



EDINBURGH
CASTLE



SCOTTISH BANQUET

For an evening full of Scottish tradition and Hospitality, our Scottish Banquet package is an experience that will live long in the memory of your guests. From arriving at the Castle and being met by a piper, to the addressing of the haggis with a traditional Dram and then the grand finale of a Beat the Retreat.

The contemporary Jacobite Room has excellent views over the city and over towards the Fife coastline with a maximum dining capacity of 100 guests. The Queen Anne Building is located in the heart of the Castle within Crown Square and has a maximum dining capacity of 120 guests.

On arrival at Edinburgh Castle, guests will be greeted with a traditional welcome from our piper at the Castle drawbridge where the flaming torches will also be lit. The guests will then be escorted through the lower ward areas and onwards into the main areas of the Castle.

The Scottish Banquet Package includes:

- Exclusive hire of the Jacobite Room or Queen Anne Building
- Drawbridge torches on arrival
- Private viewing of the Scottish Crown Jewels
- Drinks & Canapé reception
- 4 course dining, with tea & coffee to conclude the meal
- Scottish themed table décor – classic or modern tartan table runners and napkins
- Floral centrepiece for the table
- Menu & place card printing
- Entertainment: Arrival Piper, Clarsach Player during dinner, Beat The Retreat
- All staffing required
- Designated Event Manager

SAMPLE MENU

Below is a sample menu, you can select your own menu from our Menu pack.

ARRIVAL DRINKS & CANAPÉS

NV Sparkling wine (2 glasses per person)

Scottish family butcher recipe rich and spicy haggis rolled in Grampian oats served with a malt whisky sauce

Dandelion and burdock cured Loch Duart salmon, blood orange, shaved radish

Free range Scottish chicken, pistachio and spring onion boudin, apricot chutney, Arran grain mustard mayonnaise

Sweetcorn popovers, refried beans and chive sour cream

DINNER MENU

Tomato and red pepper soup, mascarpone and basil pesto

Traditional Haggis, neeps and tatties – served with a Dram

Fillet of Scottish beef, cracked pepper sauce, sugar snap peas and root vegetable mash

White chocolate, raspberry, Drambuie, Perthshire heather honey and toasted Grampian Oats cranachan

Tea, coffee and sweet bite

½ bottle of House Wine per person

Iced water served throughout dinner

For further details, or to discuss your event in more detail, please call the Edinburgh Castle events team on: 0131 668 8686, or email: functions@hes.scot