



PALM COURT
HOTEL

WEDDINGS







LET THE ADVENTURE BEGIN...

Welcome to The Palm Court Hotel, an award winning wedding venue & boutique hotel in the West End of Aberdeen.

Brimming with atmosphere and famous for its attention to detail and standout service, The Palm Court has become renowned for hosting memorable weddings. Our team of wedding and event coordinators bring with them a wealth of experience, knowledge, and local supplier information designed to make your vision a reality. Whilst our packages are designed to make your planning as stress free as possible, we love working on bespoke events, and would be happy to tailor something just for you.

FEATURES

Ceremony Room & Full Civil License
Four Beautifully Appointed Celebration Spaces
Twenty Three En Suite Boutique Bedrooms
Al Fresco Terrace
Ample Free Parking

For more information or to arrange a viewing of The Palm Court, please do not hesitate to contact us on 01224 498 522 or info@palmcourthotel.co.uk





WEDDING MENU SELECTOR

£40 per person



STARTERS

Please choose one of the following

Smooth Chicken Liver Parfait With Onion Jam And Toasted Brioche
Melon And Parma Ham With Port Reduction Soft Berries
Spinach And Goats Cheese Tart, Honey Mustard Vinaigrette
Terrine Of Chicken And Black Pudding, Savoy Cabbage
And Red Onion Jam
Salmon And Potato Fish Cake With Lemon And Dill Mayonnaise
Roast Parsnip Soup Finished With Curry Oil
Tomato And Red Pepper Soup
Lentil And Ham Broth

Premium Selection (£2.95 supplement per person)

Home Cured Whisky Salmon With Celeriac
Terrine Of Confit Duck Leg And Foie Gras
With Plum And Orange Sauce
Scottish Smoked Salmon
With Fennel And Dill Salad And Lemon Dressing

MAINS

Please choose one of the following

Roast Breast Of Chicken With Haggis And Whisky Sauce
Supreme Of Chicken Wrapped In Parma Ham With Sage Cream Sauce
Braised Scotch Beef With Mushrooms, Tomato And Rosemary Jus
Baked Fillet Of Scottish Salmon With White Wine Cream Sauce
Braised Rump Of Lamb With Thyme Jus
Poached Fillet Of Scottish Salmon With Petit Poi, Lemon Butter Sauce
Roast Top Side Of Beef, Yorkshire Pudding And Roasting Juices Gravy
Sauté Fillet Of Perthshire Pork, Creamed Mushrooms
And Sage And Onion Jus
Roast Butternut Squash And Sage Risotto,
Finished With Shaved Parmesan
Thyme And Garlic Sauté Wild Mushrooms
On Toasted Ciabatta, Rocket Salad

PREMIUM SELECTIONS

(£4 supplement per person)

Grilled Fillet Of Sea Bass, Roast Plum Tomato And Sauce Vierge
Roast Corn Fed Chicken, Creamed Wild Mushrooms And Thyme Jus
Baked Halibut Fillet With Herb Crust,
Button Onions And Saffron Cream Sauce
Roasted Dry Aged Fillet Of Beef, Blackened Shallots
And Parsnip Puree, Madera Jus
Honey Glazed Baby Carrot Puff Pastry Tart
With Wilted Spinach, Walnut Dressing

Choice from a selection of seasonal vegetables
to compliment your main course

Creamy Mash Potato, Buttered New Potatoes, Fondant Potato,
Rooster Roast Potatoes, Dauphinoise Potato, Honey Roast Carrots,
Creamed Cabbage With Bacon, Ratatouille, Mixed Green Vegetables,
Mixed Roast Root Vegetables

DESSERTS

Please choose one of the following

White Chocolate Cheese Cake With Raspberry Sauce
Sticky Toffee Pudding With Caramel Sauce And Vanilla Ice Cream
Dark Chocolate Tart With Chocolate Sauce Fresh Strawberries
Warm Pear And Almond Tart With Sweet Mascarpone Cream
Lemon And Lime Crème Brulee With All Butter Short Bread

Premium Selections (£3 supplement per person)

Fruits Of The Forest Cheese Cake With Mixed Berry Coulis
Mixed White And Dark Chocolate Swirl Cake With Raspberry Coulis
Assiette Of Desserts Mini Lemon Tarte, Chocolate Mousse In Dark
Choc Cup And Raspberry And Almond Flan All Served With Pastry
Cream And Assorted Coulis



CANAPES SELECTOR

Please choose one of the following
(£2 supplement per person per additional canapé)

Sun Blush Tomato, Pesto And Mozzarella Tart
Smooth Chicken Liver Parfait On Arran Oat Cakes
Chilled Melon And Champagne Soup
Tomato And Basil Cream Cheese Crouton
Lamb Chipolata With Onion Jam
Haggis Balls
Vegetable Spring Roll With Sweet Chilli Sauce

Premium Selections (£2.95 supplement per person)

Arran Oatcakes With Smoke Salmon And Cream Cheese
Parma Ham And Goats Cheese Roulade
Mini Yorkshire Pudding With Roast Beef And Gravy
Teriyaki Salmon With Sesame Seeds





BUFFET SELECTOR

Please choose four of the following items
(Evening guests are priced £9 per person)

Chicken And Lemongrass Skewers
Selection Of Sliced Mini Baguettes
Mini Killie Steak Pies
Selection Of Mini Bruschetta
Haggis Balls, Whiskey Cream Dip
Morning Rolls Filled With Bacon And Sausage

Premium Selections
(£3.75 per person supplement for two)

Slow Cooked Lamb Stovies
Haggis, Neeps And Tatties
Mini Beef Cheese Burgers In Brioche Buns
Chicken Thai Green Curry And Steamed Rice

Wedding cake will be portioned by our team
and presented when requested.





DRINKS

PACKAGE 1

£15 per person

Glass of prosecco on arrival and half a bottle of house wine with meal.

PACKAGE 2

£19 per person

Glass of prosecco on arrival, half a bottle of house wine
With meal and a glass of prosecco for toasts.

PACKAGE 3


£24.50 per person

Glass of champagne on arrival, half bottle of Sauvignon
Blanc/Cabernet Sauvignon with meal and champagne
for toasts.

PACKAGE 4

£28 per person

Glass of champagne or Kir Royal on arrival or following
Ceremony, half bottle of wine per person with meal,
champagne to toast and a dram of whisky to finish.





PALM COURT

H O T E L

PLEASE CALL OUR WEDDING TEAM FOR FURTHER INFORMATION

81 SEAFIELD ROAD, ABERDEEN, AB15 7YX
01224 498 -522 / INFO@PALMCOURTHOTEL.CO.UK

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