

THE BEST NIGHTS COME OUT OF THE BLU

CHRISTMAS EVENTS TO SURPRISE AND DELIGHT

RADISSON BLU HOTEL EDINBURGH

80 High Street, The Royal Mile, Edinburgh, EH1 1TH T: +44 (0)131 557 9797 events.edinburgh@radissonblu.com

radissonblu.com/christmas







CHRISTMAS ALL WRAPPED UP

Stylish, sophisticated and with plenty of sparkle, Radisson Blu has all the ingredients to make your Christmas Party extra special.

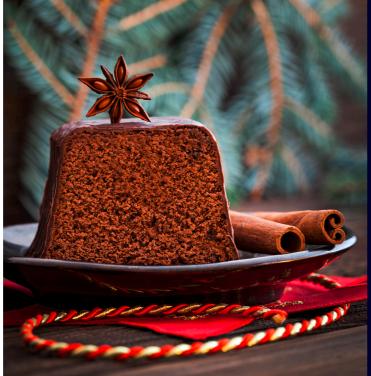
Whether you're hosting a big glamorous gala, or a more intimate festive affair, we have the skills and expertise to put your plans into action, whatever they may be. Because, with our carefully designed packages, your every Christmas wish will come true.











CELEBRATE IN BLU STYLE

Making your Christmas Party a night to remember, requires the perfect balance of professional support and glamorous settings. Which is why you've come to the right place.

From perfectly chilled Champagne and scrumptious canapés, to exquisite, locally sourced food and glamorous settings, we ensure each and every guest feels like a VIP, from start to finish.

With our "Yes I Can!" team of experts with you every step of the way, there's nothing we can't help you achieve. What's more, our dedicated Christmas Events specialist will be on hand as your personal point of contact, helping to cater for the all the essentials and crafting every detail.



CHRISTMAS PARTY NIGHTS

Join us for our traditional Christmas party nights for your festive celebrations.

Start your evening off in style with a chilled glass of fizz, followed by a sumptuous 3 course meal, half a bottle of house wine per person & coffee. Let our DJ dance you through the decades for an unforgettable party night.

£48 PER PERSON

Friday 25th November Friday 9th, 16th, 23rd December Saturday 3rd, 10th, 17th December

Pre-dinner drinks from 7.00pm | Dinner to be served at 7.30pm | Carriages at 1.00am

MENU

Starters

Ballotine of Shetland salmon and tiger prawn, Cognac Marie Rose, cucumber pasta, avocado sauce & quail's egg (GF)

Cream of roasted parsnip soup

Mains

Roast borders turkey, apricot stuffing, pigs in blankets, dauphinoise potatoes, baby sprouts, rustic roots with turkey jus

Crispy skin sea bass, fine beans wrapped in pancetta, slow roast red pepper, braised kale and pomodoro sauce (GF)

Desserts

Baked chocolate and salted caramel cheesecake, soft amaretti Clementine tart, spiced cranberry compote

All prices include VAT



PRIVATE CHRISTMAS LUNCH

Join us for your private Christmas lunch with a glass of fizz on arrival, 3 course lunch followed by coffee & mince pies.

£29 PER PERSON

MENU

Starters

Ballotine of Shetland salmon and tiger prawn, Cognac Marie Rose, cucumber pasta, avocado sauce & quail's egg (GF)

Cream of roasted parsnip soup

Mains

Roast borders turkey, apricot stuffing, pigs in blankets, dauphinoise potatoes, baby sprouts, rustic roots with turkey jus

Crispy skin sea bass, fine beans wrapped in pancetta, slow roast red pepper, braised kale and pomodoro sauce (GF)

Dessert

Baked chocolate and salted caramel cheesecake, soft amaretti Clementine tart, spiced cranberry compote

All prices include VAT



CHRISTMAS DAY LUNCH

Relax, unwind and let us do all the work, enjoy our delicious festive carvery on Christmas Day.

£65 PER ADULT
£75 PER ADULT
(with half bottle of house wine)

£20 PER CHILD(3–12 YRS)

CHILDREN UNDER 3

(eat free of charge)

MENU

Glass of mulled wine on arrival

Starters

Selection of salads

Smoked seafood platter, Prawns, crayfish, langoustines and crab meat

Cold roasted meats with relish and chutneys

Homemade assiette of terrines & patés

Soup

Cream of roasted parsnip soup with ciabatta crostini

Mains

Traditional roast turkey, striploin of beef, honey roasted gammon and scotch leg of lamb

Pan fried salmon with lime and cilantro infusion

Cheese tortellini with roasted garlic and olive oil

All served with traditional trimmings, and seasonal vegetables

Desserts

Christmas pudding & brandy sauce

Selection of desserts including trifle, tortes and cheesecake

Selection of local Scottish cheeses with quince and oatcakes

Coffee & mince pies



HOGMANAY

Where better to spend your Hogmanay than in Edinburgh! Start your celebrations with us before heading out to watch the spectacular midnight firework display to see in the bells.

Dinner will be served in our restaurant from 5pm until 9.30pm.

ADULTS £45 - 3 COURSES

CHILDREN £22.50 - 3 COURSES

ADULTS £55 - 3 COURSES

(with half bottle of house wine)

MENU

Glass of fizz on arrival

Amuse bouche

Starters

Parsnip soup with steamed clams

Served with artisan toast

Sea bass & scallops

Cauliflower & celeriac mousseline & salsa cruda

Roast chicken

Immersed in fresh green herbs & spices, broccoli salsa & beetroot crisps

Roast Goosnargh Duck Salad

Pea shoot & water cress salad, pomegranate, orange & balsamic syrup

Veal & asparagus

Grilled asparagus, crispy veal confit & ox tongue parcel

Mixed antipasti platter (V, H)

Mains

Aberdeen Angus Sirloin steak

Fondant potato, green beans, grilled mushrooms with a port & thyme jus

Corn fed chicken supreme

Pan fried, "Sharp express" parsley mash, wild mushrooms, baby carrots & with red wine jus

Salmon fillet

Lobster and Vanilla risotto arancini, kale, samphire & dill broth

Slow roast lamb rump

Sautéed root vegetables, whole grain mustard mash & natural jus

Pumpkin tortellini (V)

Pomodoro & sage sauce with crispy goat's cheese

Mature cheddar, clotted cream & leek tart (V) (GF) Garlic and cherry tomato Sauce

Desserts

Classic crème brulée

Fresh berries

Apple strudel

Caramel ice cream

Raspberry chocolate tartlet

Chantilly cream

Baked chocolate and salted caramel

Cheesecake, crumble chocolate & soft amaretti

Scottish cheese slate

Oatcakes & apple and raisin chutney

Ice cream

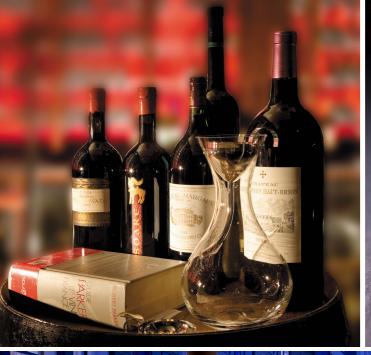
Strawberry, Vanilla, Chocolate chip & Caramel



TERMS AND CONDITIONS

- I. All prices include VAT at the current rate.
- 2. Confirmation and receipts will be forwarded to you to confirm the booking.
- 3. The hotel reserves the right to cancel any booking without prior notice.
- 4. The hotel reserves the right to alter any items, procedures and services within this brochure without prior notice. All bookings and rates are subject to availability.
- Dress code: smart, no jeans or trainers.
- 6. Wine and beverage prices are subject to budgetary increase without prior notice.
- 7. All bookings must be guaranteed with a £10 per person deposit within 10 working days of confirmation
- 8. Should payment not be received by this date then the booking will automatically be released
- 9. Final payments are due 4 weeks prior to your event, all payments are strictly non-refundable and cannot be offset against other services or products.
- 10. Final numbers and pre-orders of wine and food must be confirmed with the hotel two weeks prior to the event.
- 11. Account bars must be arranged prior to the event with the Christmas co-ordinator. Full payment must be made prior to departure.
- 12. Tables are multiples of 10. Parties of less than 10 may be asked to share.
- 13. We reserve the right to cancel events if suitable numbers are not met.
- 14. Please note that only people aged 18 years or over can attend our Christmas party nights and lunches.
- 15. All wines and alcoholic beverages must be purchased from the hotel, no corkage will be allowed for any event.
- 16. The hotel will adhere to the licensing laws and reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.

Please retain a copy of these terms and conditions for your reference.







CHRISTMAS IS JUST AROUND THE CORNER

With 24 iconic hotels in top locations across the UK and Ireland, your nearest Radisson Blu is closer than you think.

Each stunning hotel has a choice of flexible and modern venue spaces which can accommodate all your requirements. Stylish and sophisticated, these distinctive destinations are sure to impress even the most discerning guest.

radissonblu.com/christmas

OUR HOTELS IN UK AND IRELAND

UK

Radisson Blu Hotel, Belfast

+44 (0)289 043 4065 info.belfast@radissonblu.com

Radisson Blu Hotel, Birmingham

+44 (0) | 2 | 654 6000 info.birmingham@radissonblu.com

Radisson Blu Hotel, Bristol

+44 (0) 117 934 9500 info.bristol@radissonblu.com

Radisson Blu Hotel, Cardiff

+44 (0)292 045 4777 info.cardiff@radissonblu.com

Radisson Blu Hotel, Durham

+44 (0)191 372 7200 info.durham@radissonblu.com

Radisson Blu Hotel, East Midlands

+44 (0) I 50 967 0575 info.eastmidlands@radissonblu.com

Radisson Blu Hotel, Edinburgh

+44 (0) | 3 | 557 9797 info.edinburgh@radissonblu.com

Radisson Blu Hotel, Glasgow

+44 (0) | 4 | 204 3333 info.glasgow@radissonblu.com

Radisson Blu Waterfront Hotel, Jersey

+44 (0) 153 467 1100 info.jersey@radissonblu.com

Radisson Blu Hotel, Leeds

+44 (0) I I 3 236 6000 info.leeds@radissonblu.com

Radisson Blu Hotel, Liverpool

+44 (0) | 5 | 966 | 1500 info.liverpool@radissonblu.com

Radisson Blu Portman Hotel, London

+44 (0)207 208 6000 info.portman@radissonblu.com

Radisson Blu Hotel London, Stansted Airport

+44 (0) 127 966 1012 info.stansted@radissonblu.com

Radisson Blu Hotel, Manchester Airport

+44 (0) 161 490 5000 info.manchester@radissonblu.com

IRELAND

Radisson Blu Hotel, Athlone

+353 (90) 644 2600 info.athlone@radissonblu.com

Radisson Blu Farnham Estate Hotel, Cavan

+353 (49) 437 7700 info.cavan@radissonblu.com

Radisson Blu Hotel & Spa, Cork

+353 (21) 429 7000 info.cork@radissonblu.com

Radisson Blu Royal Hotel, Dublin

+353 (1) 898 2900 info.royaldublin@radissonblu.com

Radisson Blu St. Helen's Hotel, Dublin

+353 (1) 218 6000 info.sthelens@radissonblu.com

Radisson Blu Hotel, Dublin Airport

+353 (1) 844 6000 info.dublinairport@radissonblu.com

Radisson Blu Hotel & Spa, Galway

+353 (9) 153 8300 info.galway@radissonblu.com

Radisson Blu Hotel, Letterkenny

+353 (7) 49 | 9444 info.letterkenny@radissonblu.com

Radisson Blu Hotel & Spa, Limerick

+353 (6) 145 6200 info.limerick@radissonblu.com

Radisson Blu Hotel & Spa, Sligo

+353 (71) 914 0008 info.sligo@rawdissonblu.com

