

Braid Hills Hotel

EDINBURGH



THE BRAID SUITE | REGENT SUITE | THE LIBRARY
BUCKSTONE EVENTS VENUE | I886 RESTAURANT, BAR & TERRACE

Conferences & Events at one of Edinburgh's historic venues

Built in 1886 the hotel truly is an Edinburgh landmark.

Character and features are proudly displayed throughout the Victorian building in our distinctive corner towers, stained glass windows and original ceiling cornicing. With our beautiful gardens, free parking and panoramic views of Edinburgh, you will be surprised to know that we are just minutes from the bustling city centre and the city bypass.

Braid Hills Hotel stands on a hill above Pentland Terrace and Comiston Road in Edinburgh and has excellent views over the city.

The Hotel was originally a Golf Room erected to serve the golfers playing the new Braid Hills golf course. The Room was fitted with 150 boxes for rent at 7/6d per annum and two stained-glass windows, unveiled in October 1894 are still in situ today.

Offering 71 en-suite bedrooms and a choice of event spaces to accommodate up to 140 guests for a banquet, Braid Hills Hotel is a stunning venue for your event.



THE BRAID SUITE

The largest of our event suites can accommodate up to 140 dinner guests boasting a private decking with stunning views & evening sunshine – perfect for summer arrival drinks & canapés. With a dedicated entrance into it's own bar/breakout area 'The Gathering Bar', which can comfortably seat 30-40 guests or accommodate up to 120 for a standing drinks reception.

Length: 14.5m

Width: 15.5m

Height: 4.5m

FACILITIES:

Disabled Access

Toilets & Disabled Toilets

Black Out Possibility

Sound System iPod or CD

LED Dimmable Lighting

Private Outdoor Decking

Dancefloor Available

Large Stage for Presentations/Live Music

CAPACITIES:

Theatre: 180

Cabaret: 50

Boardroom: 42

U-Shape: 38

Dinner: 140

Dinner Dance: 120

Reception: 180

ROOM HIRE RATES

Full Day Room Hire - £1,000

Half Day Room Hire - £750



POWER:

25 Twin 13amp Sockets

REGENT SUITE

Brimming with original features including an open fireplace and oversized Crystal chandelier the Regent Suite is available for private dining and celebrations for up to 30 guests or can be booked in conjunction with The Braid Suite as breakout or catering space.

Length: 7.2m

Width: 4.8m

CAPACITIES:

Theatre: 40

Classroom: 12

Boardroom: 20

U-Shape: 16

Dinner: 24

Reception: 25

FACILITIES:

Disabled Access

Toilets & Disabled Toilets

Black Out Possibility

Access to Syndicate Suite

POWER:

11 Twin 13amp Sockets

ROOM HIRE RATES

Full Day Room Hire - £400

Half Day Room Hire - £250



THE LIBRARY

High ceilings, an open fireplace and wood panelling ensure this space offers the traditional charm of a Gentlemen's club in days gone by. The Library is a light and airy space on the ground floor of the main hotel, located close to the main entrance with a large lounge area immediately outside, perfect for pre-dinner drinks, private dining or conference breakout area.

Length: 5.5m

Width: 4.5m

CAPACITIES:

Theatre: 20

Classroom: 8

Boardroom: 12

U-Shape: 12

Dinner: 16

Reception: 20

FACILITIES:

Disabled Access

Toilets & Disabled Toilets

Black Out Possibility

POWER:

10 Twin 13amp Sockets

ROOM HIRE RATES

Full Day Room Hire - £250

Half Day Room Hire - £150



BUCKSTONE EVENTS

Rent your own self-contained private event suite!

EH10's Newest Events Venue! For the more intimate experience, host your guests in a private events space complete with dedicated entrance, private bar and large outdoor terrace.

EVENTS

Private Dining for up to 40 guests
Birthday Parties
Anniversaries
Exhibition
Product Launches
Dedicated car park and street entrance
Children's Parties
Facility for outdoor bouncy castle
Large terrace available for BBQ

CAPACITIES

Dinner: 40
Buffet Party/Drinks: 80

FACILITIES

Disabled Access
Toilets & Disabled Toilets
Private Bar
Private Smoking Garden
3 LCD TV's
Dancefloor
Large Private Terrace

ROOM HIRE RATES

Full Day Room Hire - £500
Half Day Room Hire - £350



DAY DELEGATE MEETINGS

5 minutes from the city by-pass, free parking and excellent public transport links

DAY DELEGATE RATE

- Main Meeting Room Hire from 8am-5pm
- LCD Projector and Screen
- 1 x Flipchart
- PA System and Roaming Microphone (Braid Suite Meetings only)
- Arrival tea/coffee and morning pastries
- Mid-Morning tea/coffee and shortbread or fruit platter
- Working Buffet Lunch
- Mid-Afternoon tea/coffee and cakes or fruit platter
- Water for all delegates throughout the day
- VAT included

From £30 - £39 per delegate (inc VAT)

DDR UPGRADES

Breakfast Buffet on arrival £9

Bacon Rolls on arrival £3.50

Red Bull Breaks £3

2 Course Restaurant Lunch £5

BBQ Lunch £5

Flipcharts £15

Breakout Rooms Available from £75

24-72 Hour Delegate Rates Available

Canapés

3 pieces £7.50 per person

Additional choices £2.25 each

Meat options

Haggis bon bons, tamarind mayo dipping sauce
Fennel and coriander encrusted chicken skewers
Braised shoulder of beef in mini Yorkshire puddings
Mini pork meat ball and chorizo brochette
Confit duck with tomato chutney and pickle crouton
Mini grilled steak slider with tomato relish
Pulled BBQ pork and tomato salsa tartlet

Fish options

Organic flash cured salmon and baby pickle skewer
Roasted scallop wrapped in streaky bacon with citrus mayo
Smoked salmon bilini with dill crème fraiche
Crab coriander & chilli tartlet with toasted sesame seeds
Smoked haddock and Loch Arthur cheddar Arancini
Salt cod brandade on a wholemeal bread crouton
Smoked mackerel, spring onion and Scordalia

Vegetable options

Sundried tomato and mozzarella Arancini
Red pepper and cucumber sushi rolls, Wasabi and pickled ginger
Spiced onion Bhaji and mango chutney dipping sauce
Haricot bean and rosemary hummus on mini crouton
Spinach and ricotta tartlet
Semi dried tomato and basil mascarpone bruschetta
Vegetarian spring rolls



Banqueting Menu Options

Starters

Soup with fresh bread (Lentil, Scotch broth, Leek & Potato, Tomato and Basil) (v)
Chicken liver parfait with toasted brioche and Chef's seasonal chutney
Ham Hock Terrine with Piccalilli, croutons and shallot salad
Smoked salmon served with horseradish cream, Kohl rabi and green apple
Caramelised red onion and smoked Applewood tartlet with dressed salad (v)
Tomato, black olive and Mozzarella bruschetta (v)

Main Courses

Roasted Scottish salmon served on crushed root vegetables with creamy mussel and sweet corn chowder
Roasted fillet of bream, truffle crushed potatoes, steamed greens and truffle burre blanc
Roast breast of Scottish chicken with haggis croquette, served with 'champit' tatties and whisky café au lait
Roast breast of chicken with Dijon mash potatoes, grilled courgette and tomato, shallot gravy
Roast loin of pork with a pork sausage and bacon cassoulet served with jus and apple sauce
Borders beef bourguignon with mashed potatoes and parsnip crisps
Roast sirloin of beef with Yorkshire puddings and seasonal vegetables - £5 supplement applies
Seasonal vegetarian tartlet with accompanying vegetables (v)
Lentil and vegetable Sambar with coriander rice and crumbled Paneer (v)

Desserts

Chocolate mousse with clementine syrup and choc chip cookie crumble
Lemon Tart with seasonal fruit coulis
Scottish Cranachan with fresh raspberries, toasted oats and whisky cream
Mascarpone cheesecake with berry compote and crushed oat biscuits
Sticky toffee pudding with caramel sauce and salt caramel ice cream
Amaretto parfait with crushed almond biscuits and flaked almond tuille

After dinner tea, coffee and tablet

**3 Courses with after
dinner tea/coffee £29.00**

*Please note banqueting events
must choose 1 option per course
for all guests (plus a vegetarian
option if required)*

*If you would like to offer your guests
a choice of 2 options per course
please note a £5 per guest
supplement will apply*

Finger Buffet

Meat Options

Lemon drumsticks

Chicken bites with sweet chilli dip

Chicken or Steak mini pies (mixed selection)

Pork and chorizo meatballs

Haggis bon bons

2 Mini beef and pulled pork sliders (£1.50 supplement per person)

Vegetarian Options

Mini goat's cheese and tomato quiches

Mini spring rolls with chilli dipping sauce

Cream cheese stuffed mini peppers

Tomato and mozzarella bruschetta

Fish Options

Herby haddock goujons with tartare sauce

Smoked haddock and isle of mull cheddar arancini

Hot smoked salmon and broccoli quiche

Smoked salmon and cream cheese rillettes on toast

Salads / Potatoes

Feta, peppers, olives and rocket

Mixed leaf salad with dressing

Coleslaw

Buttered new potatoes

Sweet Bites

Mini brownie bites with salted caramel sauce

Selection of mini cakes

Chocolate strawberries

Choose 6 Items £14 pp Additional Choices £2.50 pp

*Please note mixed Traditional Sandwiches are available and count as one option
Ham & Mustard, Cheddar & Chutney, Egg Mayonnaise, Tuna Mayonnaise

Fork Buffet

2 Choices per course £20pp / 3 Choices per course £25pp

COLD OPTIONS

Smoked mackerel and potato salad with spring onion, pickles and Dijon mustard dressing
Mini goat's cheese tartlets topped with red pepper pesto
Sliced charcuterie served with olive tapenade, hummus and fresh baked focaccia bread
Smoked chicken, baby gem, spring onion and sweet corn with tarragon yoghurt
Mixed leaf salad with house dressing
Tomato, mozzarella and red onion salad
Roasted red pepper, feta, olive and rocket

HOT OPTIONS

Asian style braised shoulder of Scottish beef with a fricassee of shitake mushrooms and Bok Choi served with egg fried rice
Borders beef bourguignon with mashed potatoes
Braid Hill's fish pie topped with Scottish cheddar cheese, herb and citrus Pangrattato
Roasted salmon with spring onion and parsley mashed potato, white wine and lemon butter sauce
Artisan pork, apple and black pudding sausages on leek and potato stovies topped off with deep fried shallots and red wine jus
Roasted marinated lemon chicken with a Mediterranean vegetable bulgur wheat and coriander yoghurt
Vegetarian Moussaka topped with feta cheese and served with flat bread (v)
Lentil and vegetable Sambar served with coriander rice (v)

DESSERT OPTIONS

Cranachan of crushed oat biscuits, whisky cream, heather honey and raspberries.
Rich dark chocolate torte and chocolate sauce with candied popcorn.
Lemon tart with berry compote
Profiteroles with crème patisserie and chocolate sauce
Vanilla cheese cake topped with seasonal fruit compote
Cheese selection with tomato chutney and oat cakes

*Please note our Fork Buffet menus
are available for events catering for
40-140 guests.*

*Less than 40 guests, we can
prepare a bespoke menu or please
choose from our Finger Buffet,
Banqueting or BBQ Menus*

BBQ Options

The Buckstone £15

The Meat

Borders beef burgers
Artisan pork sausages
Spiced lemon chicken wings

The Vegetarian

Courgette and halloumi skewers

The Sides

Buttered rolls
Spiced herby cous cous
Mixed leaf salad
Coleslaw

The Dessert

Fresh popcorn

The Buckhound £19

The Meat

Moroccan spiced lamb kebabs
Artisan pork & black pudding sausages
Chicken marinated in coriander
yoghurt

The Vegetarian

Grilled mushroom and fennel
stacks with feta, lemon and rosemary

The Sides

Pitta bread
Grilled corn on the cob
Green beans with shaved shallots and
radish
Buckstone potato salad

The Dessert

Fresh popcorn

Buckstone Bull £25

The Meat

Grilled rump steaks
Spicy pork spare ribs
Cajun salmon and lemon parcels

The Vegetarian

Grilled aubergine, tomato and
mozzarella parcels with salsa verde

The Sides

Baked jacket potato skins stuffed with
feta and lemon
Caponata salad
Herby quinoa and pomegranate and
mixed seeds

The Dessert

Fresh popcorn plus choose one of the
following -
Chocolate brownie
Ice cream cones
Eton mess

Arrival Drinks & Banqueting Wine

ARRIVAL DRINKS (price per glass)

- Fruit Mocktail £2.50
- Pimms with fresh fruit and mint garnish £3.50
- Glenkinchie Malt Whisky £3.80
- Da Luca Prosecco £4.95
- Edinburgh Gin Raspberry and Cranberry Cocktail £4.95
- Montaudon Brut NV, France £7.00
- Laurent Perrier Brut Champagne £9.50

SPARKING WINE & CHAMPAGNE

- Da Luca Prosecco Brut £27.50
- Pongracz Brut, South Africa £34.00
- Montaudon Brut NV, France £45.00
- Laurent Perrier Brut Champagne £75.00

WHITE WINE

- Durbanville Hills Chardonnay, South Africa £24.00
- Tekena Sauvignon Blanc, Central Valley Chile £19.50
- Da Luca Pinot Grigio, Italy £22.50
- La Campagne Viognier, Pays d'Oc, France £22.50

RED WINE

- Tekena Merlot, Central Valley, Chile £19.50
- Between Thorns Shiraz, South Eastern Australia £22.50
- Rare Vineyards Pinot Noir, France £24.00
- Vendange Cabernet Sauvignon, California USA £22.50

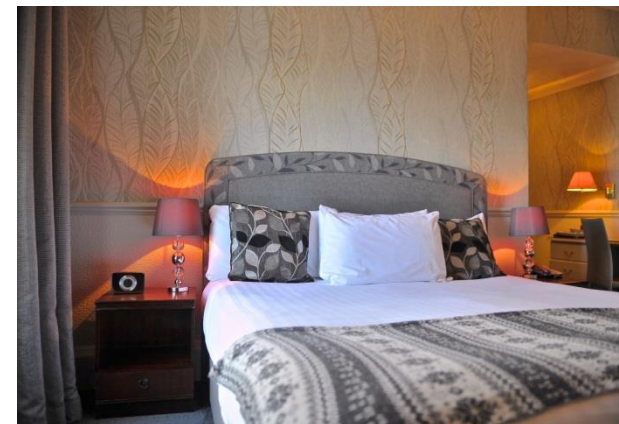
ACCOMMODATION

Braid Hills Hotel offers 71 refurbished bedrooms including Classic single, double or twin bedrooms.

All of our bedrooms benefit from contemporary bathrooms, comfortable beds, Freeview LCD TV's, tea/coffee making facilities, hairdryers, iron & ironing boards, free Wi-Fi and direct dial telephones.

We also offer Deluxe and Signature bedrooms, many with out-standing city views.

Corporate rates are available to those who are hosting an event within the hotel along with 24hour Day Delegate Rates from only £99-£129 per person (sharing) / £129-£189 per person (single occupancy).



LOCATION

BY CAR:

From the M8: continue onto Hermiston gate roundabout taking the 3rd exit (sign posted City bypass South A720). Merge onto the Bypass and continue straight. Exit the Bypass at the Lothian burn Junction (sign posted City centre/Carlisle A702). At the roundabout take first exit onto Biggar road A702 (sign posted City centre). At the second set of traffic lights turn right onto Buckstone drive. Follow immediate left to stay on Buckstone drive. Continue straight onto Braid Road and look for the Hotel car park.

From City Centre: Drive to the West end of Princes Street then turn onto Lothian Road A700. Continue forward to Toll cross and turn right onto Home Street A702. Follow the A702 straight through Bruntsfield and Morningside. Turn left at Cluny Gardens followed by a right onto Braid road. Continue straight until you see the signage for the free Hotel Car park

BY TAXI:

Edinburgh Waverley and Haymarket Train

Stations: Available from both stations a taxi will take around 11 minutes (depending on traffic).

Edinburgh Airport: This journey will be around 16 minutes direct to the hotel (depending on traffic).

BY BUS:

Lothian Bus Number 11 offers a regular service from the city centre to the hotel, buses available from York Place or Lothian road for £1.60.

The Airport bus travels direct to the West End where you can cross on to Lothian Road for an 11.



CONTACT US

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