



NESS WALK

★★★★★



Redefining Luxury



NESS WALK

★★★★★



A special place where
special things happen



Warmest congratulations on your forthcoming wedding

Thank you for considering Ness Walk to celebrate your marriage. It would be our privilege to care for you and your guests on this most important day.

The stunning 5-star Ness Walk sits on the riverside in the beautiful Highland city of Inverness. The listed building has been recreated and enhanced with the addition of the Riverbank Room – the most perfect wedding setting. The Riverbank Room has a south facing glass wall, leading out to the manicured courtyard, onto the lawn and down to the side of the mighty Ness. Flooded with natural light, this is the perfect place to illuminate your love!

Alternatively, when the evenings are short of light, let our elegant overhanging statement lighting provide an atmosphere of both intimacy and warmth. Complete with bespoke carpeting, this idyllic setting is filled with a unique charm and personality for your special day.

From the moment our gates open and you sweep up the drive, you know this is a special place where special things happen.



Your bespoke wedding at Ness Walk



We will arrange an individual consultation to discuss your wedding celebrations. We can create a wonderfully bespoke event with individually curated menus. Our Sommelier will then set to work to match your menu with selected wines. We would be delighted to discuss this with you.

Alternatively, to ease your preparations, we have gathered a beautiful wedding package that consists of the most important aspects for a memorable day. We invite you to look at our wedding package included at the back of this brochure and let your imagination flow.

Rest assured our goal is to provide a relaxed and friendly service for you whilst you prepare for your wedding. You have so many details to consider, let us use our experience and knowledge to support you during your planning.

A menu to match the occasion

The Ness Walk brigade is led by our Executive Chef Craig Douglas. Craig's menus are designed with the seasons, and the very best of local seasonal produce, central to your dining experience.

Our vegetable supply is grown locally on our organic farm plot. We also work with a local forager and our Chefs can be seen in the Ness Walk courtyard daily selecting herbs from our herb garden. Truly local!

Ness Walk will deliver a culinary experience that defies expectations and leaves your guests astounded. Please enjoy looking at our seasonal sample menus contained at the back of this brochure.





We look forward to
celebrating with you



We are completely flexible
and enjoy nothing more than
working with the bridal party
to turn your dreams into reality.

If you have any questions
whatsoever, please feel free
to call us and chat through
how we can make something
truly special happen!



NESS WALK

★★★★★

For more information contact:

01463 257120

occasions@nesswalk.com

www.nesswalk.com



A special place where
special things happen



NESS WALK

A KINGSMILLS HOTEL



12 Ness Walk
Inverness
IV3 5SQ

For more information contact:

01463 257120

occasions@nesswalk.com

www.nesswalk.com



Your Wedding Experience

To ease your preparations, we have prepared a wedding package inclusive of;

- 🍃 A selection of exquisite bespoke 3 course menus curated by our Executive Chef, Craig Douglas.
- 🍃 Drinks package selected by our Sommelier where each guest will enjoy a half bottle of champagne for arrival drinks, half bottle of wine served during the wedding breakfast, and a glass of champagne for the toasts.
- 🍃 5 canapés per guest served with arrival champagne.
- 🍃 Evening table buffet for all guests on the wedding package.
- 🍃 Complimentary pre-wedding consultation and tasting of your selected menus and canapés.
- 🍃 Complimentary use of the Riverbank Room for your wedding breakfast and evening celebrations.
- 🍃 Champagne welcome for the Bride and Groom.
- 🍃 A Master of Ceremonies to chaperon your wedding day.
- 🍃 Elegant chivari chairs.
- 🍃 Crisp white table linen.
- 🍃 Complimentary use of cake stand and knife.
- 🍃 Complimentary luxury bedroom for the Bride & Groom on the wedding night. (Should your wedding value exceed £5000 this will become a suite for the wedding night.)
- 🍃 Discounted accommodation at Ness Walk for wedding guests.

We believe this will create a wedding experience that your guests will talk about for quite some time! The wedding package is charged at **£149 per guest**.

...And finally, a couple of important details...

- weddings require a minimum of 30 day guests and a maximum total of 60 day & evening guests.
- an initial deposit of £1000 is required within 14 days of your date being provisionally held.
- a further deposit of 85% of the estimated wedding costs is due 6 weeks prior to your big day, or immediately if this date has already passed.
- final payment of the remaining balance is due 1 week prior to the wedding date.
- should you decide to cancel, all payments made are non-refundable and we strongly suggest that you consider a wedding insurance policy, to cover you and your loved ones for any eventuality.
- Ness Walk Hotel is known for our warm hospitality and we would respectfully request that you arrange an evening buffet provision for all your evening guests.
- we require that a minimum of 8 bedrooms are booked for the evening of your wedding. This will be available at a preferential rate for your guests.
- Prices quoted within this brochure are for 2023 celebrations. We are dealing with significant price increases month on month, however, the prices contained within the brochure will be held for 2023. For 2024 we will apply the following mechanism to review pricing; 50% of the rise of the National Living Wage (NLW) plus 50% of the rise of the prevailing Retail Price Index (RPI). e.g. if the NLW rises by 6% and RPI increases by 5%, the 2024 increase would be 5.5%. Should this be greater, we guarantee a price increase cap of 10% for 2024. Prices will be reviewed in December each year, and will be applicable from 1st January 2024.

Spring

SAMPLE MENU

Heritage Carrot Velouté
orange segment, sesame seed, coriander oil

Ham Hock & Parsley Terrine
piccalilli, carrot ribbons, sourdough crostini

Pan Seared West Coast Scallops
sweetcorn pureé, baby corn, chorizo sausage, red chilli salsa

Smoked Sea Trout
baby capers, gherkin, shallot, sun dried tomato, soft boiled quails egg, radish cress

Glazed Pork Belly
baked apple pureé, black pudding croquette, pickled kohlrabi, cider crème fraîche

Textures of Heritage Beetroot
goats cheese whip, pomegranate & extra virgin olive oil dressing



Scotch Lamb Rump
spinach & spring pea pureé, pomme dauphine, heritage carrot, port wine jus

Chargrilled Scotch Sirloin Steak
mushroom pureé, sundried tomatoes, fondant potato chip

Fillet of Hebridean Salmon
garden herb crushed Jersey royals, pickled samphire, courgette pearls, lemon & crayfish emulsion

Shetland Wild Halibut
fricassee of savoy cabbage & smoked pancetta, potato fondant, champagne & crayfish sauce, Avruga caviar

Spring Pea & Asparagus Risotto
Strathdon blue cheese, micro herb salad

Sundried Tomato & Smoked Paprika Linguine
tomato concasse, organic spinach



Glazed Lemon Tart
raspberry gel, dehydrated raspberry, lemon sorbet, confit lemon

Dark Chocolate Torte
orange gel, orange segment, dark chocolate sorbet

Vanilla & White Chocolate Panna Cotta
poached rhubarb, gingerbread crumb, custard ice cream

Sticky Toffee Pudding
coffee cream, dulce de leche, vanilla ice cream

Coconut & Tonka Bean Rice Pudding
mango mousse, passionfruit sorbet, sesame seed tuille

Crème Caramel
peach pureé, textures of peach, pistachio ice cream

Summer

SAMPLE MENU

Roast Heritage Tomato Soup
basil cream, sourdough crostini, micro Thai basil cress

Grilled Summer Asparagus
pea & broad bean ragu, parmesan tuille & foam

Confit Chicken Leg Terrine
avocado pureé, roast green pepper, crispy chicken skin

Duck Leg Rilette
compressed watermelon, BBQ sauce, yoghurt, coriander cress

Citrus Cured Salmon
pickled cucumber, cucumber gel, capers, soft boiled quails egg

Seared King Prawns
tomato & red pepper coulis, sundried tomato, samphire



Roast Free-Range Chicken Breast
roast heritage carrots, tender stem broccoli, potato fondant, chicken & thyme jus

Grilled Fillet of Hake
crayfish crushed potatoes, grilled asparagus, champagne & caviar cream sauce

Roast Saddle of Venison
celeriac pureé, celeriac fondant, courgette pearls, dauphine potato, red wine jus

Fillet of North Atlantic Salmon
textures of cauliflower, samphire, langoustine bisque

Summer Squash Risotto
roast squash, truffle shavings, micro garden herbs

Summer Vegetable & Blue Cheese Potato Gnocchi
organic spinach



Strawberry & Vanilla Cheesecake
poached strawberries, champagne sorbet

Pimms Panna Cotta
hazelnut praline, orange segment, orange gel, orange sorbet

Glazed Lemon Tart
Italian meringue, marshmallow, raspberry gel, lemon sorbet

Dark Chocolate Torte
chocolate soil, pistachio ice cream, raspberry gel

White Chocolate & Passionfruit Pavlova
mango gel, passionfruit sorbet, garden mint

Blueberry & Apple Crumble
tonka bean custard, apple compote, vanilla ice cream

Autumn

SAMPLE MENU

Chestnut Mushroom Velouté
truffle oil, tarragon cream, parmesan crumb

Hand Dived West Coast Scallop
lightly spiced cauliflower pureé, oatmeal granola, shellfish bisque

Chicken & Chorizo Terrine
sundried tomato pureé, Nocarella olives, rye crouton

Duck Liver Parfait
mandarin gel, mandarin segment, pickled celery, sourdough crostini

Tandoori Roast Heritage Carrots
carrot pureé, orange gel, golden raisins, coriander cress

Loch Ness Cured Salmon
pickled beetroot, horseradish cream, orange & caper dressing



Roast Free-Range Chicken Breast
haggis mousseline, carrot pureé, potato fondant, tender stem broccoli, Arran mustard cream jus

Fillet of Scottish Beef
celeriac pureé, celeriac fondant, confit shallot, red wine jus

Fillet of Sea Bass
crayfish crushed potatoes, textures of cauliflower, samphire, langoustine bisque

Roast Monkfish Tail
Thai spiced sweet potato pureé, grilled pak choi, beansprouts, red Thai sauce

Roast Tomato & Red Pepper Risotto
pickled fennel, sweet chilli micro salad

Autumn Mushroom Linguine
parmesan cream sauce, truffle shavings, parmesan tuille



Lemon Meringue Tart
textures of meringue, marshmallow, raspberry sorbet

Dark Chocolate Torte
cherry gel, cherry sorbet, dehydrated cherries, gold leaf, cherry sorbet

Crème Caramel
hazelnut praline, orange segment, garden mint, orange sorbet

Toffee Fudge Cheesecake
caramelised banana, dulce de leche, butterscotch ice cream

Apple & Raspberry Crumble
pistachio crumb, tonka bean custard, pistachio ice cream

Chilled Coconut Rice Pudding
pineapple mousse, apricot compote, micro basil, sesame tuille

Winter

SAMPLE MENU

Parsnip and Brown Butter

parsnip velouté, caramelised apple, brown butter, brioche crouton

Hand Dived Scallop

pumpkin pureé, pumpkin seed, pickled apple, kale crisp

Duck Liver Parfait

mandarin gel, segment, roast hazelnut, balsamic, pickled celery, sorrel

Smoked Salmon & Crab Terrine

crème fraîche, nori seaweed, cucumber gel, compressed cucumber, chive dressing

Tandoori Roast Heritage Carrots

carrot pureé, roast carrot, orange gel, golden raisin, coriander dressing

Pork Belly

roast pork belly, textures of quince, pork crackling, black pudding pureé



Sous Vide Chicken Breast

broccoli pureé, potato fondant, haggis croquette, roast heritage carrot, chicken jus

Roast Monkfish

sweet swede pureé, spinach, caveola nero, salt baked turnip, red wine jus

Braised Featherblade of Beef

braised red cabbage, celeriac pureé, ash, roast apple, covelo nero, red wine beef jus

Roasted Loin of Venison

parsnip and liquorice pureé, compressed brambles, roast salsify, spring onion, confit shallot, game jus

Baked Cod

garlic & parsley crushed Jersey royal potatoes, tender stem broccoli, heritage carrots, white wine cream sauce

Courgette Roulade

curried chickpea mousse, courgette ribbons, confit shallot, coconut foam



Chocolate Fondant

dark chocolate, Laphroaig whisky ice cream, chestnut & honeycomb praline

Lemon Tart

lemon curd, cranberry pureé, pistachio ice cream, Italian meringue

Coconut Panna Cotta

coconut gel, passionfruit jelly, mango salsa, mint, white chocolate sorbet

Port Poached Figs

vanilla & crème fraîche cigar, honey tuille, charred apple

Caramel & Chocolate Brownie

salted caramel, chocolate crumb, cherry sorbet

Sticky Toffee Pudding

dulce de leche, coffee chantilly cream, vanilla ice cream, dehydrated orange crisp

Canapés

Hot Selection

Oatmeal & haggis croquette, whisky jus
Stornoway black pudding, Arran wholegrain mayonnaise
Tandoori chicken skewer, mixed pepper, roast onion
Cauliflower pakora, garden mint, yoghurt
Teriyaki salmon, sesame seed, pickled cucumber
Tempura king prawn
Pea & mint falafel, natural yoghurt, confit lemon

Cold Selection

Prawn cocktail tartlet, marie rose, little gem lettuce
Smoked haddock rilette, mini crouton, chervil
Cherry tomato & bocconcini skewer, pesto
Heritage beetroot salsa tartlet, balsamic reduction
Chicken liver parfait, oatcake, orange marmalade
Shredded duck leg, sesame seed basket, pickled ginger
Salmon crêpe roulade, Avruga caviar, crème fraîche

Evening Buffet

Buffet One

assorted luxury sandwiches,
tomato bruschetta,
oven baked sausage rolls topped with black pudding crumb,
shortbread, tea & coffee

Buffet Two

mini beef burgers with tomato salsa, BBQ pork & chorizo bun,
mini battered cod with little gem lettuce, tartare sauce and triple cooked chips
whisky tablet, tea & coffee

Buffet Three

grilled ham & cheese sandwiches
sesame seed duck leg doughnuts, BBQ sauce, truffle popcorn
Scottish macaroon, tea & coffee

Buffet Four

tandoori chicken, lamb, beef & vegetable kebabs, mini yoghurt dip
chickpea samosa, vegetable pakora, house made flat breads
coconut dark chocolate bounty, tea & coffee

Additional evening guests charged at £39 including a glass of chilled champagne