



Weddings at the Station Hotel

Congratulations on your forthcoming wedding and our very best wishes for the future. Thank you for requesting information about wedding receptions.

The Station Hotel, situated in the heart of Aberdeen, combines the very best traditions of a family-run hotel with the kind of sophisticated facilities associated with larger establishments and offers excellent value for money.

Our aim is to make your wedding day a day to remember so please do not hesitate to come along and view our facilities and discuss your particular requirements.

All of us at the Station Hotel will ensure that your occasion is a memorable one.

Best Personal Regards,
Linda Matthews
General Manager

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On Your Wedding Day

To facilitate your planning, we include the following in your choice of Wedding package:

- 🌀 Use of our elegant panelled Cairngorm room for your wedding ceremony if you so desire
- 🌀 Use of one of our banqueting rooms for your wedding reception
- 🌀 The Ballroom for over 60 guests
- 🌀 The Denburn Restaurant for up to 60 guests
- 🌀 The Kincardine Room for up to 40 guests
- 🌀 A personal welcome for your wedding party
- 🌀 Flowers for your top table in the colours of your choice
- 🌀 Printed wedding menus
- 🌀 Place cards and table plan
- 🌀 Use of Cake Stand and knife
- 🌀 Complimentary overnight accommodation for the bride and groom with chilled champagne waiting for you in your room
- 🌀 Complimentary changing room for you
- 🌀 The services of a Master of Ceremony
- 🌀 The special attention of one of our experienced managers dedicated to the smooth running of your day
- 🌀 Special discounted room rates for family and friends. Please enquire at reception for availability and cost when making your arrangements. All our rooms are en-suite and have satellite TV, tea and coffee making facilities and direct dial telephone.
- 🌀 Service and VAT @ 17.5%

Some Useful Advice

On arrival you and your guests will be greeted at the entrance by our host/hostess and then directed to the reception area where arrival drinks will be served whilst your photographer has time to take the necessary photographs. The Toastmaster will advise your guests to be seated and assist them. When everything is ready the Toastmaster will ask everyone to rise for your entry and announce you. Once everyone is seated the meal will proceed.



Wedding Drinks Packages

Package A

Arrival Drink – Glass of Sparkling Bucks Fizz
A Glass of Sparkling Wine for Toasts or Speeches
£3.50 per person



Package B

Arrival Drink – Choice of Whisky or Vodka, Bacardi or Sherry
A Glass of Red or White House Wine with your Meal
A Glass of Sparkling Wine for Toasts or Speeches
£5.50 per person



Package C

Arrival Drink – Your Choice of Drink
Two Glasses of Red or White House Wine with your Meal
A Glass of Sparkling Wine for Toasts or Speeches
£7.00 per person



MENU 1

Tropical Fruit Cocktail

Star fruit, satsuma segments, melon and strawberries in sweet syrup
Served chilled



Traditional Scotch Broth

Served with fresh dinner roll and butter



Roast Grampian Chicken

Served with oatmeal stuffing and a rich gravy
Roast Potatoes, Boiled Potatoes,
Glazed Brussels Sprouts and Cauliflower Polonaise



Scottish Trifle with Drambuie



Coffee With Mints



£14.95 Per Person



MENU 2

Rosette of Ham Garnished with Peaches

Served with a light green leaf salad

or

Lentil and Carrot Soup

Served with fresh dinner roll and butter



Roast Grampian Chicken

Served with oatmeal stuffing, bacon roll and a rich gravy

Served With

Roast Potatoes, Boiled Potatoes

Glazed Batons of Carrots and Turnip, Brussels Sprouts with a
Gratinee of Chestnut



Brandy Basket Filled with Fresh Fruit Salad

Laced with Cointreau and served with fresh Chantilly cream

or

Profiteroles with Chocolate Sauce

Choux pastry filled with cream and topped with rich chocolate



Coffee With Mints

£15.95 Per Person



MENU 3

Raspberry, Orange & Ginger Compote
Laced with Grand Marnier and served chilled



Scotch Broth
With fresh dinner roll and butter



Prime Roast Sirloin of Aberdeen Angus
Served with Yorkshire pudding, skirlie and a rich gravy
Roast Potatoes, Boiled Potatoes
Brussels Sprouts with a Gratinee of Chestnut
and Glazed Batons of Turnip and Carrots



Sticky Toffee Pudding
Served hot with a rich toffee sauce

or

Trio of Sorbets
Lemon, orange and blackcurrant



Coffee With Mints

£16.95 Per Person



MENU 4

Chef's Homemade Pate

Served with Scottish oatcakes and redcurrant and port marmalade
or

Caesar Salad

Topped with garlic croutons



Roast Grampian Chicken

Served with oatmeal stuffing and a rich gravy

or

Prime Roast Sirloin of Aberdeen Angus

Served with Yorkshire pudding, skirlie and a rich gravy
Chef's Bouqueterie of Vegetables and Potatoes



Strawberries Romanov

Succulent strawberries in a liqueur
and caramelised brown sugar sauce
Served with shortbread heart and fresh cream

or

Toffee Pecan Cheesecake

Served with ice cream



Coffee With Mints

£18.95 Per Person



MENU 5

Salad of Smoked Chicken

With citrus fruits, croutons and salad leaves

or

Trio of Melon Platter

Served with a fruit coulis



Traditional Scotch Broth

With fresh dinner roll and butter



Roast Loin of Pork Mareschalle

Garnished with stuffed tomato duxelle and apricot puree

or

Roast Sirloin of Aberdeenshire Beef

Prime roast beef in a rich gravy

Served with traditional Yorkshire pudding

Roast Potatoes, Potatoes Forestiere

Vichy Carrots and Glazed Broccoli



Dark Chocolate Truffle Torte

Served with a white chocolate and berry sauce

or

Hot Forest Berry Crepe

Served with crème Anglaise



Coffee With Mints

£21.95 Per Person



***A TASTE OF SCOTLAND
MENU***

Cock A Leekie Soup

Traditional game soup served with fresh dinner roll and butter



Haggis, Neeps and Tatties



Salmon Hollandaise

Deeside salmon lightly poached and served with a butter sauce
or

Fillet of Aberdeen Angus Balmoral

Prime Aberdeen Angus flamed in a rich brandy sauce

Served With

Chef's Selection of Garden Vegetables and Potatoes



Honeyed Pancakes

Drizzled with warm honey and served with fresh cream
or

Raspberry Cranachan

With raspberries and oatmeal, Laced with Glayva



Coffee With Shortbread

£22.95 Per Person