



OXENFOORD
CASTLE

Weddings



CREATED BY **HICKORY**



OXENFOORD CASTLE

A breathtaking setting for your Scottish wedding

Lush parkland, glorious gardens and all the romance of a Scottish castle, Oxenfoord is where wedding dreams really do come true.

The ancestral family home of Michael and Harriet Dalrymple, Oxenfoord Castle is a splendid A-listed historic building less than 12 miles from the city of Edinburgh. Its captivating location is reached by a winding drive which curves through the beautiful private estate and over a spectacular bridge.

With the historic Cranston Church in the grounds, easily walkable along a tree-lined avenue for a religious service, garden humanist ceremonies or drawing room nuptials to your own design, there are lots of options for tying the knot at Oxenfoord.

The interior of the castle is both grand and inviting, from the welcoming morning room, ornate library adorned with family portraits and a splendid marble fireplace to the fabulous drawing room with elaborate ceiling and the elegant dining room with its eighteenth-century wall paintings. So, there's plenty of scope for the drinks reception, wedding breakfast and evening party - our wedding planner will talk you through all the different ways you can tailor your perfect day.





OXENFOORD CASTLE

Weddings at Oxenfoord Castle

From the moment you enter the grand hall (complete with swords and armour) the opulent elegance of the castle interior will take your breath away. Full height windows create a light and airy feel during the day and allow your guests to enjoy the ravishing garden views, while at night, the open fires and glittering chandeliers make for a wonderfully romantic and glamorous ambiance during the evening celebrations.

Couples who book their big day at Oxenfoord have exclusive use of the Castle and grounds with a Bridal Room (plus en suite) also available for the bride and her party for the morning of the wedding and for use throughout the celebrations.

The versatility of the castle as a wedding venue means you can choose from an outdoor ceremony in the gardens, a service at one of the local churches, or pledge your love for

one another in the exquisite drawing room. Religious, civil and humanist ceremonies can all be arranged in whichever location you decide upon.

And from the honey-hued stone of the castle walls to the manicured gardens and magnificent trees, there are endless photo opportunities to capture your special day forever.





OXENFOORD CASTLE

Your Wedding

The combination of lavish venue with high-end event design and catering courtesy of our award-winning venue partner, Hickory, means weddings at Oxenfoord Castle are something very special.

Once you've decided to have your big day at Oxenfoord Castle we will work with you on all the details, to make sure your day is exactly what you've been dreaming of. Here is a summary of what's included when you exclusively hire Oxenfoord Castle – see over the page for samples menus from Hickory.

OUR WEDDING PACKAGES INCLUDE

- Exclusive use of Oxenfoord Castle and Grounds for entire day
- Exclusive use of Bridal Suite
- Tables, chairs, crockery, cutlery, glassware and white floor-length linen
- Ceremony and signing table in a location of your choice
- Dedicated Event Manager and Hospitality Team
- 3 course wedding breakfast
- Toast Master services by Event Manager
- Cash Bar or Account Bar until 1130pm
- Complimentary menu tasting for wedding couple





OXENFOORD CASTLE

Introducing our venue partner Hickory

The award-winning Hickory have been entrusted by the Dalrymple family to look after all the events at Oxenfoord Castle, because organising and catering for beautiful weddings is what we do best.

Food, drink and the creation of fantastic events are at the centre of everything we do, and our commitment to creativity is what makes us stand out – and what makes our food outstanding. We make sure that every detail, no matter how small is taken care of and have catered for countless weddings and celebrations at some of Scotland's most prestigious venues.

We're committed to using local suppliers and have specially-designed menus so guests can experience the best food the wonderful Scottish larder has to offer.

The sample menus we have suggested are of course just a taste of what we do; if there's a dish you would like us to create, a bespoke wedding cocktail, or even just a unique ingredient you would like us to include in a favourite meal, just let us know.

That's the Hickory way.



CANAPÉ RECEPTION MENU

We offer a selection of canapés for your guests to enjoy during your drinks reception whilst you are mingling with guests and having your photographs taken. These below options are just a sample of what we offer.

COLD OPTIONS

‘Egg on toast’ - halved quail’s egg with mustard smoked yolk and tomatoes (v)

Creamed globe artichokes, tahini, tender stem celery, pickled radish, black olive wafer (v)

Charcoal tartlet of chilled creamed chestnut mushrooms, chives
and smoked garlic with parmesan and sprouting herbs

Belhaven smoked salmon on herb toasts with pickled cucumber and lemony rocket pesto

Parmesan and Isle of Mull cheddar lollipops

Pan-seared watermelon cubes with tomato sambal and basil (v)

HOT OPTIONS

Seared queenie scallop, miso mash, choi and pickled ginger

Caramelised beef fillet, pomegranate, pistachio and bulgur wheat

Asparagus spears roasted in filo with parmesan and poppy seeds

Taste of Hornigs haggis with crushed neeps and a bite sized baked tattie

Herb and pumpkin arancini in golden panko crumb (v)

Parsnip soup shot and chestnut crumbs (v)

£6.95 per person

SAMPLE WEDDING BREAKFAST

To create your menu please select one starter, one main course plus vegetarian option, and one dessert

STARTERS

Terrine of guinea fowl, apricots and pistachio nuts, hay smoked potato salad, creamed corn and parsley oil

Belhaven Smokehouse 'tartare' of classic gravadlax salmon and herbed new season potatoes, baby salad leaf emulsion, brioche crumbs, lemongrass-infused oil and compressed apples

Warmed puff pastry tart of heirloom tomatoes, rosemary and Strathdon blue cheese with a fermented garlic dressing and little leaves (v)

Chargrilled slithers of aubergine and Rannoch smoked chicken, whipped pulses, pomegranate, black lentils and fried spicy chick peas

Beechwood smoked trout pâté and mussels from Luss Smokehouse with seaweed spiced oat sablé, pickled grapes, keta caviar and a bell pepper emulsion

Chilled plate of Scottish smoked mackerel, Cointreau and cinnamon-soaked oranges, charred cauliflower and horseradish

Baked goats cheese tart served with a homemade red pepper chutney, Italian vinegar syrup, rocket and chard salad (v)

Tossed rainbow salad of beetroots, heritage carrots and celeriac with peppered crowdie and marinated goats cheese pearls, kombucha vinegar syrup and roasted charcoal biscuit crumbs (v)

All of our dishes are created using local and seasonal produce wherever possible.

SAMPLE WEDDING BREAKFAST

To create your menu please select one starter, one main course plus vegetarian option, and one dessert

MAIN COURSES

Roast fillet of Loch Etive sea trout, buttery creamed carrots, warmed pickled fennel with preserved lemons, tamarind flavoured barley grains, seaweed crackers, dill oil

Five spiced roasted Barbary duck breast, sage and onion mash, cranberry jus and seasonal vegetables

Slow-cooked Buccleuch beef wrapped in pancetta with herbs and morels, braised king oyster mushroom, truffled cauliflower purée, almondine potatoes, baby carrots and a tarragon jus

Roasted fillet of sea bass basted in lime and coriander butter, creamed sweet potatoes, steamed seasonal vegetables and a rosé wine sauce

Roasted rump of Scotch lamb with creamed peas and garden mint, baby potatoes in smoked butter, seasonal beans and a raspberry vinegar and redcurrant jus

Slow-roasted collar of butternut squash with sun blushed tomato and aubergine ragout, brioche and almond crumble top and a grain mustard crème fraîche (v)

Pithivier of roasted vegetables and ricotta cheese served with an aromatic red wine reduction (v)

Baked corn fed chicken supreme with stuffing of pear, lemon and thyme, charred peppers, ruby onions and courgettes, fondant potato and a creamy cider sauce

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SAMPLE WEDDING BREAKFAST

To create your menu please select one starter, one main course plus vegetarian option, and one dessert

DESSERT

Hot chocolate orange tart with pistachio and brandy custard and golden cinnamon marshmallow

Tart of summer fruits and elderflower Chantilly cream, tonka bean ice cream, caramelised bitter chocolate and bee pollen and fennel seed sherbet

Spiced chai tea and candied ginger panna cotta, honey and sugar-coated shortbreads and matcha green tea and verbena wafers

Oxenfoord Mess - little jars of Perthshire strawberries rippled with fruit syrup, vanilla cream and crushed rose-scented meringues and served with a tiny raspberry ripple choc ice

Lime cheesecake, Aperol-marinated watermelon, home-roasted hazelnut granola, home roasted hazelnut granola and white chocolate candies

Honey and schnapps-basted barbecued pears, candied honeycomb ice cream, maple syrup crumble and salt caramel syrup

Bramble, mascarpone and shortbread tiramisu, marsala jellies, and espresso and brown sugar meringues

Pineapple carpaccio steeped in sweet rice wine syrup, a hint of chilli chocolate mousse, peanut puffed millet candies and fennel seed sherbert

Warmed apple and honey frangipane tart, honeycomb ice cream, apple sherbert and cinnamon-spiced brandy syrup

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Contact us

If you'd like to find out more about holding your wedding at Oxenfoord Castle, we'd love to show you round and talk about your dream day.

0131 287 0535
oxenfoord@hickoryfood.co.uk

VENUE MANAGEMENT AND CATERING

HICKORY

Stuart House, Eskmills, Station Road, Musselburgh,
East Lothian, Scotland EH21 7PQ

0131 273 5243
info@hickoryfood.co.uk
hickoryfood.co.uk

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