

INTRODUCTION

Located in the heart of Aberdeenshire, The Scottish Venison Company welcomes you into their professional butchery in Ellon for an immersive one-day experience masterclass. Covering the full field to fork journey, participants will learn traditional butchery skills from carcass to premium cuts, with expert cooking guidance throughout. Backed by three generations of family experience, each class can be tailored to suit all levels, from complete beginners and food enthusiasts to experienced hunters. Guests will also leave with a minimum of 8kg of Scottish wild venison they have prepared themselves, either to take away on the day or sent to their home address.

PRODUCT

- **What is included:** Expert-led tuition, all butchery and safety equipment, 45-minute lunch, and a minimum of 8kg of fresh venison products to take home (steaks, diced venison, mince, and burgers) all suitable for freezing.
- **What is not included:** Transport
- **Season:** All year
- **Availability:** Classes are bookable all year round.
- **Notice:** All bookings must be made a minimum of 72 hours in advance to allow preparation and sourcing.
- **Time:** 9:30am to 4pm with a 45-minute lunch break (approx. 6.5 hours)
- **Size:** 8-10 people
- **Bespoke Classes:** All classes are private bookings which can be tailored for groups, clubs or specialised 1 to 1. Class structure can be amended to be less 'hand on' and without the venison to take home. Please contact us for more information.
- **Preparations:** The butchery is a temperature-controlled cold room; participants must wear warm layers and non-slip footwear.

RATES

Rates: £230 Per Person

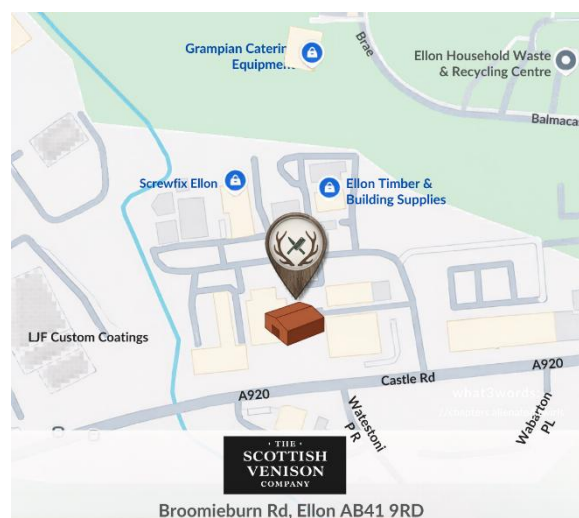
Trade rates: Net rates for sporting agents, stalking estates, or tour operators available upon request.

LOCATION

Location: The Scottish Venison Company
Ellon, Aberdeenshire, AB41 9RD .

Parking: On site, on street and coach drop off available.

Public transport: Local bus links from Aberdeen/Peterhead to Ellon.



HOW TO BOOK

To book

Online: <https://scottishvenisoncompany.co.uk/contact/>

Email: AnneMarie@ScottishVenisonCompany.co.uk

CONTACT DETAILS

Visit our website: <https://scottishvenisoncompany.co.uk>

For all things Venison and general enquiries.

TERMS & CONDITIONS

Standard Cancellations

- **48-Hour Notice:** We require a minimum of **48 hours' notice** prior to the scheduled start time for any cancellations or rescheduling requests.
- **Refunds:** Cancellations made with more than 48 hours' notice will be eligible for a full refund or a transfer to a future date, subject to availability.
- **Late Cancellations:** Cancellations made within 48 hours of the class start time, or "no-shows," are non-refundable as we will have already prepared your specific carcass and materials

Important Health & Safety Notice

As we operate within a professional, food-safe butchery environment, strict hygiene standards are mandatory.

- **Illness Restriction:** To protect our team and the food chain, anyone who has experienced **sickness (vomiting) or diarrhea** within **48 hours** of the class must **NOT** participate.
- **Notification:** If you fall ill within this 48-hour window, please contact us immediately. While the standard cancellation fee usually applies, we will review health-related absences on a case-by-case basis regarding rescheduling to ensure the safety of our facility.

Bookings

- The final number of participants for all bookings must be confirmed 72 hrs prior to the event.
- Reductions in group size made within 48 hours of the event may still be charged at the full confirmed rate.

Age Restrictions

- **Minimum Age: 18 Years Old**
 - Due to the use of professional, razor-sharp butchery knives, saws, and the physical nature of breaking down large deer carcasses, these classes are strictly for adults (18+).
- **Proof of Age:**
 - We reserve the right to ask for a valid ID (Passport or Driving Licence) if a participant appears to be under the age of 25 (*Challenge 25 policy*).

Waiver

A safety induction and liability waiver must be signed on arrival and prior to starting class.