



Caledonian Hilton
Edinburgh

2011 Festivities





Terms and Conditions

1. All provisional festive bookings must be confirmed within seven days of booking with a valid credit card and a deposit of £15.00 per person or 10% of the total, whichever is the greatest (£50.00 per person for Christmas Day Lunch and Hogmanay Dinner in the Pompadour Restaurant) is payable with confirmation.
2. Any bookings not confirmed after 7 days will be released without further notification.
3. All balances must be paid in full by Friday 28th October 2011 or at the time of confirmation if reservation is made after this date.
4. Party night accommodation is the responsibility of the individual guest and must be settled prior to departure unless otherwise agreed in writing with the hotel in advance.
5. All prices shown are inclusive of VAT, but may be subject to changes of rate and any other relevant taxes/levies at the current prevailing rate in force on the date of the event.
6. We regret that all payments received, including deposits, are non-refundable and non-transferable.
7. We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation.
8. If the final amount is not settled in advance (see terms in clause 3 above) the hotel reserves the right to cancel the booking.
9. In the unlikely event that the hotel is obliged to cancel the function for any reason, all monies will be refunded or an alternative date or location will be offered, without liability to the hotel or Hilton.
10. No additional food or beverage of any kind is permitted into the hotel by party organisers or guests. The hotel reserves the right to alter function details which shall be dependent on numbers.
11. Should a Party Organiser require an account to be set up for bar charges, then this may be organised by prior arrangement only. Once arrangements have been agreed for the evening, it will be assumed that all charges are payable by the organiser, irrespective of whether the account is checked and signed at the end of the event.
12. If you have any specific dietary requirements, our Christmas Co-ordinator will be delighted to assist. Please ask for details at time of booking. Special dietary requirements must be notified at least 14 days prior to event date.
13. The client is responsible for any damage caused to hotel rooms, or furnishings, utensils and equipment by any act, default or neglect by the client or guests of the client, and shall pay the hotel on demand the amount required to remedy any such damage.
14. It is recommended that all wine for parties is pre-ordered to avoid any delays on the evening. For this reason, the Christmas Wine List will be despatched with your confirmation once your booking has been taken. This will allow you to pre-book your wine.
15. The hotel can accept no responsibility or liability whatsoever for any loss, damage or theft to guests personal property. We also reserve the right to refuse entrance at the manager's discretion.
16. All offers are subject to availability.
17. All bookings are accepted as being subject to Hilton's full terms and conditions available upon request, and are subject to the laws of the United Kingdom.

Christmas and New Year at the Caledonian Hilton

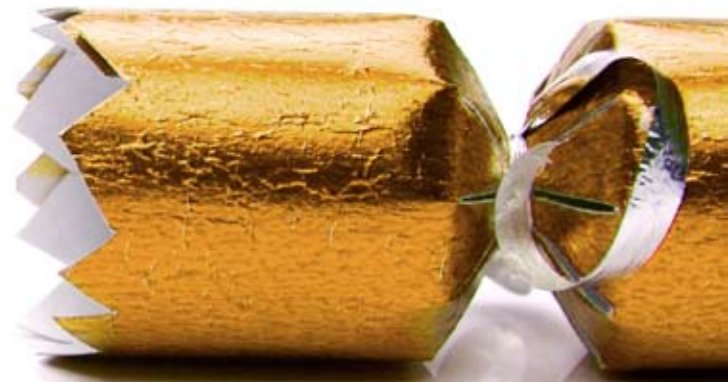
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Christmas Crackers

Crackers were invented by bon-bon sweet maker Thomas J. Smith of London in 1847. It is said that he added the "crackle" element when he heard the crackle of a log he had just put on the fire. Originally the cracker had a sweet in it but that was replaced by a small gift. The new product was initially marketed as the Cosaque (i.e., Cossack), but the "cracker" name soon became its name. The paper hats and jokes were later introduced by Tom Smith's son, Walter Smith, to keep ahead of the market as the number of competitors increased.



Private Parties & Party Stopovers

Private Parties

You can pull some crackers and celebrate the Festive Season with your very own private party!

Our magnificent banqueting rooms offer a unique atmosphere for a seasonal event whether intimate or grand! And whatever the size of your party, we promise to provide spectacular cuisine and the finest of wines.

Private Festive Dinner Package

Create your menu from the following choices:

Celeriac and truffle oil soup

Smoked salmon and trout mosaic, horseradish butter, beetroot chutney
Game terrine, pear chutney, toasted sour dough

Roast 'Black Feathered' turkey, chipolatas wrapped in bacon, chestnut stuffing and traditional accompaniments

Pan-fried North Atlantic halibut, crispy potatoes and capers, served on a bed of sherry vinegar braised Puy lentils

28-day hung fillet of "Burnside Farm" beef with fricassee of wild mushrooms and artichokes, baby onions in a port jus (Supplement £7 per person)

Traditional Christmas plum pudding, custard sauce with brandy

Black Forest parfait with Kirsch-soaked cherries, chocolate sorbet

Bailey's creme brulee, with Bailey's ice-cream, chocolate Lang de Chat

Freshly brewed coffee and tea selection

Mince pies

£49 per person

Including ½ a bottle of house wine per person and DJ
(Based on a minimum of 80 guests)

Party Stopovers

Why not stay the night?

£140 per room per night, bed and breakfast for either a single room or for two people sharing a Hilton Guest twin or double room.

Upgrades available from £40 per room, per night.

This special rate is only available for guests attending an event at the hotel and is subject to availability.

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Christmas Pudding

The original ancestor of today's Christmas pudding was the pottage, a meat and vegetable concoction originating in Roman times. This was prepared in a large cauldron, with dried fruits, sugar and spices added. From the 15th century it became an excellent way of preserving meat at the end of the season. Sweet prunes were added and the dish became known as Plum Pottage. In the 19th century the cannon ball of flour, fruits, suet, sugar and spices started to appear and Eliza Acton was the first to refer to it as "Christmas Pudding" in her cookbook.



Festive Lunches and Dinners in the Pompadour Restaurant

Traditional Christmas plum pudding is always on the menu for our festive lunches and dinners.

The lunches and dinners are a fabulous way to get into the festive spirit and are available throughout the month of December, 12:00pm to 2:00pm and 6:00pm to 10:00pm, with the exception of Christmas Day lunch and Hogmanay dinner.

Festive Lunch Menu

Celeriac and truffle oil soup
Game terrine, pear chutney, toasted sour dough
"Caley style" crayfish cocktail with gem
lettuce, apple and Marie-Rose sauce

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Roast 'Black Feathered' turkey, chipolatas wrapped in
bacon, chestnut stuffing and traditional accompaniments

Seared sea bream, artichoke and cepe mushroom
fricassee, caramelised celeriac puree

Baked tart of confit red onion with
Golden Cross goats cheese

■
Traditional Christmas plum pudding,
custard sauce with brandy

Bailey's creme brulee, with Bailey's
ice-cream, chocolate Lang de Chat

Walnut and chestnut parfait with glazed
figs and "Five Spice" fanciers

£21 per person

Freshly brewed coffee and tea selection

Mince pies

(£3 per person supplement)

Festive Dinner Menu

Celeriac and truffle oil soup
Smoked salmon and trout mosaic,
horseradish butter, beetroot chutney
Herb-toasted mozzarella, Serrano ham and pumpkin
bavarois, parmesan foam with balsamic vinegar

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Roast 'Black Feathered' turkey, chipolatas wrapped in
bacon, chestnut stuffing and traditional accompaniments

Sauteed gnocchi, roasted butternut
squash, sage and hazelnut pesto

Pan-fried North Atlantic halibut, crispy
potatoes and capers, served on a bed of
sherry vinegar braised Puy lentils

■
Traditional Christmas plum pudding,
custard sauce with brandy

Black Forest parfait with Kirsch soaked
cherries, chocolate sorbet

Apple tarte tatin with prune and Armagnac ice cream

■
Freshly brewed coffee and tea selection

Mince pies

£25 per person





Mistletoe

Two people kissing under the mistletoe is Scandinavian in concept. In Norse mythology, Baldr was the god of vegetation. His mother, Frigga, asked every plant not to harm him. But for some reason she overlooked the mistletoe plant - and the mischievous god Loki took advantage and killed Baldr with a spear fashioned from mistletoe. His death brought winter into the world, until the gods restored him back to life. Frigga declared the mistletoe sacred, ordering it to now bring love rather than death. As a result any two people passing under the plant effectively celebrate Baldr's resurrection by kissing.

Festive Afternoon Teas

We promise that you will love our Festive Afternoon Tea and there is no better way to relax from Christmas shopping!

Served daily from 2pm to 5pm, we offer freshly made sandwiches and fancies as well as more than twenty loose leaf teas from around the world.

Egg mayonnaise with mustard cress, peeled cucumber with peppered cream cheese smoked ham and English mustard, Scottish smoked salmon sandwiches



Freshly baked fruit and plain scones with Scottish butter and strawberry preserve



Selection of Festive delights, including stollen, mince pies and Christmas cake



Selection of teas, herbal infusions and freshly brewed coffee

£17 per person or £24 with a glass of Perrier Jouet Champagne

Children's Afternoon Tea £7.50 per person





Holly

Holly is a traditional Christmas decoration that is used especially in wreaths. Although the berries are poisonous to humans - twenty is a fatal dose - they are extremely important food for numerous species of birds who often take refuge in the spiny plant which provides shelter for them and protects the birds from their predators. The wreath is always made of evergreens such as holly and that signifies strength as they will last throughout the harshest of winters. Wreaths are constructed to resemble a ring denoting eternity and the coming of Christ.



Christmas Day in the Pompadour Restaurant

Sprigs of holly will adorn the tables in our Pompadour Restaurant - a wonderful place to be as you sit back and are served a veritable four-course feast in celebration of Christmas Day!

Lunch is served from 12:30pm with the last sitting at 3:00pm.

Amuse bouche

Marinated salmon with apple, cucumber jelly, horseradish foam



Rustic chestnut and mushroom soup, fresh garden herb ravioli
Lobster and truffle salad, crisp gem lettuce and lobster vinaigrette
Warm oak-smoked eel, beetroot puree, celeriac remoulade
Foie gras terrine, Sauternes jelly, toasted brioche



Roast 'Black Feathered' turkey, chipolatas wrapped in bacon, chestnut stuffing, traditional accompaniments
Lightly curried halibut, Kohlrabi gratin, cauliflower beignet, Noilly Prat cream sauce
Sauteed Gnocchi with roasted butternut squash, sage and hazelnut pesto and parmesan foam
28-day hung fillet of 'Burnside Farm' beef fricassee of wild mushrooms, shallot puree and oxtail croquettes



Traditional Christmas plum pudding, custard sauce with brandy
Chocolate fondant, orange and cardamom ice cream
Cinnamon pain perdu, stewed Winter fruits, creme fraiche sorbet
Selection of Scottish cheeses, oatcakes and chutney



Freshly brewed coffee and tea selection
Chocolates and mince pies

£85 per person





Hogmanay

Hogmanay is the Scots word for the last day of the year. The word is believed to derive from an ancient French word - hoguiane - which means a gift that is given at New Year. There are many customs to celebrate Hogmanay the most important being 'first-footing' which is when the first person crosses the threshold of a friend or neighbour and gives a gift such as salt, coal, shortbread, whisky or black bun which is a rich fruit cake. The first-foot then sets the luck for the rest of the year.

Hogmanay Dinner in the Castle Suite

Everyone agrees, for the best street party in Scotland, it's got to be Edinburgh, the home of Hogmanay. So before you get out there and join the other 80,000 revellers, enjoy the buffet dinner menu in the Castle Suite, the fireworks start here!

Buffet Dinner Menu

Selection of cooked and cured meats and game
Selection of pickled and cured fish and shellfish
Selection of grilled and marinated vegetables and salads



Fillet of organic salmon with buttered baby leeks, mussel and saffron stew
Roast Sirloin of Borders beef, heather honey roasted vegetables, claret jus
Grilled Coldingham Moor Estate pork chops, apple compote, baby spinach and mustard mash
Casserole of Burnside Farm venison with braised red cabbage and Dauphinoise potatoes
Roasted ceps and Jerusalem artichokes with wilted chard, red wine and shallot chutney



Selection of cakes, pastries and desserts from the Hotel's Pastry Kitchen
Selection of Scottish cheeses with handmade oatcakes



Freshly brewed coffee and tea selection

£45 per person

Children £25





New Year Resolutions

A New Year's resolution is the commitment that many of us think we must make whether it is to the reforming of a bad habit, or to a lifestyle change but always to a wish that is generally seen as making us a better person. Whether it's losing weight, exercising more, drinking less or quitting smoking - research shows that while 52% of people who set themselves new year resolutions are confident of success with their goals, only 12% actually achieve them!

Hogmanay Dinner in the Pompadour Restaurant

Pop the corks - pour the fizz and celebrate the New Year in the most perfect setting! Sit back and admire the stunning views of Edinburgh Castle and watch the world famous Hogmanay party in the streets below.

Enjoy the best of Scotland with a menu that is full of our country's wonderful natural ingredients and then maybe relax and start to think of some New Year Resolutions!

Jerusalem artichoke and vanilla veloute soup with truffle oil

Tian of fresh Western Hebrides crab, smoked salmon, caviar, warm blinis, creme fraiche

Pan-fried scallops on black pudding with a garlic and parsley puree

Foie gras and game terrine, quince and sauternes wine chutney, toasted brioche

Herb toasted mozzarella, Serrano ham, pumpkin bavarois, parmesan foam, balsamic vinegar, pumpkin seed oil



Poached and roasted corn-fed chicken on a bed of braised puy lentils artichoke and a thyme infused mousseline sauce

Seared halibut with oyster ravioli with a oyster and champagne cappuccino sauce

Roast rump of venison with confit cabbage, braised chestnuts and brambles with a chocolate sauce

28-day hung fillet of 'Burnside Farm' beef fricassee of wild mushrooms, shallot puree and oxtail croquettes

Pithivier of mushroom and cabbage with Crowdie cheese pomme mousseline, artichoke crisps

Pan-fried sea bass on a bed of smoked salmon risotto braised syboes, finished with extra virgin olive oil



Warm chocolate fondant, orange and cardamom ice cream

Selection of Scottish cheeses with fig and port chutney and oatcakes

Poached pear in a spiced red wine with vanilla parfait and hazelnut tuille

Carpaccio of pineapple with white chocolate panna cotta, mint and chilli syrup

"Assiette of Apple" tart tatin, apple sorbet, prune and butterscotch compote



Freshly brewed coffee and tea selection

Handmade petits fours

Champagne and canape reception in the Boardroom from 7:00pm

Dinner reservations from 7:00pm

Dress code, lounge suits

£95 per person

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