

KISS Package

Keep It Simple and Special

At Hallmark Hotel Aberdeen Airport, we know that organising a wedding can be complicated, which is why we have introduced our KISS package, 'Keep It Simple and Special'. KISS includes all the essentials for your wedding, with the ability to add as much or as little extra as you wish to make your wedding all about you. Our experienced team will guide you throughout the process of planning right through to ensuring you and your guests delight in your very special day. The KISS package includes:

- Red carpet arrival.
- Glass of sparkling wine on arrival.
- Three course meal chosen from our KISS menu.
- Glass of sparkling wine for the toast.
- Evening buffet chosen from our KISS menu.
- Complimentary function room hire.
- White table linen and napkins.
- Wedding stationary including place cards, menus and table plan.
- Cake stand and knife.
- Master of ceremonies.
- Complimentary suite for the happy couple.
- Special accommodation rates for wedding guests.
- Complimentary anniversary stay in a deluxe room with breakfast for the happy couple.

Only £39.99 per person

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KISS Menu

Choose one starter, one main and one dessert for your day guests, plus one evening buffet option

Any soup from our selector menu served with bread

Or

Duo of melon with mango sorbet

Ballotine of chicken breast, skirlie, creamed potatoes, mixed vegetables and thyme jus

Or

Pork loin, black pudding mash, apple stuffing and grain mustard sauce

Fresh fruit Pavlova with Chantilly cream

Or

Sticky toffee pudding, toffee sauce and vanilla ice cream

Tea, coffee and shortbread to finish

Evening Buffet Choices

Stovies with oatcakes

Or

Chicken tikka masala with basmati rice

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KISS Upgrades

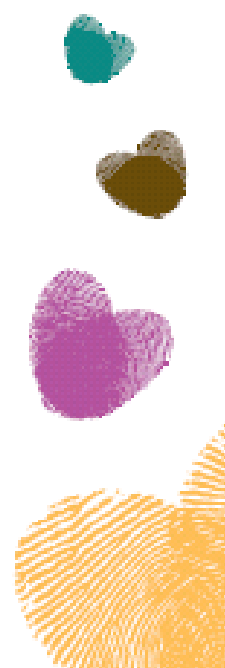
Your wedding is all about you, so to tailor your wedding we have a range of options to enhance your experience even further.

<u>Optional upgrades</u>	<u>Price</u>
Ceremony room hire	£500
Chair covers and coloured sashes to suit your theme	£2.50 pp
Additional soup course	£4.50 pp
Additional sorbet course	£3.50 pp
Glass of house wine on table	£4.50 pp
Half a bottle of house wine on table	£8.95 pp
3 canapés from our selector	£6.50 pp
5 canapés from our selector	£8.50 pp
Upgrade to choices from the Shine menu	£5.00 pp
Upgrade to choices from the Sparkle menu	£7.50 pp (some items incur a further individual supplement)
DJ for evening entertainment	POA

This is in no way extensive and would be happy to speak to you about any ideas you may have to make your wedding unique.

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Shine Menu Choices

Soup or Starter Course

- Broccoli and blue cheese soup
- Butternut squash and sweet potato soup
- Leek and potato soup
- Pea and ham soup
- Seasonal vegetable soup
- Tomato and basil soup
- Pressed ham hock and pea terrine with ciabatta
- Duo of melon with mango sorbet
- Chicken liver pâté with red onion chutney
- Caramelised red onion and goat's cheese tart

Desserts

- Sticky toffee pudding, toffee sauce, vanilla ice cream
- Profiteroles with hot chocolate sauce
- Fresh fruit pavlova with Chantilly cream
- Strawberry filled brandy basket and clotted cream ice cream
- Apple and rhubarb crumble with crème anglaise
- Lemon posset with mini shortbread
- Vanilla crème brûlée with mini shortbread

Main Courses

- Braised feather blade of beef, parsley and garlic mash, roasted shallot gravy
- Cheese and onion filo parcel, sweet potato rosti and plum tomato sauce
- Chargrilled chicken and Mediterranean vegetables with a tomato and basil sauce
- Butternut squash and sage risotto, with rocket and pecorino
- Roasted chicken supreme, fondant potato, vegetables and a pancetta, pea & tarragon sauce
- Parma ham and asparagus stuffed chicken breast, fondant potato, vegetables and grain mustard sauce
- Pork tenderloin with colcannon mash and cider jus
- Roast loin of pork, black pudding mash, apple stuffing and grain mustard sauce
- Goat's cheese & chargrilled vegetable stack, pesto, spinach cream sauce

Sorbets

- Lemon
- Blackcurrant
- Champagne

All served in a brandy snap basket



Sparkle Menu Choices

Starters

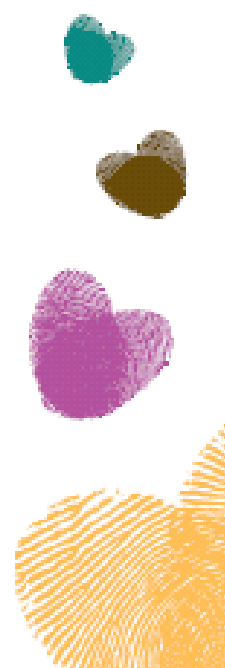
- Prawn, crayfish and cod timbale, with toasted ciabatta
- Warm duck salad with pancetta and ciabatta
- Tomato and mozzarella Caprese salad
- Prawn and smoked salmon parcel (£1 supplement)
- Parma ham, caramelised fig salad (£1 supplement)
- Classic smoked salmon (£1 supplement)

Desserts

- Vanilla panna cotta, with raspberry coulis and chocolate quill
- Pear and almond tart with vanilla custard
- Lemon tart with vanilla ice cream
- Heart shortbread and strawberry stack with Chantilly cream
- Warm chocolate brownie with vanilla ice cream
- Chocolate and orange panatone pudding, with vanilla custard
- Belgian chocolate cheesecake served with fresh fruit
- Duo of chocolate torte with a fruit garnish (£1 supplement)
- White chocolate and raspberry cheesecake (£1 supplement)
- Assiette of desserts; mini lemon cheesecake, chocolate brownie and strawberry jelly (£1 supplement)
- Selection of cheese served with biscuits (£2 supplement)

Main Courses

- Pan roasted duck breast with cranberry and thyme jus
- Corn fed chicken, stuffed with chestnut mushrooms and Cheshire cheese with rosemary and onion jus
- Roast chicken breast, sage and onion stuffing, sausage wrapped in bacon, roast potatoes and rich gravy
- Medium rare sirloin of beef, Yorkshire pudding, roast potatoes, vegetables and red wine gravy
- Fillet of seabass, crushed new potatoes, with sun blushed tomato and olive tapenade
- Grilled salmon, crushed new potatoes, spinach, vegetables and hollandaise sauce (£2 supplement)
- Lamb rump served medium rare, dauphinoise potatoes, vegetables, and a red wine, rosemary and garlic jus (£2 supplement)
- Lamb two ways, braised shoulder and roasted loin, fondant potato, vegetables and a mint and red wine jus (£2 supplement)
- Fillet of beef, served medium rare, with dauphinoise potatoes, vegetables and a port jus (£5 supplement)



Children's Menu

Keep the little ones well fed

Main Course

- Pork sausage and potato smiles, baked beans or garden peas
- Fish finger and chunky chips, baked beans or garden peas
- Breaded chicken goujons and chunky chips, baked beans or garden peas
- Fusilli pasta, tomato sauce and garlic bread
- Margherita pizza and mixed salad

Desserts

- Fresh fruit salad and ice cream
- Ice cream sundae with marshmallow, whipped cream and chocolate sauce
- Chocolate brownie and vanilla ice cream
- Marshmallows with raspberry sauce

1 course for £6.50

2 courses for £8.50

Finger Buffet

Top up your guests with some tasty treats

Hot buffet

- Vegetable samosas
- Lamb kofta kebabs
- Tempura vegetables
- Fish goujons
- BBQ chicken wings
- Chicken satay skewers
- Sausage rolls
- Salmon and pepper brochette
- Pizza flat breads

Cold Buffet

- Fruit brochette
- Cous cous salad
- Tomato and onion salad
- Rice salad
- Pasta salad

Choose 3 items, plus fruit skewers for £9.50 per person

Fork Buffet

Keep dancing longer with an even bigger bite

- Chicken tikka masala and rice
- Fish, chips and mushy peas
- Piri Piri chicken legs and rice
- Shepherd's pie and vegetables
- Lasagne and garlic bread
- Italian meatballs in spicy Pomodoro sauce with pasta
- Vegetable curry and rice
- Macaroni cheese and garlic bread
- Beef chilli and rice
- Stovies and oatcakes

Choose 3 items for £9.95 per person or include a selection of sandwiches too for £12.50

Two hot filled rolls
£7.00 per person

Platter of sandwiches
£6.50 per person

Canapés

Treat your guests to some nibbles on arrival

- Arancini ball
- Black pudding bon bon
- Brie and red onion jam
- Chicken ballotine
- Chicken skewers with satay sauce
- Cocktail sausages with BBQ sauce
- Cucumber, crayfish and smoked salmon
- Fig and Parma ham
- Prawn skewers with sweet chilli sauce
- Prawn tartlet

Choose 3 for
£6.50 per person

Or
5 for £8.50

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WINE LIST

White Wines of the New World

Plate 95 Sauvignon Blanc ~ Valle Central, Chile	£17.50
Spearwood Chardonnay ~ Australia	£18.50
Millstream Chenin Blanc ~ South Africa	£20.50
Andean Vineyards Torrontes ~ Argentina	£23.00
Cloud Island Sauvignon Blanc ~ New Zealand	£27.50
Esk Valley Verdelho ~ Hawkes Bay, New Zealand	£32.50

White Wines of the Old World

Lobo Loco Macabeo ~ Vino de la Tierra Castilla, Spain	£17.50
Lyrice Pinot Grigio ~ Venetie, Italy	£20.00
Cuvée Du Seigneur Demi Sec, Moreau ~ France	£21.50
Finca de Oro Viura Sauvignon Blanc Rioja ~ Spain	£23.50
Domaine de La Baume Elisabeth Viognier ~ France	£26.50
Chablis, J Moreau et Fils ~ Burgundy, France	£39.50

Sparkling Wine and Champagne

Prosecco Viticoltori Ponte ~ Treviso, Italy	£24.50
Ponte Aurora Rosé ~ Italy	£24.50
H Lanvin Brut ~ France	£39.00
Taittinger Brut Réserve NV ~ Reims, France	£51.00
Laurent Perrier Rosé ~ France	£85.00

Red Wines of the New World

Spearwood Shiraz ~ Australia	£18.50
Invenio Cabernet Sauvignon ~ Chile	£19.00
Bone Orchard Malbec ~ Argentina	£23.00
Trapiche Malbec Oak Cask Aged ~ Mendoza, Argentina	£28.50
Cycles Gladiator Pinot Noir ~ California	£30.00
Hancock & Hancock Shiraz Grenache McLaren Vale ~ Australia	£34.00

Red Wines of the Old World

Lobo Loco Tempranillo ~ Vino de la Tierra Castilla, Spain	£17.50
O&E Merlot ~ France	£21.00
Finca de Oro Rioja ~ Spain	£23.50
Negroamaro San Marzano ~ Italy	£26.00
Fortin Plaisance St Émilion ~ Bordeaux, France	£32.50
Barolo, Terre del Barolo ~ Italy	£39.00

Rosé Wine Selection

Lobo Loco Tempranillo Rosé – Vino de la Tierra Castilla, Spain	£17.50
Jack & Gina Zinfandel Rosé ~ California	£20.50
Lyrice Pinot Grigio Blush ~ Italy	£21.50

Dessert Wines

Errazuriz Late Harvest Sauvignon Blanc ~ Casablanca Valley, Chile ~ 375ml	£25.00
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