



# NESS WALK

★★★★★



*Redefining Luxury*



NESS WALK

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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!



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For more information contact:

01463 257120

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[www.nesswalk.com](http://www.nesswalk.com)



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special things happen



NESS WALK

A KINGSMILLS HOTEL

★★★★★

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# 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