





Welcome to The Ghillie Dhu

An award winning historic venue located in the shadows of Edinburgh castle. An enchanted, Grade A listed former church, the building is over 175 years old and still retains many of its original features and architecture.

Our breathtaking Auditorium is brimming with romantic atmosphere, featuring high vaulted ceilings and candle laden chandeliers amongst some of its unique features.

Throughout the years, we have become renowned for hosting standout weddings, and our in house team of co-ordinators have also won accolades for their hard work and dedication.

We are committed to bringing your vision to life and have a range of packages on offer as well as the option to create something truly bespoke, don't hesitate to ask.

Let the adventure begin....



THE AUDITORIUM

One of the most breathtaking private event spaces in the city, our auditorium is accessed via a sweeping spiral staircase, and is a truly flexible space allowing for ceremony, dining and dancing.

It boasts its own panoramic bar, draped in shades of purple and pewter, we fully recommend viewing this space in person in order to fully appreciate it's impact.

Dimensions

- Area sq: 230
- Ceiling Height: 6.8m

The Details

- Ceremony: up to 120 persons
- Wedding Breakfast: up to 120 persons
- Reception: up to 180 persons

Facilities

- Extra High Vaulted Ceilings
- Fully Air Conditioned
- Disabled Access
- Raised Stage Area
- Personalised Lighting Schemes
- Private Bar Facilities

WEDDING PACKAGES

STANDARD

£85 per person

- Glass Of Prosecco or Bottled Beer for Reception
- Two Canapes
- Glass Of Prosecco For Toasts
- 3 Course Wedding Breakfast
- Half Bottle of Wine

MIDWEEK

£70 per person

- Glass Of Prosecco for Reception
- 3 Course Wedding Breakfast
- Half Bottle of Wine
- Tea, Coffee & Shortbread

AUDITORIUM HIRE

To hire the auditorium exclusively we set a minimum spend, this is not a lump sum payment but an amount which must be reached in pre ordered food and drink with a small amount left to be met in bar sales on the night.

Monday - Wednesday	£3500 Minimum Spend
Thursday & Sunday	£6000 Minimum Spend
Friday	£7000 Minimum Spend
Saturday	£9000 Minimum Spend

**A minimum number of 50 guests is required to hire the Auditorium.*

ROOM HIRE

Please note, room hire charges and entertainment fees do not count towards the minimum spend and if the spend is not reached on the night, the difference must be paid before departure.

Monday - Wednesday	12:00 - 01:00	£700
Thursday & Sunday	12:00 - 01:00	£1000
Friday & Saturday	12:00 - 01:00	£1200



RUTLAND GARDENS

Use of Rutland Gardens for
your Ceremony, Photos
or Drinks Reception

£350

(subject to availability)

WEDDING MENU SELECTOR

TO START

Please Choose One Of The Following:

Roasted Tomato & Pimento Pepper Soup (Vg)
Crusty Bread, Basil Pesto

Roast Parsnip Soup (V)
Finished With Vadouwan Oil, Crusty Bread

Lentil & Ham Broth
Chervil, Crusty Bread

Chicken Liver Parfait
Spiced Pear Chutney, Charcoal Crackers

Goats Cheese Mousse (V)
Chilled Honey Beets, Watercress & Confit Garlic Brioche Toast

Charentais Melon & Parma Ham
Red Chard, Port Reduction & Soft Berries

Spinach & Goats Cheese Tartlet (V)
Baby Leaves, Honey Mustard Vinaigrette

Salmon & Potato Fish Cake
Lemon, Dill Mayonnaise

TO FOLLOW

Please Choose One Of The Following:

Feuille De Brick Strudel (Vg)
Butternut Squash, Harissa, Kale And Vegan Feta

Cornfed Chicken Supreme
Wrapped In Parma Ham, Red Wine Sauce

Rosemary & Apple Roast Pork Loin
Apple Sauce, Pan Gravy

Braised Blade Of Beef Bourguignon
Chestnut Mushroom, Pancetta & Button Onion Gravy

Roast Breast Of Chicken Balmoral
Ramsey's Of Carluke Haggis & Whisky Sauce

Roast Top Side Of Beef
Yorkshire Pudding & Roasting Juices Gravy

Grilled Fillet Of Sea Bass
Roast Cherry Vine Tomato And Sauce Vierge

TO FINISH

Please Choose One Of The Following:

Sticky Toffee Pudding (V)
Isle Of Arran Traditional Ice Cream & Toffee Sauce

White Chocolate & Raspberry Cheesecake (V)
Perthshire Raspberries, White Chocolate Buttons, Raspberry Sauce

Classic Vanilla Crème Brulee (V)
All Butter Shortbread

Dark Chocolate Tart
Chocolate Sauce, Fresh Strawberries

PREMIUM WEDDING MENU

PREMIUM STARTERS

£2.95 supplement per person

Potted Confit Duck

Pink Citrus & Shaved Fennel Salad, Tarragon Croutes

Duo Of Scottish Salmon

Dill & Lemon Ratte Potato Salad & Soft Herb Oil, Frisse

Chicken & Black Pudding Terrine

Savoy Cabbage & Red Onion Jam

Terrine Of Confit Duck Leg & Foie Gras

With Plum & Orange Sauce

Scottish Smoked Salmon

With Fennel & Dill Salad, Lemon Dressing

PREMIUM MAINS

£4.00 Supplement Per Person

Baked Fillet Of Scottish Salmon

*White Wine Cream Sauce, Buttered Greens,
Dill & Lemon Crushed Potatoes*

Rump Of Lamb

*Thyme Jus, Garlic & Herb Duck Fat Potato,
Thyme Roast Roots & Greens*

Baked Halibut Fillet

With Soft Herb Crust, Button Onions & Saffron Cream Sauce

Roasted Dry Aged Fillet Of Beef

Blackened Shallots & Parsnip Purée, Madera Jus

*To Complete Your Main Course Please Select
A Type Of Potato And Vegetable*

POTATOES

Creamy Mash Potato, Buttered New Potatoes,

Fondant Potato, Rooster Roast Potatoes,

Dauphinoise Potato

VEGETABLES

Honey & Thyme Roast Root Vegetables,

Creamed Savoy Cabbage With Bacon,

Ratatouille Of Mediterranean Vegetables,

Buttered Green Beans, Sugar Snaps & Peas

PREMIUM DESSERTS

£3.00 Supplement Per Person

Lemon & Elderflower Tartlets,

Basil & Strawberry Salad, Elderflower Syrup

Chocolate Truffle Tart

*Torched Orange Confit, Crème Fraiche Ice Cream
Raspberry Crumbs*

Fruits Of The Forest Cheesecake

Mixed Berry Coulis, Dark Chocolate Blossoms

Assiette Of Desserts

£5 Per Person

Iced Black Berry & White Chocolate Lollipop

Passion Fruit Orange Cheesecake Parcel,

Salted Caramel & Chocolate Choux Bun,

Lemon Tart Filled Candy Lemon

Cheeseboard

£5 Supplement Per Person

Or

£25 Per Table For Sharing Cheeseboard

VEGAN WEDDING MENU SELECTOR

TO START

Please Choose One Of The Following:

Roasted Tomato Soup

Basil Pesto (Vegan Hard Cheese)

Panzanella Salad

Tomato, Caper, Red Onion, Roasted Peppers & Croutons

Baby Gem & Chargrilled Courgette Salad

Black Olive Dressing

Chickpea & Roasted Garlic Pate

Ras El Hanout Spiced Crostini's

Avocado

Roasted Hazelnut & Pear Salad

TO FOLLOW

Please Choose One Of The Following:

Vegetable Haggis Wellington

Whisky 'Cream' Sauce

Mixed Bean & Roasted Pepper Stew

Potato Gnocchi

Roasted Aubergine Caponata

Chargrilled Polenta, Baby Spinach Salad

Feuille De Brick Strudel

Butternut Squash, Harissa, Kale And Vegan Feta

Borlotti Bean

Cherry Tomato & Basil Cassoulet, Wild Rice & Crisp Shallots

TO FINISH

Please Choose One Of The Following:

Vegan Pancakes

Blueberry Compote, Vanilla Ice Cream

Spiced Roasted Pineapple

Vanilla Ice Cream

Dark Chocolate Tart

Chocolate Sauce, Fresh Strawberries

Cherry & Almond Polenta Cake

Toasted Almonds, Griottine Cherries

Banana Cake

Brûlée Banana, Cherry Sorbet





CANAPÉS

Two Canapés Are Included In Your Menu Price

Please Choose Two Of The Following:

Baked Honey Peach & Ricotta Crostini (V)

Crispy Pancetta, Dill

Sticky Ginger Glazed Tofu & Courgette Ribbon Skewers (Vg)

Mini Crispy Hoisin Duck & Vegetable Spring Rolls

*Pink Pickled Ginger, Soy & Lemongrass Dip
(Vegan Alternative Available)*

Haggis Dumplings Oatmeal Crumb & Whisky Cream

(Vegan Alternative Available)

Smoked Salmon & Cream Cheese Blinis

Dill & Keta Caviar

Crispy Tempura Tiger Prawns

Coriander & Sweet Chilli Sauce

Sticky Glazed Pork Belly Bites

Pickled Cucumber & Herbs

Red Pepper & Parmesan Mini Quiche (V)

Micro Roquette

Chicken Liver Parfait

On Toast With Fruit Chutney

Spicy Lamb & Rosemary Kofta Pops

Tzatziki Dip

Mixed Pakora - Haggis, Chicken, Vegetable,

Tandoori Yogurt & Spiced Onions

Jamaican Jerk Chicken

Pineapple & Sweet Chilli Salsa

Sausage Rolls

Ketchup, Hp Sauces



BUFFET MENU

£15 Per Person | Please choose four of the following:

Steak & Ale Mini Pie
Arran Smoked Cheddar Mac Pie
Chicken Breast Tempura With Sweet Chilli Sauce
Sweet Potato & Coconut Pakora
Sausage Meat Puffs
Whisky Bbq Glazed Chicken Wings
Sandwich Selection
Wrap Selection
Breaded Button Mushrooms With Garlic Mayonnaise
Dry Rub Baby Back Ribs & Bbq Sauce

Chef's Selection of Breakfast Rolls

£5 Per Person | Two options

HOT FORK BUFFET

£3.75 Supplement Per Person

Slow Cooked Beef Stovies
Three Cheese Macaroni With Garlic Bread
Haggis, Neeps & Tatties Whisky Sauce



DRINKS UPGRADES

Package 1

£15 Supplement Per Person

Glass Of Champagne On Arrival · Champagne For Toasts
Half A Bottle Of Sauvignon Blanc/Cabernet Sauvignon Premium With Meal

Package 2

£20 Supplement Per Person

Glass Of Champagne Or Kir Royal On Arrival Or Following Ceremony
Half Bottle Of Wine Per Person With Meal · Champagne To Toast · Dram Of Whisky To Finish

Package 3

Pricing Available On Request // Choice Available

Vintage Champagne · Single Malt Drum · Premium Wine.

Drinks Add Ons

Beer Bucket Reception - £30 Per Bundle
Prosecco Reception Top Ups - £5 Per Person



SPECIAL LITTLE EXTRAS

- Dedicated Wedding Coordinator
- Red Carpet Arrival
- Personalised Menus & Place Cards
- Use Of The Venue For Photographs
- Master Of Ceremonies
- Cake Knife
- Choice Of Black Or White Table Linens
- Menu Tasting Prior To Choice
- Late Licence Available
- Microphone & PA For Speeches

We can also help with the following:-

- Traditional Piper *from £150*
- Acoustic Entertainment for your Ceremony & Reception *from £250*
- Ceilidh or Wedding Band for your Evening Reception *from £900*
- Sound & Light Technician
- External Decor
- Recommended List of our fantastic Wedding Suppliers!



LOCATION INFORMATION

By Road:

At the end of the M8 motorway join the A8 and follow the signs for Edinburgh City Centre. On approaching Princes Street turn right at the traffic lights on to Lothian Road, then take the first turning on the right into Rutland Street and Ghillie Dhu.

By Rail:

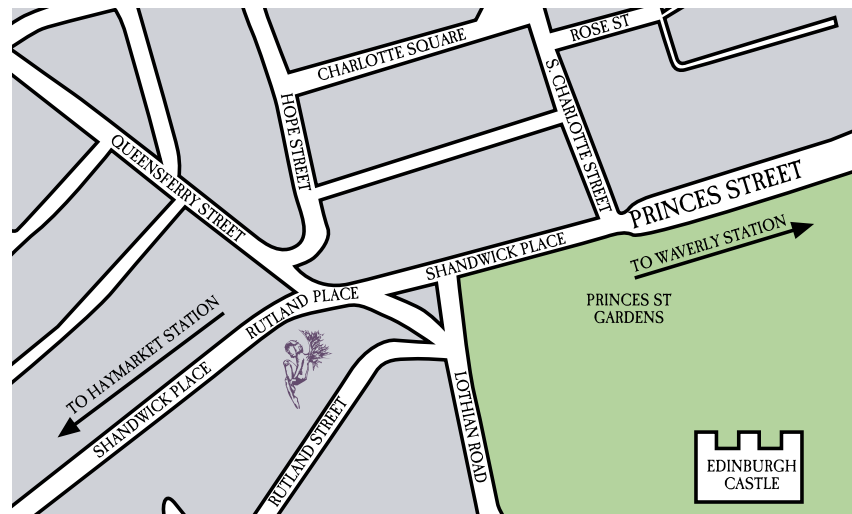
The closest station to Ghillie Dhu is Haymarket Station. When leaving the station head straight ahead walking up West Maitland Street and up onto Shandwick Place. Ghillie Dhu is situated on Rutland Place.

By Air:

From Edinburgh International Airport, taxis are available to take you directly to Ghillie Dhu. A taxi rank is situated right outside the venue.



Marks location
of Ghillie Dhu





SPEND THE NIGHT

You and your guests can enjoy special discounted rates at some of Edinburgh's most dynamic hotels. We recommend the world renowned Scotsman Hotel boasting some of the most famous views of the city, or The Murrayfield Hotel & House, a highly stylish option just moments from Ghillie Dhu.

Both hotels are designed by award winning Jim Hamilton (The Corinthian Club) all guest rooms benefit from luxurious surroundings, plasma televisions, iPod docking stations, in-room workstations and high speed wireless internet, as well as countless little extras.

As a Ghillie Dhu couple, you and your wedding party can **SAVE 15%** on accommodation when you book online using our special code: EV4

scotsman.group





DON'T JUST TAKE OUR WORD FOR IT

We had the most amazing day - we both loved it so much and it all went to plan, thanks to you keeping us in check, sorting the music, getting everyone where they should be and the million other jobs you did. Thank you also for putting the lighting in the aisle for my arrival, and for saving the day with the guest table centre-pieces, after our balloon idea didn't quite work out! You did an excellent job for us and we have had so many comments about how much people loved the food and the venue.

The Staples

We had the best day of our lives getting married at the stunning setting of Ghillie Dhu. Minimum decor needed as the auditorium is so beautiful with high ceilings, tall arched windows, organ preserved from old church and beautiful flower arrangements to compliment wedding style. Bar was also well stocked with a huge variety.

Ghillie Dhu offered us a meal tasting where we could sample wedding menu choices. It was hard to choose as each dish was delicious! All our guests have raved about the meal since, particularly the lamb.

We were given a list of recommended suppliers which was extremely helpful and reassuring to us to know that the band, photographer etc had been to Ghillie Dhu before and all had good relationships with one another. It is also a good starting point for couples getting married as it can be overwhelming not knowing where to start to look for wedding suppliers. Couldn't recommend the Ghillie Dhu enough!

The Browns

A thank you will never seem enough but that being said, thank you for everything you did for us these past 18(ish) months! You made sure we had the most perfect day, and we wouldn't have changed a thing.

The Scott-Stirlings

AWARDS & ACCOLADES



Wedding Venue of the Year
(South East)
Finalist

Wedding Co-ordinator
of the Year
Winner



Best Unique Wedding Venue
Finalist



GET IN TOUCH

Our team of co-ordinators are on hand to help you create the perfect day. Should you wish any other information, or to arrange a show-round of our venue, please contact us.

You can contact our wedding team by calling **0131 222 9930**
or by emailing **events@ghillie-dhu.co.uk**

GHILLIE - DHU
DRAMS - SCOTTISH FAYRE - JIGS & REELS



