

Our Meetings & Event spaces combine a sense of occasion with all the flexibility and state of the art facilities that you would expect from one of Scotland's most historic hotels. With a range of spaces to suit all requirements and budgets, our experienced events team will provide seamless support before and during your event. With capacities of between 12-230 people, and truly show stopping unique features, we can help your event stand out from the crowd.

Located right in the heart of the city, ideally situated between the old and new towns and just steps away from Waverley Train Station, our beautiful listed building still retains many original features, including wood panelled rooms, stained glass windows, roaring real fires and its trademark marble staircase.

We invite you to step inside the Scotsman, and enjoy a whole new experience for your next event.

	Reception	Boardroom	Classroom	Theatre	Banquet	Cabaret
The Fettercairn Suite	200	50	80	160	120	86
The Jura	50	25	20	50	30	24
The Fettercairn, Garden Suite & Jura	230	50	80	160	150	90
The Scott Suite	8o	25	25	О	60	36
The Boardroom	О	12	О	О	О	О
The Garden Suite	80	О	О	О	О	О



TO START

Tomato & Roasted Pepper Soup Extra Virgin Olive Oil, Micro Basil

> Mussels Grilled Bread, Aioli

Duck Liver Parfait Chilli Jam, Chutney, Rocket

TO FOLLOW

Chicken Breast Crushed Potatoes, Seasonal Vegetables, Cider Jus

Salmon Mashed Potato, Sugar Snaps, Samphire

TO FINISH

Sticky Toffee Pudding

Vanilla Ice Cream

Crème Brûlée

Trio Of Ice Cream



[Choose A 1/1/1 From Our Selector, Or Ask Us About Individual Pricing To Build Your Own]-

TO START

Soup of The Day (v)
Fresh Bread

Chicken Liver Parfait Apple Puree, Roasted Apples, Pea Shoot Salad

> Goats Cheese Mousse (v) Roast Beets, Confit Garlic Croutes

Ham Hock Wholegrain Mustard Press, Celeriac Remoulade & Pears

PREMIUM STARTERS [+2.95]

Duo of Salmon New Potato Salad, Soft Herb Oil

Duck Liver & Foie Gras Parfait Pickled Pear & Spiced Chutney

Baked Apple (vg)
Shallot, Candied Walnut Salad, Crisp Gem & Orange Dressing

TO FOLLOW

Please Choose Your Potato & Vegetable Accompaniment For Your Main Dish

Lemon & Dill Crushed New Potatoes
Duck Fat Roast Potatoes
Pomme Anna
Dauphinoise
Creamed Potatoes

Fine Green Beans & Shallots Honey & Thyme Roast Roots Asparagus Spears Buttered Kale & Baby Spinach

Chicken Supreme Wrapped in Parma Ham A Red Wine Jus

Braised Feather Blade of Beef Bourguignon

Slow Cooked Loin of Pork Whisky Cream Sauce

Pan Seared Seabass Roast Cherry Vine Tomatoes, Salsa Verde

Provençal Vegetable Filo Tart (vg)

PREMIUM MAIN COURSES [+4]

Scottish Salmon Lemon. Dill Crushed Potatoes. Tenderstem Broccoli & Beurre Blanc

Guinea Fowl

Sun Blushed, Tomato Saltimbocca, Sweet Potato Puree Maple Glazed Parsnips & Jus

8oz Sirloin [+8]

Garlic & Herb Duck Fat Potatoes, Slow Roast Vine, Tomatoes, Caramelised Onions Peppercorn Sauce

[Choose A 1/1/1 From Our Selector, Or Ask Us About Individual Pricing To Build Your Own]-

TO FINISH

Sticky Toffee Pudding
Traditional Ice Cream, Toffee Sauce (v)

Glazed Lemon Tart (v)
Clotted Cream, Berries

Rich Dark Chocolate Brownie (v) Vanilla Mascarpone, Salted Caramel Sauce

Vanilla Crème Brulee (v) Homemade Shortbread, Strawberries

PREMIUM DESSERTS [+3]

Raspberry & Elderflower Tartlets (v)
Basil & Strawberry Salad, Elderflower Syrup

White Chocolate Panna Cotta (v)

Pineapple Salsa, Spiced Tuille

Dark Chocolate & Mascarpone Cheesecake (v)

Caramelised Pecans, Dark Chocolate Ice Cream



Please choose 4 for £8 £2 per Canape thereafter. [Minimum numbers of 8 for each canape]

Duck Pancake Rolls, Cucumber Spring Onion & Hoi Sin Sauce
Smoked Chicken & Tarragon Mousse, Arran Oatcake
Goats Cheese & Herb, Roulade on Croute (v)
(vg Available)

Chicken Liver Parfait, Pear Chutney on Arran Oatcake

Vegetable Spring Rolls, Pink Pickled Ginger

Haggis Bon Bon, Burnt Bramley Apple Puree

Mini Tartlet with Wild, Mushroom & Tarragon, Sun Blushed Tomato Tapenade (v)

Blinis with Cucumber, Caviar & Katy Rogers Crème Fraiche

Venison & Chorizo Sausage Roll, Homemade Cranberry Jam

Seared Beef Taco, Crushed Avocado

Smoked Salmon & Lemon, Cream Cheese Blinis

Lemon Tarts with Summer Berries (v)

Chocolate Ganache, Raspberry Crumble (v)

Rhubarb Trifle, Brandy Snap (v)



White & Granary Bread Sandwiches £7

[All served with Vegetable Crisps]

Please Choose 4 fillings:

Free Range Egg & Chive Mayonnaise (v)

Roast Ayrshire Ham & Wholegrain Mustard

Mull of Kintyre Cheddar, Pear Chutney & Rocket (v) (vg Available)

Scottish Smoked Salmon with Cucumber & Dill Cream Cheese

Peppered Beef Pastrami, Coleslaw & Horseradish

Gourmet Sandwiches £8

[All served with Vegetable Crisps]

Please choose 4 of the following:
Brie, Rocket & Red Onion Chutney (v) (vg Available)

Cajun Chicken, Cos Lettuce, Coriander & Lime Mayonnaise Wrap

White Crab, Pickled Cucumber & Lemon Cream Cheese Open Sandwich

Beetroot & Rocket Ciabatta with Spiced Mascarpone (v) (vg Available)

Serrano Ham & Sun Blushed Tomato Open Sandwich

Goats Cheese & Tomato Tapenade Ciabatta (v) (vg Available)

Open Prawn & Crayfish Marie Rose Ciabatta

[All Served with Tea & Coffee]



Please choose 4 items for £12

Minimum numbers of 8 [Additional items priced £3 each]

Hot Options

Home Baked Venison

Bramley Apple, Sausage & Herb Rolls

Teriyaki Glazed Salmon Bites, Spring Onion & Ginger Salsa

Haggis Dumplings Oatmeal Crumb, Whisky Cream

Shredded Duck Pancake Rolls, Hoi Sin & Pink Pickled Ginger

Black Pudding & Apple Bon Bons, Caramelised Apple Puree

Sweet Chilli Chicken Skewers, Coriander

Vegetable Spring Rolls, Soy & Red chilli Dip (vg)

Sticky Ginger Glazed Tofu & Courgette, Ribbon Skewers (vg)

Vegetarian Haggis Dumplings, Oatmeal Crumb Whisky Cream (v)(vg)

Cold Options

Selection of Sandwiches (4 fillings)

Chilled Avocado & Cucumber Soup, Crostini (vg)

Red Pepper & Parmesan Mini Quiche, Micro Roquette (v)

Chicken Liver Parfait, Toast, Fruit Chutney

Mini Pork Pies, Piccalilli

Baked Honey Peach & Ricotta Crostini, Dill (v) (vg Available)

Smoked Salmon & Cream Cheese Bagels

Mini Chicken Caesar Salads

Crostini of Goats Cheese Mousse & Beetroot (v) (vg Available)

Wild Mushroom Pate on Oaties (v)

Sweet Options

Dark Chocolate Ganache Topped Brownies (v)

Mini Banoffee Pies (v)

Chocolate Dipped Strawberries (vg)

Mini Victoria Sponges (v)

Scones with Strawberry Jam & Cream (v)



TO START

Beetroot Hummus, Ciabatta Croutes (vg)

Carrot, Cumin Velouté, Herb Oil (vg)

Spinach, Apple Salad, Herb Dressing, Grilled Croutons (vg)

Roast Squash, Rocket, Pine Nuts (vg)

Roasted Tomato Soup, Basil Puree (vg)

Baked Apple, Shallot, Walnut Salad, Crisp Gem, Orange Dressing (vg)

Baby Gem, Roasted Red Pepper Salad, Basil Dressing (vg)

Classic Bruschetta, Tomatoe, Basil on Grilled Ciabatta, Herb Salad (v)

Mulled Pear, Beetroot Salad, Stilton (Vegan Option Available)

Baba Ganoush, Carrot, Black Onion Seed Slaw, Flat Breads (vg)

TO FOLLOW

Filo Tartlet, Roast Red Pepper, Sage Marinated Butternut, Grilled Polenta (vg)

Stuffed Baked Courgettes, Walnuts, Wild Rice (vg)

Sun Blushed Tomato Soft Polenta, Caponata, Pea Shoots (vg)

Potato Gnocchi, Tossed in Basil, Sage, Cashew Nut Sauce (vg)

Wild Mushroom, Creamy Spinach Filo Tartlet (v)

Superfood Salad, Roasted Squash, Toasted Seeds, Orange Dressing (vg)

Risotto of Wild Mushrooms, Shaved Asparagus Salad, Sage Crisps (v)

Thai Sweet Potato, Basil, Wild Rice, Crisp Shallots (vg)

Pumpkin, Sage Risotto, Hard Cheese Shaving, Thyme Oil (v)

Filo Mushroom Wellington, Red Onion, Tarragon (v)

Borlotti Cassoulet, Roasted Red Onions, Cherry Tomatoes (v)

TO FINISH

Pancakes, Strawberry Compote, Vanilla Ice Cream (vg)

Raspberry & Almond Milk Panna Cotta, Brushed Berries (vg)

Chocolate & Hazelnut Brownie, Chocolate Sauce (vg)

Mulled Poached Pear, Strawberry Sorbet (vg)

Cranachan, Spiced Roasted Peaches, Vanilla Bean Ice Cream (vg)

Cherry & Almond Cake, Toasted Almonds, Griottine Cherries (v)

Winter Berries, White Chocolate Sorbet, (Vegan Alternative Available)

Banana & Cinnamon Cake, Raspberry Sorbet (v)

Charred Pineapple, Mango Sorbet, Cinnamon Sugar (vg)



Our Scotsman day delegate rate packages include the following as standard:

Jugs of iced water with lemon

Projector and screen

Flipchart with pens

Complimentary Wi-Fi

From £39.50 per person

[Tier 1:]

Three rounds of tea & coffee plus lunch

[Tier 2:]

Three rounds of tea & coffee, hot roll on arrival plus lunch

[Tier 3]

Tea & coffee, lunch, after work drink



Did you know that you can hire out our beautiful cinema on an exclusive use basis?

Combining all the atmosphere of an old cinema with all the high-end specification you can expect from a modern venue. The Scotsman Picturehouse really does offer something unique for your next event.

DAY DELEGATE RATES

- Room Hire
- Working buffet lunch
- Three servings of tea, coffee & shortbread
- · Jugs of iced Water with lemon
- Projector and Screen
- · Flipchart with pens
- Wi-Fi
- · Exclusive Reception area with bar

EXCLUSIVE USE

- Room Hire
- Screen
- Wi-Fi
- · Exclusive Reception area with bar
- Jugs of iced Water
- Interactive and sing-a-long packages available



Celebrate the arrival of a special little person with an afternoon of sweet treats and games. Our package includes as standard (minimum of 10 people):

Room hire & decorations

Prosecco afternoon tea

Projection screen

Flip chart for fun

£32.50 per person



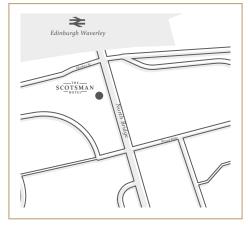
Enjoy 15% off our Best Available Rate (flexible) or 25% off Best Available Rate (prepaid) when you apply code "FUNCTION" at the time of booking. T&Cs: subject to availability, available on new bookings only



CONTACT US

For further details or to discuss your festive party, gathering or private dinner, please contact us on:

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