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 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

**The King’s Selection**

£75 per person

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

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

The Scholar’s Selection £55 per person

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
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 fraiche 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 fraiche
- 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 fraiche 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

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**Bespoke package pricing**
Soups - £4.45 pp  
Sorberts - £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 (V) 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
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
- Crudities 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 bolognaise 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 (½ 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-aberdeen.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.
Selection of pictures supplied with thanks from Rubislaw Photography, Aberdeenshire Photography, Janie Barclay and Martin Leckie Photography.