



SCONE PALACE

WEDDINGS
AT
SCOPE PALACE

It is all about you.....

Scone Palace is no stranger to celebration. For hundreds of years people have come here to attend some of the most significant events in Scottish history. In an unrivaled setting we will help you bring to life your imagination and help you create your own piece of history. Don't let your spirit be limited to the walls of the palace though; we have over 100 acres of spectacular grounds to help create a memory unique to you...

Exclusive Use

We are delighted to offer exclusive use of the Palace State rooms from 2.00pm for ceremonies and receptions during the months of April to October. It should be noted that although you will have exclusive use of Scone Palace State Rooms, our gardens, shops and coffee shop will still be open to other visitors until the end of the day.

When the Palace is closed for the season we are able to offer the use of our State Rooms earlier in the day if required.

Guest Numbers

With the variety of rooms here at Scone Palace we are able to accommodate parties of all sizes. The Murray Rooms are perfect for parties up to 40 guests and the State Rooms can accommodate up to 110 day guests (+ up to an additional 100 evening guests). Please be aware that we ask for a minimum of 70 day guests for a wedding in our State Rooms and 10 in the Murray Rooms.

For your State Room wedding you have the option of both the Long Gallery and the Drawing Room for your ceremony with your wedding breakfast being served in the Long Gallery. Dancing takes place in the State Dining Room (the dinning table removed), with a Bar set up in the Ante Room and seating in the State Drawing Room during the evening.

Outdoor Wedding Options

If a traditional stately home wedding is not what you have in mind, don't worry there are

many beautiful settings throughout our Gardens where an outdoor wedding ceremony may take place, from the Douglas Pavillion in the Pinetum to the Stone of Scone on Moot Hill. We can also arrange marquees and tipis weddings in a variety of stunning locations within the Grounds.

Music, Entertainment & Fireworks

We are happy to arrange any entertainment you may require to ensure your day is as special as you are. Bespoke firework packages from 21cc Fireworks can be arranged with prices starting from £900.00

Accommodation

Our 5 star, self-catering apartment which is situated within the west aspect of the Palace is available for either the bridal party or wedding guests. This beautiful accommodation sleeps up to 6 guests within 3 en-suite bedrooms. We operate a minimum of a 2 night stay.

Booking Terms and Conditions

To secure your provisional booking we ask you to pay a deposit of £2000.00 within 14 days. A further 80% of the total cost will be invoiced 3 months prior to your wedding date with payment due 2 months before your wedding. The final payment is due no later than 30 days prior your wedding. All payments are non-refundable. Full details of our terms and conditions are available on request.





THE DESTINY PACKAGE

DESTINY PACKAGE

Example Package for 70 Day Guests £14,000

Exclusive Use of State Rooms
Piper on Arrival
Red Carpet at Entrance
Burning Torcheres at Entrance
Votive Candles throughout State Rooms
Table Flowers
Printed Menu Cards
Table Plan
Hand Written Calligraphy Place Cards
Cake stand and Ceremonial Sword for cutting your Wedding Cake
Chair Cover & Sashes or Chivari Chairs for Ceremony & Wedding Breakfast
Linen Table Cloths & Napkins
Use of the Gardens for your Wedding Photographs

Canapes
Choice of 4 per person
additional guests charged at £17.25 per person

(Choice of 5 per person – £20.40 per person)

(Choice of 6 per person – £23.00 per person)

Wedding Breakfast
3 Courses per person
additional guests charged at £81.60 per person

(4 Courses per person - £98.40 per person)

(Buffet Alfresco - £81.60 per person)

Champagne & Sparkling Wine
House Sparkling Wine – from £16.00 per bottle
Champagne - from £35.00 per bottle

Alternatively you may choose from our Wine List

Wedding Breakfast Wine
House Red, White or Rose Wine - £16.00 per bottle
Or Choose from List
Still & Sparkling Water - £3.50 per bottle

Alternatively
You may supply your own champagne and wines and pay a corkage charge:
Wine - £12.00 per bottle
Sparkling Wine - £14.50 per bottle
Champagne - £18.00 per bottle



THE CARNEGIE PACKAGE

THE CARNEGIE PACKAGE

Example Package for 70 Day Guests £12,300

Exclusive Use of State Rooms
Red Carpet on Arrival
Votive Candles throughout State Rooms
Cake stand and ceremonial sword for cutting your wedding cake
Linen Table Cloths & Napkins
Printed Menu Cards
Hand Written Calligraphy Place Cards
Table Plan

Canapes
Choice of 4 per person
additional guests charged at £17.25 per person

(Choice of 5 per person – £20.40 per person)
(Choice of 6 per person – £23.00 per person)

Wedding Breakfast
3 Courses per person
additional guests charged at £81.60 per person

(4 Courses per person - £98.40 per person)
(Buffet Alfresco - £81.60 per person)

Champagne & Sparkling Wine
House Sparkling Wine – from £16.00 per bottle
Champagne - from £35.00 per bottle

Alternatively you may choose from our Wine List

Wedding Breakfast Wine
House Red, White or Rose Wine - £16.00 per bottle
Or Choose from List
Still & Sparkling Water - £3.50 per bottle

Alternatively
You may supply your own champagne and wines and pay a corkage charge:
Wine - £12.00 per bottle
Sparkling Wine - £14.50 per bottle
Champagne - £18.00 per bottle



THE MURRAY PACKAGE

THE MURRAY PACKAGE

Example Package for 40 Day Guests £5,150

Exclusive use of our Murray Rooms for your
Wedding Ceremony & Wedding Breakfast

Cake Stand and Ceremonial Sword for cutting your Wedding Cake
Linen Table Cloths & Napkins

A guided tour of the State Rooms to entertain your guest whilst you are having
photographs taken

We are extremely flexible and can accommodate a minimum of 10 day guests to a
maximum of 40 day guests in our Murray Rooms

It should be noted that the Palace State Rooms will remain
open to visitors until 17.00hrs

Canapes
Choice of 4 per person
additional guests charged at £17.25 per person

(Choice of 5 per person – £20.40 per person)
(Choice of 6 per person – £23.00 per person)

Wedding Breakfast
3 Courses per person
additional guests charged at £81.60 per person

(4 Courses per person - £98.40 per person)
(Buffet Alfresco - £81.60 per person)

Champagne & Sparkling Wine
House Sparkling Wine – from £16.00 per bottle
Champagne - from £35.00 per bottle

Alternatively you may choose from our Wine List

Wedding Breakfast Wine
House Red, White or Rose Wine - £16.00 per bottle
Or Choose from List
Still & Sparkling Water - £3.50 per bottle



SAMPLE MENUS



Canape Selection

C – Cold Canape
H – Hot Canape
V – Suitable for Vegetarians

Pick me up

A Tiny Bite Bursting with Heavenly Textures & Flavours

Wild Boar Chipolatas with Heather Honey & Lemon Thyme /H
Gougeres of Mull Cheddar with Pomella & Sour Cream /HV
Sunflower Seed Croustillant, Peppered Crowdie & Compressed Rose Peaches / CV
Slow Cooked Free Range Chicken Galette, Cipollini Onion Confit / H
Flower Pot with Spiced Crème Fraiche, Malt Soil & Radish Shoots / CV
New Season Sprouting Asparagus, Mull Cheddar & Strudel Pastry / HV
Classic Aged Beef Wellington, Chestnut Mushroom & Tarragon/ H
Peat Smoked Inverawe Trout, Lime Drops & Crimson Radish / C
Poached Quail Egg with Aiola, Grana Padano Crisp & Pequin Chilli Dust/ CV

The Long & Short of It

Collection of Delicious Canapés Elegantly Presented on a Stick - Long & Short!

Cherry Vine Tomato & Bocconcini Pops with Purple Basil & Pine Kernels /CV
Free Range Chicken & Scottish Chorizo & Panko Crumb /H
Lime Leaf & Squid Bonbon, Toasted Seeds with Yuzu Ponzu Dip /H

Just a spoonful

Of perfect flavours presented with style on our chic spoons

Podded Summer Peas, Halloumi, Red Tip Chicory & Lemon Balm Sabayon /HV
Confit Of Black Spot Pork Cheek, Honey And Gooseberries / H
Border Moorland Wild Rabbit Rarebit With Summer Truffle And Croutons / H
Flash Fried Perthshire Beef Sous Vide, Chestnut Mushrooms And Radish Root / H
Seared Fillet Of Stone Bass, Ginger Root, Choi And Ponzu / H
Duck Confit Bonbon, Golden Raisins, Sauternes And Candid Rose Rhubarb / H
Tataki Of Landlocked Salmon, Mooli And Ginger Root / C

Sophisticated shots

A Sensational Selection of Lip Smacking Shots & Soups to Tickle the Taste Buds

Summer Gem with Sprouting Spinach & Wasabi Pea Dust / HV
Spring Chicken Consommé with Goji & Lime Leaf /H
Peach & Rose Petal Lassi / CV
Podded Pea Mint Sabayon & Confit of Ham Hock / H
Spider Crab & Calvados with Truffle Croutons /H
Chilled Spiced Gazpacho, Parmesan & Onion Seed Crisps /CV

All of a quiver

Grown up jellies that pack a punch and excite the taste buds

Classic Hendricks Gin & Tonic / C
Rhubarb & Pink Champagne with Pomegranate Seed /C
Rose Peach & Vanilla Schnapps /C
Watermelon, Vodka & Peppermint /C





Alfresco Buffet is an alternative picnic style dining experience. Using our extensive knowledge of ingredients and flavors we have crafted delicious, hand-made, rustic and fabulously flavored dishes. Simple fresh combinations that taste terrific and look scrumptious are simply served to your table in a relaxed and unceremonious manner, allowing you to enjoy your event in a more informal atmosphere.

Alfresco Package

Highland Sliced Roast Beef with Arran Mustard Seed Mayonnaise

Persian Chargrilled Chicken, Saffron & Pomegranate Molasses

Lapsang Souchong Tea Smoked Salmon with Persian Lime & Arran Mustard Cream

Kilner Jar of Chicken Liver Parfait Flamed In Brandy with Garden Sage & Onion Butter

Petit Tartlet of Leek & Sun Kissed Tomato with Spiced Fruit Compote |V

Pesto & Pepper Pasta Salad with Vine Cherry Tomatoes & Toasted Pine Nuts |V

Fruity Moroccan Couscous Salad with Sprouting Spring Onions |V

Posh Potato Salad with Pentland Sausages & Free Range Eggs

Continental Leaf Salad with Homemade Sweet Vinaigrette

Fresh Artisan Crusty Bread

Roast Scottish Strawberries, Vanilla Pods & Heather Honey Panna Cotta
with Cherry Dust And Mallows

Candied Lemon Tart Pink Grapefruit Curd & House Granola

Jam Jar of Summer Hedge Grown Berry Mascarpone & Ginger Crumble





Wedding Breakfast Menu

Please select one option from each of the selections below

Starters

Warm Salad of Smoked Haddock, Quail Egg & Sea Kale
with A Light Curry Cream, Grissini Twigs & Red Radish Shoots

New Season Salad of Buffalo Mozzarella, Prosciutto, Little Gem Lettuce & Tomberries
with Pressed Lemon Oil, Capers & Grana Padano Shavings

Pressed Terrine of Corn Fed Chicken, Butternut Squash & Taleggio
with Golden Beets, Dandelion And Cob Kernels

Salad of Roast Quail, Morels, Asparagus & Pea Shoots with Spring White Truffle,
Parmesan & Baby Cobs

Herodian Smoked Salt Rubbed Carpaccio of Beef, Confit of Plum Tomatoes,
Olive Pesto, Virgin Oil & Little Leaves With Mull Cheddar Snaps

Peat Smoked Inverawe Trout, Fennel Bulb Cheese Cake
& a Summer Beet Pudding with Sea Kelp Puffs

Tian of Smoked Salmon & Beetroot Cured Inverawe Trout
with Fennel Cannelloni, Fava Bean & Fir Tree Potatoes

Saddle Of Moorland Rabbit & Confit of Leg with Spring Vegetables, Pea Shoots
& Tarragon With Watercress & Radish Emulsion & an Apricot & Sauternes Jelly

Mains

Maize Fed Chicken with a Filling of Smoked Garlic & Scorched Onion
with Corn Cob Risotto, Lemon Basil & Amber Cup Squash

Slow Cooked Border Lamb, Heather Honey & Lavender with Ginger Wine Jus,
Romano Carrots & Haricot Vert

Shin of Simon Howie Beef Cocotte Potatoes, Shallot Remoulade & Golden Neeps
with Glazed Babette Carrots

Corn Fed Chicken Fillet, Shitake Dashi, Pack Choi & Water Chestnuts
with Summer Squash & Toasted Pine Kernel Dumplings

Guinea Fowl Gremolata Sprouting Spinach, Pearl Barley Risotto, Corn Kernels,
Pea Pods & Mull Cheddar Snaps

Border Lamb Rump Sous-Vide, Candied Ginger, Lavender & Spring Greens
with Gruyere Heritage Rosti & Charred Red Pear Tomatoes

Baked Rock Seabass, Fennel Heart, Highland Fern Chorizo,
Chicory Tips & Torched Tomatoes





Desserts

Caramelised Lemon Verbena Tart, Iced Yoghurt Parfait Semifreddo,
Passion Seeds & Macadamia Crumble

Lemon & Raspberry Meringue Pie, Iced Clotted Cream, Quinoa Crunch & Rose Blossom

Iced Nougatine Parfait, Chocolate Rubble with Candied Blueberry Tiramisu & Violet Chards

Tartlet of Crème Fraiche, Blood Oranges & Macadamia Crumble with Fromage Frais Ice
Cream

Delicate Strawberry & Mascarpone Tart with Berry Ripple Ice Cream, Praline Crumble

Warm Chocolate & Praline Fondant, Honeycomb Crumbs & Mascarpone Cream
with Candied Cherries

French Style Apple Galette with Iced Calvados Cream & Brandy Caramel

Classic Summer Pudding, Rose Syrup & Iced Buttermilk Cream



GINGERSNAP

LOCAL, SEASONAL & CREATIVE FOOD

Summer Menu Selections

Menu One

Beetroot Cured Salmon with Smoked Salmon Pate & Vegetable Slaw

Seared Breast of Chicken with Herbed Chicken Thigh Bon Bons with Tomato Salsa,
Pea Puree & Light Chicken Jus

Strawberries & Cream Pannacotta with Black Pepper Shortbread

Menu Two

Chicken Caesar Salad Croquettes with a Caesar Dressing & Baby Leaves

Salmon with Peas & Chorizo,
Creamy Mashed Potatoes & Watercress with a Chorizo Cream Sauce

Vanilla Cheesecake with Raspberries & Ginger-Thins

Menu Three

Laphroaig Whisky Cured Salmon with Pickled Cucumber & Crème Fraiche

Duck Breast with Five Spice Jus, Slow Cooked Duck Bon Bons,
Baby Carrots & Honey Wilted Spinach & Fondant Potatoes

Lemon Posset with Raspberries & Pine Nuts

Menu Four

Ham Hock, Pea & Mint Salad

Leg of Lamb with Goats Cheese Curd, Aubergine Caviar, Artichoke & Roasted Tomatoes with
Basil Oil & a Light Lamb Jus

Vanilla & Strawberry Tart with Pistachio Sorbet & Crumb





Menu Five

Burrata with Heritage Tomato & Serrano Ham Salad

Roasted Pork Fillet with Black Pudding, Red Onion & New Potatoes
with Wilted Spinach and a Cider Jus

Chocolate Aero with Chocolate Mousse & Salted Caramel

Menu Six

Beetroot with Goats Cheese Snow, Oat Biscuit Crumb & Mizuna

Seared Sea Bream with Mustard & Tarragon Sauce, Peas & Creamed Maris Piper Potatoes

Strawberry Crème Brulee with Honeycomb & Shortbread Crumble

Menu Seven

Carpaccio of Scallops with Truffle Vinaigrette

Beef Fillet with Watercress & Nasturtium Puree with Bone Marrow Croquettes & Roasted
Shallots with a Beef Jus & Toasted Quinoa

Buttermilk Pannacotta with Raspberry, Rose & Pistachio

Menu Eight

Salad of Skye Langoustines, Oyster Puree with Celery & Horseradish

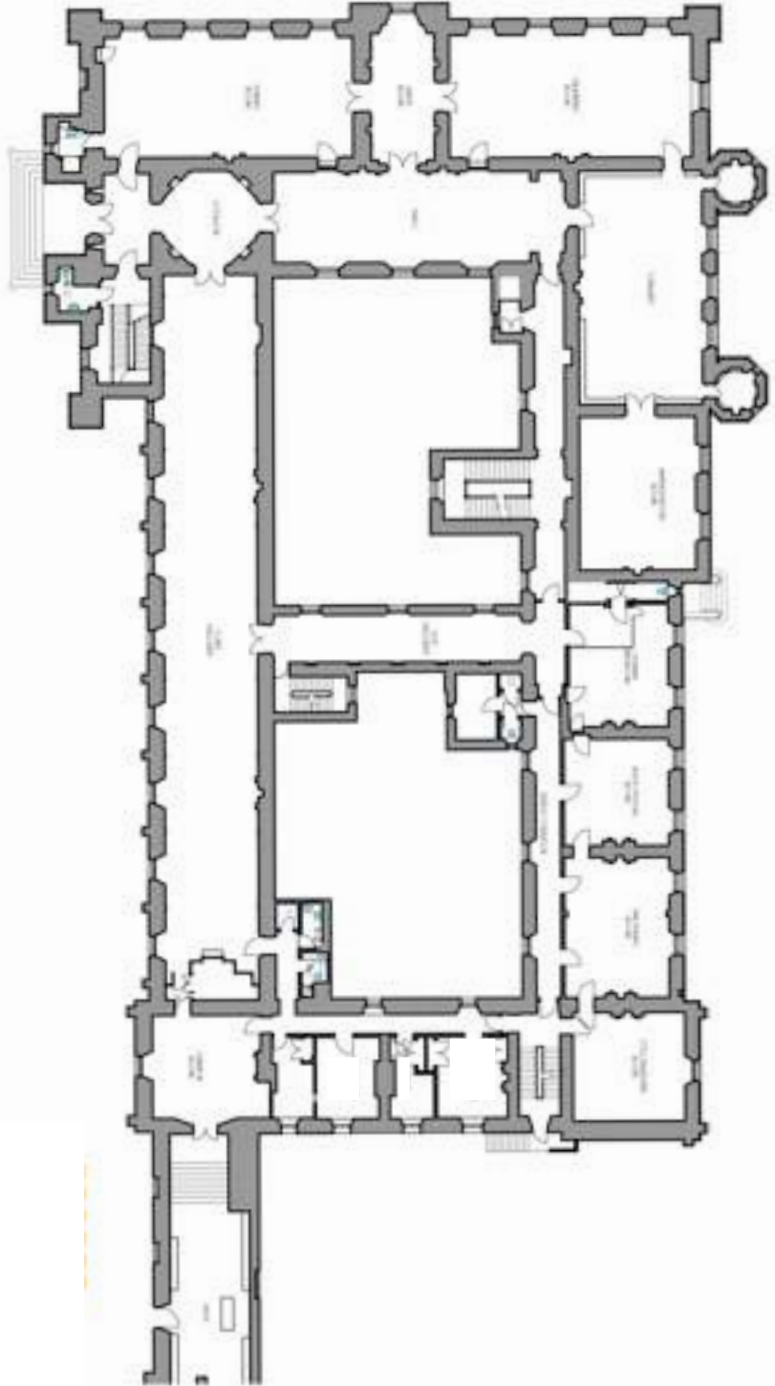
Venison with Butternut Squash, Parmesan & Truffle with Fondant Potatoes
and Red Wine Jus

Chilled Chocolate Fondant with Salted Caramel Centre & Raspberries



PALACE LAYOUT

THE PRINCIPAL FLOOR



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