



HERITAGE
PORTFOLIO



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
SUPPLIER OF CATERING SERVICES
HERITAGE PORTFOLIO LTD
EDINBURGH

Congratulations on your engagement!

I am delighted you are considering Musselburgh Racecourse for your special day!

Heritage Portfolio are specialist caterers and event designers who are known for creating the most amazing weddings and for offering dining experiences that your guests will never forget. When you combine our expertise with this spectacular venue you will be sure to have the most unbelievable wedding!

Once you have made a few of the key decisions such as dates, your budget and the tricky task of establishing likely guest numbers, I would love to chat over your dreams for your wedding day.

To get you started, this proposal includes two sample menus taken from our Spring/Summer Collection for you to consider. Once you have had a chance to absorb the attached proposal we can arrange to have a chat or meet up to discuss your exact requirements.

I'm really looking forward to working with you to create a magical day for you both.

Thank you for the opportunity to send you this proposal for your special day and congratulations once again on your engagement.

Kindest regards

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Musselburgh Racecourse

We love the fact that one of the most stylish racecourses and sporting venues in the UK is included in our portfolio of luxury venues. Musselburgh Racecourse is a 5 star visitor attraction just 6 miles from Edinburgh with excellent transport links and free parking. Why not consider holding your event here for something a bit different that combines superb hospitality with a unique setting.

The recently refurbished Queens Stand, with its suites and balconies and panoramic views of the course, is available for race days and non race days alike. With or without the excitement of a photo finish and a flutter, Musselburgh Racecourse is a fabulous choice for private parties and weddings.



Heritage Portfolio

We are local, Scottish, consummate event caterers. Our staff are passionately driven, food obsessed and we hope charming, creators and purveyors of the very best hospitality you're ever likely to experience at a special event or wedding. We are partners of choice for some of Scotland's most iconic and grand venues and Musselburgh Racecourse is testament to that. We have become "famous for food" and pioneers of precision hospitality.

"Building a business we are proud of" is the mantra followed by our team. In January 2013 we were granted our Royal Warrant of Appointment to Her Majesty the Queen as Supplier of Catering Services – something we are immensely proud of and that represents a huge amount of hard work, skill and professionalism from our team.





Food & Drink Design

Innovative and artistic, our award-winning chefs and team of designers are self-confessed food fanatics, original and heavyweight 'foodies' who combine passion, imagination and culinary creativity in equal measure. **Brian Canale** our Executive Development Chef takes the time to get to know the producers personally who take equal pride in knowing that their food is beautifully presented on your plates.

Our menus may dazzle, but every yin needs a yang. Our drinks selection is perfectly picked by **Frans Mortengren**, our Wine Ambassador who has gone the extra mile to ensure every option is absolutely appropriate. Circumnavigating the globe in our pursuit of the perfect accompaniment, the integrity of our drinks list is founded in a stone-turning search for the world's best producers.



Wedding Design

It's the team that sits behind the promises that will turn a vision into reality and **Craig Bonner** our General Manager loves nothing better than delivering weddings that have been meticulously planned for weeks, months and sometimes even years!

We know that exceptional value is delivered not only in the form of our excellent food and discreet yet meticulous service; the support and advice you'll receive at every juncture from **Grace Richardson**, our dedicated Wedding Designer is the essential element.





Spring Summer Wedding Collections

Every venue where we deliver events is unique, in history, architecture and layout. I have detailed over the next few pages some wedding breakfast packages that we know work really well at Musselburgh Racecourse to make memories to cherish. In addition to each menu there are other dishes that can be introduced as alternatives within the price range to allow you to mix and match and create your perfect menu. Please remember, we do have many more up our sleeve, so please don't hesitate to ask.



Included in all Wedding Collections

- | Wedding Designer to assist in your planning, designing and creation of your wedding |
- | Event Manager ensuring a professional and seamless service and act as Master of Ceremonies |
- | Dedicated team of chefs | Trained and uniformed service staff |
- | Floor length linen tablecloths | Linen napkins |
- | Contemporary cutlery | Fine white tableware | Elegant glassware |
- | Reception poseur tables | 6ft round tables | Classic bentwood chairs |
- | 3ft round table for cake | Cake stand and knife |





Jasmine Collection

Drinks and canapé reception

2 glasses of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain

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2 canapés per person will be served during your drinks reception  
These will be hand selected by our chef to compliment your chosen menu

### Wedding breakfast

Scorched heirloom vine tomatoes, bocconcini spheres, purple sprouting basil  
and pecorino crisps with aged balsamic and Tuscany oil

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Free range chicken with fava beans, King oyster, grelot onions
and foraged Summer truffle pomee puree

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Poached apricots with camomile, honey and almond cream, peach meringue  
and pomegranate seeds

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Fairtrade coffee with petit fours

Wine to accompany dinner

Uvam Pinot Grigio 2015, Mabis, IGT Veneto, Italy

DeAlto Crianza 2013, DOCa Rioja, Spain
(Half a bottle of wine per person)

Toast drink

1 glass of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain

£79.60 plus vat per person

Proposal is based on 60 guests

All prices exclude vat
Prices are valid from 1st April 2017 to 30th September 2017





Alternative Options for Jasmine

Alternative starter options

Podded pea and mint panna cotta, ham hock bonbon, borage sprouts and Campari vine salsa with mull cheddar and onion seed snaps

Textured salad of Ailsa goats cheese peppered watermelon jellies blueberries and torched figs toasted hazelnuts and red tip chicory

Islay smoked salmon, new season asparagus, quail egg and summer beet carpaccio root radish cream sprouting pea shoots

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### Alternative main course options

Slow cooked rare breed pork collar, golden pear cider with a medley of sprouting elopement vegetables, heather honey and girolles

Butter braised landlocked salmon, confit of fir tree potatoes, chilli oil and hot salad of tiny tomatoes, beans and pak choi

Slow cooked shin of highland beef, heritage golden wonder pomme puree with spring onion tips, vine tomato and candied carrots

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Alternative dessert options

Roast Scottish strawberries, vanilla pods and heather honey panna cotta with cherry dust and mallows

Summer demi tasse of fruits of a warm consommé of elderflower and apple blossom with limoncello bonbon

Citrus trio of lime posset, candied lemon tart and pink grapefruit curd shot with house granola





Juniper Berry Collection

Drinks and canapé reception

2 glasses of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain

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2 canapés per person will be served during your drinks reception  
These will be hand selected by our chef to compliment your chosen menu

### Wedding breakfast

New season salad of buffalo mozzarella, prosciutto, little gem and tom berries  
with pressed lemon oil, capers and grana padano shavings

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Guinea fowl gremolata sprouting spinach, pearl barley risotto, corn kernels,
pea pods and Mull cheddar snaps

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Caramelised lemon verbena tart, iced yoghurt parfait semifreddo,  
passion seeds and macadamia crumble

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Fairtrade coffee with petit fours

Wine to accompany dinner

Chardonnay 2014, Montsablé, IGP Pays D'Oc, Languedoc, France
Pinot Noir 2013, Montsablé, IGP Pays D'Oc, Languedoc, France
(Half a bottle of wine per person)

Toast drink

1 glass of Cava Brut Reserva, Bodegas Sumarroca Penedès, Spain

£87.50 plus vat per person

Proposal is based on 60 guests

All prices exclude vat
Prices are valid from 1st April 2017 to 30th September 2017





Alternative Options for Juniper Berry

Alternative starter options

Pressed terrine of corn fed chicken butternut squash and taleggio with golden beets, dandelion and cob kernels

Hebridean smoked salt rubbed carpaccio of beef confit of plum tomatoes, olive pesto, virgin oil and little leaves with mull cheddar snaps

Peat smoked Inverawe trout, fennel bulb cheese cake and summer beet pudding with sea kelp puffs

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### Alternative main course options

Border lamb rump sous-vide, candied ginger, lavender and spring greens with gruyere heritage rosti and charred red pear tomatoes

Baked rock seabass, fennel heart, Highland fern chorizo, chicory tips and torched tomatoes

Chargrilled fillet of aged beef, truffle mash and seeds with candied young vegetables, cheek rillettes and grelot onions

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Alternative dessert options

Lemon and raspberry meringue pie, iced clotted cream, quinoa crunch and rose blossom

Iced nougatine parfait, chocolate rubble with candied blueberry tiramisu and violet chards

Delicate strawberry and mascarpone tart with berry ripple ice cream, praline crumble





Theming & Tasting

As you'll already have seen, our packages include a drinks and canapé reception, 3 course wedding breakfast with wines, toast drink, linen, tableware, tables and chairs – everything you need for your special day. However, we know that you'll want to make your wedding as distinctive and memorable as possible. So why not create your own combination of tableware and linen to enhance your day further.

We have a whole host of “tricks” and options that can make a big impact with relatively modest cost from bespoke linens, adding an extra course or creating floral table decorations – all optional but can add extra finesse to an event where it's important.

At the appropriate point in time I would be delighted to set up samples in our tasting room to help you visualise your choices and I'm happy to suggest options of what can work well from my experience. I have detailed below a few options with starting prices for you and we can discuss these possibilities further over the phone or when we meet.

The opportunities are endless; once we've had a chat we can create the perfect combination for your wedding that fits in not only with your budget but your own style and creativity;

Cocktails from	£5.50 plus vat per item
Intermediate course from	£4.00 plus vat per person
Base plates from	£4.00 plus vat per person
Chair covers and ties from	£5.50 plus vat per person
Floral table decorations from	£55.00 plus vat per item

Bar Set Up

We'd be delighted to provide you with a cash bar facility for your guests. Our charge for licence application and the provision of this service is **£115 plus vat**.





Full Wedding Planning Service

Here at Heritage Portfolio while food is a huge focus for us, we have a wealth of experts on hand with plenty of experience in planning all aspects of amazing weddings. If you would like to work with one supplier rather than ten, speak to us about a quotation for our full wedding planning service.

Brides and Grooms trust us implicitly to bring their dreams alive and create the wedding of their imagination. Your job is to simply release the reins, sit back and enjoy planning your most perfect day. Our wedding planning team love nothing more than listening to your ideas then making them a reality.

We truly believe that your wedding day should be the best day of your life so far; treating your family and friends to a day to remember. Our wedding experience includes everything we know to be the essential ingredients for a perfect wedding.

Special little touches

Our purpose is to help you create a memorable wedding day. During our years in the industry we have been lucky enough to work with a plethora of extremely talented suppliers – many of which are leaders in the own field.

We like nothing more than to pass on our knowledge to our wedding couples, assisting them with every element of their day. This has saved many a couple a great deal of precious time as we are able to arrange meetings and quotations from our much admired specialists.

We know exactly who to turn to for aspects of your day. We have had the pleasure of working with creative florists, amazing bespoke stationers, the providers of stunning wedding cars, hair and beauty experts and not forgetting the party – we know all the best bands in town!

The first steps

We'd love to hear from you to discuss your day in person and arrange for a bespoke proposal to be prepared for you. We always enjoy meeting couples, to gain a full understanding of their thoughts. Please do get in touch and we'll make a start on your special day.

