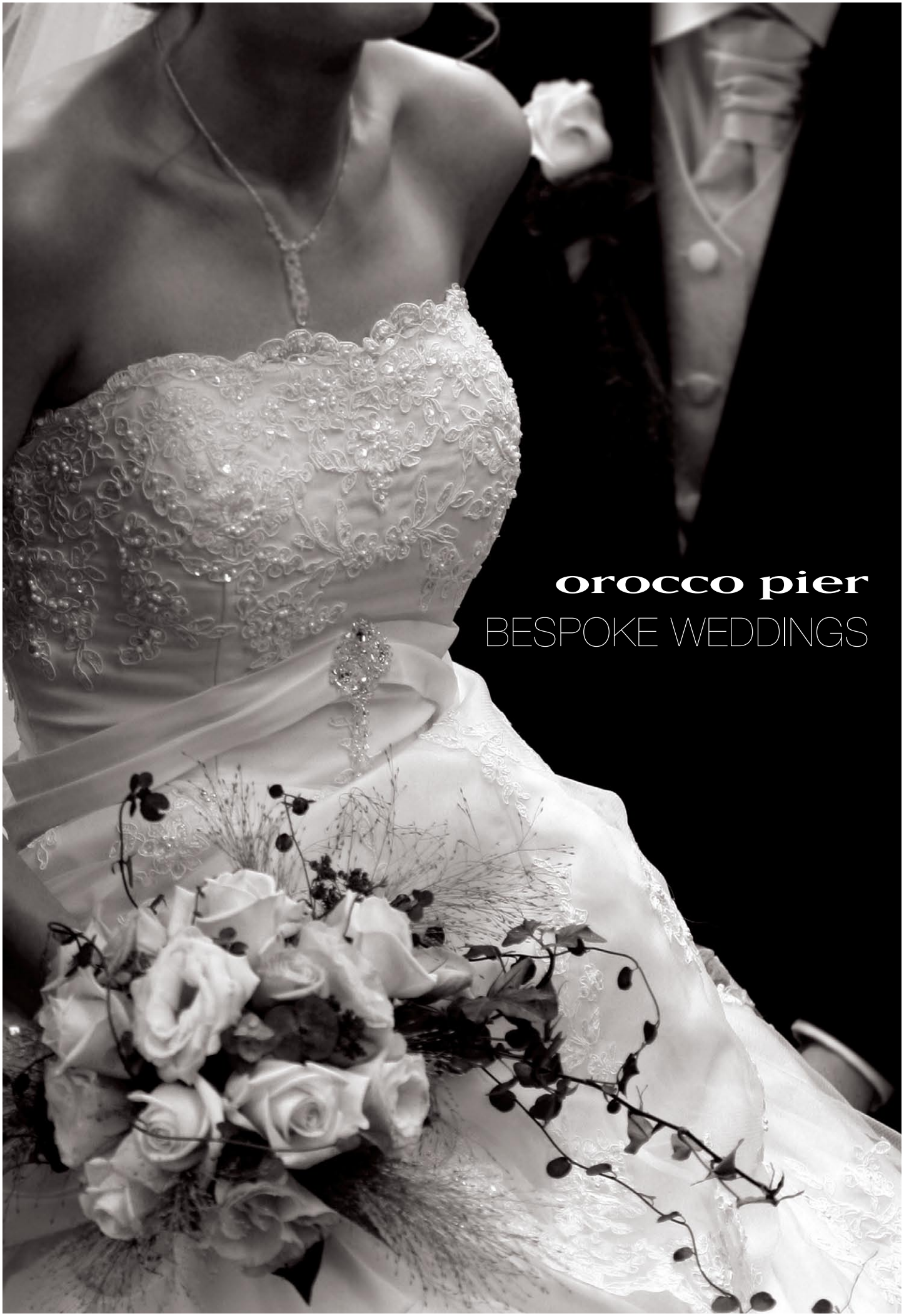

orocco pier

BESPOKE WEDDINGS

WEDDINGS AT OROCCO PIER

From 1st January 2012

Bespoke weddings:

Orocco Pier, set on the waterfront, offers the perfect setting for your wedding day. Be it small and intimate from 4 or a grand affair for 168 seated guests with up to 220 standing guests it is the ideal location with our inspiring and panoramic views overlooking the Forth estuary. Services and prices for our events facility fuchsia, taken with or without a marquee, vary according to the number of guests you would like to have at your wedding, along with the food and drink menus chosen and if you would like to include a ceremony.

Orocco can host the following ceremonies:

- Civil wedding
- Religious wedding
- Civil partnership
- Humanist

If you have any questions or would like to arrange an appointment to be shown around, please call 0131 319 3982 or email weddings@oroccopier.co.uk

When you book a bespoke wedding in fuchsia, to make your wedding day complete and run flawlessly, we will include with our compliments:

(for information of what's included with compliments within the marquee offering – see page 4)

- Experienced wedding coordinator to assist in the planning of your wedding.
- Dedicated operations manager one month before your wedding who will oversee your Wedding Day and assist in all the necessary announcements.
- Personalised background music played before, during and after your ceremony.
- Ceremony carpet (aubergine coloured).
- Traditional round silver cake stand and cake knife.
- Choice of floral centre pieces for all tables.
- White table linen and linen napkins.
- Personalised menus, name place cards, table names/numbers and table plan.
- Your choice of background music played during the wedding breakfast (fuchsia and marquee only).
- Cordless microphone and PA system.
- Projector and screen for the display of DVD, photographs and video (fuchsia only).
- Accommodation inclusive of Champagne breakfast for bridal couple (subject to availability).
- 10% reduction of current accommodation rates for your wedding guests on the evening of your wedding (subject to availability – see terms & conditions).

We will also include:

- For numbers of 90 adult day guests and over we include a Gobo Disk* personalised to your specification.
- For numbers of 100 adult day guests and over we include a DJ for evening entertainment.
- For numbers of 110 adult day guests and over we include a Piper for your arrival and wedding breakfast entrance.
- For numbers of 120 adult day guests and over we include Flame Gas Torches for fuchsia decking.

* Gobo Disk – personalised projection of names or date onto the waterfront

TESTIMONIALS

"I wanted to say a massive thank you to all of you for making our wedding so special. We had a fantastic day and Orocco Pier was the ideal venue for our reception. I can't fault the venue or the service of any of the staff. There is no negative feedback I could give. We were really really impressed and I would recommend the venue to others. Many of our guests also commented on the venue: the food, the staff and the view seemed to get good reviews among our families and friends."
Nicola & Morgan Johnstone, December 2010

"We always wanted to have our wedding at OP but due to the enormity of our families, we booked a larger venue. However, after much consideration because we knew it wasn't what we wanted, we went back to OP. To get the venue of our dreams, we cut our guest list and we don't regret it one bit. Orocco Pier is so special to us. It's not just a venue, a restaurant or a bistro. For us, it's a big part of our lives and we love it.

We don't just say that we would recommend OP - we DO recommend OP to everyone who knows us. No-one has ever been disappointed and there is always a high regard for the entire venue, not just one area, like food or people. It's the whole package that always delivers and that's what makes OP such an incredible place.

We're hopeful that every bride and groom has a day like ours."
Nicola & Peter Thomson, March 2011

"We had such a wonderful day. We are really grateful for all your help and support and how organised you were on the lead up to the wedding. It felt like you always went the extra mile to help us and answer our many queries."
Katrina and Christopher Johnson, April 2011

"Richard and I owe a huge thank you to everyone at Orocco Pier. Our wedding was beyond anything we could have expected, and we're still getting comments about how beautiful the setting was. Planning my wedding from America seemed daunting at first, but you all did such a fantastic job of coordinating everything while still making sure the day turned out just the way Richard and I wanted."
Mr & Mrs Callaghan, May 2011

"Thank you so much for helping to make it the best day of our lives. We wouldn't have changed a single thing; everything was perfect from the first drink to the last dance.

We thought that all waiters/waitresses serving meals all at once around table was a very nice touch. Most of our guests that we have spoken to have commented on what a great day it was the music, food and venue.

Thanks again for an amazing day and for going to every last effort to make sure we were more than happy.
"*Kate & Jamie Penketh, June 2011*

"We were hugely impressed with your attention to detail and your willingness to be so flexible. The staff were all amazing, both on the night and the next morning, and really helped us feel important."
Mr & Mrs Duncan, June 2011

"Jamie and I would like to thank you all for ensuring we had the perfect wedding day. Form the moment we were shown around Orocco Pier nearly 2 years ago to the minute we left the morning after the our wedding your team have been amazing.

Our wedding day was perfect and we enjoyed every second. We had a fantastic day and really could not have done it without any of the team at Orocco Pier, thank you to you all for making this the best day of our life!"
Amanda & Jamie McLuckie, June 2011

"Thank you all so much for making our wedding day so perfect! We can't thank you enough for everything you did, the staff were so friendly and kind nothing was too difficult for them we actually felt like royalty lol! We have received so many comments from our guests saying it was the best food they had ever had at a wedding so compliments to the chef."
Dawn & Derek Carberry, July 2011

"Morris and I would like to thank you so much for making our wedding day so intimate and perfect.

From first contact with yourself we couldn't have asked for better service and considering all arrangements were done by phone or email we are truly grateful for your professionalism.

Orocco Pier is a stunning truly magical place and all the staff work hard to make it special for not only guests but guests coming in of the street, everyone was treated as special."
Tracey & Morris Beveridge, August 2011

"Chris and I had an absolutely amazing day at Orocco Pier, everything was perfect...so thank you so much for all your hard work in making it such a great weekend. The wedding team and all the staff we came into contact with were so helpful, happy and attentive, from the early days of organising the day, right up until we left."
Chris and Lynda Watson, August 2011

SECTION 1

ROOM HIRE AND INFORMATION

Ceremony room hire

The room hire for a wedding ceremony is an additional cost to other room hire charges (where applicable and does not apply when a marquee is taken).

(These costs do not include the registrar fee.)

Name of area	Max No.	Sun – Thur Facility Fee	Fri – Sat Facility Fee
Gallery Room	6	£200	£200
Gazebo	8	£350	£350
Fuchsia	120 / 168*	£300	£500
Beach**	120	£500	£700
Terrace***	120	£700	£900

** 168 can be accommodated with marquee bookings only. 100 seated and 68 standing (ceremony in Fuchsia)*
*** Beach ceremony is standing only*
****Ceremonies on the terrace must take place between 12noon and 1.30pm with a maximum of 100 seated and 20 standing.*

N.B. terrace
The terrace is available for the use of the ceremonies and drinks receptions for a 4 hour period only. Unless a ceremony on the terrace or a marquee is taken, the terrace will not be private, exclusive nor can we "reserve" areas. However, will be available for use as a public area.

Fuchsia facility and services fees

Fuchsia can comfortably accommodate up to 120 seated guests. For an evening reception we can accommodate up to 160 guests (120 seated and 40 standing) depending on band and table arrangement requirements.

Number of adult guests	Sun – Thur	Fri - Sat
80 +	Complimentary	Complimentary
61 – 79	£250	£500
50 – 60	£400	£800
Less than 50	£750	£1500

Marquee, terrace, fuchsia facility and services fees

– please see page 4 for further details on our marquee.

Our marquee can comfortably accommodate up to 168 seated guests for your wedding breakfast and for an evening reception we can accommodate, including fuchsia as your exclusive dance area, up to 220 standing guests.

Number of guests	Mon – Sun
80 - 168	Prices from £4995

SECTION 1

ROOM HIRE AND INFORMATION

Marquee weddings

Our marquee is perfect for those wedding parties of 80+ looking for that "je ne sais quoi" at Orocco Pier. Our marquee can comfortably accommodate up to 168 seated guests for your wedding breakfast and for an evening reception we can accommodate, including fuchsia as your exclusive dance area, up to 220 standing guests.

The facility fee* includes exclusive use of fuchsia, fuchsia decking, terrace and our fully lined marquee with window wall overlooking the majestic views over the Firth of Forth and the two bridges.

(*Please note that catering and accommodation costs are in addition to the facility fee. Marquee hire includes the supply of a 15m x 12m marquee provided with heating, chandeliers, built in sound system, ivory lining, PVC window fronted and charcoal carpet.)

Included with our compliments:

- Experienced wedding coordinator to assist in the planning of your wedding.
- Dedicated operations manager one month before your wedding who will oversee your Wedding Day and assist in all the necessary announcements.
- Fuchsia set for your wedding ceremony.
- Ceremony carpet (aubergine coloured).
- Personalised background music for your ceremony through to your wedding breakfast.
- Piper for your arrival through to your wedding breakfast entrance.
- Traditional round silver cake stand and cake knife.
- White table linen and linen napkins.
- White chair covers with choice of one coloured sash.
- Floral centre pieces provided by our recommended supplier at a special rate from £35 per vase.
- Personalised menus, name place cards, table names/numbers and table plan.
- Centre piece mirrors for your use and tea light candles on each of the tables.
- Cordless microphone and PA system.
- A DJ for your evening reception played throughout fuchsia.
- Exclusive bar facility in fuchsia.
- Enjoy a relaxation area within the marquee with soft background music during the evening reception.
- A personalised Gobo Disk projected onto the waterfront.
- Flame Gas Torches for fuchsia decking.
- Accommodation inclusive of Champagne breakfast for bridal couple (subject to availability).
- 10% reduction of current accommodation rates for your wedding guests on the evening of your wedding. (subject to availability – see terms & conditions).
- Starlight cloths, coloured up-lighters, decorative bay-trees are all available as upgrades.

Small and cosy weddings

No need to go to Gretna Green, our small and cosy weddings are ideal for those who are looking for an intimate wedding, very little fuss or even getting married in secret! We can offer two areas within Orocco Pier that offer that intimate feeling you might be after, suitable for parties of up to 8 persons.

Gallery Room – get married out in the open air overlooking the Firth of Forth, the gallery room offers our third level outside decking area suitable for weddings up to 6 persons.

Gazebo – located on our outside lower terrace level and situated by the water's edge. Suitable for parties up to 8, getting married under our gazebo will make you feel like you are a million miles away.

Please speak to your wedding coordinator if you would like to add in:

- Accommodation with Champagne Breakfast and a bottle of Champagne on arrival.
- A wedding lunch or dinner within our restaurant.
- Celebratory drinks packages.

SECTION 1
ROOM HIRE AND INFORMATION

Wedding food & drink prices 2012

Canapés and Antipasti – see page 6 for menus

Choose 4	£6.95pp
Choose 6	£8.95pp
Choose 8	£10.95pp
Choose 10	£12.95pp
Minimum order	£200.00
Antipasti (serves 4)	£12.95

Drinks selector – see page 7 for menus

Package A	£19.75
Package B	£21.75
Package C	£23.75
Package D	£28.75

Drink upgrades

Upgrade 1	no additional surcharge
Upgrade 2	£1.00pp
Upgrade 3	£2.00pp

Menu selector – see pages 8–11 for menus

H/B	£48.95
A	£48.95
B	£53.95
C	£57.95
D	£61.95

Menu upgrades

Soup as intermediate course	£3.25pp
Champagne sorbet as intermediate course	£4.55pp
Chocolate pots	£1.00pp
Petit fours	£1.50pp
Guaranteed pre-order (2 choice starter course only)	£1.50pp
Guaranteed pre-order (2 choice main course only)	£3.00pp
Guaranteed pre-order (2 choice dessert course only)	£1.50pp

Evening buffet – see page 12 for menus

A	£16.95
B	£14.95
C	£12.95
D	£11.95
E	£10.95
F	£10.95
G	£4.95pp

Children under 5 are complimentary. Children up to 10 years can select dishes from our children's menu at £9.95 per child.
Children between 10-14 may select a half portion of the wedding meal for half the adult price. Children 15 and over are charged as adults.

SECTION 2
CANAPÉ MENUS

The canapé and antipasti menus are optional and usually served on arrival or after the ceremony with a drink from your chosen drink package.

Canapés

- Honey and mustard cocktail sausages
- Chicken liver parfait and redcurrants
- Red onion and goats cheese parcels (v)
- Smoked duck and onion tartlet
- Thai spiced potato cakes (v)
- Baby tuna niçoise
- Mini tomato and red onion bruchetta (v)
- Breaded king prawn on sweet and sour tartlet
- Tiger prawn and spiced avocado purée
- Roasted red pepper and cheese crostini (v)
- Oak smoked salmon, cream cheese & chive wrap
- Haggis pearls
- Salmon and dill mousse on brioche crostini
- Breaded baby mozzarella (v)
- Chorizo empandillas
- Cherry tomatoes and pesto (v)
- Marinated vegetables (v)
- Crab tartlet
- Vegetarian haggis wontons (v)

Antipasti (serves 4 per platter – choose one or a combination)

- Selection of meats, olives, mozzarella and breadsticks
- Selection of cheeses, olives and breadsticks (v)

SECTION 3
DRINKS PACKAGES

Your chosen drinks menu will be used in conjunction with your choice of food menu from section 4.

Each drinks package consists of the following:
Reception drink - one glass per person
Wine with meal - two glasses per person
Mineral water - two bottles per table
Toasting drink - one glass per person

Wine included with meal – you are welcome to choose 2 from the following:

White: Colombard / Chardonnay
Red: Cabernet Sauvignon / Merlot
Rosé: Zinfandel / Fairtrade Rosé

Please select one of the following drinks packages:

Drinks package A

Reception	Prosecco or your choice of drink from Upgrade 1 selection
Wine	as per choice of two selected from above
Meal	Sparkling and still mineral water
Toast	Prosecco

Drinks package B

Reception	Rocco Rosé Brut Sparkling or your choice of drink from Upgrade 1 selection
Wine	as per choice of two selected from above
Meal	Sparkling and still mineral water
Toast	Rocco Rosé Brut Sparkling

Drinks package C

Reception	Champagne or your choice of drink from Upgrade 1 or 2 selection
Wine	as per choice of two selected from above
Meal	Sparkling and still mineral water
Toast	Champagne

Drinks package D

Reception	Rosé Champagne or your choice of drink from Upgrade 1, 2 or 3 selection
Wine	as per choice of two selected from above
Meal	Sparkling and still mineral water
Toast	Rosé Champagne

Alternative wines

Alternative wines may be chosen from our current wine list and will be charged per bottle. For a full and up to date wine list ask your wedding coordinator for details.

We do not allow organisers to supply wines, champagnes etc, on a corkage basis, however we are happy to try to source a particular favourite wine for you, subject to availability.

Alternative reception drinks

You can replace your reception drink with a cocktail, bottle beer or liqueur – (see page 5 for upgrade prices, if applicable).

Drink upgrade 1

Bottled Beers – *Peroni / Miller / Budweiser / Corona / Heineken (choice of 2 available)*

Gin and tonic

Mainline spirit and draft mixer

Drink upgrade 2

Kir Royale – *Sparkling wine and crème de cassis*

Crème de Violette – *Sparkling wine and crème de violette*

Raspberry or Strawberry Bellini

Drink upgrade 3

Mojito – *Rum, mint and soda*

Summer Cup – *Pimms, lemonade, mint, sugar syrup, cucumber and summer fruits*

Raspberry mule – *vodka, raspberry, ginger beer and lime*

Singapore Sling – *Gin, Cointreau, cherry brandy, pineapple and ginger beer*

Liqueurs – *please ask for our full liqueur list.*

SECTION 4

HOT BUFFET MENU (H/B)

For a maximum of 84 people

Starters

Choose one from this section

- Tomato and basil soup with herb croutons. (v)
- Cream of broccoli and Dunsyre blue soup. (v)
- Cream of carrot, coriander and squash soup. (v)
- Tomato, mozzarella, rocket and peach salad with basil and toasted pine nut dressing. (v)
- Smooth chicken liver parfait on toasted brioche with red onion and plum chutney.
- Trio of melon with mixed berry compote. (v)

Main dishes

Choose four from this section, one of which should be vegetarian

- West coast salmon fillet with lemon and dill butter.
- Herb crusted roast cod on broad beans with basil, garlic and pancetta.
- Prawn, clams and mussels in a tomato, garlic and black olive penne pasta.
- Baked ham in citrus rum and raisin sauce.
- Garlic and sage roasted loin of pork with an apricot and pine nut stuffing.
- Toulouse sausage with caramelised onion marmalade.
- Breast chicken in a tomato, basil and olive ragout.
- Lemon, sesame seed, coriander and honey grilled chicken.
- Cajun chicken with tomato, red onion and coriander salsa.
- Teriyaki beef with ginger, spring onion, bean sprouts and peppers.
- Beef lasagne al forno.
- Thai red beef curry.
- Beef braised in red wine, garlic, smoked bacon, baby onions and mushrooms.
- Minted lamb and feta cheese moussaka.
- Roast leg of lamb with rosemary and garlic stuffed with walnut, orange and herbs.
- Lamb tagine with apricots and honey.
- Oven roasted butternut squash on rosemary and roast garlic risotto (V).
- Thai vegetable yellow curry (V).
- Mushroom, spinach, basil, toasted hazelnut and goats cheese lasagne (V).

Side dishes

Choose three from this section

- Parsley new potatoes.
- Cheese and onion stuffed baked potatoes.
- Baked potato with sour cream and chives.
- Leek and garlic mash.
- Seasonal vegetables.
- Petit pois, spring onion and mint.
- Broccoli and almond au gratin.
- Roasted root vegetables.
- Citrus cous cous.
- Pilaf rice.
- Wild rice.
- Tossed salad.
- Sweetcorn and mixed bean salad.
- Selection of bread on the buffet table.

Dessert

Choose one from this section

- White chocolate and toffee cheesecake.
- Vanilla and raspberry crème brulée with a white chocolate cookie.
- Rich chocolate and black cherry pot with pistachio cream.
- Rhubarb crumble set in a sweet tart with vanilla pod ice cream.
- Strawberry pavlova.
- Selection of cheese, fruit and oatcakes.

- Tea and coffee served with homemade shortbread.

SECTION 4

WEDDING MENUS

Please choose from one starter, one main and one dessert.
Vegetarian mains options available on page 11.

Menu – A

- Tomato and basil soup with herb croutons. (v)
- Cream of broccoli and Dunsyre blue soup. (v)
- Cream of carrot, coriander and squash soup. (v)
- Smooth chicken liver parfait on toasted brioche with red onion and plum chutney.
- Fan of melon with compote of mixed berries. (v)
- Tomato, mozzarella, rocket and peach salad with basil and toasted pine nut dressing. (v)

- Chicken breast stuffed with haggis with a cream, onion and whisky sauce on leek mash and roasted root vegetables with thyme.
- Lamb shank braised in red wine, baby onions, bacon and rosemary on crushed new potatoes and broccoli with almonds.
- Roasted pork loin with red wine jus on roasted baby potatoes, seasonal vegetables.
- Braised daube of beef with duchess potatoes and Madeira jus
- Chicken breast stuffed with gorgonzola and sun-dried tomato, wrapped in Serrano ham on red pesto.
- Oven baked west coast salmon fillet on roasted courgette and saffron risotto with a red pepper coulis.

- White chocolate and toffee cheesecake.
- Vanilla and raspberry crème brulée with a white chocolate cookie.
- Selection of cheese, fruit and oatcakes.
- Mixed berry pavlova.
- Lemon posset with Chantilly cream.
- Strawberry shortcake stack.

- Tea and coffee served with homemade shortbread.

Menu – B

- Roasted butternut squash and coconut soup. (v)
- Lightly curried parsnip soup. (v)
- Country vegetable soup. (v)
- Crab, chilli & coriander tartlet with red pepper salsa.
- Warm peppered chicken on mixed leaves with caesar dressing and herb croutons.
- Dunsyre blue cheese and red onion tart with rocket salad and balsamic vinaigrette. (v)

- Roast rump of lamb* with a herb crust and apricot and sultana chutney with crushed new potatoes and cumin roasted squash.
- Slow roast loin of pork, stuffed with pancetta, pinenut and sage with potato dauphinoise and seasonal vegetables.
- Grilled rib steak** with red onion and chilli marmalade served with rosemary and garlic hashed potatoes and dressed salad.
- Corn-fed chicken stuffed with black pudding, crushed new potatoes and Diane sauce.
- Grilled fillets of sea bass on French beans, black olives, new potatoes, cherry tomatoes and basil pesto.
- Baked coley with leek mash, sugar snaps and tomato, garlic and parsley sauce.

*Roast rump of lamb is served medium rare.
**Rib steak is served medium.

- Dark chocolate cheesecake with fruit compote.
- Strawberry pavlova.
- Sticky toffee pudding with vanilla ice-cream.
- White chocolate and strawberry cheesecake.
- Tart au citron with raspberry sorbet.
- Apple and cinnamon crumble.

- Tea and coffee served with homemade shortbread.

SECTION 4

WEDDING MENUS

Please choose from one starter, one main and one dessert.
Vegetarian mains options available on page 11.

Menu – C

- Curried parsnip and apple soup. (v)
- Red lentil and smoked bacon soup. (v)
- Leek and potato soup. (v)
- Game terrine on a sweet cranberry chutney with toasted onion bread.
- Fillet of sea bass with tomato and coriander salsa.
- Haggis and clapshot with whisky sauce.

- Roast sirloin of beef with a wild mushroom and Madeira sauce served with potato dauphinoise and roasted root vegetables with thyme.
- Breast of chicken stuffed with smoked applewood cheddar served on leek mash with cauliflower and white wine sauce.
- Rosemary and garlic scented roast loin of venison* with sloe gin jus on leek and bacon mash and braised red cabbage.
- Medallions of beef fillet** on caramelised onions with arran mustard sauce served with cabbage and bacon mash and buttered carrots.
- Corn-fed chicken breast stuffed with red pesto with tomato, olive and parmesan risotto.
- Pan fried monkfish with asparagus and broad bean risotto.

*Venison is served medium rare.
**Medallions are served medium.

- Treacle custard tart with cinnamon ice cream.
- Rich chocolate and black cherry pot with pistachio cream.
- Strawberry eton mess.
- Lemon cheesecake with blackberry compote.
- Glazed orange tart with dark chocolate ice-cream.
- Bread and butter pudding served with fresh cream.

- Tea and coffee served with chocolate pots.

Menu – D

- White onion and cheddar soup. (v)
- Cream of mushroom and herb soup. (v)
- Sweetcorn chowder. (v)
- Smoked duck salad with apricot chutney and caramelised onions.
- Gravadlax with lemon, caper, chive & crème fraiche.
- Prawn, crayfish and lobster cocktail on herb salad and sun blush tomato and lime mayonnaise.

- Pea and mint soup. (v)
- Champagne sorbet. (v)
- Chilled melon soup. (v)

- Fillet of beef wellington*, rich pate, wild mushrooms, wrapped in a lattice of pastry, on a Madeira sauce served with potato dauphinoise with snow peas and buttered carrots.
- Rack of lamb** with herb crust and rowanberry jus with leek and garlic mash and rosemary roasted root vegetables.
- Marinated duck breast on pak choi, spinach, bean sprouts and spring onion noodles, roasted belly of pork and hoisin jus.
- Garlic and thyme marinated leg of lamb with roast potatoes and seasonal vegetables.
- Roast pork fillet with French beans, baby carrots, black pudding mash and mushroom sauce.
- Pan-fried sea bass with buttered saffron and coriander sauce on new potatoes, wilted spinach and asparagus.

* Beef is served medium.
**Rack of lamb is served medium rare.

- Rhubarb crumble set in a sweet tart with vanilla pod ice cream.
- Chocolate mousse layered with wild berries with amaretti biscuits.
- Profiteroles with chocolate sauce.
- Raspberry Cranachan.
- Chocolate and toffee fondant.
- Vanilla pannacotta and raspberry compote.

- Tea and coffee served with petite fours.

SECTION 4

VEGETARIAN MENU OPTIONS

Please pick one from this list to replace your main course from menus A - D

- Roasted Mediterranean vegetables & vine tomatoes wrapped in filo pastry on French beans, black olives, cherry tomatoes, new potatoes and basil.
- Goats cheese and red onion parcel with fresh fig, pine nuts, and rocket salad.
- Wild mushroom and tarragon crêpe with heart of globe artichoke and beetroot salad dressed with tomato pesto and balsamic.
- Grilled Moroccan vegetable skewers on mint and mango cous cous.
- Breaded goats cheese on roasted pepper polenta with grilled asparagus.
- Camembert, caramelised red onion, garlic and cranberry en-croûte with roasted sweet potato and walnut salad.
- Wild mushroom, aubergine and tarragon, in oven baked butternut squash on maple and lime roasted parsnip.
- Char-grilled Mediterranean vegetables with rosemary and roast garlic risotto.

SECTION 5

EVENING BUFFET MENU

All weddings taking place in fuchsia must have an evening buffet.

Evening buffet – A

- Honey and mustard cocktail sausages.
- Cracked black pepper and lemon chicken goujons with garlic mayonnaise.
- Onion bhajis with yogurt, cucumber and mint dip.
- Duck, bean sprout and hoi sin spring rolls.
- Spicy cajun wedges and dips.
- Mature cheddar and shallot tartlet.
- Selection of finger sandwiches:
  – Egg and cress.
  – Ham, iceberg and whole grain mustard.
  – Cheddar cheese and tomato
  – Tuna and red onion.
- Blinis: *Smoked salmon and cream cheese*.
  Roast tomato hummus.
- Tea and coffee

Evening buffet – B

- Honey and mustard cocktail sausages.
- Cracked black pepper and lemon chicken goujons with garlic mayonnaise.
- Onion bhajis with yogurt, cucumber and mint dip.
- Spicy cajun wedges and dips.
- Mature cheddar and shallot tartlet.
- Selection of finger sandwiches:
  – Egg and cress.
  – Ham, iceberg and whole grain mustard.
  – Cheddar cheese and tomato
  – Tuna and red onion.
- Tea and coffee

Evening buffet – C

- Honey and mustard cocktail sausages.
- Onion bhajis with yogurt, cucumber and mint dip.
- Spicy cajun wedges and dips.
- Mature cheddar and shallot tartlet.
- Selection of finger sandwiches:
  – Egg and cress.
  – Ham, iceberg and whole grain mustard.
  – Cheddar cheese and tomato
  – Tuna and red onion.

Evening buffet – D

- Honey and mustard cocktail sausages.
- Onion bhajis with yogurt, cucumber and mint dip.
- Spicy cajun wedges and dips.
- Selection of finger sandwiches:
  – Egg and cress.
  – Ham, iceberg and whole grain mustard.
  – Cheddar cheese and tomato
  – Tuna and red onion.

Evening buffet – E

- Bacon rolls.
- Roasted pepper, tomato, basil, olive and mozzarella foccacia.
- Spicy cajun wedges and dips.

Evening buffet – F

You are welcome to choose one or two of the above. A choice of two will result in an even split of both.

- A cone of fish & chips.
- A cone of breaded chicken & chips.
- Bowl of stovies with oatcakes.
- Bowl of haggis, neeps 'n' tatties*.
- Bowl of chilli beef on cheese nacho's*.
- Bowl of Thai chicken curry on sticky rice and naan bread.

*vegetarian substitute available

Evening dessert buffet – G

- Mini cheesecake bites.
- Mini chocolate brownies.
- Mini sticky toffee puddings

All inclusive weddings must have an evening buffet from A – F and cater for 100% of the total number of their guests.

SECTION 6
ACCOMMODATION

Orocco Pier is a spacious, innovative and contemporary bar and restaurant with 17 comfortable bedrooms and extensive events facilities, boasting panoramic views out over the Firth of Forth. When a wedding is confirmed with us, clients are able to block book all of our available accommodation for that night including our serviced apartment (subject to availability).

Our serviced apartment is a luxurious lower ground residential apartment accommodating a total of 6 adults. Quality open plan kitchen stocked with goodies and essentials for your arrival. Private lounge with dining table, plasma TV and real flame fire. Two spacious king size bedrooms with vanity desk, hanging wardrobe, iron and ironing board and powerful hairdryer. Private dining with your own chef and waiter also available (please ask for full pricing details.) Beautifully finished shower room. Additional sofa bed available. Minutes walk from the hotel. Off street parking. Family friendly.

The available accommodation will be held until 8 weeks prior to the event date, at which stage we ask you to release any unwanted or provisional rooms. Any rooms booked at this stage will require individual names, credit card details and an email or postal address to send our confirmation/terms and conditions to. These rooms will then be subject to a 48 hour individual cancellation policy, whether they are being paid for by the individual guest or by the client themselves. See terms and conditions for further details on this cancellation policy.

Accommodation rates (2012):

Single room en-suite from	£85
Double room en-suite from	£110
Executive room en-suite from	£140
Triple/Family room en-suite from	£160
Serviced apartment from	£75 per person

(based on 4 adults sharing. Please ask for full pricing details)

All rates are inclusive of full Scottish Breakfast and VAT charged at the current rate. Accommodation rates will be advised on the year of your wedding and a 10% discount will apply to the room rate, excluding the serviced apartment.

Some of our rooms have open views to the river and bridges as well as a fantastic array of features designed to make your stay more comfortable.

- Television, DVD* and CD* players
- Guest DVD collection available
- Direct dial telephones*
- Wi-fi and Ethernet broadband access
- Scene setting fibre optic lighting*
- Luxury en-suite bathrooms with showers
- Luxurious towels
- A toiletries pack from Molton Brown
- Goodie chest with snacks and sweets*
- Personal safes*
- Extensive mini bar*
- Powerful hairdryers
- Ironing board and iron

*not available in all rooms

Below are some important points of interest regarding your confirmation details and our reservation policy:

Check-in time is from 4pm.
Check-out time is 11am.

Early check-in's cannot be guaranteed but we will do our best to accommodate our guests, however it is advisable that if you would like to check-in early to book a room the evening before.

Our 17 bedrooms can accommodate 34 adults.

We have limited numbers of travel-cots and rollout beds for babies and children.

We operate a 48 hour cancellation policy from the day of arrival for individually guaranteed reservations.

Unfortunately, we cannot provide private car parking facilities. There is limited on-street pay and display parking available with further free public parking facilities close by.

Visit our location page on our current website at *www.oroccopier.co.uk* find a detailed map of our stunning location.

- We operate a strict no smoking policy in all our bedrooms, public areas and serviced apartment.
- Pets are not permitted on the premises nor at the serviced apartment.
- Weekend bookings are advised that we have a vibrant bar and restaurant trade.
- Bookings are to be confirmed with credit or debit card details. We accept most major credit cards except Diners card.
- An imprint will only be taken from the card and no sale will be made until your departure/ cancellation except for the serviced apartment which requires full payment on check-in.

SECTION 6

TERMS AND CONDITIONS

Confirmations: A provisional booking for the date of your choice will be held for a maximum of 14 days.

After 14 days, Orocco Pier requires written confirmation and a non-refundable and non transferable deposit of £1000 or £2000 for a marquee booking. The booking is confirmed on receipt of the deposit and a signed copy of these terms and conditions.

Payment: Four weeks before the date of the wedding a pro-forma invoice will be issued for the final total. Settlement of this is required 14 days prior to the date of the wedding. Any additional costs must be settled the day after the wedding.

Cancellations: Should you have to cancel your booking a charge will be made which will include the value of any bedrooms that are being held in relation to your event, calculated as a percentage of the total booking value according to the scale highlighted below:

Event cancellation period percentage

12 – 6 months before the wedding	50%
3 – 6 months before the wedding	70%
1 – 3 months before the wedding	85%
One month before the wedding	100%

Bedrooms cancellations will not be charged where we are able to re-sell the bedrooms for the dates originally held.

The client should confirm all cancellations in writing. Cancellation will be effective from the date of receipt of written confirmation. Any costs incurred for a particular event, that otherwise would not have been incurred; will be charged in the cancellation unless Orocco Pier is able to mitigate their loss. The cancellation cost is based on the original costing from the numbers given to us at the time the deposit was paid. Any charges incurred by (cancellation, minibar, etc.) and not honoured by individual guests will be chargeable to the group organiser.

Reduction in numbers: Orocco Pier reserves the right to set a minimum number to be charged for the event. Approximate numbers must be confirmed in writing to Orocco Pier at the time of the booking. It is this figure, which will act as the minimum number of guests to be paid for, or the minimum number specified by Orocco Pier, whichever is the greater. Final numbers must be given to Orocco Pier at least 14 days before the event. In the event of the marquee package being downgraded from a marquee to a fuchsia package, the percentage of the event cancellation table above will apply to the cost of the marquee.

Change of date: Deposits are non refundable and non transferable. All deposits will be lost should the date of the wedding be changed.

Damage: The client is responsible to Orocco Pier for any damage or loss of business caused by the client or his guests, agent, employees etc. Clients are able to have fuchsia decorated for their event; however any decorations and additions must be discussed and agreed with the Events Manager.

Gifts: Orocco Pier is not responsible for the loss, damage or storage of any wedding gifts. Please ensure that all belongings are taken with you after your wedding.

Wedding cakes: Orocco Pier is not responsible for the storage, display or any damage to your wedding cake.

Dietary requirements: We are happy to discuss any dietary requirements that you or your guests may have and also, any provisions that we may be able to make for guests who have food allergies. We require 14 days notice prior to your event regarding either of the above. We must however stress that we cannot guarantee that foods provided at your event will not contain traces of other food products.

Interest: Interest on overdue invoices shall accrue from the date when the payment becomes due, from day to day until the date of the payment, at a rate of 4% above the hotels bank base rate from time to time in force and shall accrue at such a rate after, as well as before any judgement.

Wedding brochure information: All information and prices were correct at the time of printing, and are subject to change without prior notice. Orocco Pier cannot accept responsibility for any errors or omissions, all arrangements featured in this brochure are subject to availability. We will make every effort to provide everything of your choice, if however, due to the seasonal availability of certain produce we are unable to supply something, we will advise you as soon as possible to discuss a substitute alternative.

Data protection act: Any information supplied to Orocco Pier is held in accordance with the Data Protection Act 1984 and may be used by Orocco Pier to keep you informed of special offers and promotions we believe are of interest to you. We do not disclose personal information to any other organisation. If you would prefer not to be updated by our mailing, please write to us, giving your full name and current postal address with postcode.

VAT and Prices: All quoted prices are inclusive of VAT at the current rate and are subject to change without prior notice.

Wedding insurance: We strongly recommend that clients arrange wedding insurance to cover the costs of any unforeseen events.

Due diligence: No wine, spirits or food products may be brought into Orocco Pier by clients or guests for the consumption on the premises without prior agreement

I understand and agree to all the terms and conditions above.

Signature 1 _____
Name (Please print) _____

Signature 2: _____
Name (Please print) _____

Date signed: _____
Date of wedding: _____

SECTION 7
FREQUENTLY ASKED QUESTIONS

What happens next?
On confirmation of your wedding, we will post and email all relevant wedding information to you.

What time can we start and finish our reception?
Between 11am – 1am for a ceremony and reception.
Between 7pm – 1am for an evening reception.

From what time can I occupy the event facility for preparation etc?
Generally from 10am on the morning of your event. This depends however on the calendar of events surrounding yours. Room preparation is carried out by our events team and most guests feel no need to have access to the room prior to their wedding.

Is there anywhere (non-resident) wedding guests can use for changing prior to the event?
Unfortunately not.

Can you reserve parking outside for wedding vehicles?
Unfortunately not. However 'The Binks' public car park is a one minute walk away (wedding car or coach can drop off wedding party outside Orocco Pier).

Where do guests go if they arrive early for the ceremony?
Guests are more than welcome to use the bar facility in Antico.

Is there a charge or discount if I need to add or subtract guests just prior to the event?
Guest numbers must be confirmed 14 days prior to your wedding. Your final invoice will be based on those numbers and settlement of your account balance is required 14 days prior to your wedding. If you need to add guests at the last minute we will try our best to accommodate you. Additional guests are charged at the appropriate per person rate. If you have last minute guest reductions we unfortunately cannot offer any discounts or refunds.

Can you provide menus for specific dietary requirements? i.e, nut free, gluten free etc?
Yes, by prior arrangement. We would ask when sending out your invitations, you include dietary requirement into this.

Can I mix and match my menu from the options given?
Yes and this will be priced accordingly depending on your menu options chosen.

How is the hot buffet menu served?
The top table is invited up to the buffet first, then each table thereafter one at a time.

Can I have a sample tasting of my chosen wedding menu?
Yes, by arrangement with our events team, if you have a bespoke wedding we can arrange for you to have a taste of your chosen wedding menu and chosen wine prior to your wedding. (Tastings can be arranged Mon-Thurs from noon – 4pm only).

Can you supply our wedding cake?
No. We can however recommend a number of suppliers. Please ask to see our list.

Set up of your wedding cake:
We ask that all wedding cakes are brought only on the day of the wedding and are set up by the supplier / designer. Orocco Pier cannot accept responsibility for the storage or set up of your wedding cake.

When do you serve our wedding cake?
If wedding cake is to be used as a dessert, there is a cover charge for the service of the cake. However there is no charge for cutting up the wedding cake and serving with evening buffet.

What flowers are included from Orocco Pier?
If centre piece floral arrangements are included, our arrangements and flowers vary with the seasons. We can source most flower varieties; should your choice be out with the inclusive value the additional cost will be added to your bill. Speak to our events team for more details.

Do you have any recommended wedding suppliers?
We have an extensive list of suppliers who supply items such as; flowers, chair covers, sashes, hairdressing, beauticians, photography, bands, singers, etc. Ask our events staff for the latest list.

Are there any recommended locations for photography nearby?
Yes, the old stone pier, a small sandy beach offset from The Binks car park, the larger beach behind Orocco Pier and the picturesque gardens across the street from Orocco Pier are all popular photography locations.

Do you have any childcare facilities?
Unfortunately not, but we can recommend childcare facilities to you.

Do you have baby changing facilities?
Yes we do, both within fuchsia and on the main Orocco Pier level.

Do you provide disabled access?
Yes we do. There are steps to negotiate, however staff are always able to help guests down these. Disabled toilets are available on the events level.

Can we access the beach from Orocco Pier?
Yes, directly from fuchsia via our deck.

Can you accommodate a band?
We can accommodate up to a four piece band.

They must supply their own PA system. Please note this can restrict your dance area and table space. Please see our Useful Wedding Information for more information.

Can we hire Orocco Pier in its entirety, i.e. bar, restaurant, orocco room, terrace, fuchsia, deck and all 17 rooms?
Unfortunately not. You can however hire all 17 bedrooms, fuchsia, marquee with terrace and the lower deck if you wish.