



Memories to last a lifetime...

AT MELDRUM HOUSE COUNTRY HOTEL AND GOLF COURSE

Our country house, set in the beautiful village of Oldmeldrum, is full of history and romance. Each special occasion deserves only the most magical of surroundings and with 240-acres of pristine parklands, our estate offers the perfect setting and photo opportunities for your wedding day.



Welcome to Meldrum House Country Hotel

On behalf of everyone at Meldrum House, we would like to extend our warmest congratulations to you both on your upcoming wedding and thank you for considering us to be a part of your special day.

Nestled within 240 acres of beautiful grounds and parklands, our historic 13th-century baronial manor offers a charming and romantic setting, perfect for your wedding celebration. Whether you're planning an intimate gathering or a grand affair, we're here to tailor every detail to suit your vision.

Our dedicated Wedding Manager, Kim Davidson, will reach out soon to ensure you have all the information you need at this stage and to arrange a convenient time for you to visit us.

In the meantime, please feel free to contact Kim with any questions at **01651 872294** or via email at **kim.davidson@meldrumhouse.com**.

Kind regards

Jordan Charles
Managing Director

The Night Before

For a memorable start to your celebrations, consider hosting a pre-wedding dinner with family and close friends the night before your big day. We offer a variety of private dining options to suit your numbers.

Our Back Dining Room is ideal for up to 16 guests, while the Front Dining Room can comfortably accommodate up to 40. For a more relaxed atmosphere, the Stables is perfect for a buffet or BBQ, catering up to 50 guests.

Additionally, we have four luxurious dining domes nestled within our beautiful grounds which can seat from 6 to 12 guests. These domes offer a unique and cosy space to unwind.

The largest dome, the Titan Sky Bar, can host up to 40 guests in a stunning setting with a private bar, available to book from Sunday to Friday. Seating arrangements can be tailored with a large horseshoe table up to 32 or smaller tables for 2 to 4 guests.

For further details and menu options, please consult our Wedding Manager.





The Morning Of

Our range of bedrooms offer the perfect space for both wedding parties to relax and get ready for the day ahead.

Our Manor Master rooms are an ideal setting to welcome your glam team and start off the day in luxury. With high ceilings, it's the perfect place to hang the wedding attire and boasts picturesque views and charming décor where you can enjoy a blissful morning to get ready with those closest to you. For your other half to follow in tradition, our Stable rooms are a great option to ensure you don't see each other and are located across from the main hotel allowing a relaxing start to the day.

On the morning of your wedding, enjoy a specially prepared room-service breakfast, crafted to make your experience even more memorable. Whether you prefer light bites or a hearty Scottish breakfast, we're here to make it just right, with options to add a bottle of bubbly, an iced bucket of beers, or a special whisky selection to toast the day.



Wedding Ceremony

We welcome religious, humanist, civil ceremonies, as well as civil partnerships. If you choose to hold your ceremony with us, please arrange directly with a registrar, minister, or humanist to officiate your special day.

If your vision for your wedding ceremony is outdoors, we are delighted to offer this option. The cost for an outdoor ceremony is the cost of the space you choose as a backup (either the Stables or Ballroom) in case of inclement weather.

If you prefer to hold your ceremony elsewhere and join us at Meldrum House for your drinks reception, wedding breakfast and evening celebration, below room hire charge fees will still apply.

Room Hire Charges	2025	2026	2027
Stables (maximum of 80 guests*)	£850.00	£900.00	£1,000.00
Ballroom (maximum of 200 guests)	£1,600.00	£1,650.00	£1,650.00

Numbers are inclusive of wedding couple & marriage officiant.

* Based on chiavari chairs or 70 hotel chairs, chiavari chairs occur additional cost.



Canapés

Arrival drinks and canapés provide a perfect opportunity for your guests to relax and catch up together whilst you're away capturing your special day on film.

Premium*

Scallop wrapped in Parma Ham
Lobster, Mac & Cheese Bite
Curried Smoked Haddock Arancini
Braised Ham Hock
Bon Bon, Apple Mayonnaise

Meat

Haggis Bon Bon, HP Sauce
Teriyaki & Sesame Chicken Skewers
Whisky Glazed Beef Slider
Mini Yorkie, Roast Beef, Red Onion Marmalade

Fish

Smoked Salmon, Katy Rodgers, Crème Fraiche Caviar Crepe
Katsu King Prawn Skewer
Scampi, Tartare Sauce

Sweet

½ scone, Clotted Cream, Jam
Triple Chocolate Brownie Bites
Lemon Curd, Choux Bun, Freeze Dried Raspberry
Mini Strawberry Tart **
*** May to September only*

Vegan & Vegetarian

Spiced Cauliflower Bhaji
Mac & Cheese Bites
Sweet Potato, Chilli & Sesame Bon Bon
Butternut Squash & Beetroot Fritter

Choose from: Three canapés: £11.00 / Four canapés: £13.00 / Five canapés: £15.00

Premium * canapés, if chosen as one of your canapé choices a £1.50 supplement per canapé applies. If chosen as an additional choice on top of three, four or five canapés, an additional £4.50 per premium canapé.



Refreshments

During your wedding reception, we recommend offering your guests an arrival drink after the ceremony, a toast drink for the speeches, and wine with the meal. Please see the options below, typically calculated by the number of bottles needed, with each bottle serving approximately five glasses. A full wine list is also available upon request.

Arrival & Toast Drinks

Glass of Bubbly – choose from:

Galanti Extra Dry Prosecco or Pink Prosecco: £37.00 per bottle

Laurent Perrier Brut NV: £90.00 per bottle

Laurent Perrier Brut Rosé NV: £125.00 per bottle

Why not to upgrade your arrival drink to mini bottles of prosecco (with straw): £10.00 20cl bottle

Selection of Bottled Beers: £6.00 per bottle – Peroni, Corona, Budweiser

Choose Your Tittle: £7.50 per person – guests are offered a choice of drink including mainline spirits, bottled beers, house wines, prosecco or soft drinks (available for arrival drinks only)

Wines

White Wines

Pasari Pinot Grigio, <i>Recas Cramele, Romania</i>	£32.00
Casa Felipe Sauvignon Blanc, <i>Eradus, Edwards Family Vineyards, Chile</i>	£35.00
Gavi di Gavi, <i>Antonio e Raimondo, Piemonte, Italy, 2021</i>	£48.00
Chablis Baudouin Millet	£65.00

Red Wines

Pasari Merlot, <i>Recas Cramele, Romania</i>	£32.00
Chamuyo Malbec Mendoza Vineyards, <i>Argentina</i>	£40.00
Côtes du Rhône, <i>Vignobles Gonnet, Southern Rhone, 2019/20</i>	£48.00
Fleurie, <i>La Madone, Lathuiliere-Gravallon, 2021/11</i>	£55.00

Rosé Wines

La Brouette Rosé, <i>Plaimont, Gascony, France</i>	£32.00
Whispering Angel Côtes du Provence	£65.00

Soft Drinks

Sparkling Elderflower Fizz	£18.00
Deeside Still / Sparkling Water	£4.00
Jugs of Fresh Orange Juice	£8.00 per jug
Jugs of Diluting Juice	£3.00 per jug

Mocktail Jugs (1 jug serves 4)

Apple Mule	£10.00 per jug
<i>Ginger Beer, Apple Juice, Fresh Mint</i>	
Strawberry Lemonade	£10.00 per jug
<i>Crushed Strawberries, Fresh Lemon, Cane Sugar, Still Water</i>	



Intimate Add Ons – GREAT FOR BRIDAL PARTY PHOTO-OPS

PROSECCO TOWER: £45.00 (per 5 guests) – Includes small tower and bottle of prosecco
Upgrade to Champagne: £100.00

SPEAK-EASY: £200.00 – inclusive of room hire for 1 hour, 16 cocktails on station and dedicated bar staff to serve. Book the romantic, candle lit drawing room and enjoy hand-crafted cocktails (for up to 16 guests).

Choose 2 cocktails – Whisky Sour, Cosmopolitan, Mojito, Espresso Martini, Gin Fizz, Sidecar or select from main cocktail menu at supplement fee of £2.00 per person.

DRAMS AT THE DOO'COT: £250.00 – enjoy an hour for up to 6 guests in our 400-year old candlelit room with a choice of drinks package; a bottle of Meldrum House Whisky and a bottle of Laurent Perrier Brut NV or two bottles of Laurent Perrier Brut NV.

'Taste of Meldrum' Experience

To ensure you choose the perfect meal for your guests, an all-inclusive menu tasting experience for 2 people is provided with our compliments and will take place around 12 to 20 weeks prior to your wedding. Your invitation will allow you to select from a choice of 4 starters, 4 mains and 4 desserts from our menu selector. During the taster our Executive Chef, Banqueting Manager and Wedding Manager will be on hand to answer any queries or feedback you may have.

It is the perfect opportunity for you to sample some of the wonderful dishes we can provide for your special day.

Why not make the most of your menu tasting experience and stay the night, special accommodation rates available upon request.

Menu Selector

Our Executive Chef, Alan Clarke, has personally created a host of menu items for you to ensure your guests enjoy the best of what Meldrum House has to offer.

TO BEGIN

Chef's favourites

Chicken Liver Parfait, red onion marmalade, oatcakes **£11.00**
Pea, Leek & Ham Velouté - Isle of Mull cheddar beignet **£14.00**

Premium

Crab Cakes, Bloody Mary ketchup **£17.00**
Lemon Sole Mornay, pea, bacon & cabbage **£18.00**
Lobster Bisque **£16.00**

Fish

Simply Smoked Salmon, capers, lemon & blinis **£14.00**
Meldrum House Duo of Prawn Cocktail **£16.00**

Meat

Trio of Puddings, whisky sauce **£14.00**
Speyside Belly of Pork, black pudding bon bon & crackling **£15.00**

Soups

French Onion, gruyere crouton **£13.00**
Cullen Skink **£12.00**

We are happy to make a soup of your choice, prices start from £8.00 depending on flavour

Vegetarian

Tomato, Mozzarella & Basil Bruschetta, pesto & micro salad **£12.00**
Melon, pomegranate & berries, lemon sorbet **£10.00**

Vegan

Bang Bang Cauliflower, secret sauce **£11.00**
Tomato, Red Onion & Basil Bruschetta, balsamic & micro salad **£10.00**

INTERMEDIATE

Raspberry Sorbet, gel, & Italian meringue **£8.00** Mini Haggis, neeps, tatties, bon bon & whisky sauce **£9.00**

TO FOLLOW

Chef's favourites

Chicken stuffed with Haggis wrapped in bacon, mashed potato, roasted vegetables & pepper sauce **£31.00**
Duo of Beef, slow cooked cheek & fillet (served medium) Pomme Anna potato, skirlie bon bon, ale jus **£44.00**

Meat

Slow Cooked Beef Cheek, dauphinoise potato, dark ale jus **£31.00**
Chicken stuffed with Skirlie wrapped in Bacon, mashed potato, roasted vegetables & pepper sauce **£31.00**
Scotch Pork Fillet & Slow-cooked Belly, creamed cabbage bon bon, honey roasted carrot & whipped potatoes, cafe au lait sauce **£31.00**

Fish

Baked Cod, mashed potato, warm tartare sauce, white crab **£35.00**
North-sea Halibut, mashed potato, moules mariniere (shelled) wilted greens **£35.00**

Premium

Kinellar Venison, Loin & Haunch hot pot, beetroot chutney, sloe gin jus (October, November, December & January) **£44.00**
Beef Wellington, mashed potato, carrot & cabbage, pan jus (minimum numbers 30) **£59.00**
Roast Sirloin of Beef, fondant potato, Yorkshire pudding, pan jus **£41.00**

Vegetarian

Cauliflower Cheese Risotto, fried onions, parmesan & crispy rocket
Creamy Broccoli, Pesto & Red Lentil Gnocchi, white cheddar & spinach

Vegan

Thyme Roasted Butternut Squash, wild mushrooms, creamed spinach, open lasagne
Broccoli, Pistou, Red Lentil Gnocchi, balsamic & crispy onions

Menu Selector

TO END

Chef's favourites

- Triple Chocolate Brownie, After Eight ice cream **£11.00**
- Meldrum House Banana bread, butterscotch sauce, vanilla ice cream **£9.00**
- Passionfruit & Dark Chocolate Tart, mango sorbet **£12.00**

Desserts

- Carrot Cake, creamed cheese, raisins, vanilla ice cream **£9.00**
- Meldrum House Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream **£11.00**
- Selection of Scottish Cheeses, seasonal chutney, oatcakes **£16.00**
- Classic Cheesecake: choose one of the following flavours: Raspberry & white chocolate, Baileys & milk chocolate, Lemon **£10.00**
- Chef Alanna's Tiramisu **£9.00**
- Trio of Desserts: choose any 3 desserts on this list to be served with the main element only plus ice cream on the side **£14.00**

Vegan/Gluten free

- Chocolate Brownie, vegan vanilla ice cream **£9.00**
- Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream **£11.00**
- Passionfruit & Dark Chocolate Tart, mango sorbet **£12.00**

Teas and Coffees

- Tea or Coffee **£3.00**
- Tea or Coffee, homemade fudge & shortbread hearts **£3.50**
- Tea or Coffee, truffles **£4.50**



The menu is priced based on a single choice per course, with provision for any special dietary needs. If you'd like to offer your guests a choice menu (up to three options per course, including a vegetarian option), the meal cost will reflect the price of the highest-priced dish per course. Pre-orders are required two weeks in advance.

If you have a dish in mind that you do not see on our selector or would like to customise any of the above choices to suit your own taste, please feel free to speak to your Wedding Manager to discuss a custom menu.

YOUNG DINERS (12 and under)

To Begin

- Classic Tomato Soup
- Melon & Fruit

To Follow

- All served with chips & beans*
- Chicken Goujons
- Macaroni Cheese

To Finish

- Ice Cream Sundae
- Chocolate Brownie

£20.00 per child aged 2 - 12 years
Free for children aged under 2

Menu Selector

EVENING BUFFET OPTIONS

Classic Rolls

Mix of Bacon/Sausage Rolls

£11.00

Classic Finger Foods

Selection of freshly made Sandwiches

Pork Sausage Rolls

£14.00

Hearty Scottish Fayre

Stovies, Beetroot & Rough Oatcakes

Macaroni Cheese,

Tomato Salad

Garlic Bread Fingers

£16.00

Mini Pie Medley

Selection of Mini Pies:
Steak, Macaroni Cheese,
Steak & Peppercorn,
Lasagne, Chicken & Skirlie

Two per person

£15.00

Chippy Heaven

Pimp your Chips Station:
Cheese, Curry Sauce,
Hot Sauce, Gravy, Pulled Pork,
Chilli Beef, Cajun Slaw

£16.00

Grill & Thrill

Burgers (Cheese & Bacon)

Dirty Dogs
(Chilli Con Carne & Cheese)

Dirty Fries

Coleslaw

£16.00

Tea & coffee is included with all buffet options and is provided for up to 50% of your guests.

Buffet food, we recommend catering for 100% of your total guests, 80% is a minimal requirement. Ask about mix and match buffet menus.

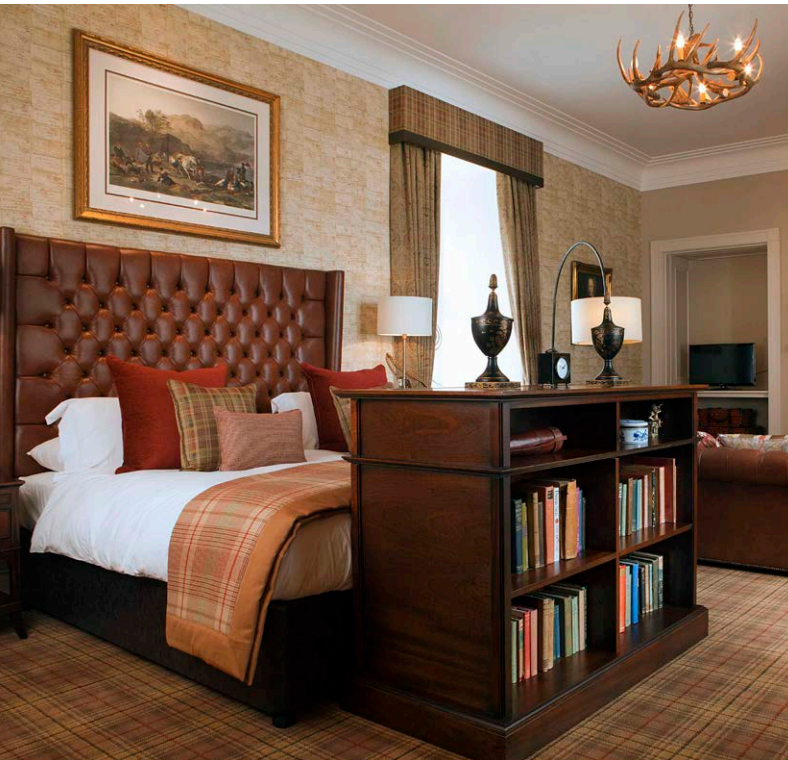


Accommodation

We pride ourselves on Meldrum's unique character and our luxurious bedrooms are no exception, with Scottish-inspired interior design at their heart. The hotel features 51 elegant bedrooms and a 5-bedroom self-catered lodge.

Overnight accommodation on the night of the wedding for the wedding couple is provided with our compliments.

Ask us about discounted rates for your guests to stay.



Frequently Asked Wedding Questions

Wedding Numbers

Q. Are there minimum guest numbers or minimum spends required for weddings at Meldrum House and what are these?

A. Minimum guest numbers are as follows, however if your guest numbers fall below these, we will be delighted to discuss a contract based on a minimum spend rather than minimum guest numbers;

November to March (excluding December) – 50 on Fridays, 70 on Saturdays

December – 120 on Fridays and Saturdays

April, October – 80 on Fridays, 100 on Saturdays

May to September – 100 on Fridays, 120 on Saturdays

Q. Will we be charged if our guest numbers or minimum spend falls below the minimum or contracted amounts?

A. If numbers fall below either the minimum or contracted guest number or spend, whichever is the greater, you will be charged cancellation for the difference in guest numbers at the food & beverage spend contracted.

Q. Once we have provided final guest numbers and confirmed menu choices, what will we be charged if guests cancel at this stage or later?

A. Final guest numbers and menus are required 2 weeks prior to your wedding. Once received these become the new contracted and therefore minimum guest numbers and food & beverage commitment; on the basis that these are higher or are of greater value than previously contracted. If final guest numbers fall below the original contract values or guests cancel after final details have been confirmed, cancellation will be due for the shortfall.

Food and Beverages

Q. Can we provide our own catering/beverages

A. If you have any special preferences we have not covered, please ask your Wedding Manager as we are happy to discuss your requirements and we will do our very best to source a particular product for you. We do not permit catering to be provided from a third party supplier, the only exceptions to this are specialist services such as wedding cakes, favours, sweetie table etc.

Set Up & Access Times

Q. When will my suppliers have access to our wedding space to set up for the day?

A. Access times are usually available from 8am on the day of the wedding. Earlier access may be possible but would be subject to availability & require to be pre-agreed with your Wedding Manager. If you are providing your own décor, the team can help set up on the day. These must be separated into boxes for each table & fully assembled. If the team do have to assemble any of your décor on the day, a set-up fee may be applied to your bill. Chair covers, bows/sashes and floral arrangements to be set up by decorators/florists.

Brochure Costs

Q. Are brochure menu prices and costs fixed at the time of contracting, even for future years?

A. Brochure prices for food, drink and accommodation are correct at the time of print and valid for 12 months, however if booking or contracting for future years, these and any estimated costs contracted are subject to change. Prices and menu options are reviewed each December for the following calendar year and whilst we endeavour to keep increases to a minimum, some may be out with our own direct control.

If you have any additional queries which we have not yet covered, please do not hesitate to contact us. We are always delighted to share our wealth of knowledge and experience in planning your perfect day.



Helpful Timeline

	DATE	DONE ✓
1. Make an appointment to meet our Wedding Manager, Kim Davidson for a personalised tour and private appointment.		
2. Select a date, we would be delighted to provisionally hold a date for you for up to 14 days.		
3. An initial non-refundable deposit of £500 is required together with a signed booking form and terms & conditions to confirm your date.		
4. Once the booking form and deposit are received, we will send you a confirmation and full detailed pack.		
5. Consider if the wedding insurance is an option for you, to provide financial protection against unforeseen circumstances that may affect your special day.		
6. An additional non-refundable £500 deposit to be paid within 6 weeks of the initial deposit being received. <ul style="list-style-type: none"> - 12 months prior to arrival: 25% of the total contract value is required. - 9 months before the prior to arrival: an additional 25% of the total contract value is required. - 6 months before the wedding: a further 25% of the total contract value is required. 		
7. To help in choosing the perfect menu, we invite you to a 'Taste of Meldrum' evening to sample dishes from the wedding menu. This is complimentary for 2 people and is held between 20 to 12 weeks before your wedding. T&Cs apply.		
8. 3 months before the wedding a further 25% of the total contract value is required.		
9. Final details, 12 to 8 weeks before your wedding, you will be invited to have a meeting to go through the finer details, external supplier information and anticipated number of guests.		
10. Following the meeting, we will send you a copy of all the details, to give a peace of mind that every element of your day has been captured.		
11. 2 weeks before your wedding a pre-order for food is required along with final payment.		
12. Drop off any items required for set up and let us look after you and your guests to make your big day perfect from start to finish.		



MELDRUM HOUSE

COUNTRY HOTEL & GOLF COURSE

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