



your **wedding** at our dynamic earth

[www.dynamicearth.co.uk/events/weddings](http://www.dynamicearth.co.uk/events/weddings)

your wedding day will be out of this world



With the spectacular backdrop of the Salisbury Crags and the impressive canopy structure, Our Dynamic Earth is a **unique venue with a subtle heritage twist.**

Whether planning your wedding, civil partnership or reception, attention to detail is guaranteed. A dedicated wedding co-ordinator will assist you in turning your dreams into reality on your perfect day.



## our wedding venue

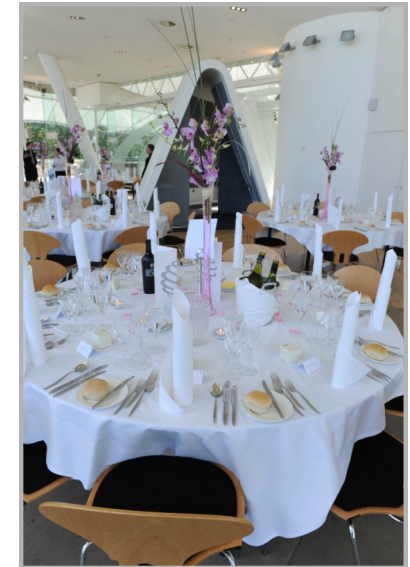
Dynamic Earth offers a variety of suites in which to hold your wedding ceremony and evening reception.



Biosphere Suite

The **Biosphere** features an original stone-walled turret, high arched ceiling and imposing windows. The **Biosphere** is a flexible space which can be divided into two and used for both your wedding ceremony, breakfast and evening reception for 50 - 140 guests.

The **Ozone** is a very contemporary venue. Surrounding glass walls offer stunning views of the Salisbury Crags, the Palace of Holyroodhouse and the Scottish Parliament. It makes an ideal setting for drinks receptions or wedding breakfasts for 50 - 80 guests.



Ozone Suite



Polar Extremes Gallery

For a truly unique experience, combine your wedding day with the use of the **Earthscape** galleries. You and your guests can experience tropical rainstorms and marvel at a real iceberg; a naturally great 'ice-breaker' for evening guests as they arrive!



## our wedding package

The room hire fee for the Biosphere, Ozone and Galleries from 2pm until 1am is £1225 subject to:

- A minimum of 50 guests attending
- A drinks package and wedding menu for each of your day guests
- An evening buffet or single hot dish for a minimum of 70% of your day and evening guests

To make your day complete, we can provide the following complimentary:

- Dedicated Wedding Co-ordinator in the lead up to your wedding
- Dedicated Hospitality Manager on the day
- Red carpet welcome for you and your guests
- Staffed cloakroom
- Black or white table linen and napkins, crockery, cutlery, glassware and furniture
- Cake stand and knife
- PA system for background music in all areas and microphone for speeches
- Cash bar facility in all areas
- Black and white chequered dance floor
- Complimentary car parking
- Tea-light candles on each table
- Menu cards



Your Wedding Co-ordinator will be delighted to make recommendations on:

- Flowers
- Transport
- Photography
- Entertainment and Piper
- Wedding cakes
- Stationery
- Wedding Insurance



## our drinks packages

Please choose from one of our packages below:

### Drinks Package A

- 1 glass of sparkling wine/orange juice for your drinks reception
- Half bottle of our specially selected house wine for the wedding meal
- 1 glass of sparkling wine for toasts

£17.00 per person

### Drinks Package B

- 2 glasses of sparkling wine/orange juice for your arrival reception
- Half bottle of our specially selected house wine with meal
- 1 glass of sparkling wine for toast

£20.50 per person

### Drinks Package C

- 1 glass of champagne/orange juice for your drinks reception
- Half bottle of our specially selected house wine for the wedding meal
- 1 glass of sparkling wine for toasts

£25.50 per person

'I can never thank Dynamic Earth enough for giving me my fairytale'  
Lynne Beattie, Bride, October 2008



## our wedding menu

At Dynamic Earth we aim to offer a superior menu that will complement your special day. Our wedding menu is designed to give you flexibility. Simply choose a starter, a main and dessert from the menu below. Should you have any menu ideas of your own our Head Chef will be more than willing to assist you. We advise that you do not select your menu choices until nearer the date of your wedding as prices may vary year on year.

### Soups and Starters

- |  |       |   |        |
|--|-------|---|--------|
| • Lightly curried parsnip soup   | £6.55 | • Haggis neeps and tatties, pommery mustard and whisky cream sauce                                    | £7.50  |
| • Roasted plum tomato and basil soup   | £6.55 | • Poached salmon on a bed of fennel and rocket salad with a citrus and saffron dressing               | £9.10  |
| • Lentil and pancetta soup   | £6.55 | • Sliced peppered duck breast, red chard and endive salad and raspberry vinaigrette                   | £9.20  |
| • Broccoli and stilton soup  | £6.55 | • Mini peppered goats' cheese with Parma ham, red onion, thyme marmalade and asparagus spears         | £9.50  |
| • Creamy carrot and coriander soup   | £6.55 | • Hot smoked salmon, Ayrshire new potato and spring onion salad with watercress and balsamic dressing | £10.50 |
| • Galia melon with seasonal berries and passion fruit syrup  | £6.65 | • Trio of hot smoked, gravlax and poached salmon with rocket salad                                    | £10.50 |
| • Cajun chicken with seasonal leaves, mango salsa and roasted red peppers                          | £6.65 |   |        |
| • Mozzarella and plum tomato salad with basil pesto  | £6.90 |   |        |
| • Corn-fed chicken with Stornoway black pudding terrine, baby leaf salad, apple and chilli chutney | £7.20 |   |        |

### Main Courses

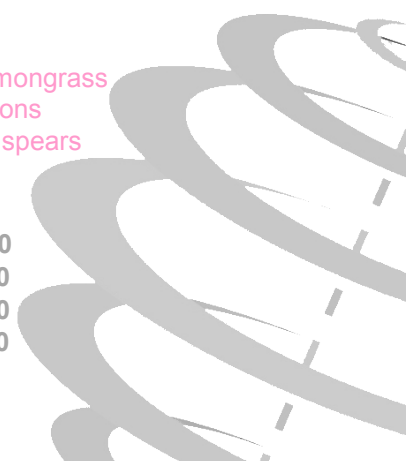
- |  |        |  |        |
|--|--------|--|--------|
| • Chicken supreme with a peppercorn sauce, basil mash and buttered greens  | £17.40 | • Baked cod fillet with a herb crust, lemongrass sauce, thyme flavoured potatoes and seasonal vegetables                           | £18.90 |
| • Pan-fried salmon with Béarnaise sauce, parsley new potatoes, mixed greens and asparagus spears                           | £17.90 | • Baked sea bass with chorizo, chive mash and buttered greens  | £19.00 |
| • Leg of duck confit, garlic confit mash, savoy cabbage and smoked bacon with redcurrant jus                               | £18.20 | • Roast loin of pork with pan gravy, homemade apple sauce, apricot and pine nut stuffing, chateau potatoes and seasonal vegetables | £19.40 |
| • Salmon baked with a lemon sole and tarragon mousse, mini parsley potatoes and panache of vegetables                      | £18.20 | • Corn-fed chicken with a wild mushroom mousse, café au lait sauce, garlic confit mash and fresh vegetables                        | £19.50 |
| • Chicken supreme wrapped in pancetta with a coriander and lemongrass cream sauce  | £18.35 | • Pan-fried peppered duck breast with garlic gratin potatoes, braised red cabbage and buttered broccoli with star anise jus        | £19.95 |
| • Chicken supreme filled with haggis, whisky cream sauce, gratin potatoes, green beans wrapped in bacon and glazed carrots | £18.40 | • Roast saddle of lamb spiked with garlic and rosemary, creamed potatoes, buttered vegetables and redcurrant jus                   | £22.00 |
| • Honey glazed pork fillet, chive mash and buttered seasonal vegetables with creamy calvados sauce                         | £18.90 | • Chargrilled sirloin steak with chasseur sauce, chateau potatoes and mixed seasonal vegetables                                    | £29.60 |

### Vegetarian Selection (Please select a vegetarian option)

- |  |  |  |  |
|--|--|--|--|
| • Marinated chargrilled vegetables topped with pesto and baby goats cheese                                   |  | • Crispy deep fried spicy aubergine with coriander and lemongrass sauce, roasted sweet potatoes and caramelised red onions |  |
| • Baked filo pastry stuffed with wild mushrooms, baby spinach and smoked cheese with a cherry tomato compote |  | • Puff pastry casket filled with creamed fennel asparagus spears topped with parmesan shavings                             |  |

### Desserts - Include Tea, Coffee and Petit Fours

- |   |       |   |       |
|---|-------|---|-------|
| • White and dark chocolate mousse           | £8.10 | • Vanilla and cinnamon mousse with glazed pear                                      | £8.10 |
| • Luxury chocolate box with caramel filling | £8.10 | • White chocolate mousse with honeycomb   | £8.10 |
| • Passion fruit cheesecake                  | £8.10 | • A sharp lemon tart with fresh raspberries   | £8.10 |
| • Chocolate with praline pyramid            | £8.10 | • Scottish and continental cheeses with apple and plum chutney and savoury biscuits | £9.50 |



## our evening buffet and canapé menu

As part of your evening reception, please select from our finger buffet menu or a single hot dish. You may also like to offer your guests appetising canapés to accompany your drinks reception.

Evening Selection Buffet - Starting at £13.30 per person for 5 items. Each additional item is £2.70 per person.

- Selection of freshly cut sandwiches
- Marinated chicken satay skewer with satay sauce
- Tortilla wrap filled with spicy chicken and vegetables
- Vegetable pakora with yoghurt and mint dip
- Sesame prawns on toast with soy dip
- Mini pork pie
- Pitta pocket filled with coronation chicken
- Goats cheese and red onion tart
- Mini pizza with meat balls, spicy tomato and basil sauce
- Spicy lamb kofta with mint and yoghurt dip
- Crostini with red pepper tapenade and baby mozzarella
- Crispy coated king prawns with chilli sauce
- Breaded haddock pieces with homemade tartar sauce
- Pork spare ribs with barbeque sauce
- Pepperoni pizza with tomato and basil sauce

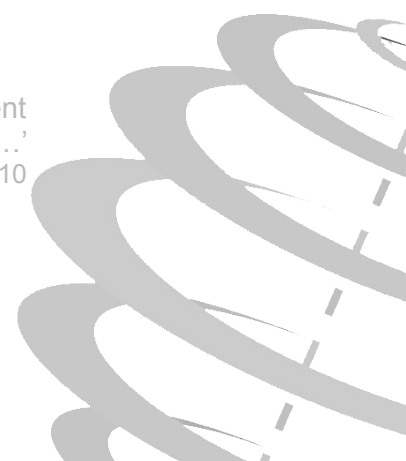
Evening Single Hot Dishes - Each priced £10.50

- Haggis, neeps and tatties
- Beef lasagne with baby baked potatoes
- Stovies with crusty bread
- Chilli con carne with rice and baby baked potatoes

Canapés - Starting at £9.00 per person for 4 items. Each additional items costs £2.25 per person,

- Crostini with chicken liver pate and kumquat jam
- Mini pizza with spicy pepperoni and mozzarella cheese
- Rosemary crisp toast with feta cheese and sun blushed tomatoes
- Red Thai chicken skewer
- Filo basket filled with chorizo, olives and parmesan quiche
- Crispy toast with smoked salmon, cream cheese and chives
- Puff pastry tart filled with prawn marie rose
- Marinated tiger prawns and pineapple with garlic and lemongrass oil
- Mini spring roll with sweet chilli sauce
- Deep fried spicy haggis balls
- Mini filo basket with Dunsyre blue and caramelised pears

“...We would just like to say a big thank you to you and your staff for making it such a fantastic evening. Everything went very smoothly and everyone had a great time. In fact people are still complimenting us on the evening...”  
Florence and Donald, June 2010



## accommodation

Dynamic Earth is delighted to be able to recommend the following accommodation providers, all of whom are located a short walk from our venue:

### Holiday Inn Express

Edinburgh, Royal Mile  
300 Cowgate  
Edinburgh  
(0131) 524 8400  
[www.hiexpressedinburgh.co.uk](http://www.hiexpressedinburgh.co.uk)

### Radisson Blu Hotel

80 High Street  
Edinburgh  
EH1 1TH  
(0131) 557 9797  
[www.radissonblu.co.uk/hotel-edinburgh](http://www.radissonblu.co.uk/hotel-edinburgh)

### Fraser Suites

12-26 St Giles Street  
Edinburgh  
EH1 1PT  
(0131) 221 7213  
<http://edinburgh.frasershospitality.com>

### MacDonald Holyrood Hotel

81 Holyrood Road  
Edinburgh  
EH8 8AU  
(0844) 879 9028  
[www.macdonaldhotels.co.uk/holyrood](http://www.macdonaldhotels.co.uk/holyrood)



## booking your wedding

To arrange an appointment to view Dynamic Earth, please contact our Events team. After discussing availability and your wedding requirements we can provisionally hold a date for you for up to 14 days with no obligation.

### Payment

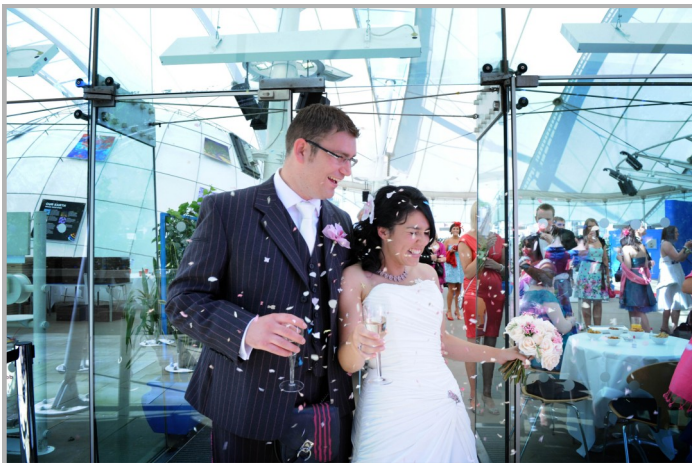
When you confirm your booking at Dynamic Earth one of our dedicated Wedding Co-ordinators will be appointed to send you a contract and request for a security deposit of £500. Payment of this deposit will confirm your booking. The venue hire fee and estimated catering costs are payable 6 weeks prior to your wedding. Full details of payment terms are detailed in the contract.

### Contact Details

0131 523 1269

events@dynamicearth.co.uk

www.dynamicearth.co.uk/events/weddings



“...We had been very impressed with the pre-wedding organisation but the day itself exceeded our expectations...the venue itself is stunning...would have no hesitation in recommending Dynamic Earth as the venue for any special occasion...’  
*Lorna & Grant , August 2010*