

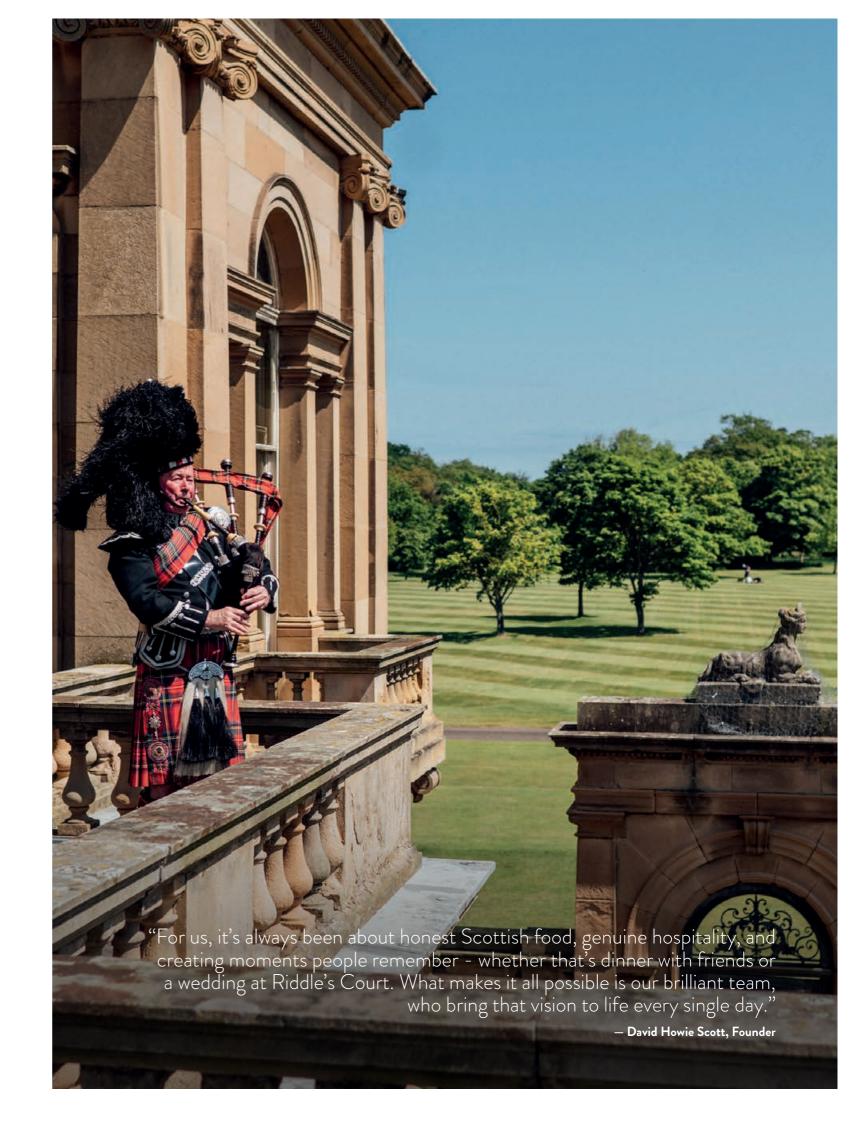
### HOWIES

#### WELCOME TO EVENTS BY HOWIES

Proudly independent and deeply rooted in the heart of Edinburgh, Howies has been showcasing the best of Scottish hospitality since 1990. Founded by David Howie Scott, the business remains family-run, with David still at the helm, now joined by his son Louis and a dedicated, passionate team. Together, they work tirelessly to deliver exceptional seasonal Scottish food, celebrating the finest ingredients Scotland has to offer.

Alongside our three much-loved venues - Howies Waterloo, Howies Victoria, and Scotts Kitchen - we are proud to be one of the catering partners at Riddle's Court. This iconic 16th-century venue, rich in character and history, is the perfect setting for unforgettable events\*. We also provide outside catering services on location in a wide variety of settings, from company offices and marquees to castles and beyond.

For further information or any enquiries, please get in touch at: events@howies.uk.com



<sup>\*</sup> All our venues are wheelchair accessible. Due to the historic nature of our buildings, some of the venues are on split levels. Do let us know in advance if any of your guests will need assistance.









#### YOUR EVENT, YOUR WAY

Whether you are planning a focused boardroom lunch, a client reception, or a large-scale corporate event, we are here to deliver an experience that reflects your brand and exceeds expectations. Our catering features beautifully presented dishes made with the finest local ingredients. Explore our flexible catering options and create the ideal setting for connection, collaboration, and celebration.

Our menus are inspired by the seasons, showcasing the best local ingredients at their peak. We love working with clients to design menus that reflect their unique style and the atmosphere of their special day.

Looking for a themed experience or something entirely bespoke? We would be thrilled to bring your vision to life.

If you would like to discuss your plans in more detail, we would be delighted to assist in making your dream day a reality.

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#### **OUR VENUES IN EDINBURGH**

#### **SCOTTS KITCHEN**

Tucked just off the Royal Mile on picturesque Victoria Terrace, Scotts Kitchen offers a bright, contemporary space with unbeatable views over the iconic Victoria Street. The interior blends contemporary style with a relaxed atmosphere, making it a versatile space for sociable, informal occasions.

#### Layouts and Capacities:

• Seated Dining: up to 36 guests

• Standing Reception: up to 50 guests

• Outdoor Terrace: available (seasonal)

#### Perfect for:

Informal receptions, breakfast briefings, team socials, networking evenings, and relaxed client events.











## Our venues in Edinburgh RIDDLE'S COURT

Located in the historic Lawnmarket on the Royal Mile, Riddle's Court is a breathtaking 16th-century venue rich in character and heritage. Its beautifully restored rooms, high ceilings, and period features provide a striking backdrop for formal gatherings, private dining, and large-scale events with impact.

#### Layouts and Capacities:

• Theatre Style: up to 80 guests

• Seated Dining: up to 60 guests

• Standing Reception: up to 90 guests

• Boardroom Style: up to 46 guests

#### Perfect for:

Breakfast meetings, conferences, receptions, elegant private dining, brand launches.



#### Our venues in Edinburgh

#### HOWIES WATERLOO PLACE

Set within a stunning Georgian building built in 1815, Howies Waterloo Place offers elegant, light-filled interiors with high ceilings and timeless charm. Located at the foot of Calton Hill, just five minutes from Waverley Station, it's an iconic Edinburgh landmark.

#### Layouts and Capacities:

• Seated Dining: up to 90 guests,

• Standing Reception: up to 90 guests

• Private Dining Room: up to 30 guests

#### Perfect for:

Business lunches, company celebrations, family gatherings











#### Our venues in Edinburgh

#### HOWIES VICTORIA STREET

Located on one of Edinburgh's most photographed streets, Howies Victoria Street is a vibrant and characterful venue in the heart of the Old Town. With exposed stone walls, wooden floors, and eclectic local art, it offers a warm, welcoming atmosphere, perfect for informal dining and relaxed evening events.

#### Layouts and Capacities:

• Seated Dining: up to 90 guests across two rooms (40 guests in room one, 50 guests in room two)

#### Perfect for:

Business lunches, company celebrations, family gatherings



## OFFSITE CATERING

We bring our full hospitality experience to you - whether it's your office, a gallery, a co-working space, or a private home. We work with your chosen venue to deliver seamless service and exceptional food, wherever you are.

#### Layouts and Capacities:

- Standing Reception: 20 200+ guests
- Seated Dining: 10 100+ guests
- Pop-up Stations and Chef's Table: custom setups available

Capacities vary by location. We're happy to visit your venue and help plan the best layout for your event.

#### Perfect for:

Office celebrations, conferences, networking, client entertainment.















## RECEPTION EXPERIENCE

#### SAMPLE CANAPES MENU

Braised ox cheek, rarebit, crispy shallot

Mini Yorkshire puddings, roast venison, confit apple, spiced beetroot

Savoury muffin, crab salad, pickled radish and dill

Citrus cured salmon, rye, wasabi, cucumber and chive

King oyster mushroom, duxelle, ketchup and crispy kale

Watermelon, whipped feta, black olive and fennel

#### SAMPLE BOWL FOOD MENU

Ideal for longer receptions, this menu features bowl food and grazing-style dishes that complement the Chef's Table Menu .

Black pudding bon bons, celeriac remoulade and winter Dijon mustard dressing

Horseradish seared pepper rare beef, warm beetroot salad, crispy onions

Crispy roasted Scottish salmon, cumin herb crusted carrots and dill hollandaise

Dunsyre blue cheese, pine nut, sun blushed tomato arancini with tomato sugo

Butternut squash risotto with walnut and tarragon crumb

We cater to most dietary needs. Some dishes can be adapted on request.

Menus are subject to change. Some ingredients might change with the seasons.



#### DINING EXPERIENCE SAMPLE SELECTION

Artisan bread selection with butter and olive oil

#### TO START

Chicken liver parfait, burnt apple, plum chutney, toasted brioche

Traditional haggis, neeps and tatties with a roasted thyme jus

Howies own smoked salmon, pink peppercorn, dill butter, rye, caper, lemon

Confit beetroot, whipped vegan feta, pickled shallot, smoked beetroot dressing, sherry vinegar

Barbecued leek, roast oyster mushroom, goats cheese, watercress emulsion, spiced sunflower seed



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## DINING EXPERIENCE SAMPLE SELECTION

#### THE MAIN EVENT

Venison haunch, pommes dauphine, roast celeriac purée, pickled blackberry, bone marrow gravy

Braised daube of beef, pommes anna, caramelised cauliflower, savoy cabbage, red wine jus

Corn fed chicken, heritage carrot, Hasselback potato, butter sauce, tarragon

Belhaven lobster- Half or whole Scottish lobster, served with warm garlic butter and a seasonal green salad. Available on request

Roast cod, herb crushed potatoes, smoked leek and mussel velouté, chive oil, crispy leek

Roast celeriac, barley, black garlic, crisp Cavolo Nero, hazelnuts, pickled apple

#### **TO FINISH**

Cranachan style crème brûlée; honey custard, raspberry, whisky gel, oatmeal shortbread

Dark chocolate cremeaux, stout cake, vanilla vegan ice cream, hazelnuts, cherry

Brillat-Savarin baked cheesecake, seasonal fruit, pâte de fruits

Baked apple galette, apple and golden raisin compote, honeycomb, medjool date, cider sorbet

Selection of Scottish cheeses with oatcakes, chutneys, dried fruits



## OUR CHEF'S TABLE SELECTION MENU SAMPLE

A sociable dining experience designed for sharing and movement. Begin with a curated selection of starters served in the centre of the table. For mains, guests are invited to stand and explore an elevated self-serve offering, featuring seasonal dishes and signature flavours. Desserts can then either be served at the table or from the Chef's Table.



#### FROM THE SEA

Miso glazed cod, pak choi, fermented chilli, coriander
Fish pie, smoked cheddar mash, leek, caper
Loch Etive sea trout, spiced tomato, chickpea, tzatziki
Hot and cold smoked salmon platter, bread, tartar sauce, charred lemon, dill pickles

#### FROM THE LAND

Glazed pork belly, polenta, harissa, preserved lemon
Marinated chicken thighs, confit garlic yoghurt, ras el hanout, bulgar wheat
Slow cooked lamb shoulder, cumin and sumac crushed carrot, pomegranate, almond
Cured meats platter, bread, flavoured butter, pickles, salad

#### FROM THE GARDEN

Spiced roast cauliflower, chimichurri, almonds, pomegranate, saffron yoghurt
Barbecue aubergine, baba ghanoush, tobacco onions, cumin, coriander pesto
Salt baked celeriac, pickled celery, walnut ketchup, tarragon dressing
Bubble and squeak cakes, confit mushrooms, black garlic, roast leek, salsa verde

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#### OUR APPROACH TO SUSTAINABILITY

Howies food is a celebration of Scotland's natural larder and the brilliant local producers we are proud to work with. We know our suppliers personally, which means you can trust that everything we cook and serve is seasonal, responsibly sourced, and of the highest quality.

We work with farms across Scotland to source fresh, seasonal vegetables. All our fish and shellfish are landed in Scottish harbours, our pork and beef are free-range and outdoor reared and come from trusted suppliers like Gilmour's Butchers.

Sustainability is at the heart of how we work. From reducing food waste and single-use materials to monitoring our energy and water use, we take care with the resources we use.







Photography by David Long photography, Pocketsquare photography and Calum Huntington photography

# -EVENTS BYHOWIES







For more information or to make an enquiry, please contact us at: events@howies.uk.com

WWW.HOWIES.UK.COM/EVENTS