



MANSFIELD
TRAQUIR

MEETINGS & EVENTS
2026



WELCOME TO MANSFIELD TRAQUAIR

Jaw dropping, awe inspiring, versatile, soaring space... Mansfield Traquair has earned the mantle of 'Edinburgh's Sistine Chapel' and so much more.

Step beyond the ordinary and into a space designed to amaze. Whether you're crafting an immersive brand experience, a dramatic performance, or a celebration like no other, this is your blank canvas – bold, flexible, and extraordinary.



YOUR VISION

YOUR TEAM

Entrusted to create events that are dynamic, innovative, and elegant, our team delivers every time – whether intimate or show-stopping. Expert planners delivering everything from sophisticated receptions to dazzling spectacles – all with flair and professionalism.

YOUR EVENT

Tailored to your vision and your budget – from a grand ceilidh to an intimate affair, our team will transform the space for your perfect event. Whether grand or understated, ceilidh or gala, Mansfield Traquair adapts to your vision and budget.

FOOD & DRINK

At Heritage Portfolio, we believe exceptional food is at the heart of every memorable event. Our renowned chefs craft seasonal, locally sourced menus, balancing tradition with innovation. Whether an elegant canapé reception, a beautifully plated dinner, or a relaxed sharing feast, every dish is created with passion, precision, and a deep respect for ingredients.

Our venue is yours to shape, visit us [here](#)







DINING
EXPERIENCES



CLASSIC DINING

VENUE HIRE

£2,500 – £5,750 + VAT

GUESTS *per person*

100 – 149 £125 + VAT

150 – 199 £123 + VAT

200+ £120 + VAT

Bar Setup £200 + VAT

**Pea-lights around
Baldacchino** £550 + VAT

INCLUDES

Glass of cava on arrival
Three-course meal
Half bottle of wine
Tea, coffee & petit fours
Event manager & designer
Trained service staff
Linens, china, glassware
Private garden access
Production package

EXAMPLE MENU

Starter

Boudin of curried king prawn and morel mushroom, saffron yogurt, lime compressed radish, coriander
Boudin of curried chickpea, asparagus and morel mushroom, saffron and coconut yogurt, lime compressed radish, coriander

Main

Roast breast of chicken, leg meat and watercress pie, tarragon mash, carrot puree, chicken sauce
Pithivier of salt baked kohlrabi, baked artichoke and filo parcel, tarragon mash, carrot puree, asparagus, watercress, almond and watercress pesto

Dessert

Chocolate and caramel popcorn delicé with toasted mallow and sundried banana ice cream

Vegan and Vegetarian options available for all experiences. To see our full menu please contact our team.



INTIMATE DINING

VENUE HIRE

£2,000 – £3,750 + VAT

GUESTS *per person*

50 – 99 £130 + VAT

Bar Setup £200 + VAT

**Pea-lights around
Baldacchino** £550 + VAT

INCLUDES

Glass of cava on arrival
Three-course meal
Half bottle of wine
Tea, coffee & petit fours
Uplighters
PA system & 2 handheld mics
Event manager & designer
Trained service staff
Private garden access

Note: Live entertainment requires duty technician £450 + VAT

EXAMPLE MENU

Starter

Tandoori chicken boudin puffed flatbread, chiffonade rainbow chicory, mint vinaigrette, pomegranate and baba ganoush
Tandoori rice, seaweed and mushroom roulade, puffed flatbread, chiffonade rainbow chicory, mint vinaigrette, pomegranate, baba ganoush

Main

Roast fillet of salmon, chive mash, crab and avocado tart, asparagus, leek puree, yeast extract butter sauce
Salt baked carrot, trumpet mushroom and brick pastry wellington, chive mash, whipped avocado and radish tart, asparagus, leek puree, spring onion salsa verdi

Dessert

Rhubarb and prosecco Paris-Brest, rhubarb and black pepper compote, prosecco jelly and stem ginger ice cream

Vegan and Vegetarian options available for all experiences. To see our full menu please contact our team.



CASUAL DINING

VENUE HIRE

£2,500 – £5,750 + VAT

GUESTS *per person*

Maximum 150 £130 + VAT

INCLUDES

Glass of cava
Sharing starter & main
Dessert table (4 options + berries)
Half bottle of wine
Rustic tables and crossback chairs
China, glassware, gelato napkins
Private garden access
Production package

EXAMPLE MENU

Starter

Crab, asparagus, pickled kholrabi, watercress emulsion, radish, lemon crème fraiche, caviar, dill

Salsify, asparagus, pickled rhubarb, puff, watercress emulsion, radish, lemon yogurt, wasabi pearls, dill

Main

Roast loin of Lamb, potato terrine, cauliflower puree, morel mushroom, asparagus, broccoli watercress, lamb jus

Roast leek, onion crumb, potato terrine, cauliflower puree, morel mushroom, asparagus, broccoli, watercress, romesco sauce

Dessert Table

4 options plus berries

Vegan and Vegetarian options available for all experiences. To see our full menu please contact our team.



WINTER DINING

VENUE HIRE *included*

5pm – midnight

Available – January–March 2026

GUESTS *per person*

100 – 149	£135 + VAT
150 – 199	£130 + VAT
200+	£125 + VAT

INCLUDES

Glass of cava on arrival
 Three-course meal
 Half bottle of wine
 Tea, coffee & petit fours
 Event manager & designer
 Trained service staff
 Private garden access
 Production package

EXAMPLE MENU

Starter

Parsnip and apple velouté, parsnip fritter, curry oil, coriander

Main

Slow cooked beef cheek pithivier, mash, baby leek, carrot, cauliflower puree, truffle jus
Broccoli, vegan feta and kale pithivier, mash, baby leek, carrot, cauliflower puree, truffle vinaigrette

Dessert

Elderflower and raspberry panna cotta on a raspberry biscuit with basil gel and sakura ice cream

Vegan and Vegetarian options available for all experiences. To see our full menu please contact our team.



RECEPTION
EXPERIENCES



DRINKS RECEPTION

VENUE HIRE

£2,500 – £3,750 + VAT

5pm – 10pm

Available – 3 January–30 December 2026

GUESTS *per person*

100

From £62 + VAT

Bar Set-up

£200 + VAT

Pea-lights around Baldacchino

£550 + VAT

INCLUDES

Event manager & designer

Service staff

Linens, tableware & chairs

Garden use

AV system & technician

Lighting & décor



BOWL FOOD

DRINKS *2 glasses per person*

Wine or mocktail option

Blanco, Campo Flores, Vinos Más
Buscados, La Mancha, Spain

Tinto, Campo Flores, Vinos Más
Buscados, La Mancha, Spain

BOWL FOOD *3 per person*

Lamb meatballs

Steak & ale stew

Korean fried cauliflower

GUESTS *per person*

100 – 199	£82 + VAT
200 – 299	£77 + VAT
300+	£72 + VAT

INCLUDES

Event manager & designer
Service staff
Poseur tables
Linen, china, glassware
Private garden access
Production package

CANAPÉS

DRINKS *2 glasses per person*

Cava or mocktail option

Cava Brut Reserva, Bodegas
Sumarroca, Catalunya, Spain

CANAPÉS *5 choices*

Chicken balmoral bon bon

Duck wonton tart

Smoked salmon scone

Applewood scone

Strathdon blue arancini

GUESTS *per person*

100 – 199	£72 + VAT
200 – 299	£62 + VAT
300+	£56 + VAT

Vegan and Vegetarian options available for all experiences. To see our full menu please contact our team.



CONFERENCE
EXPERIENCE



CONFERENCE

VENUE HIRE *included*

9am – 5pm

Early access at £300 + VAT per hour

INCLUDES

Dedicated event designer & event manager
 Fully trained and uniformed service staff
 Floor length tablecloths in a range of colours
 Fine china, glassware and cutlery
 Gold bentwood chairs with cream seat pads
 Six-foot tables (cabaret layout: 8 per table)
 P.A. system with technician
 Seasonal buffet or finger lunch

TECHNICAL UPGRADES

Lectern	£75 + VAT
Pillar Uplighting	£400 + VAT
Syndicate room	£200 + VAT

ENHANCEMENTS

Glass of Cava	£6.50 + VAT
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EXAMPLE LUNCH MENU

Break

Selection of mini pastries
 Freshly brewed tea, coffee and herbals teas

Salad

Moroccan spiced sweet potato, chickpea and roast pepper
 Hot smoked salmon, new potato and pea

Mini rolls

Roast chicken, bacon, pesto mayo and rocket on galician rustic demi baguette
 Falafel, mango and coriander mayo, cucumber on spinach khobez flatbread wrap

Savoury

Mini Scotch pie
 Goats cheese, artichoke and mint quiche
 Feta, roast pepper and basil frittata muffins

Vegan and Vegetarian options available for all experiences. To see our full menu please contact our team.



DAY DELEGATE PACKAGES

SOUP & SANDWICH LUNCH

Cabaret Style	
50 – 99	£92.50 + VAT
100 – 149	£77.50 + VAT
150+	£73.50 + VAT
Theatre Style	
50 – 99	£89.50 + VAT
100 – 149	£74.50 + VAT
150+	£70.50 + VAT

INCLUDES

- Arrival coffee with a healthy snack
- Lunch (Soup & Deli Roll)
- Afternoon coffee break with sweet treat

EXAMPLE MENU

- Selection of mini pastries
- Freshly brewed tea, coffee and herbals teas
- Sweet potato, red lentil and coriander soup
- Ham, wholegrain mustard, tomato and pea shoots on multigrain demi baguette

FINGER BUFFET LUNCH

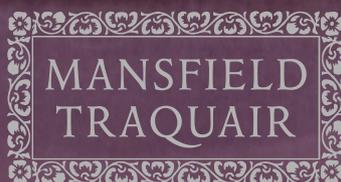
Cabaret Style	
50 – 99	£97.50 + VAT
100 – 149	£81.50 + VAT
150+	£71.50 + VAT
Theatre Style	
50 – 99	£94.50 + VAT
100 – 149	£78.50 + VAT
150+	£68.50 + VAT

INCLUDES

- Arrival coffee with a healthy snack
- Lunch (Finger Buffet)
- Afternoon coffee break with sweet treat

EXAMPLE MENU

- Selection of mini pastries
- Freshly brewed tea, coffee and herbals teas
- Spiced roast vegetable and sultana taboulleh
- Prosciutto, grana padano, lemon mayo and basil on ciabatta
- Mozzarella, basil pesto and sunblush tomato quiche
- Pork, caramelised onion and cheddar roll



WE'D LOVE TO BRING
YOUR EVENT TO LIFE AT
MANSFIELD TRAQUAIR

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