



**IX** THE CHESTER HOTEL  
ABERDEEN

## A Tasteful West End, City Wedding Glamorous and Memorable

Elegant, contemporary surroundings, culinary originality, fine champagnes and wines await you and your wedding guests at The Chester Hotel.

For a gathering of the clans of up to 300 – or an intimate affair with your nearest and dearest – The Chester Hotel is a refined setting for metropolitan matrimony. Our impressive and flexible Granite Suite can be customised to accommodate your wedding party size.

Smaller wedding celebrations and elopements will find our Granite Balcony to be an distinguished setting with its private balcony.





## The Truly Personal Chester Approach

Our experienced and dedicated events team is here to help you plan your wedding day and will be attentive to all the special details. They will be on hand for you throughout the planning stages, and on your special day with their calm, discrete approach.

### Every Granite Suite wedding at The Chester Hotel includes:

Use of the Granite Suite for your wedding breakfast and reception

Master of ceremonies to guide you through your day

Tables dressed in white linen cloths and napkins

Personalised menus and table plan

Use of cake stands and knife

Complimentary bedroom suite for the night of the wedding

Preferred accommodation rates for your family and friends

Please talk to us about the package we can create for you if you opt for your wedding celebrations in areas of the hotel other than The Granite Suite.

## The Granite Suite – Ceremony Hire

The Chester Hotel can host religious, humanist and civil ceremonies, civil partnerships and religious and civil blessings.

If you are planning your ceremony at the hotel, you will make your own arrangements with a celebrant to perform the ceremony.

There is a ceremony room hire charge of £750.

## The Granite Balcony

Filled with natural light, The Granite Balcony with its private outdoor terrace, has views across the city skyline and is perfect for a wedding breakfast for up to 20 guests, and an outdoor drinks reception.

Our couples who choose the Granite Balcony appreciate the intimacy and privacy of the setting, and in keeping with this, we do not provide a master of ceremonies for wedding breakfasts in this space.



## Elegant Culinary Options

Our talented kitchen team creates original, refined wedding menus to delight you and your guests. From delicate canapés to dishes packed with fresh, local, seasonal produce.

If you have a dish in mind that you do not see on our menu or would like to customise any of the choices, we are happy to discuss your wishes.





## Canapés

For you and your guests to enjoy whilst photographs are taking place and the final preparations take place for your wedding meal.

### HOT

- Haggis bon bons
- Salt and pepper squid
- Goat's cheese bon bon, pear, pecan (v)
- Chicken satay skewers
- Duck spring roll
- Mini beef wellington
- Sweet chilli prawns
- Cheese gougers
- Sun blush tomato and mozzarella tart (v)
- Pea and mint arancini (v)
- Cauliflower cheese croquettes (v)
- Wild mushroom and leek spring roll (v)

### COLD

- Smoked salmon, pickled cucumber roulade
- Smoked mackerel rillettes, apple, beetroot
- Cornet of smoked salmon mousse, keta caviar
- Ham hough roulade, apple, mustard
- Chicken liver parfait cone
- Tomato macaroon, cream cheese, herbs (v)
- Beetroot, apple, feta tart (v)
- Mango, red pepper California roll (vg)

### SWEET

- Chef's selection macaroons
- Fruit tart
- Chocolate brownie
- Salted caramel éclair

## Menus

The wedding menus are based on one selection per course.

You may decide to offer your guests a choice menu in advance, and we offer a maximum of three choices per course; one choice would be a vegetarian option. If you choose this, there is no additional charge, but we require your guests to pre-order 14 days in advance of your wedding day.

You can also opt to combine dishes from the different menus, the price will be adjusted accordingly. Each menu includes tea, coffee & petit fours.



## Menu A - £52.00 per person

### STARTERS

Galia melon, parma ham, mozzarella house dressing

King prawn cocktail, pineapple, gem lettuce avocado, cocktail sauce

Chicken liver parfait, orange watercress salad cumberland gel, toasted sourdough

Pressed ham hock, apple and celeriac slaw, lambs lettuce

### SOUPS

Tomato and red pepper

Cream of celeriac

Scotch broth

Lentil and ham hock

Lentil & vegetable

Sweet potato, chilli & coconut

**(£5.00 supplement as an additional course)**

### MAIN COURSES

Slow braised beef blade, olive oil potatoes, haggis bon bon, heritage carrots, shallot, Madeira sauce

Honey roast duck breast, hot & sour cabbage, dauphinoise potato, celeriac, game jus

Roast breast of corn fed chicken, pomme purée roasted carrots, glazed kale, chicken sauce

Light spiced roasted fillet of salmon, orzo, courgettes, coconut and lemongrass

### DESSERTS

Chester sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vanilla rice pudding, baked seasonal fruit, lemon oil

Vanilla cheesecake, seasonal fruits, syrup

Glazed lemon tart, chocolate crunch, raspberry sorbet

## Menu B - £58.00 per person

### STARTERS

Carpaccio of Scotch beef  
parmesan, truffle oil, rocket

Chester smoked salmon, horseradish  
cream, blinis, watercress, lemon, caviar

Black pudding fritter, pork belly, pease  
pudding, spinach, poached egg

Arbroath Smokie fish cake, curried  
cream sauce

### SOUPS

Tomato and red pepper

Cream of celeriac

Scotch broth

Lentil and ham hock

Lentil & vegetable

Sweet potato, chilli & coconut

**(£5.00 supplement as an  
additional course)**



### MAIN COURSES

Lamp rump, onion purée, ratatouille, potato  
fondant, sage jus

Roasted salmon, saffron risotto, spinach, leeks,  
citrus butter sauce

Tarragon butter roasted chicken, pommes Anna,  
slow roasted tomatoes, seasonal vegetables

Braised short rib, dauphinoise potato, roast  
carrot, onion, Bordelaise sauce

Roast breast of corn fed chicken stuffed with  
haggis (or oatmeal), pomme purée, roasted  
carrots, glazed kale, whisky and mustard sauce

### DESSERTS

Treacle tart, pecan crunch, clotted cream  
ice cream

Classic tiramisu

Chocolate torte, granola, mulled berries,  
honeycomb ice cream

Chester pavlova, seasonal fruit, vanilla custard



## Children's Menu

Your youngest guests have their own special menus which include a welcome fruit drink and fruit drinks during the meal.

### STARTERS

Hummus, bread, carrots

Prawn cocktail

Cream of tomato soup

Fruit skewers

### MAIN COURSES

Macaroni cheese, peas

Sole goujons, peas, fries

Chester Rump Cheeseburger, fries, brioche bun, tomato ketchup

Chicken Goujons, peas, fries

### DESSERTS

Warm chocolate brownie, chocolate sauce, vanilla ice cream

Fruit salad, sorbet

Selection of ice cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

**Aged 4yr to 12yr - £25.00. Under 4yr free of charge**  
**There are highchairs if required for the youngest guests**





## Drinks' Packages

Everyone can raise a glass to toast the happy couple with one of our drinks' packages.

### PACKAGE A

Post ceremony and Toast Drink –  
Durello Spumante

Wine with meal, 2 glasses –  
House Red and White

**£26.00 per person**

### PACKAGE B

Post ceremony and Toast Drink –  
Belstar Prosecco

Wine with meal, 2 glasses –  
House Red and White

**£29.00 per person**

### PACKAGE C

Post ceremony and Toast Drink –  
Belstar Prosecco

Wine with meal, 2 glasses –  
Esk Valley Sauvignon Blanc and  
Tilia Malbec

**£34.50 per person**

### PACKAGE D

Post ceremony and Toast Drink –  
Clos de Chapelle Champagne

Wine with meal, 2 glasses –  
Esk Valley Sauvignon Blanc and  
Tilia Malbec

**£46.00 per person**

We are happy to discuss a personalised drinks' package for your celebrations or alternative champagnes and wines.

## Evening Buffet Options

Our evening buffet prices are inclusive of tea and coffee. We can help you calculate how many guests to cater for, but our minimum is 80% of your total guests so that no one is disappointed.

### MENU A

Stovies, beetroot, oatcakes

Haggis, neeps, tatties,  
whisky cream jus

Macaroni cheese (v)

**One option for £12 per person**

**Two options for £18 per person**

### MENU C

Bacon & Sausage filled rolls

**£7.50 per person**

### MENU B

Sole goujons

Chicken satay skewers

Sun blushed tomato and  
mozzarella quiche (v)

Vegetable spring rolls (v)

Pork sausage rolls

Sandwiches and wraps with a  
selection of fillings

**Choice of 3 for £14 per person**

### MENU D

Mini pies – steak, mince, macaroni

**£7.50 per person**





## Exquisite Bedrooms and Suites

Spacious and luxurious, our rooms and suites all have bespoke furnishings, chic interiors, original artwork and luxurious flourishes.

The bridal couple can start the first chapter of married life – the wedding night – in one of our rooms with our compliments.

We automatically reserve a 15-bedroom allocation at a preferential rate for your guests until four weeks before your wedding day. Then, if there are any bedrooms left from this allocation, these room are released for general sale.



## The House

The bridal party can share the excitement, emotion and fun of wedding day preparations by hiring The House. Self-contained and standing in the grounds of the hotel, there's plenty room for the bride, her attendants and stylists to ready themselves for the ceremony in a spacious, luxurious suite of rooms.

The House has four bedrooms, two living rooms and a dining conservatory making it perfect for a pre nuptial sleepover too.

## A White Wedding can be a Green Wedding

The most important day in your life can be green as well as white. We know how important the environment is to our couples and you can be sure that our sustainability policies cover our weddings too.

Your menu will be created using locally produced and grown ingredients including eggs from Torphins and fish from Peterhead. Your coffee comes from an Aberdeen-based supplier as will your wines and spirits.

Water on your tables will come in refillable glass bottles. Your bedroom toiletries won't use single use plastics and we have monthly meetings to review our food waste targets. We opt for biodegradable and non-toxic alternatives throughout the hotel.

You can find out more here [www.chester-hotel.com/sustainability/](http://www.chester-hotel.com/sustainability/)

## Minimum Numbers

We host weddings with minimum of 70 adult day guests on a Friday and Saturday throughout the year. If you are unsure about this as a minimum, we can be more flexible with guest numbers from Sundays to Thursdays and are happy to discuss your numbers with you.

## Sunday & Midweek Weddings

If you have a mid-week wedding with a minimum of 50 adult day guests, we offer a discount of 10% on ceremony hire and your wedding meal.

## Food & Beverages

In order to ensure Chester quality, we do not permit catering to be provided by any other parties. This excludes items the hotel cannot provide, such as wedding cake, sweetie table, favours, etc. If you have any special preferences, please ask, we are happy to discuss your requirements and to try to source a particular product for you.

We have an extensive cellar and will work with you to find the right drinks package for your budget; therefore we do not allow corkage.

## Pricing Policy

Prices for food, drinks and accommodation increase each year and our prices are not fixed at time of booking. Please be aware that increases take effect from 1st March each year and updated prices will be forwarded in advance of this date.

## Booking, Deposit & Payment

A provisional booking can be held for up to 14 days, after which a deposit of £750 along with a signed contract and terms and conditions are required to secure your booking. 75% of the estimated cost of the wedding is payable six weeks prior to the wedding date with the remaining 25% payable seven days prior. Final numbers are required 14 days prior to the wedding date.

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