



WELCOME TO BARONY CASTLE HOTEL

A warm welcome awaits you at this historic venue that over the years has been renowned for its banquets and lavish events. It offers indoor and outdoor spaces including a 16th century altar, events spaces and a conservatory.

Whether it's your reception, ceremony or both we will tailor your day to make it as individual, special and memorable as you have always dreamed.





OUR VENUE

We have a number of suites and outdoor spaces licensed to host your civil ceremony or partnership.

We can accommodate up to 110 guests for wedding breakfasts and/or 130 guests for evening receptions in our indoor suites. For larger weddings of up to 250 guests, we can arrange a marquee on our lawns.

THE ELIBANK SUITE

With a capacity of up to 110 guests for the ceremony or 60 guests for the meal and evening reception, this room provides the perfect stylish backdrop for your special day. This is a modern ballroom which boasts floor to ceiling windows with neutral shades to complement any colour scheme you choose.

THE WOODLAND ALTAR

A truly stunning alternative to the courtyard, our Woodland Altar is at the foot of the magnificent Yew tree avenue seats up to 24 guests but can hold up to 80 guests standing.

THE COURTYARD

Offering space for 110 guests the courtyard provides the perfect setting for photographs, outdoor ceremonies, drinks receptions and cocktail hours.

THE MELDONS SUITE

The Meldons Suite is our recently refurbished function suite and an ideal location for larger weddings with a dining capacity of 110 guests and an evening reception capacity of 130.

MARQUEE

For larger weddings we can arrange for a marquee on our lawns with a capacity of up to 250 guests.



We had the most amazing weekend and everything was just perfect. Nothing was too much of an ask and we just couldn't have had a better weekend! Please pass on to the Head chef and team that everyone raved about the BBQ and the wedding breakfast!!

We really appreciate everything you all did to make our guests feel so welcome and looked after despite the language barrier!

Kirsty & Claudio

We had our sons wedding at this venue and were not left disappointed by anything. The attentive staff were wonderful and nothing was any bother for them. The food was first class quality and the portions were plentiful. If you are in the market for a venue that will stun your guests this is the one.

James Winton



Just to say thank you very much for helping us out together our big day. Both of us had the best day of our lives. You along with all the staff were superb. Jeanette was lovely, Steven worked his socks off, Tony is a credit to the bar, and the kitchen done fantastic. A lovely venue with lovely people. Thanks again

Mr & Mrs Falla





We had the most amazing wedding here and can't thank the staff enough for making it a day of our dreams. We were here for 4 days in total and had 110 guest staying over at the hotel for our wedding day. At every opportunity the hotel went out of their way to make the whole weekend amazing, from catering for a private dinner for 40 people on Friday, to going into town to get ice lollies for the children on our wedding day... everything was perfect. Thank you lovely staff at Barony Castle! We would recommend to any bride.

Mr & Mrs Cullen

LICENSED FOR CIVIL, RELIGIOUS AND HUMANIST CEREMONIES

Once you have decided on what type of ceremony you would like to have, your next step is to check the availability with the local registrar or your chosen celebrant. The Peebles Registry Office (01721 723817) will provide advice on where and when to register the marriage.













YOUR WEDDING DAY

- YOUR WEDDING MORNING -

A relaxing start while you are pampered and get ready for your special day. Enjoy breakfast within your room with a glass of fizz or two shared with your bridesmaids, family or groomsmen.

- YOUR CEREMONY -

With a selection of indoor event spaces, lawns, gazebo and even a 16th century outdoor altar you can choose where you want to say "I Do". We understand that Scottish weather can be unreliable at times so we can work with you to ensure both indoor and outdoor options are available should you choose.

- YOUR DRINKS -

Start your celebrations with drinks on the lawn or in one of our event spaces, whether it be fizz or a cocktail of your choice, we will ensure your guests are looked after and can enjoy a canapé or two while you take some memorable photographs in and around the grounds with friends and family.







YOUR WEDDING DAY CONTINUED...

- YOUR WEDDING BREAKFAST -

Our award winning Chef offers a selection of seasonally created menus and will work with you to design your wedding breakfast. Taking into account your personal choices he will create a delicious meal for you and your guests to enjoy.

- YOUR EVENING RECEPTION -

Band, ceilidh, disco whatever entertainment you choose — we will ensure you have a fantastic party to round off your day. Perhaps a 360 photo booth or a magician; we can give you plenty of ideas to help you enhance your day and make it truly memorable.















WHAT'S INCLUDED

The Castle Package includes the essential parts of your wedding day, such as your wedding coordinator, menu tasting, wedding insurance, ceremony room dressing, and your bridal suite on the night of the wedding.





Menus

The following dishes have been carefully created by our award-winning Head Chef to offer you the flexibility to create your perfect wedding meal. Additionally, three courses are offered for your wedding breakfast which you can try at your menu tasting, which is included in the Castle Package. We cater for all specific dietary requirements upon request.

Should you wish to add extra courses to your wedding breakfast, this can be arranged and will attract an additional charge per person, per course











CANAPES

Choose 2 of the following

(£1.50 supplement per person per additional canape)

- Duck Spring Rolls with Chilli Jam
- Vegetable Spring Roll with Soy Dipping Sauce (V)
- Bacon and Leek Flan
- Honey and Mustard coated Cumberland Sausages
- Smoked Salmon and Dill Blini
- Tomato, Basil and Mozzarella Bruschetta (V)
- Haggis Bon Bons
- Chicken Liver Pate Tartlet with Tomato Chutney
- Smoked Chicken and Mango Crostini
- Goats Cheese and Tomato Quiche (V)

STARTERS

- Fantail of Honeydew Melon, Juicy Scottish Strawberries and Irn Bru Sorbet (V, VE, GF)
- Smoked Salmon and Prawn Timbale with Salad, Dill and Lemon Crème Fraiche (GF)
- Chicken Liver and Madeira Pate, Onion Marmalade and Oatcakes
- Chicken and Bacon Caesar Salad
- Classic Prawn Cocktail
- Wild Mushroom and Blue Cheese Tart with Pesto Dressing (V)

SOUPS

- Roasted Tomato and Sweet Pepper (V, VE, GF, LF)
- Carrot and Coriander (V, VE, GF, LF)
- Lentil and Bacon Broth Leek and Potato (V, VE, GF, LF)
- Cream of Vegetable (V, GF)
- Green Pea and Ham Cream of Chicken (GF)
- Curried Sweet Potato and Cumin (V, VE, GF, LF)

SORBETS

- Pink Champagne (V, GF)
- Raspberry (V, GF)
- Lime (V, GF)
- Orange (V, GF)

MAIN COURSES FROM THE SEA

- Grilled Fillet of Salmon, Chive Mash, Grilled Asparagus, Lemon and Prawn Butter (GF)
- Poached Fillet of North Sea Haddock, Sweet Potato Fondant, Wilted Spinach, Mature Cheddar Cheese Sauce
- Seared Fillet of Sea Bass on a Bed of Stir-fried Vegetables and Egg Noodles bound in a Teriyaki Sauce (GF)
- Oven Roasted Cod, Baby Roast Potatoes and Ratatouille of Vegetables drizzled with Balsamic Dressing (GF, LF)

MAIN COURSES

- Chicken Balmoral, Breast of Chicken Stuffed with Haggis, wrapped in Bacon served with Creamy Mash, Broccoli and Carrots, Whisky Sauce
- Roast Sirloin of Scotch Beef, Yorkshire Pudding, Roast Potatoes, Chef's Selection of Fresh Vegetables and Red Wine Jus
- Roast Leg of Borders Lamb, Baby Roast Potatoes, Buttered Cabbage with a Mint and Apricot Sauce (GF, LF)
- Breast of Chicken Stuffed with Mozzarella, Sun Blushed Tomato and Basil, Chive Mash, Wilted Greens, White Wine and Herb Cream (GF)
- Medallions of Pork, Stornoway Black Pudding, Mustard Mash, Greens Beans and Caramelised Apple, Sage and Cider Sauce
- Fillet of Scotch Beef served with Fondant Potato, Haggis Bon Bons, Grilled Asparagus and Sautéed Wild Mushrooms, Pink Peppercorn Sauce (supplement £4.95)

VEGETARIAN DISHES

- Sweet Potato, Goats Cheese and Spinach Wellington, Crisp Salad, Spiced Tomato Chutney (V)
- Wild Mushroom and Spinach Risotto finished with Parmesan and Truffle Oil (V, GF)
- Grilled Courgette, Aubergine, Beef Tomato and Mozzarella Tower with Basil Infused Cous Cous (V)
- Potato Gnocchi bound in a Sun Blushed Tomato, Spinach and Garlic Cream (V)

DESSERTS

- Brandy Snap Basket filled with Seasonal Berries and Clotted Cream Ice Cream (V)
- Baked Lemon Tart with Minted Crème Fraiche and Raspberries (V)
- Steamed Syrup Sponge with Vanilla Custard (V)
- Two Scottish Cheeses with Celery, Grapes and Oatcakes (V)
- Chocolate Orange Torte with Whipped Cream and Mango Coulis (V)
- White Chocolate and Raspberry Cheesecake (V)

CHILDREN'S MENU

STARTERS

- Melon and Strawberry Kebab with Orange Sorbet (V, GF)
- Garlic Bread
- Soup of the Day

MAINS

- · Bangers and Mash with Peas and Gravy
- Chicken Goujons, Chips, Salad and Tomato Ketchup
- Macaroni Cheese (V)
- Fish Fingers, Chips and Peas
- Cheese and Tomato Pizza (V)

SWEETS

- Trio of Ice Cream, Chocolate, Strawberry and Vanilla (V)
- Fresh Fruit Lollies (V, VE, GF. LF)
- Chocolate Brownie with Vanilla Ice Cream (V)









BUFFET

HOT AND COLD EVENING FINGER BUFFET

Evening Buffet Selector (please choose five)

- BBQ Chicken Drumsticks (GF)
- Selection of Sandwiches (GF AVAILABLE)
- Cocktail Sausage Rolls
- Onion Bhaji (V)
- · Chicken Pakora
- Margarita Pizza (V)
- Cheese and Onion Quiche (V)
- Mini Vegetable Spring Rolls (V)
- Mini Vegetable Samosa (V)

Evening Buffet Selector (choose one)

- Bacon and Sliced Sausage Rolls
- Stovies Vegetarian Option Available
- Thai Green Chicken Curry with Basmati Rice and Naan Bread
- Scotch Pies
- Thai Style Noodle Box (V. GF, VE, LF)
- Steak Burgers with Sautéed Onions
- Cheese Board with Pickled Veg, Cut Fruit and Biscuits

DRINKS SELECTOR

Choose one of the following alcoholic and non-alcoholic options for your drink's reception

Prosecco • Bucks fizz • Mulled Wine • Pimm's • Bottled Beer

- Fresh Orange or Apple Juice Mineral Water
- Appletiser or J20

Let us tailor make you a cocktail / mocktail reception drink (£3.00 Supplement per person)

WINE

- A half bottle of house red, white or rose wine is included in the package to accompany your meal.
- A drinks package upgrade can be made from the hotel wine list on request.

V - VEGETARIAN, VE - VEGAN, GF - GLUTEN FREE, LF - LACTOSE FREE









WEDDING PACKAGES

	CASTLE	BARONIAL
Dedicated Wedding Planner	✓	√
Menu tasting	√	✓
Insurance Package	√	\
Red carpet on arrival	√	√
Toastmaster services from our Banqueting Manager	√	✓
Elibank Suite – Dressed for Wedding Ceremony including curtain	✓	✓
Meldons Suite including 15m starlight backcloth and roof swag	✓	✓
Chair Covers & Bows	✓	
Wedding Meal	3 COURSE	4 COURSE
Day Guests (canapés, 3 course meal, arrival drink, toast drink, 1/2 bottle of wine, evening buffet)	✓	
20 Additional evening guests (evening buffet)	✓	1
Junior Suite - Night of the Wedding	✓	
Junior Suite – 1st Anniversary Bride & Groom	✓	✓
10% accommodation discount	✓	✓
Bespoke Save the Date Cards, Wedding Invitations, Table Numbers, Place Cards & Table Plan		✓
Top Table Flowers		
Barony Post Box		✓
3 tier cake, cake stand & knife		\
Disco		✓
Piper before, during and after Wedding Ceremony		✓
Photographer – Digital Package		V
1 Prestige Room – Night before the Wedding		✓
Junior Suite – Night before the Wedding		√
Dean View Suite - Night of the Wedding		✓

Just writing to say thanks to you and all the staff for such great support and effort on Saturday. We had an amazing day and I'll be recommending Barony Castle to everyone I know who gets engaged! You guys made the day so enjoyable and stress free for us and we can't thank you enough.

Mr & Mrs Bye





We wanted to say a huge Thank You to you and your team. We had an amazing day at Barony on 26th June, that went off without a hitch, despite the rainy Scottish weather! I am so grateful to you for understanding our vision and desire to have our ceremony down at the altar. It truly was magical and I couldn't have imagined getting married anywhere else. You worked tirelessly all day and your customer service, organisation and attention to detail in the lead up and on the day were excellent. You really helped it all come together. Our day was truly special and Barony Castle as a setting made it magical.

Mr & Mrs Alexander

LOCATION

Guests flying into Edinburgh Airport? Barony Castle Hotel is located 23 miles away situated in Eddleston near Peebles in the Scottish Borders

Barony Castle Hotel
Eddleston
Scottish Borders
EH45 8QW

Sat Nav: Lat: 55.711887 Long: -3.208812 what3words - bagpipes.takers.lawful

ADD THE WOW FACTOR

There are an abundance of ways to personalise your wedding and add the WOW factor. From extending your stay, to helicopter landing facilities, the possibilities are endless.

We understand that not every couple likes to be hands on with the details, so we can connect you with our fullservice wedding planner, Michele.

WEDDING SUPPLIERS

Upon booking your wedding with us, we will share our extensive list of suppliers. We work with the best-of-the-best, musicians, florists, wedding cake makers, photographers and makeup artists – you name it, we'll have a contact. Learn from our experience and explore our list of recommended local and national partners that have been tried, tested and rated at the highest level by us and our happy couples.

ACTIVITIES & EXPERIENCES

Make your wedding the memorable event you've always dreamed of by including additional exciting experiences for you and your guests. From Highland Games to falconry to relaxing spa treatments.

Barony Castle Hotel provides access to some of the most unique activities that Scotland has to offer, as well as traditional country pursuits too.

To find out more about experiences and activities at the castle and the surrounding area, contact our team



