

# CONFERENCE CATERING

## OUR CONFERENCE PACKAGES

Please find enclosed our Day Catering Conference Packages, designed to provide you with full flexibility and enable you to create your very own package, suited to your event requirements.

All prices stated include the provision of buffet linen, crockery, napkins and attentive waiting staff to look after the serving of your event (where over 50 covers). Where numbers are less than 50 for an event, a staffing charge would be applicable.

We would be delighted to tailor packages to your specific requirements. Please note we ask for final numbers three working days prior to each event, however after this point we can accommodate number increases. We would be grateful if menu selections could be provided one week prior to the event date where possible.

Our packages as detailed below, are based on full day catering, which includes arrival, lunch and afternoon break options. Please select a catering option from each section below.

Packages start from £19.50+vat per person, prices stated are based on a per service/per person basis, prices exclude VAT and are valid until January 2019.

## OUR INGREDIENTS & PRODUCE

Our ethos is simple; we strive to provide our clients with great tasting food matched with impeccable service. We have a passion and commitment for working with local, ethical, Scottish suppliers. Our Executive Chef, Bran Jankovic, personally handpicks all our suppliers, in return we can provide you with the highest quality, freshest and most nutritional of ingredients and produce, whilst ensuring full traceability.

We are proud to have our very own in-house bakery, Saltire Patisserie, preparing all items such as breads, cakes and pastries fresh each morning, guaranteeing the upmost quality and freshest of items. Our Master Baker Ian Blackley backed by his talented team, provides us with the finest of bakery and patisserie, bespoke to perfection.

# ARRIVAL & MORNING BREAK OPTIONS

(SELECT 1)

Freshly brewed tea & filter coffee, mini cherry flapjacks (1pp)	£3.50pp+VAT
Freshly brewed tea & filter coffee, mini muffins (2pp) Saltire patisserie classic blueberry, raspberry & banana	£4.20pp+VAT
Freshly brewed tea & filter coffee, breakfast pastry selection (1pp) Saltire Patisserie almond croissant, pan au chocolate & fruit Danish	£4.50pp+VAT
Freshly brewed tea & filter coffee, sliced fresh fruit platter	£4.90pp+VAT
Freshly brewed tea & filter coffee, healthy breakfast bowl Natural yoghurt, granola & fresh berry compote	£4.50pp+VAT
Freshly brewed tea & filter coffee, Scottish porridge oats cinnamon spice, honey & fresh berries	£4.95pp+VAT
Freshly brewed tea & filter coffee, hot mini breakfast rolls (1pp) Back bacon, pork & leek sausage & vegetarian sausage freshly baked wholemeal & white mini breakfast rolls	£5.90pp+VAT

\*selection of fruit and herbal infusions are included with each service

## BREAKFAST REFRESHMENTS

(OPTIONAL)

Juices- fresh orange/apple/cranberry	£1.50+VAT per glass
Glenlivet glass bottled mineral water- still/sparkling 750ml	£3.70+VAT per bottle
Individual glass bottled water- still/sparkling	£2.00+VAT per bottle
Breakfast fruit smoothies Bursting with flavour & goodness	£2.90+ VAT per glass

All prices stated are subject to VAT at the current rate, based on minimum numbers of 50+.

Have an intolerance or dietary requirement? Don't worry we have it covered, please advise us of all dietary information such as food intolerances & allergies in advance of your event.

# LUNCH OPTIONS

(SELECT 1)

## **SIMPLE SANDWICH**

£12.50pp+VAT

Selection of freshly baked white and wholemeal artisan breads, tomato and spinach wraps (2rpp) with a selection of fresh fillings, including meat, fish & vegetarian.

Served with seasonal fresh sliced fruit platter

Freshly brewed tea and filter coffee

## **DELI SOUP & SANDWICH**

£14.00pp+VAT

Freshly baked brioche and mini seeded rolls, white and wholemeal sandwiches (1.5rpp) with a selection of fresh fillings, including meat, fish & vegetarian.

Mug of chef's homemade vegetarian soup  
(our soups are also gluten free, if requested can also be made dairy free)

Served with seasonal fresh sliced fruit platter

Freshly brewed tea and filter coffee

## **FEELING HEALTHY**

£15.50pp+VAT

Freshly prepared individual salad boxes accompanied by freshly baked flavoured breads  
Please choose 3 from the following salads:

- Shredded ham hock, free range egg & salad
- Chicken Caesar salad, shaved parmesan & crunchy croutons
- Cajun sliced chicken salad, salad leaves, corn & mixed peppers
- Tuna Nicoise
- Classic Greek salad (v)
- Sweet potato falafel, hummus, fresh leaves, cucumber & peppers (v)
- Rainbow superfood salad, shredded beetroot, carrot & butternut squash (v)
- Roast butternut squash, feta, cous cous & pomegranate (v)
- Roasted red pepper, baby mozzarella, pesto & sundried tomato pasta salad (v)

Served with seasonal fresh sliced fruit platter & selection of natural fruit yoghurts

Freshly brewed tea and filter coffee

## **LUXURY OPEN SANDWICH** (minimum numbers of 50 guests apply)

£17.00pp+VAT

Selection of freshly baked sundried tomato bread, rustic bloomer & bagels served as open sandwiches (allowing 4pp) premium locally sourced fresh fillings including meat, fish & vegetarian.

Served with seasonal fresh fruit skewers & sliced fruit platter

Freshly brewed tea and filter coffee

## FINGER BUFFET (please browse our full menu attached)

Selection of easy eating finger food bites of your choice;

Select 5 items

£14.50pp+VAT

Select 7 items

£17.00pp+VAT

Select 8 items

£19.50pp+VAT

Freshly brewed tea and filter coffee

## HOT FORK BUFFET LUNCH (please browse our full menu attached)

£17.20pp+VAT

All served with freshly baked rustic bloomer breads & chefs accompaniments

Freshly brewed tea and filter coffee

Dessert supplement

£4.50pp+VAT

## AFTERNOON BREAK OPTIONS

(SELECT 1)

Freshly brewed tea and filter coffee, homemade shortbread

£3.50pp+VAT

Freshly brewed tea and filter coffee, homemade sliced loafs (1pp)

£4.20pp+VAT

Saltire Patisserie banana loaf, gingerbread loaf, classic fruit loaf

Freshly brewed tea and filter coffee, classic traybakes (1pp)

£4.50pp+VAT

Saltire Patisserie caramel shortbread, white chocolate & peppermint slice, cherry flapjack

Freshly brewed tea and filter coffee, sweet treats (1pp)

£4.50pp+VAT

Saltire Patisserie carrot cake, chocolate brownie, lemon tart

Freshly brewed tea and filter coffee, freshly baked mini scones (2pp)

£4.95pp+VAT

Saltire Patisserie fruit and plain scones, clotted cream and strawberry jam

Freshly brewed tea and filter coffee, fresh sliced fruit platter

£4.90pp+VAT

## WHY NOT ADD?

Whole, easy eating fresh fruit

£1.50pp+VAT

Fresh fruit platter, seasonal sliced fruit

£2.95pp+VAT

Pretzels

£2.00pp+VAT

Hand cooked crisps

£1.85pp+VAT

Juices- fresh orange/apple/cranberry

£1.50+VAT per glass

Glenlivet bottled mineral water- still/sparkling 750ml

£3.70+VAT per bottle

Individual glass bottled water- still/sparkling 330ml

£2.00+VAT per bottle

# HOT FORK BUFFET MENU

Prices are based on minimum numbers of 50 and includes buffet linen, crockery, cutlery & staff to serve.

Allowing a choice of one main plus a vegetarian dish.

All served with rustic freshly baked farmhouse breads, butter & chef's salad or vegetables (depending upon menu choice)

## MENU

Homemade beef lasagne  
Thai green chicken curry & steamed rice  
Haggis, neeps & tatties, whisky sauce  
Chicken, leek & mushroom pie  
Teriyaki beef & crunchy vegetable, ginger & chilli noodle stir fry  
Pork sausage, caramelised onion & rich red wine gravy, creamed mash  
Scotch beef & wild mushroom stroganoff with rice  
Baked Potato with fillings (Mull cheddar/tuna & red onion mayo/homemade smoky coleslaw)  
Beef meatballs, Italian style tomato sauce, shaved parmesan & penne pasta  
Chicken & sweet potato curry with spinach, coconut & coriander, boiled rice  
Chicken, smoked bacon, baby onion & grain mustard casserole  
Scotch lamb kofta, spicy tomato sauce & cumin roast baby potatoes

## FISH

Smoked haddock & salmon fish pie, creamy cheddar mash topping  
Teriyaki salmon, steamed brown rice  
Fillet of Scottish salmon, whisky & dill sauce  
Poached Scottish salmon, shallots, garlic, paprika & tomato compote

## VEGETARIAN

Vegetarian haggis, neeps & tatties, whisky sauce  
Spinach & ricotta gnocchi, red peppers, tomato & basil  
Aubergine, mozzarella, parmesan & tomato pasta bake  
Thai vegetable green curry with steamed rice  
Vegetable lasagne  
Wild mushroom stroganoff, boiled rice  
Mixed crunchy vegetables, ginger & chilli noodle stir fry  
Sweet potato, chickpea, lentil & coriander coconut curry, jasmine infused rice  
Three bean chilli con-carne, tortilla chips & sour cream  
Mixed pepper and courgette paella



# HOT FORK BUFFET MENU CONT...

## SOMETHING SWEET TO FINISH

(supplement £4.50pp+ VAT)

Select 1 or 2 if over 30 guests

Freshly sliced seasonal fruit platter

Natural yoghurt, fruit compote topped with granola

Salted caramel profiteroles

Fresh Scottish berries, infused cream (seasonal)

Lemon & lime tart

Rhubarb & white chocolate crumble, warming custard

Apple & frangipane tart, toffee drizzle

Fresh light berry fruit mousse

Seasonal fruit tart

Bakewell tart, almond & raspberry jam

Chocolate & orange torte

## FINGER FOOD BITES MENU

Allowing 1 of each item per person. Prices are based on minimum numbers of 50.

Select your very own finger food bites from our menu below.

Sandwiches count as one item, if selected, with your choice of one type of Artisan bread & up to four fresh fillings, providing 1 round per person.

### ARTISAN BREADS

Sun dried tomato focaccia | Ciabatta | Wraps | Mini brioche rolls | Sour dough  
Seeded & wholemeal loaf

### MEAT

Chicken mayonnaise with salad

Roast ham, wholegrain mustard mayo & salad

Cajun spiced chicken, red pepper & guacamole

Simple blossom honey ham & Mull cheddar

Coronation chicken, raisins & rocket

Roast beef, horseradish & caramelised onion

Scotch roast beef, goats cheese & beetroot chutney

Classic chicken Caesar, sliced chicken, shaved  
parmesan, lettuce & mayo

Corn fed chicken, sliced smoked chorizo, sundried  
tomato, mayo & salad leaves

### VEGETARIAN

Two cheese savoury

Baby mozzarella, sliced tomato, basil pesto

Creamy brie, grape & cranberry jam

Egg mayo, mustard & cress

Spicy curried chickpeas & mango chutney

Goats cheese & caramelised onion

Feta, black olives, peppers, guacamole & crispy leaves

Roasted pepper, hummus, chilli & crispy leaves

### FISH

Line caught tuna, red onion, mayo

Fresh prawns, light mayo & shredded lettuce

Smoked Scottish salmon, chives & cream cheese

Tuna mayo & sweetcorn

Cured beetroot Scottish salmon & cucumber

# HOT & COLD FINGER BITES

## MEAT

- Haggis bon bon, Arran mustard dip (hot)
- House mini steak pie (hot)
- Mini Scotch beef burger on brioche bun, lettuce, chilli jam (hot)
- Grilled butternut squash & chorizo skewer (hot)
- Peking shredded duck spring rolls, plum dipping sauce (hot)
- Smoked bacon, cheddar & spring onion tartlet (hot)
- Honey & sesame glazed chipolata sausages (hot)
- Yorkshire pud with roast beef & horseradish (cold)
- Moroccan spiced chicken skewer (cold)
- Smoked barbecue chicken skewer (cold)
- Mini pork, haggis & cracked black pepper savoury roll (hot)
- Spicy chicken goujons, honey mustard dip (hot)

## FISH

- Scottish smoked salmon, cream cheese & chive on open bagel (cold)
- Smoked haddock, leek & cheddar fish cake, tartare sauce (hot)
- Honey, soy & chilli salmon skewer (hot)
- Sesame prawns with sweet chilli dip (hot)
- Tiger prawn filo parcels, chilli dipping sauce (hot)
- Scottish smoked salmon roulade with chive oil (cold)
- Prawn, avocado & light lemon mayo pitta bite (cold)
- Ginger & lime Thai fish cake (hot)

## VEGETARIAN

- Caramelised fig & goats cheese bruschetta (cold)
- Halloumi & butternut squash skewers (hot)
- Arancini risotto ball, pecorino cheese & chive (hot)
- Mac 'n' cheese pie (hot)
- Vegetarian haggis & butternut squash pakora (hot)
- Sautéed mushroom & thyme tartlet (hot)
- Cherry tomato & mozzarella skewer, basil pesto drizzle (cold)
- Sweet potato falafel with paprika spiced mayo (hot)
- Beetroot, feta & honey bon bon (hot)
- Yorkshire pud with cream cheese & chives (cold)
- Indian savouries- veggie pakora, samosa, onion bhaji, mango chutney (hot)
- Mixed vegetable spring rolls, sweet chilli dipping sauce (hot)
- Roasted red pepper, cherry tomato, pesto & mozzarella tartlet (cold)

# FINGER FOOD BITES MENU CONT...

## **SOMETHING SWEET TO FINISH**

Freshly sliced seasonal fruit platter  
Triple chocolate brownie bite  
Salted caramel profiteroles with toffee pieces  
White chocolate & strawberry bomb  
Dainty fruit tart  
Lemon & lime citrus tart  
Mini plain & fruit scones with cream & strawberry jam  
Mini cheesecakes- dark chocolate & cherry, strawberry & black pepper, lemon  
Bite muffins- classic blueberry, raspberry & white chocolate, banana toffee  
Chocolate mini éclair, lemon cream  
Mini cupcake selection- chocolate, vanilla & strawberry  
Chocolate & orange tart

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