

YOUR WEDDING, YOUR WAY
THE ABERDEEN DYCE HOTEL





Your Wedding, Your Way

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Congratulations you said yes!

Congratulations on your upcoming wedding! Your love story deserves a celebration as unique as you are, and we're honored you're considering The Aberdeen Dyce Hotel to be part of it.

Your wedding day is a once-in-a-lifetime event, bringing together all the people who matter most to you. It's a magical moment when your closest friends and family gather to witness and celebrate your love. At The Aberdeen Dyce Hotel, we understand the significance of this extraordinary occasion and are committed to making it unforgettable.

We offer a range of thoughtfully crafted wedding packages designed to simplify your planning process while ensuring every detail is perfect. Each package can be customized to reflect your personal style, theme, and budget. Our experienced team is dedicated to working closely with you, whether you choose one of our carefully curated packages or prefer a completely bespoke experience.

We believe that it's the little things that make a big difference. That's why we offer a variety of special touches to make your day truly unique. From personalized decor to custom menu options, we're here to bring your vision to life.

Your love story is one-of-a-kind, and your wedding should be too. We're excited about the possibility of hosting your special day and creating memories that will last a lifetime. Thank you for considering The Aberdeen Dyce Hotel as the backdrop for the beginning of your happily ever after.

And so the adventure begins



WEDDINGS
The Aberdeen Dyce Hotel





Your Happy Ever After

your ceremony

We are delighted to advise you that we are able to hold the ceremony that you would like to make your day unique to you: Religious Civil Ceremonies Humanist Ceremonies There are a number of options available to you depending on the number of guests attending from the GrandholmSuite with its wall of natural daylight, to our Albyn Suite in which you can create your own ambiance.

your day

As your dedicated venue, we will host only your wedding on your special day, giving you our full attention. Your Wedding Consultant will assist you in planning every aspect, from your first visit to the hotel until the day itself. Our dedicated team will then take the reins, ensuring that every detail you have planned is perfectly executed. Your special day, your way, creating memories that will last a lifetime.

your way

We understand your wedding day should reflect you as a couple, and we are here to help you plan every detail. Whether you need inspiration or have specific ideas, we are delighted to collaborate with you. You have complete control over the colour schemes, themes, menus, and the day's schedule. Additionally, if there's anything we don't have in-house, we can source it from our excellent local suppliers.



The Pitmedden Suite

The Perfect Setting for Your Unforgettable Day

Step into the elegance of The Pitmedden Suite, the ideal venue to bring your wedding vision to life. With the capacity to host up to 300 guests, it provides a grand yet flexible space for your ceremony, wedding meal, and evening celebration, making it perfect for larger weddings.



Looking for an intimate affair? The Pitmedden Suite can be divided into three distinct spaces, allowing for a beautifully tailored setup. Imagine saying “I do” in one section while your meal and reception are perfectly staged in the others—each area effortlessly transitioning as your day unfolds.



Conveniently located on the ground floor with its own private entrance, The Pitmedden Suite offers seamless access from the car park via the welcoming Pitmedden foyer. Ideal for pre-reception drinks hour or a relaxed gathering space for your guests.



Packages

BRONZE PACKAGE

Set menu
chosen from the enclosed menus

One glass of either sparkling wine, bucks fizz or beer for guests during the drinks reception

One glass of sparkling wine for the toast

Half a bottle of house wine per person

SILVER PACKAGE

Set menu
chosen from the enclosed menus

One glass of either Prosecco, bucks fizz or beer for guests during the drinks reception

One glass of Prosecco for the toast

Half a bottle of house wine per person

Floral table centres, in your choice of colour

White chair covers with coloured sash

GOLD PACKAGE

Set menu
chosen from the enclosed menus

One glass of either Champagne, bucks fizz or beer for guests during the drinks reception

One glass of Champagne for the toast

Half a bottle of house wine per person

Floral table centres, in your choice of colour

White chair covers with coloured sash

Choice of 4 canapes

BRONZE PACKAGE

Set menu
chosen from the enclosed menus



One glass of either sparkling wine, bucks fizz or beer for guests during the drinks reception

One glass of sparkling wine for the toast

Half a bottle of house wine per person

SILVER PACKAGE

Set menu
chosen from the enclosed menus



One glass of either Prosecco, bucks fizz or beer for guests during the drinks reception

One glass of Prosecco for the toast

Half a bottle of house wine per person



Floral table centres, in your choice of colour

White chair covers with coloured sash

GOLD PACKAGE

Set menu
chosen from the enclosed menus



One glass of either Champagne, bucks fizz or beer for guests during the drinks reception

One glass of Champagne for the toast

Half a bottle of house wine per person



Floral table centres, in your choice of colour

White chair covers with coloured sash



Choice of 4 canpes

Menu Choices

MENU A

Fantail of melon with black pepper, and vanilla syrup

Golden lentil soup with herb snippets

Spicy parsnip and cumin soup with toasted almond flakes



Freshly roasted chicken supreme wrapped in bacon served with roast potatoes, root vegetables and simple jus

Pan fried crispy skin salmon with crushed potatoes, green vegetables and a light lemon cream sauce

Roast loin of pork with creamed potatoes, buttered carrots with a forest mushroom and cream sauce



Wild berry cheesecake with mango coulis

Lemon tart with Chantilly cream and raspberry sauce

Dark chocolate torte with a berry compote



Tea, coffee & mints

MENU B

Chicken liver pate with red onion chutney, and warm bannocks

Roasted red pepper and tomato soup

Traditional haggis, neeps and tatties with a whisky sauce



Slow cooked beef served on creamed potatoes, buttered carrots, fine beans, coated with a rich red wine jus

Chicken filled with haggis served with a fondant potato, panache of vegetables and a whisky cream sauce

Roast leg of lamb with minted gravy, roasted potatoes and glazed cherry tomatoes



Sticky toffee pudding with toffee sauce and vanilla ice cream

Raspberry and passion fruit pavlova

Strawberry and shortbread tower with a Drambuie and raspberry sauce



Tea, coffee & mints

MENU C

Smoked salmon roulade, flavoured with dill and horseradish, garnished with prawns and rye bread

Venison and duck terrine with apricot and beetroot chutney and toasted focaccia

Cream of broccoli and smoked cheddar soup



Roasted Scottish sirloin and Yorkshire pudding, served with roasted and creamed potatoes, buttered carrots and broccoli coated in pan gravy

Trio of Seafood, salmon, smoked haddock and king prawns lightly grilled and served on a herb mash with fine beans, broccoli florets with a saffron cream sauce

Chargrilled ribeye steak served with garlic mash and salted green beans and peppercorn and brandy sauce,



Whisky and raspberry cranachan with butter shortbread

Selection of Scottish cheese and biscuits

Trio of chocolate desserts cheesecake, chocolate mousse and ice cream



Tea, coffee & tablet

Wedding Packages

	Bronze Package	Silver Package	Gold Package
Menu A	£49 per person	£61 per person	£74 per person
Menu B	£53 per person	£65 per person	£78 per person
Menu C	£57 per person	£69 per person	£82 per person



For your younger guests

Starters

Melon faces
Tomato soup
Garlic bread

Mains

Chicken nuggets, chips and peas
Sausage, chips and beans
Macaroni cheese with garlic bread

Desserts

Strawberry sundae
Chocolate fudge cake
Ice cream

£16.50 per child

Available from ages 3 –12 years. Under 3s dine on a complimentary basis
We can tailor options to suit your requirements, please ask your Wedding Consultant.
Half portion of the adult meal is available upon request at a supplement.

A little something extra

Haggis balls with mustard dip

Prawn filo with sweet chilli dip

Chicken skewers with spicy satay dip

Tomato and olive bruschetta

Savory choux balls

Vegetable spring roll with Hoi sin dip

Feta stuffed red peppers

Parma ham & olive crostini

Smoked salmon, lemon & dill mousse on rye bread

Perthshire mushroom & Mull cheddar tart

3 canapes - £10.00 per person

Additional canapes - £2.00 per canape

The Gold package includes a selection
of 4 choices from the above options



Evening Buffet

Booked in conjunction with a full-day Wedding Package

Please choose one of the following options:

- Traditional Scottish stovies with beetroot and oatcakes
- Bacon and sausage baps
- Sandwiches and warm sausage rolls
 - Selection of mini pies includes peppered steak, chicken and mushroom, steak and ale & feta and tomato

All buffet options are served with tea and coffee.

From £16.00 per person

We ask that you cater for 100% of your evening guests. Where the wedding breakfast has not been held in the hotel, we do require that you cater for 100% of your guests and a room hire charge will be applicable. Finger buffet options can be provided as an alternative, please ask your Wedding Consultant for further details





Terms & Conditions

To confirm any wedding booking a signed contract is required to be returned along with a non-refundable, non-transferable deposit of £500.00. The hotel reserves the right to release any booking which has not been confirmed by a signed contract or deposit. Please note that prices are subject to change and will be confirmed at time of booking.

All wedding breakfast packages are based on a minimum of 50 adults. All day guests must be catered for unless other arrangements have been agreed with the hotel in advance. Evening receptions, when booked in conjunction with a day package must have a minimum catering charge of 100% of the total number of guests. Where the wedding breakfast has not been held in the hotel, 100% of your numbers must be catered for.

The Aberdeen Dyce Hotel does not permit you to provide your own catering or beverages.

Your personalised payment and wedding details schedule will be set out in your wedding contract and this should be followed unless other arrangements have been agreed with the hotel. Please see below an example:

24 WEEKS PRIOR TO WEDDING: 50% of full balance due
12 WEEKS PRIOR TO WEDDING: 75% of full balance due
6 WEEKS PRIOR TO WEDDING: Draft of final details required
2 WEEKS PRIOR TO WEDDING: Final details required and remaining balance of wedding due

Any external entertainment providers must provide a copy of their Insurance Certificate and PAT documents 2 weeks prior to the wedding.

Your wedding appointments would be on booking, 6 months prior and 2 weeks prior. Additional appointments may incur an additional charge.

Final numbers must be advised at least 10 working days in advance, and unless more people are catered for on the day, this will be the number for which you are charged. A pro-forma invoice will be sent confirming final details and charges. This amount, less any deposits must be paid for 10 working days prior to the wedding date.

Cancellation charges by you will be outlined in your wedding contract. .