

Norwood Hall Hotel

Your Unique Wedding

At times you will think you are in Heaven! Your personal wedding coordinator will help plan your special day and take care of all the details, including those little extras that make all the difference.

We would be delighted to talk to you about exclusive use and customising Your Day, Your Way.

For all Seasons

In spring and summer, the gardens burst into life, full of colour. Autumn is truly spectacular as the leaves in the woodland canopy change from green to a kaleidoscope of golds and reds.

Winter weddings are magical, intimate and cosy. Imagine arriving at the entrance with a dusting of snow and the welcoming ambience of a roaring log fire in the lounge and flickering candlelight throughout.



Menus Made for You

We are passionate about food and are dedicated to sourcing and serving the highest quality ingredients. Our chefs take pride in producing every dish they serve. We ensure that through our carefully curated menus we have options available for both traditional meals, and exciting alternatives such as afternoon tea, host the roast or even a barbeque.

Dietary Alternatives

There is nothing worse than feeling you or your guests might be left out when it comes to the meal. We offer Gluten Free, Dairy Free, Vegan, Vegetarian and Children's Menus, and are happy to cater to any other requirements you might have.



Your Luxury Wedding

Available 7 days a week
10% Discount Monday - Thursday

A guarantee that you will be the only wedding held on your special day!
A glass of chilled champagne for your welcome drink
A selection of 5 premium canapes
4 course choice wedding dinner followed by coffee and homemade tablet or one of our Unique Dining Options
A bottle of our specially selected red or white wine
A glass of chilled champagne for your toast drink
Evening buffet of charcuterie grazing table
Rehearsal dinner for twelve
Bridal suite for the night prior
Honeymoon suite for the night of the wedding
2 complimentary executive bedrooms for 2 nights along with.....
Complimentary menu tasting for the happy couple 3 - 6 months prior to your wedding
Our experienced wedding planners to help you organise your special day
7 acres of woodland and gardens and the beautiful interior of the hotel to capture your perfect wedding photographs
red carpet entrance
Master of ceremonies to guide you through your day
Silver candelabra with ivory candles, mirrors and tea lights to dress your tables
Personalised table plan and menus

Your Luxury Wedding			
		Friday - Sunday	Monday - Thursday
2025	April - October	£236pp	£214pp
	November - March	£226pp	£205pp
2026	April - October	£248pp	£225pp
	November - March	£238pp	£216pp
2027	April - October	£260pp	£236pp
	November - March	£250pp	£227pp

Your Day Your Way				
		Friday Saturday	Sunday	Mid - Week
2025	April - October	£100pp	£90pp	£83pp
	November - March	£94pp	£85pp	£78pp
2026	April - October	£105pp	£95pp	£87pp
	November - March	£99pp	£90pp	£82pp
2027	April - October	£110pp	£100pp	£91pp
	November - March	£104pp	£94pp	£86pp

Your Day , Your Way

Available 7 days a week
10% Discount on Sundays
20% Discount Monday - Thursday

A guarantee that you will be the only wedding held on your special day!
A glass of chilled prosecco for your welcome drink
3 course wedding dinner followed by coffee and homemade tablet or one of our Unique Dining Options*
A half bottle of our specially selected red or white wine
A glass of chilled prosecco for your toast drink
Evening buffet of bacon & Sausages in morning rolls
Honeymoon suite for the night of the wedding along with.....
Complimentary menu tasting for the happy couple 3 - 6 months prior to your wedding
Our experienced wedding planners to help you organise your special day
7 acres of woodland and gardens and the beautiful interior of the hotel to capture your perfect wedding photographs
Master of ceremonies to guide you through your day
Silver candelabra with ivory candles, mirrors and tea lights to dress your tables
Personalised table plan and menus

Boutique Weddings

For 30 Guests or Less

Available Sunday - Thursday

Boutique Weddings		
		Sunday - Thursday
2025	April - October	£96pp
	November - March	£90pp
2026	April - October	£104pp
	November - March	£98pp
2027	April - October	£115pp
	November - March	£104pp

A guarantee that you will be the only wedding held on your special day!
 Ceremony in the Tapestry Restaurant, no additional room hire fee!
 Exclusive use of the Library after the ceremony, until your meal for reception and photos
 A glass of chilled prosecco for your welcome drink
 3 course wedding dinner followed by coffee and homemade tablet or one of our Unique Dining Options
 A half bottle of our specially selected red or white wine
 A glass of chilled prosecco for your toast drink
 Evening buffet of bacon & Sausages in morning rolls
 Honeymoon suite for the night of the wedding along with.....
 Our experienced wedding planners to help you organise your special day
 7 acres of woodland and gardens and the beautiful interior of the hotel to capture your perfect wedding photographs
 Master of ceremonies to guide you through your day
 Silver candelabra with ivory candles, mirrors and tea lights to dress your tables
 Personalised table plan and menus

Minimum Numbers

As we only host one wedding a day, minimum numbers apply for certain days and months Please ask the wedding team for more details

Ceremonies

Ceremony hire
 (included in the Boutique package)
 Pitfodels Suite (divided): £600
 Outside in The Glade: £800
 Pitfodels Suite (full room): £1000

Young Family

For any young family attending the prices are as follows
 Under 5 years old Complimentary
 5-12 years £19, includes 3 course Young diners menu and 2 fruit Juices
 13-17 years £40 includes the adult menu, 2 fruit Juices and evening buffet



Add to Your Day

Everyone is different so we offer the bellow extras to make your day perfect for you and your family.

<i>Extras Made for You</i>			
	<i>2025</i>	<i>2026</i>	<i>2027</i>
<i>Make it a Choice Menu</i>	£6pp	£7pp	£8pp
<i>Add a Fourth Course</i>	£8pp	£9pp	£10pp
<i>Selection of Three Canapes</i>	£9pp	£10pp	£11pp
<i>Selection of Five Canapes</i>	£14pp	£15pp	£16pp
<i>Change to Arrival Cocktail</i>	+£3pp	+£5pp	+£7pp
<i>Upgrade Wine Choice</i>	From £5pp	From £6pp	From £7pp
<i>Add Arrival Drinks for Evening Guests</i>	From £5pp	From £6pp	From £7pp
<i>Upgrade the Evening Buffet</i>	From £5pp	From £5pp	From £5pp
<i>Add Late Bites (Sandwiches & Crisps)</i>	£8pp	£9pp	£10pp

Sweetie Table £250

*A selection of 12 sweets presented in jars with scoops & bags.
based on 50 guests*

Accommodation

The Reid Four Poster Honeymoon Suite is provided complimentary for all
Your Day Your Way & Luxury Weddings
or you can upgrade to our
Original House Moray Honeymoon Suite for £175

The Menzie Suit is perfect for the night prior to the wedding for the
Bride and Bridesmaids
Sandwiches for 6 & a bottle of Prosecco included
whilst you are getting ready
Sleeping a maximum of 4, including breakfast for £325.00

Guest Accommodation		
	Deluxe Double Rooms	Super Deluxe King Rooms
2024/2025 Winter November - March	£150	£170
2025 Summer April - October	£170	£190
2025/2026 Winter November - March	£160	£180
2026 Summer April - October	£180	£200
2026/2027 Winter November - March	£170	£190
2027 Summer April - October	£180	£200

Ask about our additional night rate discount!
All rates are based on 2 people sharing and inclusive of full breakfast.
Additional Beds, Cots & Cribs are available.

We are a pet friendly Hotel
Check in is 2pm, Check out is 11am

Early Check In £30 (11:30 am ~ subject to availability)
Late Check Out £15 (12 noon ~ then £10 per hour ~ subject to availability)
Pet Charge £30 (per pet per night)

Pamper Package £99
A Bottle Prosecco, 4 face masks, 4 eye masks, 2 DVDs, a bucket of popcorn & box of chocolate for four guests.

Ogston Brunch £85
A platter of sandwiches & crisps & a selection of beers whilst you are getting ready for six guests.

Menzies Brunch £95
A grazing platter of sandwiches, crisps, ham, cheese & pastries for six guests with a bottle of prosecco.

Important Information

The Wedding Ceremony

Norwood Hall Hotel can hold your ceremony indoors or outdoors, and either religious, humanist and civil ceremonies and partnerships.
You are responsible for making direct arrangements with a registrar, minister or humanist.

Making the Decision

We can provisionally hold a date for you for two weeks—no cost and no obligation. When you are ready to confirm, we require a £1,000 non-refundable deposit as well as a signed copy of your contract. This deposit is deducted from the final bill.

The Payment Plan

50% - 6 months prior

75% - 3 months prior

100% - 2 weeks prior

Extras to be settled on departure

Prices are subject to change in line with inflation and market conditions.

You are entitled to a personalised quote from the enquiry stage,

however final pricing will be determined before your 50% invoice.

Order of the Day

Below is our suggested timeline for the day, however we are flexible with this. Please remember to include travel time if you are holding the ceremony elsewhere.

1.00pm Guest Arrival

1.30pm Wedding Ceremony

2.00pm Arrival Drinks & Canapes

4.15pm Call to Dinner & Speeches

5.00pm Wedding Breakfast Served

7.30pm Evening Guest Arrival

8.00pm Cake Cutting & First Dance

9.45pm Evening Buffet

1.00am Departure



The Timeless Menu

STARTERS

Terrine of Duck & Raisin

Celeriac Remoulade, Apple Chutney, Highland Oatcakes

Goats Cheese Bon Bons

Toasted Cashew Nuts, Beetroot, Carpaccio, Balsamic Dressing

Serrano Ham

Confit Tomato, Rocket, Basil Oil

Melon & Prawn Cocktail

Greenland Prawns, Galia Melon, Marie Rose, Baby Capers, Confit Tomatoes

Free Range Chicken Terrine

Herb Mayonnaise, Hazelnuts, Micro Cress

Hot & Cold John Ross Smoked Salmon

Pickled Beetroot, Horseradish Cream, Caper Berries, Citrus Oil

Pressed Terrine of Ham Hock

Spiced Grape Chutney, Petite Salad, Toasted Brioche

Macsween Haggis, Neeps & Tatties

Whisky Cream Sauce

Smoked Cheddar, Leek & Sunblushed Tomato Tart

Rocket Salad, Pesto Dressing



SOUPS

Traditional Cullen Skink

Flaked Smoked Haddock, Leek (£2.50 pp supplement)

Wild Mushroom & White Wine Veloute

Truffle Oil

Vegetable Broth

Braised Leeks, Peas, Chives

Roast Plum Tomato & Basil

Cajun Crème Fraiche

Sweet Potato & Yellow Pepper

Smoked Paprika, Sour Cream, Coriander

Potato, Leek & Spinach Veloute

White Truffle Oil, Chive Cream

Lightly Spiced Butternut Squash Veloute

Pumpkin Seeds, Oil

Lentil & Carrot

Herb Oil, Ciabatta Croutons



The Timeless Menu

MAINS

Cod Fillet

Lemon & Chive Butter Cream
Sauce

9 Hour Braised Feather Blade of Scotch Beef

Bacon, Mushroom & Onion,
Red Wine Jus

Roast Chicken Supreme

Macsween Haggis Croquette,
Rosemary Infused Jus

Breast of

Free Range Chicken

Smoked Bacon, Thyme Jus
Stuffed with a choice of:
Stornoway Black Pudding, Or
Macsween Haggis, Or
no stuffing

Roast Sirloin of Scotch Beef

Traditional Style
Roasted Roots & Potatoes,
Yorkshire Pudding,
Red Wine Gravy
(£8 pp supplement)

Tarradale Venison Topside Steak

Wild Mushroom Gratin,
Port & Red Currant Jus

Pan Seared Fillet of Hake

Roasted Cherry Tomato and
Basil Sauce

Braised Shoulder of Scotch Lamb

Red Onion, Marmalade,
Rosemary Jus

Roast Loin of Free Range Pork

Crackling, Caramelised Apple,
Parsley & Arran Mustard Cream
Sauce



Vanilla Crème Brûlée

Shortbread, Vanilla Ice Cream

Sticky Toffee Pudding

Fudge Ice Cream, Toffee Sauce

Strawberry Cheesecake

Raspberry Sorbet,
Passion Fruit Coulis

Pavlova

Seasonal Berries,
Strawberry Ice Cream,
Chantilly Cream

Assiette of Desserts

Berry Pavlova, Passion Fruit
Cheesecake, Lemon Sorbet
(£2.50 pp supplement)



DESSERTS

Cheese Selection

Your choice of two of the
following cheeses,
served with
Tomato, Celery & Grape Salad,
Apple Chutney & Biscuits
Choose from:
Clava Brie / Strathdon Blue
Isle of Mull Cheddar
Blue Murder / Smoked Arran
Cheddar

Board per table of 10
(£8 pp supplement)

Lemon Posset

Raspberries, Shortbread

White Chocolate Profiteroles

Toffee Ice Cream,
Baileys Chocolate Sauce

Salted Caramel Tart

Caramel Ice Cream,
Fudge Sauce

Warm Chocolate Sponge

Vanilla Ice Cream,
Dark Chocolate Sauce

Lemon Tart

Lime Curd, Raspberry Sorbet



Gluten Free

STARTERS

Terrine of Duck & Raisin

Celeriac Remoulade, Apple Chutney, Toasted Free From Loaf

Pressed Terrine of Ham Hock

Spiced Grape Chutney, Petite Salad, Toasted Free From Loaf

Melon & Prawn Cocktail

Greenland Prawns, Galia Melon, Marie Rose, Baby Capers, Confit Tomatoes

Whipped Goats Cheese

Toasted Cashew Nuts, Beetroot, Carpaccio, Balsamic Dressing

Free Range Chicken Terrine

Herb Mayonnaise, Hazelnuts, Micro Cress

Hot & Cold John Ross

Smoked Salmon

Pickled Beetroot, Horseradish Cream, Caper Berries, Citrus Oil

Serrano Ham

Confit Tomato, Rocket, Basil Oil

Smoked Cheddar, Leek & Sunblushed Tomato Gluten Free Tart

Rocket Salad, Pesto Dressing



SOUPS

Traditional Cullen Skink

Flaked Smoked Haddock, Leek (£2.50 pp supplement)

Roast Plum Tomato & Basil

Cajun Crème Fraiche

Potato, Leek & Spinach Veloute

White Truffle Oil, Chive Cream

Wild Mushroom & White Wine Veloute

Truffle Oil

Sweet Potato & Yellow Pepper

Smoked Paprika, Sour Cream, Coriander

Lightly Spiced Butternut Squash Veloute

Pumpkin Seeds, Oil

Lentil & Carrot

Herb Oil, Ciabatta Croutons



Gluten Free

MAINS

Cod Fillet

Lemon & Chive Butter Cream
Sauce

9 Hour Braised Feather Blade of Scotch Beef

Bacon, Mushroom & Onion,
Red Wine Jus

Breast of Free Range Chicken

Smoked Bacon, Thyme Jus

Roast Sirloin of Scotch Beef

Traditional Style
Roasted Roots & Potatoes,
Red Wine Gravy
(£8 pp supplement)

Tarradale Venison Topside Steak

Wild Mushroom Gratin,
Port & Red Currant Jus

Pan Seared Fillet of Hake

Roasted Cherry Tomato and
Basil Sauce

Braised Shoulder of Scotch Lamb

Red Onion, Marmalade,
Rosemary Jus

Roast Loin of Free Range Pork

Crackling, Caramelised Apple,
Parsley & Arran Mustard Cream
Sauce



DESSERTS

Vanilla Crème Brûlée

Vanilla Ice Cream

Gluten Free Sticky Toffee Pudding

Fudge Ice Cream, Toffee Sauce

Cheese Selection

Your choice of two of the
following cheeses,
served with
Tomato, Celery & Grape Salad,
Apple Chutney &
Gluten Free Toasts

Choose from:

Clava Brie / Strathdon Blue

Isle of Mull Cheddar

Blue Murder / Smoked Arran
Cheddar

Board per table of 10
(£8 pp supplement)

Lemon Posset

Raspberries

Pavlova

Seasonal Berries,
Strawberry Ice Cream,
Chantilly Cream

Assiette of Desserts (£2.50 pp supplement)

Dairy & Lactose Free

STARTERS

Free Range Chicken Terrine

Herb Mayonnaise, Hazelnuts,
Micro Cress

Hot & Cold John Ross Smoked Salmon

Pickled Beetroot, Dijon Mustard
Mayo, Caper Berries, Citrus Oil

Melon & Prawn Cocktail

Greenland Prawns, Galia Melon,
Marie Rose, Baby Capers,
Confit Tomatoes

Serrano Ham

Confit Tomato, Rocket, Basil Oil

Pressed Terrine of Ham Hock

Spiced Grape Chutney,
Petite Salad, Oatcakes

Macsween Haggis, Neeps & Tatties

Whisky Sauce



SOUPS

Wild Mushroom & White Wine Veloute

Truffle Oil

Potato, Leek & Spinach Veloute

White Truffle Oil,
Chive

Roast Plum Tomato & Basil

Cajun Oil

Vegetable Broth

Braised Leeks, Peas, Chives

Lightly Spiced Butternut Squash Veloute

Pumpkin Seeds, Oil

Sweet Potato & Yellow Pepper

Smoked Paprika, Herb Oil,
Coriander

Lentil & Carrot

Herb Oil, Ciabatta Croutons



Dairy & Lactose Free

MAINS

Cod Fillet

Tomato, Chili, Herb Salsa

9 Hour Braised Feather Blade of Scotch Beef

Bacon, Mushroom & Onion,
Red Wine Jus

Roast Chicken Supreme

Macsween Haggis Croquette,
Rosemary Infused Jus

Breast of

Free Range Chicken

Smoked Bacon, Thyme Jus

Stuffed with a choice of:

Stornoway Black Pudding, Or
Macsween Haggis, Or
no stuffing

Roast Sirloin of Scotch Beef

Traditional Style
Roasted Roots & Potatoes,
Red Wine Gravy
(£8 pp supplement)

Tarradale Venison Topside Steak

Sautee Wild Mushroom,
Port & Red Currant Jus

Pan Seared Fillet of Hake

Roasted Cherry Tomato and
Basil Sauce

Braised Shoulder of Scotch Lamb

Red Onion, Marmalade,
Rosemary Jus

Roast Loin of Free Range Pork

Crackling, Caramelised Apple,
Parsley & Arran Mustard Sauce



DESSERTS

Roast Pineapple

Spiced Rum Syrup

Coconut Milk Panna Cotta

Berries, Sorbet

Meringue

Poached Berries, Raspberry Sorbet

Vegetarian & Vegan

Vegan Dishes Marked with *VG*

STARTERS

Poached Pear

Pickled Walnuts & Grapes,
Wild Rocket, Rosemary Dressing
VG

Vegetarian Haggis, Neeps & Tatties

Roasted Tomato & Herb Sauce
VG

Warm Baby Vegetable Salad

Pickled Mushrooms,
Cashew Nut, Rocket
VG

Goats Cheese Bon Bons

Toasted Cashew Nuts, Beetroot,
Carpaccio, Balsamic Dressing

Smoked Cheddar, Leek & Sunblushed Tomato Tart

Rocket Salad, Pesto Dressing



SOUPS

Wild Mushroom & White Wine Veloute

Truffle Oil

Potato, Leek & Spinach Veloute

White Truffle Oil,
Chive Cream

Roast Plum Tomato & Basil Cajun Crème Fraiche

Lightly Spiced Butternut Squash Veloute

Pumpkin Seeds, Oil

Lentil & Carrot Herb Oil, Ciabatta Croutons

Vegetable Broth Braised Leeks, Peas, Chives

Sweet Potato & Yellow Pepper

Smoked Paprika,
Sour Cream, Coriander



Vegetarian & Vegan

Vegan Dishes Marked with *VG*

MAINS

Butternut Squash Strudel

Harissa, Kale, Vegan Feta

VG

Puy Lentil Dahl

Aubergine, Chickpea,

Sweet Red Pimento

Fragrant Rice

VG

Mushroom Risotto

Spinach, Pea,

Dressed Wild Rocket

VG



DESSERTS

Dark Chocolate Tart

Orange Compote

VG

Coconut Panna Cotta

Pineapple Compote

VG

Melon Assiette

Poppy Seed,

Mango & Lime Salsa

VG

Vegan Pavlova

Seasonal Berries,

Lemon Sorbet, Crushed

Meringue

VG

Afternoon Tea

Inspired to do something a little different? Why not have Afternoon Tea instead of a plated wedding breakfast.

Enjoying Afternoon Tea with friends and family is a tea-related tradition, originally introduced in Britain in the early 19th century by Anna, the 7th Duchess of Bedford.

Our dedication to serving exquisite Afternoon Tea in Aberdeen using the finest fresh ingredients ensures that you'll enjoy something special.



Your Afternoon Tea will be served traditionally on tiered cake stands, begin with freshly brewed Paddy and Scotts Coffee or your favourite flavour of Birchalls Tea relax and enjoy your savoury selection of platters of finger sandwiches, Soup, Macsween Haggis Sausage Roll & Leek and Sun blushed Tomato Tartlet, followed by scones with jam and cream, and a selection of five sweet cakes and fancies.

choose from

Lemon Posset, Raspberry Macaron, Carrot Cake with Frosting, Strawberry Tart, White Chocolate & Peach Mousse, Rich Dark Chocolate Marquise, Chocolate Eclair, Pear & Almond Tart, Tonka Bean Panna Cotta, Pistachio Cheesecake or Hazelnut Cheesecake

Host The Roast

Choose your starter and dessert from the selector, whilst enjoying a little fun and a bit of theatre with your mains!

Whether It's the groom, dad, gran, or your best friend, let someone at each table host the roast when it comes to main course.

We will provide a stylish chefs hat, and apron along with the tools of the trade, so they can carve the meat and serve it up to the rest of the table.



Your Roast Beef will be brought to the host of each table along with family style vegetables of
Roast Potatoes, Creamed Savoy Cabbage, Honey Roast Roots
Yorkshire Puddings
Traditional Gravy
Mustard & Horseradish Sauce

don't worry, our chefs and banqueting team are on hand to assist if needed!

Host The Roast is an additional £10 per person regardless of which package you choose.
Add additional meats for £6 per person. Or swap Beef for your choice of Lamb, Turkey, Chicken or Gammon.

Spectacular Wedding Add On Offer

a Photographer, Videographer, Piper, a 2 tier Wedding Cake,
Starcloth, Ceiling & Bar Lights and a Disco

Photographer

A top quality photographer present to capture the special moments on
your big day and a USB with all your photographs

J Dyer Photography

Photography by Joanne

Aberdeenphoto.com Weddings by David

Iska Birnie Photography

Eastside Photography

Videographer

Ceremony & speeches filmed and edited along with an online gallery

Struco Media

Conor Ross Media

White Shadow Wedding Films

Piper

Pre-ceremony welcome, ceremony music and post-ceremony piping

Thistle Piping

Alba Bagpipes

Cake

2 tier cake serving 60 portions decorated in a simple buttercream effect
(delivery and set up excluded)

Pam Rennie Cake Design

Décor

A starcloth divider, ceiling drapes & bar drapes from WDB Ultimate Weddings

DJ

A top quality DJ and Disco from Elite Promotions

T&Cs apply. Subject to availability. Upgrades are available.

Spectacular Wedding Add On Offer

External Suppliers, T&C Apply	2025	2026	2027
Photographer (ceremony - call to dinner ~ upgrades available)	£700	£750	£800
Videographer (ceremony & speeches ~ upgrades available)	£700	£750	£800
Piper (upgrades available)	£200	£200	£200
2 Tiered Wedding Cake 2 tier cake serving 60 portions decorated in a simple buttercream effect (delivery and set up excluded)	£400	£450	£500
Disco / DJ (ceilidh & band upgrades available)	£350	£375	£400
Décor Lighting Package (starcloth divider, ceiling drapes & bar drapes)	£550	£550	£550

Award Winning

The team at Norwood pride themselves on the level of service they provide, here are just some of their accolades.



2025 Finalist

Best Hotel
Wedding Venue in the East



2024 Highly Commended
Wedding Venue of the Year

2024 & 2023 Finalist
Wedding Coordinator of the Year

2023 Winner
Wedding Venue of the Year



2025 Finalist

Wedding Co-ordinator

2024 Winner

Local Exhibition of the Year

2024 Finalist

Venue of the Year - North
Wedding Coordinator of the Year



2024 Finalist

Venue in Aberdeen



Unique Local Supplier Discounts

These fantastic discounts are available when booking your wedding with us, and booking the relevant package with the supplier.

Norwood Hall does not accept responsibility for any services supplied by the companies listed.

Suppliers may withdraw or change offers from time to time.

Offers can not be used in conjunction with any other offer from the same supplier.

Photographers & Videographers

J Dyer Photography

Free 20x20 20 page album

info@jdyerphotography.co.uk

Aberdeenphoto.com Weddings by David

Free Engagement Shoot & Free Wall Canvas

david@aberdeenphoto.com

Photography By Joanne

Free pre-wedding photograph sitting when full photography package booked & 10% off all packages

info@photographybyjoanne.co.uk

Buchan Photography & Videography

10% Discount

scott@buchanphotography.co.uk

Dani Rose Photography

Free pre-wedding session & 5% off full day package

danirosephotography@hotmail.co.uk

Babe In The Wood Media

£100 off all full day wedding packages.

rhian@babeinthewood.com

Iska Birnie Photography

10% off any package

hello@iskabirniephotography.co.uk

Conor Ross Media

Mini Package (Ceremony & Speeches) for only £600

conorrossmedia@gmail.com

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Music

Elite Promotions

£100 off selected bands
kathleen@elite.scot

The Big Show

£100 off the standard package
& 10% off any other options
rob@thebigshow.co.uk

Thistle Piping

£50 off the gold package
thistlepiping@gmail.com

Alba Bagpipes

20% off Wee Dram & Highland Fling Packages
10% off Full Scottish Package
10% off All Extras
info@albabagpipes.com

JD Music

20% Discount
info@jdmusicaberdeen.co.uk

NICK INNES MUSIC

15% off drinks reception, quote
Norwood

Jewellery

LAVA JEWELLERY DESIGN

10% off two rings

Décor

Fabby Fotos Photo Booth Hire

Ask about our free upgrade!
bob@rm-leisure.co.uk

Rainbow Dropz

10% discount (excluding donut machine & vehicles).
Please quote 'Norwood10'
rainbowdropz@outlook.com

Other

PHOENIX MAGIC

20% discount

Bridalwear & Menswear

Midnight Elegance

10% OFF all standard made-to-order
bridesmaid dresses

BLUSH BRIDAL

10% off bridesmaids & accessories
info@blushbridal.scot

Emma Louise Hopper Bespoke Wedding Veil

10% Discount

Unique Local Supplier Discounts

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Décor

WDB Flowers & Events

10% + Discount

Ruffle & Rose

10% off Lighting & Room Dividers

10% off Wedding Arches

Illumin8

10% off –quote Norwood10

Set The Scene

10% Discount

Celebrants

NEIL MELLIS

www.humanist-ceremonies.org

KIRSTEN CRUICKSHANK

kirstin.humanist@outlook.com

Makeup & Hair

KayV Makeup & Hair

10% OFF "on the day" bridal packages

(call out & trials not included)

Gosia Weiss MUA

10% OFF final quote

Florists

WDB Flowers & Events

10% + Discount

Dolce Vita Flowers

10% off bridal bouquet

askus@dolcevitaflowers.com

Paper & Petals

10% off bridal & maids bouquets

ISLA DUNCAN FLORIST

10% discounts on all wedding flowers

when full package taken

Cakes

Pam Rennie Cake design

10% Discount

Dimbim Caks

10% Discount

Stationary

Paper & Petals

10% off wedding invites