



Weddings
by
SALTIRE HOSPITALITY

WEDDING COLLECTION
2026 - 2027

We're passionate about showcasing the best of Scotland's larder, using locally sourced, seasonal ingredients from trusted ethical suppliers. With our own Bakery and Patisserie, everything we create is made from scratch – crafted with care, quality, and genuine passion for what we do.



OUR STORY

Weddings by Saltire is part of the family behind Saltire Hospitality – a family-founded Scottish catering company with an enduring passion for creating heartfelt, memorable moments through exceptional food and service.

Every wedding we're part of is approached with sincerity, creativity, and a desire to make each couple's day truly special. Our team takes pride in crafting delicious, seasonal menus that bring loved ones together and reflect the story you want to tell through food and celebration.

At the heart of what we do is a promise to make every guest feel welcome and every couple feel supported. Whether it's an intimate gathering or a lively ceilidh, we focus on the details that matter – friendly faces, beautifully prepared food, and a relaxed, joyful atmosphere. With Weddings by Saltire, your day is treated with the same care and warmth as if it were our own.



FOOD & DRINK LARDER

WHAT TO EXPECT

Night Before - Wedding Day - Morning After

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 scrumptious 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 pancakes and pastries to artisan pizzas the day after, we're here to help you enjoy every moment!



YOUR JOURNEY TO A WEDDING BY SALTIRE



@charlottekinsellaphotography



CANAPÉ COLLECTION

CANAPÉS

MEAT

Scotch beef tartare, shaved parmesan, truffle dressing, rocket (gf)
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 (df)
Smoked ham hock, sourdough croute, pickled apple (df)
Slow cooked tandoori chicken, coriander crème fraîche (gf)
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 (gf, df)
Champagne marinated mussel, oyster mayo, rye cracker.
Seared tiger prawn, saffron, garlic aioli (gf)
Scottish smoked salmon, herbed cream cheese, oatcake.

VEGETARIAN / PLANT BASED

Fire roasted red pepper, mozzarella arancini, basil mayo (v)
Caramelised fig, Stilton, honey, oatcake (v)
Pear, feta, beetroot chutney, tomato shortbread (v)
Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo (v)
Coriander, onion, sweet potato bhaji, mango chutney (pb)
Spring onion, fresh chilli pannise, dukkah (pb)
Wild mushroom truffle, hazelnut crumb (pb)

SWEET

Seasonal fresh fruit tart (v)
Raspberry & white chocolate bomb (v, gf)
Chocolate flower pot, chocolate soil, mascarpone mousse (v)
Dark chocolate cranachan cup (v)
Zesty lemon meringue pie (v, gf)
Kiwi & passion fruit pavlova (v, gf)



ALTERNATIVES

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 (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.

BOWL FOOD

Want something a little more substantial that still gets circulated around guests? Bowl food offers a more substantial alternative to traditional canapés, with three mini bowls per guest, perfect for relaxed, sociable grazing while still feeling elegant and informal

OYSTER BAR

An oyster bar offers is perfect for seafood lovers! Showcasing freshly shucked oysters served with a selection of popular, crowd-pleasing toppings.

Examples include:

- Fresh lemon wedges or lemon juice
- Classic shallot and red wine mignonette
- Tabasco / Hot sauce
- Pickled shallots / Pickled red onion
- Herb dressings with dill, chive, parsley or coriander
- Asian-style dressings with soy, ginger, chilli, and lime





“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!”

D & L



LET'S EAT

STARTERS -

GOOSE BAKED BRIE
STUFFED WITH ROSEMARY & GARLIC.
SERVED WITH CRISPY SOURDOUGH CROUTONS & PICKLED CUCUMBERS.

MAINS -

HERB CRUSTED SUPREME OF CHICKEN
PANCETTA & ROOSTER POTATO CAKE | MACQUE CHOU | LEMON RICE
VEGETABLE CRISP RICE | PEAR VELOUTE & CHICKEN SAUCE

AMBERSTONE SCHNITZEL
ROOSTER POTATO CAKES | VEGETABLE MASHES | LEMON RICE
VEGETABLE CRISP RICE | PEAR VELOUTE & VEGETABLE SAUCE
(VEGETARIAN)

DESSERT -

PASSIONFRUIT & BLUEBERRY PAVLOVA
COCONUT CREAM | TOASTED COCONUT
AND TUNNERS SNOWBALL CENTRE

DINING COLLECTION

WEDDING BREAKFAST

Packages include **one** option for each course with all dietary requirements catered for separately.

A Choice Menu for your guests is available for a supplement fee, 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 to complete this menu upgrade.

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

Included in our Dinner Menus:

Contemporary crockery / Stainless steel cutlery / Glassware
White table linen / White linen napkins
Setup / Room turnaround / Breakdown / Clearing



STARTERS

V = Vegetarian PB = Plant-based/vegan DF = Dairy free GF = Gluten free

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 (+ £2.50pp)

SOUPS

Traditional lentil soup (v, gf)

Scottish Cullen skink.

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

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

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

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 (gf)

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

Smoked chicken breast, barley cracker, honey & garlic purée, fresh rocket (df)

Roasted squash, parmesan & sage arancini, amaretto emulsion (v/pb on request)

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)

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

WHY NOT UPGRADE?

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

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



STARTERS CONT'D

SHARING STYLE*

Mediterranean Antipasti

A selection of antipasti 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 ghanoush 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 Antipasti (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



@lorrainerossp photography

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

MAINS

MEAT

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

Braised blade of Highland Scotch beef, crushed new potatoes, charred purple sprouting broccoli, red wine reduction (gf available)

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.

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

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.

Slow cooked ox cheek, spiced red wine, tomato sauce, mousseline potatoes, seasonal vegetables (gf available)

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

WHY NOT UPGRADE?

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

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

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

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

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



FISH

Roast fillet of North Sea cod, chorizo, baby spinach, hasselback potatoes, lemon hollandaise (gf available)

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

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

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

VEGETARIAN/PLANT-BASED

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 (v/pb on request)

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



MAINS CONT'D

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

Additional meat option + £5.00pp

SHARING STYLE*

Lemon and thyme chicken breast, leg and thigh (gf, df)

Roast silverside of Scotch beef, salsa verde (gf, df)

Slow cooked pork shoulder, honey glazed with homemade apple sauce (df)

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

Pesto marinated Scottish salmon side, fresh lemon (gf, df)

Roasted Mediterranean vegetable lasagne (v/pb on request)

Pulled Scotch lamb, pomegranate and balsamic dressing (df)

Chicken and braised leek shortcrust pastry pie, chicken gravy.

Scotch beef wellington.

Grilled paprika rubbed cauliflower steaks (pb, gf)

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 + £3.00pp

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

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



@lorrainerossphotography

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

DESSERT



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

- Carrot cake, white chocolate mousse, caramel ice cream (v)
Peach panna cotta, homemade macaroons.
- White chocolate and passionfruit mousse, white chocolate, toasted coconut ice cream (v/gf available)
Mango cheesecake, oat crumble, passionfruit curd, exotic sorbet.
- Mango and cherry mousse, exotic sorbet (pb, gf)
- Salted caramel and chocolate delicie, chocolate brownie crumb, vanilla bean ice cream (v/pb available)
- Chocolate chip cookie & hazelnut parfait, hazelnut granola, vanilla bean ice cream (v)
- Deconstructed black forest gateau, chocolate sponge, dark cherry mousse (v)
Sticky toffee pudding, toffee sauce, vanilla bean ice cream (v/pb available)
- Tiramisu, mascarpone, espresso cookie, cocoa (v)
Black forest mousse, fresh berries (pb, gf)
- Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet (v/gf available)
- Orange and vanilla bean cheesecake, fresh orange sorbet.
- Rhubarb and custard tart, pistachio granola, rhubarb sorbet (v)
- Salted caramel profiteroles, toffee pieces, vanilla ice cream (v)
Chocolate truffle brownie torte, raspberry sorbet (pb)
- Traditional ice cream sundae with raspberry sauce and your choice of toppings! (v/pb available)
- Elderflower and lemon posset, oat crumble, seasonal berries & lemon meringues (v/gf available)
- Strawberry and long pepper cheesecake, strawberry sorbet, berries & fresh basil
- Goosey triple chocolate brownie, whisky cream and raspberry sorbet (v)
Raspberry and pistachio parfait, berry coulis (pb)
- Fresh lemon and vanilla mascarpone tart, raspberry puree (v)
- White chocolate, fresh mint and dark chocolate cheesecake, raspberry sorbet
- Toffee apple, rum and raisin crumble, dark sugar ice cream (v)
- Lemon and rhubarb parfait, poached rhubarb, pistachio crumb, mini meringue (v)
- Trio of desserts; lemon tart, triple chocolate brownie, raspberry sorbet (v)

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 (v)

Chocolate gateau (v)

Salted caramel and chocolate profiteroles (v)

Apple and berry crumble, homemade custard (v)

Eton mess; meringue, seasonal berries, cream (v, gf)

Fresh Scottish strawberries & raspberries, mint infused cream (v, gf)

MINI DESSERTS

Allows three per person

Lemon tarts (v)

Chocolate and orange mousse cups (pb, gf)

Carrot cake (v)

Strawberry tarts (seasonal) (v)

Chocolate and vanilla profiteroles (v)

Pots of boozy cranachan (v/gf available)

Raspberry macaroons (v, gf)

Triple chocolate brownies (v)

Millionaire shortbread (v)

Fresh fruit tarts (v)

Vanilla cupcakes with frosting - with your own personalised topper (v)



“Our wedding was absolutely perfect thanks to the catering services of Saltire. We received many compliments from our guests specifying that the food served was not only the best wedding food but also the best food that they had eaten on their trip to the UK thus far”

K & J

W

MENU ENHANCEMENTS

INFUSED BUTTER AND FLAVOURED BREAD @ £4.50PP

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 FROM £5PP

Smoked salmon, mascarpone, capers, lemon, crostini's
Lobster bisque, crème fraîche
Caprese salad with aged balsamic
Beef carpaccio, egg yolk emulsion, pickled shallots, croutons
Gazpacho

SORBET PALATE CLEANSER @ £3.50PP

Cucumber and fresh mint
Watermelon and lime zest
Hendricks gin and tonic with cucumber
Strawberry and fresh basil

CAKE OF CHEESE FROM £350

Not a cake person? Ask your Wedding Coordinator about our cake of cheese options! This can then be turned into a cheese station once cut in the evening.

SCOTTISH CHEESE SELECTION (POA)

We collaborate closely with nearby Dairy Farms and Cheesemongers to suit your preferences.

Your choice of artisan Scottish cheeses served with our Chef's homemade fruit chutney, quince, crackers, biscuits and seasonal fresh fruits (v)



ALTERNATIVE DINING

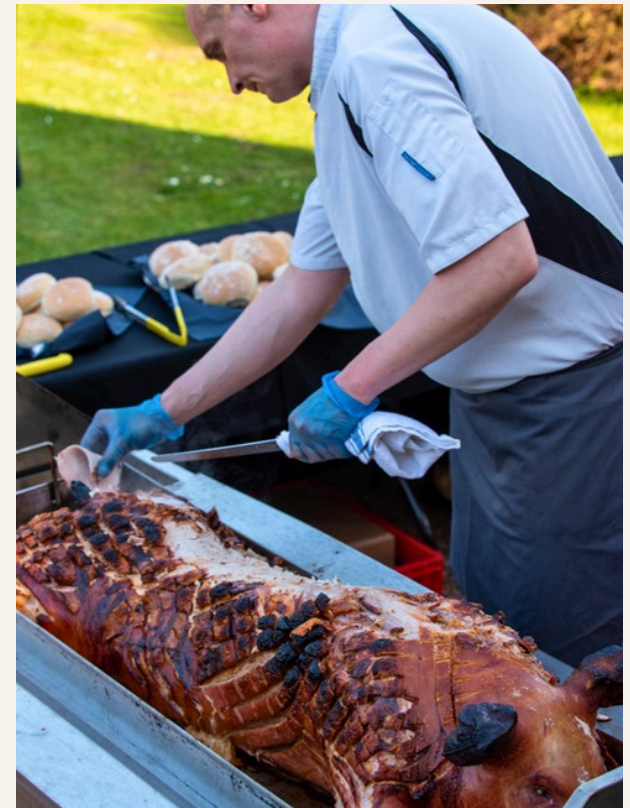
We have a range of alternative wedding menus ideal for informal dining, the day before or after to continue your celebrations!



HOT FORK



BBQ



HOG ROAST



EVENING COLLECTION

EVENING SNACKS

Classic breakfast rolls

Freshly baked morning rolls from Saltire Patisserie with choice of two hot fillings; bacon, sausage, vegetarian sausage, vegan sausage, egg, tattie scone, hashbrown.

Pulled pork rolls

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

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!

Selection of finger food bites

Bite-sized filled wraps, sausage rolls, mini honey & sesame sausages, chicken skewers, homemade 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 (vegetarian option available).

Indian mezze


Mini pots of chicken / 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 veggie burgers, lettuce, tomato & mayo (v)



Prefer something different?
Tell your Wedding Coordinator your ideas



“Nothing but good things to say about Saltire!
They were incredibly responsive at every
step of the way, and went out of their way to
help us with bespoke touches. We received
so many compliments about the presentation
of the food (beautiful plating and
synchronized serving!) The team was able to
accommodate all dietary needs with equally
delicious options”

K & R



W



CHILDREN'S COLLECTION

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, gf)
Hummus & pitta bread (v)
Chicken bites

Fresh strawberries & sliced melon (pb, gf)
Crudités & soft cheese dip (v, gf)

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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 (df)
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, gf)
Fresh sliced fruit selection (pb, gf)

Pancakes, vanilla ice cream & berries (v)

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

Served with fruit juice


TODDLERS PLATE

Ham & cheese sandwich fingers
Cheese & tomato pizza slice (v)
Cocktail sausages
Strawberries & melon (pb)

Served with fruit juice

A photograph of two glasses filled with vanilla ice cream, topped with a dusting of yellow powder. A lemon wedge is visible in the foreground. The glasses have a gold rim.

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



“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!”

C & R



W



DRINKS COLLECTION



DRINKS PACKAGES

1

PACKAGE ONE

Two glasses of red/white wine for drinks reception

One 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.

2

PACKAGE TWO

Two glasses of prosecco for drinks reception

One 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.

3

PACKAGE THREE

Two glasses of champagne for drinks reception

One 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.

Speak to your
Wedding
Coordinator if you
would like a
bespoke package

All drinks packages include a soft drink alternative of your choice
Fresh orange / Fresh apple / Elderflower presse
Raspberry lemonade / Cranberry spritz

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 if interested in upgrading.



COCKTAILS

Perfect as a post ceremony drink, after dinner cocktail or simply on the bar!
Select **two** cocktails plus **one** mocktail from the below to complete your package:

Aperol Spritz
Hugo Spritz
Cosmopolitan
Gimlet
Gin & Tonic (with a citrus twist)
Margarita
Spicy Margarita
Mojito
Moscow Mule
Negroni
Old Fashioned
Rum Old Fashioned
Paloma
Winter Mimosa
Espresso Martini (available on bar only)

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

BAR SERVICES

Includes Saltire's bespoke wooden bar unit, 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



@charlottekinsellaphotography

CORKAGE

Looking to provide your own drinks? We've got you covered with our corkage package!

HOW IT WORKS

Once you have placed your order with your third party drinks supplier, confirm delivery with your venue and send us a confirmation of the drinks and quantities you are providing.

We recommend going on the basis of 2-3 drinks per person for your drinks reception, 1 glass of prosecco for toasting your speeches and then ½ bottle of wine per person during the dinner, supplemented by any beers/ciders/soft drinks you wish.


At the end of dinner your corkage package will end with all remaining drink boxed up for your collection the following day. Our bar will open and the drinks can keep flowing for the rest of the night!

WHAT'S INCLUDED


Saltire Hospitality will provide all necessary glassware, ice, ice buckets and cooldown service of the drinks you provide, plus jugs of ice water.

Our corkage charge covers the provision of prosecco, wine, beer, cider and soft drinks.

Our team will ensure all drinks are served at the correct times on your wedding day, ensuring everything is placed for guests to help themselves when they wish, from post-ceremony to the end of your wedding meal.



Looking to provide
alternative drinks?
Speak to your
Wedding
Coordinator for
more information



“AMAZING caterer - matched our venue and vision for our wedding perfectly! Our wedding was perfect. Everyone was so impressed with the food and bar team. The team were so professional and made us feel so special on the day!”

J & J



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EXTRA DETAILS

EXTRA TOUCHES

Saltire Hospitality streamlines your wedding planning by connecting you with trusted suppliers for those essential extras, making it easy to elevate your event without the hassle of sourcing everything yourself.

Your dedicated Wedding Coordinator can organise stylish furniture hire – like elegant chiavari chairs, rustic farm tables, or luxe lounge seating – to perfectly complement your venue and theme.

They can also facilitate bookings for additional elements such as bespoke bar setups, evening entertainment, or even fairy light installations and dance floor coverings, ensuring seamless delivery and setup coordination.

With curated referrals for linen rentals, cutlery upgrades, and decorative props, Saltire handles the legwork so your vision comes together effortlessly, all while keeping your budget and style in mind.



NEXT STEPS

Please advise your
Wedding
Coordinator of
special dietary
requirements no
less than 14 days
prior

1.

Schedule A Chat

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

2.

Reserve Your Date!

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

3.

Let's Get Started!

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

4.

Private Menu Tasting

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).

5.

Finalising Details


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

6.

Wedding Day!

Your event will be managed by one of our Senior 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.



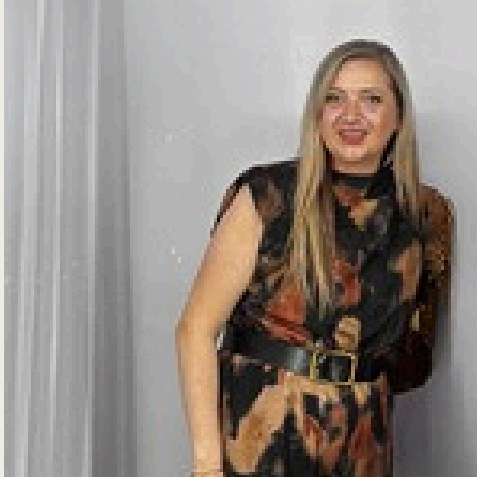
“Saltire ensured our wedding was a dream, allowing us to choose the smallest details of each meal, and expertly handling the planning process. We chose Saltire because of the strength of recommendation from others and we would recommend them in a heartbeat.”

G & R



W

MEET THE TEAM



Kate MacDonald

Sales & Wedding Coordinator

Meet Kate, our wedding wizard with 6 devoted years at Saltire Hospitality! With a deep passion for crafting magical wedding days, Kate has poured her heart into countless celebrations—and even chose Saltire to cater her own wedding, proving our magic firsthand. Her insider expertise ensures every couple's dream comes alive with seamless service and heartfelt touches.



Louisa Johnstone

Sales & Wedding Coordinator

Meet Louisa, our creative force at Saltire Hospitality with 3 incredible years in the weddings industry! Passionate about transforming couples' unique visions into unforgettable celebrations, Louisa thrives on experimenting with fresh, innovative ideas—from bespoke canapé designs to themed dessert stations—that surprise and delight every guest. Her enthusiasm ensures your special day is as personal and polished as you've always dreamed.



Weddings
by
SALTIRE HOSPITALITY

Ready to tie the knot?

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

GET IN TOUCH

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www.saltirehospitality.co.uk



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