

PRIVATE DINING
EVENING RECEPTION



BREAD STREET BRASSERIE

The Bread Street Brasserie restaurant features windows running the length of the room with views of Bread Street. Located on the ground floor in the DoubleTree Hilton Edinburgh City Centre Hotel. This space is suited to private dinings or drinks receptions, where there can be a pop up bar (available on request). This room has the capacity for 80 people for dinner or 100 people for drinks receptions.

All our spaces can be dressed for your event please talk to your event coordinator to discuss options and any prices.

Private Room Hire
From £400



ORCHARDFIELD SUITE

The Orchardfield is a beautiful room situated on the ground floor of the conference centre at the DoubleTree Hilton Edinburgh City Centre. Blank canvas ideal to be tailored for any larger wedding or social events. This space is suited to entertainment and private dining this along with our Foyer area creates a perfect drinks reception and party area. This room has the capacity for a 120 dinner or 200 for a cocktail reception, with no natural daylight.

All our spaces can be dressed for your event please talk to your event coordinator to discuss options and any prices.

Private Room Hire
From £800



SKYBAR

The SKYBar is a truly unique setting, proudly boasting magnificent views of Edinburgh Castle, the city and beyond to The Firth of Forth. Situated on the 5th floor of the conference centre at the DoubleTree Hilton Edinburgh City Centre. This space, with its own private bar, has the capacity for a banquet for 100 people, a cocktail reception for 150, or 180 with the outdoor terrace and this terrace allows the perfect opportunity to host a BBQ (June to September) for something a bit different.

All our spaces can be dressed for your event please talk to your event coordinator to discuss options and any prices.

Private Room Hire
From £1200





Silver Menu

Starters

- Carrot and coriander Soup (V)(VG)(GF)
- Seasonal mixed vegetable Soup (V)(VG)(GF)
- Ham Hough terrine, mustard paint, piccadillilli, brioche crostini.
- Beetroot salad, walnuts, goat cheese mousse (GF)(VG)

Main courses

- Roasted chicken breast, spring onion mash potato with mustard sauce, carrots and parsnips.
- Roasted salmon, light tomato and bean casserole.
- Mediterranean vegetable puff pastry roulade, cous cous, tomato sauce (VG)(V)

Desserts

- Sticky toffee pudding, butterscotch sauce, popcorn ice cream.
- Chocolate beetroot brownie, raspberry and beet puree
- Lemon tart, berry compote, Chantilly cream.

Silver Menu Price

2024 £38 | 2025 £40 | 2026 £40

Gold Menu

Starters

- Roasted pepper & tomato soup
Basil scented olive oil. (V)(VG)(GF)
- Carrot and coriander Soup (V)(VG)(GF)
- Heirloom tomato salad
Balsamic pearls, basil oil and tuile (V)(DF)(GF without tuile)
- Chicken liver parfait
Red onion marmalade, sourdough crostini (GF without crostini)

Main courses

- Roasted chicken breast, wild mushroom compote, carrots, parsnips, fondant potato with creamy sauce
- Ovenbaked salmon, dill cream sauce, mustard mash potato with broccoli.
- Beef shin roulade, carrots, parsnips, fondant potato, red wine jus
- Moroccan tagine cooked with lemon, coriander, lusted flaked almonds bound in tomato pepper sauce (VG)(V)

Desserts

- Chocolate Tart, lime ice cream
- Meringue, red berry compote, lavender cream
- Cheese platter, plum compote (Dunlop cheddarm blue cheese, cloud brie) oatcakes and grapes.

Gold Menu Price

2024 £45 | 2025 £50 | 2026 £50

*(V) = Vegetarian (GF) = Gluten Free. (VG) = Vegan (N) = Contains Nuts
Prices are based on a one choice menu. If you prefer a two choices menu, this is available for an additional £5.00 per person and requires a pre order and table plan.
If you desire a bespoke menu, our Head Chef is more than happy to create this for you. Ask our*

Evening Buffet

Sandwiches

- Pastrami, smoked cheese and tomato chutney
- Egg mayonaise and rocket (V)
- Honey roast ham and piccalilli
- Tuna mayonaise and cucumber

Wraps

- Roasted red pepper, feta and hummus (V)
- Chicken, avocado and rocket

Hot Food

- Sausage rolls / Vegetarian Sausage rolls
- Bacon rolls
- Stovies
- Selection of pizzas
- Vegetable samosas (V)
- Vegetable curry
- Mac and cheese
- Crostini station (£8 per person upgrade)
- Beef bourguignon with roasted baby potatoes (£8 per person upgrade)

Desserts

- Chocolate and beetroot brownie
- Cheese platter (£8 per person upgrade)

2024 3 items £18.00 | 2025 3 items £21.00 | 2026 3 items £21.00

Add additional items for £3 per item per person

(V) = vegetarian. Prices and menus are valid for the 2022/23 season and are subject to change. If you desire a bespoke menu our Head Chef is more than happy to create this for you. Ask our team for more details.

BBQ Buffet

(Available from May to September)

Meat

- Bratwurst Sausage with caramelised onion
- Cajun chicken
- 8oz Scottish beef burger
- Harissa and yoghurt marinated lamb skewers

Vegetable

- BBQ haloumi and vegetable kebabs (V)
- Mushroom and chickpea burger (V)

All BBQ buffets are served with a selection of salads, sauces, brioche rolls, bacon, cheese and corn on the cob

Full Menu (6 items)

2024 £30.00 | 2025 3 £33.00 | 2026 £33.00 per person

Childrens Menu

(Available for children under 12 years of age)

Main courses

- Grilled fish fingers with baked beans and French fries
- Grilled chicken breast with steamed vegetables and potatoes or fries
- Steamed fillet of salmon with steamed vegetables and potatoes or fries
- Pasta dish of the day
- Beef burger with fries and ketchup

Garlic bread, main course, ice cream and fruit juice.

2024 £19.50 | 2025 £20.00 | 2026 £20.00

Canapés & Drinks

Canapés

MEAT

- Haggis bon bon with whisky sauce
- Chicken liver pate, oatcake, red onion marmalade
- Chicken Skewers

FISH

- Basil, lime and tomato gazpacho served with king prawn (GF) (Without Prawn – V)
- Smoked salmon cream cheese dil crostini

VEGETARIAN

- Vegetable samosas (V)
- Mediterranean pinwheels (V)
- Aubergine Involtini (V) (VG) (GF)

SWEET

- Toasted brioche, cheesecake mousse, raspberries

2024 3 items £12.95 | 2025 3 items £13.95 | 2026 3 items £13.95

Add additional items for £3.50 per item per person

(V) = Vegetarian, (VG) = Vegan, (GF) = Gluten Free, (DF) = Dairy Free

Prices and menus are subject to change. If you desire a bespoke menu, our Head Chef is more than happy to create this for you.

Tea & Coffee

Freshly brewed tea and cofee £3.95

Freshly brewed tea and cofee with Scottish Tablet £4.95

Beer & Cider

INTERNATIONAL BEERS

Stella Artois 330ml Bottle
330ml, 5.1% abv £5.50

Corona
Mexico, 330ml, 4.5% abv £5.50

Budweiser Prohibition Brew Non-Alcoholic Can
USA, 330ml, 0% abv £3.00

CIDERS

Kopparberg Naked Apple
Sweden, 500ml, 4% abv £6.50

Kopparberg Mixed Fruit
Sweden, 500ml, 4% abv £6.50

Kopparberg Non Alcoholic Strawberry and Lime
Sweden, 500ml, 4% abv £5.50



WHITE	175ml	250ml	BTL	FIZZ	125ml	BTL
El Velerio Verdejo <i>Spain</i>	£6.10	£8.50	£24.00	Galanti Prosecco Extra Dry <i>Italy</i>	£6.50	£35.00
Short Mile Bay Chardonnay <i>South Eastern Australia</i>	£6.80	£9.50	£27.00	Galanti Spumante Rose <i>Italy</i>		£40.00
Kleine Zalze Vineyard Selection <i>Chenin Blanc Stellenbosch</i>	£7.50	£10.50	£30.00	Perrier Jouet Brut <i>France</i>		£90.00
RED						
El Velerio Tempranillo <i>Valdepeñas, Spain</i>	£6.10	£8.50	£24.00			
Short Mile Bay Shiraz <i>South-Eastern Australia</i>	£6.30	£8.80	£25.00			
Monte Verde Merlot <i>Central Valley, Chile</i>	£6.30	£8.80	£25.00			
ROSÉ						
Wicked Lady White Zinfandel <i>California, USA</i>	£6.80	£9.50	£27.00			
Corte Vigna Pinot Rose <i>Campania, Italy</i>	£6.80	£9.50	£27.00			

Drinks prices are 2023 prices and are subject to change. Please ask our team for more details.



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