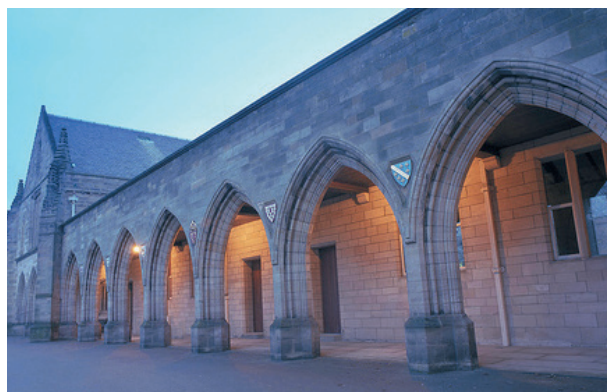


Weddings at King's College

Your day, 500 years in the making







Congratulations on your forthcoming wedding day

We take pride in being able to provide you with the personal touches to make your wedding day as special as you have always dreamed it would be. Our wedding coordinators would be delighted to meet with you to discuss your individual requirements; from bespoke menus to recommending entertainment, photographers and decorations.

The University of Aberdeen is licensed to undertake civil ceremonies in two rooms; the Linklater Rooms and James MacKay Hall, and offers the stunning Elphinstone Hall for a grand reception. All our venues provide a superb and unique setting for your wedding day.

Complimenting the venues, we offer a range of packages which will make your memorable day truly unforgettable. Alternatively, you can pick and choose the elements you want, making the day completely yours in every way. Simply choose one of the three fabulous packages or make your own very special package from our bespoke selection.

If you have any further questions or queries, please contact one of our wedding coordinators on 01224 272660 or email weddings@abdn.ac.uk.

Week day weddings

We appreciate that Friday and Saturday are the most popular days to get married and the prices in the brochure are based on this. If you would prefer to get married between Monday and Thursday we can help make your money go further by deducting 15% from your final invoice.*

We're here to help you every step of the way in planning your dream day.



* Please note that the mid-week discount is not applicable on public or local holidays.



The King's Selection

£75 per person

The epitome of luxury, our ultimate wedding package will add that little bit extra to your special day. The package includes:

- Dedicated personal wedding coordinators
- Master of Ceremonies to look after your day and introduce speeches and toasts
- Glass of bubbly on arrival for the happy couple
- Glass of bubbly or bucks fizz for guests on arrival or soft drink alternative
- Glass of bubbly or bucks fizz for toast/ speeches or soft drink alternative
- Selection of 4 canapés or Baskin Robbins ice cream station
- Four course wedding meal with tea, coffee and chocolate truffles.
 - Select a starter and dessert option
 - Select an in-between and main course from Selection A, B or C to create your set menu.
 - Special diets are catered for on an individual basis.
- Evening buffet - pick one selection of your choice (day time guest numbers catered for)
- Arrival drinks reception room and table bar
- Reception room provision and service costs
- Half bottle of house wine per adult guest to accompany the meal
- Place cards, menus and table plan
- Top table floral arrangement
- Silver table candelabras or tall vase table centres
- Silver cake stand and knife
- Standard chair covers and coloured sash of your choice (subject to availability)
- White table linen
- Radio microphone for use in Elphinstone Hall
- CD player / mp3 connection in Elphinstone Hall

If you would like your guests to have more than one choice, the higher priced menu selection will be charged with an additional surcharge of 50% of the highest priced selections added to the menu cost. Menu tastings can be arranged prior to your wedding, and prices are detailed within the FAQ section.



The Crown Selection

£60 per person

This fabulous package will add magic and sparkle to your celebrations, for the day you've always dreamed of. The package includes:

- Dedicated personal wedding coordinators
- Master of Ceremonies to look after your day and introduce speeches and toasts
- Glass of bubbly on arrival for the happy couple
- Glass of bubbly or bucks fizz for guests on arrival or soft drink alternative
- Glass of bubbly or bucks fizz for toast/speeches or soft drink alternative
- Baskin Robbins ice cream station
- Three course wedding meal with tea, coffee and chocolate truffles.
 - Select a starter and dessert option
 - Select a main course from Selections A or B to create your set menu.
 - Special diets are catered for on an individual basis.
- Arrival drinks reception room and table bar
- Reception room provision and service costs
- Half bottle of house wine per adult guest to accompany the meal.
- Place cards, menus and table plan
- Top table floral arrangement
- Silver table candelabras or tall vase table centres
- Silver cake stand and knife
- Standard chair covers and coloured sash of your choice (subject to availability)
- White table linen
- Radio microphone for use in Elphinstone Hall
- CD player / mp3 connection in Elphinstone Hall

If you would like your guests to have more than one choice, the higher priced menu selection will be charged with an additional surcharge of 50% of the highest priced selections added to the menu cost. Menu tastings can be arranged prior to your wedding, and prices are detailed within the FAQ section.



The Scholar's Selection

£55 per person

The Scholar's wedding package keeps everything simple. What more do you need when planning your special day? The package includes:

- Dedicated personal wedding coordinators
- Master of Ceremonies to look after your day and introduce speeches and toasts
- Glass of bubbly on arrival for the happy couple
- Glass of bubbly or bucks fizz for guests on arrival or soft drink alternative
- Glass of bubbly or bucks fizz for toast/speeches or soft drink alternative
- Three course wedding meal with tea, coffee and chocolate truffles.
 - Select a starter and dessert option
 - Select a main course from Selection C to create your set menu
 - Special diets are catered for on an individual basis.
- Arrival drinks reception room and table bar
- Reception room provision and service costs
- Half bottle of house wine per adult guest to accompany the meal
- Place cards, menu and table plan
- Silver cake stand and knife
- Radio microphone for use in Elphinstone Hall
- CD player / mp3 connection in Elphinstone Hall

If you would like your guests to have more than one choice, the higher priced menu selection will be charged with an additional surcharge of 50% of the highest priced selections added to the menu cost. Menu tastings can be arranged prior to your wedding, and prices are detailed within the FAQ section.



Bespoke Selection

Build your own package by adding a variety of special touches. See the prices which are shown below. Food and drink selections are detailed separately within this pack and are based on a minimum of 3 courses. Please speak to your wedding coordinator for details of further bespoke decoration options that can be provided.

Room provision and service costs

Includes white table linen, napkins, silver cake stand and knife.

Elphinstone Hall	£350	James MacKay Hall	£250
Linklater Rooms	£185		

Decoration

Coloured table cloths of your choice (subject to availability)	£9.00 per table
Coloured linen napkins of your choice (subject to availability)	£0.60 each
Wide table runners	£3.00 per table
Chair covers and coloured sash	£4.00 per chair
Place card, menus and table plans	£2.50 pp
Silver table candelabras and white candles	£8 per table
Top table flower arrangement	£40.00
Top table centrepiece	£20 per table
Tall vase table centre pieces	£20 per table
Baskin Robbins ice cream station	£3.85 pp

Drinks

Glass of bubbly, bucks fizz or soft drink alternative on arrival and for toast/speeches for guests..	£6.50 pp
Glass of Champagne or soft drink alternative on arrival and for toast/speeches for guests	£8.50 pp
Arrival reception table bar	£115.00

Audio equipment

Radio microphone for use in Elphinstone Hall	£10.00
CD player / mp3 connection in Elphinstone Hall	£10.00
Radio microphone/CD & MP3 player for use in James MacKay Hall / The Linklater Rooms	£30.00

Package items

The King's and Crown packages include silver candelabras, or tall vase table centres and a floral arrangement for the top table. These items are shown below for your reference.



Option A:

Orchid floral centre piece arrangement in a tall vase, with matching top table arrangement.

Option to use candelabras in place of tall vase centre pieces.



Option B:

Lily floral centre piece arrangement in a tall vase with matching top table arrangement.

Option to use candelabras in place of tall vase centre pieces.

Photos used throughout this brochure, unless stated, show our venues dressed for actual weddings and are shown for illustration purposes only. Additional charges may have been incurred to achieve these themes and decorations. If you have any further questions please contact one of our wedding coordinators who will be delighted to guide you.





Canapé Selections

Simply select 4 different canapés from the choices below. Typically there is enough for each person to enjoy up to six individual canapés.

Venison carpaccio
with slow gin jelly and quails egg

Duck confit
with spiced pear and
pickled cucumber

Haggis bonbons
with whisky & grain
mustard mayonnaise

Roast beef
with shallot custard and
wild mushrooms

Chicken satay
with peanut dipping sauce

Smoked haddock and
mature cheddar croquette

Chilli, mint and lime
prawn skewers

Dill scone
with hot smoked salmon
and cream cheese

Smoked salmon blini
with crème fraîche and caviar

Seared tuna
with Asian pesto

Mozzarella, sun blushed tomato
and olive skewers (V)

Feta cheese, cucumber,
lemon and oregano tartlet (V)

Goat's cheese (V)
with fig and red onion relish

Courgette, broad bean
and feta bruschetta (V)

Blue cheese, pear and walnuts (V)

Charred corn and avocado
flat bread (Ve)
with tomato salsa

Polenta (Ve)
with slow roast tomato and pesto

Indian spiced sweet potato (Ve)
with mango chutney

Olive, tomato and artichoke
skewer (Ve)

Carrot, beetroot and orange (Ve)
with toasted walnuts

(V) denotes vegetarian choices, and (Ve) denotes vegan choices.

Bespoke package pricing

Selection of 4 canapés - £9.75 pp

Additional canapés - £2.50 per person, per canapé selection



Starter Selections

Simply select one starter from either selection A, B or C.

Selection A

Sugar cured beef
with Asian slaw and coriander pesto

Smoked venison loin
with glazed beetroot, red fruits and
toasted pine nuts

Whisky cured hot smoked
salmon
with caper, dill and potato salad

Seared tuna niçoise
with quails egg, lemon & oregano
dressing

Asian spiced duck confit
with pickled plums and coriander

Goats cheese truffles (V)
with balsamic gel and marinated
beetroot

Cheddar cheese beignets (V)
with pickled apples and spiced
plum puree

Avocado (Ve)
with chilli, lime & coriander tostados

Roasted cauliflower and curried
almond crumble (Ve)
with cauliflower puree and
crispy kale

Selection B

Slow roast plum tomato and
mozzarella salad
with air dried ham and pesto

Guinea fowl mushroom & Arran
mustard terrine
with mushroom & tarragon salad

Salmon & langoustine terrine
with lemon crème fraîche and micro
herb salad

Confit duck & pistachio terrine
wrapped in Parma ham, served with
fig chutney

Crab, Jerusalem artichoke puree
with an apple & rocket salad

Twice baked cheese soufflé (V)
with tomato & chilli jam

Hummus (Ve)
with Moroccan spiced aubergine
and marinated olives

Selection C

Chicken liver parfait
with homemade apple chutney and
oatcakes

Classic prawn cocktail
with homemade soda bread

Salmon and prawn terrine
with lemon & dill crème fraîche

Ham and parsley terrine
with spiced apple chutney and grain
mustard dressing

Shredded lemon chicken
with wholegrain mustard & mint
potato salad

Tempura cauliflower (V)
with curried mayonnaise

Parsnip latkes(V)
with horseradish crème fraîche and
rocket salad

Fennel, orange and
quinoa salad (Ve)
with tahini and citrus dressing

Carrot, black olive and pine
kernel salad (Ve)
with dill oil

Bespoke package pricing

Selection A - £8.15 pp

Selection B - £6.70 pp

Selection C - £5.45 pp



In Between Selections

Simply select one in between course from those listed below.

Traditional soups

Cream of wild mushroom
Vine tomato and basil
Green pea and smoked ham
Carrot and coriander
Creamed potato and leek
Vegetable broth
Sweet potato chilli and coconut

Sorbet

Mojito
Gin and tonic
Granny Smith and calvados

Bespoke package pricing

Soups - £4.45 pp

Sorbets - £3.25 pp



Main Course Selections

Simply select one main meal course from either selection A, B or C.

Selection A

Roast fillet of beef
with braised shoulder, dauphinoise
potatoes, shallot and bourguignon
sauce

Roast rack of lamb
with fondant potato, red wine and
rosemary jus

Herb crusted loin of venison
with savoy cabbage, pancetta and
gnocchi with a port jus

Baked halibut
served with wild mushrooms, king
prawns and shell fish sauce

Wild mushroom and beetroot
wellington (V)
with a port reduction

Caramelised onion and
Camembert pithivier (Ve)
served with a cider & wholegrain
mustard cream

Grilled herb polenta (Ve)
with roast parsnips, kale and apples

Gnocchi with artichoke hearts
and pickled kohlrabi (Ve)
served with thyme, lemon and
broccoli sauce

Selection B

Roast sirloin of beef
with bourguignon sauce and
dauphinoise potatoes

Roast breast of duck
with pak choi, pickled shiitake
mushrooms and a soy & ginger sauce

Fillet of sea bass
with peas, broad beans, pancetta
and cockle fricassee

Roast breast of guinea fowl
with confit leg bonbon, fondant
potato red wine jus

Pea, mint and lemon risotto (V)
with asparagus spears and Parmesan
crisp

Orange blossom honey glazed
carrots (V)
with carrot and cardamom puree
and roasted hazelnuts

Baked Portobello mushroom (Ve)
with char-grilled scallions, crispy
potatoes and caramelised onion
puree

Selection C

Roast breast of chicken filled
with oatmeal stuffing,
wrapped in bacon
with roast potatoes and seasonal
vegetables

Seared fillet of salmon
with chive crushed potatoes, crab
gratin and grilled asparagus

Roast fillet of pork
with black pudding, fondant potato,
roasted apples and a cider &
wholegrain mustard cream sauce

Roast breast of corn fed
chicken wrapped in Parma ham
with asparagus, crushed potatoes
and rosemary jus

Moroccan carrot and chick pea
parcel (V)
with feta cheese and coriander

Roast aubergine (Ve)
with garlic, plum tomatoes and
pesto

Harissa roasted squash (Ve)
with courgette and chick peas and
lemon

Bespoke package pricing

Selection A - £25.15 pp

Selection B - £22.35 pp

Selection C - £21.20 pp



Dessert Selections

Simply select one dessert course.

Vanilla crème brûlée (V)
served with homemade shortbread

Triple chocolate brownie (V)
with white chocolate ice cream

Pecan pie (V)
with honeycomb ice cream

Cherry meringue tart (V)
with toasted pistachio and cherry syrup

Treacle tart (V)
with vanilla ice cream

Lemon posset (V)
with raspberry compote and pistachio meringues

Apple tarte tatin (V)
with apple puree and vanilla ice cream

Dark chocolate and ginger tart (V)
with ginger crème fraîche

Sticky toffee pudding (Ve)
with vanilla ice cream

Strawberry and cashew nut slice (Ve)
with strawberry sorbet

Coconut rice pudding (Ve)
with mango and lime salsa

Chocolate cake (Ve)
with pumpkin puree and coconut frosting

Lemon tart (Ve)
with raspberry sorbet

Stem ginger and lime cheesecake
with coconut ice cream

Selection of Scottish cheese
with grapes, chutney and oatcakes

Bespoke package pricing

Desserts - £6.45 pp



Children's Menu Selection

To create a set menu for your younger guests simply select one choice for each course from those listed below. This menu is inclusive of a soft drink served by the waiting staff.

Starter

Classic prawn cocktail

Cream of tomato soup

Soup choice from the
in between selection menu

Crudités
with lemon mayonnaise

Main Course

Breaded chicken strips
with potato wedges and beans

Fish goujons
with French fries and peas

Scampi and chips
with peas

Burger
with mixed salad and potato
wedges

Macaroni cheese
with mixed salad and baked beans

Spaghetti bolognese
with garlic bread

Roast chicken and skirlie
with roast potatoes and mixed
vegetables

Dessert

Sticky toffee pudding
with toffee sauce and vanilla
ice cream

Fresh fruit salad and cream

Selection of ice cream and
fruit coulis

Strawberry cheesecake
with vanilla ice cream

Warm chocolate brownie
with chocolate sauce

Bespoke package pricing

Ages 5 and under - free of charge

Under 12 (1½ portion) - £10.35 pp

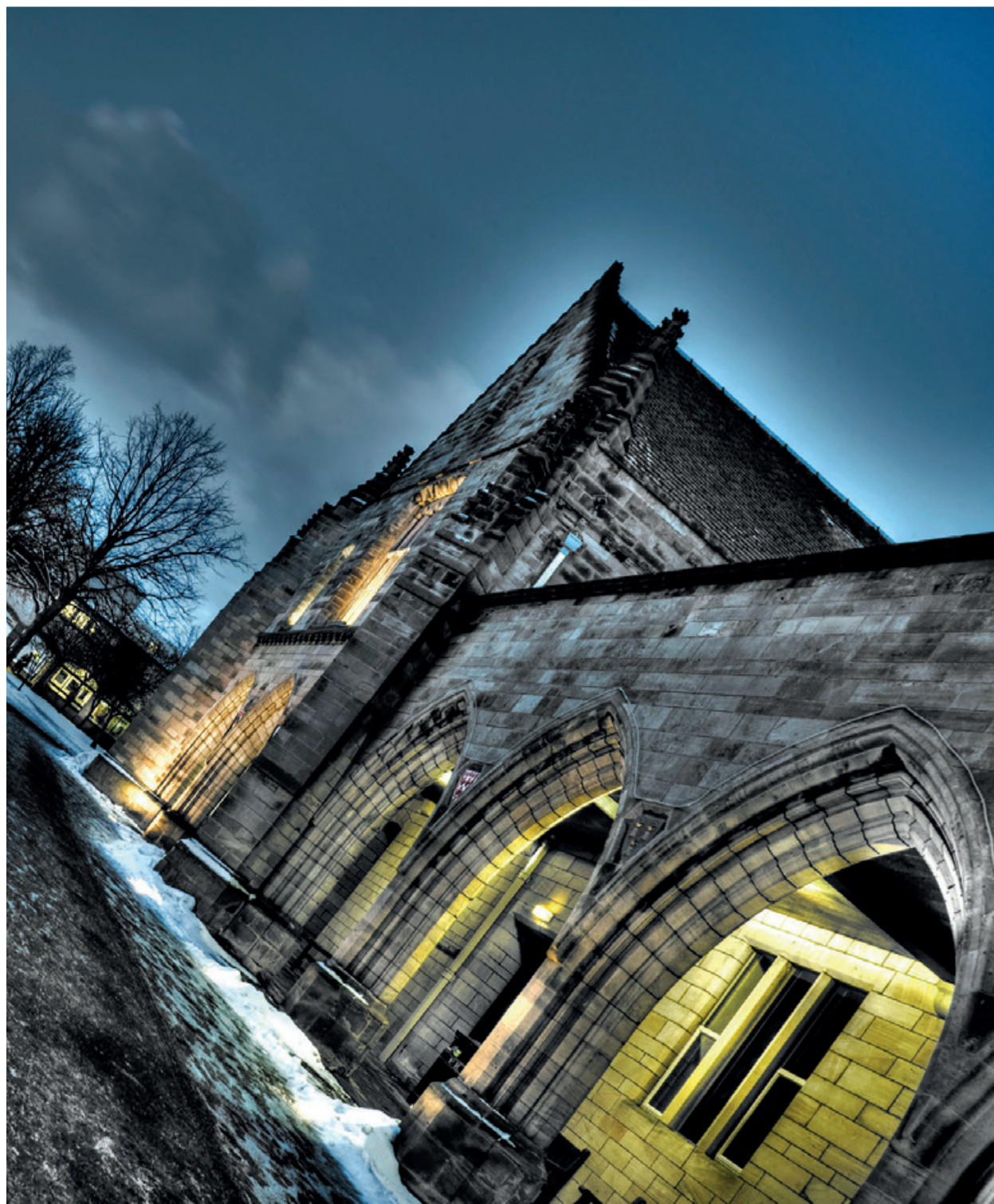


Evening buffet selections

For your evening buffet you can choose from the following options. If you are interested in an evening only reception, please speak to your wedding coordinator.

Tea and coffee, served with your wedding cake	£3.25 per person
Platter of sandwiches (platter serves 10)	£31.20
Platter of bacon butties (platter serves 10).....	£31.20
Platter of sausage butties (platter serves 10)	£31.20
Platter of egg butties (platter serves 10)	£31.20
Individual steak pies (serves 10)	£35.00
Stovies / vegetarian stovies (serves 10)	£35.00
Macaroni cheese (serves 10)	£35.00
Platter of cheese and biscuits, served with apples and grapes (platter serves 10)	£38.00

Evening buffet items and platters are only sold in quantities of 10. Price is based on a minimum numbers which are detailed in the FAQ section. If you need further guidance, our wedding coordinators will be happy to assist.



Frequently Asked Questions

Please read over the additional information provided below. If you would like to speak to one of our wedding coordinators with any further questions please contact 01224 272660 or email weddings@abdn.ac.uk.

King's College Chapel

For traditional wedding ceremonies the Chapel is available to graduates, students and staff of the University and RGU. Should you wish to be married at King's College Chapel, please contact the Chaplaincy Centre directly.

Tel: 01224 272137 Email: chaplaincy@abdn.ac.uk

Minimum Guest Numbers

September - May 70 guests minimum

June, July & August Fridays - 70 guests minimum

Saturdays 85 guests minimum

We are happy to discuss smaller events, however such events will be subject to a minimum charge.

Menus

Each menu option features a wide selection of starter, main course and dessert offerings, including menus for special dietary requirements. Simply select one item from the appropriate selections for your chosen package. Your Wedding Coordinators will be happy to guide you on the menus, including evening buffet choice, as detailed in each of the menu selections.

If you would like your guests to have more than one choice on the day, the higher priced menu selection will be charged with an additional surcharge of 50% of the highest priced selections added to the menu cost. However, If you would like to offer your guests a choice of 2 selections for their main course and provide a pre-order 2 weeks prior to your wedding day a surcharge of 10% of the cost of the most expensive item would apply.

Menu tastings can be arranged prior to your wedding, with main meals charged at £15.00 each, and starters and desserts charged at the bespoke package prices. We ask that choices are limited to two per course.

Drinks Packages

If preferred, Champagne instead of sparkling wine can be offered. A supplement of £4.00 per serving will apply.

Evening Buffets

Wedding receptions usually feature an evening buffet as an extension to the day's celebrations, both for the guests who have attended all day and for those attending the evening reception. The menu listing offers a range of options for your guests and budget. It's recommended you cater for at least 3/4 of the total number of guests expected for the evening celebrations. The buffet price is based on minimum numbers detailed in Minimum Guest Numbers section. Evening buffet items and platters are only sold in quantities of 10.

Children's Menu

The children's menu price includes a soft drink.

5 and under	Free of charge (half portions)
Under 12	£10.35 per person (half portions)
12 and over	Full price (adult portions with soft drink alternatives)

High Chairs and Booster seats are available on request (subject to availability).

Cutting of the Cake

The master of ceremonies will be guided on when the wedding party wish the 'cutting of the cake' to take place. The cake can then be served with the coffee after the meal, or with the evening buffet. Any left over cake will be boxed after your buffet ready for you to take away at the end of the night.

Pricing

Prices are inclusive of VAT and are based on minimum numbers detailed in Minimum Guest Numbers section. Prices valid until 31 March 2018. All weddings confirmed by this date will be charged as these rates.

Packages

If a full package is not utilised or changes are made to the stated items, there is no reduction in cost and no substitutions will be offered.

Wine Lists

An extensive range of quality wines and Champagnes, are available for you to choose from. Please ask for further details. Availability of wines can fluctuate during the year causing the wine list to change. If this happens, the University reserves the right to change the wine list, though a like for like alternative will be offered. Alternatively, you can arrange for the provision of your own wines/champagnes. Corkage charges will apply for all bottles delivered:

£12.00 per bottle of wine

£14.50 per bottle of sparkling wine

£18.50 per bottle of champagne

Accommodation

Accommodation is available on campus from mid-June to August. For further details visit: www.abdn.ac.uk/summer_accommodation

Elphinstone Hall Restrictions

Helium balloons, confetti, smoke machines, indoor pyrotechnics and naked flames are not permitted for use within Elphinstone Hall.

If you would like to have candles at your wedding they must be within a storm vase, on a candelabra or enclosed tea light holder.

If you wish to decorate the venue please discuss this with your wedding coordinators who will go over options and restrictions with you.

Table Linen

White table linen and napkins are provided as standard. However if you would like coloured table linen and napkins, prices are detailed within the bespoke wedding package.

Chair Covers

Both the King's and Crown package include white loose or fitted chair covers and your choice of satin, organza or taffeta sash.

For a more personalised look, talk to our wedding coordinators who will be happy to show you examples of our various covers, sash styles and colour options available as an upgrade to your package.

Directions and Parking

You can view maps and parking information from the University website. For further details visit www.abdn.ac.uk/maps/old-berdeen.php

Organisation of the Event

Our wedding coordinators will be on hand to support you throughout the planning stage. Recording and updating your unique requirements whilst offering practical advice and ongoing guidance.

Once your booking is formally confirmed, your coordinator will draw your attention to the time scale of your planning which is detailed on the wedding schedule, highlighting key deadlines for decision making. Our team will then be on hand to guide you throughout this time period.

Prior to your wedding day we shall arrange for you to meet with the Events Manager who will be looking after you on your special day.

Photos

The photography used within this brochure is for illustration purposes only. To give the most realistic impression of what is achievable we have used some photographs from actual weddings. Additional charges may have been incurred to achieve these looks. If you have any further questions please contact one of our wedding coordinators who will be delighted to help you.

Photographs of the candelabra and flower arrangements provided as part of the packages are shown on the Package items page.

Venue Health and Safety

The wedding schedule includes a copy of the conference and event safety overview, it is the event bookers responsibility to ensure that all wedding suppliers such as discos and bands are aware of their Health and safety responsibilities.

Conference & Event Office
University of Aberdeen
King's College
Aberdeen AB24 3FX

01224 272660
weddings@abdn.ac.uk

www.abdn.ac.uk/weddings

Selection of pictures supplied with thanks from Rubislaw Photography, Aberdeenshire Photography, Janie Barclay
and Martin Leckie Photography.