

Sample Canapé and Drinks Reception Packages 2012



Canapé Collections

Our canapé collections are delicious menus, specifically designed to create an amazing blend of flavours; match one with any of our drinks packages for a truly mouth-watering combination. All of our collections are priced based on an allocation of four canapés per person from a choice of six.

Blair Collection

Known for his use of stunning, luxurious fabrics, Scottish designer Alistair Blair has worked a number of huge names in the industry including Dior, Hubert de Givenchy and Karl Lagerfeld at Chloe.

Asparagus with air dried ham and sun kissed tomatoes

Poached quail egg, aioli, lambs leaf and shaved truffle on fennel toast V

Rosette of Shetland smoked salmon, milled black pepper and a squeeze of lime

Hot venison chipolatas roasted in sticky redcurrant syrup H

Just podded summer peas with raddichio, haloumi and lemon sabayon V H

Hazelnut infused little sweet squash panna cotta with candied lime
and tiny nutmeg tuille V

£14.95 plus VAT per person

Murray Collection

Scottish born designer, Sandra Murray, is perhaps best known for her 1999 commission to dress the Queen for the opening of the Scottish Parliament.

Crispy haggis balls, lavender and honey crème fraiche H

Asparagus spear in butter parmesan and poppy seed filo V H

Roasted wild rabbit loin with Mull Cheddar rarebit H

Crostini of St Maure goat's cheese and beetroot

The 'mini Heritage' warm, gooey chocolate tart finished with pistachio crunch V H

Homemade rose petal marshmallows

£15.65 plus VAT per person

All prices exclude vat

Prices valid 1st January 2012 to 30th December 2012

Venue hire not included in the prices detailed please see key prices section for venue hire

McQueen Collection

Born the son of a Scottish taxi driver, Alexander McQueen, went on to become one of the best known fashion designers of all time.

Little balls of sushi rice, pickled ginger and crayfish rolled in sesame seeds

Peppered blue lamb fillet, essence of fresh mint and peas

Smoked salmon with malty bread, nori, cucumber and creamed radish

Citrus and sultana cracked wheat, sliced goat's cheese, whole roasted almonds and chilled slow roast duckling

Creamy celeriac velvet soup with yellow pepper mustard H

Freshly popped corn dusted in miso

£15.75 plus VAT per person

Included in our collections

Dedicated event designer – to assist you throughout the planning, designing and creation of your event

Dedicated hospitality manager – ensuring a professional service and seamless event on the day

Dedicated team of chefs – planning, designing and delivering your menu with flair and expertise

Fully trained service staff – efficiently attending to all your needs on the day

Uniformed in – black trousers, black shirts, silver ties, black bistro aprons

Elegant glassware – to suit throughout the drinks reception

Stylish poseur tables – for guests to rest drinks

Linen table cloths – in a choice of white, ivory or black

Organza ties – to wrap around the bottom of the tables

Tea lights – 4 per poseur table

All prices exclude vat

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Drinks packages

Package One

Chenin Chardonnay, Santa Rosa

Shiraz Malbec, Santa Rosa

Orange juice

(allocation of 3 glasses per person)

£8.95 plus vat per person

Package Two

Prosecco satchetto

Cranberry and apple presse

(allocation of 3 glasses per person)

£11.00 plus vat per person

Package Three

Pommery Brut Royal, N/V, France

Strawberry and mint presse

(allocation of 3 glasses per person)

£21.00 plus vat per person

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