Wine & Pink Peppercorn
Cream Sauce*

Chef's Selection of Vegetables and Potatoes

Pear & Caramel Bavarois

Profiteroles
Served with warm Chocolate Sauce

Coffee with Mints

£44.50

Wedding Menu 3

Sample Menu Only

Hot Haggis Bites

*In a Crispy Batter with Seasonal Leaves
And Grain Mustard Mayonnaise*

Tropical Melon

*Served with a refreshing Mango Sorbet
and Fruit Garnish*

★ ★ ★ ★

Roast Sirloin of Aberdeen Angus Beef

With Yorkshire Pudding and Natural Gravy

Steamed Fillet of Salmon

Finished with a Parsley Cream Sauce

Chef's Selection of Vegetables and Potatoes

★ ★ ★ ★

Strawberry Pavlova

Trio of Chocolate Mousse

★ ★ ★ ★

Coffee with Mints

£50.00

Wedding Menu 4

Sample Menu Only

Tropical Melon with North Sea Prawns

Bound in a Marie Rose Dressing

Chicken Liver Parfait

*Served with Highland Oatcakes and
Cumberland Sauce*

Homemade Soup

(Of your choice)

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Breast of Chicken

*Filled with a Leek Mousse, served with a
Champagne Cream Sauce and
Topped with Lattice Pastry*

Aberdeen Angus Rump Steak Pie

Topped with Crisp Puff Pastry

Chef's Selection of Vegetables and Potatoes

★ ★ ★ ★

Sticky Toffee Pudding

*Served with a Toffee Sauce and
Miele's of Lossie Gelato*

Raspberry & White Chocolate Cheesecake

With a Fresh Berry Coulis

★ ★ ★ ★

Coffee with Mints

£55.50

Wedding Menu 5

Sample Menu Only

Canapés on Arrival

Hot Smoked Orkney Salmon
With a Lime and Yoghurt Dressing

Haggis Gateau
With a Whisky Cream Sauce

Homemade Soup
(Of your choice)

Roast Sirloin of Aberdeen Angus Beef
With a Red Wine & Mushroom Sauce

Paupiette of Lemon Sole
*Filled with Prawns steamed and
finished with a Lemon Cream Sauce*

Chef's Selection of Vegetables and Potatoes

Sticky Toffee Pudding
*Served with Butterscotch Sauce
And Miele of Lossie Gelato*

Trio of Desserts to Include:
*Chocolate Profiteroles
Mini Cheesecake
Berry Pavlova*

Coffee with Mints

£60.00

Other Dietary Requirements

All dietary requirements can be catered for with prior notice and menu options agreed.

Children's Menu Options

Typical choices for children are:

Sausage & Chips
Chicken Goujons & Chips
Sole Goujons & Chips
Pizza & Chips
Cheesy Pasta

Followed by Ice Cream or
Dessert from Wedding Menu

Starter options for Children are available.

Charged as taken.

*Allow £12.50 - £15.00 per child.
Suitable for Children up to 10 years old.
Larger portions for older children are available
and priced on Application.*

Other Selections

Below are other options available for you to make up your own menu:

Starters

- ❖ Tropical Melon with Seasonal Fruits & Fresh Berry Coulis
- ❖ Hot Smoked Orkney Salmon with Lime Yoghurt Dressing
- ❖ Tropical Melon with Seasonal Fruits & a Refreshing Sorbet
- ❖ Chicken Liver Parfait with Highland Oatcakes
- ❖ Tropical Melon & North Sea Prawns with a Marie Rose Dressing
- ❖ Hot Haggis Bites with Grain Mustard Mayonnaise and Salad Garnish
- ❖ Hot Haggis Gateau with a Malt Whisky Cream Sauce
- ❖ Trio of Smoked Salmon, North Sea Prawns and Tropical Melon & Seafood Dressing
- ❖ Goats Cheese & Caramelised Onion Tartlet on Seasonal Leaves
- ❖ Mozzarella, Beef Tomato & Olive Salad, with Vinaigrette Dressing
- ❖ Tomato Bruschetta, served on a homemade Crostini
- ❖ Traditional Cullen Skink Chowder

Chef's Homemade Soup's

- ❖ Potato & Leek
- ❖ Traditional Scotch Broth
- ❖ Lentil (*& Bacon*)
- ❖ Minted Green Pea
- ❖ Spicy Parsnip & Apple
- ❖ Carrot & Coriander
- ❖ Cream of Mushroom
- ❖ Tomato & Basil
- ❖ Chicken & Vegetable
- ❖ Sweet Potato & Butternut Squash

Main Courses

- ❖ Roast Sirloin of Aberdeen Angus Beef with a Red Wine & Mushroom Sauce
- ❖ Roast Sirloin of Aberdeen Angus Beef with Yorkshire Pudding and Natural Gravy
- ❖ Breast of Chicken filled with a Leek Mousse served with a Chardonnay Cream Sauce
- ❖ Breast of Chicken filled with a Wild Mushroom Mousse finished in a Fino Sherry Cream Sauce
- ❖ Breast of Chicken served with Oatmeal Stuffing and Natural Gravy
- ❖ Aberdeen Angus Steak Pie, topped with Crisp Puff Pastry
- ❖ Fillet of Cod, Baked and Served with Rich Cheese Sauce
- ❖ Breast of Chicken, Stuffed with Caramelised Onion & Oatmeal Stuffing, served with a Brandy Demi-Glace Sauce
- ❖ 6oz Sirloin Steak served on Rosti Potato served with a Madeira Jus
- ❖ 6oz Sirloin Steak served with a Green Peppercorn Cream Sauce
- ❖ Fillet of Salmon, steamed and served with a White Wine & Pink Peppercorn Cream Sauce
- ❖ Fillet of Salmon, served with a Shrimp & Lemon Butter Sauce
- ❖ Paupiettes of Lemon Sole filled with Creamed Leeks, served with a Garden Herb Cream Sauce
- ❖ Duo of Salmon & Lemon Sole served with a Lemon Cream Sauce

*Above dishes are accompanied with Sauteed Potatoes
and Chef's Seasonal Selection of Vegetables*

Vegetarian Options

- ❖ Aubergine, Tomato & Mozzarella Gateau with a Roasted Red Pepper Dressing
- ❖ Vegetable Stir Fry, Crisp Fresh vegetables, flash fried in our Chinese Wok Burner, with Egg Noodles and Sweet Chili Sauce, *(available with Courgette Noodles instead)*
- ❖ Poached Free Range Eggs on Rosti Potato with Grain Mustard Cream Sauce and Salad Garnish
- ❖ Porcini Ravioli: fresh Ravioli filled with Porcini Mushrooms
 - *served with Sherry & Tarragon Cream Sauce or a Roasted Vegetable Tomato Sauce*
- ❖ Sweet Potato & Mushroom Stroganoff with Basmati Rice
- ❖ Quinoa, Served with Roasted Vegetables

Desserts

- ❖ Glazed Lemon Tart with Sauce Anglaise
- ❖ Pear & Caramel Bavaois with fresh Berry Coulis
- ❖ Trio of Chocolate Mousse with Vanilla Cream
- ❖ Profiteroles with Warm Chocolate Sauce
- ❖ Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
- ❖ Chef's Homemade Cheesecake (your choice of flavour)
- ❖ Berry Pavlova
- ❖ Raspberry Panna Cotta
- ❖ Rich Chocolate Torte
- ❖ Trio of Mini Desserts - *your choice of 3 miniature desserts from the above list*

Should there be anything you would like that we have not included, please do not hesitate to ask, and if possible, we will be happy to accommodate your choice.

Evening Buffet

Menu A

Finger Sandwiches & Sausage Rolls
£8.25 per person

Menu B

Traditional Stovies
£8.50 per person

Menu C

Bacon Rolls
£8.50 per person

Menu D

Macaroni Cheese
£8.50 per person

Menu E

Mini Pies Selection
(to include Scots Pie, Tattie & Bean Pie
and Macaroni Pie)
£12.00 per person

*Add a cone of Chips to any of these
Buffet options for an additional
£1.00 per person*

*Tea & Coffee Service included in all above pricing.
Evening Buffet served along with your Wedding Cake.*

Recommendations from the Hotel

*A small list of local vendors we can recommend for your day.
You are welcome to hire in your own choice of Vendors for Music, Photography,
Videographer, Celebrant, and decorator(s) etc*

Music

DJs

Pele	07815 297152
Paul T	07800764553
Fat Willys Disco	01343 820555

Singers & Other

Diane Barbour (Singer)	07774 012131	dianebarbourmusic@gmail.com
Chris Grant (Singer/Guitarist)	07969 338282	
Inspirational Harping	01343544062 / 07789158407	www.inspirationalharping.co.uk

Bands

De Ville	01292 88025 / 07763231356	http://devilleonline.co.uk/
Diamond Skies		diamondskiesuk@gmail.com
MACTA	07568 389809	http://www.mactamusic.com
Off The Cuff	01467 671727	https://www.offthecuffband.co.uk/
The Real Ceilidh Band	01343 820870 / 07767332021	
Woohoo Band		https://www.woohooand.co.uk/

Coast Entertainment –View other Scottish Bands online here: <https://www.coastentertainments.co.uk/>

Pipers

Barry Ashby	01309 676432 / 07760470504
Matthew Smith	01343 552631 / 07928235751
Richard Anderson	01343 815615
Spud	01479 810033 / 07793 491367

Photographers Videographers

Craig Ramsay Photography	07807 722066	www.craigramsay.co.uk/
Fledging Photography	07775 524687	www.fldglingphotography.com
Karen Wotherspoon	07901615910	www.karenwotherspoon.co.uk
Little Love Photography	07771777912	http://www.jillchristinaphotography.co.uk/
Megan Jack	meganjackphotography@outlook.com	www.facebook.com/meganjackphotography
Shelley Foto		http://www.shelley-foto.com/
Sweet Snaps by Keri	07725 735537	https://www.facebook.com/sweetsnapsbykeri/

Videographers

Strucomedia	07951 423516 - http://www.strucomedia.com/
Poppycock Weddings	http://poppycockweddings.co.uk
Fairytale Productions	07446 062979 http://www.fairytaleproductions.co.uk

We would be delighted to provide an estimated quote for your day, please complete the below details and send this back to us.

Quote List

Names

Requested Date

Contact Number

Email

Final adult numbers day –

Final child numbers day - inc. (number) of highchairs needed

Additional numbers evening for dance reception –

Ceremony:

Ceremony at Hotel – yes / no

Hotel Chair Covers – yes / no

Hotel Bows – yes/no

Aisle Carpet –

Ceremony Celebration Drink Choice –

Champagne (*which brand*) / Prosecco / Sparkling Wine / Whisky (*which brand*)/ *add Mixed Beers*

Canapes yes / no

Pavilion Meal Reception:

Hotel Chair Covers – yes / no

Hotel Bows – yes / no

White/Black Table Linen – Pavilion – yes/no

Self-playing Piano during meal - yes/no

Centrepiece Mirrors -

Lanterns / Candelabras -

Toast Drink Choice –

Champagne (*which brand*) / Prosecco / Sparkling Wine / Whisky (*which brand*) / Meal Wine

Meal Wine – ½ bottle per person or 1 glass per person?

Menu Choice (*we recommend having at least 2 options per choice*):

Dietaries will be catered for separately.

- Starters:
- Mains:
- Desserts:
- Or Sample Menu from Wedding Pack:

Evening Dance

What is your Buffet Choice for Night –

Additional:

Hotel Post box – yes/no

Sweet Cart – yes/no

package? – cart only / classic package / luxury package

Chocolate Fountain yes/no

Cocktail Fountain yes/no

Accommodation requirements night before (to be added to wedding account)

Accommodation requirements for night of your wedding (to be added to wedding account)

Bridal Suite for night of your Wedding included in Hire.