



DAY DELEGATE GREEN PACKAGE

Here at The Scotch Whisky Experience, we've set ourselves the challenge to create inspiring packages which are easy to book, value for money and sustainable, giving you and your delegates peace of mind that our Green Tourism goals of PEOPLE, PLANET & PLACE always come first!

We're a multi-award-winning Green Tourism accredited venue and a circular economy advocate. A living wage employer, we source locally wherever possible, supporting Scottish craft suppliers and businesses. Our event spaces, restaurant, guided tours and whisky tastings are fully accessible and inclusive; and we support a variety of conservation and local community charities, including The Scottish Wildlife Trust, John Muir Trust, Grassmarket Community Project and SAMH.

When you book our DAY DELEGATE GREEN PACKAGE we guarantee:

- 100% locally sourced seasonal Scottish ingredients*
- 100% Fairtrade coffees & ethically sourced teas
- 100% food waste composting
- 100% recycling, re-using, repurposing & plastic-free
- 100% renewable electricity
- A carbon-offset donation to one of the Scottish charities we support – you choose!
- Our GREEN stamp on key branding, certifying the sustainability credentials of your event.



A Sensational Journey

AWARD-WINNING VENUE

For over 20 years, we've been hosting meetings, conferences & events from our iconic setting beside Edinburgh Castle, at the top of The Royal Mile, in the Old Town UNESCO World Heritage Site.

The Castlehill Room is the largest of our eight whisky-themed event spaces, hosting up to 80 delegates, theatre or banquet style. It is bright, spacious and versatile, with direct access to flexible break-out areas. A striking stained-glass window, which floods the room with natural daylight, complements high ceilings, exposed wooden beams and chandeliers handcrafted from reclaimed whisky barrels.

AWARD-WINNING SCOTTISH FLAVOURS

Our internationally-acclaimed chefs love tantalising tastebuds with seasonally inspired Scottish dishes served with a modern twist. Our ingredients are sourced locally, wherever possible, and always prepared in-house, to showcase the very best of Scotland's natural larder.

AWARD-WINNING SERVICE

Crafting the perfect event, like crafting the perfect Scotch whisky, requires expertise and attention to detail. Matured over time, each ingredient must be just right and timed to perfection.

When you book with us, a senior member of our award-winning events team will be on hand every step of the way, providing support and advice, and helping fine-tune your event.

WE'RE FULLY ACCESSIBLE & INCLUSIVE

"I would be hard pushed to find many attractions of this calibre when it comes to being accessible and inclusive. Dare I say, one of Scotland's top ten accessible attractions!"
EdinBlue, via access review site Euan's Guide

Download our [Access Statement](#)

EASY TO REACH

We're within a healthy 20 minutes' walk of Waverley and Haymarket railway stations, St. Andrew's Square bus station and Edinburgh Trams' airport shuttle service. Lothian buses have regular services which stop nearby. We're also happy to help if you need advice on how best to reach us by public transport or active travel.



DAY DELEGATE GREEN PACKAGE

INCLUDES:

- Exclusive use of our Castlehill Room between 09:00-17:00
- Arrival welcome smoothies & seasonal fruit selection
- Mid-morning Fairtrade coffee & Eteaket ethically sourced tea, with Walker's shortbread
- Signature six-canapé finger buffet lunch:
 - Steelhead Kaimes of Oban trout and samphire pastry parcel
 - Organic lamb and foraged herb pastry parcel
 - Tempura courgette with garlic and nettle pesto
 - Organic barley arancini with wild mint
 - Organic Scotch eggs with pea protein mince and sage
 - Great Glen venison salami on spelt flour bread toast
- Afternoon Fairtrade coffee & Eteaket ethically sourced tea, with Walker's shortbread
- Use of our flexible break-out areas
- Fresh water refills throughout the day
- Personal attention of an experienced events coordinator

Castlehill Room facilities include:

- Sound system with wireless microphones
- Conference call facilities
- High-speed Wi-Fi internet access
- BYOD (Bring Your Own Device) & Clickshare
- Inbuilt projector/screens
- Large format high-res digital displays
- Digital signage (which can be branded)
- White boards & coloured pens
- Air conditioning

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Attendees	Prices are per person & inclusive of VAT
30-39	£36.00
40-49	£33.00
50+	£30.00

Buffet selection & dietary requirements to be confirmed five working days pre-event.

EXTRAS

SUSTAINABLE SCOTCH WHISKY TASTINGS

What better way to close your event, ensuring delegates leave enriched, entertained, revitalised and inspired, than with a **Sustainable Scotch Whisky Tasting**. Hosted by a whisky expert, we'll share stories of Scotland's eco distilleries, as delegates enjoy a tutored tasting of delicious single malts from across Scotland.

From £40.00 per person (minimum 10 delegates).
Bespoke tastings available on request.

GIFT PACKS

Our specialist Whisky Shop stocks over 450 Scotch whiskies, with our colourful miniature five-bottle whisky-packs a favourite for those with limited luggage space. We also stock Scottish jams, chocolates and shortbread, and **cuddly highland cows, made from 100% recycled water bottles!**

Through our longstanding partnership with Glencairn Crystal, a socially & environmentally responsible family business, we can arrange for our crystal whisky glasses to be engraved with your business or conference logo. Prices available on request.

ADDITIONAL CATERING & SERVICES

- Drinks are charged on a consumption basis.
- Tea/coffee & shortbread: from £2.50 per round, per person.
- Homemade fruit smoothie: from £5.00 per litre.
- Finger buffet items: from £2.50 per item, per person.
- Room hire beyond 09.00-17.00 can be arranged from £110 per hour or part thereof.

EASY TO BOOK

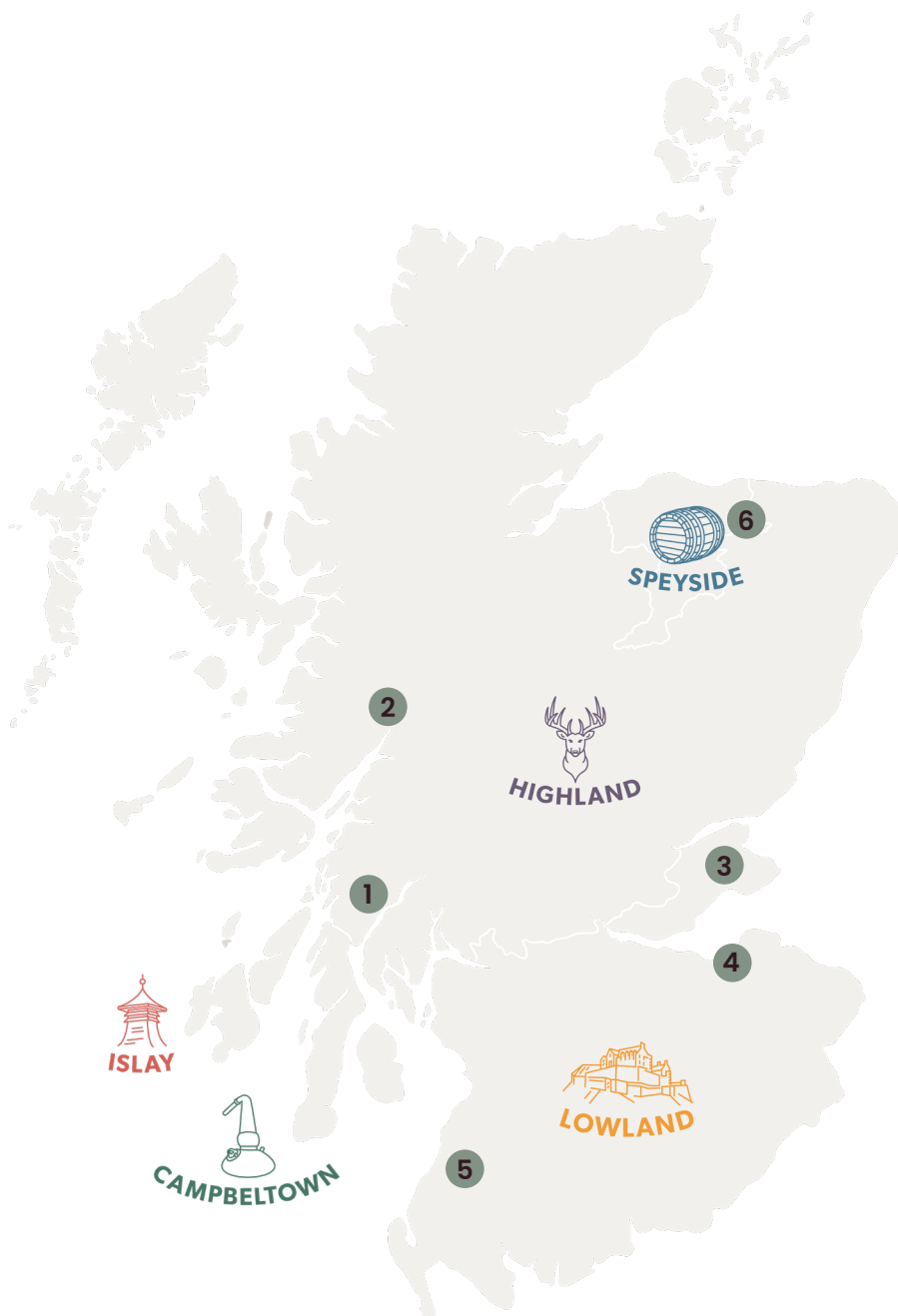
For bookings & enquiries, please call our Events Team on +44 (0)131 220 0441 (Monday-Friday, 09:00-17:00) or email events@scotchwhiskyexperience.co.uk

*Some essential ingredients, such as sugar, can only be sourced from outside Scotland.

FINGER BUFFET MENU

Buffet lunch from £9.95 per person

- 🐟 Steelhead Kaimes of Oban trout and samphire pastry parcel
- 🐟 Organic lamb and foraged herb pastry parcel
- 🐟 Tempura courgette with garlic and nettle pesto
- 🐟 Organic barley arancini wild mint
- 🐟 Organic Scotch eggs with pea protein mince and sage
- 🐟 Great Glen venison salami on spelt flour bread toast



- 1** Kaimes is the oldest fish farm in the UK and the only hatchery producing the sweet and delicate Steelhead trout. They are committed to sustainable aquaculture and have invested in rewilding initiatives for the native sea otter.
- 2** Great Glen Charcuterie is a family-run business in Roy Bridge, a small village deep in the Scottish Highlands. Their Great Glen venison is sourced from deer which roam wild, grazing on heather, wild plants and grasses. With no natural predators, the population is managed sustainably to prevent overgrazing.
- 3** Pittormie Farm is a small family-run farm in the heart of North East Fife. Their 'gaun about hens' produce superb eggs all year round. They also grow fruit in the summer, and make their own jams, jellies, chutney and pickles for the winter season.
- 4** Chapel Farm is an organic farm only 20 miles from Edinburgh. Much of its vegetable crop is harvested and dispatched from the farm on the same day, ensuring the freshest possible produce.
- 5** Caldwell's Farm provides our kitchen with high-quality seasonal and organic vegetables from the Ayrshire coast.
- 6** Walker's Shortbread, from Aberlour in Speyside, has been baking award-winning shortbread since 1898, when Joseph Walker opened his first bakery. Today, his family continues the tradition.