

The
MANSEFIELD
HOTEL
★ ★ ★ ★

2025 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 the Murray family. Their experience over the past 30 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 30 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 32 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 240 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)

Venue Hire

For Wedding Receptions being held, there is a Venue Hire charge of £1650.00 includes the following:

- Professional, friendly, and helpful assistance in planning your day
 - 3 in person meetings – including the initial first meeting
 - Correspondence via email/telephone throughout your booking
 - *[Additional in person meetings are available at a cost]*
- Hire of the Function Room for your Wedding Ceremony *(if required)* and/or Evening Dance
 - Includes: Chair Covers, Aisle Carpet, Surround Sound System
- Hire of the Pavilion for the Wedding Reception Meal
 - Chair Covers, Table Linen, Cloth Napkins, Mirror Centrepieces, Cake Stand [Round or Square] & Knife, Surround Sound System, Microphone, TV Screens
- Bridal Suite for the night of your Wedding
- Menu Tasting for the Bride & Groom
- Menu Pre-order Slips to send with your invitations
- Menu & Seating Plan Printing
- Master of Ceremonies

To Book your Wedding

If your proposed date is available, a provisional booking will be held for 14 days only. Thereafter, the Wedding Booking Form and Contract must be completed and signed along with a deposit of £1000.00 to secure the date.

Terms & Conditions are available to view within the Wedding Contract, along with payment details. Please be aware that a minimum number policy is in place and additional service charge added. Further details are available within the Wedding Contract Terms & Conditions.

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.

Special Accommodation Rates

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

£130.00 per night based on sole occupancy and includes bed & breakfast

£165.00 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 direct 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 £3.80 - £6.50 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 £13.00 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. Alternative Wines available also on request for your Wedding Reception.

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.

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.

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 & groom) of wedding meal 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

£46.00

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 an 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
Finished with a Fruit Garnish

Profiteroles
*Filled with a Chantilly Cream
Topped with a warm Chocolate Sauce*

Coffee with Mints
£49.50

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 Sorbet
and Seasonal Fruit Garnish*

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Aberdeen Angus Rump Steak Pie

Topped with Crisp Puff Pastry

Steamed Fillet of Salmon

Finished with a Parsley Cream Sauce

Chef's Selection of Vegetables and Potatoes

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Strawberry Pavlova

*Merigue base filled with fresh Strawberries
and Chantilly Cream*

Chef's Cheesecake

*Your choice of flavour
With a Fresh Berry Coulis*

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Coffee with Mints

£56.00

Wedding Menu 4

Sample Menu Only

Tropical Melon & 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 Caramelised Onion & Oatmeal
Stuffing, served with a Brandy Demi-Glaze*

Roast Sirloin of Aberdeen Angus Beef

With Yorkshire Pudding and Natural Gravy

Chef's Selection of Vegetables and Potatoes

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Sticky Toffee Pudding

*Served with Butterscotch Sauce and
Miele's of Lossie Vanilla Gelato*

Chef's Cheesecake

*Your choice of flavour
With a Fresh Berry Coulis*

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Coffee with Mints

£62.50

Wedding Menu 5

Sample Menu Only

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

Breast of Chicken
*Filled with a Leek Mousse,
served with a Chardonnay Cream 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

Trio of Mini Desserts
to Include:
Chocolate Profiterole
Cheesecake
Berry Pavlova

Coffee with Mints

£67.50

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 £13.50 - £15.50 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
- ❖ Tropical Melon with Seasonal Fruits & a Refreshing Sorbet
- ❖ Italian Salad, Mozzarella, Beef Tomato & Olive Salad, with Vinaigrette Dressing
- ❖ Tomato Bruschetta, finished with a Balsamic Glaze
- ❖ Goats Cheese & Caramelised Onion Tartlet on Seasonal Leaves
- ❖ Tropical Melon & North Sea Prawns with a Marie Rose Dressing
- ❖ Classic Prawn Cocktail, with a Crisp Salad and Marie Rose Dressing
- ❖ Trio of Smoked Salmon, North Sea Prawns and Tropical Melon, served with a Seafood Dressing
- ❖ Smoked Salmon, Capers, Wrapped Lemon and Highland Oatcakes
- ❖ Hot Smoked Orkney Salmon with Lime Yoghurt Dressing
- ❖ Chicken Liver Parfait with Highland Oatcakes
- ❖ Hot Haggis Bites with Grain Mustard Mayonnaise and Salad Garnish
- ❖ Hot Haggis Gateau with a Malt Whisky Cream Sauce
- ❖ Traditional Cullen Skink Chowder
- ❖ Chicken & Sweet Corn Cream Chowder

Chef's Homemade Soups and Chowders

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

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
- ❖ Paupiettes of Lemon Sole, filled with Prawns, served with a Chardonnay 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

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

Evening Buffet

A few classic Evening Buffet Options

- ❖ Sandwiches & Sausage Rolls
- ❖ Bacon Rolls
- ❖ Lorne Sauce Rolls
- ❖ Stovies, with Highland Oatcakes and Beetroot
- ❖ Macaroni
- ❖ Mini Bakers Pies – selection of local butcher Pies
- ❖ Cheeseboard Selection with Chutneys, Fruit Garnish and Scottish Biscuits

Chips available to be added onto any of the buffet choices.

Based on your daytime guests and additional evening guests, the team will guide you right about catering for the evening Buffet.

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

Additional Hired Services

Chair Bow Sashes	£0.75 per chair
Additional Chair Covers for Evening Dance – Function Room	£1.00 per chair
Additional Table Linen for Evening Dance – Function Room – Laundry Charge	from £200.00
Silver Candelabra inc. LED candles	£15.00 Each
Large Lanterns including LED candles	£8.50 Each
Post box	£30.00
Self-Playing Piano during your wedding breakfast	£150.00

Hire of Champagne/Cocktail Fountain from £250.00
Price to fill the fountain on application, dependant on contents.

Chocolate Fountain
Caters for up to 120 people £350.00
Includes: Smooth Milk Chocolate, Dipping Selection: Fruit, Marshmallows, Shortbread etc.

Sweet Cart:
Sweet Cart Only-[Sweets Not Included] *Includes Jars & Scoops* £50.00
Classic Package- Suitable for smaller events or evening use only £110.00
Luxury Package- Suitable for larger events or all day use £150.00

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

The above prices are for 2025.
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

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

Chocolate Fountain yes/no

package? – cart only / classic package / luxury package

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.