ANNIE'S

AT HOUSE OF SCHIVAS

Boutique Catering for Intimate Weddings

At Annie's, we believe that the most meaningful celebrations are often the most intimate.

Set within the beautiful surroundings of House of Schivas, our wedding collection has been thoughtfully designed to complement your day — from relaxed morning gatherings to elegant dining and indulgent afternoon tea.

With a focus on quality ingredients, warm hospitality and beautifully presented food, we create a dining experience that feels both personal and memorable.

Whether you're planning a quiet elopement or an intimate celebration with loved ones, we would be honoured to be part of your day.

THE MORNING GATHERING

From 9.30am - relaxed, elegant start to the day

The Annie's Morning Table

£14.95 per quest

A beautifully presented selection designed to be enjoyed as you prepare for the day ahead.

- Fresh seasonal fruit pots
- Yoghurt & granola
- Mini pastries
- Mini breakfast rolls
- Fresh juices
- Tea & Coffee

Optional Enhancements

- Freshly prepared smoothies + £2.50 pp
- A prosecco morning start + £5.00 pp

Welcome Drinks

£6.50 - £8.50 per quest

A selection of:

- Prosecco
- Peach Bellini
- Raspberry Fizz
- Citrus Spritz (also available as a non-alcoholic option)

Garden Canapes

A carefully curated selection of elegant, bite-sized canapés, perfect for enjoying with your welcome drinks.

Choose from 3, 5 or 7 canapes

3 for £9.95 | 5 for £14.95 | 7 for £18.95

- Smoked salmon blinis with crème fraîche
- Mini cheese scones with whipped butter and chutney
- Chicken & pesto brioche rolls
- Cheese and beetroot tartlets
- Haggis bon bons with a light crumb coating
- Mini croque monsieur
- Tomato and basil bruschetta

The Annie's Wedding Table

A relaxed sharing experience

£29.95 per quest

A beautifully styled sharing experience designed to bring guests together, featuring a generous selection of savoury dishes and carefully prepared seasonal favourites:

- A selection of artisan finger sandwiches with carefully chosen fillings
- Fresh, seasonal salads prepared using quality ingredients
- Homemade quiches and savoury tarts
- Sausage rolls and savoury bites
- Cheese and grazing boards with accompaniments

Luxury Upgrade

+ £6.00 per guest

Enhance your table with a selection of carefully chosen premium additions:

- Smoked salmon
- Premium charcuterie

Intimate Wedding Breakfast

A plated dining experience

£39.95 per quest

A carefully curated plated menu, designed to offer a refined and relaxed dining experience using quality ingredients and classic flavours.

To Start:

- Seasonal soup and artisan bread
- Smoked salmon with dressed leaves
- Goats cheese and beetroot

Main Course:

- Roast chicken with seasonal vegetables
- Slow-cooked beef
- Mediterranean vegetable tart

To Finish:

- Sticky Toffee Pudding
- Lemon Tart
- Chocolate Brownie

Wedding Afternoon Tea

A signature Annie's moment

£27.95 per quest

A beautifully curated afternoon tea experience, designed to be enjoyed at a relaxed pace, featuring a balance of savoury and sweet delights, thoughtfully prepared using quality ingredients.

Savouries:

- A selection of delicately prepared finger sandwiches
- Mini savoury quiches with seasonal fillings
- Pork & apple sausage roll bites

Sweets:

- Freshly baked scones served with jam & cream
- Mini Victoria sponge cakes
- A selection of handcrafted traybakes

Drinks:

- A selection of premium teas, herbal infusions and freshly brewed coffee

The Annie’s Drinks Experience

Designed to complement each moment of your day, our drinks offering has been thoughtfully curated to create a relaxed and enjoyable atmosphere for you and your guests.

Table Drinks

A simple and elegant option to complement your meal:

Classic Table Package - £18.95 per guest

- Half a bottle of house wine per guest

Premium Table Package - £24.95 per guest

- Half a bottle of upgraded wine per guest
- Prosecco for your toast

The Annie’s Celebration Package

£36.95 per guest

For those looking for a complete and effortless drinks experience, our Celebration Package has been designed to take care of every detail, allowing you to relax and enjoy your day.

- Morning juices, tea and coffee
- A welcome drink for each guest
- Table wine during your meal
- Prosecco for your toast
- Chilled still and sparkling water for the table
- Tea and coffee served later in the day, accompanied by a selection of Annie’s handmade fudge.

Wedding Cakes

A beautiful centrepiece for your celebration

At Annie's, we believe every detail of your day should feel effortless and thoughtfully considered. Our wedding cakes are designed and created in-house, ensuring a seamless experience from start to finish.

Perfectly suited to intimate weddings at the House of Schivas, our cakes are designed to complement smaller, elegant celebrations.

Cake Sizes & Pricing Guide

One Tier Cake (10")
From £100
Serves approx. 60 guests

Two Tier Cake (10" & 8")
From £250
Serves approx. 100 guests

Each cake is finished to your chosen design.

Annie’s Favours

A thoughtful finishing touch for your guests, our handmade favours offer a little taste of Annie’s for your guests to take home and enjoy.

From £5.50 per guest

Choose from a selection of:

- Handmade Scottish tablet
- Annie’s handmade luxury fudge

Presentation Options:

- Individually wrapped
- Finished with ribbon & tag
- Personalised labels

Beautifully presented and perfectly suited as a keepsake from your day.

A Final Thought

At Annie's, we believe your wedding day should feel personal, relaxed and truly reflective of you.
If you have something different in mind, we would be delighted to create a bespoke experience tailored perfectly to your celebration.

We would be truly honoured to be part of your day.

With warmest wishes,
Sarah, Elaine & the Annie's Family