



Choose the Grassmarket Centre in the heart of Edinburgh for exceptional event hire with an ethical twist AND

- flexible well-equipped spaces for events, conferences and celebrations from 10-200 people AND
- reliable professional service from a friendly and experienced team.

By choosing our award-winning event hire service today, you are also supporting Grassmarket Community Project. Thank you.

events@grassmarket.org



ROOM SPECIFICATIONS

SIR WALTER SCOTT HALL (13M X 8M)

Our oak lined, double height hall is the perfect setting for a variety of events from conferences and corporate meetings to ceilidhs, parties and weddings.

Minimum number of delegates 15.

Facilities: Wi-Fi, PA system, projector & screen, roaming & clip-on mics, disabled access, hearing loop.

COFFEE SAINTS - LITTLE KING STREET

A large Café space during the day, Coffee Saints is available for hire in the evening. Located alongside the St James Quarter, this is the perfect location for drinks receptions, parties & dinners.

This venue can seat up to 70 guests for a sit-down meal and host up to 140 guests for a drinks reception. Please note seating is fixed for this venue.

Facilities: Wi-Fi, disabled access.

EDINBURGH SEVEN ROOM (4.9M X 3.9M)

Our first floor Edinburgh Seven Room is filled with natural light and can accommodate a boardroom meeting for up to a maximum of 12 delegates. This space can also be used as a breakout room.

Minimum number of delegates 8.

Facilities: Wi-Fi, laptop to screen display, disabled access.

THE PAVILION

Our new Pavilion at the Grassmarket Centre is bright and airy with its floor to ceiling windows. It is ideal as a breakout space for conferences or perfect for an intimate dinner in the evening.

Occasional/Café style seating for up to 32 guests or 20 guests for dinner.

Facilities: Wi-Fi, disabled access.

CONFERENCE & MEETING ROOM PACKAGE



Our Sir Walter Scott conference and meeting room package includes:

Room hire	Mid-morning, tea, coffee & biscuits
AV	Bottled water & mints
Flip chart, pads & pens	Lunch
Arrival tea & coffee	Afternoon tea & coffee with mini cake bites

Half Day* (4 hrs) £28+ VAT pp**

Full Day (8hrs) £35 + VAT pp**

Minimum of 15 delegates in Sir Walter Scott Hall

Lunch includes mixed sandwich platters, crisps & fresh fruit

*includes 2 servings of teas & coffee

**includes set up & breakdown time

Optional Extras

Extra flip chart £5 +VAT Mic £5 +VAT

Extra serving of tea & coffee £2.30 +VAT pp

Morning pastries & muffins £3.75 +VAT pp

Add soup for lunch £3 +VAT pp Additional fruit juices £2 +VAT pp

Upgrade to a finger buffet lunch* £8 +VAT pp

Individual bottles of mineral water £2.20 +VAT pp

Build your Own Package

Room hire for either Sir Walter Scott Hall or Coffee Saints (evenings)

£110+VAT per hour (min 3 hours)

Edinburgh Seven Room

Half day (max 4 hours) £75 +VAT** Full Day (max 8 hours) £150 +VAT**

The Pavillion

£65 +VAT per hour (min 3 hours)

Choose your catering & drinks from our extensive menu.

*Minimum of 20 delegates **During normal operation hours only

events@grassmarket.org



CELEBRATION & PARTY PACKAGE



Our Sir Walter Scott Hall at the Grassmarket Centre and Coffee Saints at Little King Street are THE perfect places for a dinner, drinks reception, party, formal and Informal get-togethers.

Package includes minimum of 50 guests

Room Hire for a maximum of 5 hours

Catering as noted below

Bar set up as required

Finger buffet £25pp - 6 item finger buffet (additional guests £15pp)

Hot or cold fork buffet £32pp - choose from either a hot or cold buffet (additional guests £22pp)

3 course sit down dinner £46pp – choose a starter, main & dessert from our menu (additional guest £37pp)

Optional Extras

Tea & coffee for an extra £2.50pp, half a bottle of wine £12pp

Canape & drink reception £29pp Includes 2 glasses of Prosecco or wine & 4 canapes per person (additional guests £20pp)

Build your Own Package

Room hire for either Sir Walter Scott Hall or Coffee Saints (evenings)
£110+VAT per hour (min 3 hours)

The Pavilion

£65 +VAT per hour (min 3 hours)

Choose your catering & drinks from our extensive menu.



WEDDING PACKAGES



COWGATE PACKAGE

Personal Wedding Consultant to help plan your Perfect Day

Room hire
Use of cake stand & knife
White table linen & napkins
Private room for changing, storing personal belongings

Table plan & name cards
Hot fork buffet wedding breakfast
Half a bottle of wine per person
Glass of Prosecco toast drink

£75 per person

GREYFRIARS PACKAGE

Personal Wedding Consultant to help plan your Perfect Day

Room hire
Use of cake stand & knife
White table linen & napkins
Private room for changing, storing personal belongings

Prices are based on a minimum of 40 guests. Children under 3 are free.
Venue is from 3pm until Midnight. Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event. £500 deposit is required to secure your date.

GRASSMARKET PACKAGE

Personal Wedding Consultant to help plan your Perfect Day

Room hire
Use of cake stand & knife
White table linen & napkins
Private room for changing, storing personal belongings

Glass of Prosecco reception drink
Three course wedding breakfast
Half a bottle of wine per person
Glass of Prosecco toast drink
Use of AV system for speeches

£100 per person

Glass of Prosecco reception drink
Three course wedding breakfast
Half a bottle of wine per person
Glass of Prosecco toast drink
Finger buffet evening food
Use of AV system for speeches

£140 per person

CATERING MENUS



STARTERS

Hot smoked Salmon with Dill & Lemon dressing GF

Feta & Beetroot Salad with Coriander & Chill Vinaigrette Veg

Haggis Bon Bons & Whisky Sauce
Carrot, Orange & Avocado Salad vg

Prosciutto Wrapped Asparagus with Hollandaise Sauce

SOUPS

Sweet potato, Chilli & Coconut GF/vg

Courgette & Red Pepper GF/vg

Carrot, Orange & Avocado Salad vg

Pea & Mint GF/vg

Tomato, Lentil & Paprika GF/vg

PRICES

3 Courses £37pp

2 Courses £29.50pp

Minimum 20 Guests

If you would like additional seasonal vegetables & potatoes with your main course, this will be an additional £2pp

GF – Gluten Free vg- Vegan V – Veg

MAINS

Cajun Spiced Salmon with Mango Salsa GF

Braised Beef Cheek served with a Red wine Sauce, Polenta & Honeyed Carrots & Asparagus GF (£5 supplement pp)

Romesco Chicken with Sauteed Potatoes & Wilted Spinach GF

Cumin Butternut & Lentil Wellington with Pan fried Greens. vg

Roast Pork Loin with Thyme Honey & Mustard Sauce with Creamy Mash and Seasonal Green GF

DESSERTS

Hazelnut Tart with Vanilla Ice cream

Red Berry Meringue GF

Black Forest Slice with a red Cherry Compote GF/vg

Warm Caramel Apple Pie with Crème Anglaise

Honeycomb Cheesecake & Butterscotch Ice cream

events@grassmarket.org



CATERING MENUS



FINGER BUFFET

Selection Sandwiches & Mini Rolls GF vg

Mini Quiche V

Jalapeno Poppers V

Filo Prawns

Sausage Rolls vg

Cheese & Tomato Pizza V

Spring Rolls vg

Haggis Bon Bons

Veggie Pakora vg

Breaded Chicken Goujons

Chilli Beef Burger

Crudities & Dips V gf

£15 per person

Minimum 20 Guests

Select SIX choices from the menu.

Additional items are charged at £2pp.

Special Dietaries can be catered for on request.

Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event.

GF – Gluten Free vg- Vegan V – Veg



CATERING MENUS



COLD FORK BUFFET

Choose one of the following

Lime & Coriander Chicken GF
or

A Selection of Cold Cuts GF

All items below are included

Vegetarian Quiche

Homemade Bread

Mixed Leave Salad GF/vg

Red Onion, Tomato & Basil GF/vg

Mixed Vegetable Cous Cous vg

Greek Salad GF/vg

Potato Salad GF/V

Coleslaw GF/vg

Pasta Salad V

Fresh Fruit GF/vg

£20 per person

Minimum 30 Guests

If you would like both options on your buffet will be an additional £2.50pp.

Special Dietaries can be catered for on request. Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event.

GF – Gluten Free vg- Vegan V – Veg



CATERING MENUS



HOT FORK BUFFET

Choose one dish below

- Vegetable Lasagne V
- Vegetable Thai Green Curry GF vg
- Vegetable Tagine & Couscous GF vg
- Vegetable Chilli GF vg
- Veggie Haggis, Neeps & Tatties

and

Choose one dish below

- Beef Chilli GF
- Thai Green Chicken Curry GF
- Beef Lasagne
- Haggis Neeps & Tatties
- Steak & Ale Pie

All the above served with appropriate accompaniments

£23 per person
Minimum 30 Guests

If you would like an additional option on your buffet will be an additional £5pp.
Special Diets can be catered for on request.
Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event.

GF – Gluten Free vg- Vegan V – Veg



CATERING MENUS



CANAPÉ MENU

Mini Bruschetta GF

Goats Cheese & Roast pepper Tartlets

Smoked Salmon Pinwheel GF

Venison Crostini Hot Beetroot Chutney GF

Parma Ham, mozzarella & Rocket Parcels GF

Coriander, Lime Chilli Prawns GF

Cucumber & Hummus Bite GF vg

Falafel Cup vg

Mini Cake Bite GF vg

£10 per person for 4

Minimum 25 Guests

All of our canapés are handmade on site.

Please choose 4 canapés from the list.

Canapes are served at 4 per person

GRAZING BOARDS

Selection of Charcuterie, British and
Continental Cheeses, Crackers, Breadsticks,
Olives, Dried & Fresh Fruit, Crudities,
Hummus & Chutneys

£13.50 per person

Minimum 12 Guests

GF – Gluten Free vg- Vegan V – Veg

events@grassmarket.org



CATERING MENUS



LUNCH/EVENT/FUNERAL CATERING

Breakfast Rolls £4.30

Selection of Breakfast & Muffins £3.80

Soup, Sandwich & Fresh Fruit £15pp

Sandwich Platters & Crisps £5.50pp

Sandwiches, Sausage Rolls, Mini Cakes, Tea & Coffee £15pp

and

Tea, Coffee & Biscuits £3.20pp

Tea & Coffee £2.80pp

Selection of Fresh Fruit Juices £2pp

All of our soups are Vegetarian & Gluten Free. Vegan Soup can be provided on request. Our sandwiches can also be provided Vegan and Gluten Free.



CATERING MENUS external



STARTERS

Hot smoked Salmon with Dill & Lemon dressing GF

Feta & Beetroot Salad with Coriander & Chill Vinaigrette Veg

Haggis Bon Bons & Whisky Sauce
Carrot, Orange & Avocado Salad vg

Prosciutto Wrapped Asparagus with Hollandaise Sauce

SOUPS

Sweet potato, Chilli & Coconut GF/vg

Courgette & Red Pepper GF/vg

Carrot, Orange & Avocado Salad vg

Pea & Mint GF/vg

Tomato, Lentil & Paprika GF/vg

PRICES

3 Courses £38pp

2 Courses £32pp

Minimum 20 Guests

If you would like additional seasonal vegetables & potatoes with your main course, this will be an additional £2pp

GF – Gluten Free vg- Vegan V – Veg

MAINS

Cajun Spiced Salmon with Mango Salsa GF

Braised Beef Cheek served with a Red wine Sauce, Polenta & Honeyed Carrots & Asparagus GF (£5 supplement pp)

Romesco Chicken with Sauteed Potatoes & Wilted Spinach GF

Cumin Butternut & Lentil Wellington with Pan fried Greens. vg

Roast Pork Loin with Thyme Honey & Mustard Sauce with Creamy Mash and Seasonal Green GF

DESSERTS

Hazelnut Tart with Vanilla Ice cream

Red Berry Meringue GF

Black Forest Slice with a red Cherry Compote GF/vg

Warm Caramel Apple Pie with Crème Anglaise

Honeycomb Cheesecake & Butterscotch Ice cream

events@grassmarket.org



CATERING
MENUS
external



FINGER BUFFET

Selection Sandwiches & Mini Rolls GF vg

Mini Quiche V

Jalapeno Poppers V

Filo Prawns

Sausage Rolls vg

Cheese & Tomato Pizza V

Spring Rolls vg

Haggis Bon Bons

Veggie Pakora vg

Breaded Chicken Goujons

Chilli Beef Burger

Crudities & Dips V gf

£17 per person

Minimum 20 Guests

Select SIX choices from the menu.

Additional items are charged at £2pp.

Special Dietaries can be catered for on request.

Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event.

GF – Gluten Free vg- Vegan V – Veg



CATERING
MENUS
external



COLD FORK BUFFET

Choose one of the following

Lime & Coriander Chicken GF
or

A Selection of Cold Cuts GF

All items below are included

Vegetarian Quiche

Homemade Bread

Mixed Leave Salad GF/vg

Red Onion, Tomato & Basil GF/vg

Mixed Vegetable Cous Cous vg

Greek Salad GF/vg

Potato Salad GF/V

Coleslaw GF/vg

Pasta Salad V

Fresh Fruit GF/vg

£24 per person

Minimum 30 Guests

If you would like both options on your buffet will be an additional £2.50pp.

Special Dietaries can be catered for on request. Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event.

GF – Gluten Free vg- Vegan V – Veg



CATERING
MENUS
external



HOT FORK BUFFET

Choose one dish below

- Vegetable Lasagne V
- Vegetable Thai Green Curry GF vg
- Vegetable Tagine & Couscous GF vg
- Vegetable Chilli GF vg
- Veggie Haggis, Neeps & Tatties

and

Choose one dish below

- Beef Chilli GF
- Thai Green Chicken Curry GF
- Beef Lasagne
- Haggis Neeps & Tatties
- Steak & Ale Pie

All the above served with appropriate accompaniments

£27 per person
Minimum 30 Guests

If you would like an additional option on your buffet will be an additional £5pp.
Special Diets can be catered for on request.
Full Pre-order & Dietary requirements should be confirmed 4 weeks prior to the event.

GF – Gluten Free vg- Vegan V – Veg



CATERING MENUS external



CANAPÉ MENU

Mini Bruschetta GF

Goats Cheese & Roast pepper Tartlets

Smoked Salmon Pinwheel GF

Venison Crostini Hot Beetroot Chutney GF

Parma Ham, mozzarella & Rocket Parcels GF

Coriander, Lime Chilli Prawns GF

Cucumber & Hummus Bite GF vg

Falafel Cup vg

Mini Cake Bite GF vg

£13 per person

Minimum 25 Guests

All of our canapés are handmade on site.

Please choose 4 canapés from the list.

Canapes are served at 4 per person

GRAZING BOARDS

Selection of Charcuterie, British and Continental Cheeses, Crackers, Breadsticks, Olives, Dried & Fresh Fruit, Crudities, Hummus & Chutneys

£16 per person

Minimum 12 Guests

GF – Gluten Free vg- Vegan V – Veg

events@grassmarket.org



CATERING MENUS external



LUNCH/EVENT/FUNERAL CATERING

Breakfast Rolls £4.30

Selection of Breakfast & Muffins £3.80

Soup, Sandwich & Fresh Fruit £15pp

Sandwich Platters & Crisps £5.50pp

Sandwiches, Sausage Rolls, Mini Cakes, Tea & Coffee £15pp

and

Tea, Coffee & Biscuits £3.20pp

Tea & Coffee £2.80pp

Selection of Fresh Fruit Juices £2pp

Minimum 40 Guests

All of our soups are Vegetarian & Gluten Free. Vegan Soup can be provided on request. Our sandwiches can also be provided Vegan and Gluten Free.

Looking for something or somewhere extra special?

Choose the Grassmarket Centre in the heart of Edinburgh for exceptional venue hire with an ethical twist AND

- flexible well-equipped spaces for events, conferences and celebrations from 10-200 people AND
- reliable professional service from a friendly, experienced team.

Contact us,
we're here to help
events@grassmarket.org





Thank you for choosing our award-winning event hire service today. EVERY TIME you choose us as your events service, you are directly supporting the essential work of the Grassmarket Community Project.

Throughout the year, GCP provides support and opportunities for hundreds of vulnerable people in Edinburgh. We take an innovative approach to creating community, providing sanctuary and support to people dealing with multiple complex issues. These include homelessness, mental/physical health problems, learning difficulties, poverty, substance misuse, physical abuse and more.

Through social enterprise, mentoring, education and support in a nurturing environment, the Project creates opportunities for those furthest from mainstream education and employment. Individuals develop skills and confidence, re-connect with themselves and their community, and improve their overall health and wellbeing.

Thank you for your support,

Helene van der Ploeg
CEO, Grassmarket Community Project
grassmarket.org

Grassmarket Community Project
86 Candlemaker Row
Edinburgh
EH1 2QA
Charity No. SC041674



grassmarket
community project

