

WEDDINGS AT ERROL PARK

*A beautiful venue, as unique as you*

ERROL PARK  
PERTSHIRE



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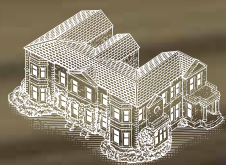
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ERROL PARK  
PERTHSHIRE







*3,000 acres*  
*Located in beautiful Perthshire, surrounded by  
rolling hills and the glistening Tay estuary*



## INTRODUCTION

# *A magnificent setting, exclusively yours*

Errol Park is a magical place to begin your new life together

Your wedding vision is unique to you, and we get that. Whether it's an intimate ceremony for two or a grand affair for 200 guests, we have the perfect spaces. The selection of stunning reception rooms, rustic stables, picturesque courtyard and incredible backdrop are essential ingredients for the perfect wedding.

Our team of wedding experts will guide you through all the stages, from planning and making arrangements to supporting you on the day. Our award winning caterers will deliver a delicious menu using the finest of Scotland's natural larder in a truly innovative style.

The house has ten beautiful bedrooms that sleep up to 20 guests with the option of a further ten guests overnighting in our newly developed Gardeners Cottage and Potting Shed, both a short stroll from the house.

You can be sure of the finest Highland hospitality, exceptional service and utmost discretion. All we ask is that you allow yourself to relax and embrace each special moment, knowing that everything is taken care of.

Create beautiful memories to cherish forever.





## THE HOUSE

# *An exquisite mansion in beautiful Perthshire*

Errol Park is one of Scotland's hidden treasures, a family home, its heritage and charm have been lovingly preserved. The first glimpse of the mansion house is quite spectacular, the historical facade is immaculate and brims with character.

Step inside and discover lavish furnishings, incredible art collections and historic keepsakes. The selection of beautiful reception rooms are ideal for intimate ceremonies surrounded by family and friends, with generous space for celebrating and mingling. Each room has its own unique character and oozes style, with hypnotic views over the River Tay and Perthshire hills.

The grand staircase is a dramatic and stunning setting to exchange vows and is bound to set your photographer's heart racing. The ambience is the perfect balance of grandeur and elegance, both regal and relaxed.

The rustic Stables host up to 180 guests. The circular design and layout is perfect for fine-dining or a sumptuous buffet and there's ample space for entertainment and dancing. The picturesque courtyard is a lovely spot to enjoy a glass (or two) of fizz in the fresh evening air. The stables are versatile, meaning you can create the setting of your choice. It's your wedding to do your way.









## THE GARDENS

# *Gardens and grounds, lovingly cared for*

Errol Park is idyllic all year round. The gardens and grounds are an incredible backdrop for an outdoor ceremony and the photography is sensational.

In spring and summer wildflowers burst into life creating an explosion of vibrant colours and fresh scents. Exchange vows on our beautifully manicured lawn, or adventure a little further into the orchard to discover our charming wooden summer-house, or our ancient folly in the woods. Such unique settings that your guests will talk about for years to come.

Autumn is a magical time, the grounds are abundant in hues of deep reds, oranges and golds enhanced by the hazy midday sun. The stunning autumnal light streams across the stables into the picturesque courtyard, perfectly set with a warming fire-pit. Though the daylight hours are shorter, there is ample time for incredible photography.

Winter weddings are beautiful. As the sun sets the house, stables and grounds have an entirely different feel. Gather round the crackling log fire and sip champagne in the cosy warmth of the house. Colourful layers of wedding attire add a stunning pop of colour to photos, particularly if the backdrop is white with snow.





## ACCOMMODATION

# *Individually designed & beautifully finished*

A stay at Errol Park is a special experience. The house sleeps up to 20 guests in ten luxurious bedrooms, and a further 10 guests are accommodated in our newly developed Gardeners Cottage and The Potting Shed.

Each bedroom is the perfect retreat, a place of ease and repose, carefully crafted for indulgence and relaxation. The detail is most definitely in the design. Bedrooms in the mansion house boast the original period furnishings with a modern day twist to maximise comfort. Expect sumptuous cosy beds with crisp linens, lavish furnishings, historically-inspired art, spacious bathrooms with deluxe toiletries and beautiful views from every window.

The extensive art collection on display throughout the house offers a fascinating insight into the family's history and noble connections.

The ground floor is home to a selection of lovely reception rooms including the Family Kitchen, the Library, Drawing Room and Dining Room. Each room is individually styled with ample room to relax and connect with family and friends.

Gardeners Cottage and the Potting Shed are modern and cosy with stylish interiors. Both properties are in a private setting, just a short stroll from the mansion house.









## WEDDING PLANNING

# *Impeccable service & tailored design*

So much planning, dreaming and love goes into creating the perfect day. We support the happy couple in the planning stages, during the lead up, and on the wedding day with a versatile and flexible approach.

Our wedding specialist Colin and his team will look after you from the get-go. We're quietly confident you'll trust them as we do to assist you in the design and delivery of your dream day. Colin is the glue that holds everything together, he's been with us the longest and knows Errol Park like few others.

The team are exceptionally well versed in wedding planning. You can rest assured they will ask all the right questions to capture your dreams and inspiration to bring your wedding vision to life. Consider them a fountain of valuable knowledge, always keen to share advice and information, including our list of preferred suppliers guarded closely in our little black book. Our jewel in the crown.

'Colin was a huge reason we chose Errol Park. We still remember the first meeting with him. Hearing how enthusiastically he talked about the venue and the weddings was wonderful. He saw a huge part of his role as creating the best day for us which meant a lot and he really delivered on this.'









FOOD & DRINK

## *Hickory, our award -winning caterers*

When you combine award winning caterers with exquisite dining spaces at Errol Park, the experience is nothing short of spectacular.

We are serious about good food. We carefully chose our catering partner Hickory for their delivery of inspiring menus, their flexible approach in supporting our wedding couples and their high-level service. We champion their desire to continually raise the bar of ingenuity in exemplary food and event design, and we share the same ethos - it's often the smallest detail that has the largest impact.

Tell them the style of food you like, the flavours important to you and the ambience you want to create. Whether it be traditionally sophisticated or something with a little extra spice, let them create a mouthwatering menu that wraps up those beautiful elements and tingles all the senses.

As an award-winning Scottish caterer it's no surprise that Hickory take being organised to the next level. The team are professional, highly experienced and most importantly - great listeners. They understand the individual needs of each couple. They've built up their superb reputation over years from listening to those needs and creating exceptional menus to match.

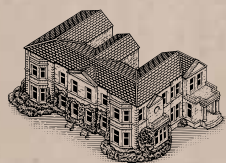




## MENUS

### *Hickory packages*

Scotland's seasonal larder is abundant in the finest quality ingredients. Whether it's fresh venison, salmon, honey, berries or gin, the Hickory chefs have a dazzling array of produce to work with. Designing innovative dishes and mouthwatering menus is what they do best.



ERROL PARK  
PERTHSHIRE





## CANAPÉS



### CANAPÉS FROM THE GARDEN

Roasted squash and  
pine nut arancini (v)

Charcoal tartlet of chestnut  
mushrooms, smoked  
garlic and chives (v)

Cone of whipped crowdie with  
compressed rhubarb (v)

Grilled sourdough toastie with Isle  
of Mull cheddar and mustard (v)

Charcoal crispbread, heather  
honey ricotta and fig (v)

Truffled mushroom crostini (v)

Whipped goat's cheese and  
beetroot jam oatie (v)

Vegetarian haggis bonbon with  
whisky crème fraîche (v)

### CANAPÉS FROM THE SEA

Melba toast, treacle basted Hickory  
smoked salmon and sour cream

Smoked salmon tartare, nori  
cracker, wasabi crème fresh  
and keta caviar (ngci)

Traditional Cullen Skink tartlet

Queenie scallop, lime butter  
and black pudding crumble

Flash fried scallop, scorched  
cauliflower and smoked  
ketchup (ngci, df)

Mara seaweed oatie,  
smoked trout and apple

Beer battered Scottish haddock,  
tartar sauce and dill

### CANAPÉS FROM THE LAND

Mini Highland beef Wellington

Pheasant and smoked bacon  
arancini, black garlic and truffle mayo

Hickory smoked lamb loin with  
aubergine caponata (ngci, df)

Crostini of herb marinated beef  
fillet with mustard mayonnaise

Smoked Perthshire venison loin  
crostini with rhubarb compote

Curried chicken poppadum,  
coriander mayo, almonds  
and black sesame (ngci)

All butter brioche soldier, house  
chicken parfait and bramble compote

Slow cooked Korean style beef  
short rib and artichoke puree (ngci)

Wild boar chipolatas, marmalade  
and ginger glaze (df)

### PLANT-BASED CANAPÉS

Curried sweet potato fritters and  
green pepper puree (vg, df, ngci)

Aubergine baba ghanoush,  
lemon, pomegranate and  
toasted flat bread (vg, df)

Roasted asparagus, truffle oil  
filo and poppy seeds (vg, df)

White bean crostini with  
olive crumble (vg, df)

Rainbow radishes, seaweed  
mayo and lemon salt (vg, df, ngci)

Charlotte potato, Mara seaweed  
cracker, onion cream (vg, df, ngci)

BBQ spiced lentil and  
jackfruit taco (vg, df)

3 canapes pp - £9.90  
4 canapes pp - £13.20  
5 canapes pp - £16.50

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inclusive of VAT and are  
reflective of 2023 pricing

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subject to a supplement.

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Speak to us about allergy & dietary requirement as most of our dishes can be modified.



## GRAZING TABLES

Our grazing tables are guaranteed to be the talking point of any wedding. Our beautifully styled stations are made to be grazed and shared and include a range of the finest cured meats, artisan Scottish cheeses, oatcakes, crackers, seasonal chutney, dips, grapes, figs and olives.

If a grazing table would fit the style of your wedding, or as part of your wedding breakfast, we'll work with you to provide all your favourites.

Speak to us about including additional canapes and other delicious treats.





## SPRING/SUMMER 3 COURSE WEDDING BREAKFAST



### STARTERS

Two salmons; cold cured and kiln roasted.  
Served with fennel seed oaties, citrus and  
radish crème fraiche and dill jellies

Prosciutto, buffalo mozzarella and  
charred asparagus salad with basil  
pesto and shaved lemon *(ngci)*

Traditional haggis, neeps and tatties  
with a whisky cream sauce

Chicken liver parfait, rosemary focaccia,  
black garlic emulsion and bacon crumb

Burrata, heirloom tomatoes, romesco  
sauce and purple basil *(v, ngci)*

Caramelised carrot soup, sourdough  
and Hickory smoked butter *(v)*

Grilled and chilled summer squash, marinated  
plant-based feta, fresh lime, garden herbs  
and a maple mustard dressing *(vg, df, ngci)*

### MAINS

Roasted fillet of seabass, vine tomatoes,  
roasted peppers, black olive mash and  
a lemon caper butter sauce *(ngci)*

Blade of Scottish beef, potato terrine,  
charred asparagus, chantenay carrots  
and a port wine sauce *(ngci)*

Free range chicken, summer truffle  
pomme puree, broad beans, scorched  
onions and chicken jus *(ngci)*

Duo of pork: slow cooked spiced belly and  
braised cheeks, smoked butter fondant potato,  
kale and purple sprouting broccoli *(ngci)*

Herb marinated rump of lamb, potato  
bonbon, minted peas, glazed root vegetables  
and redcurrant jus \*supplement cost

Leek and black garlic risotto, black pepper  
crowdie, and smoked chili oil *(v, ngci)*

Twice baked Mull cheddar soufflé, medley of  
young vegetables, pea shoots and pine nuts *(v)*

Harissa roast aubergines, pearl couscous, plant-  
based feta and a lemon yoghurt sauce *(vg, df)*

### DESSERT

Orange and polenta cake, Katy Rodgers  
crème fraiche, and poached rhubarb *(ngci)*

Dark chocolate tart with white chocolate ice  
cream and minted chocolate rubble *(v)*

Buttermilk panna cotta with roasted Scottish  
strawberries and honeycomb crumb *(ngci)*

Hickory's sticky toffee pudding, brandy  
caramel and vanilla pod ice cream *(v)*

Deconstructed lemon and raspberry meringue  
pie, iced clotted cream and toffee crunch *(v)*

Heather honey cheesecake, apricot,  
granola and sherbet shards *(v)*

Marinated pineapple carpaccio, slow  
roasted nectarines, sweet cicely and  
wild berry sorbet *(vg, df, ngci)*

This menu is included in our package prices  
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## AUTUMN/WINTER 3 COURSE WEDDING BREAKFAST



### STARTERS

Tartare of smoked Scottish salmon, citrus crème fraîche and beetroot carpaccio *(ngci)*

Haggis and black pudding bonbons, honey based swede, mustard mash and purple potato crisps

Roasted hoisin duck breast, spiced plum compote, slow cooked duck rillettes and sesame croutons

Ham hock terrine, quail Scotch egg, pickled apples and pears with a cider dressing

Baked and smoked carrots, white beets, goat's curd and pumpkin granola *(v)*

Butternut squash, coconut and chilli soup, sourdough and Hickory smoked butter *(v)*

Beetroot, cumin and ginger fritters, curried coconut yoghurt and coriander chutney *(vg, df, ngci)*

### MAINS

Scrabster monkfish loin & cheek, butter roast potatoes, smoked bacon, wild mushrooms and curly kale *(ngci)*

Roasted chicken breast, potato and winter truffle terrine, celeriac puree, roasted roots and tarragon gravy *(ngci)*

Slow cooked featherblade of beef, coarse mustard mash, heather honey basted roots veg and braising gravy *(ngci)*

Slow cooked belly of pork, black pudding bonbon, pomme puree, spiced braised red cabbage and cider jus

Perthshire venison loin, smoked butter potato fondant, honey basted squash, celeriac puree, kale and Glenkinchie whisky jus

Winter squash and sage risotto with crumbled Lanark Blue cheese *(v, ngci)*

Pumpkin and wild mushroom Wellington, herby potato rosti, honey roast carrots and red wine jus *(v)*

Beetroot and shallot tarte tatin, candied beetroot crisps, whipped plant-based feta, chimichurri and a charred chicory salad *(vg, df)*

### DESSERT

Dark chocolate fondant, cherries, honeycomb crumb and mascarpone cream *(v)*

Hickory sticky toffee pudding, brandy caramel sauce and vanilla pod ice cream *(v)*

Apple and salted caramel tarte tatin with Dundee marmalade ice cream *(v)*

Brioche bread and butter pudding with vanilla crème anglaise *(v)*

Chambord raspberry ripple cheesecake, sea salted caramel pecans and mallows *(v)*

Lemon tart, Katy Rogers crème fraiche and shortbread crumble *(v)*

Griddled marinated nectarines, basil and balsamic, pumpkin crumble and iced berry cream *(vg, df, ngci)*

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## FAMILY STYLE SHARING MENU



Family style is made to be shared and enjoyed together. Choose one plated starter from the 3-course wedding breakfast, one sharing centrepiece, three sharing sides and one sharing dessert to create your feast.

### SHARING CENTREPIECES

#### SPRING / SUMMER

Roast silverside of beef,  
watercress and salsa verde *(ngci)*

Hoisin glazed slow cooked  
pork shoulder *(df)*

Slow roasted chicken with lemon  
and tarragon gravy *(df, ngci)*

Poached side of Scottish  
salmon with lemon and  
dill mayonaise *(ngci)*

Roasted rosemary and garlic  
rubbed shoulder of lamb *(ngci)*

Spinach, ricotta and sundried  
tomato filo pie *(v)*

Slow cooked black lentil dhal  
with minted yoghurt *(vg, df, ngci)*

#### AUTUMN / WINTER

Roast venison stew with honey  
and juniper berries *(df, ngci)*

Red wine braised beef  
brisket *(df, ngci)*

Maple and ginger roasted  
pork belly with crackling  
and cider sauce *(df, ngci)*

Slow roast chicken with  
thyme, winter spice and  
scorched garlic *(df, ngci)*

Slow baked cod fillets, pressed  
olive oil and vine tomatoes *(ngci)*

Pumpkin and wild  
mushroom Wellington *(v)*

Collar of butternut squash  
with cranberry and pumpkin  
seed stuffing *(vg, df)*

### SIDES

#### POTATOES

Hickory smoked  
butter mash *(v, ngci)*

Baby potatoes with  
parsley, lemon butter  
and flaky sea salt *(v, ngci)*

Garlic and sage roast  
potatoes *(v, ngci)*

#### SALADS

Hickory two cabbage  
slaw *(v, ngci)*

Panzanella salad *(df)*

Seasonal greens  
with grain mustard  
vinegarette *(vg, df, ngci)*

Rocket and parmesan  
with pickled shallots  
and balsamic *(ngci)*

Tomato and cucumber  
kachumber *(vg, df, ngci)*

#### GRAINS AND CARBS

Fluffy basmati rice *(vg, df)*

Cous cous, preserved  
lemons and olives *(vg, df)*

Garlic butter flatbread *(v)*

Classic yorkshire  
puddings *(v)*

#### VEG

Braised red cabbage  
*(vg, df, ngci)*

Caramelised roasted root  
vegetables *(vg, df, ngci)*

Harissa and honey roast  
butternut squash *(v, ngci)*

Braised leeks, peas  
and bacon *(ngci)*

### DESSERT

Sticky toffee pudding,  
salted caramel and clotted  
cream ice cream *(v)*

Eton Mess - Meringue,  
strawberries and  
whipped cream *(v, ngci)*

Spiced apple and  
bramble crumble with  
vanilla bean custard *(v)*

Traditional cranachan with  
Scottish raspberries and  
Glenkinchie whisky *(v)*

Raspberry, blueberry and  
mint pavlova *(v, ngci)*

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## BBQ FEAST MENU



Try our relaxed and luxury BBQ menu for your wedding breakfast. Choose two or three BBQ items from the grill and two or three sides followed by 3 miniature desserts.

### FROM THE GRILL

Grilled sweet chilli marinated salmon skewers *(df, ngci)*

Hickory gourmet beef burger with melted mozzarella in a classic sesame bun

Garlic, ginger and soy marinated chicken kebabs *(df, ngci)*

Harissa yoghurt marinated grilled chicken breasts *(ngci)*

BBQ spiced pulled pork with in a buttery brioche roll

Grilled pork sausages in a soft bun with caramelised onions *(df)*

Spicy bean burger, topped with melted mozzarella served in a classic sesame bun *(v)*

Mediterranean roast vegetable and halloumi skewers basted with rosemary and garlic *(v, ngci)*

Grilled thyme marinated portobello mushroom burger served in a classic sesame bun *(vg, df)*

### SIDES

Hickory two cabbage slaw *(v, ngci)*

Corn on the cob with smoked chipotle and lime butter *(v, ngci)*

Baby potato salad with parsley, lemon butter and flaky sea salt *(v, ngci)*

Shredded carrot, apple and fennel slaw with a honey mustard dressing *(vg, df, ngci)*

Seasonal green salad with a classic vinaigrette *(vg, df, ngci)*

Watermelon, feta, cucumber and mint salad *(v, ngci)*

Rocket and parmesan with pickled shallots and balsamic *(ngci)*

Heirloom tomato, fresh basil and buffalo mozzarella salad *(v, ngci)*

Herby couscous with roasted Mediterranean vegetables *(vg, df)*

Mediterranean orzo pasta salad with sunblush tomatoes, feta, olives and radicchio *(v)*

### MINIATURE DESSERTS

Scorched apple eclairs *(v)*

White chocolate and orange cheesecake jars *(v)*

Passionfruit cheesecake pots *(v)*

Chocolate and salted caramel brownies *(v)*

Mini Scottish berry tarts *(v)*

Sticky toffee pudding cheesecake *(v)*

Raspberry and white chocolate trifle jars *(v)*

Key lime posset shot *(v)*

Salted caramel chocolate chip cookies *(v)*

Rhubarb and ginger tartlets *(v)*

Bowls of Scottish strawberries and pouring cream *(v, ngci)*

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## EVENING BUFFET



### ROLL WITH IT

*Warmed and buttered brioche rolls with a choice of two of our most popular fillings;*

Smoked back bacon

Pork and leek sausages

Free range scrambled eggs and garden chives *(v)*

### THE CHIP SHOP TAKE AWAY

*Exactly what you need to keep the party going, choose two options;*

Sole goujons, farmhouse fries and tartare sauce

Fried onions and mushrooms, farmhouse fries and smoked ketchup *(vg, df, ngci)*

Just chips! Add a sprinkle of shredded Dunlop cheddar and curry sauce *(v, ngci)*

### KOOL KEBABS!

½ pocket pita bursting with two choices from our super-satisfying, big tasting ingredients

Dukkah dusted slow cooked leg of lamb, rocket leaves and minted labneh

Treacle and orange roasted Shetland salmon, little gems and mustard mayo

Pulled BBQ jack fruit, chicory and black garlic mayo *(vg, df)*

Tikka spiced roast chicken breast and lime slaw

### TRUE SCOTSMAN!

*A traditional Scottish favourite - the haggis, neeps and tattie bar!*

MacSweens Haggis and vegetarian haggis, buttery mashed potatoes and turnips, served with a whisky cream sauce

### PIE BAR!

A choice of two of our buttery homemade pies;

East Lothian free range chicken, leek and bacon pie

Haggis, neeps and tatties pie

Steak and Edinburgh ale pie

‘Cullen Skink’ pie – Smoked Scottish haddock, potato and leek

Curried chickpea and Fife cauliflower pie *(vg, df)*

### TOASTIE TIME!

*Everyone's favourite late night snack. Choose from two of our delicious cheese toastie fillings;*

Mac and cheese toastie *(v)*

Masala spiced potato, green chutney and mozzarella toastie *(v)*

Cheddar, smoked ham and mustard mayo toastie

The classic - just cheese toastie *(v)*

### HICKORY HOG ROAST

Hickory-smoked pulled pork infused with barbeque spices. Served on a buttery brioche roll with apple sauce and two cabbage slaw

### CHEESE STATION

Grazing station filled with the best cheeses from around Scotland. Served with oatcakes, breadsticks, Hickory chutney, quince and figs and grapes

Looking to add a unique touch to your evening buffet? Speak to your planner about our gourmet festival style food stalls!

Prices start from £9.60 pp  
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## PRE-WEDDING SUPPER



*Choose one, two or three courses*

### STARTERS

Hickory smoked Scottish salmon, soda bread, whipped butter and lemon

Sharing platters of Scottish and continental meats, olives, sun blushed tomato and foccacciadf

Heritage tomato, buffalo mozzarella and basil salad with a balsamic dressing *(v, ngci)*

Rich and buttery chicken liver parfait, chicory, kitchen chutney and oatcakes

Sweet potato and coconut soup with toasted seeds *(vg, df, ngci)*

### MAINS

Classic beef lasagne with creamy bechamel sauce, seasonal green salad and garlic ciabatta

Coq au vin, Hickory smoked mash and roasted root vegetables *(ngci)*

Sausage and chorizo ragu pasta bake, seasonal green salad and garlic ciabatta

Smoky three bean and sweet potato chilli, long grain rice and charred corn on the cob *(vg, df, ngci)*

Traditional beef chilli con carne, sour cream and chives, grated mozzarella and long grain rice *(ngci)*

Butternut squash and ricotta macaroni pasta bake, seasonal green salad and garlic ciabatta *(v)*

### DESSERTS

Spiced apple and bramble crumble with crème anglaise *(v)*

Seasonal fruit salad with a choice of ice cream or sorbet *(v, ngci)*

Hickory's sticky toffee pudding with salted caramel sauce and vanilla pod ice cream *(v)*

Peach and white chocolate cheesecake pots *(v)*

1 course from £20.00 pp  
2 courses from £25.00 pp  
3 courses from £30.00 pp

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RAISE A GLASS!

## DRINKS PACKAGE

Choose from a fabulous selection of Wine, Prosecco and Champagne which are guaranteed to elevate your menu choices.

All of our wines have been carefully selected with the help of our expert suppliers, with your menus and venue in mind.

### CLASSIC

White - Les Archeres Vermentino

Red - Les Archeres Carignan

Sparkling - Via Vai Prosecco

### ENHANCED

White - Ramon Bilbao Journey Collection Albarino

Red - Ken Forrester Petit Pinotage

Sparkling - Ruggeri Prosecco

## BAR OPTIONS

Includes bar, contemporary glassware, a selection of wines, beers, spirits, shots, mixers, ice garnishes & bar staffing.

Whether you are after a traditional whisky bar or a margarita sip station, our Hickory bar team and your dedicated event planner are here to help and bring your vision to life!

Price on request.



## SERVICE PROVISION

- Midweek dates - Accommodation within the Main house for 20 guests for 1 night
- Weekend dates - Accommodation within the Main house for 20 guests for 2 nights
- Access to the grounds for your ceremony and the stables for your reception on day of your wedding
- Menu package of your choice
- Cooked hot Scottish breakfast provided by the venue for up to 20 guests
- Our classic drinks package which includes:
  - x2 glasses of prosecco for your drinks reception
  - x1 glass of prosecco for your toast
  - half bottle of white or red wine per person for your meal
- All glassware for service
- Contemporary cutlery & crockery
- Round guest tables and crossback chairs
- White chairs that can be used for a ceremony in the gardens
- All kitchen & service equipment
- Floor length table linen and linen napkins
- A dedicated Event Designer
- Event Manager, chef team and staff members to run your event





## LOCATION

Errol Park is situated on the Tay estuary in the picturesque Carse of Gowrie in beautiful Perthshire, ten minutes from Perth and Dundee.

The area is known as the gateway to the Scottish Highlands, and still relatively close to Edinburgh and Glasgow. The landscapes are magical, abundant with rolling green hills and mountains, and glistening lochs and glens.

Golfers are only a short drive to St Andrews and thrill seekers looking for outdoor adventures have superb access to the Highlands and stunning coastlines. Travelling from Edinburgh or Glasgow takes approximately one hour. We encourage our guests to enjoy the beautiful landscapes en-route.

Errol Park, Errol, Perthshire PH2 7RA



ERROL PARK  
— PERTHSHIRE —



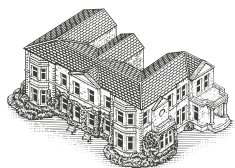
## CONTACT

# *Let's talk about your wedding at Errol Park*

We hope this has given you a flavour of what Hickory can create. What we've laid out here is just the start, we'd love to work on a bespoke proposal for you. Get in touch with our team of expert event designers and let's talk about how we can bring your vision to life.

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