

## TO THE HAPPY COUPLE,

Thank you for considering Holiday Inn Aberdeen West for your wedding reception. I would like to offer you my very best wishes for your future event and I hope that my team at the hotel will play an integral part in planning your special day.

Holiday Inn Aberdeen West has established itself as one of Aberdeenshire's most successful hotel and banqueting venues. Our awards include Aberdeenshire's Most Hospitable Hotel, European Holiday Inn Hotel of the Year, and Scottish Brand Hotel of the Year on an unrivalled four occasions, assuring you that your event is in very safe and trusted hands. Feel free to visit the hotel and we will be delighted to offer you a full and complete show-round of the hotel and its facilities at a time suitable to you.

Whether you are looking for an intimate low key event or a grand scale banquet, my team and our hotel will do our very best to deliver your perfect event. The hotel is fully licensed for civil wedding ceremonies and can be the venue for both your marriage and wedding reception.

With our four star hotel accreditation and the support of a worldwide brand leader, you can be assured of superior service at every stage of your enquiry and afterwards, through to your planning stages and the big day itself. At Holiday Inn Aberdeen West we recognise the journey you are undertaking and how

complex it can appear at first. My team are here to help make your big day, your truly special day.

Please take some time to consider our hotel and our facilities and I am sure that you will be delighted with the services that we can offer you.

My events team will contact you shortly to ensure that you have all the information that you may require about the hotel at this time and to see if they can offer you a show-round of the hotel. If you have any queries at present, please do not hesitate to contact the hotel events team directly on 01224 270300 (option 2) or [ourwedding@hiaberdeenwest.co.uk](mailto:ourwedding@hiaberdeenwest.co.uk)

Kind regards  
Daniel Grandfield



**Holiday Inn**

AN IHG® HOTEL

ABERDEEN WEST



## EVENTS MENU SELECTOR

Our full menu choice selector is aimed at allowing you to completely tailor your dining experience and this also allows you to suggest dishes to us that we may not have listed.

Our chef and our events co-ordinator will discuss your menu choices in detail with you and help you with any difficult choices that you may feel you have to make.

Overall we want this event to be very special for you and your guests, so we'll make the choosing process as fun as possible. Our price guarantee means that all prices are valid for future bookings when received between 1st May 2024 and 31st December 2024.

Prices are based on a minimum of 50 guests for a formal 3 course banquet, however if you are considering a less formal event and are considering a single course option our room hire charges start from as little as £500 for a half day hire. This includes experienced and licenced staffing and management of your event in the magnificent Balmoral Suite.

It is expected that you will cater for 100% of your numbers for all buffet events, and a minimum of 75% of numbers for the additional evening buffet for all wedding events.



## ARRIVAL CANAPÉS

Any 3 canapés £8.00 per person, any 5 canapés £11.00 per person, all additional choices £1.50 per person.

Fruit kebabs (V)  
Melon and Parma ham  
Mini Sunday roast  
Chicken, beef or pork satay  
Mini burgers with relish  
Dipped chocolate strawberries (V)

Hot garlic and chilli king prawns  
Haggis lollipop with whisky cream sauce  
Chicken liver pate on toasted crostini  
Vegetable tempura with hoisin sauce (V)  
Smoked salmon and Avruga caviar blinis

Tea smoked duck and orange  
Prawn marie rose cups  
Caprese tomato with a pesto drizzle (V)  
Goat's cheese and red onion marmalade  
bruschetta (V)

## EVENING FINGER BUFFETS

Any 4 choices £12.00 per person, any 6 choices £15.00 per person, all additional choices £1.50 per person.

Cocktail sausage rolls (hot)  
Tomato and parmesan bruschetta (V)  
Assorted mini savoury pies (hot)  
Assorted open sandwiches (V)  
Selection of homemade pizza (hot) (V)  
Fruit kebabs fruit with chocolate dips (V)  
Miniature cakes – assorted (V)

Caramelised onion and goat's cheese  
bruschetta (V)  
Chicken goujons with assorted dips (hot)  
Bread crumbed mozzarella sticks with  
assorted dips (hot) (V)  
Spicy chicken wings with blue cheese dip  
and celery sticks (hot)  
Chicken or beef satay skewers with a  
peanut dip (hot)

Mini fish and chips with mushy peas (hot)  
Vegetable tempura with hoi sin dip (hot) (V)  
Goat's cheese and red onion marmalade  
brushetta (V)  
Crispy potato skins; cheese and bacon, sour  
cream and chive (V) or chilli beef, a mixture  
of all 3 (hot)

## EVENING HOT BUFFETS

Stovies with beetroot and oatcakes  
£8.50 per person

Haggis, neeps and tatties  
£9.50 per person

Mini fish and chips  
£9.50 per person

Macaroni cheese and garlic bread (V)  
£8.50 per person

Tea and coffee  
£2.50 per person

\*\* Prices based on a minimum of 50 guests having booked a formal 3 course banquet,  
Should you not wish to choose a 3 course banquet, a Room Hire charge will apply \*\*





## EVENTS MENU SELECTOR

### STARTERS

Chicken liver pate	Served with oatcakes and home-made raisin chutney.	£6.50
Assiette of seasonal melon (v)	Seasonal melon with balled watermelon and a refreshing orange sorbet and mint syrup.	£6.00
Caprese salad (v)	Sliced beef tomato and creamy mozzarella with fresh basil and a green pesto dressing.	£6.00
King prawn cocktail	King prawns and sweet Atlantic prawns bound in a piquant Marie Rose dressing, iceberg lettuce and tomato.	£9.20
Tea smoked duck	Home smoked breast of duck with caramelised orange salad and red onion marmalade.	£9.95
Smoked salmon and crayfish	Oak smoked salmon, prawns bound in a lemon and herb crème fraiche with capers and lemon oil dressing.	£12.95
Haggis neeps and tatties	Spiced haggis, mashed potatoes and champit neeps, with a whisky cream sauce.	£6.50
Smoked chicken and salad	Gently smoked breast of chicken with rocket salad and a ginger, mint and pomegranate dressing.	£8.50
Haggis and black pudding "tweeds"	Haggis and Stornoway black pudding coated in oatmeal then gently fried, served with beetroot compote.	£7.50
Smoked venison	Finely sliced smoked venison with a micro herb salad and horseradish dressing.	£12.95
Tequila king prawn skewer	Chargrilled skewer of king prawns, with a red cabbage coleslaw, seared lime and tequila cream dressing.	£7.50

### SOUPS All £5.95

Scotch broth  
 Cullen skink  
 Carrot and coriander  
 Lobster bisque

Leek and potato  
 Parsnip and apple  
 Lentil and bacon  
 Cock-a-leekie

Tomato and pesto  
 French onion  
 Broccoli and stilton  
 Mushroom and tarragon



### SORBETS All £3.50

Gin and tonic with lime syrup

Limoncello with candied ginger  
 Champagne and lavender syrup

Green apple and calvados crisp



## EVENTS MENU SELECTOR

### MAIN COURSES

Herb crusted fillet of salmon	Fresh fillet of salmon topped with a parmesan herb crust with a lemon butter sauce.	£20.50
Chicken"Rabbie Burns"	Breast of chicken stuffed with haggis, served with a peppercorn and whisky cream sauce.	£19.00
Roast rib eye of Aberdeen Angus beef	Served with Yorkshire pudding, skirlie and a rich red wine reduction.	£23.50
Honey roasted gammon	Clove studded and honey roasted cured ham, with a cider pan gravy.	£18.50
Herb roasted breast of chicken	Breast of chicken wrapped in bacon filled with Alford oatmeal skirlie and roast gravy.	£18.75
Tian of Mediterranean vegetables (v)	Layers of aubergine, courgette, tomato and red onion served with an arrabiatta sauce.	£18.50
Monkfish and Parma ham	Succulent tails of monkfish wrapped in Parma ham served with a tarragon cream sauce.	£21.75
Butter roasted turkey	Butter basted and herb coated sliced breast of turkey, with skirlie and Yorkshire pudding and roast gravy.	£18.75
Glazed breast of duck	Gressingham duck breast roasted in butter served with griottines cherry compote.	£21.00
Mushroom risotto (v)	Wild mushrooms sautéed in butter and garlic served with a creamy al dente vegetable risotto.	£18.50
Roast sirloin of Aberdeen Angus	Served with steak fries, garlic mushrooms and oven roasted vine tomatoes.	£25.00
Mustard coated loin of pork	Slow roasted loin of pork with a wholegrain mustard crust, crackling and calvados jus.	£18.50
Four bone rack of lamb	With a rosemary, mint and pistachio crust, braised red cabbage and a rich port and redcurrant reduction.	£25.00
Vegetable Wellington (v)	Oven roasted vegetables and fresh herbs bound in a mushroom and béchamel sauce in golden pastry.	£18.50
Tournedos Rossini	Fillet of Aberdeen Angus, with streaky bacon set on a potato rosti, topped with pate and served with a Barolo jus.	£36.50

\*\* One seasonal potato dish and two seasonal vegetable dishes have been incorporated into the cost of each main course.  
If you wish a particular type of potato or vegetable we will be delighted to accommodate\*\*



## EVENTS MENU SELECTOR

### DESSERTS

Sticky toffee pudding	Decadent sponge of dates and vanilla with a rich butterscotch sauce and Chantilly cream.	£6.95
Baked vanilla cheesecake	Rich baked vanilla cheesecake with sweet seasonal berries and a raspberry coulis.	£6.95
Traditional cranachan	A blend of whisky, oatmeal, cream, honey and raspberries with all butter shortbread.	£6.95
Chocolate torte	Sweet chocolate truffle torte served with a cherry compote and Chantilly cream.	£6.95
Tiramisu	Delicate sponge fingers dipped in espresso and Marsala wine layered with mascarpone cheese.	£6.95
Trio of ice creams	Served in a tuille biscuit with fruit coulis.	£6.00
Cheese and biscuits	Mature Scottish cheeses served with oatcakes, grapes, celery and a spiced tomato chutney.	£14.95
Trio selector	Chef's choice trio of our favourite desserts.	£9.50
Chocolate and hazelnut brownie	Rich baked cake of hazelnuts and dark chocolate with Chantilly cream and chocolate syrup.	£6.95
Lemon torte	Zesty lemon custard torte, candied ginger and lime and mint syrup.	£6.95



## WEDDING BEVERAGE OPTIONS

Our beverage package allows for complete hospitality for your guests from the moment of their arrival, throughout the course of the wedding breakfast meal and through to the toast at the end of the meal.

All prices are based on our carefully selected house wines.

If you would like to substitute any of the wines with a wine of your choice we would be happy to supply these and provide you with an alternative price. We can arrange for an account provision for your guests and we will charge as taken.

## WEDDING BEVERAGE PACKAGE

Glass of chilled bucks fizz or bottled beer on arrival  
(1 choice of Peroni, Sol, Budweiser or Miller)

Glass of sparkling wine for your toasts  
glass of house red or white wine

## RECEPTION AND TOAST DRINKS

House wine *	£5.50
Sparkling wine *	£6.00
Bucks fizz *	£6.00
House champagne	£12.50
Kir royal	£12.50
Bellini	£12.50
Moet et chandon	£15.00

\* included in the package price.

A comprehensive price list of all drink products is available should you require alternative reception or toast drinks.

## OPTIONAL EXTRAS

White stretch fit chair covers with your chosen colour of hand tied bow	£3.50	per person
Glass fish bowls filled with water and floating candles on circular mirrored bases	£10.00	per table
Triple set bespoke martini vases filled with water and floating candles	£35.00	per table (wedding breakfast only)
Bespoke candy trolley filled with retro sweets	£150.00	based on 50 adults there after £3.00pp
Tea lights and glass holders on mirrored bases	£5.00	per table
Candle lanterns	£50.00	per event
Bay tree arrangement	£50.00	per event





# THE SWEETEST WEDDING PACKAGE £80 PER PERSON

Based on a minimum of 30 day guests and 70 evening guests. Extra evening guests £15.50 per person.

## WEDDING PACKAGE INCLUDES:

- A complimentary ceremony room should you choose to marry at the hotel
- An experienced and dedicated wedding co-ordinator and professional event manager from your initial booking to the conclusion of your event
- A VIP red carpet either on arrival or for walking down the aisle
- Table plans co-ordinated to your exact requirements
- Printed menus
- Superior quality event set up with white linens and bespoke cutlery, crockery and glassware to suit
- Our silver cake stand and knife
- 3 course wedding breakfast
- Beverage package
- Disco entertainment and complimentary use of the Balmoral Suite for the evening reception
- Evening Buffet – stovies and macaroni cheese
- Complimentary bridal suite accommodation for the night of the wedding along with special accommodation rates with a dedicated online booking code for your family and guests
- Glass fish bowls filled with water and floating candles on circular mirrored bases
- White stretch fit chair covers with your chosen colour of hand tied bow (for ceremony and meal only)







## THE ROMANTIC WEDDING PACKAGE - £4000

Based upon a minimum of 50 adults. Extra adults £60.00 per person. (Valid on selected dates).

In order to assist you in planning your event, we have created a menu allowing you to choose from some of our favourite choices. Our price is based upon a single choice for each course, which is recommended. If you would like to introduce a choice menu or additional courses we can discuss this with you and agree any necessary additional costs involved.

As an indication, this is normally charged at the highest price item plus an additional supplementary charge of 25% of the menu cost in order to cover the additional costs of producing additional choice food. We are confident that you will find something to tempt you from our menu selector, however if you have a specific or alternative request then please feel free to discuss this with your wedding co-ordinator and our head chef. Our package includes tea and filter coffee with chocolate mints.

### WEDDING PACKAGE INCLUDES:

- A complimentary ceremony room should you choose to marry at the hotel.
- An experienced and dedicated wedding co-ordinator and professional event manager from your initial booking to the conclusion of your event
- A VIP red carpet either on arrival or for walking down the aisle
- Table plans co-ordinated to your exact requirements
- Printed menus
- Superior quality wedding event set-up with white linens and bespoke cutlery, crockery and glassware to suit
- Floral arrangement for the bridal party table
- Our silver cake stand and knife
- 3 course wedding breakfast
- Arrival beverage package
- Disco entertainment and complimentary use of the Balmoral suite for the evening reception of up to 250 guests
- Evening buffet - stovies or macaroni cheese
- Complimentary bridal suite accommodation, along with special accommodation rates with a dedicated online booking code for your family and guests.
- Guaranteed sole use of the hotel wedding facilities
- Complimentary 1st anniversary meal for 2 at Holiday inn Aberdeen West





# THE DREAMY WEDDING PACKAGE - £4500

Based on a minimum of 50 adults. Extra adults £90 per person

## WEDDING PACKAGE INCLUDES:

- A complimentary ceremony room should you choose to marry at the hotel
- An experienced and dedicated wedding co-ordinator and professional event manager from your initial booking to the conclusion of your event
- A VIP red carpet either on arrival or for walking down the aisle
- Table plans co-ordinated to your exact requirements
- Printed menu
- Superior quality wedding event set-up with white linens and bespoke cutlery, crockery and glassware to suit
- Floral arrangement for the bridal party table
- Our silver cake stand and knife
- 3 canapes per person
- 3 course wedding breakfast
- White stretch fit chair covers with your chosen colour of hand tied bow (for ceremony and meal only)
- Arrival beverage package
- Disco entertainment and complimentary use of the Balmoral Suite for the evening reception of up to 250 guests
- Evening buffet – stovies or macaroni cheese
- Complimentary bridal suite accommodation, along with special accommodation rates with a dedicated online booking code for your family and guests
- Guaranteed sole use of the hotel wedding facilities
- Complimentary 1st anniversary meal for 2 at Holiday Inn Aberdeen West





# THE LUXE WEDDING PACKAGE - £5000

Based on a minimum of 50 adults. Extra adults £100 per person.

## WEDDING PACKAGE INCLUDES:

- A complimentary ceremony room should you choose to marry at the hotel
- An experienced and dedicated wedding co-ordinator and professional event manager from your initial booking to the conclusion of your event
- A VIP red carpet either on arrival or for walking down the aisle
- Table plans co-ordinated to your exact requirements
- Printed menus
- Superior quality wedding event set-up with white linens and bespoke cutlery, crockery and glassware to suit
- Floral arrangement for the bridal party table
- Our silver cake stand and knife
- 5 canapes per person
- 3 course wedding breakfast
- Half a bottle of wine per person with wedding breakfast
- Choice of menu (2 choices per course)
- White stretch fit chair covers with your chosen colour of hand tied bow (for ceremony and meal only)
- Arrival beverage package
- Disco entertainment and complimentary use of the Balmoral Suite for the evening reception of up to 250 guests
- Evening buffet – stovies or macaroni cheese
- Complimentary bridal suite accommodation, along with special accommodation rates with a dedicated online booking code for your family and guests
- Guaranteed sole use of the hotel wedding facilities
- Complimentary 1st anniversary meal for 2 at Holiday Inn Aberdeen West





# THE TWILIGHT WEDDING PACKAGE - £2000

Based on a minimum of 70 guests. Extra guests £16 per person.

## WEDDING PACKAGE INCLUDES:

- A complimentary room should you choose to marry at the hotel
- An experienced and dedicated wedding co-ordinator and professional event manager from your initial booking to the conclusion of your event
- A VIP red carpet either on arrival or for walking down the aisle
- Table plans co-ordinated to your exact requirements
- Superior quality event set up with white linens
- Our silver cake stand and knife
- Fork buffet
- Disco entertainment and complimentary use of the Balmoral Suite for the evening reception
- Evening buffet – stovies and macaroni cheese
- Complimentary bridal suite accommodation for the night of the wedding along with special accommodation rates with a dedicated online booking code for your family and guests
- Glass fish bowls filled with water and floating candles on circular mirrored bases
- White stretch fit chair covers with your chosen colour of hand tied bow (for ceremony and meal only)





# CELEBRATIONS CONTINUED - £1500

## MARRIED ABROAD? CELEBRATE AT HOME WITH US!

Based on a minimum of 70 guests. Extra guests £15 per person.

### WEDDING PACKAGE INCLUDES:

- Complimentary use of the Balmoral Suite
- Hot and cold buffet or stovies and macaroni cheese
- Disco entertainment and complimentary use of the Balmoral Suite for the evening reception
- Our silver cake stand and knife
- Superior quality event set up with white linens
- Complimentary bridal suite accommodation for the night of the wedding along with special accommodation rates with a dedicated online booking code for your family and guests
- Glass fish bowls filled with water and floating candles on circular mirrored bases
- TV to display images from your big day abroad





## WEDDING PACKAGE MENU SELECTOR



### STARTERS

Chicken liver pate

Traditional Scotch broth

Assiette of seasonal melon (V)

Carrot and coriander soup (V)

Caprese salad (V)

Leek and potato soup (V)

Served with oatcakes and home-made raisin chutney.

Vegetable and lamb broth with barley and a crusty bread roll.

Seasonal melon with balled watermelon and a refreshing orange sorbet and mint syrup.

Roasted carrot and freshly chopped coriander soup with a crusty bread roll.

Sliced beef tomato and creamy mozzarella with fresh basil and a green pesto dressing.

Sautéed fresh leeks and diced potato soup with a crusty bread roll.

### MAIN COURSE

Herb crusted fillet of salmon

Mustard coated loin of pork

Herb roasted breast of chicken

Tian of Mediterranean vegetables (V)

Butter roasted herb turkey

Mushroom risotto (V)

Fresh fillet of salmon topped with a parmesan herb crust with a lemon butter sauce.

Slow roasted loin of pork with a wholegrain mustard crust, crackling and calvados and cider jus.

Breast of chicken wrapped in bacon filled with Alford oatmeal skirlie and roast gravy.

Layers of aubergine, courgette, tomato and red onion served with an arrabiatta sauce.

Butter basted and herb coated sliced breast of turkey, served with skirlie and Yorkshire pudding and roast gravy.

Wild mushrooms sautéed in butter and garlic served with a creamy al dente vegetable risotto.

### DESSERTS

Sticky toffee pudding

Baked vanilla cheesecake

Traditional cranachan

Chocolate torte

Decadent sponge of dates and vanilla with a rich butterscotch sauce and Chantilly cream.

Rich baked vanilla cheesecake with sweet seasonal berries and a raspberry coulis.

A blend of whisky, oatmeal, cream, honey and raspberries with all butter shortbread.

Sweet chocolate truffle torte served with a cherry compote and Chantilly cream.

\*\* One seasonal potato and two seasonal vegetable dishes have been incorporated into the cost of each main course, should you have a particular request we will be delighted to accommodate you\*\*

# HOW TO BOOK YOUR EVENT

From your initial enquiry our aim is to make your wedding special and yet easy to arrange. We will be happy to answer any questions for you about our services and offer our guidance and opinion when required.

At Holiday Inn Aberdeen West we want you to be able to book your wedding event in as easy a way as possible. Our dedicated Events Team and your personal wedding co-ordinator can be contacted by telephone on 01224 270300 (option 2) or by e-mail on [ourwedding@hiaberdeenwest.co.uk](mailto:ourwedding@hiaberdeenwest.co.uk)

If you have a choice of dates let us know as early as possible – we'll advise you of our availability straight away. We will hold any available date you choose for up to 28 days completely free of charge or commitment.

Your wedding event will be secured with your written confirmation and your £500.00 deposit. After this, we will meet with you as often as you feel is necessary to cover every aspect of your event

At Holiday Inn Aberdeen West, we appreciate that when you are getting married, your reception is only one of the major expenses that you will incur. Inevitably, you may also have to find the deposit for a house/flat, furniture, honeymoon, wedding dress, etc. The table below indicates our minimum schedule of expected payments towards your wedding event.

Deposit	£500 at time of confirming event	Non-refundable
2nd Payment	£500 6 months after initial confirmation	Non-refundable
3rd Payment	Balance to at least 50% of projected total event costs 6 months prior to event	Non-refundable
4th Payment	Balance to at least 80% of projected total event costs 3 months prior to event	Non-refundable
5th Payment	Remaining outstanding projected total event costs 1 month prior to event	Non-refundable

We do require that 100% of the total anticipated cost of the reception is paid to Holiday Inn Aberdeen West, 1 month prior to your wedding reception.

Balance for any extras are to be settled on the day following your wedding, unless otherwise mutually agreed

Final numbers must be advised to Holiday Inn Aberdeen West, at least 2 days in advance of your reception. Our charges will be based on either the minimum numbers which will be agreed at time of confirming, or the final numbers, whichever is the greater.

If the children in your party are under 5 years old, their meal will be free of charge. If under 14 years old, they pay half the adult price.

Although your menu will have been chosen to best accommodate all of your guests, there will inevitably be those for whom your chosen menu may be unsuitable i.e. vegetarians, diabetics, people on special diets or young children.

Provided that you advise us in advance of any such special cases, we will do our best to provide an alternative suitable meal tailored to that person.

In any event, should such a guest desire any specific meal, our Head Chef is always available to provide help and advice and his expertise is only a telephone call away.

Minimum numbers for a Friday wedding are 50 adult guests. Minimum numbers for a Saturday wedding are 70 adult guests.

The prices in this brochure are inclusive of VAT at the current rate of 20%

All prices are correct at time of printing and are subject to increase on 1 January 2025 or at change of government set VAT rate.