

“A CONTEMPORARY TWIST TO ANY CELEBRATION, CREATING A SOPHISTICATED AND UNIQUE SETTING FOR YOUR EVENT”



Victor & Carina
CONTINI

THE SCOTTISH CAFE
& RESTAURANT

SCOTTISH NATIONAL GALLERY

EVENTS@CONTINI.COM | WWW.CONTINI.COM/EVENTS | 0131 225 1550 OPTION 4
YOUR EVENT SUPPORTS THE EDUCATIONAL AND ARTISTIC ACTIVITIES OF THE NATIONAL GALLERIES OF SCOTLAND

INDEPENDENT FAMILY RUN
RESTAURANT AND EVENT SPACE IN
THE HEART OF EDINBURGH

Thank you for considering The Scottish Cafe & Restaurant for your forthcoming event, we would be delighted if you chose to celebrate with us.

The Scottish Cafe & Restaurant is privately owned and part of Victor & Carina Contini's award winning family business.

Set against the iconic Princes Street Gardens in the heart of Edinburgh and situated within the Scottish National Gallery. The Scottish Cafe offers contemporary Scottish dining delivering your unique event in an iconic location.

Scottish Cafe & Restaurant provides a fantastic flexible space – the perfect setting for any event throughout the year. Popular for private birthday parties, weddings, ceilidhs, graduation balls, comedy nights, Fringe shows and live music: just to name a few.



“The Scottish Cafe and the entire team behind it, have a special place in my heart. They mean family, community, respect for Scottish food and drink producers and everyone involved in the industry. Hospitality at its absolute best.”

“It was really fantastic – the venue, the décor, the food and the service. We will definitely be using the new improved venue again!”

TYPES OF EVENTS

SCOTTISH EVENINGS

Experience the very best that Scotland has to offer with our unmissable and time-honoured ceilidh suppers.

Guests are piped in and welcomed with a whisky cocktail followed by a traditional Scottish three course dinner with the spectacular address to the haggis. After supper our ceilidh band are sure to get guests involved, even if you've never danced a ceilidh before!

MINIMUM NUMBERS 60. MAX 120



PRIVATE DINNERS

The Scottish Cafe & Restaurant is perfect for larger parties with a capacity of 60 to 200 for a seated dinner using our traditional oak rectangular tables.

Choose to have arrival drinks on our terrace (weather permitting of course!) and finish the evening with post dinner entertainment. Being a handy walking distance to all major hotels and modes of transport will ensure a hassle-free journey home.



DRINKS RECEPTIONS

What better venue and view than that overlooking the magnificent Princes Street Gardens.

Choose a traditional canape reception which can be themed to your requirements. Alternatively our very popular tray passed mini bowls are a perfect option if you would like to offer something more substantial and the fish and chip buckets are the talking point of any event!

For the extra wow factor you can add a private view of the current exhibition at the Scottish National Gallery and Royal Scottish Academy.

TYPES OF EVENTS

SUMMER BBQ'S

Our large terrace provides the perfect space for arrival drinks or summer parties with views of Princes Street Gardens. BBQ's are great for creating a more relaxed feel from gourmet venison burgers to the more humble chicken wings and hot dogs. Why not WOW your guests by adding an ice cream station! Don't worry if it rains - we have large parasols giving you shelter and floor to ceiling panoramic windows for those guests who prefer to enjoy the outside from the inside!

SCOTTISH SUPPLIER TASTING STATIONS

Why not add an element of entertainment to the evening and spoil your guests by offering fantastic Scottish produce stations manned by our talented chefs. A great option for an interactive networking event for guests to sample the very best of what Scotland has to offer. Choose from a list of small independent growers and producers showing seasonal dishes such as Scottish salmon and oysters, beef, cheese and homemade truffles to name a few. Add a whisky and gin tasting together with our homemade ice cream station and you're onto a winner!



A LITTLE BIT ABOUT US AND THE SCOTTISH CAFE & RESTAURANT

Victor and I are third generation Italian Scots. Our grandparents were great friends and lived very close to each other in two tiny hamlets up in the Lazio mountains between Rome and Naples. Victor's family arrived in Edinburgh around 1912 and my family arrived in 1919.

Like so many Italian immigrant families at the time, selling ice cream and cooking fish and chips became their livelihood. These cafes became the hubs and the meeting places for local communities.

Buying locally and sustainably is as important to us as it was to them.

Buying locally now involves sourcing from throughout Scotland. Sharing the success of Edinburgh's buoyant tourism and business community with our rural producers is a big part of our brand values and we are proud to buy from as far away as Berwickshire to Shetland, Orkney and the Isle of Skye. Our fresh fish comes from the harbours at Peterhead, Scabster and from Eyemouth. Vegetables from East Lothian, soft fruits from Perthshire, lamb from the Highlands and our pork comes from Lanarkshire to the Borders.

Scotland has so much to offer it's important and a privilege to share it with you.

Carina Contini



COCKENZIE CAFE & FISH RESTAURANT, JOHN BELLANY (1942-2013)



CARINA'S GRANDFATHER AT COCKENZIE CAFE, 1920.



CARINA'S GRANDMOTHER AND FATHER BUYING FISH AT PORT SETON HARBOUR, 1924.



THE ORIGINAL COCKENZIE CAFE, 1919.

OUR SUSTAINABILITY

We are passionately committed to our sustainable and environmental practices.

Sourcing - We purchase direct from a trusted network of over 70 Scottish artisan suppliers. We change our menus to reflect the seasons across all our venues to keep them fresh and exciting. Sourcing too from our own one-acre Kitchen Garden on the outskirts of Edinburgh which provides us with herbs, vegetables and berry fruit.

Environmental - We are committed to growth through sustainable development, and we respect and care for the environment. We endeavor to find a secondary use for all our waste materials or recycle where re-use is not possible. This includes the recycling of glass, cardboard and food waste. Wherever possible we aim to minimise our Energy consumption - water, electricity and gas uses through training, improved practice and controls and measures of monitoring usage.

Social - Our community of our team and our suppliers is at the heart of our business. We constantly develop and train our team to support their skills to help sustain them within the hospitality industry. Their mental and physical health and wellbeing is integral to this.



WATER

Water is one of our most precious resources. From our kitchens to our front of house we apply best practice to minimise water waste. We are happy to top up your glass at any time and we have an extra supply for you to help yourselves but we do not leave jugs on tables.

FIGHT ON PLASTIC

You won't find a plastic straw in your drink! It is our aim to use 100% compostable materials for our packaging. Our kitchen team are working hard to remove all plastic and cling film from our daily operations.

OUR NEW LOOK

For many years we've worked with Jackie Fiskien of Ampersand to create relaxed but beautiful interiors for all of our venues and I'm sure our new look at The Scottish Cafe & Restaurant won't let us down.

Our back feature wall (and the background of this booklet and all of our menus) is the work of Scottish textile designer, Mairi Helena and we're absolutely delighted to showcase this work as her first commercial commission.

Fire Thistle by Mairi Helena takes inspiration from the vibrant, textural Scottish landscapes and abundant flora. Created from multiple layers, placed together in an abstract fashion. From the rustic sea walls found along the East Neuk coast line, to the tangle of fishing nets in Pittenweem harbour, intricate lichens and a splash of wild gorse. With a nod to tartan plaid and the iconic teasel head making for a flare of Scottish contemporary style! Mairi Helena loves to keep it colourfully wild!

When we first opened The Scottish Cafe the wonderful Annie and Lachlan Stewart of ANTA created our solid oak furniture. Sustainability is vital for our brand and we're delighted to have been able to recommission and upcycle all of our beautiful dressers, tables and chairs with the wonderful addition of some beautiful fabrics from Bute Fabrics and from Timorous Beasties.

“The Scottish Cafe is that rare thing: a genuine commitment on behalf of Victor and Carina Contini to the small scale artisan food businesses in Scotland. Every week, product comes from our farm to the city, for diners to enjoy the finest in Scotland's larder.”

– SASCHA GRIERSON



CONTINI KITCHEN GARDEN

From our salad leaves, our chutneys, our dried tisanes to our table arrangements our Kitchen Garden is there to support and most importantly help us understand and learn from nature. The produce we receive each year varies dramatically. We need the skill of our principle gardener Bryony and her lovely helper Ania to know when and what to plant. Luck plays a huge part too. Bad weather and those squirrels and birds, never mind the wild deer can wipe out a crop in an afternoon.



OUR HONEY BEES

Seven years ago Victor completed his Edinburgh & Midlothian BeeKeepers Association (EMBA) course and we are delighted to have six hives. Two at Scottish National Gallery of Modern Art One, Belford Road and four in the Kitchen Garden. You'll always find our own honeycomb on the menu.

With over 30,000 bees per hive we're trying to do a little extra bit for the environment. But it's lovely Margaret Forrest who supports Victor to keep the bees healthy and safe.

BUYING DIRECT FROM THE VERY BEST SCOTTISH SUPPLIERS!

