

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

<i>06:30am Onwards</i>	<i>Arrival of Bride, Bridesmaids, Hair & Makeup into the Library</i>
<i>12:00pm</i>	<i>Arrival of Groom, Best Men & Ushers</i>
<i>12:30pm</i>	<i>Arrival of the Guests</i>
<i>12:50pm</i>	<i>Guests seated in the Long Room</i>
<i>12:55pm</i>	<i>Groom & Best Men in the Long Room</i>
<i>12:55pm</i>	<i>Arrival of the Bridesmaids</i>
<i>1:00pm</i>	<i>Arrival of Bride</i>
<i>1:00pm</i>	<i>Wedding Ceremony</i>
<i>1:20pm</i>	<i>Ceremony Ends with Bride & Groom Leaving Long Room For Photography in the Gardens</i>
<i>2:45pm</i>	<i>Guests gather for cutting of the cake in Long Room</i>
<i>2:50pm</i>	<i>Guests served Prosecco in the Long Room</i>
<i>3:00pm</i>	<i>Bridal Party & Guests seated for Dinner</i>
<i>3:30pm</i>	<i>Dinner is Served</i>
<i>5:15pm</i>	<i>Guests leave for the Long Room. Speeches, Toasts, Tea & Coffee Served</i>
<i>6:30pm Roughly</i>	<i>Guests leave the Hotel, for Night time Reception</i>

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

Poached Fillet of Blydoit 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

Chocolate & Bailey's Cheesecake

Traditional Sticky Toffee Pudding

Creamy Raspberry Fool

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

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

Decadent Chocolate Brownie

Zesty Lemon Cheesecake

Fresh Fruit Salad

Coffee or Tea with Busta Shortbread

WEDDING MENU 3 - £50.00

Homemade Cream of Tomato & Basil Soup

In-House Cured Gravlox 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

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

Meringue Nest topped with Strawberries & Vanilla Cream

Rich Royal Cheesecake with Dried Fruits

Tropical Fresh Fruit Salad

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

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

Busta Shortbread with Strawberries & Chantilly Cream

Baked Vanilla Cheesecake served with Berry Sauce

Homemade Traditional Tiramisu

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

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

Lemon & Prosecco Syllabub with Busta Shortbread

Apple Pie served with Orkney Vanilla Ice Cream

Rich Salted Caramel Cheesecake

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

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

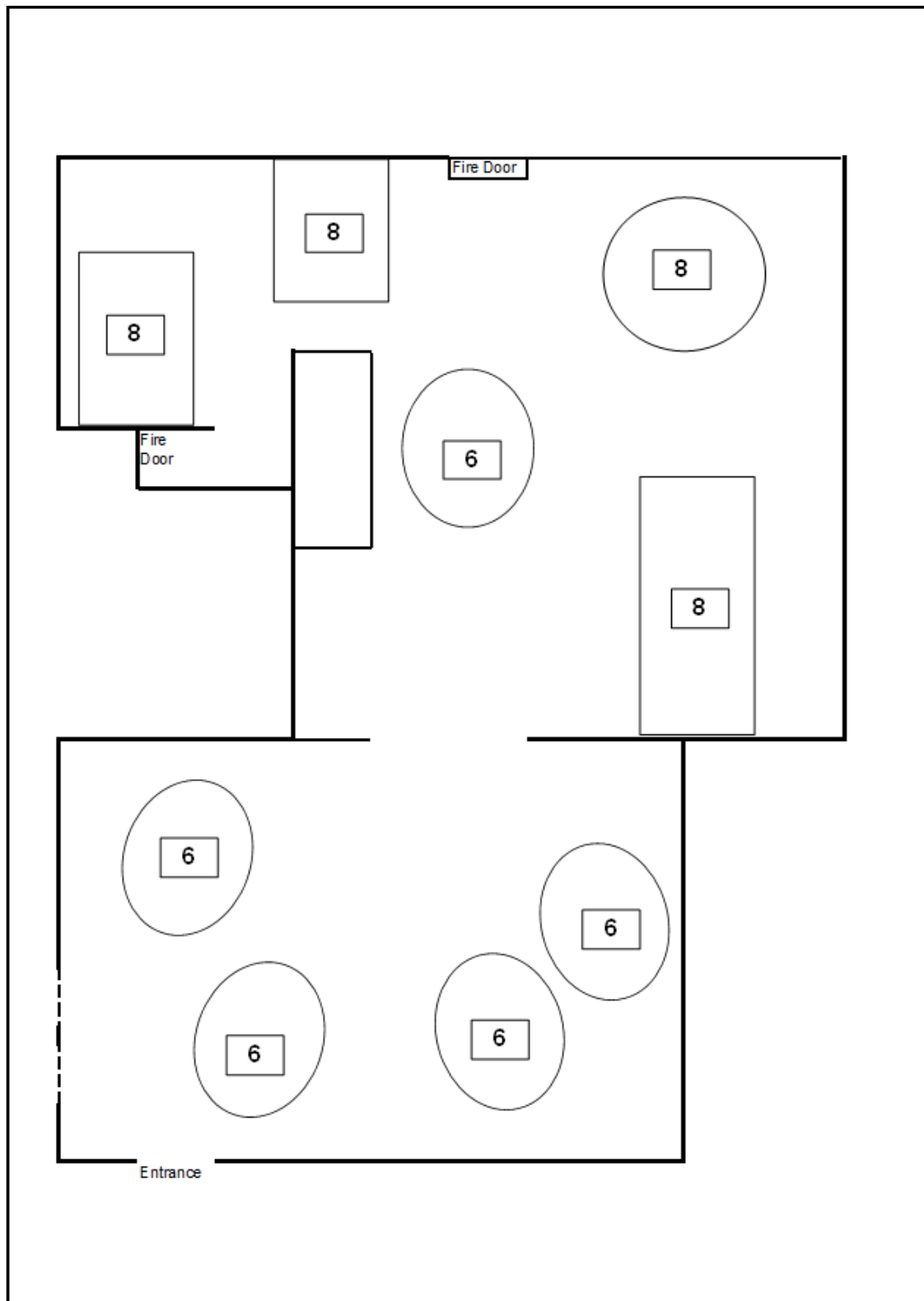
French Fried Potatoes

Traditional Sticky Toffee Pudding

Selection of Orkney Ice Cream

Selection of Sorbet

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, telephone - 01806 522506 or pop in to see us.

WEDDING'S AT BUSTA

PROJECTED COST'S

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

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

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year's there is likely to be an increase*

WEDDING'S AT BUSTA

PROJECTED COST'S

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

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BUSTA HOUSE

SHETLAND

ALL ABOUT YOU