

Aberdeen Marriott
Overton Circle, Dyce
Aberdeen, AB21 7AZ
Phone: 44 1224 770 011

Weddings at Aberdeen Marriott

We have over twenty years experience of organising weddings, and should you so desire, both your Wedding Ceremony and Reception may be held within the hotel. Our friendly and welcoming Team are committed to ensuring that your day is a resounding success. From the moment you first contact the hotel we will ensure that your day is tailor made to reflect your every requirement, allowing you to relax and enjoy your Special Day.

Our Function Rooms

The Pitmedden Suite is the perfect location for your day, having recently undergone refurbishment the suite is impressively decorated, fully air-conditioned and boasts a moveable wooden dance floor. The Pitmedden can host Wedding Breakfasts from 80 up to 250 guests.

The Peterhead Suite is ideal for the more intimate breakfast for up to 20 guests, or perhaps a civil ceremony. The wood panelled room sets off a traditional atmosphere.

Accommodation

As well as providing the ideal Wedding Venue, we have the ability to accommodate your guests in our luxurious guest rooms, many of which are suitable for families. Those who take advantage of the preferential accommodation rates will no doubt take the opportunity to relax in our fantastic leisure facilities, leaving them refreshed and ready for their journey home.

The Perfect Day....

The Aberdeen Marriott offer a choice of menu & drinks packages to suit all tastes & budget. Our packages are inclusive of the following:

*Red carpet welcome on arrival
Hire of Banqueting Suite
Top table flower arrangement & flowers for the guest tables
Personalised menus and place cards
Toastmaster facility by our Banqueting Manager
Silver cake knife & stand
Non-alcoholic Fruit Punch & Iced water for all tables
Disposable cameras for top table & all guest tables
Children under 5 will eat free of charge
Children's menu for up to 11 years
Personalised gift
Preferential accommodation rates for wedding guests
Accommodation for Bride & Groom on wedding night*

The Perfect Memory

To celebrate your 1st Anniversary in Style the Aberdeen Marriott will provide complimentary Dinner in our Source Restaurant.

Taste & Style

Your arrival starts with a Red Carpet welcome. Your guests will be invited to your private reception area, an ideal place for drinks & canapés while you are having your pictures taken.

Reception Drinks

<i>Veuve Clicquot</i>	<i>£12.50</i>
<i>Glass of Piper-Hiedsiek Champagne</i>	<i>£11.50</i>
<i>Glass of House Sparkling Wine (Pigale)</i>	<i>£4.95</i>
<i>Glass of Bucksfizz</i> <i>Choice of Champagne*/ Sparkling with mixed with Fresh Orange</i>	<i>£9.00*/3.95</i>
<i>Kir Royale</i> <i>Choice of Champagne*/Sparkling with mixed with Crème de Cassis</i>	<i>£13.50*/6.50</i>
<i>Glass of Pimms & Lemonade</i>	<i>£4.50</i>
<i>Glass of Non Alcoholic Fruit Punch</i>	<i>£2.95</i>

Canapés

Please select from the following

Smoked Salmon & Prawn Roulade
Chicken Liver Pate Cups
Mini Chicken & Sweet Pepper Kebabs
Stovies on Mini Oatcakes
Creamed Roast Beef and Horseradish Yorkshire Puddings
Atlantic Prawn & Chive Mayo Tartlets
Brie & Red Grape Cups
Roasted Vegetable and Tomato Tartlet
Smoked Salmon Cream Cheese Blinis
Sun Dried Tomato & Goats Cheese Croustade
Parma Ham and Pumpernickel

Choose 3 canapés £4.95

Choose 4 canapés £5.95

Choose 5 canapés £6.95

Taste & Style

Memorable weddings are distinctive, unique & personal, expressing your individual style & tastes. Our chefs & Events Team are working hard to inspire you with flavours, colours, textures & tastes from around the world. Our Executive Head Chef has compiled a menu selector to enable you to create your own unique meal, should you wish to create a special dish for your day our Chef would be more than happy to meet with you and discuss your requirements.

Starters:

<i>Plum Tomato marinated in herb oil, mozzarella salad</i>	<i>£5.50</i>
<i>Parfait of chicken livers and pancetta with rocket salad and a Spiced beetroot marmalade</i>	<i>£6.50</i>
<i>Cold water prawns, beef tomato and little gem salad, spicy marie rose sauce</i>	<i>£6.75</i>
<i>Hot Smoked Salmon with brioche, apple compote</i>	<i>£7.50</i>
<i>Crown of sweet Ogen melon with seasonal berries, mango and passion fruit coulis</i>	<i>£5.50</i>
<i>Scottish Smoked salmon platter with cream cheese, capers & toasted sourdough bread</i>	<i>£7.50</i>
<i>Chicken & Vegetable Terrine, Cumberland sauce</i>	<i>£6.50</i>
<i>Fresh Seafood Terrine with pimento coulis</i>	<i>£7.00</i>
<i>Natural Crumbed Haggis Fritters, red cabbage relish</i>	<i>£6.50</i>
<i>Smoked Mackerel Mousse with rustic oatcakes</i>	<i>£6.00</i>

Soups:

<i>Lentil with herb croutons</i>	£5.00
<i>Roast Chicken and Vegetable, braised leeks</i>	£5.50
<i>Green Pea and fresh mint</i>	£5.00
<i>Scotch Broth</i>	£5.00
<i>Creamed leek and potato, balmoral bread</i>	£6.00
<i>Cream of Mushroom and caramelised fennel</i>	£5.50
<i>Mediterranean Tomato and Basil</i>	£5.50
<i>Cullen Skink</i>	£6.50
<i>Roast Pumpkin and red pepper soup</i>	£5.00
<i>Curried Parsnip with garlic & herb naan</i>	£5.50

Sorbets Course:

<i>Raspberry and Passion Fruit</i>	£4.00
<i>Champagne with pomegranate seeds</i>	£5.50
<i>Lemon with candied limes</i>	£4.50
<i>Gin & Tonic</i>	£5.00
<i>Orange and Tequila</i>	£5.00

Main Courses:

CHICKEN

<i>Pan seared chicken breast wrapped in Ayrshire bacon, natural jus</i>	<i>£15.50</i>
<i>Roast Breast of Chicken filled with haggis, malt whisky sauce</i>	<i>£16.50</i>
<i>Breast of Chicken filled with millie pudding, rich pan gravy</i>	<i>£16.00</i>
<i>Supreme of Chicken topped with a herb crust, filled mushroom sauce</i>	<i>£17.00</i>
<i>Breast of Chicken filled with a sun blushed tomato & cheese mousse coated with a plum tomato jus</i>	<i>£16.50</i>

BEEF

<i>Roast Rib Eye of Beef, Yorkshire pudding, rich pan gravy</i>	<i>£19.50</i>
<i>Rib Eye Steak, shallot confit, pate jus</i>	<i>£20.50</i>
<i>Fillet of Scotch Beef, red onion marmalade, balsamic & port jus</i>	<i>£26.50</i>
<i>Individual Beef Wellington, Madeira Sauce</i>	<i>£27.50</i>
<i>Slow Roasted Sirloin of Beef with haggis, drambuie sauce</i>	<i>£24.50</i>

SALMON

<i>Seared Shetland Salmon, prawn and tomato salsa</i>	<i>£18.00</i>
<i>Grilled Scottish Salmon, chive and caper berry oil</i>	<i>£16.00</i>
<i>Oven Baked Scottish Salmon, wilted spinach & hollandaise sauce</i>	<i>£16.50</i>
<i>Scottish Salmon with fresh fennel cooked in filo pastry</i>	<i>£17.00</i>
<i>Seared Salmon Steak, king prawn & mango compote</i>	<i>£18.00</i>

CHEF'S SPECIALITIES

<i>Pot Roast Pork Cutlet, caramelised apples, cider & juniper sauce</i>	<i>£16.50</i>
<i>Roast Pork Belly with black pudding, natural juices</i>	<i>£15.50</i>
<i>Thyme & Oregano Crusted Rump of Lamb Dijon mustard & Redcurrant sauce</i>	<i>£18.00</i>
<i>Garlic & Herb Rubbed Slow Roasted Leg of Lamb With a port and apple sauce</i>	<i>£17.50</i>
<i>Fillet of Seabass, king prawn coriander relish</i>	<i>£18.00</i>
<i>Caramelised Halibut, braised leeks</i>	<i>£23.50</i>
<i>Oven Baked Cod topped with a caper & herb crust, lemon oil</i>	<i>£17.00</i>
<i>Venison Steak with fresh berries, sloe gin glaze</i>	<i>£19.50</i>

All main courses, including vegetarian courses come with a selection of steamed seasonal vegetables and sea salted roast potatoes.

VEGETARIAN OPTIONS

£13.50

<i>Mushroom & Mixed Vegetable Tartlet topped with herb crust</i>
<i>Sweet Potato & Spinach Curry with steamed rice</i>
<i>Tian of Aubergine and Tomato Cous Cous pesto dressing</i>
<i>Savoury Tartlet with caramelised red onion compote, warm goat's cheese</i>
<i>Cajun Spiced Vegetable Wellington with mango chutney</i>
<i>Spinach & Ricotta Cheese Tortellini with a tomato provencale, mozzarella & olives</i>

Desserts:

Cold Set Vanilla Cheesecake £5.50
Please choose one of the following toppings

- Green Apple & Wasabi Compote*
- Mulled Wine & Berry Compote*
- Mixed Berry & Kirsch Salad*

Classical Sticky Toffee Pudding with toffee sauce £5.50

Chocolate Trellis with fresh berries, crème anglaise £6.50

Lemon Tart with berry compote £5.50

Banana and Caramel Tart £6.00

Duo of Profiteroles filled with Chantilly and Chocolate Cream £5.50

Strawberry and Champagne Charlotte £6.00

Individual Apple Crumble, warm butterscotch sauce £5.50

Vanilla Crème Brulee with shortbread £5.50

Scottish Cheese Plate with plum chutney, oatcakes and grapes £7.50

Coffees:

Freshly brewed tea or coffee served with Mints £2.80

Freshly brewed tea or coffee served with Fudge £3.10

Freshly brewed tea or coffee served with Petit Fours £3.25

Please note that a supplement will be charged if you wish to offer a choice menu.

Young Diners (12 years and under)....

Starters:

Heinz Cream of Tomato Soup

Baked Garlic Bread

Melon Slices with Strawberries

Mains:

Cod Fillet Fish Fingers, Chips & Peas

Mini Sausage & Mash with Gravy

Spaghetti with Fresh Tomato Sauce

With Fresh Tomato Sauce & Grilled Chicken

Desserts:

Selection of Ice Creams

Fresh Fruit Salad

Sticky Toffee Pudding with Ice Cream

Choose any 2 courses for £7.50
Choose any 3 courses for £10.00

The Evening Reception

Simply choose one of our suggested menus, or alternatively you can meet with our Chef to create your own evening buffet. We recommend that you cater for 75% of your evening guests for the buffet.

Kirkhill

*Selection of freshly cut Sandwiches and Croissants
Mini Vegetable Samosa
Ginger & Lemongrass Chicken Brochettes
Selection of Individual Quiche Bites
Tea & Coffee
£10.95*

Stoneywood

*Baby softies filled with the choice of
Pork Sausages and Streaky bacon
Tea & Coffee
£8.95*

Farburn

*Traditional Stovies, Beetroot & Oatcakes
Tea & Coffee
£8.75*

Overton

*Mini Beef Burgers & Mini Fish & Chips
Tea & Coffee
£13.00*

The Don

*Selection of Freshly Cut Sandwiches and Croissants
Mini Steak & Gravy Pies
Mini Lamb Samosa, Minted Riata
Sweet Chilli Brochettes
Vegetable Pakora
Tea & Coffee
£13.95 per person*

Wine List

Champagnes

		<i>Bottle</i>
1.	Lanson Brut Rose NV <i>A Refreshingly dry rose champagne with aromas of strawberries and flowers</i>	£58.00
2.	Piper-Heidsieck Brut NV <i>Multi award winning champagne with highly complex flavours</i>	(125ml) – £12.50 £63.00
3.	Veuve Clicquot Yellow Label Brut NV <i>Bollinger's style is rich but very dry, very full and mature</i>	£70.50
4.	Moet & Chandon Brut Imperial NV <i>Deservedly famous champagne that continues to improve.</i>	£72.00

White Wines

1.	Sun tree Catarratto – Sicily <i>A really easy to drink wine with lovely ripe peach on the palate</i>	£4.95 £18.95
2.	Emporium Sauvignon Blanc – Venezia, Italy 2008/09 <i>A finer, more subtle style than those of the new world</i>	£19.95
3.	Mill Cellars Chardonnay – SE Australia 2009/10 <i>A lovely rounded wine showing peach & lime flavours</i>	£20.25
4.	Montemarino Pinot Grigio – Veneto, Italy <i>A firm favourite from Verona with refreshing pear and citrus notes</i>	£5.50 £21.25
5.	La Campagne Viognier – VdP d'Oc, France 2008/09 <i>This grape shows rounded apricot fruit flavours</i>	£21.95
6.	Vidal Sauvignon Blanc – Marlborough, New Zealand 2009/10 <i>From the best area in the world for Sauvignon, Classic gooseberry fruit.</i>	£30.50

Red Wines

Bin No.

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| 1. | Emporium Shiraz – Sicily 2008/09
<i>More freshness and subtlety than the super rich style seen in the new world</i> | £5.25 | £18.95 |
| 2. | Sun tree Cabernet – Veneto, Italy
<i>Smooth and juicy, hints of blackcurrant. A wine that slips down effortlessly</i> | £4.95 | £18.95 |
| 3. | Munro Pinot Noir – Veneto, Italy
<i>Pinot noir shines in lighter style reds. Silky with flavours of wild strawberry</i> | | £21.50 |
| 4. | Kleine Zalze Pinotage – Stellenbosch, SA 2008/09
<i>SA's own grape which oozes charm and smokey fruit</i> | | £23.50 |
| 5. | Robert Mondavi Twin Oaks Cabernet Sauvignon, 2008/09
<i>So mellow and warm, with very ripe berry flavours. Full but not too rich</i> | | £25.50 |
| 6. | Faustino VII Rioja Tinto – Rioja, Spain 2007/08
<i>Ever popular wine from northern Spain's Rioja district. Warm & fruity</i> | | £27.50 |

Rose Wines

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| 1. | Montemarino Pinot Grigio Rose – Veneto, Italy NV
<i>A pale pink, medium style rose with soft strawberry flavours.</i> | £5.95 | £21.25 |
| 2. | Cotes de Provence Rose, Robert Skalli 2008/09
<i>From the famous house of Skalli, this dry rose has concentration and subtlety</i> | | £23.95 |

Sparkling Wines

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|-----|--|--|--------|
| 46. | Codorniu Clasico 1872 Brut, Cava – Spain NV
<i>Family owned house where Cava's are some of the best around</i> | | £23.50 |
| 47. | Pinot Grigio, Cuvee Rose Brut, San Orsola – Italy NV
<i>Off dry pale pink fizz that is brimming with fun and flavour</i> | | £25.50 |

Booking Procedure

Once availability has been checked with a member of the Events Team we can provisionally hold your booking for a period of 14 days with no obligation. In order to confirm the booking you are required to sign & return your event agreement along with a non-refundable deposit of £300.

We will contact you 14 to 16 weeks prior to the wedding date in order to discuss final arrangements, after this appointment we will prepare an estimated cost for your day, of which 85% will be due 6 weeks prior & the remaining 15% will be required 1 week prior. Credit card details will be taken to secure any extras on the day.

Please note that prices are based on the current year and are subject to change, please allow for an increase for subsequent years.

Final chargeable numbers must be provided to the hotel 1 week prior to your event.

For all other Terms & Conditions please refer to the Marriott Hotels Limited Terms & Conditions which will be provided upon booking.

Minimum Numbers

Due to demand from June to September, minimum numbers have been set for our Pitmedden Suite. A minimum of 60 day guests will apply for Friday Weddings & 90 day guests for Saturday Weddings. For dates out with this period our numbers will be more flexible.

Join Marriott Rewards

The award-winning hotel programme that is designed to recognise your individual needs and make your experiences with Marriott the best they can possible be.

Marriott Rewards features more than 2,600 hotels in 65 countries that are ready to fulfil your dreams. As a member of the programme, you will earn your choice of rewards and receive special recognition for every stay at 9 participating hotel brands.

Plan an Event, Earn Rewards

Host an event at Marriott and earn huge rewards good towards holidays, cruises, theme park tickets and more!

For further information please ask a member of staff.