

# Conference Packages 2026



ROYAL  
COLLEGE of  
PHYSICIANS of  
EDINBURGH

**saltire**  
HOSPITALITY





## O U R P R O M I S E

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At Saltire Hospitality, our commitment to **cater without compromising**, our standard of **quality or sustainability** sets us apart. We ensure that **by choosing Saltire Hospitality, you've already made the sustainable choice.**

We take immense pride in presenting a menu crafted exclusively from the finest selection of **fresh, local, and seasonal ingredients** sourced from our network of **esteemed suppliers.**

Moreover, our commitment extends beyond the kitchen. With **solar panels**, our own **herb and vegetable garden** and our fleet of **electric vehicles** at our base, Saltire House

With our dedicated **Green Team** continuously exploring innovative ways to reduce our environmental footprint, they routinely examine every aspect of our operations, seeking opportunities to **enhance our green credentials without compromising on excellence.**

PLATES WITH **PURPOSE:**  
SOURCING THE **FRESHEST**,  
SUSTAINING THE **FUTURE**

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# CLASSIC CONFERENCE PACKAGE

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## Arrival

Freshly brewed tea and Italian Aroma filtered coffee made by leading coffee roasters in Scotland served with dairy and plant-based milk, alongside Saltire Patisserie's handmade morning pastries

## Morning Break

Freshly brewed tea and Italian Aroma filtered coffee served with handmade granola bars (pb) or classic blueberry and banana mini muffins

## Sandwich Lunch

Our classic picking of homemade freshly made malted and white soft bread, and mini seeded rolls with a combination of fresh fillings:

Tuna mayo, crunchy veg and rocket (pb alternative available)  
Mediterranean hummus, roasted peppers and crispy leaves (pb)  
Classic free-range egg and mustard cress (v)  
Mature Scottish cheddar, honey roast ham and tomato chutney  
Roast chicken mayo, crunchy iceberg and red onion  
(Ask for our full list of sandwich fillings)

Served with mugs of our Chef's homemade seasonal vegetable soup (pb)  
And seasonal fresh fruit platters

Serving of freshly brewed tea and Italian Aroma filtered coffee

## Afternoon Break

Freshly brewed tea and Italian Aroma filtered coffee with homemade Scottish shortbread

**£28.50 ex VAT per person**

*All dietary requirements will be catered for if known in advance*



## FINGER BUFFET CONFERENCE PACKAGE

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### Arrival

Freshly brewed tea and Italian Aroma filtered coffee made by leading coffee roasters in Scotland served with dairy and plant-based milk, alongside Saltire Patisserie's handmade morning pastries

### Morning Break

Freshly brewed tea and Italian Aroma filtered coffee served with homemade granola bars (pb) or classic blueberry and banana mini muffins

### Finger Food Buffet Lunch

Our classic picking of homemade freshly made malted and white soft bread, and mini seeded rolls with a combination of fresh fillings:

Sweet potato falafel, red cabbage, homemade hummus and spinach (pb)  
Chicken and chorizo, red peppers and peppery rocket leaves  
Mature Scottish cheddar, honey roast ham and homemade chutney  
Creamy brie and cranberry jam (v)

A selection of five finger food items  
*(Ask for our finger food buffet selector)*

Vegetable kebab with fresh rocket pesto (pb)  
Saltire's 'Best in Scotland' hearty mini steak pies  
Tiger prawn filo parcels, chilli dipping sauce  
Spinach pakora and homemade mango chutney (v)

Served with seasonal fresh fruit platters  
Serving of freshly brewed tea and Italian Aroma filtered coffee

### Afternoon Break

Freshly brewed tea and Italian Aroma filtered coffee with homemade Scottish shortbread

**£35 ex VAT per person**





## HOT FORK BUFFET CONFERENCE PACKAGE

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### Arrival

Freshly brewed tea and Italian Aroma filtered coffee made by leading coffee roasters in Scotland served with dairy and plant-based milk, alongside Saltire Patisserie's handmade morning pastries

### Morning Break

Freshly brewed tea and Italian Aroma filtered coffee served with homemade granola bars (pb) or classic blueberry and banana mini muffins

### Hot Fork Buffet Lunch

Choose two main dishes and one vegetarian/plant-based option plus two desserts.

#### Meat / Fish

*Homemade beef lasagne, garlic bread, mixed salad.*

*Thai green chicken curry, steamed rice, Thai crackers.*

*Chicken, leek and ham pie, seasonal vegetables, new potatoes.*

*Moroccan chicken tagine with pomegranate and couscous salad.*

*Teryaki beef, crunchy vegetable, ginger and chili, noodles, vegetarian spring rolls.*

*Butter chicken masala, steamed basmati rice, garlic and coriander naan breads.*

*Scotch beef and wild mushroom stroganoff, steamed rice*

*Pork sausage, caramelised onion, rich red wine gravy, creamed mash*

*Chicken, sweet potato, spinach curry, coconut, coriander, boiled rice, mini naan.*

*Haggis, neeps and tatties, whisky sauce, selection of Farmhouse breads.*

*Homemade Scotch beef steak pie, roasted root vegetables, creamed mash.*

*Tiger prawn Thai green curry, boiled rice, Thai crackers.*

*Poached sea trout, lime & dill cream sauce, seasonal veg crushed potatoes.*

*Honey, soy and ginger fillet of Scottish sea trout, seasonal vegetables.*

*Smoked haddock & sea trout fish pie, creamy cheddar mash topping, green beans & shallot salad.*

#### Vegetarian / Plant-based

*Vegetarian haggis, neeps & tatties, whisky sauce (v)*

*Wild mushroom stroganoff, boiled rice (v)*

*Sweet potato, chickpeas, lentil & coriander coconut curry, jasmine rice (pb)*

*Mexican mixed bean chili, guacamole, salsa, steamed basmati rice (pb)*

*Moroccan chickpea tagine, pomegranate, cous cous salad (v)*

*Aubergine, mozzarella, parmesan & tomato pasta bake (v)*

*Thai green quorn chicken vegetable green curry, steamed rice, Thai crackers (pb)*

*Vegetable lasagne, garlic bread, seasonal salad.*

*Homemade mac 'n' cheese, garlic bread, seasonal salad.*

#### Sweet Treats

*Fresh sliced fruit selection (pb)*

*Black forest mousse (pb)*

*Mango and raspberry mousse.*

*Scottish strawberries and raspberries, cream (seasonal)*

*Chocolate brownie torte (pb)*

*Victoria Sponge Gateau.*

### Afternoon Break

Freshly brewed tea and Italian Aroma filtered coffee with homemade Scottish shortbread

**£38 ex VAT per person**



## BOWL FOOD CONFERENCE PACKAGE

### Arrival

Freshly brewed tea and Italian Aroma filtered coffee made by leading coffee roasters in Scotland served with dairy and plant-based milk, alongside Saltire Patisserie's handmade morning pastries

### Morning Break

Freshly brewed tea and Italian Aroma filtered coffee served with homemade granola bars (pb) or classic blueberry and banana mini muffins

### Bowl Food Lunch

Choose three bowls from below:

#### MEAT

Posh mac 'n' cheese, aged parmesan, smoked pancetta.

Tiger prawn, avocado cocktail, bloody Mary salsa.

Thai green chicken curry, coriander-infused rice.

Venison meatballs, celeriac purée, port sauce.

Chilli con carne, tortilla chips, sour cream.

Slow braised Scotch beef, button mushroom, butter mash, red wine jus.

Shredded Asian duck bon bon, soy, plum dressing, rocket.

Poached salmon, minted potatoes, watercress aioli.

Gateau of haggis, neeps, tatties, whisky sauce.

Fillet of hake, roasted fennel, baby potatoes, black olives, cherry tomato.

Smokey barbecue pulled pork belly, shredded cabbage, apple slaw.

Pork sausage, caramelised onion, creamed mash, rich red wine gravy.

Thai shredded beef, chilli rice noodles, lime, coriander, toasted sesame.

#### VEGETARIAN/PLANT BASED

Lentil, chickpea, sweet potato, rich madras sauce (vg)

Vegetarian, haggis, neeps & tatties, whisky sauce.

Caramelised figs, blue cheese, rocket, hazelnut crumble, balsamic glaze.

Leek, fennel, pea risotto.

Spinach, ricotta tortellini, roasted tomato, oregano sauce.

Grilled halloumi, spicy roasted courgette, bulgur salad.

Thai green vegetable curry, coriander-infused basmati rice (vg)

Three bean chilli, tortilla chips, rice (vg)

### Afternoon Break

Freshly brewed tea and Italian Aroma filtered coffee with homemade Scottish shortbread

**£45 ex VAT per person**



## ADDED EXTRAS

Additional serving of freshly brewed tea, filtered Italian  
Aroma coffee with homemade shortbread

**+ £4.70 per person**

Fresh orange, apple or cranberry juice

**+ £3.00 per glass**

Bottles of Scottish sparkling & still water

**+ £4.75 per bottle**

Hydration station - fruit infused Scottish water to be available  
throughout the event

**+ £25.00 per station**

Cans of soft drinks

**+ £2.50 per can**

Hot breakfast roll (1 pp)

*Grilled cured bacon / Link or square sausage / Scrambled free-  
range egg (v) / Plant-based sausage (pb)*

**+ £5.50 per person**

Cake and Traybake selection

*Caramel shortie / Maltesers slice / Coconut and vanilla slice /  
Chocolate brownie / Rhubarb and white chocolate blonde /  
Marbled raspberry and vanilla cake*

**+ £3.50 per person**

Salads

Add on your choice of three freshly made salads to any of our  
Conference Packages

*Asparagus and pea salad, fresh new season asparagus, garden peas  
and mint with lemon vinaigrette.*

*Tomato and mozzarella salad with balsamic glaze  
Greek salad, tomatoes, cucumber, red onion, olives and feta with  
oregano and olive oil*

*Grilled vegetable salad, grilled courgettes, bell peppers, aubergines,  
red onion with a garlic herb dressing.*

*Chef's homemade classic coleslaw*

*Potato salad with a light mustard mayo dressing*

*Caesar salad*

*Baby leaf salad with cherry tomatoes, avocado and balsamic  
vinaigrette*

**+£5.00 per person**



*"I cannot recommend Saltire Hospitality enough! From initial inquiry to execution on the night of the event, the process was seamless and it put my mind at ease knowing I could trust and rely on the team to meet (and exceed) all expectations! Special mention to Caroline who helped throughout from menu selection to finalising timings, dietaries and everything in between and to the team, led by Kamal, on the night of the event who went above and beyond to deliver an exceptional service to our guests. I have no hesitation in using Saltire again in the future and can definitely recommend to anyone who is looking for a caterer."*

**National Events Manager**  
Scottish Health Awards

**GET IN TOUCH**

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