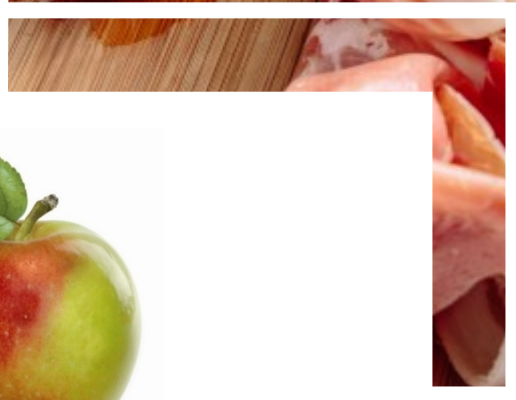




HUDSONS

*Wedding Catering
Brochure*

A central white rectangular area containing a single red and green apple with a stem and leaf. Below the apple, the word "HUDSONS" is written in a green, serif font. Underneath that, the words "Wedding Catering" and "Brochure" are written in a black, cursive script font, stacked vertically.



© Liana Mitrea

Congratulations!

Congratulations on your engagement from everyone at the Hudsons Team. Over the past 40 years, Hudsons has built up an outstanding reputation in the North East of Scotland as a leading private event and wedding caterer, renowned for providing quality catering and coordinating superb events. Our dedicated team can assist you in all aspects of planning your wedding including our full event management, recommending best loved suppliers & of course the catering & drinks service for your big day!

Our experienced Event Managers are not only on hand to guide you through the wedding planning process, they are also present throughout your wedding day to keep things running smoothly to help give you peace of mind.

We will be there every step of the way right through to waving your last guests goodbye.



© Apricot Tree Weddings

"We were delighted to choose Hudsons, who have made planning our wedding stress-free and enjoyable"



ABOYNE Photography

Our Food...

With extensive experience in providing quality catering, from intimate receptions to wedding weekends, Hudsons provide exceptional food using the finest ingredients sourced from local suppliers where possible. Our asparagus and strawberries are sourced from Barra Berries in Oldmeldrum whilst our free range eggs are fresh off the farm of Katy's Eggs in Torphins. We take pride in our ingredients and each dish is lovingly prepared with flair and skill by our team of talented chefs. Our culinary expert and Executive Chef, Ann, is on hand to help you create the perfect wedding meal, from selecting seasonal ingredients to creating bespoke menus.

*"Thank you so much for the incredible service and best food we have ever had at a wedding!
We had such an amazing day and Hudsons will always be part of that"*

Our kitchen team are passionate about food with a number of awards and accolades to the Hudsons name. Whether you envisage a relaxed sharing meal full of conversation, a four course feast or a casual but tasty BBQ for your wedding day, our aim is always to create delicious food and memorable experiences.

Our wedding menu brochure should provide you with a taste of what we can offer; however we are more than happy to create a bespoke menu should you have any specific requests or a particular menu in mind.

All prices are subject to VAT at the current prevailing rate. These prices reflect 2026, and will increase annually. We can provide only an estimate for forthcoming years.





Canapé

Chilled Canapé

- Seared Beef with White Bean Bruschetta
- Quails Egg and Hollandaise Tartlet (v)
- Hot Smoked Salmon & Cucumber Pickle Tartlet
- Smoked Mackerel, Beetroot & Sour Cream
- Caramelised Leek, Onion & Artichoke Scones (v)
- Soy Marinated Beef with Coriander Relish Bruschetta
- Quails Egg and Celery Salt (v)
- Smoked Duck Breast with Mango, Avocado & Coconut
- Potato Cakes with Smoked Salmon and Cream Cheese
- Cheese & Chilli Jam Vol-au-Vents (v)
- Smoked Highland Venison, Hudsons Chutney on Oatcakes
- Rillettes of Chicken, Fig & Ginger Compôte
- Prawn, Tomato & Avocado Tartlet

Signature Canapé

(£3.30 per item)

- North Sea Haddock Goujons & Fries Cones
- Lobster and Lemon Rolls
- Seared Scallop, Black Pudding and Pea Purée
- White Crab & Herb Panko Bites with Fries

Warm Canapé

- Haggis Balls and Whisky Dip
- Mini Jacket Potato, Sour Cream & Chive (v)
- Sweet Chilli King Prawns with Lemon Mayo
- Sticky Honey & Mustard Chipolata Sausages
- Lamb Koftas with Mint Yoghurt
- Mini Pancake of Pulled Pork, Smoked Salsa & Avocado
- Cheese & Ham Toasties with Red Onion Jam
- Thai Spiced Crab Cakes
- Hot Dogs in Brioche Rolls with Mustard & Ketchup
- Homemade Mini Cheese Burgers & Relish
- Mac 'n' Cheese Pots with Bacon Crumb
- Korean Cauliflower Wings (v)
- Duck & Hoisin Spring Rolls
- Welsh Rarebit with Mango (v)
- Pulled Pork Bao Buns
- Grilled Tiger Prawns with Harissa & Lime Yoghurt
- Wild Mushroom & Goats Cheese Tartlet (v)
- Lime, Basil & Mandarin King Prawns with Garlic Mayo
- Brie, Cranberry & Caramelised Onion Tartlet (v)
- Crispy Chicken Tacos
- Buttermilk Fried Chicken with Chilli Ketchup

Starters

Chicken Liver Paté with Beetroot & Apple Chutney, Ola Oatcakes and Seasonal Leaves

Beetroot & Gin Cured Salmon, Salmon Cheesecake, Ribbon Vegetables & Thyme Crackers

Timbale of Award Winning Haggis, Neeps and Tatties with Arran Mustard and Whisky Cream Sauce

Smoked Local Venison Loin with a Pomegranate and Orange Salad

Hot Smoked Salmon, Quail Egg, Marinated Cucumber with a Lemon Relish

Scottish Charcuterie Board of Orkney Cheddar, Balsamic Roasted Garden Vegetables, Parma Ham, Great Glen Venison Salami, Pickled Quail's Egg and Salad Garnish

North Sea Smoked Haddock and Cheddar Cheese Fishcake with Tomato Chutney and Lemon Beurre Blanc

Salad of Mozzarella, Prosciutto and Marinated Melon

Cranberry, Brie & Caramelised Red Onion Tart, Crispy Salad & Tomato Relish (v)

Classic Prawn and Tomato Cocktail, Fresh Lemon and Salad Garnish

Local Ham & Smoked Cheese Croquettes, Wholegrain Mustard Sauce and Seasonal Leaves

North Sea Haddock Mornay

Smoked Cheddar, Sun Dried Tomato and Thyme Tart with Red Onion Relish (v)

Trio of Chilli & Lime Chicken, Prawn Cocktail & Mini Scotch Egg (**supplement £2.50 per person**)

Assiette of Melon with Midori Sorbet (v)

Terrine of Scottish Smoked Salmon, Tomato & Chives

Honey Whipped Ricotta with Saffron, Tomato & Garlic Confit

Haggis & Black Pudding Balls with a Whisky Cream Sauce

Salad of Scottish Goat's Cheese, Parma Ham and Roasted Pear

Chicken & Chorizo Croquette with Romesco Sauce & Herb Oil

Trio of Spiced Cranberry Baked Halloumi, BBQ Pulled Beef Slider and Salt & Pepper Chicken
(**supplement £2.50 per person**)



© Nicholas Frost Photography



© Janie Barclay Photography

Soup

Chicken, Leek and Pearl Barley Broth

Roast Carrot & Lentil

Garden Pea and Ham

Potato, Leek and Watercress

Wild Mushroom and Tarragon

Spicy Butter Bean Soup

Honey Roast Parsnip

Thai Roasted Pumpkin & Butternut Squash

Carrot and Coriander

Slow Roasted Tomato and Basil

Traditional Tattie and Leek

Cullen Skink

Creamy Chicken, Asparagus and Rosemary

Red Lentil and Coconut

Sorbet Intermezzo Course

Cosmopolitan

Lemon and Lime

Raspberry

Mango and Orange

Midori

Pink Grapefruit and Prosecco

Lime and Basil

Lemon and Thyme

Fresh Ginger and Citrus

Porters Gin, Lemon and Tonic



Main Course

Chicken

Chicken, Mushroom and Tarragon Wellington with Buttery Roast Potato and Red Wine Jus

Roast Breast of Chicken with Parmesan, Pea & Leek Risotto and Parmesan Wafer

Breast of Chicken Stuffed with Spinach and Mascarpone with a Watercress and Leek Sauce

Lemon Roasted Chicken with Black Pudding, Leek and Potato Cake and a Smoked Bacon Sauce

Seared Rosemary Chicken with Alford Oatmeal Stuffing and Buttery Fondant Potato

Chicken Balmoral, Haggis Bon Bon, Carrot & Swede and Whisky Sauce

Creamy Tuscan Chicken with Sundried Tomato & Olive Mash

Beef

Roast Fillet of Aberdeenshire Beef with Dauphinoise Potato, Roasted Carrot & Green Peppercorn Sauce (**£4.00 supplement**)

Roast Fillet of Beef, Caramelised Shallots & Hasselback Potato (**£4.00 supplement**)

Braised Featherblade of Beef with Horseradish Mash, Black Pudding & Carrot Stack and Braised Cabbage

Slow-Roasted Guinness Marinated Beef Featherblade, Creamy Mash, Roast Carrot & Salsa Verde

Roast Ribeye of Beef, Fondant Potato, Onion Ring and Red Wine Jus (**£3.50 supplement**)

Braised Featherblade of Beef, Yorkshire Pudding & Roast Potato

Lamb, Venison & Pork

Braised Lamb Shank, Celeriac Purée, Carrot & Pea Stew

Herb Crusted Loin of Lamb, Vegetable Gratin & Marsala Jus (**£3.50 supplement**)

Braised Daube of Venison with Horseradish Dumpling

Ballontine of Pork & Black Pudding, Cauliflower Cheese Croquette & Onion Gravy

Roast Loin of Venison with Bubble & Squeak and Black Pudding Galette and a Port Jus (**£4.00 supplement**)

Fish

Turmeric Spiced Haddock, Braised Leek & Crispy Scampi

Roasted Cod, Cauliflower Mash & Chimichurri

Baked Salmon Wellington, Roast Potato & Spinach

Pan-Seared Mediterranean Cod in a Tomato Basil Sauce, Crushed Garlic Potatoes

Monkfish & Parma Ham with Roast Tomato & Chorizo Stew (**£3.50 supplement**)

Fillet of Monkfish with Spring Green Galette and Seafood Broth (**£3.50 supplement**)



Desserts

Vanilla & Raspberry Crème Brulée with Highland Shortbread

Raspberry & Almond Bakewell Tart with Vanilla & Mascarpone Ice Cream

Classic Lemon Meringue Pie with Raspberry Compôte

Hudsons Sticky Toffee Pudding with Butterscotch & Banana Ice Cream

Double Chocolate Brownie Cake with Lemon Ice Cream

Lemon Raspberry Meringue Cheesecake Seasonal Berry Compôte

Millionaires Tart with Clotted Cream Ice Cream

Hot Chocolate Fudge Pudding with Vanilla Bean Ice Cream

Apple Crumble Cake with Crème Anglaise & Salted Caramel Ice Cream

Lemon Syllabub, Lemon Curd and Fresh Raspberries

White and Dark Chocolate Torte with Blueberry and Cranberry Compôte

Golden Syrup Sponge & Vanilla Bean Custard

Passionfruit and Mango Cheesecake

Dark Chocolate & Raspberry Delice with Orange Sorbet

Pimms Marinated Strawberry & Raspberry Pavlova with Chantilly Cream

Iced Cranachan Parfait with Oaty Shortbread and Whisky Shot

Sticky Pear Pudding, Butterscotch Sauce & Vanilla Ice Cream (Ve)

Espresso Crème Caramel with Pistachio Biscotti (Ve)

"The quality of the food was very important to us and Hudsons didn't disappoint... It was definitely a highlight of the day."

Trio of Desserts

£2.50 supplement applies to all options

Salted Chocolate Cookies and Ice Cream, Strawberry Tart and Lemon and Lime Posset

Biscoff Cheesecake, Berry Meringue & Lemon Sponge Pudding

Banoffee Pie, Raspberry Crème Brulée & Chocolate Chip Brownie





Vegetarian & Vegan Suggestions

Starter

Deli Platter of Sun Blush Tomatoes, Marinated Mozzarella, Olives and Roasted Peppers with Olive Oil and Balsamic Dips (V)

Goats Cheese and Chilli Jam Filo Parcels (V)

Assiette of Melon with Midori Sorbet (Ve)

Roasted Vegetable Chickpea Pate and Herb Crispbreads (Ve)

Cornmeal Fried Okra with Hummus Dip (Ve)

Hummus & Caramelised Onion Crostini (Ve)

Mull of Kintyre Cheese, Sun Dried Tomato and Thyme Tart with Red Onion Relish (V) - (Ve) substitutions available

Vegetable Tempura with Smoky BBQ Tomato Dip and Seasonal Leaves (V) - (Ve) substitutions available

Spiced Butternut Squash & Chickpea Falafel with Smoked Chilli Dip (V) - (Ve) substitutions available

Pea, Broad Bean and Feta Crostini with Tomato Relish (V) - (Ve) substitutions available

Courgette, Pine Nut and Ricotta Tart on a Balsamic Crispy Green Salad (V) - (Ve) substitutions available

Harissa Honey Eggplant with Tahini Yogurt (Ve)

Main

Spiced Aubergine Bake (V) - (Ve) substitutions available

Tomato & Basil Ravioli with Herb Salsa (V)

Smoky Aubergine Tagine with Lemon and Mint Couscous (V) - (Ve) substitutions available

Chilli Bean Fritters with Labneh (V) - (Ve) substitutions available

Butternut Squash, Red Onion and Thyme Risotto (V) - (Ve) substitutions available

Caramelised Onion, Feta and Pine Nut Tart with Fondant Potato and Herb Salad (V)

Leek and Wild Mushroom Shepherds Pie (V) - (Ve) substitutions available

Ratatouille Herb Crumble Tower with Saffron Mash (V) - (Ve) substitutions available

Vegetable Tagine with Chickpeas (Ve)

Root Vegetable Pie (V) - (Ve) substitutions available

Butternut Squash, Beetroot and Spinach Wellington with Kale Pesto
(V) - (Ve) substitutions available

Chestnut Mushroom and Root Vegetable Bourguignon with Herb Mash (Ve)

Vegetable Pithivier Pie (Ve)

Cauliflower, Potato & Spinach Curry with Jasmine Rice (Ve)

Children's Menu

Please select 1 option from each course only (supplement applies for choice)

Starter

Melon
Tomato Soup
Garlic Bread
Kids 'Picky Plate'

Main Course

Sausages with Mashed Potato
Breaded Chicken Goujons with Chunky Chips
Cheeseburger in a Bun with Potato Wedges
Plain Chicken Pieces with Carrots, Broccoli and Mashed Potato
Mince and Tatties
Macaroni Cheese

Dessert

Jelly
Fruit Salad
Strawberries
Chocolate Roulade
Mini Sticky Toffee Pudding

All above options served
with Ice Cream

"Our wedding guests have given us so many compliments on how friendly the staff were and how amazing the food was... We wouldn't think twice to recommend Hudsons to all our friends and family and we just wish we could do it all again!"

Enhance your Day...

Optional Extras

Contact our Events Team for a quote

Sweetie Table

Your favourite selection of classic Sweetie Shop favourites from Flying Saucers to Strawberry Laces displayed in our vintage Kilner Jars

Cheese Trolley

A selection of Scottish and Continental Cheese with a variety of accompaniments displayed on our Rustic Trolley for your guests to graze on

Pre-Wedding & Post-Wedding Breakfasts

Let us take the stress out of the morning of your wedding with a professional chef and server on-site to prepare and serve breakfast

Post-Wedding BBQ

Continue the celebration with a relaxed BBQ after your wedding. Our chef will cook on our charcoal BBQs whilst a server looks after your guests, allowing you to enjoy the sunshine.

Optional Side Dishes

Bowls of Sharing Roasted Root Vegetables

Bowls of Sharing Roasted Potatoes

Bowls of Sharing Chef's Green Vegetables

Bowls of Sharing Green Salad with Dressing

Jugs of Dessert Cream

Jugs of Dessert Custard

Shortbread or Fudge, served with Tea & Coffee following meal

"The day ran so smoothly & the food was lovely, lots of guests were complimenting it after the big day"

The Carver Menu

A fun and informal dining experience allowing your guests to be involved in the day.

Nominate a guest from each table to carve from butcher block boards for all the guests at their table, a unique take on the traditional carvery.

Make sure to get personalised aprons & chef hats to add to the fun!

Starter

Select from one of our delicious starter options on page 5 or a choice of 5 canapé to get the taste buds warmed up during your drinks reception.

Carver Main Course

Select one joint to be served, freshly roasted, at each table:

Roast Fillet of Inverurie Beef (£4.00pp supplement)

Scotch Assured Whole Roast Beef Ribeye

Honey Roast Gammon

Slow Roasted Shoulder of Pork

Marinated Gigot of Scotch Lamb

Haunch of Highland Venison (£4.00pp supplement)

Choice of Two Meat Options (£3.00pp supplement)

Accompanied by

Served in bowls at the table for self-service:

Rosemary Roast Potatoes

Roasted Root Vegetables

Yorkshire Puddings

Mustards, Horseradish & Red Wine Gravy

Dessert

Select from one of our plated dessert options on page 8.



Top Tip...

Jazz it up with personalised guest aprons or chef's hat. A fun memento from your wedding meal!

The Family Service Meal

Bring a taste of home to your wedding table with a relaxed meal allowing your guests to get to know each other as they share hearty helpings of family favourites.

Starter

Select one starter option on page 5 or a choice of 5 canapés served during your Drinks Reception

Family Sharing Main Course

Choose two sharing Main Course options, served in bowls for self-service at the table:

Creamy Tarragon Chicken

Moroccan Lamb Tagine and Jewelled Cous Cous

Slow Braised Scotch Assured Beef with Caramelised Shallots

Highland Game Casserole

Luxury Fisherman's Pie

Traditional Beef Lasagne

Cider Pork, Apple & Mustard Casserole

Chicken, Ham & Leek Pie

Marry Me Tuscan Chicken

Served with...

Rosemary Roast Potatoes

Roasted Root Vegetables

Creamy Mashed Potatoes

Mixed Green Vegetables

Sharing Dessert Boards

Choose 3 options to be served on sharing boards at each table:

Mini Tubs of Local Ice Cream

Double Chocolate Brownies

Classic Lemon and Lime Tart

Mixed Berry Meringues

Chocolate & Orange Tart

Rhubarb & Custard Crumbles

Key Lime Pie

White & Dark Chocolate Profiteroles

Raspberry and Lemon Posset

Baked New York Cheesecake

"The food was to die for – we wanted a relaxed meal but not a buffet where you had to stand and queue...dishes of the food were brought out onto the banqueting tables and you helped yourself"





The Wedding BBQ

Bring the relaxed vibe of summer to your wedding, with a fun-filled BBQ and crowd-pleasing food. We cook everything onsite using our custom made charcoal BBQs, for that authentic smoky flavour. Just add Pimms and a beer-barrow for an all-round good time!

Starter

Select one starter option on page 5 or a choice of 5 canapés served during your Drinks Reception

From the BBQ

Select 4 options (including vegetarian option if required)...

- Aberdeenshire Beef Cheese Burgers
- Tandoori Chicken Kebabs
- Bacon and Blue Cheese Burgers
- Jerk Halloumi Slices
- Smoky Pork and Boston Bean One Pot
- Cajun Spiced Chicken and Pepper Kebabs
- Scotch Assured Lemon and Thyme Marinated Lamb Gigot Steaks
- Honey and Mustard Roasted Salmon
- Jamaican Prawn and Sweet Potato Curry
- Beer Braised Short Ribs
- Highland Venison Sausages
- Honey Chilli Chicken
- Sweet Chilli Chicken Kebabs
- Stuffed Pittas with Lamb Tagine
- Spiced Sweet Potato Burgers with Avocado and Basil Salsa (v)
- Hunters Chicken
- 4oz Ribeye Steaks
- BBQ Glazed Spare Ribs
- Monkfish and Prosciutto Spiedini with Rosemary
- Beetroot Burger with Herb Feta (v)
- Sloppy Joes
- Jumbo Sausage
- Szechuan Aubergine (v)

Salad Bar

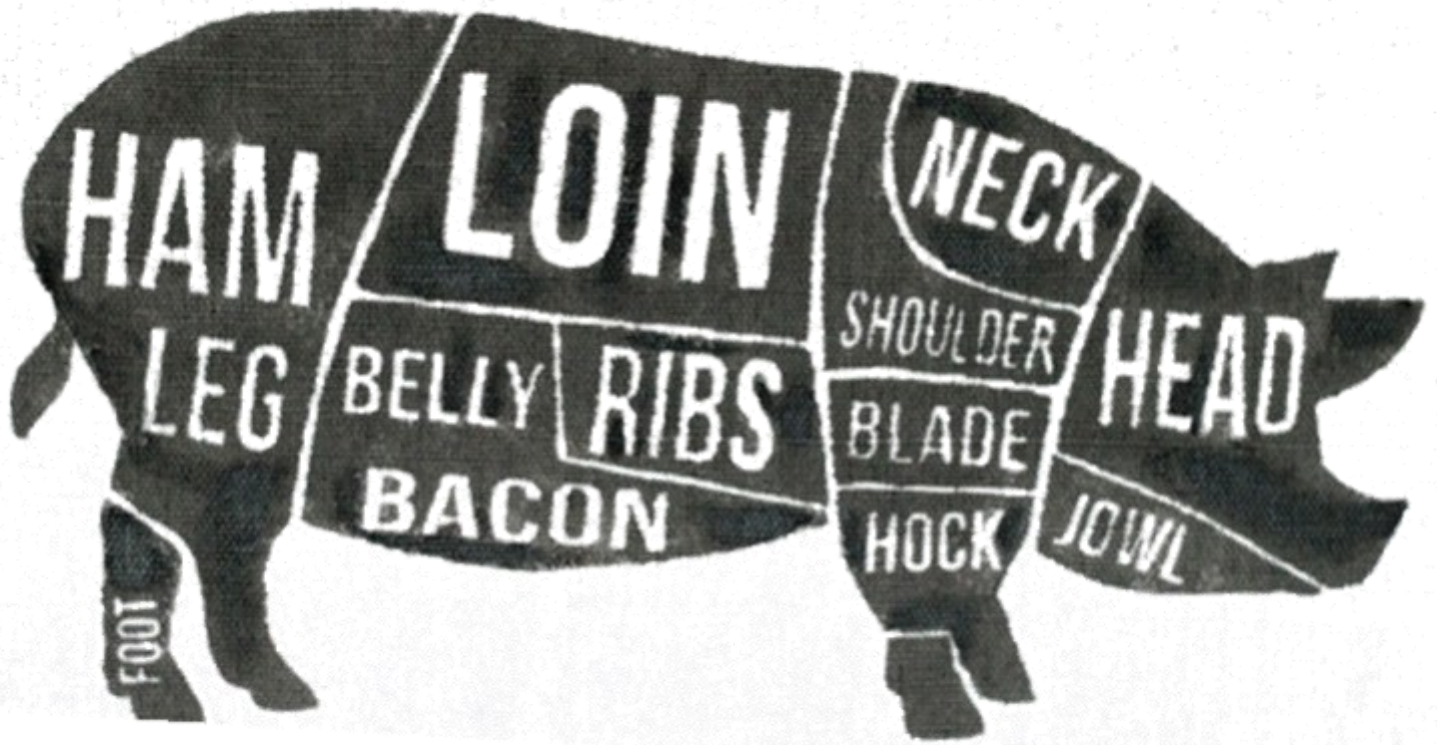
Select 4 from the following...

- Cheesy Garlic Bread
- Crunchy Coleslaw
- Roasted Vegetables
- Country Style Potatoes
- Mixed Leaves with Balsamic Vinegar
- Spiced Potato Wedges
- Greek Salad
- Tomato, Basil & Mozzarella Salad
- Jewelled Pasta Salad
- Carrot and Raisin Salad

Sharing Dessert Boards

Choose 3 options served on sharing boards at each table

- Mini Tubs of Local Ice Cream
- Double Chocolate Brownies
- Classic Lemon and Lime Tart
- Mixed Berry Meringues
- Chocolate and Orange Tart
- Rhubarb and Custard Crumbles
- White and Dark Chocolate Profiteroles
- Baked New York Cheesecake
- Key Lime Pie
- Apple and Sultana Pies
- Mango and Passion Fruit Panna Cotta
- Raspberry and Lemon Posset



The Wedding Hog Roast

The Wedding Hog Roast is perfect for relaxed and rustic weddings. An impressive feature, we source our Hog and machine from our local butcher and slowly roast over hours for the juiciest meat and crispiest crackling. 60 guests minimum.

Starter

Select one starter option on page 5 or a choice of 5 canapés served during your Drinks Reception

The Hog

Spit Roasted Pig
 Bramley Apple Sauce
 Stuffing and Crispy Crackling
 Crusty Bread Rolls and Selection of Sauces

Salad Bar

Select 4 options from Sides or Salad Bar

Crunchy Coleslaw
 Country Style Potatoes
 Mixed Leaves with Balsamic Vinegar
 Greek Salad
 Tomato, Basil & Mozzarella Salad
 Jewelled Salad
 Carrot and Raisin Salad
 Fennel, Orange and Mint Salad

Sides

Select 4 options from Sides or Salad Bar

Jacket Wedges
 New Potatoes in Herb Butter
 Jacket Potatoes
 Roasted Root Vegetables
 Roasted Potatoes, Rosemary and Garlic
 Buttered Green Beans and Carrots
 Carrot and Neep Mash
 Bubble and Squeak
 Cheesy Garlic Bread
 Spiced Hot Potatoes

Dessert

Select from one of our dessert options on page 8

Good to know...

All our Two and Three Course Wedding Menus include staffing as standard for set-up and service

The Cold Wedding Buffet

Starter

Select from one of our starter options on page 5.

Main Course Buffet

Platter of Local Deli Meats & Cold Cuts

Honey and Clove Roasted Ham
Roast Ribeye of Scotch Assured Beef
with Wholegrain Mustard Crust
Apricot and Thyme Stuffed Breast of Turkey
Lemon and Rosemary Marinated Lamb
Highland Venison Salami

Seafood Platter

Lemon and Ginger Poached Whole Salmon
Prawn Marie Rose
Sherry Marinated Roll Mop Herring
Smoked Mackerel Pâté
Hot Smoked Salmon

Pies, Tarts and Vegetarian

Smoked Cheese, Bacon and Onion Flan
Braised Pork and Egg Pie
Marinated Red Pepper and Artichoke (V)

Sides and Salads

Select 4 options

Butternut Squash with Ginger, Tomato and Lime Yogurt Salad
Tomato, Cucumber, Red Onion and Mozzarella Salad
New Potato, Chive and Crème Fraîche Salad
Crispy Garden Leaves, Jewelled Pasta Salad,
Honey Roasted Beetroot and Carrot Salad
Orange, Fennel and Rocket Salad
Coleslaw, Spicy Cous Cous, Jewelled Rice,
Kale Salad with Roasted Root Vegetables & Pomegranate,
Roasted Red Pepper, Tomato and Basil Pasta with Crumbled Feta

Sharing Dessert Boards

Choose 3 to be served on wooden boards on each table

Mini Tubs of Local Ice Cream, Double Chocolate Brownies
Classic Lemon and Lime Tart, Mixed Berry Meringues
Chocolate & Orange Tart, Rhubarb & Custard Crumbles,
Key Lime Pie, White & Dark Chocolate Profiteroles,
Raspberry and Lemon Posset, Baked New York Cheesecake,
Apple and Sultana Pies or Mango and Passion Fruit Panna Cotta

The Hot Wedding Buffet

Starter

Select from one of our starter options on page 5

Main Course Buffet

Please choose 3 options, including a vegetarian option

Salmon and Lemon Risotto
Braised Scottish Venison Daube
Haggis, Neeps and Tattie Timbale
Rosemary Roasted Chicken with Olive Oil Roasted Vegetables
Caramelised Onion, Feta and Pine Nut Tart (v)
Roast Butternut Squash, Ricotta and Spinach Lasagne (v)
Braised Scotch Assured Steak and Ale Stew
Roast Chicken, Tomato and Red Pepper Stew
Luxury Fisherman's Pie
Traditional Beef Mince Cottage Pie
Braised Sausages and Onions
Beef & Mushroom Stroganoff
Pork Goulash
Sweet & Sour Pork

Sides and Salads

Select 4 options

Roasted Root Vegetables, Buttery Mash,
Kale Salad with Roasted Butternut Squash & Pomegranate,
Fennel, Orange and Goats Cheese Salad with Rocket,
Coleslaw, Minted Baby Potatoes,
Crispy Green Salad, Chefs Vegetables,
Trio of Tomato, Red Onion and Basil Salad,
Roasted Rosemary Potatoes,
Jewelled Pasta Salad, Buttered Carrots,
French Green Beans
Sweet Potato Wedges

Sharing Dessert Boards

Choose 3 to be served on wooden boards on each table

Mini Tubs of Local Ice Cream, Double Chocolate Brownies,
Classic Lemon and Lime Tart, Mixed Berry Meringues,
Chocolate & Orange Tart, Rhubarb & Custard Crumbles,
Key Lime Pie, White & Dark Chocolate Profiteroles,
Raspberry and Lemon Posset, Baked New York Cheesecake,
Apple and Sultana Pies, Mango Passion Fruit Panna Cotta



© Donna Murray Photography



© Donna Murray Photography



Evening Buffet

*Served in the evening during the band break
and accompanied by Tea & Coffee*

MENU A

Selection of Sandwiches and Baps, Assorted Quiche,
Sausage Rolls, Chicken and Bacon Kebabs

MENU B

Traditional Beef Stovies, Vegetarian Stovies, Beetroot
and Oatcakes, Tomato Ketchup and HP Sauce

MENU C

Bacon Softies, Sausage Softies, Cheese Softies,
Tomato Ketchup and HP Sauce

MENU D

BBQ Pulled Pork Baps, Coleslaw, Mixed Leaves
and Apple Sauce

MENU E

Assorted Pizza Slices on Woodfired Bases with
Chunky Potato Wedges

MENU F

Homemade Soup, Cheese Baps and Butteries

MENU G

Selection of Mini-Homemade Pies (Steak, Mince,
Macaroni, Chicken & Leek)

MENU H

Haggis, Neeps & Tatties Timbales

Tea & Coffee Only

Tea & Coffee to serve alongside your Wedding Cake

Cheeseboards

Includes Crackers, Chutney, and Assorted Fruit
for 10 guests

Good to know...

*We typically recommend catering your
Evening Buffet for 70% of your
total evening guests*

Wedding Pricing Information

Whether you want to celebrate in style with our signature canapes, a brilliant BBQ or you'd like to put your own personal spin on things contact The Events Team at Hudsons for a quote tailored to your preferences. Below you'll find pricing for canapés and our plated menus, as found on pages 4-8. Prices are subject to VAT at the current prevailing rate.

Prices are provided for guidance and information purposes only based on 2025 pricing and will increase annually.

Canapé

Canapé

£2.90 per selection, per person

Hudsons Signature Canapé

£3.50 per selection, per person

Plated Meals

Two Course Wedding Menu

Main Course followed by Dessert, Tea/Coffee

£61.75 per person

Three Course Wedding Menu

Soup Starter, Main Course and Dessert, Tea/Coffee

£66.00pp

Plated Starter, Main Course and Dessert, Tea/Coffee

£68.90pp

Choice of 5 Canapés, Main Course, Dessert, Tea/Coffee

£67.20pp

Additional Courses can be supplied and priced on request.

Children's Menu (3 courses)

£15.25 per child

Please see page 10 for Children's Menu options

Contractor Meal

Main Only

£23.30 per contractor

2 Course

£34.95 per contractor

Please Note All Choice Menus require a pre-order and detailed table plan

Supplement £2.50pp/per choice

Sides & Extras

Sharing Side Dishes

Roasted Root Vegetables, Roast Potatoes, Chef's Green Vegetables or Green Salad

£11.10 medium bowl

£13.10 large bowl

Jugs of Dessert Cream or Custard

£2.80 per jug

Fudge or Shortbread (served with Tea & Coffee after meal)

£1.10 per person

Prices are subject to VAT at the current prevailing rate. Prices are provided for guidance and information purposes only and may increase for 2026 onwards. Supplements may apply to particular dishes.



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©Blue Sky Photography



©James Kelly Photography

Wedding Pricing Information

Below you'll find pricing options for a range of specialised menu styles including BBQs, buffets and sharing style family menus. For specific enquiries contact The Events Team for a quote or to arrange an appointment.

Specialised Dining Menus

Family Service Menu Starter, Family Sharing Main, Sharing Dessert Boards & Tea/Coffee OR Choice of 5 Canapés, Family Sharing Main, Sharing Dessert Boards & Tea/Coffee	£70.60pp
Carver Wedding Menu Starter, Carver Main Course, Dessert, & Tea/Coffee Choice of 5 Canapés, Carver Main Course, Dessert, & Tea/Coffee	£69.90pp
BBQ Wedding Menu Starter, BBQ Main Course, Sharing Dessert Boards, & Tea/Coffee Choice of 5 Canapés, BBQ Main Course, Sharing Dessert Boards & Tea/Coffee	£65.10pp
Hog Roast Wedding Menu Starter, Hog Roast Main Course and Dessert Boards & Tea/Coffee Choice of 5 Canapés, Hog Roast Main Course and Dessert Boards & Tea/Coffee	£70.80pp
Hot Buffet Starter, Hot Buffet Main, Sharing Dessert Boards & Tea/Coffee	£68.80pp
Cold Buffet Starter, Cold Buffet Main, Sharing Dessert Boards & Tea/Coffee	£67.40pp

Evening Buffet

MENU A Selection of Sandwiches and Baps, Assorted Quiche, Sausage Rolls, Chicken and Bacon Kebabs	£8.25pp	MENU F Homemade Soup, Cheese Baps and Butteries	£7.55pp
MENU B Traditional Beef Stovies, Vegetarian Stovies, Beetroot and Oatcakes, Ketchup and HP Sauce	£8.95pp	MENU G Selection of Mini-Homemade Pies	£8.95pp
MENU C Bacon Softies, Sausage Softies, Cheese Softies, Ketchup and HP Sauce	£7.65pp	MENU H Haggis, Neeps & Tatties Timbales	£8.95pp
MENU D Pulled Pork BBQ Baps, Coleslaw, Mixed Leaves and Apple Sauce	£8.25pp	Cheeseboards (Serves 10) Includes Crackers, Chutney, and Assorted Fruit	per board £61.80
MENU E Assorted Pizza Slices on Woodfired Bases & Chunky Wedges	£8.25pp	Tea & Coffee Only	£3.10pp

All hot Evening Buffet options are served with Tea & Coffee by standard.

All prices are subject to VAT at the current prevailing rate. These prices are estimated for 2026 and will increase annually.





Equipment Hire

Whether you're in a marquee, barn, house or one of Aberdeenshire's top wedding venues you'll want to make sure every little detail is as perfect as you had envisaged. The Events Team at Hudsons are on hand to take care of all your requirements, including tablecloths and napkins, making sure everything runs without a hitch when you get hitched. All our quotes are itemised, allowing you to tailor them to your exact requirements and select items to suit your personal style.

Tables, Chairs & Furniture

5'6" Round (Seats 8-10)	£9.25 per table
6' Round (Seats 10-12)	£12.95 per table
6" Trestle Table	£6.80 per table
Oval Table (Seats 10-12)	£12.95 per table
Rustic Trestle Table 6/8"	£26/32.50 per table
Rustic 6" Round	£45.50 per table
Rustic Crossback Chairs	£5.50 per chair
Chiavari Chairs	£5.50 per chair
Rustic Bar Front	from £400

Linen

Napkins	from £1.20
Round Tablecloth	from £17.70
Trestle Tablecloth	from £14.30

Other

Crockery & Cutlery Hire	£7.50pp
Premium Crockery/ Cutlery	£12.50pp
Kitchen Equipment Hire	Subject to Venue Facilities
Recycling & Waste	Subject to Venue Location

Please note delivery charges may apply and are subject to collection dates and times.

Prices are subject to VAT at the current prevailing rate. Prices are provided for guidance and information purposes only.

Good to Know...

All Wedding Menu Packages contain the following as standard:
 Events Team throughout the planning process, Dedicated Event Manager throughout the day and Professional Service Staff,
 Table Set Up and Complimentary Cake Cutting Service.

Images with thanks to:

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All Prices are subject to VAT the current prevailing rate. Prices are 2024 and may increase for future years

