



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



Victor & Carina
CONTINI

THE SCOTTISH CAFE
& RESTAURANT

SCOTTISH NATIONAL GALLERY

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

WELCOME!

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 the multi award winning Victor & Carina Contini group of Edinburgh city centre venues.

Set against the iconic Princes Street Gardens in the heart of Edinburgh and situated within the Scottish National Gallery, the Scottish cafe offers a modern twist to any celebration, creating a sophisticated and unique setting for your event.

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

Our rectangular tables are made in Scotland using the very finest oak, seating between 10-12 guests. Round tables can be hired in at an additional fee.

We can accommodate from 80-120 to allow space for dancing or up to 220 for a seated dinner without entertainment. For drinks receptions we can cater for up to 300 guests.

We are proud to offer our fresh, simple, locally sourced Scottish food in the only restaurant in Edinburgh to be situated in the heart of Princes Street Gardens.

Our award winning combination of talented event managers, fabulous executive chefs, dedicated team of hospitality champions and our Scotch Whisky Ambassadors together with the very best produce we can source, means the possibilities are endless in making your event a roaring success..

WE LOOK FORWARD TO WELCOMING YOU

CONTINI EVENTS



“ We had a fantastic time, venue was brilliant, food great, staff excellent.. We even got great weather. We were delighted and received very positive feedback from our pals about what a great venue and how lovely the food was.

Thank you for all your efforts and support - we greatly appreciated your willingness to meet and chat things over - you made a huge contribution to our successful celebration.”

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!

£55 per person to include whisky cocktail/prosecco reception, three courses and half bottle of wine

Additional £11 per person to include piper and ceilidh band

Minimum numbers 60. Max 120

Packages include event coordinator, event lighting, menu printing, set up of tables and cloakroom facilities



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!

BBQ menus from £25 per person

Standing drinks reception package from £30 per person

PRIVATE DINNERS

The Scottish Cafe & Restaurant is perfect for larger parties with a capacity of 60 to 160 for a seated dinner using our traditional oak rectangular tables. Should you have an occasion worth celebrating with the masses, we can accommodate a further 60 guests by hiring in additional tables and chairs. Menus start from £30 per person and with everything from Findlays of Portobello Haggis to Peterhead Lemon Sole, there's certainly something for everyone.

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

As the venue is split over two levels we can offer the flexibility of having numbers as low as 60 and as high as 300 guests without it looking too sparse for your lower numbers. 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!

STANDING 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, cheeses 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!



SEATED HOT BUFFETS

The perfect option for when you want to cater for all tastes with a range of different items on offer. Beautifully displayed Scottish buffets with a real focus on traditional dishes served in a modern and contemporary way. Hot smoked salmon, roast leg of lamb, roast beef, and pork belly are just some of the mouthwatering dishes featured on our menu.

Suitable for parties of 60-120 guests.

PRODUCT LAUNCHES

As the venue is split over two levels we have a natural stage area that lends itself well for speeches and presentations. It is a perfect blank canvas for product launches with your own staging and ensures the new product remains at the forefront of people's minds – the Scottish Cafe & Restaurant creates the perfect platform for this.



BUYING DIRECT FROM THE
VERY BEST SCOTTISH SUPPLIERS!



OUR FOOD

Our ultimate aim is to be as sustainable as possible, by offering fresh, simple, Scottish food, and using only the best small artisan suppliers and growers.

The Scottish Cafe & Restaurant has now become the destination in the heart of Edinburgh to enjoy the best of Scotland's larder.

We have been recognised as leaders in sustainable food practices, and was the winner of many awards, including the prestigious 'Best Sustainable Restaurant Award' from The Sustainable Restaurant Association.

Our menus change according to season and we even have our very own one acre kitchen garden to supply us with up to 20% of our fresh fruit and vegetables.

Therefore, you can be assured that your menu is guaranteed to showcase the freshest and finest seasonal, sustainable ingredients.

