



The MANSEFIELD HOTEL

2027 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 both, that you will cherish for the rest of your lives.

We understand how exciting and stressful the run-up to your special day can be, which is why you will always receive individual attention from our dedicated team. We are 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. Speak to the team direct on **01343 540883** for appointments.

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 35 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 since opening in 1991 are carried through to our weddings and functions today.

The Mansefield Hotel is Elgin's only Four-Star Deluxe Hotel and are currently celebrating 35 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. Most recently we have redecorated our Function Suite, used popularly for Ceremony services and Evening Dances.

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)*

Please note, prices in this Brochure are for 2027.

Please confirm prices with The Mansefield Hotel for Weddings thereafter.

Venue Hire

For Wedding Receptions being held, there is a Venue Hire charge of £1850.00 includes the following:

- Professional, friendly, and helpful assistance in planning your day
 - In Person Meeting and correspondence via email/telephone throughout your booking
- Wedding Ceremony Hire within the Function Room
 - 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
- 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 adult day time number policy is in place and additional service charge may be 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.

Accommodation & Rates

We currently have 51 Rooms available at The Mansefield, including our Suites and on-site Luxury Apartments.

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

£140.00 per night based on sole occupancy and includes bed & breakfast

£175.00 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

Offering a selection of drinks available to celebrate and toast to your marriage

We suggest that you allow £4.50 - £10.00 per guest for arrival drink, choices range from, Sparkling Wine, Prosecco, Champagne, Cocktail Fountain, Beers, Whisky and Soft Drinks. Specialist drinks available on request

Wine during Meal & Toast

During your Wedding Breakfast, we recommend that you allow at least a Half Bottle of House Wine per guest, which would cost approximately around £16.00 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 choices are available also on request for your Wedding Reception and can be sampled at your Menu Tasting Night.

Canapes

Enjoy a delicious mixture of Hot & Cold Bites prior to your Meal Reception.

During your drink reception and photographs, our team will circulate your guests offering a selection of Canapes to enjoy throughout the afternoon.

Dietaries will be catered for and Children Canapes also available.

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 to room 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 are proud to use local produce and suppliers where available and our meals are prepared fresh to order.

All our Meal Receptions are done on a pre-order basis and our team will assist with documents you can use to provide this to us ahead of your Wedding Date.

All dietaries & allergens will be catered for if noted on the pre-order.

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).

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, our team usually get in touch roughly 6 months prior to your date with availability for the Tasting Evening.

Sample Menus listed are priced between £53.00 - £80.00.

Menus can be quoted based on choices and estimate daytime guest numbers.

You are welcome to suggest your own menu, and we can confirm price per head for this.

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

Wedding Menu 1
Set Menu with No Choice

Sample Menu Only

Homemade Soup
(Of your choice)

★ ★ ★ ★

Breast of Chicken
*Oven Roasted with an Oatmeal Stuffing,
Served with Sauteed Potatoes,
selection of fresh Vegetables
and a Natural Gravy*

★ ★ ★ ★

Chef's Cheesecake
*Set on a Buttery Biscuit Base
Finished with a Berry Garnish*

★ ★ ★ ★

Coffee with Mints

Wedding Menu 2

Sample Menu Only

Tropical Melon
With a refreshing Sorbet and Berry Garnish

Homemade Soup
(Of your choice)

★ ★ ★ ★

Breast of Chicken
*Oven Roasted with an Oatmeal Stuffing and
served with a Natural Gravy*

Fillet of Scottish Salmon
*with a White Wine & Pink Peppercorn
Cream Sauce*

*Above dishes served with Chef's Selection
of Vegetables and Potatoes*

★ ★ ★ ★

Berry Pavlova
*Merigue base filled with
Seasonal Berries and Chantilly Cream*

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

★ ★ ★ ★

Coffee with Mints

Wedding Menu 3

Sample Menu Only

Hot Haggis Bites

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

Brie & Pomegranate Salad

*served with Crisp Leaves and a Raspberry
Vinaigrette Dressing*

★ ★ ★ ★

Roast Aberdeen Angus Beef

With Yorkshire Pudding and Natural Gravy

Breast of Chicken

*Oven Roasted with a Caramelised Onion &
Oatmeal Stuffing, served with a
Brandy Demi-Glaze*

*Above dishes served with Chef's Selection
of Vegetables and Potatoes*

★ ★ ★ ★

Sticky Toffee Pudding

*Warm Sticky Date Sponge,
Topped with a Butterscotch Sauce and
served with Miele's of Lossie Gelato*

Chef's Cheesecake

*Set on a Buttery Biscuit Base
Finished with a Berry Garnish*

★ ★ ★ ★

Coffee with Mints

Wedding Menu 4

Sample Menu Only

Tropical Melon & North Sea Prawns

Bound in a Marie Rose Dressing

Italian Salad

*Buffalo Mozzarella, Beef Tomato & Olive Salad,
with Vinaigrette Dressing,
Pesto and Sun-Blushed Tomatoes*

Homemade Soup

(Of your choice)

★ ★ ★ ★

Breast of Chicken

*Oven Roasted with a Caramelised Onion &
Oatmeal Stuffing, served with a
Brandy Demi-Glaze*

Roast Aberdeen Angus Beef

With Yorkshire Pudding and Natural Gravy

*Above dishes served with Chef's Selection
of Vegetables and Potatoes*

★ ★ ★ ★

Trio of Mini Desserts

*to Include:
Chocolate Profiterole
Chef's Cheesecake
Berry Pavlova*

★ ★ ★ ★

Coffee with Mints

Wedding Menu 5

Sample Menu Only

Hot Smoked Orkney Salmon
With a Lime and Yoghurt Dressing

Haggis Gateau
*Layered Haggis, Neeps & Tatties
Topped with a Whisky Cream Sauce*

Chef's Soup
(Of your choice)

★ ★ ★ ★

7oz Aberdeen Angus Sirloin Steak
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*

*Above dishes served with Chef's Selection
of Vegetables and Potatoes*

★ ★ ★ ★

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

★ ★ ★ ★

Coffee with Mints

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
Cheese & Tomato Pizza
Tomato Pasta

Followed by Ice Cream or
Dessert from Wedding Menu

*Starter options for Children are available.
Either from Wedding Menu or
Soup / Garlic Bread / Melon*

Charged as taken.

*Allow £20.00 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:

If there is anything you fancy, please feel free to get in touch and we can confirm possibilities

Starters

- ❖ Tropical Melon *with Seasonal Fruits & a Refreshing Sorbet*
- ❖ Traditional Italian Salad, Mozzarella, Beef Tomato & Olive Salad, *with Vinaigrette Dressing*
- ❖ Connage Clava Brie & Pomegranate Salad *served with Crisp Leaves and a Raspberry Vinaigrette Dressing*
- ❖ Tomato Bruschetta, *finished with a Balsamic Glaze*
- ❖ Brie & Cranberry Tartlet *on Seasonal Leaves with a Vinaigrette Dressing*
- ❖ Goats Cheese & Red Onion Chutney Tartlet *Seasonal Leaves with a Vinaigrette Dressing*
- ❖ 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*
- ❖ Scottish 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*
- ❖ Tempura King Prawns *with a Sweet Chilli Sauce*
- ❖ Traditional Cullen Skink Chowder
- ❖ Chicken & Sweet Corn Cream Chowder

Chef's Soups Selection

- | | |
|----------------------------|-----------------------------------|
| ❖ Traditional Scotch Broth | ❖ Roasted Red Pepper & Tomato |
| ❖ Lenil (& Bacon) | ❖ Butternut Squash & Sweet Potato |
| ❖ Potato & Leek | ❖ Spicy Parsnip & Apple |
| ❖ Carrot & Coriander | ❖ Cauliflower & Stilton |
| ❖ Cream of Mushroom | ❖ Minted Green Pea |

Main Courses

Below some of our popular dishes, all served with Chef's selection of fresh Vegetables

- ❖ *Aberdeen Angus Roast Beef with Yorkshire Pudding and Natural Gravy*
- ❖ *7oz Sirloin Steak, cooked Medium-Well*
 - *served on Rosti Potato served with a Madeira Jus*
 - *served with a Green Peppercorn Cream Sauce*
 - *with a Red Wine & Mushroom Sauce*
- ❖ *Breast of Chicken*
 - *with a Leek Mousse, served with a Chardonnay Cream Sauce*
 - *with a Wild Mushroom Mousse, finished in a Fino Sherry Cream Sauce*
 - *with an Oatmeal Stuffing and Natural Gravy*
 - *with a Caramelised Onion & Oatmeal Stuffing, served with a Brandy Demi-Glace Sauce*
 - *Coated in a Cajun Seasoning, served on Sauteed Peppers & Onions, finished with a Roasted Tomato Sauce*
- ❖ *Fillet of Scottish Salmon*
 - *served with a White Wine & Pink Peppercorn Cream Sauce*
 - *served with a Lemon Butter Sauce*
 - *served with a Shrimp & Lemon Butter Sauce*
 - *with a Cranberry & Pecan Crust, finished with a Garden Herb Sauce*
 - *served with a Leek & Dill Cream Sauce*
- ❖ *Salmon & Prawn Fishcakes coated in a Golden Crump and topped with a Parsley Cream Sauce*
- ❖ *Paupiettes of Lemon Sole,*
 - *filled with Creamed Leeks, served with a Garden Herb Cream Sauce*
 - *filled with Prawns, served with a Chardonnay Cream Sauce*
- ❖ *Duo of Salmon & Lemon Sole served with a Lemon Cream Sauce*

Vegetarian Options

- ❖ *Aubergine, Tomato & Mozzarella Gateau with a Roasted Red Pepper Dressing*
- ❖ *Pea & Asparagus Risotto (available Vegan on request)*
- ❖ *Spinach & Butterbean Curry with Basmati Rice (Vegan)*
- ❖ *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 (available Vegan on request)*
- ❖ *Quinoa, Served with Roasted Vegetables(Vegan)*

Desserts

- ❖ *Sticky Toffee Pudding Warm Sticky Date Sponge, with Butterscotch Sauce and Miele's of Lossie Vanilla Gelato*
- ❖ *Chef's Cheesecake set on a Buttery Biscuit Base (your choice of flavour)*
- ❖ *Profiteroles crisp choux pastries, filled with Chantilly Cream with Warm Chocolate Sauce*
- ❖ *Glazed Lemon Tart Pastry shell, filled with a Baked Lemon Custard*
- ❖ *Banoffee Tart Pastry shell, with a Toffee & Banana filling, topped with Chantilly Cream*
- ❖ *Chocolate Brownie, served with Warm Chocolate Sauce and Miele's of Lossie Gelato*
- ❖ *Berry Pavlova meringue base filled with fresh Seasonal Berries and Chantilly Cream*
- ❖ *Vanilla Panna Cotta Topped with a Raspberry Garnish*
- ❖ *Rich Chocolate Torte Finished with a Berry Garnish (Vegan & Gluten Free Available)*
- ❖ *Trio of Chocolate Mousse with Vanilla Cream*
- ❖ *Miele's of Lossiemouth Gelato selection of flavours available*
- ❖ *Refreshing Sorbet Selection Raspberry / Lemon / Mango / Champagne*
- ❖ *Trio of Mini Desserts - choice of 3 miniature desserts*
- ❖ *Scottish Cheese Board Selection served with Biscuits, Grapes & Chutney*

★ ★ ★ ★

Evening Buffet

A few classic Evening Buffet Options

- ❖ Sandwich Platter Selection & Sausage Rolls
- ❖ Bacon Rolls
- ❖ Lorne Sausage Rolls
- ❖ Stovies, with Highland Oatcakes and Beetroot
- ❖ Macaroni Cheese
- ❖ Butcher Pies – selection of local butcher Pies
- ❖ Cheeseboard Selection with Chutneys, Fruit Garnish and Scottish Biscuits
- ❖ Cajun Chicken Goujons & Haggis Bites

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. We suggest allowing £12-£19.00 per person for your catering evening numbers. Include in the above selection is Tea/Coffee and cutting and serving your Wedding Cake, if providing.

*This service charge covers your evening dance and staffing.
If there are any alternative options to wish to offer for your evening Buffet please do not hesitate to ask and we can confirm availability and costings.*

Additional Hired Services

Chair Bow Sashes <i>selection of colours available at the Hotel</i>	Cost £0.75 per chair
Chair Covers for Ceremony & Meal Reception – Complimentary	
Additional Chair Covers for Evening Dance – Function Room	£1.00 per chair
Table Linen for Evening Dance – Function Room, Laundry Charge	from £230.00
Silver Candelabras <i>inc. LED Candles included</i>	£15.00 Each
Large Silver Lanterns <i>inc. LED Candles included</i>	£8.50 Each
Post Box	£30.00
Mirror Circle Flat Centrepieces – Complimentary	
Self-Playing Piano <i>during your wedding breakfast</i>	£200.00
Hire of Champagne/Cocktail Fountain <i>Price to fill the fountain on application, dependant on contents. Caters for up to 80 flutes</i>	from £275.00
Chocolate Fountain <i>Caters up to 120 guests Includes: Smooth Milk Chocolate, Dipping Selection: Fruit, Marshmallows, Shortbread etc.</i>	£360.00
<u>Sweet Cart:</u>	
Sweet Cart Only- <i>Includes Jars & Scoops only. Provide own sweets & bags</i>	£50.00
Classic Package- <i>Suitable for smaller events under 60</i>	£140.00
Deluxe Package- <i>Suitable for larger events up to 120</i>	£200.00
Luxury Package - <i>Suitable for larger events up to 200</i>	£265.00
<i>Option available to add on Crisps</i>	

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 do ask that you make us aware of any outside Wedding Vendors and Third-Party Suppliers Hired for your day to ensure they comply with The Mansefield Hotel policies.

Our team would be happy to pass on a recommendations list of suppliers previously used at The Mansefield Hotel.

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

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/year*)/ 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/year*) / 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 / Deluxe / Luxury

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.