

# WEDDINGS AT BUSTA HOUSE

## YOUR PERFECT WEDDING DAY

*On behalf of all the team at Busta House we congratulate you on your engagement and your upcoming wedding.*

*We hope you find all the information you require in the attached wedding pack, however, if you would like further information please do not hesitate to contact us and we will be happy to assist you with your query.*



**Beautiful grounds to stroll for a while,  
Unified team who serve with a smile,  
Stunning selection of Whisky & Wine,  
Tempting dishes from which you can dine,  
All so your wedding day is sublime.**

In August 2002, the law in Scotland changed to allow civil ceremonies to be performed in appropriate locations. On Friday 2nd August 2002, the first such civil ceremony in Scotland took place in Busta House when registrar Barbra Sandison married Paul Smith & Louise Sinclair.

Since then many couples, whether local Shetlanders or some from much further afield, have chosen Busta for their special day, enjoying our romantic history and tranquil ambience. Our Long Room, the historical original build, is where your ceremony will take place, where we can accommodate up to 60 persons (inclusive of registrar/minister/musicians).



Long Room View 1



Long Room View 2

Our beautiful grounds are a wonderful backdrop for your photographs, whether it's down at our own private pier or underneath the canopy of our matured trees (a Shetland rarity!)



Your dining area shall be set with white linen tablecloths and napkins, a blank canvas for you to decorate to your desired style, to ensure your wedding is unique to you.



Our Wedding menus are not fixed and please do feel free to mix and match between them to create a special menu for your special day.

Your wedding shouldn't be stressful and at Busta we assure you of a relaxed day. Enjoy a glass of prosecco with homemade shortbread hearts, a choice of dishes on your menu, friendly service and beautiful grounds for your photography.

From 2 to 60, you will find us to be the ideal venue for your service, photography and wedding meal

# **WEDDING AT BUSTA HOUSE**

## **ITINERARY FOR THE DAY**

06:30am Onwards    *Arrival of Bride, Bridesmaids, Hair & Makeup into the Library*

12:00pm                    *Arrival of Groom, Best Men & Ushers*

12:30pm                    *Arrival of the Guests*

12:50pm                    *Guests seated in the Long Room*

12:55pm                    *Groom & Best Men in the Long Room*

12:55pm                    *Arrival of the Bridesmaids*

1:00pm                    *Arrival of Bride*

1:00pm                    *Wedding Ceremony*

1:20pm                    *Ceremony Ends with Bride & Groom Leaving Long Room  
For Photography in the Gardens*

2:45pm                    *Guests gather for cutting of the cake in Long Room*

2:50pm                    *Guests served Prosecco in the Long Room*

3:00pm                    *Bridal Party & Guests seated for Dinner*

3:30pm                    *Dinner is Served*

5:15pm                    *Guests leave for the Long Room.  
Speeches, Toasts, Tea & Coffee Served*

6:30pm Roughly            *Guests leave the Hotel, for Night time Reception*

# **WEDDING MENU 1 - £42.50**

*Homemade Lentil Soup*

*Trio of Galia, Honeydew & Watermelon drizzled with Sweet Fruit Coulis*

*Busta's own Chicken Liver Pate served with Skibhoul Oatcakes & Berry Sauce*

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*Poached Fillet of Blydoi Plaice drizzled with a Zesty Lemon & Dill Cream*

*Supreme of Scottish Chicken coated with a White Wine & Button Mushroom Cream*

*Mixed Vegetables Stir-fried in a Sweet Chilli Sauce set on Basmati Rice*

*Roast Loin of Scottish Pork accompanied by Apple Cider Gravy*

*Selection of Roast Fresh Vegetables*

*Roast Potatoes*

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*Chocolate & Bailey's Cheesecake*

*Traditional Sticky Toffee Pudding*

*Creamy Raspberry Fool*

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*Coffee or Tea with Busta Shortbread*

## **WEDDING MENU 2 - £45.00**

*Homemade Green Split Pea Soup*

*Fresh Pear Poached Pear in a Sweet Red Wine & Mixed Spice Syrup*

*Busta's own Chicken Liver Pate served with Skibhoul Oatcakes & Berry Sauce*

*Duo of Blydoit Hot Smoked Salmon & Marinated Orkney Herring severed with Sour Cream*

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*Homemade Mixed Vegetable & Chickpea Korma served on a Bed of Basmati Rice*

*Pan-Roast Supreme of Chicken wrapped in Bacon finished with a Dijon Mustard Sauce*

*Roast Leg of Gremista Farm Lamb topped with Minted Pear & Traditional Gravy*

*Poached Fillet of Blydoit Haddock finished with Rich Tomato & Fennel Salsa*

*Selection of Roast Fresh Vegetables*

*Roast Potatoes*

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*Decadent Chocolate Brownie*

*Zesty Lemon Cheesecake*

*Fresh Fruit Salad*

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*Coffee or Tea with Busta Shortbread*

# **WEDDING MENU 3 - £50.00**

*Homemade Cream of Tomato & Basil Soup*

*In-House Cured Gravlax served with Homemade Bread*

*Roast Pork Fillet stuffed with Apricot's accompanied by Mango Chutney*

*Fan of Honeydew Melon Served with Refreshing Sorbet & drizzled with Sweet Coulis*

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*Vegan Mixed Lentil Meatloaf accompanied by a Chunky Mushroom Gravy*

*Chargrilled Aberdeen Angus Sirloin Steak Smothered with Black Peppercorn Cream*

*(Cooked either Rare, Medium or Well Done)*

*Slowly Braised Rack of Gremista Farm Lamb glazed with a Honey & Balsamic Reduction*

*Fillet of Fresh Peppered Blydoit Salmon set on a Bed of Creamed Leeks*

*Selection of Roast Fresh Vegetables*

*Roast Potatoes*

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*Meringue Nest topped with Strawberries & Vanilla Cream*

*Rich Royal Cheesecake with Dried Fruits*

*Tropical Fresh Fruit Salad*

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*Coffee or Tea with Busta Shortbread*

## **WEDDING MENU 4 - £52.50**

*Homemade Cream of Roast Vegetable Soup*

*Hot Smoked 'Blydoit' Salmon Roulette served with Homemade Bread*

*Homemade Barbary Duck & Prune Pate served with Skibhoul Oatcakes*

*Poached Pear in a Sweet Vanilla & Cinnamon Syrup with Refreshing Fruit Sorbet*

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*Homemade Mixed Nut Roast Finished a Rich Tomato & Herb Salsa*

*Pan-fried Medallions of Aberdeen Angus Beef Fillet Coated with a Creamy White Wine & Button Mushroom Sauce*

*Roast Supreme of Chicken wrapped in Parma Ham Served on Black Pudding & finished with a Single Malt Whisky Cream*

*Duo of 'Blydoit' Salmon & Hake Drizzled with a Ginger & Chilli Butter*

*Selection of Roast Fresh Vegetables*

*Roast Potatoes*

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*Busta Shortbread with Strawberries & Chantilly Cream*

*Baked Vanilla Cheesecake served with Berry Sauce*

*Homemade Traditional Tiramisu*

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*Coffee or Tea with Busta Shortbread*

# **WEDDING MENU 5 - £55.00**

*Homemade Spiced Coconut, Lentil & Sweet Potato Soup*

*Poached Plums in Red Wine served with Mascarpone Cream*

*Terrine of Beef Fillet & Chicken wrapped in Bacon with a Citrus & Port Reduction*

*Trio of Blydoit Hot Smoked Salmon, Local Crab & Prawns with Peppered Horseradish*

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*Slowly Braised Breast of Barbary Duck finished with a Rich Port & Zesty Orange Reduction*

*Chargrilled Aberdeen Angus Beef Fillet Steak Smothered with a Creamy Mixed Peppercorn &*

*Single Malt Whisky Sauce*

*(Cooked either Rare, Medium or Well Done)*

*Linguine Pasta Coated with a Homemade Almond Pesto & Sun-dried Tomatoes topped with  
Parmesan*

*Oven Baked Lemon Sole stuffed with Busta Voe Scallops Finished with Parsley & Garlic Butter*

*Mashed Potato with Caramelized Fennel*

*Selection of Roast Fresh Vegetables*

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*Lemon & Prosecco Syllabub with Busta Shortbread*

*Apple Pie served with Orkney Vanilla Ice Cream*

*Rich Salted Caramel Cheesecake*

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*Coffee or Tea with Busta Shortbread*

# **CHILDREN'S WEDDING MENU**

*Deep-fried Potato Skins coated in a Rich Orkney Cheddar Cheese Sauce*

*North Atlantic Pink Prawns served with Homemade Marie-rose Sauce*

*Fan of Honeydew Melon served with refreshing Fruit Sorbet*

*Homemade Soup of the Day*

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*Homemade Cheese & Tomato Pizza*

*Deep-fried 'Blydoit' Haddock in a Local Ale Batter*

*Grilled Pork Sausages (Baked Beans Optional)*

*Deep-fried Golden Scampi Tails*

*(All of The dishes on the Adults Menu are available in Half Portions)*

*Selection of Roast Fresh Vegetables, Peas or Baked Beans*

*French Fried Potatoes*

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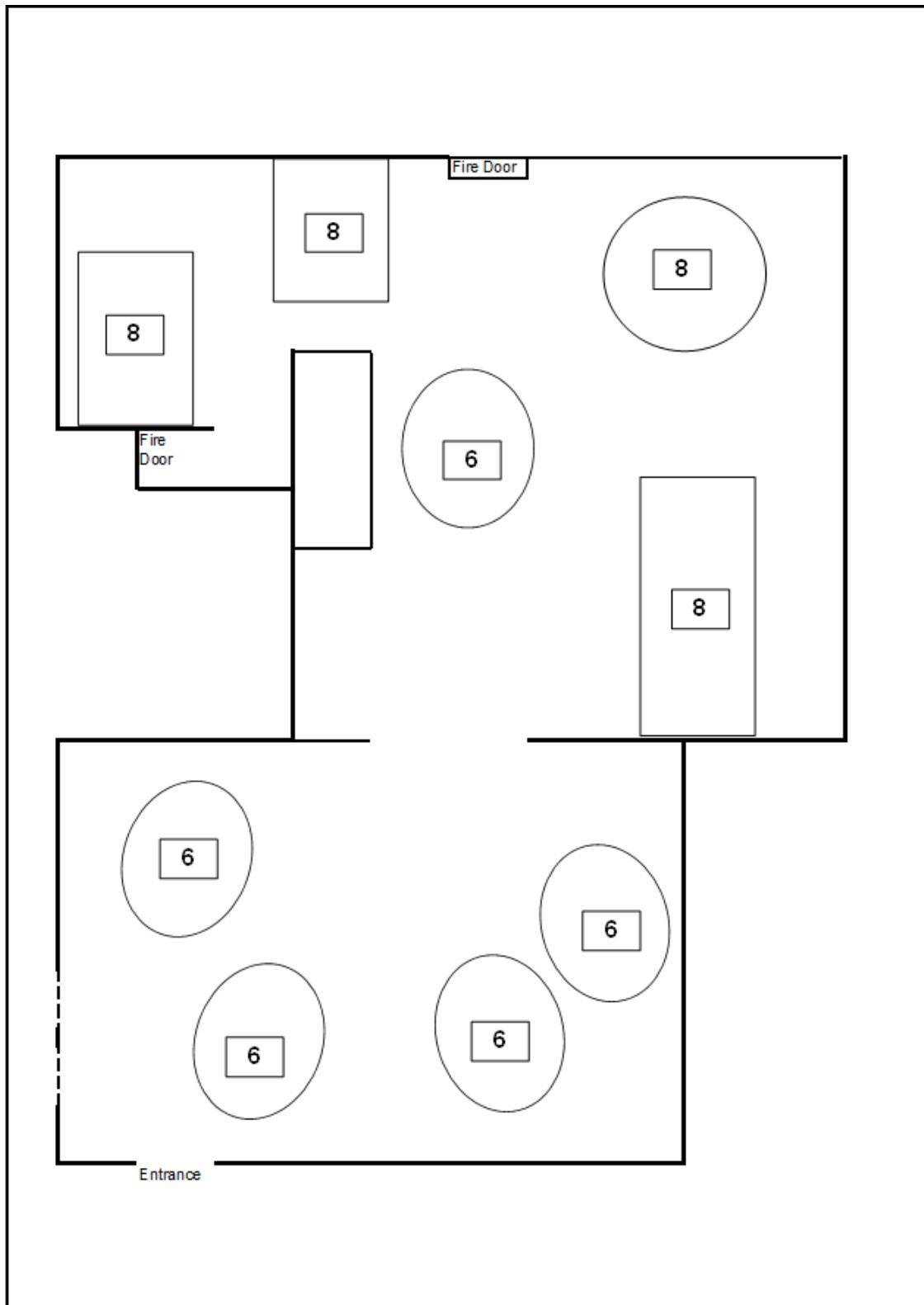
*Traditional Sticky Toffee Pudding*

*Selection of Orkney Ice Cream*

*Selection of Sorbet*

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# YOUR TABLE PLAN



The above table plan shows the maximum number of persons on our tables in their usual situation, however we are extremely flexible and have various configurations we can use dependent upon your needs. If you are unsure if we can accommodate your party or indeed have you all on one table or have any other queries then please email - [info@bustahouse.com](mailto:info@bustahouse.com), telephone - 01806 522506 or pop in to see us.

# **WEDDING'S AT BUSTA**

## **PROJECTED COST'S**

<i>Number of Guests</i>	20
<i>Room Hire -Longroom, Restaurant, Grounds &amp; Library</i>	
- Chair Covers, Sashes, Music etc	1250
<i>Prosecco Toast during cutting of the cake &amp; with photography</i>	330
<i>Wine With Meal - ½ bottle per person</i>	300
<i>Meal - Menu 3 £50.00</i>	1000
<i>Toast from the bar for speeches</i>	170
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<i>Estimated Maximum Cost</i>	3050

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*The above projections are based on current pricing and Valid for 2026 for Future  
year's there is likely to be an increase*

# **WEDDING'S AT BUSTA**

## **PROJECTED COST'S**

<i>Number of Guests</i>	40
<i>Room Hire -Longroom, Restaurant, Grounds &amp; Library</i>	
- Chair Covers, Sashes, Music etc	1250
<i>Prosecco Toast during cutting of the cake &amp; with photography</i>	660
<i>Wine With Meal - ½ bottle per person</i>	600
<i>Meal - Menu 3 £50.00</i>	2000
<i>Toast from the bar for speeches</i>	340
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<i>Estimated Maximum Cost</i>	4850

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# **WEDDING'S AT BUSTA**

## **PROJECTED COST'S**

<i>Number of Guests</i>	60
<i>Room Hire -Longroom, Restaurant, Grounds &amp; Library</i>	
- Chair Covers, Sashes, Music etc	1250
<i>Prosecco Toast during cutting of the cake &amp; with photography</i>	990
<i>Wine With Meal - ½ bottle per person</i>	900
<i>Meal - Menu 3 £50.00</i>	3000
<i>Toast from the bar for speeches</i>	510
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<i>Estimated Maximum Cost</i>	6650

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# BUSTA HOUSE

SHETLAND

ALL ABOUT YOU