

Private Events

THE VAULTS



**THE SCOTCH MALT
WHISKY SOCIETY**

ESTD THE VAULTS, LEITH, SCOTLAND

THE VENUE



As the oldest building in Scotland with the same continual purpose, the site of **The Vaults** has been home to fine 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 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.

WHISKY TASTINGS...

...AT ANY LOCATION OF YOUR CHOICE



SEATED MASTERCLASS

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

Min 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

Min 20 people

PLEASE CONTACT THE TEAM
TO GET A BESPOKE QUOTE FOR YOUR EVENT

0131 554 3451

VAULTS@SMWS.COM
or
ELLY.TREND@SMWS.COM

BESPOKE WHISKY TASTINGS

Discover the Society's rare single cask whiskies 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 minutes, 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, your ambassador is on hand 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 handpicked for each occasion.

COSTS (INCLUSIVE OF PRIVATE ROOM HIRE)

3 Dram Tasting... £29.00 per person
4 Dram Tasting... £34.00 per person
5 Dram Tasting... £39.00 per person

PRIVATE DINING

COSTS (ROOM HIRE APPLIES)

3 course dinner... £39.00 per person
4 course dinner... £45.50 per person
5 course dinner... £52.00 per person

Seasonal menu inclusive of tea and coffee.
Luxury starter and main course upgrades available for Tasting Room dining.

ROOM HIRE

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

The Cask Room

Members... £250.00
Non-members... £320.00

The Tasting Room

Members... £155.00
Non-members... £200.00



WHISKY TASTING WITH DINING

3 drams and 3 courses... £68.00 per person

4 drams and 4 courses... £79.50 per person

5 drams and 5 courses... £91.00 per person

SMWS tasting with whisky ambassador, seasonal menu inclusive of tea and coffee.

Scottish Whisky Dinner... £85.00 per person

3 dram whisky tasting, 4 course dinner and a half bottle of wine with Scottish piper playing on arrival and address to the haggis.

Scottish Package is available for groups of over 20 people.

Piping workshop... £55.00

4 dram whisky tasting followed by piping workshop.

Package available for minimum of 15 pax.

All packages are inclusive of private room hire and VAT.

Guests may enjoy a pre-ordered choice menu.

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

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 **(Full terms and conditions can be found <http://www.smwsevents.co.uk/booking-terms/>)**

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 & MENU CHOICES:

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

MEETINGS AT THE VAULTS

TASTING ROOM HIRE

Members... £155.00

Non-members... £200.00

6-14 people

CASK ROOM HIRE

Members... £250.00

Non-members... £320.00

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.

For lunch choose from;

- Working Lunch Sharing platters, £10 per person
- Bar Lunch, chosen on pre order from our daily menu, £12 per person
- Two course lunch, pre chosen on the day, £15 per person

Why not finish your day on a high and add a two dram mini tasting after your meeting for only £20 per person?



BAGPIPE WORKSHOP



The evening 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 Bagpipe played by workshop host 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.

£55.00
per person
4 dram whisky
tasting & piping
workshop package
for minimum
of 15 pax



DINNER MENU A

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

Broccoli & crème fraiche soup, toasted almonds, parmesan crisps



STARTER

Loch Fyne oak smoked salmon, cucumber, crème fraiche, oatmeal soda bread



MAIN

Free range chicken breast, potato gratin, charred baby gem, bacon & Mull cheddar croquette, chicken jus



DESSERT

Society whisky chocolate mousse, chocolate crumble, mango sorbet



CHEESE

Trio of Scottish artisan cheeses, apple, grapes, toasted walnuts, oatcakes



Tea and coffee

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

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

DINNER MENU B

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

Broccoli & crème fraiche soup, toasted almonds, parmesan crisps



STARTER

Golden beetroot carpaccio, pickled beetroot, toasted pumpkin seeds, crowdie, orange & whisky dressing (v)



MAIN

Rump of Perthshire lamb, saffron mash, broad beans with fennel & mint, tomato confit, lamb jus



DESSERT

Vanilla pannacotta, rhubarb, ginger biscuit



CHEESE

Trio of Scottish artisan cheeses, apple, grapes, toasted walnuts, oatcakes



Tea and coffee

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

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

DINNER MENU C

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

Broccoli & crème fraiche soup, toasted almonds, parmesan crisps



STARTER

Findlays of Portobello haggis, neeps & tatties, Society whisky sauce



MAIN

Fillet of sea bream, wilted greens, white beans, ham hock, salsa verde



DESSERT

Poached pear, filo crisps, white chocolate caramel sauce, salted almond ice cream



CHEESE

Trio of Scottish artisan cheeses, apple, grapes, toasted walnuts, oatcakes



Tea and coffee

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

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

LUXURY UPGRADES

If you are dining in the Tasting Room, we would invite you to indulge with a luxurious starter and main course.

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.

VEGETARIAN OPTIONS

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

Broccoli & crème fraiche soup, toasted almonds, parmesan crisps



STARTER

MacSween's vegetarian haggis, neeps and tatties, Society whisky sauce

OR

Golden beetroot carpaccio, pickled beetroot, toasted pumpkin seeds, crowdie, orange & whisky dressing (v)



MAIN

Hand rolled potato gnocchi, wild mushrooms, cepe cream, truffle oil, rocket

OR

Saffron risotto, confit tomato, fennel, fried aubergine, Strathdon blue, rocket



CHEESE

Trio of Scottish artisan cheeses, apple, grapes, toasted walnuts, oatcakes



Tea and coffee

Soup and artisan cheeses are option 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

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

MAINS

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

DESSERTS

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

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

£15.00 per person

Refreshing Still

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

£8.00 per person

DINNER DRINKS PACKAGES

House Package

Half bottle of wine per person;

Sauvignon Blanc, Vigncrons de Valencay, Loire 2014

Merlot Ca'diAlta, Veneto, Italy 2013

£13.00 per person

Exclusive Package

Half bottle of wine per person;

Pinot Grigio, Corte Giara, Italy 2014

Rioja Reserva Izadi, Spain 2011

£16.00 per person

Beer Package

Two 500ml bottled beers of your choice

£10.00 per person

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