



The New Club Edinburgh

**Conference and Banqueting
Private Events Information**

2017-2018



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Introduction to arranging a Private Event at the New Club

All event enquiries and bookings should be made directly with the Events Manager, Colin Cameron: c.cameron@newclub.co.uk or direct dial 0131 226 0722.

Event bookings must be made by or on behalf of a Club Member or Reciprocal Club Member.

A number of rooms are available for events – from a small dinner party up to a reception for 200. All private rooms have distinctive décor and offer the perfect setting to suit any event from an intimate family dinner to a large corporate party. The majority of the rooms have the magnificent backdrop of Edinburgh Castle as an unsurpassed view for the enjoyment of guests.

As well as information on menus and wines, please see details on Event Room capacities, Room Hire charges and audio visual equipment charges, dress code and rules at the end of the Event Information Pack.

Please note that as well as the menus and dishes suggested in this pack, our Head Chef is very happy to discuss any ideas or recipes of preference.

As an aid to planning an event, the checklist on page 20 should prove helpful and may also be returned to the Club to confirm a booking.



Suggested Set Menus

A

Sea Trout and Halibut Tian,
Crayfish Jelly with Salad de Maché
and Citrus Oil

*

Noisette of Old Gloucester Pork with an Oyster
Mushroom and Honey Jus

Roast Potatoes and
Chef's Selection of Vegetables

*

Club Raspberry Crème Brûlée
with All Butter Shortbread

*

Coffee and Club Mints

£34.50

B

Smoked Ayrshire Ham and Puy Lentil Broth

*

Confit Leg of Gressingham Duck
with Pancetta, Baby Onions and
Somerset Cider Sauce

New Potatoes and
Chef's Selection of Vegetables

*

Trio of Scottish Cheeses
served with Quince Jelly and Oatcakes

*

Coffee and Club Mints

£34.50

C

Parfait of Chicken Livers wrapped in Pancetta
with Apple and Tomato Chutney

*

Pavé of Sea Bass
with Dressed Mizuna and Rocket Salad,
Chervil Aioli

Fondant Potato and
Chef's Selection of Vegetables

*

Prosecco and Berry Jelly
with 'Katy Rodgers' Crème Fraîche

*

Coffee and Club Mints

£35.00

D

Asparagus and Stilton Salad
with Toasted Hazelnuts and Dressed Leaves

*

Breast of Guinea Fowl
with Local Haggis
and a Rich Whisky Cream Sauce

Dauphinoise Potatoes and
Chef's Selection of Vegetables

*

Club Eton Mess
with Local Berries and Berry Coulis

*

Coffee and Club Mints

£36.00

All Prices Inclusive of VAT



Suggested Set Menus

E

Confit of Duck, Guinea Fowl and Apricot
Terrine, Pea Shoot and Frissée Salad

*

Escalope of Seared Veal, Portobello Mushroom
and Sherry Cream with Garden Herbs

Château Potatoes and
Chef's Selection of Vegetables

*

New Club Panacotta with Berry Coulis
and Vanilla Bean Anglaise

*

Coffee and Club Mints

£39.00

F

Rosettes of Loch Fyne Salmon,
Lilliput Capers, Lemon and Olive Dressing

*

Tournedos of Border Beef Fillet,
Fricasée of Woodland Mushrooms
and Arran Mustard

Fondant Potatoes and
Chef's Selection of Vegetables

*

Club Innes & Gunn and Stilton Rarebit

*

Coffee and Club Mints

£44.50

G

Rilette of Oak-Smoked Salmon,
Lime and Coriander Dressing
and Mizuna Pluche

*

Saddle of Sutherland Venison
with a Blackcurrant and Juniper Reduction

Club Roast Potatoes and
Chef's Selection of Vegetables

*

Shot Glass of Bramble Sorbet
with Club Shortbread

*

Plated Stilton and Brie with Grapes,
Club Chutney and Biscuits

*

Coffee and Club Mints

£45.50

H

Morecombe Bay Potted Brown Shrimps
simply served with Lemon and Melba Toast

*

Classic New Club Fillet of Beef Wellington
with a Rich Madeira Sauce

Dauphinoise Potatoes and
Chef's Selection of Vegetables

*

Club Claret Jelly
with Double Cream

*

Devils on Horseback

*

Coffee and Club Mints

£50.50

All Prices Inclusive of VAT



Scottish Menus

I

Club Traditional Cullen Skink

*

Suprême of Chicken Balmoral with Haggis Stuffing and a Whisky Cream Sauce

Roast Potatoes and
Chef's Selection of Vegetables

*

Cranachan Blairgowrie with Club Shortbread

*

Coffee and Club Mints

£35.00

J

Delice of Loch Etive Sea Trout

served with a Rosette of Loch Fyne Salmon and Quail's Egg Salad

*

Haggis, Neeps and Tatties
served wi' a Dram of Club Whisky

*

Collops of Beef Fillet
served with a Rich Wild Mushroom and Drambuie Cream

Crushed Potatoes and
Chef's Selection of Vegetables

*

Shot Glass of Bramble Sorbet

*

Plated Trio of Scottish Cheeses
with Quince Jelly, Club Chutney and Oatcakes

*

Coffee and Club Mints

£55.00

All Prices Inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

STARTERS

Bocconcini with French Beans and Heritage Tomato Salad, Pesto Dressing (V)	£ 6.50
Terrine of Goat's Cheese with Watercress and Pink Peppercorn Dressing (V)	£ 6.50
Parfait of Chicken Livers wrapped in Pancetta with Apple and Tomato Chutney	£ 6.50
Sea Trout and Halibut Tian, Crayfish Jelly, Salad de Maché and Citrus Oil	£ 7.00
Confit Duck, Guinea Fowl and Apricot Terrine, Pea Shoots and Frisée Salad.....	£ 7.50
Pavé of Sea Bass with Crab and Ginger Crème Fraîche, Chervil Oil and Baby Shoots	£ 7.50
Suprême of Hake & Pancetta with a Sun Blush Tomato & Kalamata Olive Tapenade	£ 7.50
Asparagus & Stilton Salad with Toasted Hazelnuts & Dressed Seasonal Leaf Salad.....	£ 7.50
Pressed Confit Ayrshire Ham Hough with Chilli Jam, Radish and Frisée	£ 7.50
Local Oak-Smoked Mackerel with Pepper and Citrus Dressing, Fennel and Radish.....	£ 7.50
Rillette of Oak-Smoked Brandon Rost, Lime and Coriander Dressing, Mizuna Pluche	£ 8.00
Morecombe Bay Potted Brown Shrimps simply served with Lemon and Melba Toast.....	£ 8.50
Rosettes of Loch Fyne Salmon, Lilliput Capers, Lemon and Olive Oil Dressing	£ 8.50

SOUPS

£ 5.50

Butternut Squash and Parsnip with Sippets

Leek, Onion and Smoked Finnan Haddock, Cream and Chives

Clam, Seasonal Vegetable and Pesto Chowder

Smoked Ayrshire Ham and Puy Lentil

Asparagus, Broccoli and Stilton Soup, Cream and Chives

Roasted Woodland Mushroom and Thyme, Crisp Herb Croutons

White Onion and Somerset Cider with Toasted Parmesan Flutes

All Prices inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

INTERMEDIATE COURSES

A Shot Glass of Sorbet (Green Apple, Berry, Blood Orange, Citrus or Other on request) ...	£ 4.00
Haggis with Traditional Clap Shot (Chieftain available £50 supplement)	£ 5.00
Baked Crotin of Goat's Cheese, Red Chard Salad, Mizuna Dressing	£ 6.00
Pavé of Red Mullet, Mussel, Garlic and Provençale Vegetable Broth.....	£ 7.50

MAIN COURSES

(All include Chef's Selection of Vegetables and Potatoes)

Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus	£17.50
Local Hake wrapped in Serrano Ham with Crushed Vine Tomato and Basil Pesto	£17.95
Pavé of Sea Bass with Dressed Mizuna and Rocket Salad, Chervil Aioli	£18.50
Seared Salmon Pavé, Lime and Chive Butter, Sweet Chilli Sauce	£18.50
Maize-Fed Chicken with Caramelised Black Pudding, Granny Smith Coulis	£18.50
Confit Leg of Gressingham Duck with Pancetta & Baby Onions, Somerset Cider Sauce ...	£18.50
Breast of Guinea Fowl, Local Haggis and a Rich Whisky Cream Sauce	£18.50
Escalope of Seared Veal, Portobello Mushroom and Sherry Cream with Garden Herbs....	£21.50
Carved Rump of Border Lamb, Confit Vine Tomato and Olive and Shallot Essence	£22.00
Grilled Cutlets of Border Lamb, with Mint Sauce and Redcurrant Jelly	£22.50
Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction.....	£23.00
Grilled Fillet Steak, Confit Mushroom and Grilled Beef Tomato, Red Wine and Thyme Sauce	£26.00
Tournedos of Border Beef Fillet with a Fricasée of Woodland Mushrooms and Arran Mustard.....	£26.00
Classic New Club Fillet of Beef Wellington-Style with a rich Madeira Sauce	£27.50

VEGETARIAN OPTIONS - £15.00

Poached Butternut Squash Tortellini
Peccorino and Basil Ravioli
Mature Cheddar and Tomato Chutney Tart

All Prices inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

DESSERTS

£ 6.50

Club Claret Jelly with Double Cream
New Club Panacotta with Berry Coulis and Vanilla Bean Anglaise
Prosecco and Berry Jelly with 'Katy Rodgers' Crème Fraîche
Bitter Vahlronna Chocolate Truffle Torte, Orange and Drambuie Sauce
Traditional Club Crème Brûlée (Plain or Raspberry), all Butter Shortbread
Strawberry and Pol Roger Bavarois with a Berry Cream and Chocolate Pencil
Sicilian Lemon Tart, Hazelnut and Almond Brittle, Strawberry Salad
Club Eton Mess with Local Berries and Berry Coulis
Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch
Seasonal Local Berries with Double Cream (May to October)
Baked Cambridge Custard with Grilled Figs and Almond Croquant.

Luca's Sorbet served in a Shot Glass £ 4.00
(Bramble, Green Apple, Elderflower, Raspberry and Lemon)

CHEESE / SAVOURIES

Club Savouries.....	£ 6.00
(Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton)	
Trio of Scottish Cheeses with Quince Jelly, Club Chutney and Oatcakes	£ 7.00
Plated Brie and Club Stilton with Grapes and Biscuits	£ 7.00
Coffee and Club Mints.....	£ 3.50

All Prices inclusive of VAT



Cocktail Party and Canapé Selections

Kettle Crisps and 'Bar Mix' Selection

Per Person £ 3.00

COLD CANAPÉS

Wild Rice and Avocado with Lime Crème Fraîche "Spoons" (V)
Chilli and Coriander Hummous on Toasted Sourdough (V)
Pea, Piquillo Pepper and Spring Onion Frittata with Basil (V)
Tartare of Smoked Salmon with Lemon and Chives on Herb Toast
Pressed Ayrshire Ham Hock with Arran Mustard Terrine, Toasted Brioche
Wild Boar with Apple Chutney on a Toasted Crouton
Prawn and Pineapple with Chervil Dressing on Focaccia
Asparagus wrapped in Pancetta with Maldon Salt and Vinaigrette
Kalamata Olives, Bocconcini and Sun Blush Tomatoes

HOT CANAPÉS

"Basket" of Tempura Prawns, Lebanese Hot Sauce
Wontons in "Bamboo" with Hoi-Sin Dip
Roasted Chipolatas in Honey and Sesame
Cracked Pepper, Chicken and Tarragon-Scented Pies
Club Stilton and Asparagus Tart with Watercress
Rillette of Finnan Haddock with Horseradish Cream on Toast
Crisp Vegetable Dim Sum with Sweet Chilli and Coriander Jam
Wild Mushroom and Wild Garlic Arancini, Pesto Dip
Salsiccia Piccante with Cheddar and Onion Bloomer

Canapé Pricing:

Select

any 5 from the above at £10.00 per person

or

any 7 at £14.00 per person

All Prices inclusive of VAT



Finger Buffet Menus

A

Mixed Sandwiches and Crisps

Cheese and Pickle (V)
Egg and Cress (V)
Ham and Tomato
Hot Smoked Salmon
Chicken Mayonnaise
Kettle Crisps

*

Tea/Coffee

£10.50

B

Ploughman's Platter

Slice of Veal and Ham Pie
Wedge of Arran Cheddar
Pickled Onion
Club Chutney and Coleslaw
Apple and Crusty Bread

*

Tea/Coffee

£14.00

C

Working Buffet

Mixed Vegetable Dim Sum, Hoi Sin Dip (V)
Mini Steak and Cracked Pepper Pies
Selection of Sandwiches (V)
Crisp Haggis Bon-Bons, Sweet Chilli Sauce
Hot Smoked Salmon Blinis
Garlic and Basil Roasted Ciabatta (V)
Tempura-Style Prawns, Herb Mayonnaise

*

Tea/Coffee and Club Mints

£18.50

D

Party Buffet

Smoked Salmon and Rocket Tortilla Wraps
Haddock Goujons, Cracked Pepper Crust
Duck Rillettes on a Brioche Crouton
Swiss Cheese and Plum Tomato Ciabatta (V)
Baked Somerset Brie and Beetroot Tart (V)
Chicken Pakora with Chilli Dip
Wild Rice and
Spring Onion Blinis, Lime Salsa (V)

*

Dark and White Chocolate Profiteroles
Assorted Macarons

*

Tea/Coffee and Club Mints

£22.50

All Prices Inclusive of VAT



Hot Fork and Bowl Food Buffets

HOT DISHES

(Choose any 2)

£22.50 or

£27.50 with Dessert

Sauté of Beef Piri-Piri with Piquillo Peppers
Casserole of Venison "Bourginonne" Style
Chicken Jalfrezi with Coriander
Club Beef Stroganoff, Brandy Crème Fraîche
Woodland Mushroom, Pea and Spring Onion Risotto (V)
Butternut Squash Tortellini, Pesto and Parmesan Cream (V)
Blanquette of Pork and Cider with Onions
Border Lamb with Crushed Tomato and Olive Passata
Salmon, Courgette and Piquillo Pepper Kedgeree
Border Pork and Leek Sausages, Onion and Red Wine Gravy
Chicken Cacciatore (Olives and Sunblush Tomato)
Penne Pasta with Crushed Vine Tomato and Basil Passata, Roasted Parmesan (V)
Ragoût of Local Lamb with Garlic and Garden Herbs
Chicken with an Oyster Mushroom and Tarragon Cream Sauce

Side Dishes

(Choose any 2)

Tossed Mizuna and Rocket Salad
Chota-Style Naan Bread
Pilau Rice
New Potatoes, Butter and Chives
Buttered Herb Noodles
Garlic Ciabatta Balls
Dauphinoise-Style Potatoes
Mustard and Cumin Baby Roast Potatoes

Desserts/Cheese

(Choose 1)

Raspberry Crème Brûlée with Shortbread
Club Salted Chocolate Tart, Crème Fraîche
All Butter Lemon Tart, Strawberry Salad
Club Apple Pie with Double Cream
Scottish Cheeses with Chutney and Oatcakes

Above Prices include Crusty Bread, Tea/Coffee and Club Mints

All Prices Inclusive of VAT



Private Room Breakfast Menus *(Available between 7.30 – 9.30am)*

A

'Light' Breakfast

£ 9.00

Freshly Squeezed Orange Juice
Croissants and Bacon Rolls

Tea and Coffee

B

'Full' Breakfast *

£15.00

Freshly Squeezed Orange Juice
Croissants and Morning Rolls

From the Buffet

Bacon, Sausages, Tomato, Scrambled Eggs and Beans

*Full Breakfast : Minimum No 25

All Prices Inclusive of VAT



Private Event Wine List

The Club wines are selected by blind tastings held at regular intervals by the Wine Committee.
The criteria are quality and structure and all these wines offer excellent value

SPARKLING AND CHAMPAGNE

- Club Sparkling Wine (Blanc de Blanc, Duc de Breux N.V)** £ 28.75
A very good dry, fresh and fruity sparkling wine
- Club Prosecco (Treviso, Ita Brut N.V)** £ 28.75
First class Prosecco, an ideal aperitif
- Club Champagne (Pol Roger, Brut Réserve N.V)** £ 49.50
Excellent value Champagne from this long established and famous house

WHITE

- Club 'Old World' White (Marquis de Goulaine 2016)** £ 20.00
Crisp and fresh Sauvignon Blanc from Val de Loire
- Club White Burgundy (Laforet, J Drouhin 2015)** £ 27.50
Classic finely tuned Chardonnay from one of Burgundy's most fastidious producers
- Club Dessert Wine (Muscat de Beaumes de Venise 2007)** * ½ Bottle *£ 18.00
Luscious and rich, packed with fruit
- Club Chablis (Prieuré St Côme 2015)** £ 29.00
Light and refreshing with crisp, clean Chardonnay fruit

RED

- Club Red (Château Le Peyrat 2014)** £ 20.00
Fine quality from Bordeaux, a well-structured wine
- Club Vintage Claret (Château La Fleur des Graves 2012)** £ 28.00
Richer, more rounded Claret, very well balanced
- Club Rhône (Château Mont-Redon 2015)** £ 25.00
Robust and peppery, this is better suited to stronger dishes than the Claret
- Club Red Burgundy (Laforêt, J Drouhin 2015)** £ 28.75
Classic style showing fine cherry flavours, full bodied and powerful
- Club Tawny Port (Taylors N.V)** £ 29.00
A fine example from this well-established house
- Club Port (Graham L.B.V)** £ 30.00
Renowned quality from one of the most respected names in the port trade
- Vintage Port and Claret – available on request** P.O.A

All Prices Inclusive of VAT



Private Room Hire Rates 2017-2018

Room	Function	Room Hire Member Private *	Room Hire Member Official *
Business Room	Lunch/Dinner/Half Day Event	£100.00	£150.00
Members Bar	Dinner/Cocktail Event	£125.00	£250.00
Library (and Card Room)	Lunch/Dinner/Half Day Meeting	£125.00	£250.00
Castle Room	Lunch/Dinner/Cocktail Event	£225.00	£375.00
Long Room (and Ramsay Room)	Lunch/Dinner/Cocktail Event	£300.00	£700.00
Members Dining Room (and Morning Room)	Dinner Only Event	£500.00	£1,000.00

*Member Private – Event paid by a Club/Reciprocal Member

*Member Official – Business/company event paid by a Club/Reciprocal Member

CHARITY EVENTS

The *Member Private rate applies to all registered Charity Events

SUNDAY EVENTS

The *Member Official rate applies to all Sunday (Lunch Time only) Events

All Prices Inclusive of VAT



Private Room Capacities

FIRST FLOOR

THE EDINBURGH ROOM

Dimensions: 42' x 17'

Capacity: **40 for Dinner**

SECOND FLOOR

THE BUSINESS ROOM

Dimensions: 15' x 15'

Capacity: **8 for Meetings/Lunch/Dinner**

THE LIBRARY

Dimensions: 25' x 16'

Capacity: **20 for Lunch/Dinner**

THE CASTLE ROOM

Dimensions: 30' x 17'

Capacity: **40 for Lunch/Dinner**
80 for Cocktails

THIRD FLOOR

THE RAMSAY ROOM

Dimensions: 30' x 17'

Capacity: **30 for Lunch/Dinner**
50 for Cocktails

THE LONG ROOM

Dimensions: 25' x 16'

Capacity: **80 for Lunch/Dinner**
150 for Cocktails

Note:

*Except for the Edinburgh Room and Oriental Room,
all the above rooms have an outlook towards the Castle.*



Audio Visual Equipment Hire Charges

In House Equipment

Data projector and 6' Screen	£ 65.00
Laptop	£ 40.00
Flip Chart and Paper/Pens.....	£ 25.00
2 Speaker Microphone System	£100.00
6' Screen.....	£ 25.00

Additional Services

The printing of private event menus, place cards and table plans is included, if required, by the Club at no extra charge.

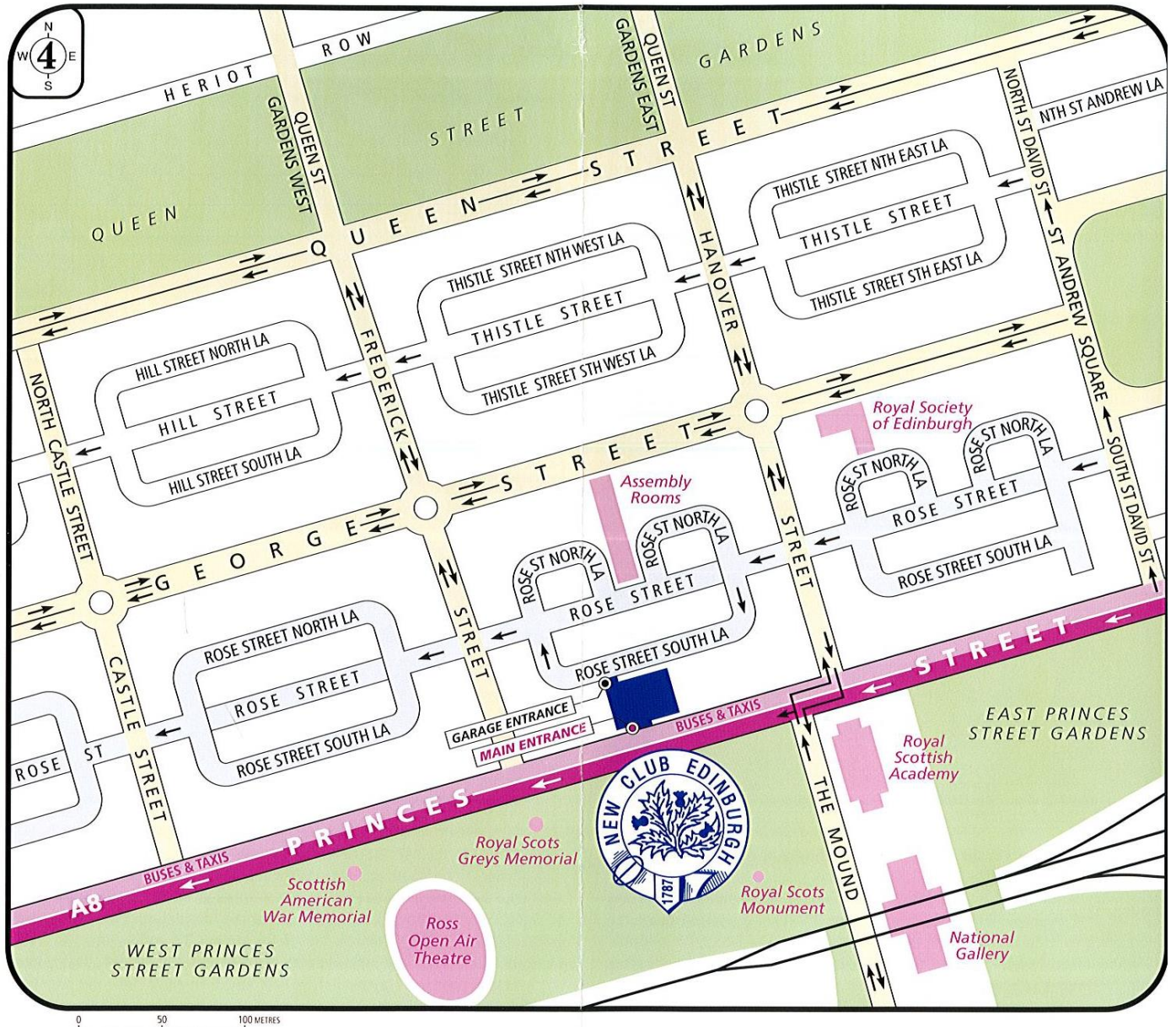
Flower displays, table flowers, balloons and extra lighting may also be arranged through the Club at an additional cost.

The Events Manager is also happy to offer advice and contact details for bands, DJs, singers and pipers.

All Prices inclusive of VAT



Club Location Map



Car Parking: There is no east-bound traffic allowed in Princes Street except for buses and taxis, thus the only approach is down The Mound or from George Street into Hanover Street. You will then need to turn into Rose Street and then turn immediately left into Rose Street South Lane.

Halfway along Rose Street South Lane you will see a building overhang. There is a large metal Garage gate with prominent '86' signs on the entrance columns. Please use the intercom on the right-hand side beneath the '86' sign and a Porter will come down to let you into the Garage.



Private Event and Club Rules

Please note to avoid any confusion or embarrassment the following Club Rules apply in regard to Events at the Club:

- **Dress Code**: For gentlemen this is jacket and tie. In addition, the wearing of jeans, T-shirts, training/sports shoes is not permitted.
- **Mobile Phones**: The use of mobile phones is not permitted in any public area of the Club.
- **Smoking**: This is not permitted anywhere in the Club other than the 3rd Floor Balcony area.
- **Members Areas**: Guests attending an event should proceed as instructed by the Front Desk staff to the Private Room and are not permitted to enter other areas of the Club used by Club Members.
- **Function Guests**: The Club reserves the right to refuse entry or ask a guest to leave if their conduct or dress is unsatisfactory.

Private Event Terms and Conditions

- **Booking**: All Event Bookings must be made by or through a Club Member or a Reciprocal Club Member.
- **Confirmation**: All bookings must be confirmed in writing (letter or e-mail) to the Events Manager.
- **Room Hire**: Room Hire Charges apply to all events with reduced rates for charity events.
- **Staff Fund**: It is the Club policy to add a **discretionary** 10% gratuity for the Staff Fund on all event invoices.
- **Cancellations**: Late cancelled events (within 10 days of the event) may be subject to charges at the discretion of the Club Secretary.
- **Payment**: Invoices for private events are posted out and settlement is required on receipt of invoice.



Event Booking Form

As an aid to planning an event, the checklist below should prove helpful and may also be returned to the Club to confirm a booking.

Members/Company Name:

Address:

.....

Club:

Contact Name:

Telephone No:

Proposed Type of Event:

(i.e. Lunch, Dinner, Meeting, Cocktail Party)

Date:

Timings:

Preferred Private Room:

Approximate Numbers Attending:

MENU

SELECTION:

.....
.....
.....
.....
.....

DRINKS / WINE REQUIREMENTS:

.....
.....
.....

ADDITIONAL REQUIREMENTS:

Audio Visual Equipment:

.....

Flowers: Yes / No

Table Plan/Name Cards: Yes / No