

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
2026	April - October	£248pp	£225pp
	November 26 - March 27	£238pp	£216pp
2027	April - October	£260pp	£236pp
	November 27 - March 28	£250pp	£227pp
2028	April - October	£280pp	£250pp
	November 28 - March 29	£270pp	£240pp

Your Day Your Way				
		Friday - Saturday	Sunday	Mid - Week
2026	April - October	£105pp	£95pp	£87pp
	November 26 - March 27	£99pp	£90pp	£82pp
2027	April - October	£110pp	£100pp	£91pp
	November 27 - March 28	£104pp	£94pp	£86pp
2028	April - October	£115pp	£105pp	£96pp
	November 28 - March 29	£109pp	£99pp	£91pp

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
2026	April - October	£104pp
	November 26 - March 27	£98pp
2027	April - October	£115pp
	November 27 - March 28	£104pp
2028	April - October	£127pp
	November 28 - March 29	£116pp

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

Twilight Weddings

For 100 guests

Available Sunday-Friday

+ £1000 Saturday Supplement

This package can be costed for any number of guests

A guarantee that you will be the only wedding held on your special day!
 Ceremony in the Pitfodels Suite, no additional room hire fee!
 A glass of chilled prosecco for your welcome drink
 Canapes to enjoy after your ceremony
 Evening Finger Food Buffett
 DJ to Dance the night away!
 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

Twilight Weddings		
		Sunday - Friday
2026	April - October	£6000
	November 26 - March 27	£5500
2027	April - October	£6500
	November 27 - March 28	£6000
2028	April - October	£7000
	November 28 - March 29	£6500



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>2026</i>	<i>2027</i>	<i>2028</i>
<i>Make it a Choice Menu</i>	£7pp	£8pp	£9pp
<i>Add a Fourth Course</i>	£9pp	£10pp	£11pp
<i>Selection of Three Canapes</i>	£10pp	£11pp	£12pp
<i>Selection of Five Canapes</i>	£15pp	£16pp	£17pp
<i>Change to Arrival Cocktail</i>	From £5pp	From £7pp	From £9pp
<i>Upgrade Wine Choice</i>	From £6pp	From £7pp	From £8pp
<i>Add Arrival Drinks for Evening Guests</i>	From £6pp	From £7pp	From £8pp
<i>Upgrade the Evening Buffet</i>	From £6pp	From £7pp	From £8pp
<i>Add Late Bites (Sandwiches & Crisps)</i>	£9pp	£10pp	£11pp

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 £150

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

<i>Guest Accommodation</i>		
	<i>Deluxe Double Rooms</i>	<i>Super Deluxe King Rooms</i>
<i>2025/2026 Winter November - March</i>	£140	£160
<i>2026 Summer April - October</i>	£150	£170
<i>2026/2027 Winter November - March</i>	£150	£170
<i>2027 Summer April - October</i>	£160	£180
<i>2027/2028 Winter November - March</i>	£160	£180
<i>2028 Summer April - October</i>	£170	£190

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% - 4 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 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
(£10 pp supplement)

Tarradale Venison Topside Steak

Wild Mushroom Gratin,
Port & Red Currant Jus
(£8 pp supplement)

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

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



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

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 £12 per person regardless of which package you choose.
Add additional meats for £8 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

Eastside Photography

Videographer

Ceremony & speeches filmed and edited along with an online gallery

Struco Media

Conor Ross Media

White Shadow Wedding Films

Wee 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.

2026 Full Package: £3075 | 2027 Full Package: £3250

Spectacular Wedding Add On Offer

External Suppliers, T&C Apply 2026 2027

Photographer £750 £800
*(ceremony - call to dinner ~
upgrades available)*

Videographer £750 £800
*(ceremony & speeches ~ upgrades
available)*

Piper £200 £200
(upgrades available)

2 Tiered Wedding Cake £450 £500
2 tier cake serving 60 portions decorated in
a simple buttercream effect
(delivery and set up excluded)

Disco / DJ £375 £400
*(ceilidh & band upgrades
available)*

Décor £550 £550
Lighting Package
*(starcloth divider, ceiling drapes &
bar drapes)*