

The background features a light cream color with scattered gold-colored circles of varying sizes, some with a textured, metallic appearance. In the corners, there are delicate line-art illustrations of leafy branches. A central rectangular area with a solid light beige background contains the text.

# *Weddings*

**by SALTIRE HOSPITALITY**

## OUR STORY

PLATES WITH **PURPOSE**:  
SOURCING THE **FRESHEST**,  
SUSTAINING THE **FUTURE**

*"As a company, we have no desire to be the biggest in what we do, but we do aspire and have the determination to become Scotland's best independent catering and hospitality company."*

**David Peters, Managing Director**

As a leading Scottish wedding caterer, Saltire Hospitality takes great pride in helping couples create unforgettable celebrations. As a family-owned business, we focus on the personal touches that make your day truly special. Our commitment is to deliver a bespoke, tailored service that reflects your unique vision, with creative elements designed to bring your dream day to life.

We are passionate about using only the finest locally sourced, seasonal ingredients, and we make every effort to minimise our environmental impact. Our dedication to quality means we work exclusively with ethical Scottish suppliers. With our own Bakery and Patisserie, all of our creations are made from scratch, infused with care and passion.

At Saltire Hospitality, we believe in creating exceptional, personalised experiences for each couple. From the initial concept to the final dish, we work closely with you to craft a memorable menu that will leave your guests talking long after the last bite.







## **YOUR JOURNEY TO A WEDDING BY SALTIRE**

From relaxed outdoor feasts to elegant three-course meals, Saltire Hospitality delivers unforgettable wedding catering with care and creativity. Begin your celebrations with a laid-back BBQ the night before, perfect for welcoming your guests and creating a warm, celebratory atmosphere.

On the morning of your big day, indulge in our luxurious wedding breakfast hampers, featuring freshly baked breads and handcrafted pastries from our in-house patisserie.

Our team ensures every detail is seamless, including full room turnarounds for indoor ceremonies, transforming your space effortlessly from vows to reception.

Our all-inclusive packages take care of everything from tailored menus and drinks to decor and service, giving you a stress-free, beautifully curated experience.

From relaxed brunches with waffles and crêpes to wood-fired pizzas the day after, we're here to help you enjoy every moment.



## CANAPÉ MENU

Perfectly designed small bites that are big in flavour to entertain guests during your drinks reception.

Looking for something a bit more substantial - choose from our grazing stations for some added theatre!

And don't worry... we will always keep you a plate.







# CANAPÉS

## VEGETARIAN/ PLANT BASED

Fire roasted red pepper, mozzarella arancini, basil mayo

Caramelised fig, Stilton, honey, oatcake

Pear, feta, beetroot chutney, tomato shortbread

Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo

Coriander, onion, sweet potato bhaji, mango chutney (pb)

Spring onion, fresh chilli pannise, dukkah (pb)

Wild mushroom truffle, hazelnut crumb (pb)

## MEAT

Scotch beef tartare, shaved parmesan, truffle dressing, rocket

Stornoway black pudding & haggis bon bons, wholegrain mustard sauce

Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel

Crispy confit duck spring roll, soy, ginger dressing

Smoked ham hock, sourdough croustade, pickled apple

Slow cooked tandoori chicken, coriander crème fraîche

Confit pork belly, Stornoway black pudding, roasted apple purée

Mini Saltire mac burger.

## FISH

Smoked salmon, beetroot roulade, oatcake, beetroot meringue

Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet

Thai spiced crab croquette, lemongrass, coconut

Seared scallop, smoked pancetta, fresh pea

Champagne marinated mussel, oyster mayo, rye cracker

Seared tiger prawn, saffron, garlic aioli

Scottish smoked salmon, herbed cream cheese, oatcake

## GRAZING STATIONS

Our grazing station and boards are a great way for guests to interact with each other. Guaranteed to add that extra 'wow' factor to your drinks reception - grazing stations can be fully customised to your tastes!

### Examples include:

A selection of cured meats, freshly baked rustic breads from Saltire Patisserie with dipping oils, homemade hummus & pâté

A selection of our finest Scottish cheeses handpicked by you, served with homemade chutney, seasonal fruits, oatcakes and water biscuits

Homemade falafels, crudités, homemade hummus, chips & a trio of salsa, guacamole & sour cream (v)

## CHARCUTERIE CONES

Can't decide between our grazing stations and canapes? Then why not go for our charcuterie cones - designed to really wow your guests!

Cones filled with a mix of cured meats, cheeses, breadsticks and seasonal fruit.





*D&L*

"We had the most incredible catering experience thanks to the Saltire Hospitality team. The team worked super closely with us to design a dining experience like no other and the service on the big day left our guests raving!"





## WEDDING BREAKFAST

Please select **one** option for each course and we will cater for all dietary requirements

We can also offer a Choice Menu for your guests, offering the choice between two dishes per course with a separate option for guests with dietary requirements. Choose **two** starters, **two** mains and **two** desserts. Supplement applies.

We have several styles of catering available - from plated to family style - you can choose from any of our menus to create your bespoke menu. Your Wedding Planner will be able to provide more information of the different styles and pricing.

### **Included in our Dinner Menus:**

Contemporary crockey / Stainless steel cutlery / White table linen / White linen napkins / On-the-day Event Manager / Uniformed Staff / Chef & Kitchen Team





## STARTERS

All our menus begin with handmade bread rolls from Saltire Patisserie with butter  
Upgrade to bread boards made up of a selection of sourdough, poppy seed and granary with  
dipping oil and balsamic vinegar (+ £2.50 pp)

## SOUPS

Traditional lentil soup (v)

Scottish Cullen skink.

Roasted red pepper, heritage tomato soup, basil oil drizzle (pb)

Roasted butternut squash, coconut & lime soup, basil chili oil (pb)

Pea, spinach and fresh watercress soup, goat's cheese crumb (v)

## PLATED STARTERS

Haggis and Stornoway black pudding bon bons, wholegrain mustard dip, fresh leaves.

Chicken liver and smoked bacon parfait, plum and apple chutney, fresh herb salad, crostini.

Freshly pickled basil and heritage tomato salad, toasted bruschetta crumb, aged balsamic (pb)

Scottish smoked salmon roulade, herbed cream cheese, celeriac remoulade, capers, barley &  
micro salad.

Grilled halloumi with compressed watermelon, mint-infused couscous, and a balsamic glaze (v)

Roulade of smoked ham and confit chicken, pickled apples, apple purée, sourdough crisp.

Whisky cured Scottish salmon, tartar dressing, fresh leaves.

Burrata, fresh heritage tomato, rocket & pesto (v)

Smoked chicken breast, barley cracker, honey & garlic purée, fresh rocket.

Roasted squash, parmesan & sage arancini, amareto emulsion (v on request)

Hand-dived Orkney scallops, pea emulsion, Stornoway black pudding, prosciutto (+ £2.50 supp)

Gorgonzola, plum tomato & red onion tart, balsamic & basil oil dressing (v)

Pan-fried prawns, garlic chili butter, roasted red pepper essence, potato crisp.

Beetroot tartare, goat's cheese, garlic croutons, radish salad (v)

Trio of Salmon; smoked salmon, horseradish & dill salmon pâté whisky cured salmon, celeriac  
remoulade, fresh leaves, tartare dressing (+ £3.00 supp)

Scottish salmon and crab fish cake, rocket and fennel salad, citrus mayonnaise.



## STARTERS CONT'D

### SHARING STYLE\*

#### Mediterranean Anti Pasti

A selection of anti pasti including cured continental meats, grilled vegetables, feta, sun-dried tomatoes, Caponata olives served with homemade focaccia and dipping oils

#### Ploughman's Board

A selection of terrines & pates served with a selection of pickled vegetables with homemade breads

#### Middle Eastern (v/pb on request)

Whipped feta, homemade hummus, pea & mini falafel, baba ganoush served with a selection of pittas & flatbreads

#### Fresh seafood platter

Smoked mackerel pate, whisky cured salmon, hot smoked salmon, homemade potato salad, cornichons, served with oatcakes and rye bread

#### Vegetarian Anti-Pasti (v/pb on request)

Selection of Scottish cheeses, dried apricots, walnuts, selection of olives, pickles and fresh fruit

#### Baked Camembert (v)

Baked gooey Scottish Camembert with honey & pomegranate served with rustic crusty farmhouse breads

Mix up your Wedding Breakfast by choosing between plated and sharing style

\*Supplement applies for sharing style. All pricing is subject to VAT



## MEAT MAIN COURSE

Pan-seared free-range chicken breast, garlic and thyme potato terrine, roasted celeriac, parsnip purée, braised leek, sage infused sauce.

Braised blade of Highland Scotch beef, crushed new potatoes, charred purple sprouting broccoli, red wine reduction.

Guinea fowl ballotine, thyme & smoked bacon farce, black pudding croquette, honey roasted carrots, spring onion.

Free-range chicken and fire-roasted tomato ballotine, basil potato, caponata, black olives, crumbled feta.

28-day dry aged fillet of beef, shallots, king oyster mushroom, potato & ox cheek croquette, red wine jus (+ £5.00 supp)

A duo of Scotch lamb; confit shoulder, roasted rump, rosemary and garlic panisse, charred cauliflower, crispy chickpeas, jus (+ £6.00 supp)

Slow-cooked Ayrshire free-range pork belly, black pudding croquette, roast apple, baked carrot, jus.

Pan-seared duck breast, sweet potato purée, caramelised shallots, parsnip crisp, red currant jus (+ £3.00 supp)

Smoked venison loin, smoked Applewood pomme puree, roasted golden beetroot, chargrilled spring onion, juniper berry and pine jus (+ £5.00 supp)

Braised Highland Scotch beef with bourguignon sauce, creamed mash & seasonal vegetables.

Roast rump of Scotch lamb, pomme purée, tenderstem broccoli, sun-blushed tomato, salsa verde.

Chargrilled fillet of Scotch beef, beef shin and wild mushroom ragu, wilted spinach, herbed mousseline potatoes, baby turnip, red wine jus (+ £6.00 supp)

Slow cooked ox cheek, spiced red wine, tomato sauce, mousseline potatoes, seasonal vegetables.

Beetroot and feta wellington, seasonal vegetables, parsley sauce (v/pb on request)



## FISH MAIN COURSE

Roast fillet of North Sea cod, chorizo, baby spinach, hasselback potatoes, lemon hollandaise.

Grilled sea bass, avocado and crème fraîche, cherry tomatoes, baby new potatoes, rocket and pea shoots.

Loch Etive sea trout, potato gratin, sprouting broccoli, pickled mussels, sparkling velouté (+ £4.00 supp)

Roasted North Sea cod, textures of cauliflower, wilted spinach, hollandaise sauce.

## VEGETARIAN/PLANT-BASED MAIN COURSE

Roasted butternut, chickpea and spinach tagine, wild rice, yoghurt dressing (v/pb on request)

Chargrilled harissa rubbed cauliflower steak, herbed couscous, fresh mint dressing (pb)

Roasted butternut squash lasagne, basil cream, toasted pine nuts (pb)

Salt-baked celeriac, potato and thyme terrine, fresh asparagus, apple and rocket salad (pb)

Wild mushroom & leek risotto, confit of cherry tomatoes & asparagus (vg/pb on request)

Truffle and parmesan polenta, wild mushroom, asparagus, madira sauce (v/pb on request)





## MAIN COURSE CONT'D

Choose one meat option and one vegetarian/plant-based option for those guests who require this.

Additional meat option + £5.00 per person

### SHARING STYLE\*

Lemon and thyme chicken breast, leg and thigh.

Roast silverside of Scotch beef, salsa verde.

Slow cooked pork shoulder, honey glazed with homemade apple sauce.

Slow cooked Scotch beef and ale shortcrust pastry pie, beef gravy.

Pesto marinated Scottish salmon side, fresh lemon.

Roasted Mediterranean vegetable lasagne (v/pb on request)

Pulled Scotch lamb, pomegranate and balsamic dressing.

Chicken and braised leek shortcrust pastry pie, chicken gravy.

Scotch beef wellington.

Grilled paprika rubbed cauliflower steaks (pb)

Homemade beef lasagne.

Smoked haddock and salmon fish pie, creamy potato topping.

Roasted aubergine, mozzarella and heritage tomato pasta bake (v)

Celeriac and apple wellington, parsley sauce (pb)

### SIDES

Choose three sides. Additional sides + £3.00 per person

Creamy mash (v) / New potatoes with butter & thyme (v) / Triple cooked duck fat roasted potatoes / Roasted root vegetables (v) / Summer greens tossed in garlic and olive oil (pb) / Green beans with confit shallot and garlic (pb) / Honey-glazed carrots and parsnips (v) / Braised red cabbage, port and cranberries / Chargrilled peppers, courgette and butternut squash (pb) / Brussel sprouts with bacon lardons / Grilled aubergine, courgette and peppers tossed in pesto / Sliced tomato, mozzarella & pesto (v) / Chefs coleslaw: grated cabbage, carrot, celeriac, onions in a creamy mayo / Baby potato, spring onion, chives & wholegrain mustard salad (v) / Five-grain salad, roasted sweet potato & harissa yoghurt dressing (v/pb available) / Homemade Yorkshire puddings (v) / Roasted red pepper couscous (pb)

\*Supplement applies for sharing style. All pricing is subject to VAT

Something not on our menus? Ask your Wedding Coordinator for something bespoke!





## DESSERT

All desserts are served with a serving of freshly brewed tea or filtered Italian Aroma coffee and homemade shortbread.

Carrot cake, white chocolate mousse, caramel ice cream.

Peach panna cotta, homemade macaroons.

White chocolate and passionfruit mousse, white chocolate, toasted coconut ice cream.

Mango cheesecake, oat crumble, passionfruit curd, exotic sorbet.

Mango and cherry mousse, exotic sorbet (pb)

Salted caramel and chocolate delice, chocolate brownie crumb, vanilla bean ice cream.

Chocolate chip cookie & hazelnut parfait, hazelnut granola, vanilla bean ice cream.

Deconstructed black forest gâteau, chocolate sponge, dark cherry mousse.

Sticky toffee pudding, toffee sauce, vanilla bean ice cream.

Tiramisu, mascarpone, espresso cookie, cocoa.

Black forest mousse, fresh berries (pb)

Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet.

Orange and vanilla bean cheesecake, fresh orange sorbet.

Rhubarb and custard tart, pistachio granola, rhubarb sorbet.

Salted caramel profiteroles, toffee pieces, vanilla ice cream.

Chocolate truffle brownie torte, raspberry sorbet (pb)

Traditional ice cream sundae with raspberry sauce and your choice of toppings!

Elderflower and lemon posset, oat crumble, seasonal berries & lemon meringues

Strawberry and long pepper cheesecake, strawberry sorbet, berries & fresh basil

Goey triple chocolate brownie, whisky cream and raspberry sorbet

Raspberry and pistachio parfait, berry coulis (pb)

Fresh lemon and vanilla mascarpone tart, raspberry puree

White chocolate, fresh mint and dark chocolate cheesecake, raspberry sorbet

Toffee apple, rum and raisin crumble, dark sugar ice cream

Lemon and rhubarb parfait, poached rhubarb, pistachio crumb, mini meringue

Trio of desserts; lemon tart, triple chocolate brownie, raspberry sorbet.





Not a cake person?  
Ask your Wedding  
Coordinator about  
our cake of cheese!  
Pricing from £350

## DESSERT CONT'D

### SHARING STYLE\*

Choose two whole desserts or five mini desserts - we can serve these either to the tables or to a dessert grazing station.

### WHOLE DESSERTS

Classic Victoria sponge

Chocolate gateau

Salted caramel and chocolate profiteroles

Apple and berry crumble, homemade custard

Eton mess; meringue, seasonal berries, cream

Fresh Scottish strawberries and raspberries, mint infused cream (pb available)

### MINI DESSERTS

*Allows three per person*

Lemon tarts

Chocolate and orange mousse cups

Carrot cake

Strawberry tarts

Chocolate and vanilla profiteroles

Pots of boozy cranachan

Raspberry macaroons

Triple chocolate brownies

Millionaire shortbread

Fresh fruit tarts

Vanilla cupcakes with frosting - with your own  
personalised topper

### SCOTTISH CHEESE SELECTION

Your choice of artisan cheeses served with our homemade chutney, quince, cheese  
biscuits and seasonal fresh fruits



## **MENU ENHANCEMENTS**

### **INFUSED BUTTER AND FLAVOURED BREAD**

Add a personal touch to your day with our array of flavoured cultured butter from Edinburgh Butter Co and our freshly baked rolls from Saltire Patisserie.

### **INTERMEDIATE COURSE**

Smoked salmon, mascarpone, capers, lemon, crostinis

Lobster bisque, crème fraîche

Caprese salad with aged balsamic

Beef carpaccio, egg yolk emulsion, pickled shallots, croutons

Gazpacho

### **SORBET PALATE CLEANSER**

Cucumber and fresh mint

Watermelon and lime zest

Hendricks gin and tonic with cucumber

Strawberry and fresh basil

### **SCOTTISH CHEESE SELECTION**

We collaborate closely with nearby Dairy Farms and Cheesemongers to suit your preferences. Served with our Head Chef's homemade fruit chutney, selection of cheese biscuits and seasonal fruit





Prefer something  
different?  
Tell your Wedding  
Coordinator your  
ideas

## **EVENING SNACKS**

### **Classic breakfast rolls**

Our butchers back bacon/pork & leek sausages or vegetarian alternative served on freshly baked morning rolls

### **Selection of finger food bites**

Bite-sized tortilla wraps, sausage rolls, mini honey & sesame sausages, chicken skewers, homemade vegetable tartlets (please ask for a full selection)

### **Mini bowls of the classics**

Creamy mac 'n' cheese with your choice of topping (crispy pancetta, pesto & breadcrumbs)

Traditional stovies with mini oatcakes,

Classic haggis, neeps n' tatties with a whisky sauce

### **Indian mezze**

Mini pots of chicken curry / vegetarian curry served with white rice & a selection of traditional Indian savouries including vegetable pakora, onion bhajis, chicken tikka skewers and a selection of authentic dips

### **Gourmet burger bar**

Scotch steak burgers, tomato relish, cheese slices,

Peri-peri chicken burger, crispy cos lettuce, red onion & mayo,

Spicy vegetable burgers, lettuce, tomato & mayo (v)

### **Pulled pork rolls**

12 hour pulled pork served on freshly baked brioche rolls served with crackling, sage & onion stuffing, crispy crackling

### **Our famous pie selection**

Homemade steak & ale

Creamy mac n' cheese

Homemade curry

Jumbo sausage rolls

### **Slabs of our homemade pizza**

Choose your three favourite toppings. Our handcrafted pizza dough is made by our expert chefs!

## CHILDREN'S MENU

We understand children can be an important part of your special day which is why we have created a children's menu that is sure to please. Your little guests will have a wonderful time with our kid-friendly options!

### THREE COURSE MENU

Tomato soup (pb)

Hummus & pitta bread

Chicken bites

Fresh strawberries & sliced melon (pb)

Crudités & soft cheese dip (v)

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Chicken goujons, potato wedges & baton carrots

Homemade mac & cheese with cheesy garlic bread (v)

Pork sausage, creamy mash & gravy

Haddock goujons, potato wedges & baton carrots

Beef meatballs, penne pasta & tomato sauce

Roast chicken, mashed potato, fresh seasonal vegetables & gravy

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Chocolate profiteroles & vanilla ice cream (v)

Strawberry mousse / chocolate mousse (v)

Fresh sliced fruit selection (pb)

Pancakes, vanilla ice cream & berries (v)

Three scoops of ice cream - chocolate, vanilla, raspberry (v)

Served with fruit juice

### TODDLERS PLATE

Ham & cheese sandwich fingers

Cheese & tomato pizza slice

Cocktail sausages

Strawberries & melon (pb)

Served with fruit juice

All dietaries can be catered to even for your littlest guests!





## LOOKING FOR SOMETHING DIFFERENT?

We have a range of alternative wedding menus ideal for informal dining, the day before or after to continue your celebrations!



HOT FORK



BBQ



HOG ROAST



## *C&R*

"Saltire were a dream to have as our wedding caterer. They put so much thought into everything - from the food tasting to help us shape our menu, to setting aside canapés on the day while we were having our wedding photographs taken, to setting up the most gorgeous dining table, and of course preparing a delicious meal which went down an absolute storm with our guests!"







## DRINKS PACKAGES

### Option One

Two glasses of red or white wine for drinks reception

A glass of prosecco for toasting the speeches

1/2 bottle of wine during dinner

1/2 bottle of Scottish still/sparkling water

**House White Wine:** Senora Rosa Sauvignon Blanc

*Apples and grass on the nose balance with crisp, zesty acidity with a luscious clean finish.*

**House Red Wine:** Senora Rosa Merlot

*Fresh, fruit and bursting with ripe plums and cherries, Smooth and easy to drink.*

### Option Two

Two glasses of prosecco for drinks reception

A glass of prosecco for toasting the speeches

1/2 bottle of wine during dinner

1/2 bottle of Scottish still/sparkling water

**House Prosecco:** Barocco Prosecco Spumante

*Well balanced with plenty of peachy fruit, a gentle mouth-feel and a delicate light finish.*

*Perfect on its own or with fish and delicate starters.*

### Option Three

Two glasses of champagne for drinks reception

A glass of champagne for toasting the speeches

1/2 bottle of wine during dinner

1/2 bottle of Scottish still/sparkling water

**House Champagne:** Bollinger Special Cuvée Brut N.V.

*Aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate.*

All drinks packages include a soft drink alternative of your choice

Fresh orange or apple / Elderflower presse / Raspberry lemonade /

Cranberry & lime / Strawberry Nojito



## **SPIRITS & MIXERS - FROM £6.50**

Vodka  
Gin  
Dark Rum  
White Rum  
Whisky

Mixers: Fever Tree Tonic / Fever Tree Soda Water / Fever Tree Lemonade /  
Coke / Diet Coke

## **BOTTLED BEER - FROM £5.00**

Stewarts Brewery Beer (selection)  
Peroni

Birra Moretti

Non-alcoholic and Gluten free alternatives available

## **COCKTAILS - FROM £10.50**

Espresso Martini  
Strawberry Daiquiri  
Margarita  
Old Fashioned  
Gimlet  
Tequila Sunrise

## **BESPOKE DRINKS**

We work with our dedicated drinks supplier, Inverarity Morton who has a vast selection of wines, prosecco and champagne. Please ask your Wedding Coordinator for our Wine Brochure.

Our Mixologists can do a range of different cocktails - let us know your ideas and we can see what we can mix up!





## **CORKAGE**

Looking to provide your own drinks?

We can offer a corkage charge which would include glassware and service from your drinks reception until the end of your wedding breakfast - we will also include jugs of iced tap water and chill down all your fizz, wine and soft drinks



## **BAR SERVICES**

Includes Saltire's bespoke wooden bar unit, contemporary glassware, ice, garnishes & bar staffing. We have card payment facilities as a standard - if you would like to have cash payments available, please speak to your Wedding Coordinator.

Our bar menus can be made bespoke to your preferences, but as a standard they include;

House & Premium spirits  
Selection of House wine & prosecco  
Bottled Beers  
Craft Scottish Beers  
Selection of soft drinks

## **COCKTAILS**

From traditional favourites to bespoke cocktails, our team of mixologists can design a cocktail menu tailored to you!

Pricing on request.





## EXTRA TOUCHES

We work with some of Scotland's best suppliers to bring your event to life.

From table decor, bespoke crockery & cutlery hire, lighting & staging to furniture hire - speak to your Wedding Coordinator on how we can assist.



## HOW IT WORKS

Arrange a call with us to chat through your wedding ideas and your Wedding Coordinator will provide a detailed quotation

Reserve your date - sign our T&Cs and we take a £2,000 non refundable booking fee which is deducted from your final balance

Your dedicated Wedding Coordinator will work with you to finalise your menu, table plan, timings and extra details for your special day

Arrange your private menu tasting at Saltire House with your Wedding Coordinator and Saltire's Head Chef 3-4 months before your wedding date (tastings are subject to numbers and menus chosen)

1 month before your wedding day we require your final numbers, menu, table plan and dietaries. You will be invoiced based on these for your remaining balance

We always endeavour to cater for special dietary requirements, please ensure you advise your Wedding Coordinator no less than 14 working days prior to your event of such requirements. Please refer to your Wedding Coordinator for further information on how we manage special dietary requirements and health and food safety information

Your event will be managed by one of our dedicated Event Managers plus a team of attentive, uniformed staff, who will ensure your guests are well catered for

Pricing is subject to VAT at the current rate

Our costs are based on current pricing and may be subject to inflation







We look forward to bringing the  
wedding of your dreams to life!

[GET IN TOUCH](#)

[OUR SOCIALS](#)

0131 333 0131

[weddings@saltirehospitality.co.uk](mailto:weddings@saltirehospitality.co.uk)

[www.saltirehospitality.co.uk](http://www.saltirehospitality.co.uk)