



# WEDDING BROCHURE

2024 - 2025





## A ONE STOP, BESPOKE WEDDING SOLUTION

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We can offer affordable and exclusive hire with a standout food and drink service for up to 100 people.

Our characterful venue is situated on the Commercial Quay just seconds from Leith's Shore and 10 minutes from Edinburgh's city centre.

There are great transport links to the venue, with coach drop off access at our Commercial Street entrance and unlimited parking after 6pm.

2024 / 2025  
INCLUSIVE OFFER PRICE

£90 PER PERSON INC. VAT

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INCLUDES (per person)

X4 CANAPES

3 COURSE MEAL

EVENING SNACK

2 GLASSES OF BUBBLY

½ BOTTLE OF WINE



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Bespoke Wedding Tasting at Season Quayside is £140 per couple  
with a private chef and waiter, and a follow up meeting.





# MAIN BAR & RESTAURANT

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SEATS 60 – 70 PEOPLE

QUALITY & COMFORTABLE SEATING

SURROUND SOUND SPEAKER SYSTEM FOR YOUR OWN PLAYLIST

VARIOUS SEATING OPTIONS / LAYOUTS  
TO SUIT YOUR GROUP

MODERN BAR MADE OF TAJ MAHAL GRANITE

EXTENSIVE BAR MENU WITH LOCAL DRAUGHT BEERS,  
COCKTAILS AND WINE

COFFEE & TEA

EVENING DANCEFLOOR & SOUND SYSTEM AVAILABLE

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# THE CONSERVATORY

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Seats 30 people dining.

**Great place for canapes and drinks before the main meal in the restaurant.**

Perfect spot for relaxed evening seating.

**Can be used for a ceremony with seating for 40-50 people.**

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To access the dancefloor space in the main restaurant bar area and exclusive evening hire would be required with a min spend of £3000 from 6pm - 1am

(dancing is not permitted in the conservatory due to licensing)







# OUR BEVERAGES

Season Quayside are proud to support local businesses and U.K. based suppliers to ensure we are being as ethical and sustainable as possible.

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We have an extensive bar list which can be utilized on your day, including:

BEERS | WINES | COCKTAILS

SPIRITS | BUBBLY

NON-ALCOHOLIC DRINKS

TEA AND COFFEE

[www.seasonquayside.co.uk](http://www.seasonquayside.co.uk)

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Please visit our website, for our current bar menus:

[www.seasonquayside.co.uk](http://www.seasonquayside.co.uk)

Cash bars are also welcomed and all contribute towards your min spend.

# THE PHILOSOPHY OF OUR FOOD

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LOCAL, SEASONAL PRODUCE.  
COOKED WITH FLAIR. PRESENTED  
WITH STYLE.

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All dietary requirements will be individually attended to, and bespoke menus are welcomed – please enquire to discuss further.

Please note the following menus can be swapped around – i.e., Starter from Option 1, Main from Option 2, Dessert Option 3 etc.



# SAMPLE MENU 1

## CANAPES

Venison Wellingtons  
Scottish Smoked Cheese & Leek Tarts  
Game Bons Bons with a Plum Jam  
Panko Scallops with Wasabi Mayo

## TO START

Posh Fish and Chips  
Homemade Soup / Mini Burger (VE)

## MAIN

Cardney Estate Venison Saddle with  
Sweet Potato Puree, Heritage Carrots,  
Seasonal Greens, a Redcurrant Relish,  
Horseradish and a Demi-glace Thyme Jus  
Vegan Tajine (VE)

## DESSERT

Vanilla Panna Cota with Toasted  
Almonds, Scottish berries and Baby Sorrel  
Pineapple Carpaccio (VE)

## EVENING SNACK

Southern Fried Chicken

# SAMPLE MENU 2

## CANAPES

Mushroom Arancini with Plum Jam  
Haggis Croquettes with Chilli Jam  
Confit Duck Bon-Bons  
Mini Battered Cod Fillets with  
Wasabi Mayo

## TO START

Sharing Boards of Homemade Breads,  
Charcuterie and Dips

## MAIN

Rack of Scottish Lamb with Sweet Potato  
Puree, Greens, Mint, Heritage Carrots  
and a Thyme Jus

## DESSERT

Chocolate Pavé with Crème Fraiche Ice  
Cream and Honeycomb

## EVENING SNACK

Pulled Pork Rolls

# SAMPLE MENU 3

## CANAPES

Braised Pork Belly with Chilli Jam Haggis

Croquettes with a Mustard Mayo Savoury  
Ice Cream Cones

Southern Fried Chicken with a  
BBQ Dressing

## TO START

Hot Smoked Salmon on a Milk Bun with  
Avocado, Horseradish Cream and Caviar

## MAIN

Fillet of Scottish Sea Trout

## DESSERT

Chocolate Brownie Pudding with Toasted  
Marshmallows and Caramel Ice Cream

## EVENING SNACK

Chicken & Field Mushroom Stovies

# SAMPLE MENU 4

## CANAPES

Lamb Koftas

Haggis Croquettes with a Mustard Mayo

Japanese Breadcrumbed Prawns  
with Wasabi Mayo

Southern Fried Chicken with a  
BBQ Dressing

## TO START

Calamari with Vietnamese Slaw and a  
Chilli, Lime & Coriander Dressing

## MAIN

Rib of Scottish Beef with a Wild  
Mushroom Stuffed Yorkshire Pudding  
and Seasonal Greens

## DESSERT

Banana and Pecan Pudding with Vanilla  
Bean Ice Cream and Caramel

## EVENING SNACK

Pizza

# DIETARY OPTIONS

The following vegan and vegetarian options can be added to sample menus:

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## CANAPES

- Vegetable Bons Bons and Chili Jam (V)
- Avocado, Toasted Corn and Edible Flowers on Rye (VE)
- Vegan Smoked Cheddar Croquettes and Fig Chutney (VE)
- Olive and Sundried Tomato Grissini (VE)
- Vegan California Roll with Wasabi and Soy (VE)
- Leek and Applewood Smoked Cheddar Tarts (V)

## STARTERS

- Mini Vegetable Pies - made with a Vegan Pastry - and Cress (VE)
- Your choice of Soup & Homemade Rolls or Mini Burger (V or VE)
- Goats Cheese and Red Onion Compote Tart (V)
- Grilled Ciabatta, Pickled Beet Slaw, Mushroom Pate & Plum Compote (VE)
- Green Bean and Artichoke Salad with Walnuts and a Truffle Dressing
- Three Beet Salad, Ricotta, Salad Mache & Panko Breadcrumbs Pié d'Angloys Cheese (V)

## MAIN

- Potato & Fennel Galette with Wild Mushrooms, Seasonal Greens and Watercress Cream (V)
- Vegetable Tajine, Couscous, Grilled Veg, Wild Rice, Harissa & Natural Yoghurt (V or VE)
- Vegetarian Lasagna with Rocket and Seasonal Greens (V)
- Puff Pastry tart with Spinach, Tomato, Mushroom, Feta and Watercress (V)
- Vegetable BBQ Kebabs with Fried Rice and a Lemon Dressing
- Vegetarian Burger with Chips and Salad

## KIDS OPTIONS

(RECOMMENDED AGES 3-9)

- Chicken Tenderloins with chips, Greens and Gravy
- Fish and Chips
- Pizza and Chips
- Pasta with Cheese

## TO FOLLOW

- Ice Cream with Chocolate Sauce

(V) = Vegetarian (VE) = Vegan





# STUNNING TABLE SETTINGS

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Our manager and waiters will set the tables for you on the day. We will use our own cutlery, crockery and glasses and assist with your personal table decorations.

We supply a basic table set up, but can put you in touch with a recommended décor specialists who can really add the wow factor to your wedding day.

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Your florist can then finish the tables with their bespoke creations to compliment the venue.



# OUR PRICES

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## EXCLUSIVE ALL-DAY VENUE USAGE FROM 12 NOON - 12AM

FRIDAY - SATURDAY	£7000 Min Spend
MONDAY - THURSDAY	£6000 Min Spend

This exclusive use package allows time to set-up the venue the way you want it and have total privacy.

The minimum spend may be made of food, beverages, and/or cash bar.

OR

EVENING HIRE ONLY  
EXCLUSIVE FROM 6PM - 12AM - £3500 Min Spend

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# SPACES TO HIRE FOR SMALL GROUPS

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CONSERVATORY | TERRACE | MAIN RESTAURANT

£1200 Min spend (4 hours)

This exclusive use package allows time to set-up the venue the way you want it and have total privacy.

The minimum spend may be made of food, beverages, and/or cash bar

This option does not allow for dancing - exclusive use required.

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OR

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EVENING HIRE ONLY

EXCLUSIVE FROM 6PM - 12AM - £3000 Minimum Spend

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CONTACT US TODAY TO MAKE YOUR  
DREAM VISION A REALITY

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E: [INFO@SEASONQUAYSIDE.CO.UK](mailto:INFO@SEASONQUAYSIDE.CO.UK) T: 0131 555 5066

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