

The image shows a table with various food items. In the foreground, there is a large white rectangular platter filled with a colorful assortment of fresh fruit, including watermelon cubes, cantaloupe, strawberries, blueberries, green grapes, and orange slices. To the right of the fruit platter is a wooden board with several small, round pastries topped with yellow cream and fresh berries. Behind these, there are several white plates with sandwiches and a salad. The background is slightly blurred, showing more food and a small potted plant.

saltire

HOSPITALITY

CONFERENCE PACKAGES 2025

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OUR STORY

"As a company, we have no desire to be the biggest in what we do, but we do aspire and have the determination to become Scotland's best independent catering and hospitality company."

David Peters, Managing Director

Saltire Hospitality is a proud family-owned business, offering more than award-winning catering—we deliver a complete hospitality experience. From your first enquiry to the day of your event and beyond, our dedicated team is with you every step of the way, trusted by prestigious venues across Scotland.

We craft culinary excellence with the finest local ingredients, showcasing quality and sustainability. Our in-house patisserie adds the perfect touch with freshly baked breads and desserts.

Since 2000, we've grown in reputation, catering for diverse events—weddings, corporate conferences, private dinners, and more. Every event is unique, and we specialize in bespoke menus tailored to our clients' visions.

With professionalism and passion, Saltire Hospitality creates unforgettable moments, transforming your vision into a culinary masterpiece.



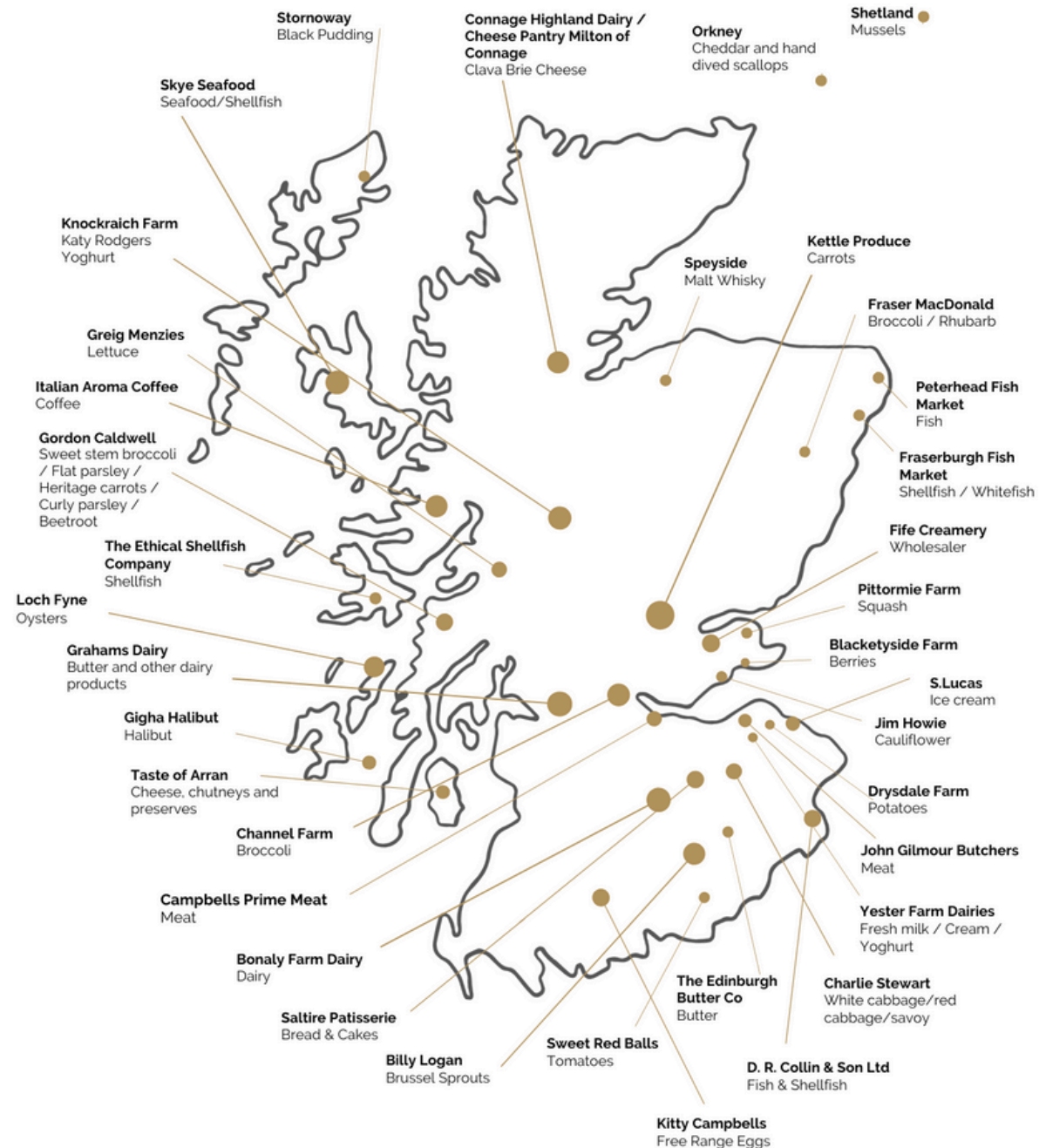
PLATES WITH **PURPOSE:** SOURCING THE **FRESHEST**, SUSTAINING THE **FUTURE**

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.**



Saltire are proud to be members of the Scotch Beef Club - we only serve quality assured and fully traceable Scotch meat traceable from farm to fork



CLASSIC 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 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

Minimum numbers apply. All pricing exclude VAT

SALADS

*Add on your choice of three freshly made salads to any of our Conference Packages **from £5.00 per person***

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



FINGER FOOD LUNCH

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
Virgin Mary Isle of Skye prawn cocktail
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

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HOSPITALITY

Minimum numbers apply. All pricing exclude VAT





HOT FORK LUNCH

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

Hot Fork Buffet Lunch

Choose 1 meat (2 over numbers of 80) and 1 vegetarian/plant-based and 1 dessert
(Ask for our full Hot Fork Lunch menu)

Mexican bean chilli, homemade guacamole and salsa, steamed basmati rice (pb)

Scotch beef and wild mushroom stroganoff, long grain rice

Chilli con carne, tortilla chips, soured cream, steamed basmati rice

Seasonal vegetable Thai green curry, fresh coriander, basmati rice served with Thai crackers (pb)

Chinese five-spice beef and broccoli stir fry, fresh coriander served with steamed basmati rice

Traditional Haggis, neeps and tatties served with whisky sauce (pb alternative available)

Freshly chopped green herb pilaf rice topped with cashew nuts (pb)

Passionfruit and mango cheesecake

Pear and frangipane tart served with toffee drizzle

Chocolate brownie torte (pb, ngci)

Seasonal fresh fruit tarts

Serving of freshly brewed tea and Italian Aroma filtered coffee

Afternoon Break

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

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
+ £4.70 per bottle

Hydration station - fruit infused Scottish water to be available
throughout the event
+ £45.00 per station

Cans of soft drinks
+ £2.50 per can

Hot breakfast roll (1pp)
*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



HOW IT WORKS

Here at Saltire we love to deliver fabulous events and our team have been fully trained in corporate hospitality, offering a professional and attentive level of service to our clients every time, whilst always ensuring we are full of smiles.

- Our team will provide a detailed quotation based on your event requirements
- All our packages include cutlery, crockery and buffet table linen
- Reserve your date - sign our T&Cs and your Event Planner will advise if a Booking Fee is required
- Choose your menu, drinks and finishing touches
- 10 working days before your event confirm your final numbers
- We will endeavour to cater for special dietary requirements, please ensure you advise your Event Planner no less than 5 working days prior to your event of such requirements. Please refer to your Event Planner for further information on how we manage special dietary requirements and health and food safety information
- Post Event your Event Planner will follow up with the final balance with a note of any additional charges i.e. Drinks Consumption
- Your event will be managed by one of our dedicated event managers and a team of attentive staff, who will ensure your guests are well catered for
- Please note we will require a formal table plan 5 working days prior to your event date.
- Pricing is subject to VAT at the current rate
- Our costs are based on our current pricing and may be subject to inflation



GET IN TOUCH

We look forward to working with you!

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