

festive Season 2024-25







"Christmas isn't a season. It's a feeling." – Edna Ferber Christmas

Christmas, for us at The Roseate Edinburgh is a relentless pursuit of magic! We are grateful to our guests who have chosen us year after year for their festive celebrations and look forward to creating magical moments together yet again. Awarded the Trip Advisor Traveler's Choice Award, The Roseate Edinburgh is the perfect destination for unforgettable festive celebrations with friends, colleagues and family.

Enjoy an array of bespoke dining experiences, a delightful orchestration of fresh organic produce, taste, textures and flavour! The Dunstane Restaurant & Bar is a stylish, contemporary space recognised as one of the top spots for exemplary dining and cocktails in town. It offers exemplary cuisine prepared with the finest Scottish produce, paired with the best spirits from Highland breweries and distilleries. With the maximum capacity of 40 people in stand-up reception style and 24 in sit down dinners, it is the ideal setting for any festive occasion.

Our private event rooms bring unlimited charm & warmth to your festive gatherings. Club Privé can accommodate up to 32 people in sit-down dining or 50 in standing reception. The Club Privé Conservatory is our smallest but very charismatic space which can accommodate up to 10 people. It is ideal for an intimate celebration

Christinas. Parties

"From home to home and heart to heart, from one place to another.

The warmth and joy of Christmas bring us closer to each other." —

Emily Matthews

Thinking of making your festivities more exclusive and special? Our stunning private dining spaces are perfect for festive lunches, Christmas parties and celebrations. Every Christmas, the rooms are beautifully decorated, ensuring a charming festive experience.

Dining capacities

Dunstane Bar & Restaurant: 40 standing cocktail / 24 sit down celebration

Club Prive: 50 standing cocktail / 32 sit down celebration **Conservatory:** 15 standing cocktail / 10 sit down celebration



Festive sit-down celebration

Enjoy our signature festive drink on arrival followed by a special three course menu in a fun-filled atmosphere with delightful, festive music at The Roseate Edinburgh.

The package includes:

- Private hire of the event space
- Signature festive cocktail on arrival
- Festive music
- Three-course festive dinner or lunch
- Tea, coffee & mince pies
- Christmas crackers, place cards, table plans

Book Christmas parties from 18th November 2024 until 5th January 2025.

£69 per person

Add canapes to your pre-meal reception at £5.00 per person.



Festive Menu

FESTIVE COCKTAIL UPON ARRIVAL

ARTISAN BREAD

served with whipped butter

STARTERS

Parsnip velouté, toasted almonds, truffle oil

Crab and smoked salmon roulade, avocado, caviar, pickle radish, capers and tomato dressing

Red pepper, sun dried tomatoes and goats cheese tart, rocket salad, basil pesto

Duck liver pate, fig chutney, toasted brioche, mixed baby leaves

MAINS

Roast Norfolk turkey, chestnut stuffing, potato fondant, Brussels sprouts, cranberry sauce

Roast lamb rump, potato gratin, beetroot, green beans, rosemary sauce

Oven baked sea bass, potato puree, tender stem broccoli, baby courgette, saffron cream sauce

Mosaic of vegetables, spring green, fondant potato, basil tomato sauce Wild mushroom risotto, truffle, parmesan and chestnuts

DESSERTS

Sticky toffee pudding, served with butterscotch and festive ice cream

Traditional festive cranachan

Selection of Scottish cheese, homemade chutney, fruit, nut toasts and quince jelly

Dark chocolate tart, cranberry ice cream

TO FINISH

Coffee, tea, and mince pie



Cocktail*** Reception

Looking for something more informal but still very merry? Our event suites are perfect for such celebrations. Enjoy our signature festive drink on arrival, followed by a selection of your choice of canapes in a fun-filled atmosphere with delightful, festive music.

The package includes:

- Spectacular atmosphere throughout the evening
- Signature festive cocktail on arrival
- Festive music
- 4 canapés per person
- Christmas crackers

Book Christmas party nights from 18th November 2024 until 5th January 2025.

£45 per person

- *Prices applicable for a group of minimum 8 people (for a smaller group, please get in touch with us)
- *Add extra canapes at £5 each



Selection of Exquisite Canapés

Haggis bon bon

served with truffle mayo

Highland venison tartare

accompanied by burnt onion mayo and feuilles de brick pastry

Watermelon gazpacho

with feta cheese (or tofu for vegan option) and Gordal green olives

Truffle and saffron arancini

paired with curry emulsion

Chicken liver parfait

served with crostini, pickled shimejis, and burnt orange

Beetroot hummus

with chickpeas and fresh parsley

Vine cherry tomato

enhanced with basil and shallots

Goat curds and beetroot

served with pitted olives

Avocado

with tomato and coriander salsa

Anstruther crab and avocado

chili and lime on sourdough bread

Belhaven smoked salmon

accompanied by Crème Fraîche, Caviar, and Rye Bread



Drinks packages

HOUSE WINE package includes:

half bottle of Red, White or Rosé | bottle of still or sparkling water

£15.00 per person

PREMIUM WINE package includes:

half bottle of Premium Red, White, Rosé | bottle of still or sparkling water

£20.00 per person

HOUSE WINE AND AN EVENING DRINK package includes:

half bottle of Red, White or Rosé | choice of beer, cider, house spirit and mixer | a glass of prosecco or soft drink

£20.00 per person

MOËT & CHANDON IMPÉRIAL CHAMPAGNE package includes:

half a bottle of Moet & Chandon Imperial Champagne | bottle of still or sparkling water

£40.00 per person

BUCKET OF BEER

choice of Paolozzi, Untitled IPA or Cider

5 for £25, 10 for £50

BUCKET OF SOFT DRINKS

choice of coke, diet coke, lemonade, ginger ale and Irn Bru 5 for £15.00, 10 for £30.00

PITCHER OF JUICE

orange / apple / cranberry

£12.00

DRINK TOKENS

Redeemable against a choice of beer, cider, glass of house wine & soft drinks

£7.00 per person / per token

Booking terms and conditions during the festive season

To book your event, please contact our events team at +44 (0131) 337 6169 or via email at reservationsmgr.tre@roseatehotels.co.uk.

We will be delighted to discuss the menu options, along with your seating preferences, and any other specific requirements you may have.

Food pre-orders for Party Nights and Festive Lunches must be placed 7 days in advance. Special requests, such as dietary requirements, must be communicated 14 days prior to the event.

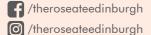
All events are subject to availability. Bookings are provisional until the deposit is received and will be held for a maximum of 5 days. After November 1st, provisional bookings cannot be held.

- Cancellations made less than 28 days before the event will incur full charges.
- Individual room hire charges are considered a non-refundable deposit.
- In exceptional circumstances, the hotel reserves the right to cancel or reschedule events due to unforeseen situations or insufficient attendance. In such cases, an alternative date will be offered, or a full refund provided.
- Food and beverages from outside the hotel are not permitted in the hotel.
- All information in this brochure is accurate at the time of printing but may be subject to change without prior notice.
- Prices include VAT and are quoted in British Pounds. Gratuities are at the guest's discretion.

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We look forward to making this festive season unforgettable for you!
#ExperienceTheUnimagned
@theroseateedinburgh



To book your dining table & accommodation contact us via +44 (0131) 337 6169 | I reservationsmgr.tre@roseatehotels.co.uk The Roseate Edinburgh 4 W Coates, Edinburgh EH12 5JQ

