

**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

THE WEDDING COLLECTION

AT THE ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH

2023/2024





Royal College of Physicians of Edinburgh

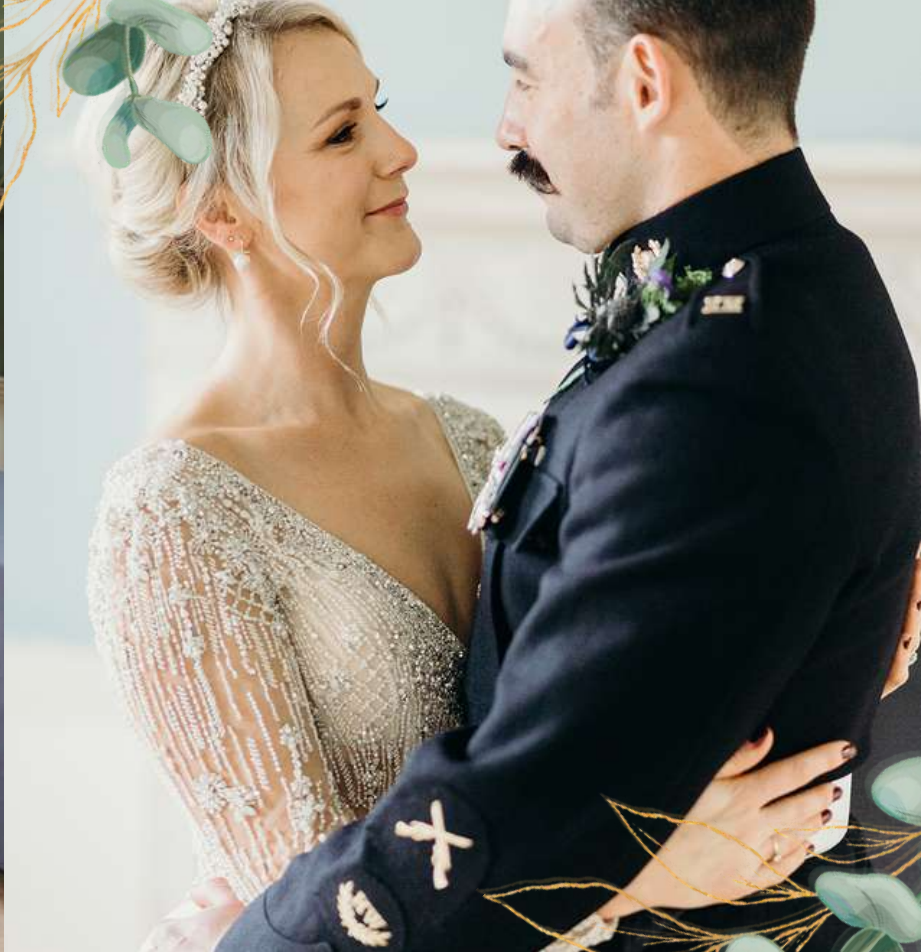
During our 23 years of partnership with the Royal College of Physicians of Edinburgh, we have catered for over 500 events; ranging from lavish weddings, intimate dinners to large corporate events. The variety of their event space reflects for bespoke nature of our menus.

Through innovation and commitment, we are proud of our position as the longest-standing caterer on the Royal College of Physicians of Edinburgh's panel.



We would be thrilled to cater for your wedding at the Royal College of Physicians of Edinburgh. If you have any questions, or requests or just to chat with our friendly sales team please contact:
sales@saltirehospitality.co.uk



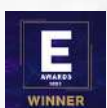


ABOUT US

We are Saltire Hospitality - a family owned and operated caterer. We are more than an award-winning catering company - we are the complete hospitality experience. From the moment you send your initial enquiry until the day of your event, our dedicated team will be there with you every step of the way. That's why we are trusted by prestigious venues in Edinburgh and beyond.

We take immense pride in creating culinary perfection, sourcing the finest, freshest and most local ingredients to showcase our dedication to quality and sustainability. This includes our in-house patisserie which creates freshly baked breads and delicious desserts, adding the perfect finishing touch to your big day.

With our polished, professional, and passionate approach, we create memories with every mouthful. Whether it is a large conference, lavish wedding or bespoke experience. Trust Saltire Hospitality to transform your vision into a lasting impression!



Congratulations

We are absolutely thrilled that you are considering Saltire Hospitality to take care of you and your cherished guests on your big day!

Rest assured, our team of expert Event Specialists are here to assist you at every stage. Led by our Culinary Director, Bran and Head Chef Kelvin, our team of exceptional chefs takes immense pride in crafting the most exquisite menus, ensuring that your day exceeds your expectations.



WE ARE HERE FOR YOU!

We understand that planning your wedding can be a very stressful process; that's why we're here to make it easier. We work under the ethos that...

'INCREDIBLE LOCAL, SEASONAL INGREDIENTS AND DEDICATED EXPERT CHEFS CREATE CULINARY MASTERPIECES!'

To ensure a seamless experience, our dedicated Wedding Team, will accompany you throughout the entire journey. From your initial consultation to the grand day itself, we will provide unwavering support and guidance, ensuring that every detail is meticulously attended to with the utmost care and attention.

MORE THAN A CATERING COMPANY.

Saltire Hospitality is multi award-winning family-owned and family-operated business. We proudly consider our clients as an extension of our family, providing assistance and support at every stage of the journey. In fact, our skilled Event Managers will personally attend your special day, assisting with setup and service to ensure a seamless experience. This way, you can fully immerse yourself in what truly matters – enjoying your day!



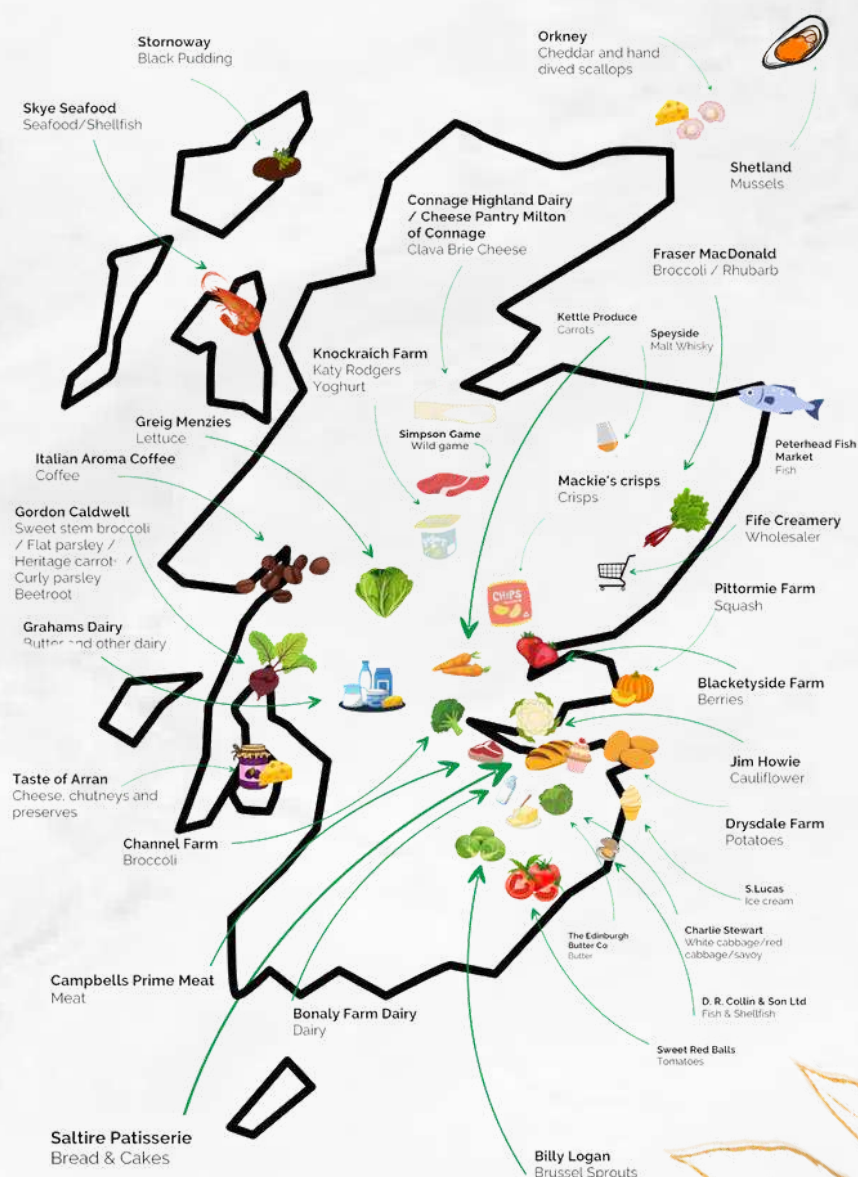
FRESH TASTES BEST

At Saltire Hospitality, we take immense pride in presenting a menu crafted exclusively from the finest selection of fresh, local, and seasonal ingredients sourced from our esteemed suppliers.

Guided by our commitment to quality and sustainability, we have established strong partnerships with a distinguished network of local suppliers.

These suppliers share our passion for exceptional dining experiences. Our goal is to through our artistry and dedication create culinary masterpieces that honour the stunning Scottish lands from which our ingredients originate.

Because of the seasonal nature of our ingredients menus may vary. Our Chefs are always on hand to offer guidance.



WHAT HAPPENS NEXT?

Throughout the entire planning process, our team is here to lend a hand, answer any questions, and provide the right level of support for you.

Initial consultation

Kate will schedule a call to discuss everything about your wedding day: your vision, preferences and requirements.

Your wedding, your way

Based on our consultation, Kate will create a personalised wedding plan that includes menu options, serving style, dietary considerations, and any special requests or themes.

Tailored quote

Once we finalise the wedding plan, our team will provide you with a detailed quote taking into account your preferences.

Tasting Menu Experience

You will be invited for a tasting experience, where you will finalise the menu. Together with Kate and our talented chefs, we'll discuss your preferences and fine-tune your menu to perfection!

From start to finish

On your special day, our skilled event planners will be present to ensure a seamless setup, service, and execution. You can rely on us to handle every detail smoothly, allowing you and your guests to fully immerse yourselves in the day.

D R I N K S P A C K A G E S

Option 1

Two glasses of House Wine* during the drinks reception
Glass of prosecco for toasting the speeches
1/2 bottle of House Wine during the meal
1/2 bottle of Sparkling/Still Scottish water during the meal
*Las Condes Sauvignon Blanc / Las Condes Merlot

Option 2

Two glasses of Prosecco during the drinks reception
Glass of prosecco for toasting the speeches
1/2 bottle of House Wine during the meal
1/2 bottle of Sparkling/Still Scottish water during the meal
*Prosecco Spumante Barocco / Las Condes Sauvignon Blanc / Las Condes Merlot

Option 3

Two glasses of Champagne during the drinks reception
Glass of Champagne for toasting the speeches
1/2 bottle of House Wine during the meal
1/2 bottle of Sparkling/Still Scottish water during the meal
*Las Condes Sauvignon Blanc / Las Condes Merlot

Further wines and additional drinks are available on request

All drinks packages include a soft drink option of your choice:

Fresh orange or apple juice
Elderflower pressé
Raspberry lemonade
Cranberry & lime





Canapés

Meat

Scotch beef tartare, shaved parmesan, truffle dressing, rocket
Haggis rolled in Scottish oats, whisky emulsion
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel
Crispy confit duck spring roll, soy, ginger dressing
Smoked ham hock, sourdough croute, pickled apple
Slow cooked tandoori chicken, coriander crème fraîche
Confit pork belly, Stornoway black pudding, roasted apple purée

Fish

Smoked salmon, beetroot roulade, oatcake, beetroot meringue
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet
Thai spiced crab croquette, lemongrass, coconut
Seared scallop, smoked pancetta, fresh pea
Champagne marinated mussel, oyster mayo, rye cracker
Seared tiger prawn, saffron, garlic aioli
Scottish smoked salmon, herbed cream cheese, blini

Vegetarian & Plant-based

Fire roasted pepper, mozzarella arancini, basil mayo (v)
Caramelised fig, stilton, honey, oatcake (v)
Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo (v)
Pear, feta, beetroot chutney, tomato shortbread (v)
Coriander, onion, sweet potato bhaji, mango chutney (vg)
Spring onion, fresh chili pannise, dukkah (vg)
Wild mushroom truffle, hazelnut crumb (vg)





Make it extra special!

Grazing Stations

Our grazing station and boards are a great way for guests to interact with each other! Guaranteed to add that extra 'wow' factor to your drinks reception. We can fully customise our grazing station to your tastes.

Examples include:

A selection of cured meats, freshly baked rustic breads from Saltire Patisserie with dipping oils, homemade hummus & pâté

A selection of our finest Scottish cheeses, handpicked by you, served with homemade chutney, seasonal fruits, oatcakes and water biscuits

Homemade falafels, crudités, homemade hummus, chips & a trio of salsa, guacamole & sour cream (v)

Individual Grazing Pots

Looking for something in-between a grazing station and a canapé item? Our individual grazing pots are perfectly suited for a drinks reception and are sure to add that little extra something special!

Filled with a mixture of charcuterie, fresh fruit, crackers and cheese





Bespoke Menu

Indulge in culinary brilliance with our bespoke wedding menu option. We firmly believe that your special day deserves a one-of-a-kind dining journey tailored specifically to you. With our bespoke option, you have control over every intricate detail, allowing you to handpick each dish and accommodate all dietary requirements. Our expert team will provide valuable professional insights, advice, and suggestions to elevate your menu selection. We will work closely with you to transform your vision into reality, utilising fresh, seasonal, and locally sourced ingredients. Each bite will be a personalised delight, reflecting your unique taste and style.



Choice Menu

Our skilled chefs have curated a seasonal selection of tried and tested menu items, guaranteeing fresh and delightful flavours for your celebration. Entrust us with the creation of an unforgettable culinary journey. Our choice menu option adds a distinctive touch, enabling guests to relish their preferred dishes. From delectable starters to exquisite main courses and heavenly desserts, we ensure satisfaction for every palate. Elevate your wedding reception with our culinary masterpieces, crafting a truly memorable day to cherish.

We recommend you select one dish per course. However we're happy to offer a choice menu for a supplement per dish, which allows you to personalise your guest experience. We kindly request you provide guests' selections 30 days in advance of your special day.



"We're just now starting to come back to reality after our amazing wedding day and almost even better honeymoon! We wanted to thank you again for all your help, your patience, and kindness during our wedding planning. But also thank you for all the care and attention to detail you put into the tasting and our wedding day. We have never felt more taken care of than when we were talking with you. It felt like a true partnership (dare I say almost friendship) between you and us and we really really appreciated this! "

-Sophie & Daphne



To Start

All our menus begin with a selection of handmade bread rolls from Saltire Patisserie, served with a selection of herbed curated butter from The Edinburgh Butter Co.

Chicken liver & smoked bacon parfait, plum & apple chutney, herb salad

Creamy burrata with fresh tomatoes, rocket & pesto (v)

Roasted squash, parmesan & sage arancini, amareto emulsion (v)

Merlot glazed beetroot, goat's cheese, caramelised figs, walnuts, tomato crumb (v)

Roulade of smoked ham & confit chicken, pickled apples, apple purée, sourdough crisp

Pea, spinach & watercress soup, goat's cheese crumb (v)

Haggis, honey glazed neeps, potato espuma, potato crisp

Scottish salmon & crab fish cake, rocket & fennel salad, citrus mayonnaise

Haggis & Stornoway black pudding bon bon, wholegrain mustard dip

Signature caesar salad, crispy pancetta, caesar dressing

Smoked Scottish haddock and coriander pesto croquettes served with an avocado yoghurt dressing and marinated cucumber salad

Pan-fried king prawns, garlic chilli butter, roasted red pepper essence, potato crisps

Whisky cured Scottish salmon, tartar dressing, fresh leaves

Gorgonzola, plum tomato & red onion tart, balsamic & basil oil dressing (v)

Upgrade your event

Scotch beef tartare, pickles mustard seeds, crispy homemade sourdough, pickled shallots

Hand-dived Orkney scallop, pea emulsion, Stornoway black pudding, prosciutto

Smoked duck breast, barley cracker, honey & garlic purée, fresh rocket


Smoked, cured sea trout, compressed cucumber salsa, beetroot meringue, wasabi emulsion

Antipasti sharing board:

A selection of continental meats, fresh vegetables, mozzarella balls, and olives with dipping oils

Trio of Scottish salmon:

Balvenie whisky cured dill salmon pate, smoked salmon, fresh leaves & celeriac remoulade





The Main

Guinea fowl ballotine, thyme & smoked bacon farce, black pudding croquette, honey roasted carrots, spring onion

Free-range chicken and fire-roasted tomato ballotine, basil potato, caponata, black olives, crumbled feta

12-hour cooked feather blade of Scotch beef, salsa verde, horseradish creamed potatoes, seasonal vegetables

Salmon Mi-Cuit, herbed crust, crushed new potatoes, green beans & saffron beurre blanc

Slow-cooked lamb shoulder, white bean casserole, salsa verde, brasing jus

Chicken, wild mushroom & tarragon roulade garlic fondant, green beans, mushroom sauce

Roast fillet of north sea cod, chorizo, baby spinach, Hasselback potatoes, lemon hollandaise

Slow-cooked Ayrshire free-range pork belly, black pudding croquette, roast apple, baked carrot, jus

Braised Scotch beef with bourguignon sauce, creamed mash & seasonal vegetables

Grilled sea bass, avocado and crème fraîche, cherry tomatoes, baby new potatoes, rocket and pea shoots

Slow-cooked ox cheek, spiced red wine, tomato sauce, mousseline potatoes, seasonal vegetables

Pan-fried supreme of duck sweet potato purée, caramelised shallots, parsnip crisps, redcurrant jus

Roasted courgette and thyme, orzo pasta, chilli, lemon, crispy kale, toasted hazelnuts (v)

Chargrilled butternut squash lasagne, basil cream, toasted pumpkin seeds, aged parmesan (v)

Beetroot and vegan feta wellington, parsley sauce, summer vegetables (ve)

Upgrade your event

Roasted Gressingham duck breast, roasted plum, warm pak choi & carrot salad, five spice sauce

A duo of Scotch lamb; confit shoulder, roasted rump, rosemary, and garlic panisse, charred cauliflower, crispy chickpeas, jus

Scotch beef fillet, oxtail tortellini, potato gratin, wild mushroom, crispy kale, jus

Loch Etive sea trout, potato gratin, sprouting broccoli, pickled mussels, sparkling velouté

28-day dry aged fillet of beef, shallots, king oyster mushroom, potato & ox cheek croquette, red wine jus

Seared loin of Roe deer, Maris Piper terrine, black cabbage, red cabbage purée, redcurrant jus





To Finish

Raspberry and pistachio Choux au craquelin raspberry macaroon

Carrot cake, white chocolate mousse, caramel ice cream

Peach panna cotta, homemade macaroons

White chocolate and passionfruit mousse served in white chocolate sphere, toasted coconut ice cream

Mango cheesecake, oat crumble, passionfruit curd, exotic sorbet

Salted caramel, chocolate delice, chocolate brownie crumb, yoghurt sorbet

Coconut panna cotta, compressed pineapple, coconut shavings (ve)

Chocolate chip cookie & hazelnut parfait, hazelnut granola, vanilla bean ice cream

Deconstructed black forest gâteau, chocolate sponge, dark cherry mousse, cherry consommé

Sticky toffee pudding, toffee sauce, vanilla bean ice cream

Tiramisu, mascarpone, espresso cookie, cocoa

Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet

Orange & vanilla bean cheesecake, fresh orange sorbet

Rhubarb & custard tart, pistachio granola, rhubarb sorbet

Salted caramel profiteroles, toffee pieces, vanilla ice cream

Dark chocolate and orange torte, berry coulis (ve)

Traditional ice cream sundae with raspberry sauce and your choice of toppings!

Served with freshly brewed tea & filtered coffee

Homemade shortbread

All of our desserts are handcrafted by Saltire Patisserie



**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND





Family Style

Celebrate your special day by treating your guests to a family style feast! A more relaxed but still delicious style of dining for your guests with plenty of choice and enough to keep everyone satisfied.

Sharing Starters

Mediterranean Board

Selection of cured meats; salami, chorizo & prosciutto, roasted vegetables, garlic marinated olives, mozzarella balls, served with our fresh homemade rustic bread with a selection of dipping oils

Middle East Board

Whipped feta, homemade hummus, pea & mint falafel, baba ganoush, served with olives and a selection of homemade breads, pitta & flatbreads

Ploughmans Board

Mini pork pies, sliced ham, Scottish cheddar, homemade scotch eggs, pickled onions, mini gherkins, homemade chutney served with homemade rustic breads & butter

Main Course

Our sharing-style main courses can be either served from a buffet table or served to the tables on sharing platters. Please allow enough space on your tables! Choose a selection of two main items (including a vegetarian option) accompanied by three side dishes.

- Honey-glazed pork shoulder with homemade apple sauce
 - Scotch topside of beef served with beef gravy
 - Pomegranate & balsamic glazed lamb shoulder
 - Lemon & herb sliced chicken breast & leg with a lemon & tarragon dressing
 - Basil-crusted salmon fillet
 - Slow-braised Scotch beef, pancetta, baby onions & mushrooms
 - Cider glazed pork, apple & cider sauce
 - Chicken, leek & tarragon pie, with homemade pastry
 - Roasted vegetable tarts (v)
 - Mixed pepper & courgette paella (v)
 - Roasted Mediterranean vegetable lasagna (v)
- 

Sides

Creamy mash potato
Crushed herb new potatoes
Roasted potatoes with garlic & rosemary
Summer vegetables tossed in garlic & olive oil
Green beans with confit shallot & garlic
Tenderstem broccoli
Honey-glazed carrots & parsnips
Sage & onion stuffing
Homemade Yorkshire puddings
Chargrilled peppers, courgette & butternut squash
Tossed seasonal salad
Sliced tomato, mozzarella & pesto
Braised red cabbage, cranberries & port
Five-grain salad, roasted sweet potato & harissa yoghurt dressing
Seasonal greens
Mini sausages wrapped in bacon

Sharing Style Desserts

Create your very own dessert grazing station, or choose family-sized desserts for guests to dig in at the table - something for everyone!

Chocolate & caramel profiteroles
Mini brownie bites
Carrot cake
Mini lemon & white chocolate cheesecakes
Mini pots of boozy cranachan
Dark chocolate & orange pots
Homemade sticky toffee pudding with a lashing of toffee sauce & cream
Chocolate chip cookies
Homemade pavlova with seasonal berries
Mini fruit & plain scones with clotted cream & jam
Strawberry tarts
Luca's of Musselburgh - mini tubs of ice cream with lots of toppings for guests to build themselves!





Children's Menu

We understand children can be an important part of your special day. We have created a children's menu that is sure to please. Your little guests will have a wonderful time with our kid-friendly options!

Three Course Children's Menu

Tomato soup
Hummus & pitta bread
Chicken bites
Fresh strawberries & sliced melon
Crudités & soft cheese dip

-

Chicken goujons, potato wedges & baton carrots
Homemade mac & cheese with cheesy garlic bread
Pork sausage, creamy mash & gravy
Haddock goujons, potato wedges & baton carrots
Beef meatballs, penne pasta & tomato sauce
Roast chicken, mashed potato, fresh seasonal vegetables & gravy

-

Chocolate profiteroles & vanilla ice cream
Strawberry mousse / chocolate mousse
Fresh sliced fruit selection
Pancakes, vanilla ice cream & berries
Three scoops of ice cream - chocolate, vanilla, raspberry

Served with fruit juice

Toddler's Plate

Ham & cheese sandwich fingers
Cheese & tomato pizza slice
Cocktail sausages
Strawberries & melon

Served with fruit juice





Evening food

Continue the celebrations with our delightful selection of evening food designed exclusively for your wedding. Indulge in tempting finger foods and savoury late-night bites that will keep your guests satisfied and ready to dance the night away.

Classic breakfast rolls

Our butchers back bacon / pork & leek sausages or vegetarian alternative served on freshly baked morning rolls

Selection of finger food bites

Bite-sized tortilla wraps, sausage rolls, mini honey & sesame sausages, chicken skewers, homemade vegetable tartlets (please ask for a full selection)

Mini bowls of the classics

Creamy mac 'n' cheese with your choice of topping (crispy pancetta, pesto & breadcrumbs) Traditional stovies with mini oatcakes, Classic neeps' tatties with a whisky sauce

Indian mezze

Mini pots of chicken curry / vegetarian curry served with white rice & a selection of traditional Indian savouries including vegetable pakora, onion bhajis, chicken tikka skewers with a selection of authentic dips

Gourmet burger bar

Scotch steak burgers, tomato relish, cheese slices, Peri-peri chicken burger, crispy cos lettuce, red onion & mayo, Spicy vegetable burgers, lettuce, tomato & mayo (v)

Pulled pork rolls

12 hour pulled pork served on freshly baked brioche rolls served with crackling, sage & onion stuffing, crispy crackling



Our famous pie selection

Homemade steak & ale pies, creamy mac n cheese pies, homemade curry pies, jumbo sausage rolls

Slabs of our homemade pizza

Choose your favourite toppings! Our homemade pizza dough made by our chefs





Elevate your day

Do you have your own idea? Our team would love to chat your big day!

Intermediate Course

Scottish smoked salmon, mascarpone, capers, lemon, crostini

Lobster bisque, crème fraîche

Caprese salad, aged balsamic

Roasted beetroot & goat's cheese, green leaf salad

Beef carpaccio, egg yolk emulsion, pickled shallots, crouton

Gazpacho

Palate Cleansers

Cucumber & lime

Watermelon & fresh lemon

Hendricks gin & tonic with cucumber

Cheese Course

Our cheese courses can be tailored to your requirements, we work with our local dairy farms and cheesemongers who can source a wide variety of cheeses to our doorstep, just let us know your cheese preferences.

Samples include: Corra Linn cheddar, Blackmout goats cheese, Strathdon Blue, Morangie brie

Served with quince, homemade chutney, truffled honey, cheese biscuits

Hand-crafted truffles

Our homemade chocolate truffles are served with freshly brewed tea and coffee, options include;

White chocolate, Salted Caramel and Dark chocolate


Made by Saltire Patisserie





"Just to say an enormous thank you for everything you did for our wedding. You and your team were faultless and the compliments I've received regarding food and service have been endless."

-Sean & Suzanne



Meet you at the bar

Our bar service for weddings at this venue include our brand new custom built bar unit. We offer this bespoke unit as complimentary to fit in with the beautiful surroundings. We include a selection of premium and signature drinks, glassware and fully trained bar staff. Our bar stock is subject to change due to stock rotation however below will give you an idea of what we can include.

- House & Premium spirits
- Selection of House wine & prosecco
- Bottled Beers
- Craft Scottish Beers
- Selection of Soft Drinks

Draugh beer

Fancy a pint? We can include our Heineken draft unit that pours Heineken Schooner's as an addition to the bar.

Cocktails

From traditional favourite's to bespoke cocktails, our team of mixologists can design a cocktail menu tailored to you!. Price on request.

Provide your own?

We can offer a corkage charge which would include glassware, service - we will also include ice, chill down your drinks and jugs of tap water



Attention to detail

With our fabulous team of professionals, you are in safe hands. Working with our wedding couples is what we love doing most and we want to make things as straightforward as possible for you.

Simply, let us know what you envisage for your special day and sit back as we work our magic! On the day itself, you will have one of our finest Event Managers who will be there from start to finish to look after you and your guests. This day is for you both to truly embrace and enjoy every minute - We will take care of the rest.

All our prices include as standard:

- Personal wedding & planning coordinator
 - A level of care like no other
 - Locally sourced, fresh food prepared by our talented team of chefs
 - A bespoke menu created and made by our talented chefs
 - All dietary requirements are catered for, and your chosen menu is adapted for your guests where required
 - Private menu tasting session for two with your wedding coordinator (when numbers are over 80)
 - An experienced Event Manager for the day of your wedding
 - A fully trained team of dedicated waiting staff for the day of your wedding
 - All necessary crockery, cutlery and glassware
 - White linen & white tablecloths
 - Bespoke bar unit
 - Recommendations for suppliers we work directly with
- 





You can trust Saltire Hospitality to deliver an exquisite culinary experience tailored to your unique requirements, exceeding all your expectations.

LET'S TALK FOOD
0131 333 0131
SALES@SALTIREHOSPITALITY.CO.UK

**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND