

Rae's

Private Chef – Events Catering – Food & Drink Experiences

“Rae’s creates immersive, food-led experiences across Scotland — ideal for luxury FITs, small groups, and incentive travel. Each experience is private, sustainable, and entirely bespoke.”

Hello, we’re Wouter and Helen, a husband-and-wife team with a passion for food, drink and sustainability. We are based in Montrose, 25 miles from Dundee and 45 miles from Aberdeen, and can travel throughout Scotland to deliver our experiences.

We love our local Angus larder and want to share the journey of our ingredients from sea, farm or forest to table. We work hands-on with our suppliers to be involved in the growing, farming, rearing and catching of our ingredients.

We believe in flavour, not borders. Truthfully, good food comes from all over the world and we don’t want to be constrained by a cuisine.

However, we believe in using locally and responsibly sourced ingredients. As a young family, the future is very important to us.



Facts

Although we do not have a fixed venue, our locations always have; hand washing facilities and car parking available.

All experiences are **exclusive** and can be tailored to each group’s needs and requirements.

Equipment needed (glassware, crockery, cutlery, cooking utensils) is always included.

Flexible locations, we can travel to you.

We collaborate with other local businesses to bring the best produce around

We source from sustainable enterprises & work direct with producers

On the board of Appetite for Angus & Angus Tourism Cooperative

Our experiences can be tailored to suit based on accessibility

HACCP & EHO Certified

How To Book with Us

All of our packages are available to view on our website www.raesmontrose.com, and can be booked by contacting

+44 (0)7796235657

hello@raesmontrose.com

Jeanie Rae’s Ltd

Barnhead House, Barnhead
Montrose, ANGUS, DD10 9LL

Helen Margaroli





Foraging Walk & Outdoor Cookery Experience

Discover nature's hidden gems and forager's secrets together with Chef Wout and a local foraging expert from Alba Explorers. While leisurely walking the Angus countryside you might come across mushrooms, berries, herbs and salad greens. While our foraging expert keeps you safe and well informed, Chef will teach you how to unlock the flavours of these ingredients. Finish your walk off with a delicious open fire cooking session and warm local beverage. Walk location varies depending on season and ability.

🕒 3.5 – 4 hrs. 🧑🏻‍🍳 maximum 20 pax 📅 July – October, Saturdays only 💷 90.00 per person net (min. charge £450)

Lobsters at Lunan Bay

Dine along the wild, untamed Scottish coastline and indulge in locally caught lobster served with hot coal buttery baked potatoes and a crisp fennel salad. Your meal is prepared and served on the beach. Price includes a bottle of White Bourgogne 1er Cru.

🕒 2.5 – 3 hrs 🧑🏻‍🍳 maximum 12 pax 📅 May - September @ Lunan Bay Farm 💷 150.00pp net (minimum charge £500)

Optional Add Ons:

Private Saxophonist
Joseph Perrier Brut Nature Champagne
Sundowner Redcastle Gin Cocktails
Lunan Bay Farm Tour



Highland Hearth

Guests begin a winter journey with a private Land Rover Defender transfer across the snow-covered Rottal Estate, taking in the rugged Highland landscape. They arrive at a historic bothy, where an intimate three-course menu highlights locally sourced ingredients; from Angus beef to seasonal vegetables, paired with wine, whisky and storytelling or a meet-the-producer moment. Candlelit tables, a roaring fireplace, and the crackle of fire-roasted cuisine create a warm, immersive setting. This exclusive Chef's Table style experience blends authentic Scottish flavors, high-end dining, and intimate encounters, offering travelers a once-in-a-lifetime opportunity to connect with the heritage, landscape, and traditions of the Highlands

🕒 2.5 – 3 hrs 🧑🏻‍🍳 maximum 12 pax 📅 November-March @ Rottal Estate. 💷 350.00pp net (min. charge £500)

Optional Add Ons:

Simulated Clay Day Package with Rottal Estate
Guided Wildlife Tour by Rottal Estate
Whisky Tasting Experience
Rottal Lodge or Farmhouse Accommodation



Staying in an exclusive-use or self-catering?

3 Course Cookery Class

Chef Wout will lead you and your guests through the preparation of a seasonal, locally sourced 3-course Scottish menu. Get hands on experiences of working with our cherished Angus produce and learn insider-knowledge of some of your favourite ingredients. Once you have prepared your meal, it's time to kick back and enjoy the fruits of your labour with exclusive paired wines.

🕒 3 hrs 🧑🏻‍🍳 maximum 12pax
📅 All year round 💷 120.00pp net (minimum charge £240)

Optional Add Ons:

Paired Wines
Extra Courses



Private Chef Service

Do you want fine dining in the comfort of your accommodation? Our chef believes produce should be at its best when it arrives on your plate; therefore, we only work with the finest local and seasonal products, served with the warmth and expertise of our passionate team. Our private chef can be hired for as many "eating moments" as required.

🕒 < 14 hrs. 🧑🏻‍🍳 maximum 20pax
📅 All year round 💷 85pp/per day net (minimum charge £500)