



YOUR FAIRYTALE WEDDING...

AS YOU TURN OFF THE MAIN ROAD PAST THE STONE GATEHOUSE AND FOLLOW THE WINDING TREE LINED DRIVE IT'S HARD TO IMAGINE A MORE PERFECT SETTING FOR YOUR WEDDING THAN NORTON HOUSE.

Every wedding is uniquely special and we believe your day should reflect this. Our team of dedicated co-ordinators will help take care of arrangements and make the whole process seamless. Let us advise on everything from flowers to arrival by horse and carriage and, on the day itself, our experienced team will be there to make sure the only 'hitch' is the one you have planned.



MAKE MEMORIES LAST...

THERE IS MORE TO NORTON HOUSE THAN ELEGANT SURROUNDINGS.

Plan a wedding with us and you will enjoy the following:

- Red carpet welcome on arrival
- Use of our grounds and gardens for your photography
- Wedding menu prepared by our award winning chefs
- A member of our team to act as toastmaster throughout the day
- Complimentary bedroom for the wedding couple on the wedding night, inclusive of full breakfast
- Special accommodation rates for your overnight wedding guests
- Dedicated member of our team to help with preparations for your special day
- Cake stand, cake knife and menu cards

(left)
Main staircase

CHOOSE YOUR SETTING...

WE OFFER FOUR STYLISH ROOMS FOR YOUR CEREMONY, WEDDING BREAKFAST OR EVENING RECEPTION. WE CAN ADAPT THE LAYOUT, SET THE THEME, LIGHT THE CANDLES AND BRING YOUR DREAM TO LIFE.

The Ballroom offers a day to remember offering a spacious, traditional room located in the main house with high ceilings, adjacent private bar, dance floor and brass chandeliers.

Alternatively, The Garden Suite is a stunning contemporary room located in the Victorian walled garden, benefiting from floor to ceiling windows, views into the gardens and its own private terrace.

The Verandah is a smaller room that offers wonderful views overlooking the grounds with traditional chandeliers. It is an ideal venue for a more intimate wedding and makes a perfect backdrop for any theme you may have.

The Patio, with its large ceilings and bay window is perfect to recite your wedding vows or enjoy your first meal as a married couple with close friends and family.

Room Name	Ceremony Maximum Capacity	Ceremony Room Hire Charge	Wedding Breakfast	Evening Reception
Ballroom	140	£600	140	200
The Garden Suite	120	£600	120	160
Verandah	40	£400	40	50
Patio	40	£400	30	–

TAILORED PERFECTION...

AT NORTON HOUSE WE CAN CATER FOR ANY TYPE OF WEDDING AND HAVE CREATED THREE PACKAGES FOR YOU.

- Fairytale Wedding Package from £62 per person. This wedding offers you a variety of inclusive items with the option of upgrades if you so desire.
- Small and Intimate Wedding Package from £2,400. An ideal wedding package for smaller weddings.
- Exclusively Yours Wedding Package from £12,500. This package guarantees that your wedding will be the only wedding taking place at Norton House with 25 Classic bedrooms included in the price.

Should you wish to tailor make a package to match your requirements we are more than happy to assist.

The Fairytale Package is inclusive of:

- Red carpet arrival
- Master of Ceremonies
- A welcome reception drink of sparkling wine
- Three-course wedding breakfast
- Two glasses of wine per person with the meal
- A glass of sparkling wine for the toasts
- Evening buffet

- Traditional cake stand and cake knife
- Personalised table plans and menus
- Complimentary executive bedroom for the wedding couple
- Discounted accommodation rates for friends and family
- Menu tasting for two guests
- Room hire for the wedding breakfast

	2012	2013	Minimum Attendees
January to March			
Friday	£67	£67	60 Adults
Saturday	£69	£69	70 Adults
Sunday	£65	£65	60 Adults
Monday to Thursday	£62	£62	60 Adults
April and October to December			
Friday	£74	£76	70 Adults
Saturday	£76	£78	80 Adults
Sunday	£70	£72	60 Adults
Monday to Thursday	£63	£65	60 Adults
May to September			
Friday	£76	£78	75 Adults
Saturday	£80	£82	85 Adults
Sunday	£72	£74	70 Adults
Monday to Thursday	£64	£66	60 Adults

Prices are per person; all Monday to Thursday weddings will take place in the Garden Suite.

For only £11 per adult why not upgrade your wedding package to include:

- Canapés on arrival
- Upgraded wines with the wedding breakfast
- Champagne for the toasts

Other upgrades we offer include:

- Chair covers and sashes
- Table centres
- Place cards
- Evening entertainment
- Wedding insurance

SMALL AND INTIMATE WEDDINGS...

This package is for 30 guests and is inclusive of:

- Use of function suite for ceremony (if required)
- Drinks reception with a glass and a top up of sparkling wine per person
- Chef's choice of canapés (3 per person)
- Three-course wedding breakfast
- Half a bottle of house wine per person with the meal
- Glass of Prosecco for the toasts

- Traditional cake stand and knife
- Complimentary hire of function suite
- Reduced bed and breakfast rates for guests attending the event
- Complimentary bedroom for the wedding couple

2012 weddings - £2,400

2013 weddings - £2,500

EXCLUSIVELY YOURS...

BOOK ON CERTAIN DATES AND WE WILL GUARANTEE THAT YOU ARE THE ONLY WEDDING TAKING PLACE AT NORTON HOUSE.

This extra special price is inclusive of:

- Red carpet arrival
- Master of Ceremonies
- Two glasses of sparkling wine per guest
- Your choice of canapés (3 per person)
- Three-course wedding breakfast
- Half a bottle of our chosen wine per guest, or £11 towards a preferred wine of your choice
- Glass of sparkling wine for the toasts
- Evening buffet
- Traditional cake stand and knife
- Personalised table plans and menus
- Complimentary suite for the wedding couple

- 25 Classic bedrooms for you to allocate to family and friends
- Discounted bed and breakfast rates for additional guests requiring accommodation

The above is priced from £12,500 for 2012 and 2013 weddings.

More than 80 guests?

Additional guests are priced at £85 per day guest and £11 per extra evening guest.

We guarantee that you will be the only wedding taking place at Norton House; however, other couples from neighbouring hotels may opt to stay here for their wedding night. This package is subject to availability and applies to new bookings only.

*(top right) Garden Suite
(bottom left) The Kingdom Suite
(bottom right) The Red Lounge*



WEDDING BREAKFAST...

NORTON HOUSE HAS RENOWNED RESTAURANTS IN THEIR OWN RIGHT AND FOR WEDDINGS WE ALWAYS GO THE EXTRA MILE. THE FOLLOWING MENUS ARE A SELECTION OF THE MANY DISHES WE CAN PREPARE. IF YOU HAVE YOUR OWN IDEAS OR TASTES FEEL FREE TO MAKE SUGGESTIONS.

To create your menu, simply choose one starter, main course and dessert. Vegetarians and special dietary requirements will be catered for.

Starters

- Chilled spirals of melon with exotic fruits and passion fruit syrup
- Terrine of poached salmon and new potatoes with dill, sweetcorn salsa and herb oil
- Chicken liver parfait with grape & onion chutney and toasted brioche
- Pressed terrine of duck with marinated apricots wrapped in Parma ham, fennel marmalade and a balsamic dressing
- Layered smoked salmon terrine, fine bean salad, citrus dressing (£2.50 supplement)
- Roasted fig with Parma ham, parmesan shavings and pesto (£1.50 supplement)
- Layered plum tomato and mozzarella, Greenland prawns with a Whisky and marie rose sauce (£2 supplement)
- Goat's cheese, sweet potato and wild mushroom loaf with a red onion marmalade
- Haggis neeps & tatties, Whisky wholegrain mustard sauce

Soups (intermediate course)

Included as a starter, also available as an intermediate course £4.25

- Carrot and coriander
- Cream of woodland mushroom and tarragon
- Tomato and red lentil
- Leek and potato with toasted almonds
- Butternut squash with vanilla oil
- Cream of parsnip with a light curry dressing
- Scotch broth
- Smoked ham and lentil

Do let us know if you have a favourite soup

Sorbets (intermediate course) – all £2.75

- Lemon & dill
- Passion fruit
- Glenmorangie
- Blackcurrant
- Orange and nutmeg

Main courses

- Roast breast of chicken filled with haggis mousse served with a Glenmorangie and peppercorn sauce
- Roast sirloin of Scottish beef with Yorkshire pudding, caramelised shallot and thyme sauce (£6.75 supplement)
- Roast Lothian turkey with plum and apricot stuffing, sausage bacon roll and a rich pan gravy
- Pan-fried fillet of Scottish beef with banana shallots, celeriac dauphinoise, truffle pomme puree, wild mushroom and port jus (£12.50 supplement)
- Supreme of chicken with an oyster mushroom duxelle, café au lait sauce
- Prime rib eye of Scottish beef, smoked bacon and chive potato cake, port wine jus (£5.50 supplement)
- Pan fried cornfed chicken supreme wrapped in smoked bacon with puy lentils and a nicoise jus
- Roast fillet of salmon, sautéed spinach and pak choi, herb crushed potato cake, Champagne and dill butter sauce
- Braised daube of beef, split pea casserole, red wine and garlic jus
- Baked loin of pork with English mustard and honey, pearl barley and herb risotto with a Madeira sauce
- Roast leg of lamb with a lemon and parsley stuffing, chive mash and a rosemary and redcurrant reduction
- Braised shank of lamb, sweet Virginia ham and pea potato cake, savoy cabbage, port and tarragon jus (£2.50 supplement)
- Roast rib of Scottish beef, wild mushroom & shallot fricasse, pink peppercorn and whisky cream sauce (£5.50 supplement)

Vegetarian main courses

- Stuffed peppers with asparagus and wild mushroom couscous glazed with mozzarella on a bed of pak choi
- Roast vegetable and dunsyre blue cheese tart with a sweet chilli salsa
- Stuffed aubergine with Mediterranean vegetables and parmesan sautéed pak choi, red pepper pesto

Scottish menu (£2.75 supplement)

Pearl barley broth

○○○○○○○○

Haggis wi' bashed neeps and tatties

○○○○○○○○

Roast rib of Scotch beef with herb dried tomato, caramelised shallot & red wine sauce, a selection of seasonal vegetables and potatoes

○○○○○○○○

Blairgowrie flummery

○○○○○○○○

Freshly brewed coffee and Scottish shortbread

Pre-dessert

Why not have a pre-dessert to refresh your guests palate before dessert – all £3

- Pineapple and chilli shot with mascarpone
- Lychee sorbet, rosewater syrup and rose petals mini
- Lime brûlée
- Raspberry, balsamic and vanilla shot

Desserts

- Raspberry and Drambuie cranachan, shortbread, toasted oats and a berry compote
- Citrus tart with a homemade marmalade ice cream (£2.50 supplement)
- Pear and almond frangipane tart with chantilly cream and vanilla pod sauce
- Iced Grand Marnier parfait with seasonal fruits and raspberry sauce
- Apple and apricot strudel with whipped mascarpone cream
- Vanilla cheesecake, fruit compote, raspberry sauce (2.50 supplement)
- Dark chocolate torte with a mango and poppy seed coulis
- White chocolate mousse with caramelised satsumas, roast cinnamon syrup
- Seasonal fresh fruit pavlova (£2.50 supplement)

- Sticky toffee pudding, ginger ice cream, sesame tuille (£2.50 supplement)
- A selection of cheese with Norton chutney and toasted walnut bread (£2.95 supplement)
- Trio of mini desserts; please see your co-ordinator for current selection (£5.50 supplement)

To finish

- Coffee and chocolate mints
- Coffee and tablet (£0.50 supplement)
- Coffee and shortbread (£0.50 supplement)
- Coffee and handmade petit fours (£1.25 supplement)

CANAPÉS...

Please select three from the selection below at £5.30 per person; additional canapés are available at £1.50 each

Served cold

- Smoked duck and spiced pear
- Mozzarella, sundried tomato and pepper kebab
- Chicken parfait on toasted brioche with onion marmalade
- Smoked salmon rosette on pumpernickel
- Chicken and herb boudin with pimento jam
- Fresh fruit 'en brochette'
- Smoked salmon and cream cheese roulade
- Parma ham and galia melon
- Tartlet of wild mushroom mousseline

Served warm

- Blue cheese beignet
- Mini onion bhajis
- Prawn and sesame toast
- Honey glazed sausage
- Mini Yorkshire pudding and roast beef
- Mini vol-au-vent with wild mushroom fricasse
- Salmon, cherry tomato and courgette kebab
- Mini shepherds pie

EVENING BUFFET MENU...

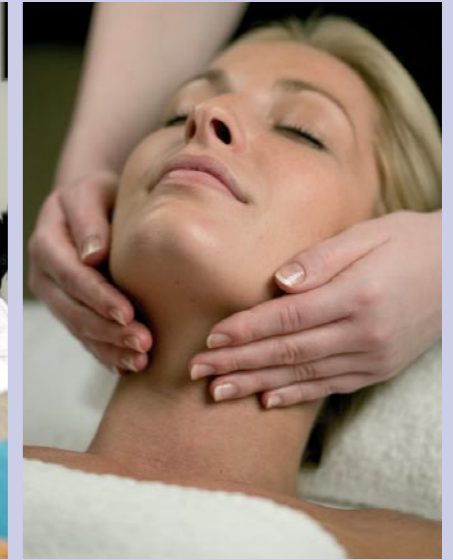
AS THE EVENING UNFOLDS, KEEP YOUR GUESTS SATISFIED WITH DELICIOUS ITEMS FROM OUR BUFFET; WE OFFER A RANGE OF OPTIONS FROM ALL TIME FAVOURITES TO SOMETHING OUT OF THE ORDINARY.

Pick four items from the following:

- Potato wedge with a sour cream dip
- Assorted sandwiches
- Crispy vegetable rolls
- Sausage rolls
- Crusty home-made pan pizza with mozzarella cheese
- Cajun style grilled chicken
- Skewered chicken with a honey and mustard glaze
- Quiche
- Mini vegetable samosas
- Vegetable pakoras
- Tea and coffee

Upgrade your buffet with items below, supplements apply:

- Traditional Scottish stovies - £3
- Haggis, neeps and tatties - £3
- Sandwiches made with speciality breads and wraps - £1
- Bacon rolls - £1
- Fish & chips in a cone - £1.50
- Crudities, crisps and dips - £1
- Mini burger with Norton relish - £2



SPA TREATMENTS...

Our luxurious spa is the perfect place to get ready for your occasion. Leading up to the event, de-stress with a series of treatments. The night before the event, unwind with a relaxing treatment. Then, in the morning, treat yourself to a facial and have your nails polished by our team of professionals.

Please contact your wedding co-ordinator to discuss treatments, packages and to make your bookings before the day.

Bride & Groom 6 week membership...

Look and feel your best for the most important day of your life with our bride and groom 6 week membership at Norton House Health Club and Spa.

£70 per person (saving of 25%); £130 per couple (saving of 25%).

Terms and conditions apply. 6 week membership must be taken over 6 consecutive weeks and be fully pre-paid.

Features at the health club and spa include:

- State of the art TechnoGym® and Power Plate® equipment
- Exercise studio including yoga, pilates and body pump

- Contemporary café bar
- 18m heated swimming pool and hydrotherapy pool
- Experience shower
- Crystal steam room and sauna
- Spa with single and double treatment rooms
- Spa lounge and relaxation suite

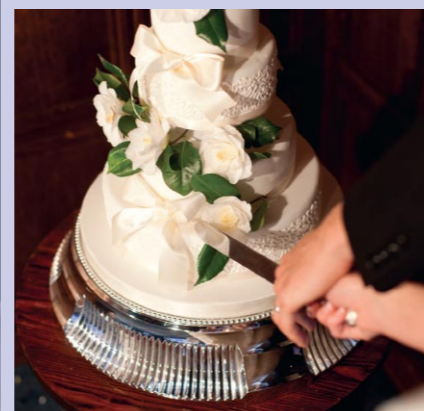
Hen parties

With 17 nationwide hotels within Hand Picked Hotels, why not hold your hen party at one of our country house properties? All Hand Picked Hotels are able to offer dining in private rooms and with seven spa hotels to choose from there are countless opportunities. Highlights include Rookery Hall Hotel & Spa in Cheshire, Nutfield Priory Hotel & Spa in Surrey and Hendon Hall Hotel in London.

Each of our spa properties offer a Refresh and Revive package consisting of:

- 2 x 30 minutes treatments
- Shape and polish for fingers or toes
- Two-course lunch

The Refresh and Revive package is priced from £125 per guest, with the bride going free with five or more guests.





STAY THE NIGHT...

Continue your celebration with a night in one of our suites or luxury bedrooms. We offer preferential rates for wedding guests which are based on two people sharing a classic double or twin room on a bed and breakfast basis. These are priced from £126 for 2012 and from £132 for 2013 weddings.

Please note check in is from 3pm for overnight guests. In addition, special rates are available the night prior to the wedding.

CHILDREN'S PACKAGES...

We will prepare healthy and tasty children's food menus and provide family rooms or cots where needed. Just speak with your wedding co-ordinator.



WHAT HAPPENS NEXT...

One of our experienced wedding co-ordinators will help you to plan your day from beginning to end. Once you have viewed the property and decided on a date, this date can be held for up to 2 weeks provisionally, where possible, without any obligation.

Once confirmed, your wedding co-ordinator will send you two contracts, please bear in mind this will only have the basic details included as it is work in progress, but will give you an idea of timings and information we require. Once you have signed and returned a copy with the deposit requested your dreams start turning to reality.

Should you wish to get married at the hotel there are three options available. We are licensed for civil, religious and humanist ceremonies. Depending on your choice we will guide you to the next stage.

If you decide to have a civil ceremony we will send out the AP1 Form which is required to book your registrar. Once you have received this you are required to contact Edinburgh City Council Registry Office to confirm a registrar is available. They will then confirm the next steps and the fees payable to them. We have contact details on file for Ministers and Humanist Celebrants who would be delighted to assist with your ceremony.

As your day approaches we will assist with the selection of menus, drinks and those all important touches to make the day run smoothly. After your wedding has taken place you will be awarded Gold membership of Hand Picked Hotels' loyalty programme, The Club.

All prices include VAT at 20% and may be subject to change. Food items are correct at time of going to press and may be subject to change. Please note that 2012 and 2013 prices are subject to review and may change. Please also note that additional points for Gold membership cannot be generated from the wedding spend.

