



Hotel
du Vin

One Devonshire
Gardens

Weddings &
Civil Ceremonies

EXCLUSIVE USE

Townhouse No.5 can be hired out in its entirety, including exclusive access to our property's own 'secret' terrace garden for an intimate and sophisticated wedding ceremony and reception.

Whilst very cutting-edge in its approach to our guests comfort, the hotel celebrates all of its opulent original features; rich wood panelling, open fireplaces, dramatic stained glass windows and sweeping wooden staircases.

Exclusive use of Townhouse No.5 is available and includes 12 truly luxurious bedrooms and suites for double occupancy and the Honeymoon Suite with full Scottish breakfast, and exclusive use of The Macallan, Glenlivet, Ardbeg and the Rosebank private rooms. There is capacity for up to 80 guests for the wedding ceremony and wedding breakfast. There is an opportunity for live entertainment and an evening reception for up to 100 guests.

Included is the ultimate honeymoon suite Vettriano with roll top bath in front of the fireplace. The suite has a staircase leading to a large downstairs bathroom, double shower and double sinks.

EXCLUSIVE USE CHARGE

Inclusive of room hire, 12 bedrooms & the Honeymoon Suite.

2024

March – September & December £5550
October, November, January & February £5250

2025

March – September & December £5750
October, November, January & February £5450

ROOM HIRE

As an alternative to the exclusive use of Townhouse No.5, our event space can be hired out exclusively without accommodation at the following rates.

Our wedding room hire rates include:

Dedicated wedding co-ordinator

Flowers for table centrepieces

Place cards

Display cards

Personalised menu cards

Candles

Cake knife

Master of ceremonies

Table Linen

Ceremony charge £350 (*over 50 day guests*)

2024

Sunday – Thursday

March – September & December £1200
October, November, January & February £900

Friday & Saturday

March – September & December £1950
October, November, January & February £1650

2025

Sunday – Thursday

March – September & December £1400
October, November, January & February £1100

Friday & Saturday

March – September & December £2150
October, November, January & February £1850



CANAPÉS MENU

Passion Fruit Cured Scottish Salmon

Lime mayonnaise

Iberico Ham

Cantaloupe melon and aged balsamic

Watermelon

Feta and mint

Caprese Salad

Bocconcini, heirloom tomato and basil

Moroccan Spiced Lamb Filo Tartlet

Cucumber and yoghurt

Beetroot Panier

Whipped honey goats cheese

Duck & Pork Rillettes

Cornichon, toast

Smoked Haddock Croquette

Lemon and chive

Parmesan & Onion Gougère

(Minimum of 3 canapés)

3 canapés for £12

Any additional canapes for £3 per item

PERRIER-JOÛET MENU

Haggis, Neeps & Tatties
Malt whisky jus

Roasted Plum Tomato Soup
Basil oil

Smoked Mackerel Rillettes
Potato salad, cucumber and ciabatta

Passion Fruit Sorbet

Pea Velouté
Bacon and lemon oil

Granny Smith Apple Sorbet
Yoghurt mousse

Braised Scotch Beef Cheek

Fondant potato, spinach, butternut squash and red wine jus

Sea Bass Fillet

Saffron potato, julienne of vegetables, poached mussels and shellfish bisque

Ayrshire Pork Belly

Savoy cabbage, chateau potatoes and Arran mustard sauce

Meringue Nest

Chantilly cream and fresh berries

Devonshire Sticky Toffee Pudding
Caramel sauce and vanilla bean ice cream

Valrhona White Chocolate Cheesecake
Raspberry sorbet

Tea, Coffee & Petit Fours

2024 - £65 per person | 2025 - £70 per person

POL ROGER MENU

Chicken Liver Parfait
Pickled seasonal vegetables and toasted brioche

Curried Lentil & Coconut Soup
Coriander and curry oil

Beetroot Smoked Salmon Roulade
Beetroot salad and salmon caviar

Raspberry Sorbet
Pistachio nuts

Cep Mushroom & Madeira Velouté
Tarragon oil

Lemon Sorbet
Roquette granita

Butter Roasted Chicken Breast

Lemon and thyme stuffing, tenderstem broccoli, crushed baby potatoes, pancetta and garlic jus

Roast Sirloin of Scotch Beef

Yorkshire pudding, truffled green beans, roasted chateau potatoes and red wine jus

Scottish Salmon Fillet

Roasted Mediterranean vegetable cous cous, caviar and chive butter sauce

Valrhona 64% Chocolate Brownie
Chocolate sauce and honeycomb ice cream

Salt Baked Golden Pineapple, Mango & Passionfruit
Coconut sorbet

Madagascar Vanilla Crème Brûlée
Shortbread and mixed berries

Tea, Coffee & Petit Fours

2024 - £70 per person | 2025 - £75 per person

LAURENT-PERRIER MENU

Terrine of Chicken & Chorizo
Tomato chutney, roquette and watercress salad

Orkney Crab
Avocado, mango, pak choi, chilli and lime

Elrick Goats Cheese
Beetroot, granola and basil

Warm Yukon Gold Potato Mousse
Crème fraîche and caviar

Spicy Mango Sorbet
Passion fruit and coriander

“Waldorf” Salad
Pear and brie croquette

Fillet of Scotch Beef – 40 day aged
Smoked pomme mousseline, fine beans and Périgord truffle sauce

Roast Monkfish Tail
Celeriac, samphire, prosciutto, hazelnut and caper dressing

Highland Venison Loin
Dauphinoise potatoes, braised red cabbage and port jus

Valrhona 70% Dark Chocolate & Feuilletine Tart
Hazelnut ice cream

Iced Lemon Verbena Parfait
Italian meringue, strawberries and basil

Salted Caramel & Frangipane Delice
Pecan nuts, Granny Smith apple and caramel ice cream

Tea, Coffee & Petit Fours

2024 - £75 per person | 2025 - £80 per person

CHILDREN'S MENU

Garlic Bread
Melon & Berries
Tomato & Basil Soup

Homemade Fish Goujons, Pommes Frites & Peas
Homemade Chicken Nuggets, Pommes Frites & Peas
Tomato Pasta

Fruit Salad
Warm Chocolate Brownie with Caramel Ice Cream

2 courses - £15 per person | 3 courses - £17.50 per person

EVENING BUFFET

A Selection of Rolls with Bacon, Potato Scones & Sausage
Served with tea or coffee
£10 per person

Scottish Cheese Board
Chutney, jelly and biscuits
£15 per person

One Devonshire Grazing Board
Scottish cheeses, cured meats, marinated vegetables, olives and bread
£16 per person

Mini Cheese Burgers, Mini Veggie Burgers,
Homemade Sausage Rolls & Margarita Pizzas
£16 per person

VEGETARIAN & VEGAN MENU

Select 1 starter and 1 main from the below to create your set menu, for all Vegetarian or Vegan guests.

Roasted Plum Tomato Soup
Basil oil [VGI]

Elrick Goats Cheese
Beetroot and granola

Pea & Saffron Risotto [VGI]

Curried Lentil & Coconut Soup
Coriander and curry oil [VGI]

Spelt Grain Risotto

Wild Scottish mushrooms and black truffle [VGI]

Pumpkin & Sage Ravioli

Roasted squash, pumpkin seeds and baby leaf salad

Honey Roasted Root Vegetable & Ricotta Wellington
Onion sauce

Aubergine, Courgette & Red Onion Parcel
Tomato fondue [VGI]

DRINKS PACKAGES

Planeta

2 glasses of sparkling wine
1/2 bottle of house wine

2024 - £30 per person
2025 - £32 per person

Geoff Merrill

2 glasses of
house Champagne
1/2 bottle of house wine
1/2 bottle of mineral water

2024 - £37 per person
2025 - £39 per person

Willi Opitz

2 glasses of
house Champagne
1/2 bottle of wine to
complement your menu
1/2 bottle of mineral water

2024 - £42 per person
2025 - £45 per person

Prices may be subject to change



Scan here to view the full
One Devonshire Gardens wedding brochure





**ONE DEVONSHIRE GARDENS
BY HOTEL DU VIN**

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