

Say 'I do' at
Carlowrie Castle

2026 brochure





Step inside a modern fairytale

Built in 1852, Carlowrie Castle was once home to one of Scotland's most renowned Arctic explorers, Isobel Wylie Hutchison, and is steeped in fascinating history. Today, it is one of Edinburgh's most unique venues and was voted one of the eight best wedding venues around the world by Grazia Magazine.

Enjoy the most romantic of backdrops, fine dining menus from our award-winning chef, and luxury champagne & canape receptions.

With exclusive use of the castle and the entire estate, you can make it your own.

[Watch our video tour.](#)





Your special day in your very own castle

Enjoy 32 acres of secluded estate, with a stunning walled garden and lawn, tennis courts, historic glasshouses, and a tree-lined entrance.

Nine spacious castle bedrooms, sleeping up to 18 guests, with further on-site accommodation options also available.

Four flexible reception rooms on the ground floor, including the piano room, the marble room with its own champagne bar, the light and serene orangery, and our fully stocked bar.

Our orangery banquets up to 100 guests in a beautiful light space with views across the perfectly manicured lawn. For evening receptions we can host up to 150 guests in the ground-floor rooms of the castle.

Our hard-sided marquee, which boasts a marble-topped bar and crystal chandeliers, can banquet up to 275 guests and up to 400 for an evening reception. You may consider evening-only hire of the marquee for receptions following your meal.



We'll make your stay as perfect as your love story

From your initial tour and tailored menu tasting, to supporting you with all the big decisions before your big day, our dedicated team will look after you every step of the way.

Your wedding package includes:

- Limewash Chiavari banqueting chairs, 5ft round tables if you are dining in the orangery or 6ft round tables in the marquee, 6ft or 4ft trestle tables available for U shaped or long banqueting set ups.
- All standard tablecloths and napkins in a choice of colours, premium glassware, crockery and cutlery, cake stand, cake knife, cake table, and a seating plan easel.
- Ceremony set up, including ivory aisle runner.
- Sonos system throughout all public areas for your own playlists and a wireless PA system for speeches.
- Bridal party access to the Isobel apartment and one other room of your choice from noon.
- Welcome drink, drinks reception and canapes, chef-prepared wedding banquet using seasonal and locally sourced produce, and a late night food menu. Guests staying the night on the estate will be served a full cooked Scottish and continental breakfast.





Spend the night in the Scottish countryside

All nine castle bedrooms have luxury en-suite Italian marble bathrooms, several with copper or nickel roll top baths, walk in drench showers, and views of the breathtaking grounds.

- Two castle doubles.
- Three deluxe castle rooms (two of which can be twinned).
- Two luxury castle rooms (both King).
- The Isobel Suite is our ground floor apartment with private entrance and walled garden, 2 double bedrooms (both can be twinned), 2 bathrooms and lounge/kitchen area.

For an additional cost we offer further on-site accommodation options:

Our recently refurbished stables block overlooks the manicured walled garden and includes six luxury en-suite rooms and one duplex.

Less than 300m from the castle, we have a stunning 5 bedroom, 2 bathroom Gate House Lodge, fully equipped with all the comforts to make you feel at home. The lodge is a very popular choice for the bridal party to stay on the night prior to the wedding.

[Request our further accommodation brochure for more information.](#)

Savour the fresh flavours from our award-winning kitchen

Your wedding menu begins with a private tasting at the castle. Our Michelin-trained executive chef oversees all meals, transforming the finest ingredients into exquisite dishes expertly paired with quality wines.

Our chefs will provide you with inspiring seasonal menu options to impress your guests. Our menus are flexible and can be adapted according to your taste.

All our food produce is sustainably and transparently sourced within Scotland, some of it even grown in our own garden. We serve dry aged grass-fed beef from quality Scottish farms that is hand picked for us by local family butchers. Our game is from Scottish estates and our fish is hand-selected daily by expert fishmongers from the best fishing ports across Scotland.

[Request a private tasting.](#)





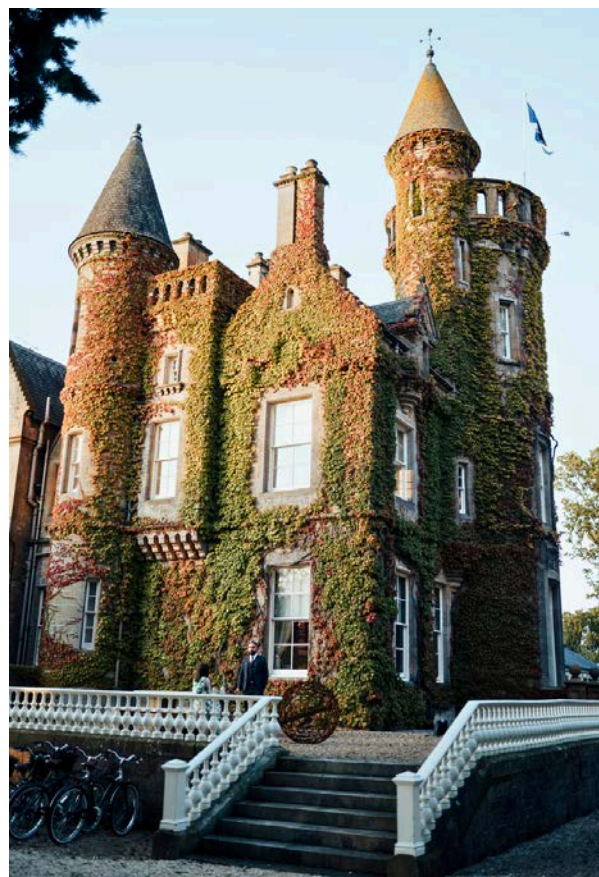
We can't wait to celebrate with you

All prices in this brochure are in GBP and are subject to change. Estimates provided are valid at date of issue and will be honoured up to four weeks.

Enquiries for dates between 23 December through to 3 January will be quoted on request.

Carlowrie Castle is committed to sustainability and community wellbeing. We actively support charities and initiatives across the UK, including our own charity [The Breakfast Bothy](#), London-based homelessness charity [RESTART Lives](#), and the winners of our annual Isobel Award. By hosting your wedding with us you are contributing to these great causes.

[Start planning your wedding at Carlowrie](#)



Castle hire rates

	Peak	Off peak
Mon - Thurs	7,100	5,500
Friday	12,000	9,000
Saturday	13,250	11,000
Sunday	9,250	7,000

Peak times: May to September. Off-peak times: October to April
 Additional costs apply to hire the marquee, the stables rooms, and the gate lodge and will be discussed further at enquiry stage.
 All residential exclusive use rates are per night, include breakfast for resident guests, and are inclusive of VAT.
 Minimum number of 80 guests applies for weddings on a Friday or Saturday during peak times.
 Please note that these rates apply for 2026 only.

Food and drink prices

		Prices
Wedding banquet	3 course meal including a half bottle of house wine, glass of prosecco for toast and unlimited mineral water.	120
Drinks reception	A glass of prosecco or sparkling elderflower for the reception and 3 delicious canapes per person.	32.50
Welcome drink	Welcome your evening guests with a glass of prosecco.	10.25
Late food	Your choice of two items from the late food menu.	19

Please note that prices are per person. Children's menu is available on request.