





A magical touch of history...

Melville Castle is a hidden gem in the heart of Midlothian dating back to 1786 and steeped in history. Set in 54 acres of stunning park and woodland with the river Esk meandering its way past the castle, walk in the footsteps of Kings, Queens and Knights. The castle has been lovingly restored and boasts individually styled rooms and suites. The historic opulent atmosphere and contemporary marquee make the perfect backdrops to any wedding.























Visualise your dream...

From intimate fairy-tale weddings and secret elopements to exclusive opulent banquets for 150, our team is on hand to orchestrate your special day. Enchanting ballrooms, manicured gardens, a contemporary marquee and luxury rooms mesh together to create the perfect backdrop to any celebration. Capture memories in our magical location.

































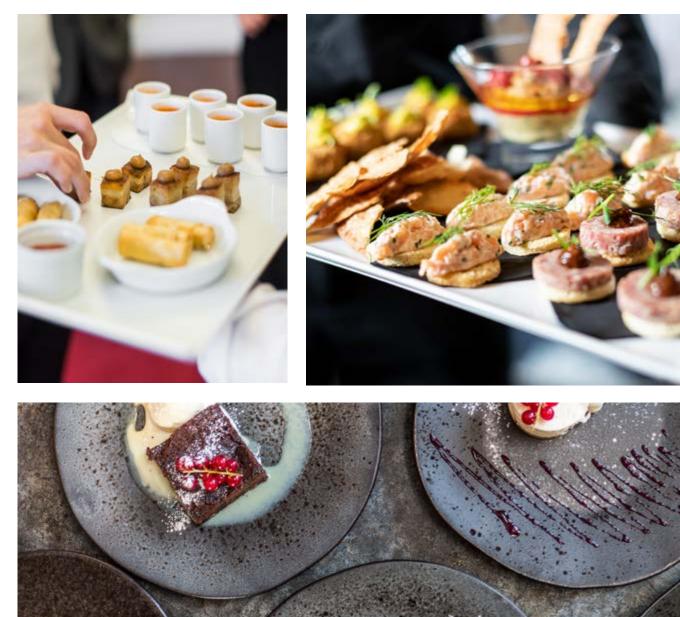




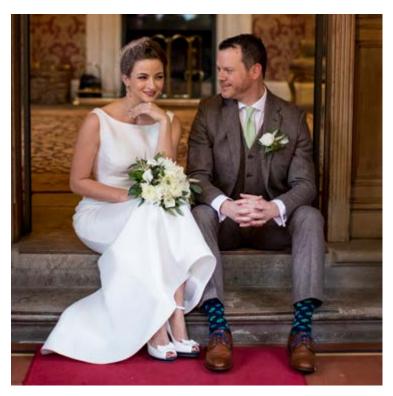
With great food comes great memories...

Food is one of the most memorable elements of a wedding, so it's important to get it right. You and your guests are in very safe hands at Melville Castle. From melt-in-the-mouth canapés and gourmet wedding breakfasts to tantalising and moreish midnight snacks there is something for everyone. All our food is made using the freshest local ingredients and can be tailored to reflect your taste.























A remarkable castle experience...

Don't let the party finish without some rest. Our 33 bedrooms including nine suites are each individually styled with unique key features and Scottish artefacts. The two Bridal Suites, basked in the history of the lovers Mary Queen of Scots and David Rizzio, will ensure a memorable night for newly-wed couples. Fall asleep comfortably in the magnificent beds, dressed with the very best Egyptian cotton bedding to ensure the ultimate comfort. Let the party continue at breakfast and reminisce the memories forever forged.



























PACKAGE & MENU 2025

We are delighted that you are considering Melville Castle for your special day. Our Grade A listed castle is the perfect backdrop for your special day.

Our Viscount and Ballroom are licensed to hold ceremonies for up to 150 and Wedding Breakfast up to 70 guests. Our contemporary marquee and gardens can hold ceremonies for up to 200 and Wedding Breakfasts up to 200. We can host evening receptions for up to 250 people and can accommodate up to 70 guests in our 33 individually designed bedrooms.

Each wedding is unique and we pride ourselves on ensuring that yours is just that. Whatever venue hire option you chose, we have designed three inclusive wedding packages to help making planning as simple as possible. These can be upgraded or tailored to your exact requirements. Want to take all the planning stress away? Why not consider the 'All taken care of' package.

Non exclusive use ...

- Private use of our ceremony room for your ceremony, including setup with gold Cheltenham chairs, carpet aisle runner, use of stereo system for ceremony,
- Private use of our Marquee for the wedding breakfast, with tables, chairs & linen fully setup (decorations and flowers not included).
- Bridal suite on night of wedding (subject to availability).

Prices	High Season (May - Sep & Dec)	Mid Season (Apr & Oct)	Low Season (Jan - Mar & Nov)
Saturday	5500	4100	3300
Friday	4400	3300	2750
Sunday - Thursday	3000	2500	2200

Exclusive use...

- Private use of Melville Castle in its entirety with all function rooms, no day time restrictions.
- Private use of our ceremony room for your ceremony, including setup with gold Cheltenham chairs, carpet aisle runner, use of stereo system for ceremony.
- Bridal suite on night of wedding (subject to availability).

Prices	High Season (May - Sep & Dec)	Mid Season (Apr & Oct)	Low Season (Jan - Mar & Nov)
Saturday	13750	11500	11000
Friday	11500	10000	8800
Sunday - Thursday	10000	6250	4900

Exclusive use available from 13:00 till 11:00 the following day. No rooms are included and all rooms must be taken when hiring the castle for exclusive use, preferential rates will be offered, depending on time of year.

Packages...

We have climbed the mountains and sailed the seas to ensure that we explored everything a wedding could need. We have put together some great packages that will ensure your day with us will be a memorable one.

All packages include the following:

- Wedding co-ordinator to assist with planning
- Dedicated manager to assist on the day
- Master of ceremonies
- White table linen, table cloths & napkin
- Menu tasting for happy couple

- Personalised table menus
- Easel for table plan (table plan not included)
- Traditional cake stand & sword
- All cutlery, crockery & glassware
- Hotel postbox for cards
- 10 Room discount vouchers

Package Inclusions	Bonnie	Braw	Castle
Prosecco drinks reception	l glass	l glass	2 glasses
Canapés	x	3	4
Wedding Breakfast	3 Course	3 Course	4 Course
Tea & Coffee with Petit Fours	x	Yes	Yes
Wine with Meal	I Glass	Half Bottle	Half Bottle
Toast Drink	Prosecco	Prosecco	Champagne
Evening Buffet	I Choice	3 Choices	5 Choices
Piper	×	×	Included
Price	109	135	145
Evening Buffet Evening Guest	11.95	13.95	15.95

All taken care of ...

Rid yourself of the stress of planning a wedding and choose our 'All Taken Care Of' option. From piper to cake & make-up artist to DJ, leave it to the Melville Castle to arrange your day.

All packages include the following:

- Non exclusive hire of the Castle
- Wedding co-ordinator to assist with planning
- Dedicated manager to assist on the day
- Master of ceremonies
- White table linen, table cloths & napkin
- Menu tasting for happy couple
- Personalised table menus
- Easel for table plan
- Traditional cake stand & sword
- All cutlery, crockery & glassware
- Hotel postbox for cards

- Scottish Piper to pipe you into your wedding meal
- Wedding flowers, seasonal bridal bouquet, grooms button hole, table centre pieces
- 3 Tier Wedding Cake
- Disco
- Bridal hair & make-up
- Owl ring delivery
- Castle package for 80 guests
- Wedding stationary (name cards, table plan)
- 15 Room discount vouchers

Prices	High Season (May - Sep & Dec)	Mid Season (Apr & Oct)	Low Season (Jan - Mar & Nov)
Saturday	20495	19245	18495
Friday	19495	18495	17995
Sunday - Thursday	18245	17745	17495

Good, glorious food...

Our team of chefs have worked hard to put together a menu that will cater to all tastes. If you can not find your dream meal here, please do not hesitate to talk to us, our chefs will be more than happy to put together a bespoke menu for your special day.

All of our products are carefully selected from local suppliers ensuring that all our meals are using only the freshest ingredients.

Canapés

Canapés - Fish Options	Bonnie	Braw	Castle
Scorched mackerel, dill & cucumber	2.50	\checkmark	\checkmark
Smoked haddock & potato espuma, confit potato	2.50	\checkmark	\checkmark
Smoked salmon, herb crème fraiche	3.00	\checkmark	\checkmark
Tempura king prawn, dashi	3.00	\checkmark	\checkmark
Cured sea trout, finger lime	3.50	1.00	\checkmark
Loch fine oyster, shallot & red wine vinaigrette	3.50	1.00	\checkmark
Poached lobster, tomato consommé, basil	3.50	1.00	\checkmark
Scallop mousse, curried carrot	3.50	1.00	\checkmark

Canapés - Vegetarian Options	Bonnie	Braw	Castle
Mini coal baked potato, soft herb cream cheese	2.50	\checkmark	\checkmark
Tomato water, charred vegetables	2.50	\checkmark	\checkmark
Broccoli soup, Lanark blue cheese & almonds	2.50	\checkmark	\checkmark
Loaded artichoke skins	3.00	\checkmark	\checkmark
Pecorino cheese straws, pecorino custard	3.00	\checkmark	\checkmark
Roast cauliflower samosa	3.50	1.50	\checkmark
Wild mushroom & truffle arancini, blue cheese	4.00	2.00	\checkmark
Mull cheddar rarebit	4.50	2.50	\checkmark

Canapés - Meat Options	Bonnie	Braw	Castle
Black pudding bonbon, apple compote	2.50	\checkmark	\checkmark
Confit chicken bon bon, Coronation mayonnaise	2.50	\checkmark	\checkmark
Haggis Bon Bon, whiskey mayonnaise	2.50	\checkmark	\checkmark
Ham hock en croute with Arran Mustard	2.50	\checkmark	\checkmark
Mini Hot dog, red onion compote	2.50	\checkmark	\checkmark
Pork Cracker, black pudding puree	2.50	\checkmark	\checkmark
BBQ chicken tulip	3.00	\checkmark	\checkmark
Mini lamb wellington, mint gel	3.00	\checkmark	\checkmark
Pigs in blankets	3.00	\checkmark	\checkmark
Smoked pigeon breast, beetroot	3.00	\checkmark	\checkmark
Beef tartar, cured egg yolk	3.50	1.00	\checkmark
Fig wrapped in Parma ham	3.50	1.00	\checkmark
Mini Melville burger	4.00	I.50	\checkmark
Venison sausage roll, pickled walnut, prune chutney	4.00	I.50	\checkmark
Beef carpaccio, parmesan	4.50	2.00	\checkmark
Foie gras royale, brioche, cherry jam	5.00	2.50	\checkmark

Canapés - Vegan Options	Bonnie	Braw	Castle
Fritto misto, green pesto	2.50	\checkmark	\checkmark
Babba ganoush with lavoche crackers & pomegranate	3.00	\checkmark	\checkmark
Falafel with tarragon & chickpea mayonnaise	3.00	\checkmark	\checkmark
Vietnamese fresh spring roll, soy chilli dip	3.50	1.50	\checkmark

Canapés - Dessert Options	Bonnie	Braw	Castle
Lemon meringue shot	2.50	\checkmark	\checkmark
Rosewater Turkish delight	2.50	\checkmark	\checkmark
Strawberry pate a fruit	2.50	\checkmark	\checkmark
Cranachan shot	3.00	\checkmark	\checkmark
Dark chocolate brownie, salted caramel gel	3.00	\checkmark	\checkmark
Mini Melville hedgerow berry trifle	3.00	\checkmark	\checkmark
Citrus tartlet, vanilla mascarpone	3.50	1.50	\checkmark
Pistachio macarons, raspberry jam	3.50	1.50	\checkmark

Wedding Breakfast

Soups	Bonnie	Braw	Castle
Roast celeriac, truffle oil	\checkmark	\checkmark	\checkmark
Roasted tomato, Baby Basil	\checkmark	\checkmark	\checkmark
Traditional red lentil, ham hock	\checkmark	\checkmark	\checkmark
Coconut and sweet potato, coriander oil	2.00	\checkmark	\checkmark
Cauliflower soup, mini cheese scone	2.00	\checkmark	\checkmark
Purple sprouting broccoli, Lanark blue cheese	2.00	\checkmark	\checkmark
Classic Cullen skink, confit potato	3.00	1.50	\checkmark
Scotch broth	3.00	1.50	\checkmark

Starters	Bonnie	Braw	Castle
Haggis, neeps and tatties	\checkmark	\checkmark	\checkmark
Salad of goats cheese, roasted beetroots and savoury granola	\checkmark	\checkmark	\checkmark
Salad of heritage tomatoes, smoked almonds, basil emulsion	\checkmark	\checkmark	\checkmark
Chicken liver parfait, red onion compote, toasted brioche fingers	2.00	\checkmark	\checkmark
Ham hock and mustard fruit terrine, prune chutney, sourdough	2.00	\checkmark	\checkmark
Hot smoked salmon rillette, walled garden salad, soda bread	2.00	\checkmark	\checkmark
Soused mackerel, Pickled vegetables	3.00	2.00	\checkmark
Venison Carpaccio, pear, blackberry, gin	3.00	2.00	\checkmark

Fish Main Courses	Bonnie	Braw	Castle
Baked Sea bream, gnocchi, salsa verdi	\checkmark	\checkmark	\checkmark
Olive oil poached Cod, Soft herb cous cous	\checkmark	\checkmark	\checkmark
Baked hake, soft herb crust, smoked baby potatoes, saffron butter sauce	7.00	\checkmark	\checkmark
Baked Stone bass, roasted cauliflower, onion bhaji, VandoVan granola	7.00	\checkmark	\checkmark
Monk fish wrapped in Palma ham, Roast chicken Jus, fondant potato	7.00	\checkmark	\checkmark
Pan seared Sea trout, Chorizo and white been cassolette	7.00	\checkmark	\checkmark
Seared Salmon, Ayrshire potatoes, broad bean & rocked salad, saffron rollie	7.00	\checkmark	\checkmark
Grilled Halibut, Charred potato, Caviar sauce	10.00	7.50	5.00

Meat Main Courses	Bonnie	Braw	Castle
Herb feed chicken breast, creamed potatoes, Salsa Verdi	\checkmark	\checkmark	\checkmark
Roast Porchetta, sage stuffing, creamed potatoes	\checkmark	\checkmark	\checkmark
Roast rump of lamb, Ayrshire potatoes, fricassee of peas & baby gem	3.00	\checkmark	\checkmark
Traditional Roast beef, Yorkshire pudding, Jus	3.00	\checkmark	\checkmark
Chicken balmoral, Fondant potatoes, whiskey cream sauce	5.00	3.00	\checkmark
Roast Duck breast, Dauphinoise. Potato, Spiced red cabbage	7.00	5.00	\checkmark
Classic Beef wellington	10.00	7.50	5.00
Vegetarian Main courses	Bonnie	Braw	Castle
Roasted butternut squash, pearl barley risotto, garlic butter	\checkmark	\checkmark	\checkmark
Mull Cheddar twice baked souffle, wilted spinach, wild mushrooms	2.00	\checkmark	\checkmark
Celeriac Wellington, truffle cream	5.00	3.00	\checkmark
Vegan Main Courses	Bonnie	Braw	Castle
Baked polenta cake, chargrilled vegetables, herb vinaigrette	\checkmark	\checkmark	\checkmark
Sorbet / Intermediaries	Bonnie	Braw	Castle
Sorbet / Intermediaries Raspberry, elderflower, strawberry, champagne	Bonnie 4.00	Braw 4.00	Castle √
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Raspberry, elderflower, strawberry, champagne	4.00	4.00	\checkmark
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms	4.00 9.00	4.00 9.00	√ 5.00
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage	4.00 9.00 6.50	4.00 9.00 6.50	√ 5.00 2.50
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables	4.00 9.00 6.50 9.00	4.00 9.00 6.50 9.00	√ 5.00 2.50 5.00
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots	4.00 9.00 6.50 9.00 6.00	4.00 9.00 6.50 9.00 6.00	√ 5.00 2.50 5.00 2.00
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses	4.00 9.00 6.50 9.00 6.00	4.00 9.00 6.50 9.00 6.00	√ 5.00 2.50 5.00 2.00
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses Sticky toffee pudding, salted caramel sauce, vanilla ice cream	4.00 9.00 6.50 9.00 6.00	4.00 9.00 6.50 9.00 6.00	√ 5.00 2.50 5.00 2.00
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses Sticky toffee pudding, salted caramel sauce, vanilla ice cream Pear and blackberry crumble, cinnamon ice cream	4.00 9.00 6.50 9.00 6.00 Bonnie	4.00 9.00 6.50 9.00 6.00 Braw √ √	√ 5.00 2.50 5.00 2.00 Castle √ √
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses Sticky toffee pudding, salted caramel sauce, vanilla ice cream Pear and blackberry crumble, cinnamon ice cream Traditional cranachan	4.00 9.00 6.50 9.00 6.00 Bonnie √ √ √	4.00 9.00 6.50 9.00 6.00 Braw √ √	√ 5.00 2.50 5.00 2.00 Castle √ √
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses Sticky toffee pudding, salted caramel sauce, vanilla ice cream Pear and blackberry crumble, cinnamon ice cream Traditional cranachan Dark chocolate brownie, raspberry sorbet	4.00 9.00 6.50 9.00 6.00 Bonnie √ √ √ 2.00	4.00 9.00 6.50 9.00 6.00 Braw √ √	√ 5.00 2.50 5.00 2.00 Castle √ √
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses Sticky toffee pudding, salted caramel sauce, vanilla ice cream Pear and blackberry crumble, cinnamon ice cream Traditional cranachan Dark chocolate brownie, raspberry sorbet Coffee crème brule, tonka bean cream	4.00 9.00 6.50 9.00 6.00 Bonnie √ √ √ 2.00 2.00	4.00 9.00 6.50 9.00 6.00 Braw √ √ √ √ √	√ 5.00 2.50 5.00 2.00 Castle √ √
Raspberry, elderflower, strawberry, champagne Foie gras tortellini, baby leeks and mirtakli mushrooms Pea and broad bean risotto, British mozzarella, lovage Smoked halibut, dashi, confit vegetables Wild mushroom risotto, pine nuts and tarragon shoots Dessert Courses Sticky toffee pudding, salted caramel sauce, vanilla ice cream Pear and blackberry crumble, cinnamon ice cream Traditional cranachan Dark chocolate brownie, raspberry sorbet Coffee crème brule, tonka bean cream Classic lemon tart, rum roast pineapple, coconut ice cream	4.00 9.00 6.50 9.00 6.00 Bonnie √ √ 2.00 2.00 3.00	4.00 9.00 6.50 9.00 6.00 Braw √ √ √ √ √ √ 2.00	√ 5.00 2.50 5.00 2.00 Castle √ √

Evening Buffet

Evening Buffet	Bonnie	Braw	Castle
Vegetarian Hot Dishes			
Macaroni pie	2.00	\checkmark	\checkmark
Mini pizza	2.00	\checkmark	\checkmark
Veggie spring roll	2.00	\checkmark	\checkmark
Vegetable samosa	2.00	\checkmark	\checkmark
Meat hot dishes			
Bacon baps	\checkmark	\checkmark	\checkmark
Lorne sausage baps	\checkmark	\checkmark	\checkmark
BBQ pork spare ribs	2.00	\checkmark	\checkmark
Scotch pie	2.00	\checkmark	\checkmark
Mini pizza	2.00	\checkmark	\checkmark
Duck spring rolls	2.00	\checkmark	\checkmark
Southern fried chicken strips	2.00	\checkmark	\checkmark
Mini sausage rolls	2.00	\checkmark	\checkmark
Mini Burgers	3.00	\checkmark	\checkmark
Vegan hot dishes			
Falafel	2.00	\checkmark	\checkmark
Haloumi	2.00	\checkmark	\checkmark
Salt & pepper skin on fries	2.00	\checkmark	\checkmark
Evening Buffet Deserts			
Lemon posset, homemade shortbread	2.00	\checkmark	\checkmark
Traditional Cranachan	2.00	\checkmark	\checkmark
Seasonal Melville hedgerow berry trifle	2.00	\checkmark	\checkmark
Vegan chocolate brownie, Vanilla Cremoux	2.00	\checkmark	\checkmark
Cheese platter, with biscuits & chutney	6.00	4.00	2.00

Finishing touches...

We have carefully selected a handful of partners ensuring we can offer a variety of additions to add some finishing touches and make your special day a memorable one. Do not worry yourself with the negotiations or deposits, our team will dot the i's, cross the t's and take hassle away of organising these finishing touches.

BBQ Brunch (pp) 33 • Bird Cages (each) 17.50 • Bridal Hair & Makeup 349 • Candelabra Hire (each) 20 • Ceilidh Band 1195 • Disco 895 • 5 Favours - Scottish Tablet (each) ٠ Fire Pits (each) 35 **Fireworks** ٠ Bronze Display 1295 Silver Display 1795 Gold Display 2295 Flowers • Button hole & Bouquet 395 Table Centre Pieces 100 Hog Roast (29 pp min) 80 Hot Toddie Station (pp) 7.50 ٠

•	Humanist	795
•	Hurricane Lamps (each)	15
•	Minister	495
•	Owl Ring Delivery	555
•	Owl Display	745
•	Scottish Piper Arrival & Ceremony Including Piped to Top Table	355 445
•	Sweetie Table (pp)	4.00
•	Wedding Cake 2 Tier 3 Tier	445 545
•	Wedding Stationary Name Cards (each) Wedding Seating Plan Menus (each)	2.50 80 5.50



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