



PRIVATE EVENTS AT THE VAULTS

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BESPOKE WHISKY TASTINGS

The Society's rare single cask whiskies can be discovered in a professional and entertaining whisky tasting experience. Guests will indulge in a variety of flavours from around Scotland and beyond, as their personal whisky ambassador guides them through each unique whisky.

Lasting 30-90 mins, Society tastings are only as formal as we are instructed, with absolute flexibility to cater for the party's interest, timescales and the overall occasion. Whether it is a formal tasting before dinner or a more relaxed affair of pairing malts throughout the meal, our ambassador is charged to entertain and impress.

SINGLE CASK WHISKY TASTING

All Society single malts are bottled straight from the cask - no watering down, filtering or additives. It is therefore only correct that we share each cask's unique story and why our independent Tasting Panel approved it, along with a history of whisky and our art of appreciating this fine spirit. Society whiskies (over 200 rare casks at any time) and ambassadors will be hand picked for each occasion.

COST

(Inclusive of private room hire)

	Members	Non-Members
3 dram tasting	£29.00	£39.00
4 dram tasting	£34.00	£44.00
5 dram tasting	£39.00	£49.00

Add personalised extras to your tasting:

Findlay's of Portobello haggis neeps, tatties, Society whisky sauce	£11.00
Scottish cheeseboard, oatcakes	£8.00
Sharing platters	£13.00
<i>(3 items / selections on request)</i>	

Please do not hesitate to ask if you have any bespoke requirements. Quotations available on request.

WHISKY TASTINGS

At any location of your choice

Our whisky travels well. We can host a whisky tasting at any location of your choice.

SEATED MASTER CLASS

Entertaining and Engaging

Tutored tasting for a seated audience

Hand selected single casks demonstrating a range of styles and flavours

3-5 whiskies tailored to the occasion

Tasting lasts for up to an hour

MINIMUM 20 PEOPLE

SOCIETY TASTER BAR

Relaxed and Interactive

Highly flexible and personal service provided by multiple Society Ambassadors

Personal 1 to 1 tastings

Hand selected single casks demonstrating a range of styles and flavours

Ideal for drinks receptions, trade shows and pop-up bar requirements

MINIMUM 20 PEOPLE

Please contact
the team to get a
bespoke quote for
your event
VAULTS@SMWS.COM
0131 554 3451



PRIVATE DINING

SET MENUS (SAMPLE MENU AVAILABLE)

3 course dinner	£39.00
4 course dinner	£45.00
5 course dinner	£52.00

Seasonal set menu inclusive of tea and coffee.

Luxury starter and main course upgrades available for Tasting Room dining.

CANAPES

Chef's choice (sample menu is available on request)

3 per person	£10.00
4 per person	£13.00
5 per person	£15.00

**All menus are available
Tuesday - Sunday.**

**Monday bookings are by
special request only.**

WHISKY TASTING WITH DINNER

3 drams and 3 courses	
Members	£68.00
Non-members	£78.00

4 drams and 4 courses	
Members	£79.50
Non-members	£89.50

5 drams and 5 courses	
Members	£91.00
Non-members	£101.00

A society ambassador will host your tasting either before your meal or as a paired tasting with each course at dinner.

Scottish Whisky Dinner	
Members	£85.00
Non-members	£95.00

A truly celebratory Scottish evening including a three dram tasting hosted by a society ambassador, four course meal with wine, the piping in of the haggis and a rendition of Burns' "ode to a haggis"

Available to groups of 20 to 32 people.



ROOM HIRE

Our private rooms are free when you choose any of the whisky tasting options. If it is just private dining you are after, the following charges apply.

Private rooms hire applies to lunch and dinner events only with no whisky tastings.

THE CASK ROOM

Exclusive use available for groups of 20-36 people

Members £250.00

Non-members £320.00

THE TASTING ROOM

Exclusive use available for groups of 6-14 people

Members £155.00

Non-members £200.00

**FREE
ROOM HIRE**
*With any
whisky tasting*



OUR SPIRITUAL HOME

As the oldest building in Scotland with the same continual purpose, the site of *The Vaults* has been home to wine drink, food specialists and pleasurable pursuits since the 1300s.

Situated above four medieval vaults, it has housed Edinburgh's wine and spirits merchants and 'fleshers' (skilled butchers), the Vintner's Guild auction rooms as well as leisure rooms, including a 16th century 'caich pule' for 'a game of chases' (indoor tennis).

Today, tradition continues, as the underground vaults still store fine wines and the building is the 'spiritual home' of *The Scotch Malt Whisky Society* - the world's foremost whisky club. Society members, guests and even Royalty, travel from around the globe to this exclusive whisky destination and while Society members enjoy exclusive benefits, visitors have the rare privilege to sample limited edition single cask whiskies in entertaining private whisky tastings with delicious seasonal menus in **two function suites**.

Visitors assemble on the cobble stones of the Vaults 'secret garden' before embarking up the stairs and through the doors to discover the hum of a grand members' lounge, which provides the perfect background to an authentically Scottish experience.





THE CASK ROOM

The Cask Room celebrates the history and continued role of The Vaults. Once a storage room for fine casks of wine and spirits, it now welcomes **up to 32 guests** who can admire the rare collection of cask samples, Society bottlings and whisky artefacts as they appreciate in this discreet space.



THE TASTING ROOM

The Tasting Room continues to host the Society's secret Tasting Panel sessions, which approve only the highest quality whiskies for Society members. The antique mahogany table and chairs cater for **up to 14 guests** within an authentically Scottish atmosphere, complemented by the original 'uisge cupboard' of the 17th century proprietor, Mr J.G. Thomson.





BAGPIPE WORKSHOP

**£55pp
4 DRAM WHISKY
TASTING &
PIPING WORKSHOP
PACKAGE.**

The workshop will commence with a four dram whisky tasting hosted by a Society whisky ambassador. Guests will then be welcomed by the tune of The Great Highland Bagpipes played by Louise Marshall.

During the workshop you will learn basic chanter, discover how the bagpipes work, learn a variety of playing techniques as well as hear a brief history of Scotland's national instrument.

More importantly, you will get a chance to play yourself. Lots of fun guaranteed!

PIPER LOUISE MARSHALL

One of Scotland's best known female pipers. Played for Benedict XVI and Her Majesty the Queen. Entertained and welcomed Sir Sean Connery, Ewan McGregor, The Proclaimers and Susan Boyle to events in Edinburgh.

Brian May of the rock band Queen, singer Paolo Nutini, former captain of the English rugby team Lawrence Dallaglio and Bond girl Britt Ekland have all enjoyed a fun bagpipe lesson with Louise.

Her father, the late William Joseph Marshall, was the piper at Gretna Green for 44 years. Louise, along with her sister and two brothers, accompanied her father during her childhood playing the bagpipes at the world famous 'Blacksmith's Shop'. Together, the Marshall family of pipers have welcomed millions of visitors to Scotland for almost 70 years!

Find out more about Louise at www.pipeforscotland.com.

PIPING WORKSHOP

4 dram whisky tasting followed by piping workshop, £55.00 per person for members, £65.00 per person for non-members.

Package available for a minimum of 15 people.

All packages are inclusive of private room hire and VAT.

Guests may enjoy a pre-ordered choice menu.



MEETINGS AT THE VAULTS

TASTING ROOM HIRE

Members

£155.00

Non-members

£200.00

For 6-14 people

CASK ROOM HIRE

Members

£250.00

Non-members

£320.00

For 15-32 people

The room hire charge includes hot beverages on arrival and mineral water throughout the day.

Lunch and other refreshments are available to order at an additional charge.

Working Lunches

(Monday to Friday. Prices per person)

Selection of sandwiches (3 varieties), hand cut crisps, one hot finger food item, fruit bowl.

£12.00

Plus, **ONE** of the following additional options

£4.00

Breakfast rolls or pastries on arrival

Salad bowls

Additional hot finger food items

Home baked cake

Why not finish your day on a high and add a two dram mini tasting after your meeting for only £20.00 per person for Members and £30.00 per person for Non Members.



INFORMAL DINING

Buffet options
(Ideal for larger groups,
minimum 12 people. Prices per person).

FINGER FOOD BUFFET

£20.00

Five different items per person.

Additional:

Salad bowls

£4.00

Dessert cups

£4.00

FORK BUFFET

£20.00

Two hot main course dishes

Bread baskets

Two cold side dishes / salads

Dessert cups, two varieties

LUXURY UPGRADES

For that special occasion and for smaller groups in our Tasting Room only (up to 14 guests) our chef has created two dishes to add a little further luxury to your evening.

STARTER

Seared West coast king scallops, Stornoway black pudding, cauliflower puree, pickled beetroot, fennel

MAIN

Trio of Scottish beef: Flatiron steak, ox cheek in red wine, beef shin & mushroom pie, potato gratin, roasted tomato, green beans with confit shallot

Additional £6.50 per person, per course.

Only available in the Tasting Room.

Food allergies and intolerances - before ordering please speak to our staff about your requirements.

SET MENU

In order to provide a memorable experience, for all the right reasons, we require all guests to enjoy the same menu (starter, main and dessert).



SOUP

Pea & mint soup, crispy pancetta, ricotta

STARTER

Loch Fyne oak smoked salmon, crème fraîche, cucumber, caperberries, brown soda bread

MAIN

Free range chicken, boudin, potato & roasted garlic galette, broccoli puree, baby gem, tarragon jus

DESSERT

Society whisky chocolate mousse, chocolate crumble

CHEESE

Scottish cheeseboard, damson jelly, walnuts, apple, oatcakes, charcoal wafers

Tea and coffee

Soup and artisan cheeses are optional extras for £6.50 each.

Food allergies and intolerances - before ordering please speak to our staff about your requirements.

SCOTTISH WHISKY DINNER

*Scottish Pipe Major for guest arrival.
Three dram SMWS whisky tasting.*

**SAMPLE
MENU**

SOUP

Cullen Skink with smoked haddock and potatoes

or

Cock-a-leekie soup with prunes

INTERMEDIATE

Address to the Haggis

Findlays of Portobello haggis, neeps and tatties
with Society whisky sauce

MAIN

Aberdeen Angus beef with white onion puree,
goose fat potatoes, kale and Madeira sauce

or

Shetland salmon with seasonal greens, rosemary
and sea salt baby potatoes and lemon butter sauce

DESSERT

Society whisky chocolate mousse with chocolate
crumble and salted caramel ice-cream

or

‘Edinburgh Fog’ with berry and vanilla compote
and shortbread

*Half bottle of house wine per person
tea, coffee*

ARRIVAL DRINKS PACKAGES

CHAMPAGNE & NIBBLES

£15.00 per person

Glass of Brut Reserve Charles Heidsieck champagne
served with olives, breadsticks and homemade crisps

REFRESHING STILL

£8.00 per person

Your choice of house wine,
spirit and mixer or Society dram

DINNER DRINKS PACKAGES

HOUSE PACKAGE

£13.00 per person

Half bottle of house wine per person;

EXCLUSIVE PACKAGE

£16.00 per person

Half bottle of specially selected wine per person;

BEER PACKAGE

£10.00 per person

Two 500ml bottled beers of your choice

*Add on 1/2 bottle (litre) of Sparkling or
Still water for £2.00 per person*





BOOKING TERMS & CONDITIONS

PRIVATE GROUP BOOKINGS

To guarantee a private booking, we require credit/visa/debit card details which will be held securely off site. These card details will only be used as detailed below:

Your provision of card details indicates acceptance of our terms and conditions.

PROVISIONAL BOOKINGS

Bookings are considered provisional until card details are provided as set out above. Provisional bookings are held for three weeks only. If you wish to extend that period please contact us directly.

Provisional bookings will be automatically deleted after three weeks.

FINAL NUMBERS AND MENU CHOICES

Final group numbers must be confirmed at least seven working days prior to the event date.

Preorder must be confirmed at least seven working days prior to the event date.

For groups larger than 20, all guests must select a set menu (all guests must have same starter, main and dessert) at least seven working days prior to the event date.

PAYMENT

The full balance of the event, including any room hire, tastings, food and drinks will be payable on the night. You will be charged for the numbers provided seven days in advance. In case of a reduction in numbers after the confirmation period (seven days) we will charge the full amount for food for each cancelled guest. If the booking does not involve food, we will charge £10 for each cancelled guest. The final outstanding bill will be presented, at the end to the event, to the group host for settlement. Should payment not be resolved there and then, SMWS will use the stored credit card details to close the bill. This process incurs a 3% charge levied by the payment processor and will be added to the final bill. We will contact you as soon as possible to notify you of this.

CANCELLATION

If you cancel the event, we will be entitled to charge your card provided with the following; Between one month and eight days prior to the event, £10 per person based on the latest confirmed numbers.

Within seven days of the booking, 100% of the confirmed booking fee per person plus any room hire based on latest confirmed numbers.



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THE SMWSUK

SMWS SILVERSCREEN