



# 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](mailto: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 4 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 please consult our Wedding Manager.

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## Pre-Wedding Dinner

**Choose from:**

### BUFFET MENU

**Main Courses (based on 50/50 split of two choices):**

Chicken and ham filo pie, mashed potato & mixed vegetables

Beef lasagne, garlic bread, fries & salad

Chicken tikka masala, rice, naan breads & poppadom's

Butchers mince cottage pie, roasted potatoes & mixed vegetables

Three cheese macaroni, garlic bread & mixed salad

Build your own Fajitas; wraps, grated cheese, Cajun spiced chicken, salsa, sour cream, guacamole & tortilla chips

**Desserts (select one dessert for all guests):**

Lemon meringue pie, Tiramisu, Mars bar & hot caramel

cookie dough with vanilla ice cream, Build your own

Eton mess: seasonal berries, compote, meringue &

whipped cream

**2 Mains: £27.00 per person**

**Dessert: £9.00 per person**



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### BBQ MENU

*(available from April – September only, 20 people minimum):*

**MENU 1: £35.00 per person**

4oz Presly burger, Cajun chicken thigh, Donald Russell pork sausage, sweet chilli chicken skewer, potato wedges, corn on the cob, caramelised onions, coleslaw, mixed leaves, grated cheddar, crispy onions, sauces and accompaniments, ice cream tubs

**MENU 2: £38.00 per person**

6oz Presly burger, black garlic rump steaks, honey chilli chicken kebab, chicken grill stick (kofta), Scottie dog & buns, potato wedges, corn on the cob, caramelised onions, coleslaw, mixed leaves, grated cheddar, crispy onions, tomato and basil salad, sauces and accompaniments, ice cream tubs

**MENU 3: £45.00 per person**

8oz Presly burger, black garlic rump steak, grilled lobster, garlic butter, southern fried chicken kebab, Scottie dogs & hotdog buns, steak cut chips, pulled pork/chilli con carne, corn on the cob, caramelised onions, coleslaw, potato salad, mixed leaves, grated cheddar, crispy onions, tomato and basil salad, sauces and accompaniments, ice cream tubs, strawberries & cream (50/50 split)



# 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.

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## Room Service Breakfast

Additional guests charged per person at breakfast prices.

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## Brunch

**Enjoy a selection of items perfect to graze on whilst preparing hair & make up**

**Picky bits:** sliced fruit, yoghurts, granola, pastries & muffins

**Choice of seasonal smoothie:** banana, strawberry or honey & yoghurt

**Choice of filled roll or bagel:** Filled roll: bacon / sausage or bagel: smoked salmon cream cheese and cracked pepper / tomato and basil

**Add a bottle of bubbly to get your day off to the best start**

Prosecco Cecilia Beretta NV £40.00

Laurent Perrier Brut NV £90.00

Laurent Perrier Brut Rose NV £125.00

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## Hearty Breakfast

**To prepare for the big day ahead, fuel up with a hearty breakfast delivered to your room on the wedding morning**

**A choice of:** Chef's special Melmuffins, choose from bacon / sausage / haggis / fried egg / tattie scone, selection of pastries and butteries, hash browns

**Feeling thirsty?** Add a bucket of beers (12 bottles) £50.00

**Fill your flask: choose a bottle of the following whiskies for your hip flasks**

Meldrum House Whisky £80.00

Glen Garioch 12YO £85.00

Glenlivet 15YO £120.00





# 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	2026	2027	2028
Stables (maximum of 80 guests*)	£900.00	£1,000.00	£1,050.00
Ballroom (maximum of 200 guests)	£1,650.00	£1,650.00	£1,650.00

Numbers are inclusive of wedding couple & marriage officiant.

\* Based on chiavari chairs which would be required to be hired from a decorator, maximum numbers are 60 if using hotel chairs.





# Canapés

## Adult Canapés:

### Meat

Croque monsieur  
Mini tikka bao bun  
Potato rosti, beef cheek, garlic mayo  
Beef tartare, pickled onion, chilli  
Steak & chips, bearnaise  
Ham croquette  
Filled tattie skins, cheese & bacon, soured cream  
Confit duck wonton, carrot, ginger, honey  
Haggis bon bon, whisky mayo  
Mini beef sliders  
Salt & chilli chicken bite

### Fish

Fillet of fish, tartare sauce  
Hot smoked salmon taco, Marie Rose, mango, chilli & lime

### Vegetarian/Vegan

Babaganoush, whipped feta, pomegranate  
Mac & cheese fritter  
Filled tattie skins, cheese, soured cream

### Sweet

Mini Victoria sponges  
Deep dish cookie cups, chocolate ganache  
Jaffa cake tart  
Mini rowie, butter & jam

3 canapés: £12 / 4 canapés: £14 / 5 canapés: £15

## Kids Canapés

Macaroni cheese bite | Sausage roll | Mini brownie bite  
£5 per child





## Refreshments

During your wedding reception, we require a minimum offering for your guests of: an arrival drink after the ceremony, a toast drink for the speeches, and a drink 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: £38.00 per bottle

Laurent Perrier Brut NV: £90.00 per bottle

Laurent Perrier Brut Rosé NV: £125.00 per bottle

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

Choose Your Tipple: £8.00 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, Recas Cramele, Romania	£34.00
Casa Felipe Sauvignon Blanc, Eradus, Edwards Family Vineyards, Chile	£36.00
Gavi di Gavi, Antonio e Raimondo, Piemonte, Italy, 2021	£48.00
Chablis Baudouin Millet	£66.00

#### Red Wines

Pasari Merlot, Recas Cramele, Romania	£34.00
Chamuyo Malbec Mendoza Vineyards, Argentina	£40.00
Côtes du Rhône, Vignobles Gonnet, Southern Rhone, 2019/20	£48.00
Fleurie, La Madone, Lathuiliere-Gravallon, 2021/11	£56.00

#### Rosé Wines

La Brouette Rosé, Plaimont, Gascony, France	£34.00
Whispering Angel Côtes du Provence	£66.00

#### 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
Ginger Beer, Apple Juice, Fresh Mint	
Raspberry Lemonade	£10.00 per jug
Crushed Raspberries, Fresh Lemon, Cane Sugar, Still Water	



### 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 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. The team will also have some specially selected wines for you to sample with each course. 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

#### Fish

Trio of Salmon, rilette, hot smoked & cold smoked, dill, crème fraîche	£18.00
Scallop, tikka sauce, puffed rice	£19.00
"Fish Pie", warm tartare sauce	£17.00
Prawn Cocktail, duo of prawns, boozy rosé	£16.00

#### Meat

Charcuterie – mixed meats, pickles, sun blushed tomatoes, toasted loaf	£15.00
Mini Haggis Tian, bon bon, whisky sauce	£15.00
Chicken Liver Parfait, hot honey loaf, onion marmalade	£14.00
Pork Belly, cauliflower cheese bon bon, black pudding	£15.00

#### Vegetarian

Mushrooms on Toast, poached egg, hollandaise sauce	£14.00
Tomato, Red Onion, Mozzarella Bruschetta, basil pesto, micro basil	£14.00
Beetroot Carpaccio, goats cheese, roasted chickpeas, dressed rocket leaf	£14.00

#### Soup

French Onion, Gruyère Croûte, chive	£14.00
Bone Marrow Broth, mushroom ravioli	£15.00
Tomato Soup, "cheese toastie"	£12.00

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

### TO FOLLOW

#### Fish

Fillet of Halibut, chorizo, pea & leek risotto, sauce Jacqueline	£35.00
Fillet of Salmon, crushed baby potatoes, wilted greens, lemon butter sauce	£34.00
Fillet of Cod, pea à la française, smoked pancetta & cabbage, tender stem, mashed potato	£33.00

#### Meat

Braised Beef Cheek, skirlie bon bon, creamed mash, roasted carrot, natural jus	£32.00
Pork Belly, pork cheek, pork fillet, mashed potato, honey roast carrot, natural jus	£32.00
Roast Chicken & Haggis, turnip, creamed cabbage, whisky sauce	£33.00
Duo of Duck, confit leg, roast breast, creamed mash, greens, sloe gin jus	£34.00
Trio of Beef, dauphinoise potato, cheek, fillet, fried tail, roasted carrot, jus	£41.00

Loin of Pork stuffed with Sausage Meat, crackling, mashed potato, roasted vegetables	£33.00
Steak & Chips – Sirloin 6oz, onion ring, braised beef cheek stuffed mushroom, peppercorn sauce	£41.00
'Sunday' Roast Chicken, roasted tatties, vegetables, skirlie, Yorkshire pudding, gravy	£33.00
Loin of Venison, haunch hot pot, beetroot chutney, redcurrant jus	£38.00
Beef Wellington, buttery mashed potato, jus, table served sauces & vegetables	£62.00

#### Vegetarian/Vegan

Bang Bang Cauliflower, fried rice, sauteed tender stem, spinach	
Wild Mushroom, Spinach & Broccoli filo pie, sauteed greens, mashed potato	
Spiced Squash & Haggis Wellington, mashed potatoes, roasted roots	



## Menu Selector

### TO END

#### Desserts

Strawberries & Cream, Wimbledon dessert (May - September only)	£16.00
"Hot Toddy", whisky ganache, honey sponge, lemon	£13.00
Cranachan, brown bread parfait, raspberry, oat crumble	£12.00
Rum & Raisin Sponge, apple ice cream	£14.00
Roasted Pineapple, rum & coconut, sorbet	£13.00
Apple Tarte Tatin, caramel	£15.00
Meldrum House Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream	£12.00
Selection of Scottish cheeses, seasonal chutney, oatcakes	£15.00
Trio of Cheesecake (pick 3: lemon, raspberry, vanilla, chocolate orange, key lime)	£12.00
Classic Berry Trifle	£13.00
Chef Alanna's Tiramisu	£13.00
Lemon Meringue Tart	£14.00



#### 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 a guest with dietary requirements has picked a meal which is unsuitable for their needs, the team may change their choice to a different, more suitable option for them on the day.

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 (one choice to be selected for all children)

#### 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 &  
oatcakes (75%),  
spiced vegan/vegetable  
stovies (25%)  
**£15.00**

### Macaroni Cheese Station

Spiced chicken, chorizo, haggis,  
crispy onions, mixed cheeses,  
hot sauce, garlic bread  
**£15.00**

### Chippy Heaven

Pimp your chips station:  
cheese, curry sauce,  
hot sauce, gravy,  
BBQ pulled pork, chilli beef,  
Cajun coleslaw  
**£16.00**

### Grill & Thrill

½ dirty dogs  
(chilli con carne & cheese),  
cheese & bacon burgers,  
dirty fries, coleslaw  
**£16.00**

### Mini Pie Medley

Selection of mini pies:  
steak, macaroni cheese,  
lasagne, chicken & skirlie,  
steak & peppercorn  
**£15.00**

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 in one of our beautiful estate deluxe rooms is provided with our compliments. Upgrades to our original manor house rooms & suites are available.

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 which we use to create a minimum expected spend are as follows. If your guest numbers fall below these numbers, we would require the minimum spend for these numbers to be reached;

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.

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## 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. Please note that Meldrum House Hotel is a nut free environment. Anything you are bringing into the premises must therefore also be nut free including wedding cakes, favours, crisp walls etc.

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## 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, and if you are providing chair covers, you would be required to hire in appropriately sized chairs, as the Meldrum House banquet chairs do not fit standard covers.

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## 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"> <li>- 12 months prior to arrival: 25% of the total contract value is required.</li> <li>- 9 months before the prior to arrival: an additional 25% of the total contract value is required.</li> <li>- 6 months before the wedding: a further 25% of the total contract value is required.</li> </ul>		
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 around 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, 10 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, you will be invited to have a final run through meeting, where a pre-order for food is required along with final payment..		
12. Drop off any items required night prior for set up morning of 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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**Pictures from:** Christie Johnston Photography, By Rhea, Samantha Clyne Photography, Sam Brill Photography, Lauren Poulson Photography and Sam Pitt - Wedding photography Aberdeen