



WEDDING PACKAGES + MENUS

Congratulations on your recent engagement and thank you for selecting The Hub, Edinburgh's Festival Centre as the venue for your special day.

The Hub is unparalleled in what it has to offer, combining award-winning contemporary design with stunning Victorian architecture, providing a sublime setting for your celebration.

For groups of 70 or more, we have created a range of packages that include all you need to make your day complete, from drinks for the toast, to a three-course meal, wine, table linen and even flowers.

Please select one package (Mozart, Vivaldi or Elgar) and combine with the menu of your choice to create an all-inclusive price per person.

THE CEREMONY

The Main Hall, Dunard Library, Glass Room and Gallery are all licensed for holding civil ceremonies, partnerships and religious ceremonies. Your dedicated Event Manager can advise on the most suitable room for your ceremony and can recommend a running order for the day.

DRINKS RECEPTION

Following the ceremony, guests can enjoy pre-dinner drinks, which is an ideal time for photographs to take place. Drinks are included in all of the packages and in addition we can provide a cash or account bar.

DINNER

Head Chef Suzanne Lynch has created an exciting range of menus which include traditional dishes with a Hub twist! As part of our service we will invite you both to attend a menu tasting to sample your preferred dishes and meet with our Chef. Selected wines are also included as part of each package and can be sampled during the menu tasting.

DECOR

Our standard decor includes ivory floor length table linen and napkins, tea lights and contemporary or traditional table centres. Your Event Manager will be happy to assist if you would like to hire in additional table linen, chairs or chair covers. There is a flower budget allocated within each of the packages and our in-house florist is happy to work with you should you wish to increase this budget.

MOZART

Wedding package

Room hire + set-up

1 glass of house sparkling wine for each guest on arrival

½ bottle of house wine for dinner

1 glass of house sparkling wine for toast

Full bar facility

Complimentary menu tasting

Floral table centres + tea-lights for all tables (based on tables of 10 guests, additional tables incur a supplement)

Floral display in a tall vase

Complimentary menu cards, place cards + a seating plan

Cake knife

Microphone + pa system for speeches

Cloakroom

Dressing room

Dedicated event manager

£39.95 per guest

Children up to 16 years will be charged £16.00 per child

If you are flexible on the day of the week you get married, Friday & Sunday Packages are available at £33.95 per guest

Please see menu options to select your meal.

Please note that minimum numbers of 70 full-paying adults are required.

All prices exclude VAT

11/09 – 10/10

VIVALDI

Wedding package

Room hire + set-up

2 glasses of house sparkling wine / bucks fizz or pimms for each guest on arrival

Complimentary nibbles during drinks reception

½ bottle of house wine for dinner

1 glass of house sparkling wine for toast

Full bar facility

Complimentary menu tasting

Floral table centres + tea-lights for all tables (based on tables of 10 guests, additional tables will incur a supplement)

Floral display in a tall vase

Complimentary menu cards, place cards + a seating plan

Cake knife

Microphone + pa system for speeches

Cloakroom

Dressing room

Dedicated event manager

£45.50 per guest

Children up to 16 years will be charged £16.00 per child

If you are flexible on the day of the week you get married, Friday & Sunday Packages are available at £39.50 per guest

Please see menu options to select your meal.

Please note that minimum numbers of 70 full-paying adults are required.
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ELGAR

Wedding package

Room hire + set-up

2 glasses of reserve champagne / bucks fizz or kir royale for each guest on arrival

Complimentary nibbles during drinks reception

½ bottle of selected wine for dinner

(we can assist you to select a white + red wine to complement your menu)

1 glass of reserve champagne for toast

Full bar facility

Complimentary menu tasting

Floral table centres + tea-lights for all tables (based on tables of 10 guests, additional tables incur a supplement)

Floral display in a tall vase

Complimentary menu cards, place cards + a seating plan

Cake knife

Microphone + pa system for speeches

Cloakroom

Dressing room

Dedicated event manager

£56.95 per guest

Children up to 16 years will be charged £16.00 per child

If you are flexible on the day of the week you get married, Friday & Sunday Packages are available at £50.95 per guest

Please see menu options to select your meal.

Please note that minimum numbers of 70 full-paying adults are required.

All prices exclude VAT

11/09 – 10/10

SET MENUS

Our chefs have designed these set menus to provide you with delicious choices offering complementary flavours. We will provide a vegetarian alternative for 10% of your guests unless advised that you require more than this.

SET MENU ONE

Pressed pork + caramelised apple terrine
Roquefort, pear + walnut salad with sherry vinaigrette (v)

Corn-fed free range chicken supreme, leek + grain mustard potato cake with whisky sauce
Sweet potato, apricot + chilli parcel (v)

Frozen chocolate layer cake with raspberry compote

£28.00 per person

SET MENU TWO

Ham hock, haricot bean + tomato soup
Mushroom + tarragon soup (v)

Braised shin of beef, buttered mash, roast root vegetables + pearl barley jus
Butternut squash risotto, wilted kale + Mull cheddar tuile (v)

Scottish berry panna cotta + honey shortbread

£28.00 per person

SET MENU THREE

Duo of salmon roulade, pickled samphire + chive crème fraîche
Pepper, ricotta + basil cheesecake with tomato jam + balsamic glaze (v)

Herb crusted rack of lamb, garlic mash, redcurrant compote + rosemary jus
Wild mushroom, shallot + thyme wellington with red wine syrup (v)

Cassis + mascarpone parfait with almond tuile

£35.00 per person

SET MENU FOUR

Game bird parfait with beetroot relish + toasted brioche
Vegetarian haggis + savoy cabbage parcel with chervil beurre blanc (v)

Haddock + crab cakes with plum + ginger compote
Crispy carrot + spring onion cake (v)

Pistachio + peppercorn coated venison loin, dauphinoise potatoes, glazed carrots + wild berry sauce
Spinach, pepper + mascarpone cannelloni with yellow pesto (v)

Hot chocolate fondant with raspberry sorbet

£40.00 per person

Tea, coffee + petits fours

Tea, coffee, petits fours + liqueurs

£3.50 per person

£5.95 per person

All prices exclude VAT
Some of our dishes may contain nuts.

11/09 – 10/10

MENU SELECTOR

Please select one option, and one vegetarian alternative, for each course.

We will prepare the vegetarian option for 10% of your final numbers unless otherwise informed.

SOUPS

Cock-a-leekie soup	£4.95
Leek, spinach + langoustine ravioli in a shellfish bisque	£5.95
Broccoli soup with goats cheese crouton (v)	£4.95

STARTERS

Scottish smoked salmon, celeriac remoulade + crispy capers	£6.95
Leek + cod terrine with watercress + lemon vinaigrette	£6.50
Mackerel + lime mousse, endive + grapefruit salad	£6.75
Roast pork belly with black pudding, apple croute + bramble compote	£6.95
Haggis, neeps + tatties with whisky sauce	£6.50
Beef carpaccio, parmesan shavings, rocket + truffle oil	£7.25
Broccoli, cauliflower + carrot terrine (v)	£6.25
Beetroot, apple, feta + mizuna salad with toasted pine nuts (v)	£6.25
Red onion tart-tatin, goats cheese glaze + roast cherry tomatoes (v)	£6.25

MAINS

Beef fillet, potato millefeuille, chargrilled asparagus, mustard sauce	£21.95
Seared duck breast with polenta slice, tomato chutney + raspberry vinegar reduction	£20.95
Rump of Scottish lamb with garlic mash, ratatouille + basil jus	£19.95
Chicken breast, haggis quenelle, skirly potato cake with wild mushroom + whisky jus	£17.95
Herb crusted cod, with pancetta potato cake, pea puree + smoked paprika sauce	£18.50
Seared Scottish salmon with saffron + broad bean risotto + dill cream	£17.95
Seabream fillets with crushed new potatoes, garlic green beans + coriander yoghurt	£18.50
Poached Scottish salmon with sesame noodles, tomato + coriander salsa	£17.95

VEGETARIAN OPTIONS

Roast sweet pepper, vegetable + basil couscous (v)	
Grilled marinated halloumi, flat mushrooms, beef tomato + red pepper coulis (v)	
Spinach, courgette + butternut pastry parcel (v)	
Wild mushroom, truffle + parmesan risotto (v)	

DESSERTS

Apricot + yoghurt terrine with raspberry sorbet	£5.75
Iced heather honey parfait, raspberry compote + oat tuile	£5.75
Mango mousse with pineapple jelly	£5.75
Scottish berry trifle, berry compote + vanilla Anglaise	£5.95
White chocolate + raspberry parfait with lemon coulis	£5.95
Rhubarb crème brûlée + citrus shortbread	£5.75
Scottish cheese, chutney + oatcakes	£6.25
Tea, coffee + petits fours	£3.50
Tea, coffee, petits fours + liqueurs	£5.95

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CHILDREN'S MENU

Please select one option for each course from the menu below

STARTER

Soup of the day

Tomato + mozzarella salad (v)

Chicken skewers with lemon mayonnaise

MAIN COURSE

Fresh penne pasta in a creamy tomato + basil sauce (v)

Sausage + bubble 'n' squeak

Maize-fed chicken goujons, baby carrots + sugar snap peas

Home-made beef burger, potato wedges + coleslaw

DESSERT

Selection of ice-cream

Fresh fruit platter

2 courses £10.00 per person

3 courses £12.50 per person

This menu is suitable for children of up to 12 years.

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ADDITIONAL DINNER ITEMS

DINNER

INTERMEDIATES

Haggis, neeps + tatties	£5.50 per person
Smoked salmon + lemon crème fraîche	£5.75 per person
Fish consommé	£5.35 per person
Tomato consommé	£5.35 per person

AFTER DINNER

Scottish cheeses tasting board with oatcakes + homemade chutney	£40.00 per table
Chocolate truffle	£1.25 per person
Tablet	£1.25 per person

BAR SNACKS

Root chips, olives + mixed nuts	£3.00 per person
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FRUIT JUICE

£5.95 per ltr jug

MINERAL WATER

£3.50 per ltr bottle

SNACK BUFFET

£4.20 PER PERSON for 2 cheeses

£5.90 PER PERSON for 3 cheeses

Selection of Scottish cheeses with
homemade chutney + oatcakes

£5.50 PER PERSON

Please select 2 options

Additional options charged at £2.50 each

Bacon roll

Sausage roll

Vegetarian sausage roll (v)

Salsa topped bruschetta (v)

£6.00 PER PERSON

Please select 1 option

Stovies + vegetarian stovies

Haggis + vegetarian haggis, neeps + tatties

£4.50 PER PERSON

Soup + crusty bread

£4.50 PER PERSON

Homemade bread + dips

Tea + coffee

£2.00 per person

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