



EDINBURGH'S FESTIVAL CENTRE

ENTERTAIN  
SOCIALISE  
UNIQUE  
PARTY  
EVENT





## Inspire

The Hub, Edinburgh's iconic landmark, towers over the heart of the world's leading festival city, gloriously dominating the skyline on the Royal Mile between Edinburgh Castle and Holyrood Palace.

Full of style, it is an inspirational and dynamic environment for your event.

## Edinburgh's Festival Centre

This unique and spectacular venue is a stunning combination of award-winning contemporary design and classic Victorian architecture. The Hub's interior pulsates with colour, light and creative ideas as befits the home of the Edinburgh International Festival. Full of style and verve, The Hub is a dramatic and dynamic environment for your celebrations.



## Assemble

As you welcome your guests they enter through the wonderful, dramatic and entirely unique Sculpture Hall. Created around a sweeping romantic staircase, the Sculpture Hall is a sumptuous tribute to the history of the International Festival with over 200 individual artworks.





## Main Hall and Gallery

The Hub's spectacular Main Hall, with its astonishing design is the prime choice in Edinburgh for events. This dynamic space can accommodate 300 dinner guests or up to 400 for a drinks reception. Its versatility allows it to be dressed and lit to fulfil your vision and requirements. The acoustically lined walls ensure the perfect environment for speeches and music. Overlooking the Main Hall on three sides is a spacious Gallery, ideal for pre-dinner drinks or along with the Hall for larger receptions.

## Dunard Library

The more intimate Dunard Library in the heart of the building boasts original wood panelling, and dazzling stained glass windows which flood the room with warm light. This creates a fantastic atmosphere for private dining and is ideal for drinks receptions either used alone or in conjunction with the Gallery and the Main Hall for larger groups.



## Cafe Hub

Our stylish restaurant can be hired for exclusive events. This exciting space is the perfect location for an intimate dinner party or drinks receptions. It also offers extra flexibility to large events in the Main Hall.



## Hubmade

Since 1999 we have developed and established a reputation for quality, service and outstanding Scottish cuisine which, like The Hub itself, blends the modern with tradition to spectacular effect. Our in house team of Chefs are passionate about using the freshest ingredients to produce outstanding menus for you. Head Chef, Don Forbes is always delighted to discuss bespoke menus, supporting the theme of your event. Our 'hubmade' philosophy is our guarantee to you that you will enjoy home-made dishes that are simple, fresh and vibrant.

## The Hub Team

Our team of dedicated staff provide assistance with all pre-event planning. Your personal event planner is on hand at all times, offering advice on technical equipment, menus, rooms layouts, lighting flowers and entertainment. We work with only the finest event suppliers in Scotland to ensure that events at The Hub, Edinburgh's Festival Centre, are world class.



## What our customers say...

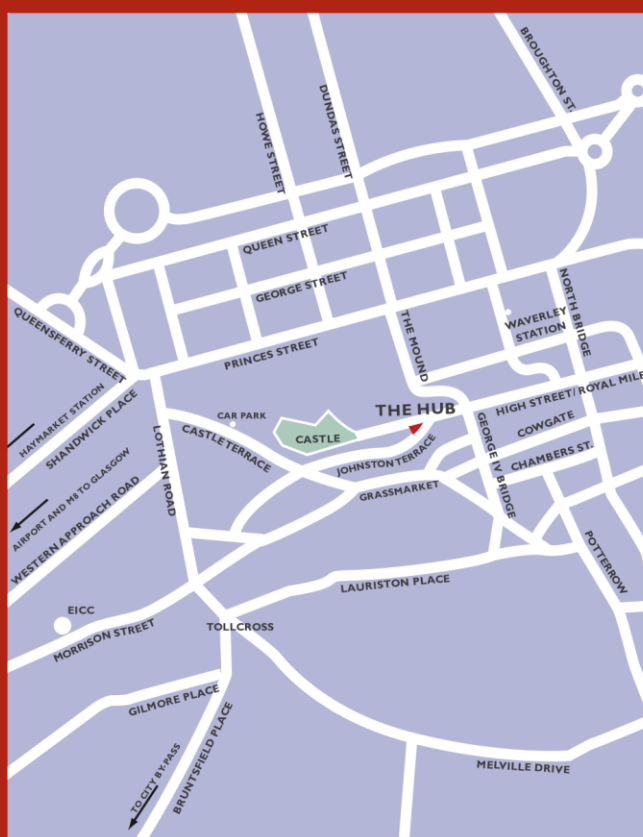
*"The beautiful building, Scottish dance, good food, friendly personnel. All delegates had a great evening"*

European Association of Geoscientists and Engineers

*"It was a tremendous success and the venue was spectacular, attracting many positive responses from all I've spoken to on the night and subsequently; we had a great time and appreciate your efforts".*

European Society of Gastrointestinal and Abdominal Radiology

Space	Technical information	Suitable for	Max capacities
Main Hall	WIFI Integrated sound system Rigged lighting	Dinner Dinner dance Seated buffet Ceilidh Reception	300 250 250 300 350
Dunard Library	WIFI Integrated sound system Full black out facility Audio visual presentation system	Dinner Reception	50 150
Cafe Hub	WIFI	Dinner Reception	80 300
Glassroom	WIFI	Dinner Reception	24 30
Gallery	WIFI	Reception	150



## Come and see us

The Hub is situated adjacent to Edinburgh Castle in the very heart of Edinburgh's historic Old Town.

It is less than half a mile from Waverley train station and 7 miles from Edinburgh International Airport.

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thehub-edinburgh's festival centre



thehubroyalmile



thehubroyalmile

# Packages Menu Selector

Please select one option and one vegetarian option for each course. We will provide a vegetarian alternative for 10% of your guests unless advised otherwise.

## Starters

Cream of asparagus soup with truffle oil (v)

Soup of minted peas with crème fraîche (v)

Sweet plum tomato and roast pepper soup with basil oil (v)

Vegetable broth with spring vegetables and a herb dumpling (v)

Wee chieftain haggis on potato and neep mash with whisky jus

Ham hock and sunblushed tomato terrine with tomato salsa, bitter leaves and English mustard emulsion

Chicken liver parfait wrapped in Parma ham with apricot salsa and oatcakes

Confit of duck, caramelised pear and raisin terrine wrapped in Parma ham with chutney, butternut squash emulsion and smoked paprika wafer (£3.50 per person supplement)

Pressed terrine of chicken and wild mushroom with oatcakes, caramelised onion chutney and lambs lettuce

Tian of kiln roasted salmon on beetroot chutney with lime and caper dressing

Smoked salmon rosette with lime oil and a peppery caper and shallot crème fraîche

Smoked mackerel and salmon pate with lemon, bitter leaves and a lime and chive dressing

Tian of lobster and crayfish on a wilted spinach and celeriac salad with caviar and truffle oil dressing (£3.50 per person supplement)

Sweet plum tomato and roasted red pepper soup finished with fresh basil sour cream (v)

Tower of sweet tomato, fresh basil leaves and mozzarella with olive and balsamic reduction (v)

Tian of celeriac and sultana remoulade with Roquefort, mango salsa and a caper, apple and lime dressing (v)

Curried chickpea and spinach timbale with a roast cumin, apricot and cashew nut salsa topped with fresh coriander and scallion salad (v)

## Main Courses

Fillet of Scottish beef on creamy sliced potato galette with a wild mushroom, cepe and tarragon duxelle, fine beans and dry sherry jus (£5.95 per person supplement)

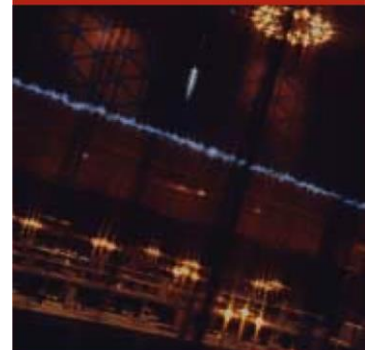
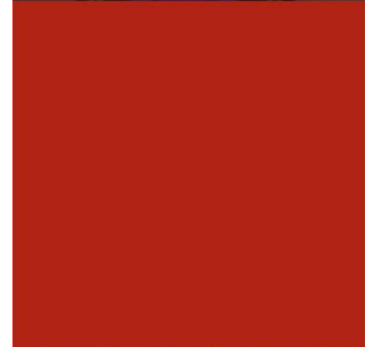
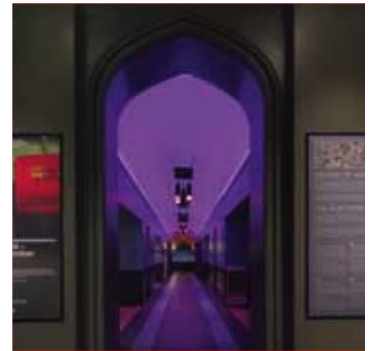
Highland gold beef braised in red wine with a light horseradish mash, baby onions and braising jus

Garlic roasted rump of lamb on rosti potato, fondant courgette and rosemary jus

Truffle scented lamb fillet served with an oatmeal crust rosti potato cake, garlic courgettes, red wine and rosemary jus (£5.95 per person supplement)

Slow braised ginger cushion of pork on mustard mash, confit pears and parsnips coated with sticky jus

Tenderloin of pork roasted with honey and cinnamon, potato cake, honey parsnips and cider cream sauce



# Packages Menu Selector (cont.)

## Main courses cont.

Honey roasted loin of bacon with creamed potatoes, buttered Savoy cabbage and honey jus

Lemon, honey, mustard and thyme basted chicken supreme with fondant potato, caramelised onions and grilled courgette served with a white wine and thyme reduction

Corn fed chicken supreme on spring onion mash, roast peppers and courgette with thyme jus

Seared salmon fillet with beetroot mash, fennel scented cream and fine beans  
Truffle oil brushed salmon fillet on sweet potato fondant, pak choy with dill beurre blanc

Baked smoked haddock with tomato chutney and mull cheddar on a potato and celeriac gallette with wilted spinach and lemon oil

Wild mushroom and ceps risotto with crisp parmesan tuille and truffle oil (v)

Pithivier of roasted red peppers, spinach and Moroccan spiced chickpeas with coriander cream (v)

Sunblushed tomato, wild mushroom and courgette lasagna with parmesan cream (v)

Strudel of braised fennel, shallots and sultanas with artichokes and caraway seeds (v)

## Desserts

White chocolate mousse with a raspberry fondant centre and shortbread  
Lemon tart topped with vanilla pod whipped cream

Strawberry panna cotta with champagne syrup and vanilla strawberries

Passion fruit panna cotta with little rose jelly and caramel tuille

Blairgowrie raspberry cheesecake with Scottish shortbread and raspberry coulis

Rich, warm and gooey chocolate tart with roasted praline crème anglaise

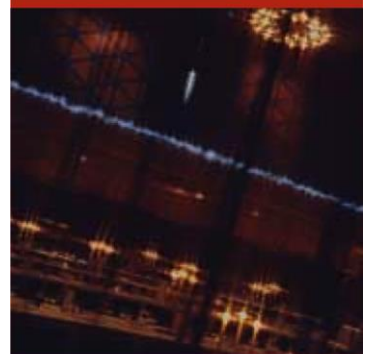
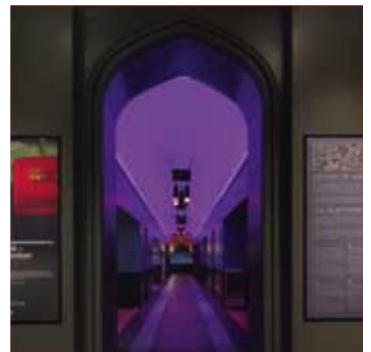
Sticky toffee pudding with vanilla pod ice cream and rich toffee sauce

Banana toffee pie with caramelised almonds

Traditional Scottish Cranachan

Rhubarb, rosewater and apple crumble with custard cream

All package menus will be served with complimentary tea and coffee



# Canapé Selection

Our luxury canapés are an ideal accompaniment for drinks receptions.  
Please select 4 options from below

## Meat

- Roulade of chicken and peppery rocket mousseline with sunblushed tomato tapenade
- Haggis bon bon rolled in crumbs with honey whisky cream
- Sticky venison chipolatas with garlic and rosemary
- Lamb and apricot kofta served with curried yoghurt
- Pork chipolata sausages baked in honey and Arran mustard
- Smoked paprika, pork and coriander lollipop
- Cup of barbeque grilled chicken with spicy pineapple chutney

## Fish

- Hot smoked kiln-roasted salmon, lemon and dill toast
- Thai red curry shot with sesame prawn toast
- Salad of crab and crayfish cannelloni with lemon mayonnaise
- Shetland smoked salmon rosette on crispy toasts and caviar
- Smoked haddock and chives mini tart
- Little cucumber cup filled with prawn marie rose

## Vegetarian

- Pea, mint and goats cheese tart
- Mozzarella, basil and sunblushed tomato skewers
- Filo cup of melted smoked cheddar and apricot with sour cream
- Sweet potato and caramelised onion risotto cakes topped with sweet chutney

## Sweet

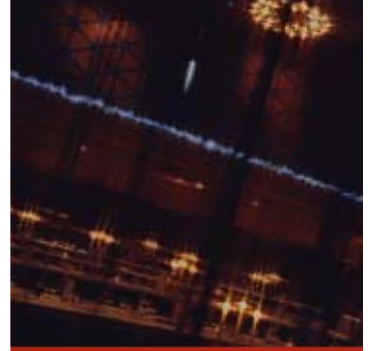
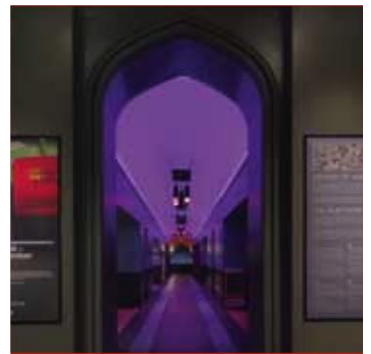
- Vanilla pod ice cream bombini \*
- Toffee ice cream bombini \*
- Strawberry and black pepper bon bon \*
- Mini scone filled with sliced strawberry and vanilla cream
- Violet scented mini doughnuts with white chocolate dipping sauce
- Strawberries dipped in rich dark chocolate
- Lemon cheesecake with sweet lime pickle

**£11.20 + VAT per person**

(additional options at £2.80 + VAT per person per option)

*\* Minimum number of 50 people*

All prices exclude VAT  
Food allergen details available on request  
From 01/15





# Additional Dinner Items

## Intermediates

Wee chieftain haggis with potato and neep mash with whisky jus - £5.95

Sorbet - £5.10

*Choose from pink champagne, passion fruit, mango, lime, lemon or raspberry*

Demitasse shot of soup - £4.30

*Choose from the soups on our banqueting selector*

Shetland smoked salmon served with cracked black pepper, lemon and brown bread - £4.95

## After Dinner

Scottish cheeses tasting board with oatcakes, dried apricots, walnuts and chutney - £45.50 per table

Chocolate truffle - £1.35 per person

Minted caramel shortbread - £1.35 per person

Tablet - £1.35 per person

## Bar Snacks

Root vegetable crisps, wasabi peas, rice crackers and marinated olives - £3.60 per person

## Drinks

Fruit Juice - £5.95 per ltr jug

Mineral Water - £3.20 per ltr bottle

Buckets of 10 bottles of lager – £35.00 per bucket

# Snack Buffet

**£4.30 per person for 2 cheeses, £6.00 per person for 3 cheeses**

Selection of Scottish cheeses with  
Hubmade chutney and oatcakes

## **£6.20 per person**

Please select 2 options. Additional options charged at £3.10 each

Bacon roll

Pork sausage roll

Vegetarian sausage roll (v)

Grilled cheese toasties (v)

## **£6.40 per person**

Please select 1 option

Stovies and vegetarian stovies

Haggis and vegetarian haggis, neeps and tatties

Isle of Mull cheddar and garlic penne pasta

**£4.60 per person** - Soup and crusty bread

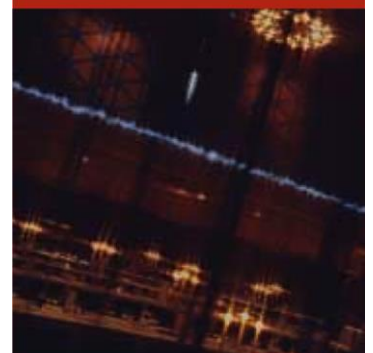
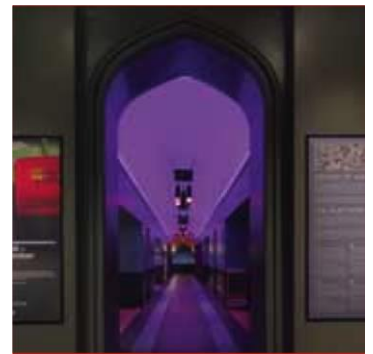
**£4.60 per person** - Homemade bread and dips

**£2.00 per person** - Tea and coffee

All prices exclude VAT

Food allergen details available on request

From 01/15



# Wine List

## Dry, delicate, light white wines

Refreshingly dry with delicate flavours, these wines gave a crispness which makes them seem lively and bracing. Ideally suited to partner light, delicately flavoured fish, shellfish and light salads, they are particularly good with Mediterranean dishes.

### Organic Pinot Grigio Pavia, Vinuva, Italy, 2010/11 - £19.50

Grapes grown without the use of synthetic herbicides, fertilisers and pesticides for this light, delicate, apple flavoured wine

### Don Jacobo Rioja Blanco, Bodegas Corral, Spain, 2010/11 - £22.50

Made entirely from Viura grapes cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness

### Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot, France-£28.00

These mature vines contribute towards producing a fine buttery concentration

### (H) Borsari Inzolia Sicilia, Italy, 2010/11 - £17.40

Fresh and light with lemon and peach fruit notes

### Leiras Albariño, Rías Baixas, Spain, 2010/11 - £29.50

This dry, very crisp white wine exhibits fresh green apple and citrus aromas with a pinch of spice on a dry mineral palate

## Dry, herbaceous or aromatic white wines

Unoaked with a zesty character often with defined green fruit, herb or floral aromas, backed by a mouth-tingling, refreshing palate. Great with fish or chicken particularly when cooked with green herbs or in light creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

### Sancerre, Les Collinettes, Joseph Mellot, France, 2010/11 - £34.00

This wine is stylish and racy with the classic blackcurrant leaf, gooseberry character and mineral finish

### Vidal Sauvignon Blanc, Marlborough, New Zealand, 2010/11 - £27.50

Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour

### (H) Altoritas Sauvignon Blanc, Chile, 2012 - £17.40

Light, herbaceous aromas, coupled with lemon on the dry, refreshing palate

## Juicy, fruit-driven, ripe white wines

Richly flavoured with the attention firmly on their ripe, often tropical fruit character, these wines have plenty of personality. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have a creamy sauce.

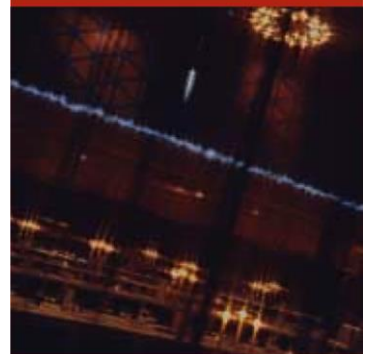
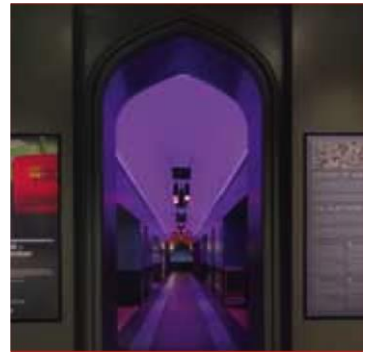
### Luis Felipe Edwards Reserva Viognier, Rapel Valley, Chile, 2011/12 - £21.50

Peach skin, apricot, Poire William and white flower all balanced by a refreshing citrus acidity and a touch of oak-spice

### (H) Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2011/12 - £17.40

Ripe, tropical-fruit flavoured Chenin Blanc

All prices are per 75cl bottle, excluding VAT  
From 01/15



# Wine List

## Light, simple, delicate red wines

Softly structured, silky with straightforward red-fruit flavours, these are the most flexible reds to match with food. Great with tomato based sauces and many southern European dishes based around vegetables, pork or salmon

### Condesa de Leganza Tempranillo Crianza, La Mancha, Spain, 2008/9 - £19.00

Medium-bodied with ripe fruit and vanilla hints on the palate

### (H) Borsari Cabernet Sauvignon, Italy - £17.40

Soft and juicy Cabernet Sauvignon, with ripe brambly fruit

### (H) La Campagne Merlot, Pays d'Oc, France, 2010/11 - £17.40

This rich, juicy merlot has lots of full plummy fruit and soft, round tannins

## Juicy, medium-bodied, fruit-led red wines

Whilst medium-bodied, the key to these wines is the delicious rich, ripe fruit. They make great partners for fuller flavoured pork and chicken dishes, particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef or char-grilled vegetables.

### Côtes du Rhône Villages Séguret, Les Laurons, Jean-Luc Colombo, France 2009/10 - £29.50

Powerful and well-balanced palate with cherry, violet and black pepper showing garrigue aromas with fresh cherry, raspberry and a hint of liquorice

## Spicy, warming peppery red wines

Made from grapes with natural spicy or peppery characteristics, a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

### Ravenswood Old Vine Zinfandel, Lodi County, USA 2009/10 - £31.00

Matured for eighteen months in French oak, this wine has a great power but also a complexity.

### Errázuriz Carmenère, Aconcagua Valley, Chile, 2010/11 - £23.00

This full, flavoursome wine shows the classic character of the variety with typical smoky, spicy flavours and firm, ripe tannins on the finish

### (H) Short Mile Bay Shiraz, Australia, 2012 - £17.40

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz

## Oaked, intense concentrated red wines

Often made with Cabernet Sauvignon and Merlot, these represent the harmonious marriage of wine and oak-ageing. A match for full flavoured lamb, beef and strongly flavoured game dishes. The elegant style of wines from the top European regions can partner quite simple prepared dishes that will let the wine stand out

### Callia Reservado Malbec, San Juan, Argentina, 2009/10 - £24.00

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours alongside oak spice.

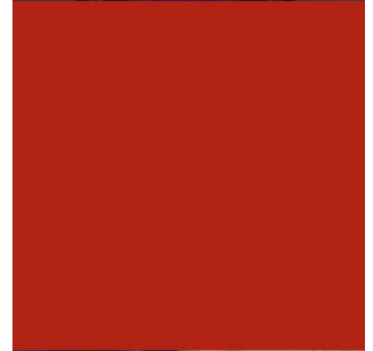
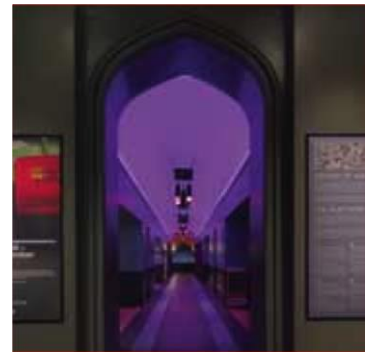
### Kleine Zalze Vineyard Selection Pinot Noir, South Africa - £27.00

This wine shows intense, tangy currant and mineral fruit flavours, backed by well-integrated, elegant yet quite firm tannins

### Flagstone The Music Room Cabernet Sauvignon, Western Cape, South Africa, 2009 - £33.50

On the nose this wine is a combination of summer fruits, cassis, fennel, mint and dark chocolate complementing flavours of cassis, blueberry, wild mint and chocolate

All prices are per 75cl bottle, excluding VAT  
From 01/15



# Wine List

## Dry, elegant rose wine

Delicious summer-fruit flavoured wine. Chicken, fish and summer cuisine can all be enhanced by a chilled glass of rose

**(H) Kleine Zalze Gamay Noir Rosé, Coastal Region, South Africa, 2011/12 - £17.40**

This rosé is bursting with strawberry and dark cherry fruit on the palate

## Champagne and Sparkling Wines

Champagne and sparkling wines are great food wines as generally they have a mouth-watering quality. This makes them an ideal partner for fish and other seafood, as well as light chicken dishes, salads and many lightly-flavored starters.

### Cava

**(H) Raimat Chardonnay-Xarel.lo Brut Nature, Cava, Spain, N/V- £24.00**

This buttery mouth-feel Cava shows peach and ripe spring fruit overlain with citrus notes

### Prosecco

**(H) Amanti Prosecco, Italy - £26.00**

Fine, persistent, soft fizz surrounds the typical fruit spectrum of apple, pear with a hint of peach

**(H) Amanti Pinot Grigio Rose, Italy - £26.00**

Light and fresh rosé with ripe red summer fruit flavors

### Champagne

**(H) Bouché Père et Fils Cuvée Réservee Brut, France, NV- £50.00**

A ripe, biscuity Champagne with a fine mousse and a long, elegant finish

**Bouché Père et Fils Brut Rosé, France, NV- £60.00**

A ripe, biscuity Champagne with a fine mousse and a long, elegant finish

**Taittinger Brut Réserve, France, NV- £70.00**

Light, delicate and elegant: dry and fresh, balanced with a green fruit and citrus character

All prices are per 75cl bottle, excluding VAT  
From 01/15

