



Wedding Food & Drink at The Merchants' Hall Edinburgh



THE MERCHANTS' HALL

HICKORY
hickoryfood.co.uk



HICKORY

Aim for amazing

Dependably Different. Guests adore something a bit different. Bold and exciting food and drink, inventive presentation, and impeccable service, all designed to elevate the whole event experience, lifting it way beyond the usual. And with a decade of investment in our people and technology, you can depend on Hickory to do that.

Our values are embedded in our teams, instilled in our business and vital to our customers. Rooted in respect for our people, the places we work and our planet, we are driven to deliver the very best service we can for our customers.

Provenance and sustainability is not just a promise. It's a priority. Every year we take steps to deepen our commitment to sustainability. It's core to our beliefs to be a socially responsible, sustainable, and ethical catering and events company. You'll find evidence of this running through everything we do, including how we work with our suppliers, teams, and venue partners.



The Merchants' Hall

You deserve to make an entrance on your wedding day which is why The Merchant's Hall in the heart of Edinburgh City is the perfect choice for a wedding celebration that is both elegant and memorable.

The moment you step into 22 Hanover Street, our historic address in Edinburgh, you and your guests will receive a wonderful Scottish welcome and be made to feel very special. A day for you, made by us.

So whatever you have in mind, we're here to make it happen. Get in touch with our experienced team of event designers and begin your wedding journey with The Merchant's Hall.

The Grand Hall has a capacity of 120 for a seated dinner and 200 for a reception.

In the following menus, we've given you a taste of what we can create at The Merchants' Hall. Full menus and concepts will be shared at your proposal stage.

THE MERCHANTS' HALL



Weddings at The Merchants' Hall

80 guests - £135.00 pp (inc VAT)

100 guests - £120.00 pp (inc VAT)

CATERING PACKAGE – WHICH INCLUDES:

- Menu tasting for two
- Three course wedding breakfast
- Contemporary crockery, cutlery and glassware
- Crisp white linen tablecloths and napkins
- Hickory serviced bar unit
- Dedicated Event Designer
- Event manager, chefs and front of house team to deliver your wedding day

Canapes – based on three per guest - £9.90

Evening Buffet – based on hot filled rolls £9.60

THE MERCHANTS' HALL





Canapés

Hickory canapés are bold and luxurious. They might be small, but they play a significant role during a wedding reception. They introduce your guests to the main wedding meal and are served in a way that allows people to mix and mingle.

Canapé Menus

CANAPES FROM THE GARDEN

Smoked applewood and celeriac tartlet with Hickory chutney (v)

Whipped goat's cheese and beetroot jam oatie (v)

Vegetarian haggis bonbon with whisky crème fraiche (v)

Charcoal tartlet of creamed chestnut mushrooms, smoked garlic and chives (v)

Charlotte potato, Mara seaweed cracker, onion cream (vg, df, ngci)

CANAPES FROM THE SEA

Melba toast, treacle basted Hickory smoked salmon and sour cream

Smoked salmon tartare, nori cracker, wasabi crème fresh and keta caviar (ngci)

Queenie scallop, lime butter and black pudding crumble

Mara seaweed oatie, smoked trout and apple

Beer battered Scottish haddock, tartar sauce and dill

CANAPES FROM THE LAND

Pheasant and smoked bacon arancini, black garlic and truffle mayo

Haggis bonbon with whisky crème fraiche

Smoked venison loin crostini with rhubarb compote

Crostini of herb marinated beef fillet with mustard mayonnaise

Wild boar chipolatas, marmalade and ginger glaze (df)



Spring/Summer

MENU SUGGESTION

Pressed terrine of ham hock,
Scottish quail's egg, pickled apples
and pear with a cider dressing

Roasted fillet of seabass, vine
tomatoes, roasted peppers, olive mash
and a basil pesto sauce (ngci)

Candied rhubarb, lemon cream, rose
champagne and gingerbread crumble (v)

Spring / Summer – 3 Course Wedding Menu

STARTERS

Two salmons; cold cured & kiln roasted.
Served with fennel seed oaties, citrus
and radish crème fraiche & dill jellies

Pressed terrine of ham hock,
Scottish quail's egg, pickled apples
and pear with a cider dressing

Chicken liver parfait, rosemary focaccia,
black garlic emulsion and bacon crumb

Baked goat's cheese tart with red pepper
chutney, rocket and chard (v)

Broccoli tortellini with smoked almonds
and white asparagus (vg, df)

Marinated heirloom tomatoes, charred
'halloumi', smoked bean hummus
and olive soil (vg, df, ngci)

MAINS

Roasted fillet of seabass, vine
tomatoes, roasted peppers, olive mash
and a basil pesto sauce (ngci)

Pancetta wrapped chicken with sage and
onion mousse, braised red cabbage, spring
onion mash, asparagus and port jus (ngci)

Blade of Perthshire beef, smoked
potato galette, Scotch vine tomatoes,
candied carrots and pan jus

Duo of pork: slow cooked spiced belly
and braised cheeks, fondant potato
and sprouting broccoli (ngci)

Herb marinated rump of lamb, potato
bonbons, minted peas, glazed root vegetables
and redcurrant jus *** supplement cost

Pea and mint tortellini, asparagus
sauce, rocket and pine kernels (v)

Harissa roast aubergines, pearl
couscous, plant-based feta and a
lemon yoghurt sauce (vg, df)

Wild garlic risotto, crispy kale and
broccoli pesto (vg, df, ngci)

DESSERT

Hickory sticky toffee pudding, brandy
caramel sauce and vanilla pod ice cream (v)

Honey and vanilla panna cotta, roasted
Scottish strawberries and cherry dust (ngci)

Deconstructed lemon and raspberry meringue
pie, iced clotted cream and toffee crunch (v)

Dark chocolate tart and white chocolate ice
cream with minted chocolate rubble and
lavender infused heather honey syrup (v)

Chambord raspberry ripple cheesecake,
hobnob crumble, raspberry sauce
and seasonal Scottish berries (v)

Candied rhubarb, lemon cream, rose
champagne and gingerbread crumble (v)



Autumn/Winter

MENU SUGGESTION

Tartare of smoked Shetland salmon, citrus
crème fraîche and little pickles (ngci)

Duo of roast duck breast and confit
of leg, pressed potato terrine and
spiced carrot jerk (ngci)

Apple and salted caramel tarte tatin with
Dundee marmalade ice cream (v)

Autumn / Winter - 3 Course Wedding Menu

STARTERS

Tartare of smoked Shetland salmon, citrus crème fraîche and little pickles (ngci)

Pheasant and thyme croquette, aioli, watercress and candied onions

Slow roasted Ayrshire pork, Isle of Arran mustard and Thistly Cross apple jellies

Baked and smoked carrots, goat's curd and pumpkin granola (v)

Cumin roasted cauliflower, shaved roasted vegetables, beetroot hummus, heirloom tomatoes and oatcakes (vg, df)

Beetroot and shallot tarte tatin, candied beetroot crisps, walnuts, whipped plant-based feta, chimichurri and seasonal leaves (vg, df)

MAIN

Pan fried fillet of salmon, fondant potato, charred fennel and creamed herb sauce (ngci)

Slow cooked featherblade of beef, coarse mustard mash, heather honey basted roots veg and braising gravy (ngci)

Duo of East Lothian chicken; roast breast and confit of leg, baked celeriac, glazed morels and tarragon jus (ngci)

Duo of roast duck breast and confit of leg, pressed potato terrine and spiced carrot jerk (ngci)

Perthshire venison loin, smoked butter potato fondant, honey basted squash, celeriac puree, kale and Glenkinchie whisky jus *** supplement cost

Parsnip, chestnut and sage arancini, smoked celeriac puree and candied roasted root vegetables (v)

Puy lentil and butternut squash pithivier, truffled roast parsnips and red wine jus (vg, df)

Truffled cauliflower steak, mushroom caviar, fondant potato, sage crisps, toasted seeds and porcini gravy (vg, df, ngci)

DESSERT

Honey cheesecake, apricot, granola and sherbet shards (v)

Hickory sticky toffee pudding, brandy caramel sauce and vanilla pod ice cream (v)

Apple and salted caramel tarte tatin with Dundee marmalade ice cream (v)

Brioche bread and butter pudding with vanilla crème anglaise (v)

Lemon tart, pink grapefruit curd, limoncello bonbon and a shortbread crumble (v)

Chocolate and praline fondant, cherries, honeycomb crumb and mascarpone cream (v)



Cheese Stations & Grazing Boards

Grazing station filled with the best cheeses from around Scotland. Served with oatcakes, breadsticks, Hickory chutney, quince and figs and grapes Looking to add a unique touch to your evening buffet? Speak to your planner about our gourmet festival style food stalls!

Evening Buffet

ROLL WITH IT

Warmed and buttered brioche rolls with a choice of two of our most popular fillings;

Smoked back bacon

Pork and leek sausages

Free range scrambled eggs
and garden chives (v)

THE CHIP SHOP TAKE AWAY

Exactly what you need to keep the party going, choose two options;

Sole goujons, farmhouse fries
and tartare sauce

Fried onions and mushrooms, farmhouse
fries and smoked ketchup (v, ngci, df)

Just chips! Add a sprinkle of shredded

Dunlop cheddar and curry sauce (v, ngci)

HICKORY HOG ROAST

Hickory-smoked pulled pork infused with barbeque spices. Served on a buttery brioche roll with apple sauce, BBQ sauce, Arran mustard whisky sauce, crackling and two cabbage slaw

PIE BAR

Our delicious buttery homemade pies filled to the brim with quality Scottish ingredients! – Choose two pie fillings

East Lothian free range chicken,
leek and bacon pie

Haggis, neeps and tatties pie

Vegetarian haggis, neeps and tatties pie V

Steak and Edinburgh ale pie

'Cullen Skink' pie – Smoked Scottish
haddock, potato and leek

Curried chickpea and Fife
cauliflower pie (vg, df)

CHEESE STATION

Grazing station filled with the best cheeses from around Scotland. Served with oatcakes, breadsticks, Hickory chutney, quince and figs and grapes Looking to add a unique touch to your evening buffet? Speak to your planner about our gourmet festival style food stalls!



The Merchants' Hall • Make an entrance

The Classic Drinks Package

- One glass of house Prosecco for your welcome reception
- One glass of house Prosecco for toasts
- Half bottle of house wine

Alcohol free replacements are available

£28.00pp

CURRENT HOUSE WINES
AT TIME OF PRINT
(subject to change)

SPARKLING

Prosecco Tosti, Italy

A lively, crisp, sparkling wine

WHITE WINE

Vermentino Vieilles Vignes

Languedoc, Les Archères, France

Pears, peach and herbs.

RED WINE

Carignan Vieilles Vignes Languedoc,

Les Archeres, France

Dark fruit & spice

ROSE WINE

Malbec Rose, Bodegas

Santa Ana, Argentina

Cherry, Raspberry & Strawberry

– swap for either white or red

UPGRADE YOUR DRINKS PACKAGE FROM THIS SELECTION

SPARKLING WINE & CHAMPAGNE

Prosecco Tosti Rose, Italy

Lively, juicy and fresh

+ £2.00 pp

Veuve Ambal Cremant

Grande Cuvee, France

Light, crisp and refreshing

+ £5.00 pp

Brut Champagne Pannier

Gobillard Champagne, France

Fresh, Citrus & Orchard

+ £10.00 pp

Veuve Cliquot Yellow Label

Brut NV, France

Apple, citrus & caramel

+ £16.00 pp

Rose Wines

White Zinfandel, Desert Rose, USA

Sweet, citrus & strawberries

+ £1.50 pp

Comte de Provence Rose, La

Vidaubanaise – France

Grapefruit, pomegranate and red fruit

+ £3.75 pp

AFTER DINNER

Graham Port LBV

Rich black fruit

+ £45.00 per bottle

Garonelles Saunternes,

Lucien Lurton, France

Exotic citrus fruits and pineapple

+ £35.00 per bottle

WHITE WINE

LIGHT & CRISP

Pinot Grigio, Trapiche

Melodias, Argentina

Apples, peaches and mandarin

+ £1.50 pp

Albarino Ramon Bilbao

Journey Collection Spain

Lemons, apples and passionfruit

+ £3.75 pp

RICH & LUSH

Chardonnay Vinamar, Chile

Stone fruits, banana and pineapple

+ £1.50 pp

PGR Pinot Gewurztraminer Reisling

Yealands Estate, New Zealand

Aromatic, complex and intense

+ £5.00 pp

Bourgogne Blanc, Alain Chavy, France

Peach, vanilla and apricot

+ £5.50 pp

ELEGANT & AROMATIC

Sauvignon Blanc, Mack and

Collie, New Zealand

Passionfruit, melons and limes

+ £2 pp

Petit Chenin, Ken Forrester,

South Africa

Peaches, apricot and limes

+ £2.50 pp

Sancerre Loire, Le Petit Broux,

Les Celliers de Cérès, France

Grassy, lemony and fresh

+ £7.00 pp

RED WINE

SOFT & SMOOTH

Merlot, Longue Roche, France

Plums, damson and cherries

+ £1.50 pp

Pinot Noir, Yealands

Marlborough, New Zealand

Red Fruit, vanilla and chocolate

+ £4.75 pp

BIG & BOLD

Camarda Malbec, Argentina

Smooth, soft and ripe

+ £2.00 pp

Lisbonita Red Blend, Portugal

Ripe red fruit

+ £2.00 pp

Sangiovese Shiraz, Aquarius, Australia

Full bodied and complex

+ £2.50 pp

SPICY & EARTHY

Petit Pinotage, Ken Forrester,

South Africa

Smoky, dark fruit

+ £1.75 pp

Cabernet Franc, Trapiche

Estacion 1883, Argentina

Black fruit and spice

+ £3.50 pp

Rioja Reserva ,Ramon Bilbao

Journey Collection, Spain

Coconut, cocoa and plums

+ £5.00 pp

Service includes

- Round tables provided by the venue
- Chairs provided by the venue
- Contemporary cutlery, crockery and glassware
- Table linen and linen napkins
- Kitchen equipment
- Event Manger, Hospitality and Kitchen Team
- Personal Event Designer
- Menu tasting for two

2023/2024 Venue Hire Rates

Mon - Fri	The Court Room	The Hall	The Hall & Court Room
Half Day Rate	£472.00	£1014.00	£1248.00
Evening Rate	£633.00	£1369.50	£1696.50
Full Day Rate	£844.00	£1826.00	£2262.00
Saturday	The Court Room	The Hall	The Hall & Court Room
Half Day Rate	£620.00	£1280.00	£1604.00
Evening Rate	£855.00	£1860.00	£2280.00
Full Day Rate	£1140.00	£2480.00	£3040.00
Extra Hours	The Court Room	The Hall	The Hall & Court Room
Per extra hour:	£120.00	£250.00	£350.00

All prices shown below are exclusive of VAT. Please note that extra charges may apply if additional set up/get out time is required and if any additional AV or other equipment is requested.



Let's talk

We hope this has given you a flavour of what Hickory can create. What we've laid out here is just the start, we'd love to work on a bespoke proposal for you. Get in touch with our team of expert event designers and let's talk about how we can bring your vision to life.

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Our Awards

Catering & Event Management Company of the Year at Prestige Awards 2022- Winner

Excellence in Food & Drink at Midlothian and East Lothian Chamber of Commerce Awards 2022 - Winner

Sustainability at Midlothian and East Lothian Chamber of Commerce Awards 2022 - Runner-up

Food & Drink Company of the Year at the Made in Scotland Awards 2022 - Winner

Catering in Scotland Sustainable Business Award 2022 - Winner

VIBES Scottish Environment Business Award 2021 - Winner

Sustainable Business Award CIS Excellence Awards - 2021 Winner

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