



S A L T I R E H O S P I T A L I T Y

CONFERENCE PACKAGES

Locally Sourced | Seasonally Inspired | Scottish

Crafted in Scotland, celebrated by you...



Est. 2000 | Edinburgh, Scotland

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CLASSIC CONFERENCE PACKAGE

Arrival

Freshly brewed tea and Italian Aroma filtered coffee made by leading coffee roasters in Scotland served with dairy and plant-based milk, alongside Saltire Patisserie's handmade morning pastries

Morning Break

Freshly brewed tea and Italian Aroma filtered coffee served with handmade granola bars (pb) or classic blueberry and banana mini muffins

Sandwich Lunch

Our classic picking of homemade freshly made malted and white soft bread, and mini seeded rolls with a combination of fresh fillings:

Tuna mayo, crunchy veg and rocket (pb alternative available)
Mediterranean hummus, roasted peppers and crispy leaves (pb)
Classic free-range egg and mustard cress (v)
Mature Scottish cheddar, honey roast ham and tomato chutney
Roast chicken mayo, crunchy iceberg and red onion
(Ask for our full list of sandwich fillings)

Served with mugs of our Chef's homemade seasonal vegetable soup (pb)

Seasonal fresh fruit platter

Serving of freshly brewed tea and Italian Aroma filtered coffee

Afternoon Break

Freshly brewed tea and Italian Aroma filtered coffee with homemade Scottish shortbread

£34 ex VAT per person

All dietary requirements will be catered for if known in advance

Please note this is based on minimum numbers of 60. For numbers under 60, please contact us directly for a bespoke quote.



S A L A D S

Add on your choice of three freshly made salads to any of our Conference Packages **from £5.00 per person**

Asparagus & Pea Salad

*With new season asparagus, garden peas, and mint,
finished with a light lemon vinaigrette*
(May contain Mustard)

Tomato & Mozzarella Salad

With a rich balsamic glaze
Contains Dairy, May contain Sulphites

Classic Greek Salad

*With tomatoes, cucumber, red onion, olives, and feta,
dressed with oregano and olive oil*
Contains Dairy, May contain Sulphites

Grilled vegetable salad

*With courgettes, bell peppers, aubergines, and red onion,
finished with a garlic and herb dressing*
May contain Mustard, Sulphites

Chef's homemade coleslaw

Contains Eggs, Mustard

Potato Salad

With a light wholegrain mustard mayonnaise
Contains Eggs, Mustard

Traditional Caesar Salad

With crisp leaves and classic dressing
Contains Dairy, Eggs, Fish, Gluten

Baby Leaf Salad

With cherry tomatoes, avocado, and balsamic vinaigrette
May contain Sulphites, Mustard



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FINGER BUFFET

Arrival

Freshly brewed tea and Italian Aroma filtered coffee made by leading coffee roasters in Scotland served with dairy and plant-based milk, alongside Saltire Patisserie's handmade morning pastries

Morning Break

Freshly brewed tea and Italian Aroma filtered coffee served with homemade granola bars (pb) or classic blueberry and banana mini muffins

Finger Food Buffet Lunch

Our classic picking of homemade freshly made malted and white soft bread, and mini seeded rolls with a combination of fresh fillings:

Sweet potato falafel, red cabbage, homemade hummus and spinach (pb)
Chicken and chorizo, red peppers and peppery rocket leaves
Mature Scottish cheddar, honey roast ham and homemade chutney
Creamy brie and cranberry jam (v)

A selection of five finger food items
(Ask for our full finger food buffet selector)

Vegetable kebab with fresh rocket pesto (pb)
Saltire's 'Best in Scotland' hearty mini steak pies or Mac n Cheese pies
Filo wrapped king prawns
Spinach pakora and homemade mango chutney (v)

Served with seasonal fresh fruit platters

Freshly brewed tea and filtered coffee

Afternoon Break

Freshly brewed tea and Italian Aroma filtered coffee with homemade Scottish shortbread

£39 ex VAT per person



All dietary requirements will be catered for if known in advance

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A D D E D E X T R A S

Additional serving of freshly brewed tea, filtered
Italian Aroma coffee with homemade shortbread
+ £4.90 per person

Fresh orange, apple or cranberry juice
+ £3.00 per glass

Bottles of Scottish sparkling & still water
+ £4.95 per bottle

Hydration Station
fruit infused Scottish water to be available
throughout the event
+ £25.00 per station

Cans of soft drinks
+ £2.70 per can

Hot breakfast roll (1pp)
Grilled cured bacon / Link or square sausage /
Scrambled free-range egg (v) / Plant-based
sausage (pb)
+ £6.00 per person

Cake and Traybake selection
Caramel shortie / Maltesers slice / Coconut and
vanilla slice /
Chocolate brownie / Rhubarb and white chocolate
blonde / Marbled raspberry and vanilla cake
+ £4.00 per person

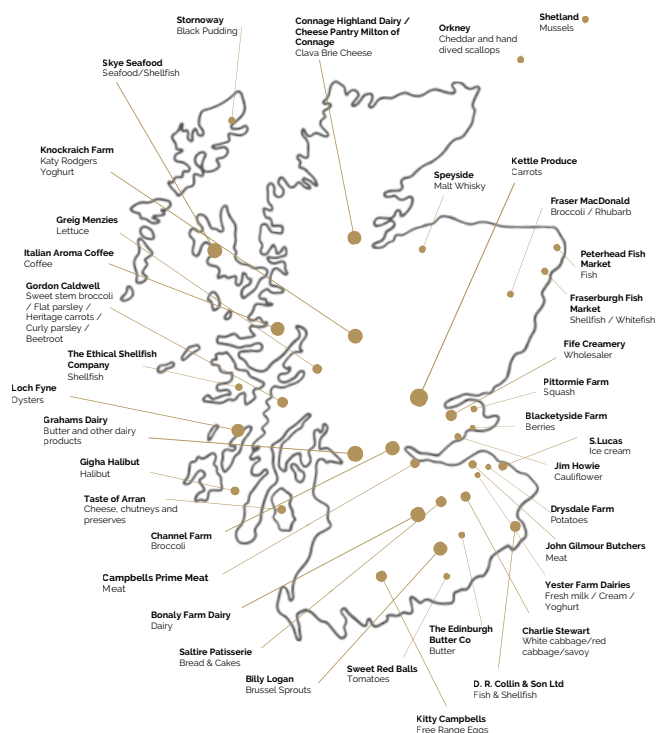


Allergen Information

Celery:	Present in soups, sauces, and stock preparations
Dairy:	Milk, butter, cream, and cheese across all courses
Eggs:	Used in desserts and some sauces
Fish:	Featured in starters and mains
Gluten:	Present in oats, bread, and pastry items
Nuts:	Tree nut traces possible
Sulphites:	Present in wine-based reductions and some seasonings
Alcohol:	Used in some sauces and desserts

Please advise your event planner of any dietary requirements or allergies.
We can adapt dishes to accommodate gluten-free, dairy-free, and plant-based diets.

Locally Sourced Produce



We work with some of Scotland's best suppliers to bring your event to life.

Including table décor, bespoke crockery and cutlery hire, printed menus,
lighting & staging and furniture hire
Speak to your Event Planner on how we can assist

“I cannot recommend Saltire Hospitality enough! From initial inquiry to execution on the night of the event, the process was seamless and it put my mind at ease knowing I could trust and rely on the team to meet (and exceed) all expectations!

Special mention to Caroline who helped throughout from menu selection to finalising timings, dietaries and everything in between and to the team, led by

Kamal, on the night of the event who went above and beyond to deliver an exceptional service to our guests. I have no hesitation in using Saltire again in the future and can definitely recommend to anyone who is looking for a caterer.”

National Events Manager
Scottish Health Awards