

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 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 £12 per person

Five options £18 per person

COLD

Sesame Cucumber Rolls with Spicy
Avocado (vg)

Dill and Smoked Salmon Roulade

Mango and Red Pepper California Roll (vg)

Duck Liver Parfait Croustades

Beetroot & Goat's Cheese Mousse (v)

Ham and Cranberry Roulade

Sun Blushed Tomato and Mozzarella
Tart (v)

Hot Smoked Salmon Mousse

Whipped Ricotta and Almond
Croustades (v)

Melon, Mozzarella and Prosciutto
Skewers

HOT

Haggis Bon Bons

Duck Croquettes

Cajun Spiced Chicken Skewers

Goat's Cheese Fritters (v)

Breaded Scampi

Beef Brisket Arancini

Vegetable Spring Rolls (vg)

Smoked Haddock & Spring Onion Arancini

Roasted Cauliflower & Cheese Croquettes (v)

Sweet Potato, Harissa & 'Feta' Bon Bons (vg)

SWEET

Caramel Choux Bun

Selection of Macarons

Lemon Meringue Tart

Selection of Mini Éclairs

Glazed Passion 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

Smoked Chicken Breast

wild mushrooms, tarragon cream, crostini

King Prawn and Crayfish Cocktail

marie rose sauce, romaine lettuce, pineapple

MacSween Haggis

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

Ham Hock and Pea Terrine

apple and celeriac remoulade, dressed roquette, artisan biscuits

SOUPS

Butternut Squash, Chilli and Coconut

Tomato and Roasted Red Pepper

Cream of Celeriac and Apple

Scotch Broth

Carrot & Lentil

Leek, Potato and Chive

Sweet Potato and Yellow Pepper

(£5.00 supplement as an additional course)

MAIN COURSES

Slow Braised Ox Cheek

potato dauphinoise, tender stem broccoli, roasted roots, red wine jus

Cod Loin

jerusalem artichoke and truffle velouté, crispy pancetta, cavolo nero

Honey Roast Duck Breast

pomme purée, glazed hispi cabbage, port jus

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

Sticky Toffee Pudding

butterscotch sauce, vanilla bean ice cream

Dulce de Leche Cheesecake

papaya curd, toasted hazelnuts

Dark Chocolate Delice

caramelised crumb, blood orange

Vanilla Panna Cotta

strawberry, mint, syrup

Menu B - £59.00 per person

STARTERS

Smoked Salmon Tartare

dill emulsion, caviar, pickled cucumber

Duck and Orange Salad

watercress, blood orange, candied walnuts

Whipped Chicken Liver Parfait

red onion marmalade, frisée,
toasted brioche

Smoked Burrata

sun blushed tomatoes, serrano ham, basil

SOUPS

Butternut Squash, Chilli and Coconut

Tomato and Roasted Red Pepper

Cream of Celeriac and Apple

Scotch Broth

Carrot & Lentil

Leek, Potato and Chive

Sweet Potato and Yellow Pepper

(£5.00 supplement as an
additional course)





MAIN COURSES

Loin of Venison

smoked potato purée, sticky red cabbage, redcurrant sauce

Roasted Rump of Lamb

herb crust, potato gratin, ratatouille, rosemary infused jus

Roast Sirloin of Aberdeenshire Beef

horseradish pomme purée, glazed root vegetables yorkshire pudding, red wine jus

Fillet of Salmon

white bean and chorizo ragù, crispy kale

DESSERTS

Dark Chocolate & Baileys Cheesecake

seasonal berries, chantilly cream

Pavlova

passion fruit curd, mango sorbet

Lemon and Elderflower Posset

mint, shortbread biscuit

Apple, Plum and Blackberry Crumble

custard, vanilla bean ice cream

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
- Seasonal Melon & Strawberries

MAIN COURSES

- Cheese Burger, Brioche Bun, French Fries, Tomato Ketchup
- Chicken or Sole Goujons, Peas, French Fries
- Macaroni Cheese
- Cumberland Sausage, Pomme Purée, Peas, Onion Gravy
- Penne Pasta, Tomato Sauce, Parmesan

DESSERTS

- Fruit Salad and Sorbet
- Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
- Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream
- Selection of Ice Cream, Fruit Coulis
- Strawberry Cheesecake, Fruit Coulis

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

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BELSTAFF
PROSECCO

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

Prosecco

Wine with meal, 2 glasses

House Red and White

£32.00 per person

PACKAGE B

Post ceremony and Toast Drink

Prosecco

Wine with meal, 2 glasses

Esk Valley Sauvignon Blanc & Tilia Malbec

£37.50 per person

PACKAGE C

Post ceremony and Toast Drink

Clos De Chapelle Champagne

Wine with meal, 2 glasses

Esk Valley Sauvignon Blanc & 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)
spring onions, crispy fried shallots (v)

One option for £15 per person

Two options for £21 per person

MENU C

Bacon & Sausage Filled Rolls

£8.00 per person

MENU D

Selection of Mini Pies
macaroni (v), mince, steak, chicken curry

£8.00 per person

MENU B

Vegetable Spring Rolls (vg)
sweet chilli sauce

Pork & Herb Sausage Rolls
tomato chutney

Ham and Caper Croquettes
wholegrain mustard mayonnaise

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 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.

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/

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