



DABTON HOUSE

1820



WEDDINGS



WEDDINGS AT DABTON

Your special day deserves a magnificent setting.

At Dabton House you'll enjoy magnificent gardens, total privacy, and our home to call your own.

What's more, our expert team will help you plan everything you need.



AVAILABILITY

We specialise in weddings from March to August, with limited Christmas availability.

ACCOMMODATION

Our packages can include exclusive use of the House and Grounds. The House, which sleeps up to 24 guests, is included on a self-catering basis

Accommodation for guests can be provided ten minutes away in self-catering cottages and apartments at Drumlanrig Castle.

WEDDINGS AT DABTON

The Grounds are available for your ceremony and reception with beautiful surroundings for an open air ceremony, making the most of the spring and summer months.

Choose between two locations for your reception marquee.

- Front lawn capacity 100 guests
- Tennis court capacity 200 guests



WEDDING PACKAGES

We work with you to create your truly unique wedding with our host of preferred suppliers.

Weddings at Dabton House can be carefully curated to create your ideal vision. However, with so much to consider, we hope these sample packages will spark your creativity.

**THE INTIMATE CELEBRATION
UP TO 24 GUESTS**

**THE CLASSIC PACKAGE
UP TO 80 GUESTS**

**THE GRAND AFFAIR
UP TO 200 GUESTS**

You can also get a flavour of our sample menus.
See page 15.





THE INTIMATE CELEBRATION

FOR UP TO 24 GUESTS

- Exclusive use of the House and Grounds
- 3 nights accommodation for up to 24 guests with breakfast
- Wellness suite with sauna and treatment room
- Private Garden Tour
- Michelin star experienced chef
- Garden Games
- Outdoor ceremony space
- Front lawn location for Tipi OR
- Garden tennis court location for Reception Marquee
- Two Giant Hat Tipis, lighting, tables, chairs, wooden floor OR White marquee with clear sides, lining, lighting, tables, chairs and wooden floor
- Luxury toilet unit
- Canapés for your drinks reception
- Three course meal and evening food
- Advance Menu tasting

Provisional Quote

£25,260

The initial quote is based on current tariffs for 24 guests and does not take into account any third party future inflation percentages.



THE CLASSIC PACKAGE

FOR UP TO 80 GUESTS

- Exclusive use of the House and Grounds
- 3 nights accommodation for up to 24 guests with breakfast
- Wellness suite with sauna and treatment room
- Private Garden Tour
- Michelin star experienced chef
- Garden Games
- Outdoor ceremony space
- Front lawn location for Tipi OR
- Garden tennis court location for Reception Marquee
- Two Giant Hat Tipis, lighting, tables, chairs, wooden floor OR White marquee with clear sides, lining, lighting, tables, chairs and wooden floor
- Luxury toilet unit
- Canapés for your drinks reception
- Three course meal and evening food
- Advance Menu tasting

Provisional Quote

£31,50

The initial quote is based on current tariffs for 80 guests and does not take into account any third party future inflation percentages.



THE GRAND AFFAIR

FOR UP TO 200 GUESTS

- Exclusive use of the House and Grounds
- 3 nights accommodation for up to 24 guests with breakfast
- Wellness suite with sauna and treatment room
- Private Garden Tour
- Michelin star experienced chef
- Garden Games
- Outdoor ceremony space
- Garden tennis court location for Reception Marquee
- Two Giant Hat Tipis (Including lighting, tables, chairs, wooden floor) OR White marquee with clear sides, (including lining, lighting, tables, chairs and wooden floor)
- Luxury toilet unit
- Canapés for your drinks reception
- Three course meal and evening food
- Advance Menu tasting

Provisional Quote

£49,500

The initial quote is based on current tariffs for 200 guests and does not take into account any third party future inflation percentages.



SAMPLE MENUS

CANAPÉS

Aubergine Caviar (V)

Shallot Bhaji (V)

Cheese Sables

Haggis Bon Bons with Whisky Dipping Sauce

Tomato Presse (V)

Curry Spiced Parsnip Crisps (V)

Parmesan and Poppy seed Puff Pastry Straws (V)

Moroccan Beef Fillet Skewers

Beetroot and Goats Cheese Samosa (V)

Gougeres (V)

Smoked Mackerel, Fennel and Apple

Szechuan Duck Lollipops with Plum Dip

Thai Spiced Chicken Balls

Coconut Spiced Lamb Kebabs

Honey Mustard Chipolatas

Goats Cheese and Chive Arancini Balls (V)

Smoked Salmon Blinis with Crème Fraiche and Dill Sauce

Chicken Liver Parfait with Smoked Bacon

Roasted Pepper Crostini with Rocket Pesto (V)

Mini Croque Monsieur (v)

Sweet Chilli Prawns

Mini Roast Beef in Yorkies with Horseradish



STARTERS

Confit Chicken Thigh and Smoked Ham Terrine with Mustard Poached Apricots, Piccalilli and Tarragon Mayonnaise

Heirloom Tomato Salad with Bocconcini, Avocado, Micro Leaves and Basil Oil

Smoked Salmon with Celeriac Remoulade, Pickled Cucumber and Sourdough Bread

Pea and Parmesan Arancini on Pea Puree with Pea Shoots Asparagus With Parma Ham and a Truffle Hollandaise

Ceviche of Monkfish with a Salad of Orange Fennel and Lemon Salad of Parma Ham, Peach and Rocket with a Sherry Vinegar Dressing

Tandoori Spiced Scallops with Yoghurt, Apple and Curried Cauliflower

Seared West Coast Scallops with Cauliflower, Apple and Horseradish

Seared West Coast Scallops with Pea Puree, Crispy Parma Ham, Pistachios and Pea Shoots with a Lemon Dressing

Chicory Tartlet with Pear and Pickled Walnuts Topped with Blue Cheese

Smoked Gazpacho with Marinated Cherry Tomatoes, Crumbled Pistachios and a Basil Emulsion

Pea Velouté with Crispy Parma Ham Pickled Peas and Crème Fraîche

Mini Roast Beef in Yorkies with Horseradish

MAIN COURSES

Barbecued lamb rump with smoked Crème fraîche, Roast Potatoes

Aubergine, dukkha, and pomegranate

Roasted Loin of Lamb with Carrot and Broccoli Purees, Parmentier Potatoes, Baby Vegetables and Sauce Bordelaise

Roasted Lamb Rump, Pea Puree, Parmesan Crisp and Salsa Verde

Blackened Sirloin of Borders Beef, Sauce Soubise, Smoked Potato and a Pickled Walnut Salsa Verde

Poached Then Roast Ballotine of Free-Range Chicken, Parsley Risotto and Butternut Squash Puree

Breast of Gressingham Duck with Fondant Potato, Griddled Baby Gem and an Oriental Jus

Roasted Salmon and Ceviche with Charred Cucumber, Parmesan Gnocchi and a Lemon Butter Sauce

Roasted Fillet of Salmon with Crushed New Potatoes with Salad of Baby Tomatoes and Basil Oil

Butter Poached Monkfish on Cauliflower Curry with Cardamom Yoghurt

Roasted Fillet of Halibut on Creamed Potatoes, Fricassee of Bacon, Onions and Wild Mushrooms with a Parsley Emulsion Braised Shin of Beef with Mashed Potatoes, Roasted Roots and a Rich Red Wine Jus

Duo of Beef; Striploin and Pithivier, Celeriac Puree, Spring Greens, and a Red Wine Jus

DESSERTS

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

Deconstructed Mango and Passion-fruit Cheesecake

White Chocolate Panna Cotta with Berries and Honeycomb
Summer Fruit Pavlovas with Candied Lemon

Salad Of Summer Berries with Pink Hibiscus Meringues and a Crème Fraîche Ice Cream

Lemon Posset with Lavender Meringue and White Chocolate Crumble

Hazelnut Chocolate Brownie with Salted Caramel Sauce, and Treacle Ice Cream

Strawberry Cappuccino with Lemon and Thyme Shortbread

Crème Brulee with Rhubarb Sorbet and Pink Peppercorn Shortbread

Spiced Apple and Bramble Crumble Slice with Crème Fraiche Ice Cream

Dark Chocolate Delice, Raspberries and Coffee Ice Cream



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DABTONHOUSE.CO.UK

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