



WEDDING PACKAGES + MENUS

Congratulations on your recent engagement and thank you for selecting The Hub, Edinburgh's Festival Centre as the venue for your special day.

The Hub is unparalleled in what it has to offer, combining award-winning contemporary design with stunning Victorian architecture, offering a sublime setting for your celebration.

For groups of 70 or more, we have created a range of packages that include all you need to make your day complete, from drinks for the toast, to a three-course meal, wine, table linen and even flowers.

Please select one package (Mozart, Vivaldi or Elgar) and combine with the menu of your choice to create an all-inclusive price per person.

THE CEREMONY

The Main Hall, Dunard Library, Glass Room and Gallery are all licensed for holding civil ceremonies, partnerships and religious ceremonies. Your dedicated Event Manager can advise on the most suitable room for your ceremony and can recommend a running order for the day.

DRINKS RECEPTION

Following the ceremony, guests can enjoy pre-dinner drinks, which is an ideal time for photographs to take place. Drinks are included in all of the packages and in addition we can provide a cash or account bar.

DINNER

Head Chef Suzanne Lynch has created an exciting range of menus which include traditional dishes with a Hub twist! As part of our service we will invite you both to attend a menu tasting to sample your preferred dishes and meet with our Chef. Wines are also included as part of each package and can be sampled during the menu tasting.

DECOR

Our standard decor includes ivory floor length table linen and napkins, tea lights and contemporary or traditional table centres. Your Event Manager will be happy to assist if you would like to hire in additional table linen, chairs or chair covers. There is a flower budget allocated within each of the packages and our in-house florist is happy to work with you should you wish to increase this budget.

MOZART

Wedding package

Floral table centres + tea-lights for all tables

Floral display in a tall vase

Cake knife

Personalised menu cards, place cards + a seating plan

Microphone + pa system for speeches

Cloakroom

Dressing room

Complimentary menu tasting

1 glass of house sparkling wine for each guest on arrival

½ bottle of house wine for dinner

1 glass of house sparkling wine for toast

Full bar facility available on request

Dedicated event manager

Room hire + set-up

£38.00 per guest

Children up to 16 years will be charged £15.50 per child

If you are flexible on the day of the week you get married, Friday & Sunday Packages are available at £33.00 per guest

Please see menu options to select your meal.

Please note that minimum numbers of 70 full-paying adults are required.

All prices exclude VAT

11/08 – 10/09

VIVALDI

Wedding package

Floral table centres + tea-lights for all tables
Floral display in a tall vase
Cake knife
Personalised menu cards, place cards + a seating plan
Microphone + pa system for speeches
Cloakroom
Dressing room
Complimentary menu tasting
2 glasses of house sparkling wine / bucks fizz or pimms for each guest on arrival
Complimentary nibbles during drinks reception
½ bottle of house wine for dinner
1 glass of house sparkling wine for toast
Full bar facility available on request
Dedicated event manager
Room hire + set-up

£43.50 per guest

Children up to 16 years will be charged £15.50 per child

If you are flexible on the day of the week you get married, Friday & Sunday Packages are available at £38.50 per guest

Please see menu options to select your meal.

Please note that minimum numbers of 70 full-paying adults are required.
All prices exclude VAT
11/08 – 10/09

ELGAR

Wedding package

Floral table centres + tea-lights for all tables
Floral display in a tall vase
Cake knife
Personalised menu cards, place cards + a seating plan
Microphone + pa system for speeches
Cloakroom
Dressing room
Complimentary menu tasting
2 glasses of reserve champagne / bucks fizz or kir royale for each guest on arrival
Complimentary nibbles during drinks reception
½ bottle of selected wine for dinner
(we can assist you to select a white + red wine to complement your menu)
1 glass of reserve champagne for toast
Full bar facility on request
Dedicated event manager
Room hire + set-up

£54.00 per guest

Children up to 16 years will be charged £15.50 per child

If you are flexible on the day of the week you get married, Friday & Sunday Packages are available at £49.00 per guest

Please see menu options to select your meal.

Please note that minimum numbers of 70 full-paying adults are required.
All prices exclude VAT
11/08 – 10/09

SET MENUS

Our chefs have designed these set menus to provide you with delicious choices offering complementary flavours. We will provide a vegetarian alternative for 10% of your guests unless advised that you require more than this.

SET MENU ONE

Cock-a-leekie soup

Broccoli soup with goats cheese crouton (v)

Maize-fed free range chicken supreme, haggis quenelle, skirly potato cake, mushroom + whisky jus
Spinach, courgette + butternut pastry parcel (v)

Scottish berry trifle

£28.00 per person

SET MENU TWO

Pulled pork + caramelised apple terrine

Broccoli, cauliflower + carrot terrine (v)

Seared Scottish salmon, saffron rice, prawn + spring onion butter sauce
Asparagus, ricotta + mint risotto (v)

Mango + passion fruit parfait with vanilla syrup

£31.00 per person

SET MENU THREE

Haggis + Savoy cabbage parcel with Arran mustard sauce

Red onion, olive + Gruyère tart (v)

Roast guinea fowl, garlic crushed potato + creamed spinach
Roast sweet pepper, vegetable + basil couscous with yellow pesto (v)

Rhubarb panacotta + baileys ice cream

£35.00 per person

SET MENU FOUR

Seared pigeon breast, beetroot crisp + puy lentil salad

Beetroot, feta + mint salad (v)

Fish consommé + chive dumpling

Tomato consommé (v)

Rack of lamb, cabbage potato cake + fig compote
Grilled marinated halloumi, flat mushroom, beef tomato + red chard + red pepper coulis (v)

Hot chocolate + orange fondant with white chocolate Anglaise

£40.00 per person

Tea, coffee + petits fours

Tea, coffee, petits fours + liqueurs

£3.20 per person

£4.95 per person

All prices exclude VAT
Some of our dishes may contain nuts.

11/08 – 10/09

MENU SELECTOR

Please select one option, and one vegetarian alternative, for each course.

We will prepare the vegetarian option for 10% of your final numbers unless otherwise informed.

STARTERS

Cock-a-leekie soup	£6.45
Broccoli soup with goats cheese crouton	£6.45
Fish broth with crab dumpling	£7.05
Leek, spinach + langoustine ravioli in a shellfish bisque	£7.05
Smoked haddock fish cakes with homemade tartar sauce	£8.80
Leek + cod terrine with water + lemon vinaigrette	£8.80
Crab + samphire tostado	£8.65
Pulled pork + caramelised apple terrine	£8.40
Roast pork belly with black pudding + apple croute + bramble compote	£8.00
Black pudding + scallop with mustard vinaigrette	£8.80
Duck liver mousse with apple + raspberry coulis	£8.65
Broccoli, cauliflower + carrot terrine (v)	£7.30
Beetroot, apple + feta salad with pine nuts + mizuna (v)	£7.30
Bell pepper + ricotta cannelloni with sweet tomato + olive sauce (v)	£8.20
Roast vegetable tian with yellow pesto (v)	£8.20

MAINS

Beef fillet, wild mushroom + asparagus duxelle, chateaux potato + green pepper corn sauce	£25.10
Beef fillet, celeriac dauphinoise, asparagus + rosemary jus	£25.10
Seared duck breast with caramelised apple, potato tart tatin + red wine vinegar reduction	£22.50
Scottish venison loin, potato millefeuille + redcurrant compote	£24.00
Chicken, haggis quenelle, skirly potato cake with wild mushroom + whisky jus	£17.95
Baked cod with herb crust, ginger + lemon potato + broad bean puree	£20.15
Seared Scottish salmon, saffron rice, prawn + spring onion butter sauce	£18.60
Pan fried cod, celeriac potato, Parma ham + cepe sauce	£20.15
Scottish salmon with mussel, green olive + oregano salsa + roast potato	£18.60

VEGETARIAN OPTIONS

Roast sweet pepper, vegetable + basil couscous (v)	
Grilled marinated halloumi, flat mushrooms, beef tomato + red pepper coulis (v)	
Spinach, courgette + butternut pastry parcel (v)	

DESSERT

Apricot + yoghurt terrine with raspberry sorbet	£5.30
Hot chocolate + orange fondant with white chocolate Anglaise	£6.15
Iced heather honey parfait, raspberry compote + oat tuile	£5.55
Mango mousse, pineapple jelly + coconut Anglaise	£5.55
Scottish berry trifle	£5.30
White chocolate + raspberry parfait with tangy lemon coulis	£5.55
Rhubarb panacotta + baileys ice-cream	£5.75
Scottish cheese, chutney + oatcakes	£5.90

Tea, coffee + petits fours	£3.20
Tea, coffee, petits fours + liqueurs	£4.95

All prices exclude VAT
Some of our dishes may contain nuts.
11/08 – 10/09

CHILDREN'S MENU

Please select one option for each course from the menu below

STARTER

Soup of the day

Tomato + mozzarella salad (v)

Chicken skewers with lemon mayonnaise

MAIN COURSE

Fresh penne pasta in a creamy tomato + basil sauce (v)

Crombie sausage + bubble 'n' squeak

Maize-fed chicken goujons, baby carrots + sugar snap peas

Bacon, broccoli + cheese crêpe

DESSERT

Selection of ice-cream

Fresh fruit platter

2 courses £11.00 per person

3 courses £13.50 per person

This menu is suitable for children of up to 12 years.

All prices exclude VAT
Some of our dishes may contain nuts.
11/08 – 10/09

ADDITIONAL DINNER ITEMS

DINNER

INTERMEDIATES

Haggis, neeps + tatties	£5.75
Smoked salmon + lemon crème fraîche	£5.75
Fish consommé	£5.35
Tomato consommé	£5.35

AFTER DINNER

Scottish cheeses tasting board with oatcakes + homemade chutney	£40.00 per table
Chocolate truffle	£1.25
Tablet	£1.25

BAR SNACKS

Root chips, olives + mixed nuts	£4.20 per person
---------------------------------	------------------

FRUIT JUICE

£5.50 per 1ltr jug

MINERAL WATER

£3.50 per 1ltr bottle

SNACK BUFFET

£4.20 PER PERSON for 2 cheeses

£5.90 PER PERSON for 3 cheeses

Selection of Scottish cheeses with
homemade chutney + oatcakes

£5.10 PER PERSON

Please select 2 options

Additional options charged at £2.50 each

Bacon roll

Sausage roll

Vegetarian sausage roll (v)

Salsa topped bruschetta (v)

£6.50 PER PERSON

Please select 1 option

Stovies + vegetarian stovies

Haggis + vegetarian haggis, neeps + tatties

£6.00 PER PERSON

Soup + crusty bread

£4.50 PER PERSON

Homemade bread + dips

Tea + coffee

£2.00 per person

All prices exclude VAT
Some of our dishes may contain nuts.
11/08 – 10/09