

**CELEBRATE
AT 28**

YORK **28** PLACE

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BAR 28

28

York Place



WELCOME

We are delighted that you have chosen to celebrate your event in Edinburgh. We would be thrilled to host your event at 28 York Place and look forward to the opportunity of discussing your plans with you.

With decades of experience within our team planning personalised events, from intimate family gatherings to large corporate events, we love working with our clients to create a truly bespoke event.

From an initial show round of the hotel to the event day itself, your dedicated event planner will work with you every step of the way to make sure nothing is overlooked.

We look forward to working with you.

CONTACT OUR TEAM

Email events@28yorkplace.com **Call** 0131 524 0110 **WhatsApp** 07918 834239

Website www.28yorkplace.com **Socials** @28yorkplace

VENUE HIRE

Includes:

Choice of round or trestle tables with white linen

Table centrepieces

Dance floor

Exclusive use bar and team

EVENING CELEBRATIONS

Hire from 7pm until 12am - optional late licence until 1am **£75**

AFTERNOON CELEBRATIONS

Hire from 1pm until 5pm - optional earlier start **£50** per hour

CAPACITIES

Informal Party - 100 guests | Drinks Reception - 120 guests | Sit Down Dinner - 60 guests

VENUE HIRE RATES

Sunday to Thursday - £250 | Friday - £300 | Saturday - £350 | Afternoon Celebrations - £200

ENHANCE YOUR EVENT

Bring your own music - hire of our PA system **£60**

Red carpet arrival **£30**

Disco lights **£50**

Display easels for your photos **£30**

Shimmer wall **£100**

Projector & screen **£75**





DRINKS

Drink token **£6.50**

Drink token can be exchanged at the bar for:

Small glass of wine; glass of prosecco; house spirit and a mixer;
pint of draught beer; bottled beer or cider or a soft drink.

Welcome prosecco **£6.50**

Half bottle of house wine **£13.50**

Bottle of house wine **£27**

Bottle of prosecco **£33**

Beer buckets **£30**

House selection of 6 bottled beers served on ice.

Welcome cocktail **£9**

LEITH75: Lind & lime gin, prosecco, sugar, lemon

GIN BRAMBLE: Tanqueray gin, blackberry liqueur, lemon, sugar, seasonal berries

WHISKY BRAMBLE: Famous Grouse whisky, blackberry liqueur, honey, lemon, seasonal berries

DARK 'N' STORMY: Morgans spiced rum, ginger beer, lime

MOSCOW MULE: Absolut vodka, ginger beer, lime

BERRY MARTINI: Smirnoff vodka, cranberry juice, elderflower liqueur, sugar, mint

SANGRIA: Red or white wine, orange liqueur, brandy, lemonade, fresh fruit

MIMOSA: Orange juice, prosecco

Bellini station **£9**

Let your guests create their own welcome cocktail
with a choice of fruit syrups and a glass of prosecco.

Min order - 30 glasses

*Add a welcome canape for **£3.50** per person with any drinks package.*

FINGER BUFFET MENU

5 Items - £15 pp | 6 Items - £18 pp | 7 Items - £21 pp | 8 Items - £24 pp

Minimum order: 40 guests

Lemon sole goujon, triple cooked chips, tartare sauce

Tempura prawns, sweet chilli sauce

Haggis or vegetarian haggis **v** bon bons, wholegrain mustard mayo

Selection of mini macaroni pies **v** and steak & gravy pies

Homemade pork and red onion sausage rolls **gf***

Selection of handmade sandwiches & finger rolls **v***

Trio of cheeses, Scottish oatcakes, chutney, grapes **v, gf***

Breaded breast of chicken tenders, garlic mayo

Sliders, your choice of: BBQ pulled pork with apple slaw;
cheeseburger with chilli jam & pickles; or halloumi with roasted red pepper **v**

Indian bites, spiced tomato dip **ve**

Stone oven baked pizza **v***

Mini fajita wraps, your choice of: chicken or roasted vegetable **v**

Mini baked quiche **v***

Chorizo & halloumi skewers, aioli **gf**

Sticky teriyaki pork belly bites

Lamb kofta, mint yoghurt

Mini Yorkie, roast beef, horseradish

Arancini, your choice of: bolognaise; or mozzarella and sundried tomato pesto **v**
with spiced tomato ragu

Macaroni cheese, garlic crumb **v**

Homemade hummus with crudites **ve, gf**

Salt and chilli chips **ve, gf***

Triple cooked chips, dip selection **v, gf***

v vegetarian | **v*** vegetarian option available | **ve** vegan | **gf** gluten free | **gf*** gluten free option available

BOWL FOOD MENU

Choose 2 options | £15 per person

Minimum order: 40 guests

Beef massaman curry, jasmine rice **gf** £2.50 supp

Butternut squash and sweet potato curry, jasmine rice **ve, gf**

Beef bourguignon, seasonal vegetables, buttered new potatoes **£2.50 supp**

Chicken and chorizo jambalaya **gf**

Lamb moussaka, green salad **gf***

Scottish stovies (corned beef, sausage), oatcakes, beetroot

Butter chicken curry, rice **gf**

Thai red chicken curry, jasmine rice **gf**

Chef's own lasagne - beef or roasted vegetable **v**, green salad, garlic bread

Scottish steak pie, seasonal vegetables, creamy mashed potatoes **£2.50 supp**

Three cheese macaroni, green salad, garlic bread **v**

Traditional fish pie, garden peas **£2.50 supp**

Moroccan chicken, roasted vegetables, couscous

Seafood chowder, crusty bread

Venison pie, seasonal vegetables, black pudding mash **£2.50 supp**

Traditional haggis, neeps and tatties, whisky cream

Creamy tomato and mascarpone gnocchi, green salad, garlic bread **v**

Ratatouille, garlic rice **ve**

v vegetarian | **ve** vegan | **gf** gluten free | **gf*** gluten free option available



CANAPE MENU

Choose 4 options - £10 per person | Choose 1 option - £3.50 per person
when combined with a welcome drink | Minimum order: 40 guests

Onion pakora, tomato chutney **ve**

Chilli and lime king prawn **gf**

Haggis or veggie **v** haggis bon bon, mustard mayo

Tomato, basil, garlic bruschetta **ve**

Honey & mustard glazed cocktail sausages

Red onion and feta tartlet **v**

Smoked salmon blini, creamed cheese

Cucumber with dill creamed cheese **v, gf**

Pate of the day, onion chutney, crostini

Filo parcel with slow cooked beef

Mini fish cake, aioli

v vegetarian | **ve** vegan | **gf** gluten free

GRAZING

Grazing table for 25 guests: £350 | Additional guests £14 per person

Includes:

Selection of charcuterie

Trio of cheeses: mature cheddar, creamy brie and blue cheese **v**

Mini macaroni pies **v**

Mini steak and gravy pies

Warm crusty sourdough or focaccia **v**

Peter's Yard crackers **v**

Crudites - peppers, celery and carrots **ve**

Fresh hummus **ve**

Seasonal fruit **ve**

Pickles: sundried tomatoes, olives, cornichons, chutney of the day **ve**

Macarons **v**

v *vegetarian* | **ve** *vegan*

ENHANCE YOUR BUFFET

DESSERTS

Choose 1 option | £6 per person

Minimum order: 40 guests

Vanilla panna cotta **gf**

Lemon posset **gf***

Chocolate mousse **gf**

Raspberry cheesecake

Seasonal fruit crumble,
custard

Trifle

Eton mess **gf**

Cranachan **gf**

LATE NIGHT PIE CLUB

Served at 11pm | £4 per person

Minimum order: 48 pies

Your choice of Scotch, steak & gravy or macaroni **v**

SWEET TREATS

Choose 1 option | £4 per person

Minimum order: 40 guests

Selection of traybakes **gf***

Seasonal fruit, marshmallows, macarons, chocolate **gf***

Pick 'n' mix station **gf***

v vegetarian | **gf** gluten free | **gf*** gluten free option available

THE SMALL PRINT

1. Payment of a deposit to secure an event at 28 York Place is deemed as agreement to these terms in full.
2. Final numbers, drink and catering orders, including dietary requirements, must be confirmed fourteen days prior to event, these will be the minimum chargeable numbers.
3. Full pre-payment must be made no later than fourteen days prior to your event.
4. Deposits are non-refundable and non-transferrable in all circumstances. The organiser should ensure appropriate insurance exists in the event of cancellation.
5. Cancellation terms:
 - (a) More than 30 days notice: Deposit surrendered
 - (b) 15-30 days notice: 25% of anticipated spend
 - (c) 14 days notice or less: Event fully chargeable
6. No booking is confirmed until a deposit has been received.
7. You are not required to provide catering. Minimum catering numbers for specific items are set out in our menus. If catering, events will be subject to a minimum catering spend of: Bar28 events £100; Milne Suite events £600.
8. Outside catering, with the exception of celebration cakes, is not permitted.
9. Dietary requirements: Please cater for all guest dietary requirements within your catering selection. Separate menus are not available. All food is prepared in an environment where allergens are present.
10. Provisional bookings or holding event space is not offered.
11. Tablecloth hire, unless written in to an event agreement, is chargeable at £5 each to use one cloth for the duration of the event. Damaged cloths incur a £30 charge, each.
12. Suppliers can access the venue two hours prior for set-up. On occasion, earlier access may be available but is not guaranteed.

13. A venue hire fee of £50 will apply if confetti in any form (including confetti filled balloons), is used at your event. This must be pre-paid in advance of the event, our staff will remove the decorations for your future collection if this has not been pre-paid.
14. Our venue hire includes bar staff, house lighting, self-service unmanned cloakroom and the venue furniture, white table linen, house centrepieces.
15. The event organiser shall be responsible for all attendees.
16. Any staff member may refuse to serve any guest without reason.
17. The manager reserves the right to eject any guest without reason.
18. We operate a zero-tolerance approach to drug taking, in such instances Police Scotland will be called and the event terminated, no refunds will be offered.
19. We operate a challenge 25 policy. Those customers who look under 25 and are asked to produce ID will not be served until they can do so.
20. Anyone found to be purchasing alcohol for anyone under 18 or someone who has been unable to produce ID will be ejected and may be reported to Police Scotland.
21. Anyone found to have brought their own alcohol will be ejected. We reserve the right to carry out random bag searches. Anyone refusing to cooperate will be ejected.
22. A sound limiter is in place and all amplified and live music must stay within the acceptable range. The manager's decision on what is acceptable will be final. Failure to cooperate may result in music being turned off.
23. Live music is not permitted for any events at 28 York Place.
24. All DJs must provide a copy of their public liability insurance and PAT test certificates no later than fourteen days prior to the event.
25. We ask that all guests be mindful that 28 York Place is located in a residential neighbourhood and respect local residents.
26. All pricing, unless specified otherwise, is inclusive of VAT at the prevailing rate.

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26

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