

YOUR SPECIAL DAY



The Perfect Day

The Newmachar Hotel has various beautiful areas in which to host your special day. A personal and friendly welcome by the experienced team will guide you through your arrangements from start to finish. All you will have to do is let us turn your dream day into reality.





What's included

Dedicated Wedding Co-ordinator
Printed Menu Cards
Wedding Cake Table - Stand - Knife
Master of Ceremonies
Overnight Stay with Breakfast for the Bride & Groom

Your Exclusive Venue

The Marquee & Private Garden	£450
Scullery Conservatory & Terrace	£300
The Scullery Terrace & Garden	£250

*Enjoy Complimentary Room Hire
(Sunday - Thursday Only)*

FEATURING

Ceremony Area

Ample Free Parking

5 En-suite Bedrooms

Award-winning Cuisine

*The Marquee & Private Garden
Maximum Capacity x 60*

*Scullery Conservatory & Terrace
Maximum Capacity x 50*

*The Scullery Terrace & Garden
Maximum Capacity x 40*



The Frills

Dressing your wedding can further enhance our beautiful spaces.

We can help arrange with our recommended suppliers or you may have your own in place.



Floral Decorations
Table Decorations
Chevari Chairs
Chair Covers / Sash
Linen Table Coverings & Napkins
Cream or Red Carpet
Uplighting for the Event Space
Disco Hire



Menu Selector

Canapes

£1.25 EACH

We recommend at least 3 choices

Haggis Bon Bon, Wholegrain, Whisky
Chicken Liver Parfait, Red Onion Jam, Oatie
Pork, Apricot + Sage Sausage Roll
Chorizo, Red Pepper Tart
Smoked Salmon, Dill Creme Fraiche
Blue Cheese Avanchini
Tomato, Mozzarella, Basil Bruschetta
Smoked Mackerel Riffe, Pickled Cucumber
Smoked Haddock, Leek Avanchini
Isle of Orkney Cheddar Choux Bun
Chocolate dipped Strawberries

Soups

£5 EACH

Potato + Leek
Scotch Broth
Honey Roast Parsnip
Tomato + Red Pepper
French Onion
Sweet Potato – Chilli – Coconut
Carrot – Coriander – Cumin
Mushroom Tarragon
Minestrone

Starters

HAGGIS £7

Neep + Tatties – whisky cream

SMOKED SALMON £8

cucumber – horseradish – creme fraiche

CHICKEN LIVER PARFAIT £7

onion + cranberry jam – oaties

CAULIFLOWER BEIGNET £6

– puree – pickled – raw

HAM HOCK TERRINE £7

picalilli – curry mayo

ATLANTIC PRAWNS £8

honeydew melon – baby gem – marie rose

GOATS CHEESE £7

beetroot textures

CULLEN SKINK TART £7

tartare sauce



Mains

ROAST BREAST OF CHICKEN ...

stuffed with Haggis – wholegrain whisky jus –
kale – glazed carrots – hassleback potatoes

£15

FILLET OF SALMON

saffron + courgette risotto

£16

SLOW COOKED OX CHEEK

bourguignon jus – mash – kale

£17

CHICKEN SUPREME

stuffed with Sunblushed Tomato + Mozzarella
wrapped in parma ham – crushed new potatoes –
tomato coulis – ratatouille

£16

(V) SWEET POTATO

Goats Cheese – Sage – Potato Gnocchi 12.50

£13

SEA BASS

Pesto Cream Sauce – crushed olive potatoes –
pepperonata

£17

BRAISED FEATHERBLADE OF BEEF

glazed shallots – red wine jus – parsnip –
mash

£17

PORK BELLY

black pudding – apple – cider jus

£16

PAN SEARED DUCK BREAST

spiced jus – red cabbage puree –
blackberries – beetroot

£18

(V) WILD MUSHROOM

+ Chestnut Risotto – Rocket 12.50

£13

(V) BUTTERMILK SQUASH

stuffed with cous cous – yoghurt dressing

£13

HERB CRUSTED BAKED COD

black pudding terrine jus – cauliflower –
potato

£17



Desserts

STICKY TOFFEE PUDDING

Our Own Recipe Sticky Toffee Pudding – toffee
sauce and vanilla ice cream 6
£7

LEMON TART

Sorbet – raspberries – gel
£7

LEMON POSSET

Strawberries – white chocolate
£7

CHOCOLATE DELICE -

caramel – crumb – salted caramel ice cream
£7

CHOCOLATE BROWNIE

warm sauce – chocolate ice cream
£7

SELECTION OF LOCAL CHEESE

quince jelly – frozen grapes – oaties
£10.50

ETON MESS

crushed meringue pavlova – berries – chantilly
6ue.
£7

WHITE CHOCOLATE BAILEYS CHEESECAKE

mint ice cream
£7

CRANACHAN

oatmeal – raspberries – whisky – honey
£7

SEASONAL FRUIT CRUMBLE

vanilla ice cream
£7

EGG + SHOULDERS

vanilla panna cotta – mango gel – shortbread
£7

COFFEE

A LOVELY CUP OF NATURE'S FINEST.
FRESHLY BREWED
£3.50



Evening Buffet

Price per person – served with appropriate dips
4 items **£8.00** * 6 items **£11.00** * 8 items **£15.00**

Selection of Freshly Cut Sandwiches.

Sausage Rolls / Veggie Rolls.

Haggis or Black Pudding Bon Bons.

Vegetable Spring Rolls.

Mini Cheeseburger Crostini.

Mini Pizza of Choice.

Jalepeno Poppers.

Mozzarella Sticks.

Cheese + Bacon Avanchini.

Fish Fingers.

Chicken Goujons.

Skinny Fries.

Light Suppers

STOVIES £8

Traditional / Vegetarian Stovies
with Oatcakes + Beetroot

HAGGIS £8

Neeps and tatties

MACARONI CHEESE £8

with garlic bread

MILD CHICKEN CURRY £9

Basmati Rice, Naan Bread

GRILLED BACON / SAUSAGE £5.50
+ Egg Baps

CUP-A-SOUP £3
(end of evening)

Drinks Packages

PACKAGE A **£17.95**

Glass of Chilled Sparkling Prosecco on arrival

Glass of House Red or White Wine with meal

Glass of Chilled Sparkling Prosecco for Toast

PACKAGE B **£22.95**

Glass of Chilled Sparkling Prosecco on arrival

Half Bottle of House Red or White Wine with meal

Glass of Chilled Sparkling Prosecco for Toast

PACKAGE C **£27.95**

Glass + refill of Chilled Sparkling Prosecco on arrival

Half Bottle of House Red or White Wine with meal

Glass of Chilled Sparkling Prosecco for Toast



Please call our wedding team to discuss
your own Special Day
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