



festive
season
2024-25



THE

ROSEATE

Season of joy

“Christmas isn’t a season. It’s a feeling.” – Edna Ferber Christmas

for us at The Roseate Edinburgh is a relentless pursuit of magic! We are grateful to our guests who have chosen us every year for their festive celebrations and gatherings and look forward to creating magical moments together yet again. Awarded the Trip Advisor Traveler’s Choice Award year after year, The Roseate Edinburgh is the perfect destination for unforgettable festive celebrations with friends, colleagues and family.

Enjoy an array of bespoke dining experiences! The Dunstane Restaurant & Bar is a stylish, contemporary space recognised as one of the top spots for exemplary dining and cocktails in town. With the maximum capacity of 40 people in stand-up reception style and 24 in sit down dinners, it is the ideal setting for any festive occasion.

Our private event rooms bring unlimited charm & warmth to your festive get together. The Club Prive can accommodate up to 32 people in sit-down dining or 50 in standing reception. The Club Prive Conservatory is our smallest but very charismatic space which can accommodate up to 10 people. It is ideal for an intimate celebration

Private parties

"From home to home and heart to heart, from one place to another. The warmth and joy of Christmas bring us closer to each other." — Emily Matthews

Thinking of making your festivities more exclusive and special? Our stunning private dining rooms are perfect for festive lunches, Christmas parties and celebrations.

Every Christmas, the rooms are beautifully decorated, ensuring a charming festive experience.

Dining capacities

Dunstane Bar & Restaurant: 40 standing cocktail / 24 sit down celebration

Club Prive: 50 standing cocktail / 32 sit down celebration

Conservatory: 15 standing cocktail / 10 sit down celebration



Festive sit-down celebration

Enjoy our signature festive drink on arrival followed by a special three course menu in a fun-filled atmosphere with delightful, festive music at The Roseate Hotel.

The package includes:

- private hire of the event space
- signature festive cocktail on arrival
- festive music playlist
- three-course festive dinner or lunch
- coffee, tea & mince pies
- Christmas crackers, place cards, table plans



Book Christmas party nights from 18th November 2024 until 5th January 2025

Thursday to Saturday - £69 per person

Sunday to Wednesday - £60 per person

- add canapes to your pre-meal reception at £5.00 each

Festive Menu

Standing cocktail reception

Looking for something more informal but still very merry? Our event suites are perfect for such celebration. Enjoy our signature festive drink on arrival for a perfect reception, followed by a selection of your own choice of canapes in a fun- filled atmosphere with delightful, festive music.

The package includes:

- spectacular and vibrant atmosphere throughout the evening
- signature festive cocktail on arrival
- festive music playlist
- 4 canapes per person
- Christmas crackers

Book Christmas party nights from 18th November 2024 until 5th January 2025

Thursday to Saturday - £50 per person

Sunday to Wednesday - £45 per person

*Minimum 8 people if less than please get in touch with us directly.

*Add extra canapes at £5 each



Selection of Exquisite Canapés

Haggis Bon Bon

Served with Truffle Mayo

Highland Venison Tartare

Accompanied by Burnt Onion Mayo and Feuilles de Brick Pastry

Watermelon Gazpacho

With Feta Cheese (or Tofu for Vegan Option) and Gordal Green Olives

Truffle and Saffron Arancini

Paired with Curry Emulsion

Pressed Duck Terrine

Served with Crostini, Pickled Shimejis, and Burnt Orange

Beetroot Hummus

With Chickpeas and Fresh Parsley

Vine Cherry Tomato

Enhanced with Basil and Shallots

Goat Curds and Beetroot

Served with Pitta Olive

Avocado

With Tomato and Coriander Salsa

Anstruther Crab and Avocado

Chiliand Lime on Sourdough Bread

Belhaven Smoked Salmon

Accompanied by Crème Fraîche, Caviar, and Rye Bread

Drinks packages

HOUSE WINE package includes:

Half bottle of Red, White or Rosé | bottle of still or sparkling water

£15.00 per person

PREMIUM WINE package includes:

Half bottle of Premium Red, White, Rosé | bottle of still or sparkling water

£20.00 per person

HOUSE WINE AND AN EVENING DRINK package includes:

Half bottle of Red, White or Rosé and a choice of beer, cider, house spirit and mixer, glass of prosecco or soft drink

£20.00 per person

MOËT & CHANDON IMPÉRIAL CHAMPAGNE package includes:

Half a bottle of Moët & Chandon Imperial Champagne | bottle of still or sparkling water

£40.00 per person

BUCKET OF BEER

a choice of Paolozzi, Untitled IPA or Cider

5 for £25, 10 for £50

BUCKET OF SOFT DRINKS

a choice of Coke, diet coke, lemonade, ginger ale and Irn Bru

5 for £15.00, 10 for £30.00

PITCHER OF JUICE

orange / apple / cranberry

£12.00

DRINK TOKENS

Redeemable against a choice of beer, cider, glass of house wine & soft drinks

£7.00 per person / per token

Festive Afternoon Tea ❄️ ❄️ ❄️

"Christmas is like candy; it slowly melts in your mouth sweetening every taste bud, making you wish it could last forever." — Richelle E. ❄️

Goodrich

Festive Afternoon Tea – £35 per person

Afternoon Tea with a glass of Kombucha (non-alcoholic) – £40 per person

Afternoon Tea with a glass of Moët Brut – £48 per person

Afternoon Tea with a Bloody Mary – £42 per person

Book one of our festive Afternoon Tea sessions from 18th November 2024.

Booking starts at 12pm. Last seating at 4pm.

Festive afternoon tea can be added to your meeting or special event during the day.

Please speak to us about your requirements



Festive afternoon tea sample menu

Enjoy a selection of freshly made sandwiches

- Roast Turkey with Cranberry Sauce Belhaven
- Smoked Salmon with Dill-Infused Cream Cheese and Pickled Cucumber
- Beef Pastrami with Tarragon and Horseradish Cream
- Cucumber with Minted Crème Fraîche
- Heirloom Tomato, Bocconcini, and Pesto

Freshly baked plain and cranberry scones served with clotted cream and strawberry jam

Festive patisserie delights:

- Mini Cranachan
- Carrot and Ginger Cake
- 75% Dark Chocolate Tartelettes
- Seasonal Macarons

Booking terms and conditions during the festive season

To book your event, please contact our events team at +44 (0131) 337 6169 or via email at reservationsmgr.tre@roseatehotels.co.uk. We will be delighted to discuss the menu options available along with your seating preferences, and any other specific needs you may have.

Food pre-orders for Party Nights and Festive Lunches are required 7 days in advance. Special requests, such as dietary requirements, must be communicated 14 days prior to the event.

A non-refundable, non-transferable 50% deposit is required at the time of booking. The remaining balance is due 28 days before the event. Failure to complete payment by this date may result in the release of your booking. Any additional charges incurred must be settled before departure.

All events are subject to availability. Bookings are provisional until the deposit is received and will be held for a maximum of 5 days. After November 1st, provisional bookings cannot be held. • Cancellations made less than 28 days before the event will incur full charges.

- Individual room hire charges are considered a non-refundable deposit.
- In exceptional circumstances, the hotel reserves the right to cancel or reschedule events due to unforeseen situations or insufficient attendance. In such cases, an alternative date will be offered, or a full refund provided.
- Outside food and beverages are not permitted in the hotel.
- All information in this brochure is accurate at the time of printing but may be subject to change without prior notice.
- Prices include VAT and are quoted in British Pounds. Gratuities are at the guest's discretion.



We look forward to enjoying the festive
season with you.

#EperienceTheUnimagined @theroseateedinburgh



/theroseateedinburgh



/theroseateedinburgh

To book your events

+44 (0131) 337 6169

reservationsmgr.tre@roseatehotels.co.uk

The Roseate Edinburgh 4 W Coates, Edinburgh EH12 5JQ