



**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.

Cover photograph by Christie





## 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 meal 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.

**Three options £10 per person**

**Five options £15 per person**

### COLD

Sesame Cucumber Rolls with Spicy Avocado **(vg)**

Dill and Smoked Salmon Roulade

Mango and Red Pepper California Roll **(vg)**

Chicken Liver Parfait Croustades

Beetroot & Goat's Cheese Mousse **(v)**

Ham and Cranberry Roulade

Sun Blushed Tomato and Mozzarella Tart **(v)**

Hot Smoked Salmon Mousse

Tomato Macaroon, Cream Cheese and Smoked Paprika Filling **(v)**

Compressed Watermelon, 'Feta' and Mint Skewer **(vg)**

### HOT

Haggis Bon Bons

Duck Croquettes

Chicken Satay

Goat's Cheese Fritters **(v)**

King Prawn Tempura

Beef Brisket Arancini

Vegetable Spring Rolls **(vg)**

Teriyaki Chicken and Spring Vegetable Skewer

Smoked Fish Cakes

Wild Mushroom and Truffle Arancini **(v)**

### SWEET

Caramel Choux Bun

Selection of Macaroons

Lemon Meringue Tart

Selection of Mini Éclairs

Dark Chocolate and Orange Brownie

Fresh Fruit Tart

## 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 - £54.00 per person

### STARTERS

#### Whipped Duck Liver Parfait

redcurrant sauce, gingerbread, toasted hazelnuts

#### King Prawn and Crayfish Cocktail

marie rose sauce, gem lettuce, pomegranate

#### MacSween Haggis

neeps, tatties, whisky sauce (v, vg available)

#### Ham Hock and Pea Terrine

caramelised apple chutney, dressed salad, rye bread

### SOUPS

#### Roasted tomato and basil

Lightly spiced butternut squash and coconut

#### Scotch broth

#### Carrot and ginger

#### Yellow split pea and ham hock

#### Red lentil and vegetables

(£5.00 supplement as an additional course)

### MAIN COURSES

#### Slow Braised Beef Cheek

dauphinoise potatoes, glazed root vegetables, tender stem broccoli, bourguignon sauce

#### Cod Loin

white truffle risotto, wild mushrooms, crispy kale

#### Confit Duck Leg

pressed celeriac and potato dauphinoise, braised red cabbage, red wine sauce

#### Roast Breast of Corn Fed Chicken

garlic and thyme pomme purée, seasonal vegetables, crispy fried shallots, chicken jus

Roast Chicken is also available with the following stuffing options: Haggis, Oatmeal, Black pudding, Mushroom & tarragon, Sun dried tomato, mozzarella and basil

### DESSERTS

#### Chester Sticky Toffee Pudding

butterscotch sauce, vanilla bean ice cream

#### Black Forest Cheesecake

cherry glaze, white chocolate ice cream

#### Glazed Passion Fruit Tart

coconut ice cream, hazelnut praline

#### Tonka Bean Panna Cotta

mango & pineapple salsa, coconut shortbread

## Menu B - £59.00 per person

### STARTERS

#### John Ross Smoked Salmon

lemon gel, crayfish and avocado tart,  
horseradish cream

#### Burrata

heritage tomatoes, basil, prosciutto crudo,  
toasted pine kernels

#### Smoked Chicken and Wild Mushroom

#### Vol au Vent

crispy pancetta, golden raisins, dressed  
salad

#### Lamb Faggot

spiced carrot purée, flaked almonds,  
red wine jus

### SOUPS

#### Roasted Tomato and Basil

Lightly Spiced Butternut Squash and  
Coconut

#### Scotch Broth

Carrot and Ginger

Yellow Split Pea and Ham Hock

Red Lentil and Vegetables

(£5.00 supplement as an  
additional course)



### MAIN COURSES

#### Roasted Rump of Lamb

pressed potato and goat's cheese gratin, wilted  
spinach, confit shallot, rosemary infused jus

#### Tarragon Butter Roasted Chicken Supreme

pommes Anna, cherry tomatoes, roasted provençal  
vegetables

#### Honey Roast Duck Breast

smoked potato purée, caramelised chicory,  
redcurrant sauce

#### Medallion of Beef Fillet 5oz

dauphinoise potatoes, celeriac, cavolo nero,  
haggis bon bon, red wine jus

#### Lightly Spiced Salmon

mashed new potatoes, garden peas, chorizo,  
curried cream sauce

### DESSERTS

#### Dark Chocolate Delice

coffee mousse, honeycomb

#### Pavlova

wild berry compote, vanilla crème pâtissière,  
sorbet

#### Honey and Orange Posset

pistachio, cocoa nib shortbread

#### Raspberry and Rose Cheesecake

macaron, vanilla syrup

## 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 with Crudites  
Garlic and Herb Focaccia  
Cream of Tomato Soup  
Prawn Cocktail  
Fresh Fruit Skewers

### MAIN COURSES

Cheese Burger, Brioche Bun, French Fries, Tomato Ketchup  
Sole Goujons, Peas and French Fries  
Macaroni Cheese  
Chicken Goujons, Peas and French Fries  
Penne Pasta, Tomato Sauce and Parmesan

### DESSERTS

Fruit Salad and Sorbet  
Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice Cream  
Warm Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream  
Selection of Ice Cream and Fruit Coulis  
Warm Pancakes, Banana and Chocolate Sauce

**Aged 4yr to 12yr - £25.00. Under 4yr free of charge**  
**There are high chairs 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

**£29.00 per person**

### PACKAGE B

Post ceremony and Toast Drink  
Belstar Prosecco

Wine with meal, 2 glasses  
House Red and White

**£32.00 per person**

### PACKAGE C

Post ceremony and Toast Drink  
Belstar Prosecco

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

**£37.50 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

**£49.00 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, and Tatties

whisky cream jus

#### Beef Chilli

spicy wedges, salsa, guacamole, tortilla chips

Macaroni cheese (v)

One option for £15 per person

Two options for £21 per person

### MENU C

Bacon & Sausage filled rolls

£7.50 per person

### MENU D

Selection of Mini Pies

macaroni (v), mince, steak

£7.50 per person

### MENU B

Vegetable Spring Rolls

sweet chilli sauce (vg)

Venison and Apricot Sausage Rolls

tomato chutney

Braised Lamb Shoulder Croquettes

mint yoghurt

Cajun Spiced Chicken and

Vegetable Skewers

Selection of Sandwiches and Wraps

Sole Goujons

tartare sauce

Buttermilk Chicken Fillets

sriracha mayonnaise

Mozzarella and Sun-Dried

Tomato Quiche (v)

Choice of 3 for £18 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 rooms 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 of 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.

## 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.



## 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.





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[Chester-hotel.com](http://Chester-hotel.com)