



**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

THE CONFERENCE COLLECTION

2023/24

☎ 0131 333 0131

✉ SALES@SALTIREHOSPITALITY

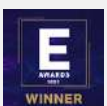


ABOUT US

We are Saltire Hospitality - a family owned and operated caterer. We are more than an award-winning catering company - we are the complete hospitality experience. From the moment you send your initial enquiry until the day of your event, our dedicated team will be there with you every step of the way. That's why we are trusted by prestigious venues in Edinburgh and beyond.

We take immense pride in creating culinary perfection, sourcing the finest, freshest and most local ingredients to showcase our dedication to quality and sustainability. This includes our in-house patisserie which creates freshly baked breads and delicious desserts, adding the perfect finishing touch to your event experience.

With our polished, professional, and passionate approach, we create memories with every mouthful. Whether it is a large conference, lavish wedding or bespoke experience. Trust Saltire Hospitality to transform your vision into a lasting impression!



FRESH TASTES BEST

S
U
P
P
L
I
E
R
S

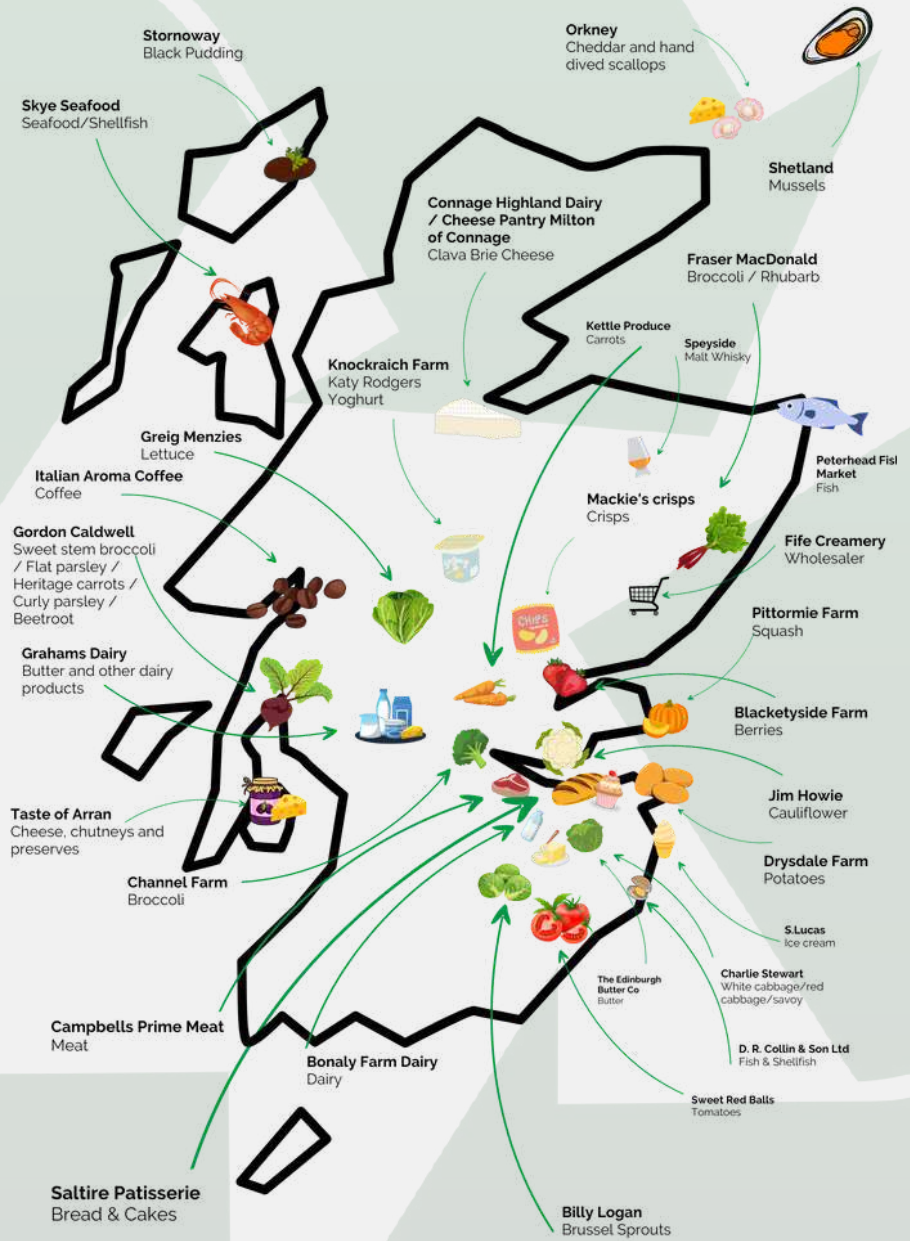
O
U
R

At Saltire Hospitality, we take immense pride in presenting a menu crafted exclusively from the finest selection of fresh, local, and seasonal ingredients sourced from our esteemed suppliers.

Guided by our commitment to quality and sustainability, we have established strong partnerships with a distinguished network of local suppliers.

These suppliers share our passion for exceptional dining experiences. Our goal is to through our artistry and dedication create culinary masterpieces that honour the stunning Scottish lands from which our ingredients originate.

Because of the seasonal nature of our ingredients menus may vary. But our Chefs are always on hand to offer guidance.



ALL OUR CONFERENCE PACKAGES INCLUDE...



Arrival

Freshly brewed tea and filter coffee served with homemade Scottish shortbread



Mid-Morning

Freshly brewed tea and filter coffee served alongside homemade mini raspberry, blueberry and banana muffins



Lunch

Choice of lunch served with freshly brewed tea and filter coffee. (Choose from options below)



Afternoon

Freshly brewed tea and filter coffee served with homemade Scottish shortbread

AND YOUR CHOICE OF LUNCH...

Gourmet Sandwich Lunch

A varied platter of freshly filled sandwiches, mini rustic baguettes and wraps, served with freshly prepared sliced seasonal fruit.

PAGE 6



Finger Food Buffet Lunch

A selection of handmade sandwiches and mini rolls served alongside a finger food bites.

PAGE 7



Hot Fork Buffet Lunch

Looking for a more filling option? Our hot and hearty fork buffet menu is designed to keep your minds active!

PAGE 8



Bowl Food Lunch

Looking for a convenient and delicious meal that won't slow you down while you network? Look no further than our bowl food options!

PAGE 9



Prices are based on final event requirements and event numbers of 80. All prices detailed are excluding VAT at the current rate.



GOURMET SANDWICH LUNCH

Our selection of freshly prepared malted and white soft bread, mini rustic baguettes and wraps (1.5rpp), baked fresh from our own in-house bakery.

Choose your own fillings (Select up to five))

If you would like a fully plant-based menu, a supplement applies.

- BLT: Smoked bacon, sliced tomato and crisp iceberg lettuce with free-range mayonnaise.
- Oven-roasted ham, mature cheddar cheese and Branston pickle
- Chicken and chorizo with sundried tomato mayonnaise and rocket.
- Tuna mayonnaise and red onion
- Pastrami, American mustard and gherkins
- Chicken katsu curry with coleslaw
- Free-range egg with mustard cress (v)
- Fresh buffalo mozzarella, green pesto and tomato (v)
- Avocado, beetroot and roasted red pepper (ve)
- Vegan cheese and tomato with pickled cabbage (vg)
- Vegan tuna mayonnaise, sweetcorn and spinach (vg)
- Falafel, hummus, fire-roasted peppers and rocket (vg)
- Chickpeas, red Thai curry, mango, rocket and spinach (vg)

Add a bowl of our Chef's homemade seasonal vegetable soup with your sandwich lunch +£3.50pp

Served with freshly brewed tea and filter Italian Aroma coffee and seasonal fruit platter.

Prices are based on final event requirements and event numbers of 80.
All prices detailed are excluding VAT at the current rate.



FINGER FOOD BUFFET LUNCH

Freshly prepared malted and white soft bread and mini rustic baguette with your choice of fresh fillings (select up to 5)

- BLT: Smoked bacon, sliced tomato and crisp iceberg lettuce with free-range mayonnaise.
- Oven-roasted ham, mature cheddar cheese and Branston pickle
- Chicken and chorizo with sundried tomato mayonnaise and rocket.
- Tuna mayonnaise and red onion
- Pastrami, American mustard and gherkins
- Chicken katsu curry with coleslaw
- Free-range egg with mustard cress (v)
- Fresh buffalo mozzarella, green pesto and tomato (v)
- Avocado, beetroot and roasted red pepper (vg)
- Vegan cheese and tomato with pickled cabbage (vg)
- Vegan tuna mayonnaise, sweetcorn and spinach (vg)
- Falafel, hummus, fire-roasted peppers and rocket (vg)
- Chickpeas, red Thai curry, mango, rocket and spinach (vg)

Select 4 finger food items from the below

- Smoked bacon, cheddar & spring onion tartlet
- Saltire homemade mini steak pie
- A selection of chicken skewers with sweet chili sauce dip
- Scottish smoked salmon with roulade with chive oil
- Homemade pork sausage rolls with thyme and sea salt
- Honey, soy and chilli salmon skewer
- Selection of halloumi and butternut squash skewer (v)
- Brie and cranberry hand-crafted tartlet (v)
- Vegan sausage rolls (vg)
- Selection of sweet potato and chickpea falafel (vg)
- Sundried tomato and avocado bruschetta (vg)
- Roasted vegetable skewer with pesto dressing (vg)
- Roasted red pepper and vegan parmesan cheese arancini (vg)

Served with freshly brewed tea and filter Italian Aroma coffee

If you would like all plant-based menu, a supplement of £4.50pp applies

Prices are based on final event requirements and event numbers of 80.
All prices detailed are excluding VAT at the current rate.



HOT FORK BUFFET LUNCH

Please select 1 option from our menus below, plus a vegetarian/plant-based option and 1 dessert

Scotch beef and wild mushroom stroganoff, long grain rice

Chili beef con carne, tortilla chips, topped with soured cream and steamed basmati rice

Tiger prawn Thai green curry, coriander basmati rice, Thai crackers

Chinese five-spice beef and broccoli stir fry, steamed basmati rice, coriander

Haggis, neeps and tatties with whisky sauce.

Pork sausage and butter bean casserole, crispy gnocchi, caramelised onion

Moroccan chicken tagine with pomegranate and couscous salad.

Honey, soy and ginger fillet of Scottish salmon with seasonal vegetables.

Chicken and sweet potato, chickpea and spinach, coconut korma, lime pickle.

Pesto-marinated white fish with vegetables and tricoloured quinoa.

Vegetarian and Plant-based

Gnocchi with roasted Mediterranean vegetables, olives (v)

Moroccan chickpea tagine with pomegranate and couscous salad. (v)

Green pilaf, cashew nuts (vg)

Mexican bean chili, guacamole, salsa, steamed basmati rice (vg)

Thai yellow vegetable curry, vegetable fried rice (vg)

Sweet potato, chickpea and spinach, coconut korma, lime pickle. (vg)

Sweet

Fresh and seasonal sliced fruit selection

Apple and frangipane tart, toffee drizzle

Dark chocolate and cherry cheesecake

Lemon torte

Fresh Scottish strawberries with mascarpone cream (seasonal)

Passionfruit and mango cheesecake

Prices are based on final event requirements and event numbers of 80.
All prices detailed are excluding VAT at the current rate.



BOWL FOOD LUNCH

These dishes are designed to be eaten standing up so perfect for a networking lunch!

Choose 2 options from our menus below plus 2 vegetarian/plant-based options,

Menu Options

Chilli con carne, tortilla chips, sour cream

Slow braised Scotch beef, button mushroom, butter mash, rich red wine jus

Chinese crispy pork, stir fry vegetables

Haggis bonbons, creamed potatoes, whisky sauce

Fillet of hake, confit fennel, roast potatoes, cherry tomato salsa

Thai shredded beef, chilli rice noodles, lime, coriander, toasted sesame seeds

Poached salmon, minted potatoes, watercress aioli

Mexican bean chilli, guacamole, salsa, steamed basmati rice (vg)

Sweet potato, chickpea and spinach, coconut korma, lime pickle. (vg)

Classic chicken Caesar, baby gem, parmesan shavings, crispy garlic croutons (cold)

Smoked salmon salad, seaweed, radish, cucumber, pickled ginger and soya sauce (cold)

Crispy pork udon noodle salad, sweet chilli and lime dressing, fresh coriander (cold)

Pear, blue cheese, watercress salad, candied pecans and quince dressing (v) (cold)

Green power salad; roasted chickpeas, edamame beans, avocado, spinach, cucumber citrus and parsley dressing, toasted almond flakes (vg) (cold)

Sweet Options

Fresh seasonal sliced fruit selection with infused cream

Light berry fruit mousse

Cranachan with raspberries, truffle honey and shortbread pieces

Bakewell tart and raspberry jam

Classic banoffee pie with toffee sauce

Chocolate orange mousse

Prices are based on final event requirements and event numbers of 80.
All prices detailed are excluding VAT at the current rate.



SALTIRE
HOSPITALITY
EDINBURGH AND BEYOND

STAY HYDRATED

Our conference packages include servings of freshly brewed tea and filter coffee throughout the day.

Looking for an alternative to tea and coffee? We can also offer a selection of refreshments to ensure your delegates are help hydrated and revived all day.

- **Bottled Scottish still/ sparkling (750ml)**
£4.20 Per bottle
- **Freshly squeezed orange/ apple juice**
£2.60 per glass
- **Passionfruit and lemon fizz**
£2.90 per glass
- **Raspberry lemonade with fresh mint**
£2.90 per glass
- **Chef's seasonal homemade smoothie**
From £3.50 per glass

Prices are based on final event requirements and event numbers of 80.
All prices detailed are excluding VAT at the current rate.

refresh



**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

UPGRADE YOUR EVENT

Extra serving of tea and coffee with homemade shortbread **£4.50pp**

Milk Alternatives for hot beverages **£0.60pp**

Seasonal fresh fruit platter **£3.85pp**

Natural yogurt with fruit compote, granola, honey and fresh berries **£3.50pp**

Local butchers back bacon or pork sausage
Scrambled free-range eggs and chive (v)
Plum tomatoes, herb-roasted Portobello mushroom (ve) **£5.00pp**

Selection of crudities with homemade hummus (ve) **£3.20pp**

Freshly baked morning pastry selection: Fruit Danish, croissants, pain au chocolate **£2.95pp**

Mini plain & fruit scones with strawberry jam and fresh cream **£3.50pp**

A selection of traybakes: **£3.50pp**

- Caramel shortcake
- Coconut slice
- Carrot cake
- Malteaser slice

Our indulgent fruit tarts: **£3.50pp**

- Strawberry
- Lemon
- Mixed fruit tart

SALTIRE
HOSPITALITY
EDINBURGH AND BEYOND



POST CONFERENCE BEVERAGES

Treat your colleagues to an indulgent experience with our After Conference Drinks Collection. After a long day of hard work and dedication, it's time to unwind and raise a glass to your accomplishments.

Delight in our carefully crafted selection of refreshing beverages, including both alcoholic and non-alcoholic options, ensuring everyone can find something to enjoy. From handpicked wines, and artisanal beers to meticulously crafted cocktails and mocktails.

Our friendly and attentive staff will be on hand to ensure your experience is nothing short of exceptional, providing personalised recommendations and attentive service throughout the evening.

Raise a glass to your team's success, bond with your colleagues, and unwind in a relaxed and inviting atmosphere. Let us create a memorable post-conference celebration that recognises your hard work and fosters a sense of camaraderie among your colleagues.

Join us for an extraordinary after-conference drinks experience, where you can unwind, revel in your achievements, and create lasting memories with your valued co-workers. Cheers to a job well done!



D R I N K S P A C K A G E S

Option 1 - From £16.00

Two glasses of house wine per person
*Las Condes Sauvignon Blanc / Las Condes Merlot

Option 2 - From £18.00

Two glasses of prosecco per person
Prosecco Spumante Barocco N.V.

Option 3 - From £35.00

Two glasses of champagne per person
Louis Roederer Brut N.V.

Option 4 - Please enquire for pricing

Bottled beer selection from £4.50 per bottle
Craft Scottish beer from £5.50 per bottle
Glasses of soft drinks from £2.80 per glass
Bespoke cocktails created by our own in-house mixologist team
After dinner liquor & dessert wines

Further wines and additional drinks are available on request

All drinks packages include a soft drink option of your choice:

Fresh orange or apple juice
Elderflower pressé
Raspberry Lemonade
Cranberry & lime
Kombucha: Embrace the healthful and fizzy qualities of this fermented tea beverage (supplement)

Nibbles

Hand-cooked vegetable crisps
Sea salt & cracked black pepper pretzels
Marinated olives with fresh herbs
Sweet & salted popcorn



Meat

Scotch beef tartare, shaved parmesan, truffle dressing, rocket

Haggis rolled in Scottish oats, whisky emulsion

Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel

Crispy confit duck spring roll, soy, ginger dressing

Smoked ham hock, sourdough croute, pickled apple

Slow cooked tandoori chicken, coriander crème fraîche

Confit pork belly, Stornoway black pudding, roasted apple purée

Fish

Smoked salmon, beetroot roulade, oatcake, beetroot meringue

Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet

Thai spiced crab croquette, lemongrass, coconut

Seared scallop, smoked pancetta, fresh pea (+2,0)

Champagne marinated mussel, oyster mayo, rye cracker

Seared tiger prawn, saffron, garlic aioli

Scottish smoked salmon, herbed cream cheese, oatcakes

Vegetarian & Plant-based

Fire roasted pepper, mozzarella arancini, basil mayo (v)

Caramelised fig, stilton, honey, oatcake (v)

Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo (v)

Pear, feta, beetroot chutney, tomato shortbread (v)

Coriander, onion, sweet potato bhaji, mango chutney (vg)

Spring onion, fresh chili pannise, dukkah (vg)

Wild mushroom truffle, hazelnut crumb (vg)

Three canapés from £9.00pp





TESTIMONIALS

"The food and service were excellent, we were very happy with everything thank you so much! Staff commented they were especially happy that allergies were asked for per person too as that is often a concern!"

"We were DELIGHTED with the service provided! The staff were amazing and extremely helpful and we have received great feedback about the food."

Thank you very much and let me know if you need anything else from us.

."

"Catering was prompt and the quality and selection of food was great. It was also waiting by the door at the correct time, so thank you to the Venue colleagues for transporting it. The delegates were very happy with lunch. I especially appreciated Saltire adding in an individual vegan box at very short notice.."

"Many thanks for your assistance with our last-minute event catering request. The catering and your team were fantastic!"



LET'S TALK FOOD

At Saltire Hospitality, we specialise in catering for corporate events, and we're passionate about providing delicious food and exceptional service that will impress your guests from start to finish.

Our experienced events team will work closely with you to understand your specific needs and preferences and create a tailored catering solution that perfectly complements the atmosphere and goals of your event.

We know that the right catering can make a huge difference in the success of your event, which is why we're committed to ensuring every detail is perfect, down to the last bite. Trust us to help you make your next corporate event a resounding success!

☎ **0131 333 0131**

✉ **SALES@SALTIREHOSPITALITY**