



EVENT
HIRE



Welcome to Cold Town House

**THE ULTIMATE PARTY VENUE AND MICROBREWERY
SITUATED ACROSS THREE FLOORS IN THE HEART
OF EDINBURGH'S GRASSMARKET.**

We take pride in every event we host, with a range of function hire options from networking, parties, festivals and weddings to work nights out – we can guarantee we are the venue for you!

With a total capacity of 320 guests, each of our three floors offer a unique experience to help your event stand out from the crowd.

So step inside, and enjoy a whole new experience for your next event at Cold Town House.



Our Spaces

COLD TOWN HOUSE IS AVAILABLE FOR FULL OR PART VENUE HIRE. WE HAVE A SPACE FOR EVERY OCCASION!

ROOMS	Seated Capacity	Standing Capacity
Live Bar & Taproom	105	150
Brewery & Pizza Floor	70	90
Roof Terrace	75	120
FULL VENUE TAKEOVER		360



Live Bar & Taproom

Our Live Bar & Taproom on the ground floor offers a relaxed, order-at-the-bar setup. It's the perfect space for an informal party! With a large fire pit in the centre of the room and a stage ideal for live entertainment, this is the place to get the party started!



Brewery & Pizza Floor

Next is our Brewery & Pizza Bar, situated on the first floor with lift access. Here, you can watch artisan Neapolitan pizzas come together by our expert Pizzaiolos before being stone-fired in our custom-built oven.

We offer a fantastic dining experience in the heart of our brewery. This space is perfect for a more sit-down dining atmosphere. There's also room for DJs if you're planning to book entertainment on this floor.



Roof Terrace

Finally, on the third floor is our rooftop terrace. Enjoy the best views of Edinburgh Castle from our top floor. Fitted with a fully retractable glass roof, heaters& blankets - this space is perfect all year round.

Our rooftop is the jewel in our crown and a must-visit spot on the Grassmarket!

Minimum Spends

SEMI PRIVATE HIRE

Semi-private hire on our Brewery & Pizza floor for groups up to 50 starts from £750.

PRIVATE HIRE

Private hire throughout the rest of the venue starts from £1,000.

FULL VENUE HIRE

If you are interested in enquiring about full venue take over, please email us

reservations@coldtownhouse.co.uk

All spaces are available to book from 9am – 12midnight.

Media Enquiries

Cold Town House has been used for many press visits, filming locations and photography shoots. If you are interested in hiring the space for a media visit, please contact Hannah McConnachie, Sales & Marketing Manager.

hannah.mcconnachie@signaturepubs.co.uk



Menu Options

WE CAN CATER FOR ANY STYLE OF EVENT, FROM GRAZING, TO CANAPÉS TO A SEATED MEAL...

Grazing Menu

from £25pp (negotiable)



Set Menu

2 courses for £27.50, 3 courses for £32.50 (excludes the festive period.)

Drinks Packages

Get the party started with our drinks packages! The perfect way to get liquid on lips from the very start of your event. Choose from a variety of our drinks packages, or we can create a bespoke menu on the day for your guests to choose from. Your Sales Executive will be able to take you through the full options seamlessly. Please note all drinks packages need to be pre-paid.



Grazing Menu

Choose 4 small plates for £25pp / 5 for £27.50pp / 6 for £30pp

All grazing items are complemented by a small selection of pizzas and ciabattas

Small Plates

Garlic Pizza Bread

Brushed with herby garlic butter **v**

Halloumi Fries

Pink onions, jalapeño ranch **v/NGC**

Boneless Chicken Wings

BBQ honey & whisky glaze

Oregano Fish Goujons

Smoked lemon tartare

House Cheeseburger Slider

House burger sauce, pickles, lettuce

Fries

Regular **vg/NGC**

Truffle & Parmesan **NGC**

V Vegetarian **VG** Vegan

NGC Non gluten containing

* Can be modified to suit respective diet
(eg **VG*** can be made vegan)

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE,
PLEASE LET YOUR SERVER KNOW UPON PLACING YOUR ORDER.

Although every effort is made to provide allergen free meals,
we use products that contain allergens in our kitchen and
cannot rule out cross contamination due to shared equipment,
work surfaces and airborne particles.

House-baked Ciabattas

Parma Ham

Parmesan cheese spread, pecan pesto

Grilled Aubergine & Shaved Courgette

Balsamic, pecan pesto, sundried tomatoes,
sunflower seeds **vg**

Pizzas

Margherita

Tomato sugo, fior di latte, fresh basil,
EVOO **v/NGC***

Pepperoni

Tomato sugo, fior di latte, hot honey,
pepperoni **NGC***



Party Menu

for tables over 25 guests

Small Plates

White Bean & Chimichurri Soup

Toasted seeds, bread & butter **vg***

Halloumi Fries

Pink onions, jalapeño ranch **v/NGC**

Baked Meatballs

House pizza sauce, Parmesan, basil **ngc**

Boneless Chicken Wings

Caesar style or BBQ honey & whisky glaze

Oregano Fish Goujons

Smoked lemon tartare

Burrata Salad

Roasted beetroot, torched plum, pecan pesto **v/NGC**

Classics

Crispy Chicken Caesar Salad

Panko-crusted chicken, Caesar dressing, gem
lettuce, anchovies, Parmesan, Parma ham crumb

Bacon & Cheese Burger

2 x 3oz patties, burger sauce, gem lettuce, pickles,
milk bun, fries **ngc***

Signature Haggis Burger

2 x 3oz patties, haggis, smoked cheddar, crispy
onions, milk bun, peppercorn sauce, fries

Aubergine 'Lasagna'

Layers of roasted aubergine with Impossible
bolognese, pesto and cheese sauce. Served with
rocket salad **vg/NGC**

Hot Honey Glazed Chicken Burger

Blue cheese ranch, gem lettuce, pickles, milk bun,
fries **ngc***

Butternut Gnocchi

Roasted butternut & kale, chestnuts, sage **vg/NGC**

NEAPOLITAN PIZZA

All our pizzas are hand stretched and baked
in our artisan built oven from Naples

MARGHERITA

Tomato sugo, fior di latte, fresh basil, EVOO **v/NGC***

TUSCAN SAUSAGE

Tomato sugo, Tuscan fennel sausage, fior di latte **ngc***

PEPPERONI

Tomato sugo, fior di latte, hot honey, pepperoni **ngc***

Loaded Fries

Meatballs

House pizza sauce, garlic butter, Parmesan, chives **ngc**

Hot Honey Glazed Chicken

Blue cheese ranch, pickles, spring onions **ngc**

Impossible Bolognese

Pecan pesto, vegan feta, basil, piquillo peppers **vg/NGC**

Desserts

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream **v**

Peanut Butter Brookie

Vanilla ice cream, peanut butter sauce **v**

Lemon Cheesecake

Lemon curd, pistachio **v/NGC**

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vegan)

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Set Menu

Choose 2 courses - £27.50pp / 3 courses - £32.50pp

For groups of 50 and over, please choose 2 starters, 2 mains & 2 desserts to offer to your guests



Starters

White Bean & Chimichurri Soup

Toasted seeds, bread & butter **V/VG***

Halloumi Fries

Pink onions, jalapeño ranch **V/NGC**

Boneless Chicken Wings

BBQ honey & whisky glaze

Burrata Salad

Roasted beetroot, torched plum,
pecan pesto **V/NGC**

Mains

Bacon & Cheese Burger

2 x 3oz patties, burger sauce, gem
lettuce, pickles, milk bun, fries **NGC***

Hot Honey Glazed Chicken Burger

Blue cheese ranch, gem lettuce, pickles,
milk bun, fries **NGC***

Butternut Gnocchi

Roasted butternut & kale, chestnuts,
sage **VG/NGC**

Chargrilled Flat Iron Steak (£10 sup)

Chimichurri, shaved courgette & rocket
salad, sundried tomatoes, fries **NGC**

Pizzas

Margherita

Tomato sugo, fior di latte, fresh basil **V/NGC***

Pepperoni

Tomato sugo, fior di latte, hot honey,
pepperoni **NGC***

Primavera

Sugo, roasted aubergine, piquillo peppers, rocket
& balsamic **VG/NGC***

Desserts

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream **V**

Peanut Butter Brookie

Vanilla ice cream, peanut butter sauce **V**

Brownie Sundae

Cherry compote, chocolate sauce **V**

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Sample Menus

Current menus available on request.

FAQS

How do I make an enquiry?

Please email reservations@coldtownhouse.co.uk and our Cold Town House Sales Executive will get back to you within 48 hours.

Do you charge a room hire fee?

No, we do not charge a room hire fee for our private spaces but we do require a deposit to be paid to confirm a booking and there is also often a minimum spend.

How much is the deposit?

When a minimum spend is above £1,000, the deposit is £1,000. When the minimum spend is below this we require a deposit of £10 per person. This deposit is redeemed off your total bill on the day of your event.

How is the minimum spend calculated?

The minimum spend includes the sale of all food and beverage from all members of your party and does not have to be a single bill.

Is there a service charge?

A discretionary service charge of 10% will be added to your final bill.

FAQS

What about entertainment?

Entertainment is not included in a minimum spend. However, we can easily provide any entertainment required - DJs, live performers, magicians, cabaret, dancers, you name it!

Please note for private hire you will have access to screens, microphones and our sound system also.

Can we bring our own decorations?

Yes, you can bring your own balloons, flower arrangements, decorations etc.

Do I need to pre-order food & drink?

Yes, we require a full food pre-order 2 weeks in advance of the event, including any dietary requirements.

If you would like to preorder drinks for arrival or would like large quantities of wines, etc, for your event a preorder is also required to ensure we have adequate stock levels.

What is your cancellation policy?

Should you wish to cancel your booking, please refer to our terms and conditions found at

www.coldtownhouse.co.uk/booking-terms-conditions



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T: 0131 357 2865 E: reservations@coldtownhouse.co.uk

coldtownhouse.co.uk