



Weddings at Tusitala

Tusitala's Function Suite was opened in late 2006 as a stylish and practical addition to our existing restaurant facilities; the suite has its own fully private bar, sound system and dancefloor, with a relaxed, friendly ambiance. A picture window and water feature facing towards the Pentland Hills add a feeling of space and light.

The Function suite can accommodate between 40 and 80 guests for a sit down meal with up to 100 for evening drinks and entertainment.

Ample car parking is available and our location just a 'stones throw' from the city bypass makes it an ideal location for families arriving from different locations around the country, or indeed the world!

Wedding Package:

- Exclusive use of the Function Suite, bar and Bride's changing room.
- Linen table cloths and napkins
- Clothed cake table with cake stand and knife
- Microphone and P.A. system
- Event co-ordinator and function staff

Additional Options for which we can supply recommendations:

- Chair covers and bows
- Flower arrangements
- Disco or live musicians
- Piper to pipe in guests to the reception
- Wedding stationery and favours
- *Wedding cars*

Menus:

*Our Menus are priced per head for three courses including coffee and petit fours. Vegetarian options and special dietary needs dishes are available on request.

Children under ten receive smaller portions at 50% cost or can order from the *Childrens' menu*.

*Menus are created in discussion with yourselves to incorporate your ideas and requests; menus below are samples to give a starting point for the creation of your unique wedding meal.

Menu A: £30.00 per guest

*Port and Orange soaked Chicken Liver Terrine
on a Carpaccio of Beef with Parmesan straw*

*Supreme of Chicken on creamed leeks &
Stornoway black pudding
Served with Boulangere potatoes
and market vegetables*

*Dark Chocolate & Mint Crisp Torte
with caramelised rum pineapple*

Coffee & Petit Fours

Menu B: £35.00 per guest

*Smoked Haddock Chowder with
Hot smoked salmon,
Crème fraiche & Dill oil*

*Roast Lamb from Palace House
Estate, Jedburgh
with Dauphinoise Potatoes
on a rosemary & roast garlic jus
& braised red cabbage*

*Baileys and White Chocolate Torte
With Scottish Raspberry coulis*

Coffee & Petit Fours



Evening Buffet: £10.00 per guest

Served to day and evening guests

Freshly cut sandwich selection
Sausage rolls and vegetarian pastries
Marinated chicken drumsticks
Savoury tortilla wraps
Wood fired pizza selection
Coffee or Tea

Canape Selection £6.95 per guest

Served on arrival with welcome drinks

Haggis moneybags, Smoked salmon and sour cream blinis,
Chorizo tortilla bites, Tuna carpaccio on rye bread,
Thai vegetable spring rolls.

Drinks Packages:

A) *Sparkling wine or Cava
on arrival for all guests
(two glasses per guest)*

*'Vin de Pays des Cotes de Gasgogne'
Dry white & Red
served with meal
(half bottle per guest)*

*Still & Sparkling Mineral water
(two bottles each table)*

*Sparkling wine or Cava
with the toasts
(one glass per guest)*

£17.75 per guest

B) *'Chimere' Champagne
on arrival for all guests
(two glasses per guest)*

*'Ca Lunghetta' Pinot Grigio
& 'Botter' Bardolino
served with meal
(half bottle per guest)*

*Still & Sparkling Mineral water
(two bottles each table)*

*'Chimere' Champagne
with the toasts
(one glass per guest)*

£22.50 per guest

Wedding Package Cost:

For the standard exclusive use of the Function Facility **£250.00**

For use of the Function Facility including a Civil Ceremony **£500.00**

(In addition to Menu and Drinks costs)

All of the listed wines are also available by the bottle.

Wine list:

Sparkling wine:

		Bottle
Echo Point Rose	Australia, Langhorne Creek	£20.00
Cava Brut	Valformosa Vineyard, Spain	£20.00
Champagne NV Chimere	Champagne, France	£32.00

White:

House:

Vin de Pays des Cotes de Gascogne – Dry	France	£13.50
Vin de Pays des Cotes de Gascogne – Med	France	£13.50

Torreon de Paredes Chardonnay	Valle de Rengo, Chile	£15.50
Mount Cass Sauvignon Blanc	Waipara, New Zealand	£19.50
Ca' Lunghetta Pinot Grigio	Italy	£16.50
Marques de Caceras Crianza	Spain	£14.95
Blackstone Winery Chardonnay	California	£16.95
Gewurtztraminer Reserve	Alsace	£23.50
Katherine Hills Sauvignon Columbard	Australia	£15.50
Chateau Billot Semillon & Sauvignon	France	£17.95

Rosé:

Rosé Merlot Goyenechea Winery	Argentina	£15.50
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Red:

House:

Vin de Pays Du Gard	France	£13.50
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Les vin skalli Cabernet Sauvignon	France	£16.95
Katherine Hills Shiraz Cabernet	Australia	£15.95
Marques de Caceras Rioja Reserva	Spain	£23.50
Cape Bay Winery Pinotage	South Africa	£15.95
Botter Bardolino	Veneto, Italy	£15.00
Merlot Goyenechea	Argentina	£14.50



