

## Weddings at Contini Venues

At Victor & Carina Contini venues we take great pride in the warmth and hospitality of our welcome and the quality of your experience with us. We expect our guests to feel like friends, and to leave us happier than when they arrived. Our principal aim is to offer exceptionally fresh, simple, seasonal food, using the very best ingredients from Scotland's artisan suppliers and growers.

Our menus change according to the season and many of our fresh fruit and vegetables are grown in our family's one acre kitchen garden in Midlothian. This enables us to use the freshest local produce throughout the year.

As our guest, we can guarantee that your menu will showcase the finest, most flavoursome ingredients whatever time of year you choose to be married.

Our two unique Edinburgh city centre venues are available for exclusive hire.

### **Cannonball House**

The newest addition to the Contini family, Cannonball Restaurant, on the top floor of a stunning sixteenth century listed building, is a unique and inspiring wedding venue. The stunning dining room enjoys panoramic views of the city skyline from Edinburgh Castle, our next door neighbour, across the water to Fife and down the length of the Royal Mile. If you plan to marry at Edinburgh Castle or one of the Old Town's heritage locations, Cannonball Restaurant is perfect for an exclusive wedding breakfast in a picture postcard setting. The quality of our food is outstanding and the space itself is beautifully proportioned and luxuriously appointed. As a brand new destination for weddings it is an original and striking choice. Capacity: 40-70 guests for seated dining. In addition, for the smaller more intimate wedding, we can offer our exclusive Glengoyne private dining room suitable for parties of 15-40 guests.





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## Cannonball Restaurant & Bar

### All inclusive package

- Glass of prosecco on arrival
- Three course Wedding breakfast
- Wine with wedding breakfast
- Glass of prosecco for toast
- White linen napkins
- Table plan, place cards & menus
- Complimentary menu tasting for bride & groom
- Dedicated wedding co-ordinator
- Private entrance
- Background dining music



**From £65 per person.**  
**Minimum of 40 guests**

### Why not upgrade

- Colour themed uplighters £240
- Floral arrangements from £25 per table
- Cheese boards/evening buffet from £8.50 per person
- Upgrade your arrival drink to champagne £5.00 per person
- After dinner dram/liqueur £5.00 per person
- Additional level for separate drinks reception - POA
- Canapes - from £7.00 per person
- Traditional Scottish Piper to welcome your guests £250



**Terms** - Minimum numbers apply, depending on availability, new bookings only. April to December 2017.  
To find out more get in touch with the events team on [events@contini.com](mailto:events@contini.com) or 0131 225 1550 opt 4

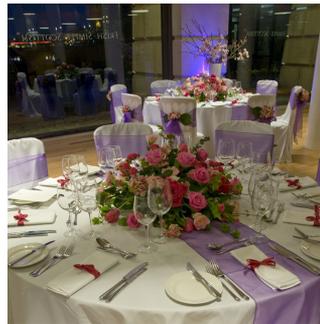


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**The Scottish Cafe & Restaurant**

Set in leafy Princes Street Gardens, between the Old and New towns, The Scottish Cafe & Restaurant occupies a magical location. Wonderfully natural scenery meets city centre elegance with the majestic Edinburgh Castle towering overhead. For very special wedding photographs in a timeless yet modern location, this is an outstanding choice of venue. Our food matches the fabulous backdrop with its focus on Scottish, seasonal produce. Our ethos of fresh and locally sourced ingredients from over 70 artisan suppliers influences every dish we prepare. Your menu will be imaginative and delicious and can be tailored to match every occasion.

Capacity: 80 – 160 guests for seated evening dining  
300 for standing drinks receptions.



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## The Scottish Cafe & Restaurant

### All inclusive package

Glass of prosecco on arrival  
Three Course Wedding breakfast  
Wine with wedding breakfast  
Glass of prosecco for toast  
White linen napkins  
Table plan, place cards and menus  
Colour themed uplighters



**From £60 per person**  
**Minimum of 80 guests**

### Why not upgrade

Floral arrangements from £25 per table  
Upgrade your arrival drink to champagne £5.00 per person  
After dinner dram/liqueur £5.00 per person  
Canapes - from £7.00 per person  
Traditional Scottish Piper to welcome your guests £250



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