

HONEYCOMB & Co.

• MODERN EATERY •

PRIVATE HIRE

SPRING / SUMMER

2019

PARTIES • DINNERS • RECEPTIONS

HONEYCOMB & Co.

• EVENTS •



EVENTS & PRIVATE HIRE

Honeycomb & Co is a stylish modern eatery situated in the heart of Edinburgh's bustling neighbourhood of Bruntsfield and is home to Honeycomb's team of fanatical foodies. We're truly passionate about creating great food with service to match. At Honeycomb & Co everything is inspired by flavours from around the world and the freshest seasonal produce; bringing them together to create beautiful dishes that are bursting with flavour.

We love a good party and in the evenings our Honeycomb & Co Modern Eatery is available for private hire. A comfortable and bright, warm and welcoming space that's perfect for dinners, celebrations and drinks parties. Whether it's a birthday bash, a memorable get-together for family or friends, or a corporate event, you can be confident that you're in safe hands. Our team has built a reputation running great private events across Edinburgh over many years and will ensure that everything runs just as it should.

START THE PLANNING!

Honeycomb & Co's Modern Eatery is available in the evenings from 7pm until late. Maybe you're thinking drinks and nibbles, or maybe a buffet, or perhaps a sit-down dinner. All work brilliantly. For dinners we can seat up to 42 and for standing it's up to 60. If you have something else in mind for your party, give us a call and we will be happy to discuss.

Our attached suggested menus will make it easy for you to put together something delicious for your guests, or we can create a bespoke menu just for you.



SPRING / SUMMER CANAPÉ MENU

Welcome your guests with drinks and some delicious bite-sized canapés, all bursting with flavour and designed to be eaten while standing.

Canapes £2 per item

- Edinburgh Gin cured salmon, zesty lemon cream cheese, pickled cucumber, crispbread
- Sweetcorn fritter, avocado mayo, crispy bacon shard & Aleppo chilli
- Seared tiger prawn with sesame, Asian slaw in filo cup
- Ras-el-hanout chicken, aioli dip
- Pork & chorizo sausage roll in fennel seed-topped puff pastry
- Goats cheese, beetroot blini, pea shoots & za'atar (v)
- Lamb kofta, cucumber raita
- Courgette, mint & feta fritters with sumac Greek yoghurt (V)
- Thai crab cake with wasabi mayonnaise
- Parmesan & green olive shortbreads, lemon ricotta & tapenade (v)
- Seared Aberdeen Angus beef with mango salsa & chimichurri
- Spinach & feta filo cigars served with beetroot labneh (V)



SPRING / SUMMER SEATED DINNER MENU

Below are some sample menus to tempt you. Additional choices are available. Choose one item from each course to create your preferred menu.

3 Course Set Seated Dinner Menu £37 pp

To Start

- Carpaccio of beetroot marinated with shallot & dill, crispy halloumi (v)
- Slow-roasted pork tacos, pineapple salsa, red onion pickle
- Sea bass ceviche with avocado and crisp corn tortilla
- Roasted aubergine, herby salad & black garlic dressing (v)

To Follow

- Heather honey and ginger-spiced slow-roasted pork belly with pickled cauliflower, pak choi, roasted squash and miso gravy
- Braised shin of beef with gremolata, puy lentils and roasted red peppers, griddled courgettes
- Sea bass with romesco sauce, grilled baby gem lettuce and roasted new potatoes
- Vietnamese chicken skewers with satay sauce, pickled cucumber and rice noodle salad

Something Sweet

- Hot chocolate fondant, miso caramel, chocolate soil, espresso gelato
- Peach melba 'mess' - fresh Scottish raspberries, peaches and honey cream with pistachio brittle
- Strawberry & blueberry mille-feuille with rosewater chantilly cream
- Warm apricot frangipane tart with raspberry gelato

Coffee & Frivolities

- Coffee by Machina with 'nectar' bites

Additional Cheese Course £8 per person

- Iain Mellis cheese - Scottish and international cheeses, served with honeycomb, fruit chutney, crackers and quince paste

SPRING / SUMMER BOWL FOOD MENU

Bowl food is a great alternative to a seated dinner or buffet, offering something more modern, friendly and informal.

They are more substantial than just canapés, and these 'mini main courses' can all easily be eaten with a fork.

Whilst bowl food is designed to be eaten standing up, we will provide occasional seating and drop tables arranged around the room.

Bowl Food £6.50 per bowl

We suggest 2 – 3 savoury bowls per person.

Savoury Cold options

Miso & ginger roasted Scottish salmon, Asian slaw

Loch Duart salmon cured with Great British Vermouth, niçoise salad, rustic mayo

BBQ grilled asparagus salad, creamed goats cheese, baked parmesan, herbs & edible flowers (v)

Charred turmeric cauliflower salad, radishes, baby cos & black lentil salad, citrus dressing (v)

Hay-smoked Thai lemongrass & peanut chicken, lime & ginger, napa cabbage salad

Honeygar and caraway-roasted tricolour carrot salad, whipped ricotta, pomegranate, dukkah (v)

Savoury Warm options

Mini lamb kofta, tzatziki yogurt, herbed salad & flatbread fingers

Slow-cooked Gochujang beef cheek, sweet potato cubes, charred corn

Broad bean & dill pilaf with braised spring leeks and herbed yoghurt (V)

Persian chicken, fragrant spices, walnuts, dates, cracked wheat & mint dressing

Summer vegetable tagine of fennel, courgettes, peas, carrots and apricots, warm spices and harissa, served with flatbread crisps (V)

Pomegranate molasses-roasted salmon with sesame & chilli broccoli and tahini yoghurt

SPRING / SUMMER BOWL FOOD MENU

Something Sweet

After the Savoury Bowls, it's nice to end on something sweet and the next option on our list is always a bit of fun.

Guests are invited to choose their ice-cream from the ice-cream counter & make their own sundae

Gelato "Sundae" £5 per glass

Our homemade gelato – make your own sundae!

Creamy fior di latte ice cream, salted caramel, strawberries & cream, hazelnut or coffee gelato

Toppings: marshmallow, honeycomb shards, chocolate shards, chocolate sauce, raspberry sauce

Mini bites of Sweet Treats £2.50 per item

Lemon posset, fennel shortbread

Honey & apricot trifle with lemon thyme

Sweet & salty cheesecake, raspberries, crumble

Kadayif nests with summer berries, pistachios & mascarpone cream

Strawberry Eton mess - strawberries, meringue, chantilly cream, strawberry liqueur

Lemon & bergamot tart

Cheese Platter £6 per person

Iain Mellis Cheese - Scottish and International cheese served with honeycomb, crackers & oatcakes



SPRING / SUMMER WINE LIST

Here is a selection of our range of wines to accompany your menu, but just let us know if you'd like to see the full list.

WHITE

Catarratto, IGT, Palazzo del Mare, Sicily, Italy 2017 75cl
ABV 12.5% A fruity, tropical expression of Sicily's most important white grape. Think golden apples and a smear of quince. £18

Vinho Verde Branco, Quintas do Homen, Vinho Verde, Portugal 2017 75cl
ABV 11% Floral, off-dry and gently spritz in classic Vinho Verde style. A refreshing white for sunny days! £22

Feteasca Regala, AlaminaViile Timisului, Romania 2016 75cl
ABV 11% Native to Romania, the Feteasca Regala grape is a lively fruit cocktail of pineapple, citrus, peach with hints of white pepper spice. £26

Extreme Vineyards White, Bonfire Hill, Western Cape, S Africa 2016 75cl
ABV 12.5% Chenin Blanc teamed with typical southern Rhone grapes, matured in a touch of oak. Orchard fruits spiked with lemon & gentle hints of toast. £25

Sauvignon Blanc, Mayfly, Marlborough, New Zealand 2017 75cl
ABV 13% Aromatic & intense, just as Marlborough should be! Passionfruit, asparagus & peach cut with torn herbs & tomato leaf. £28

ROSE

Chateau La Gordonne, Verite du Terroir Provence 2016 ABV13.5%
A true example of Provence Rose at its best. Pale in colour with refreshing hints of raspberry and redcurrant with a citrus undertone. £29

RED

Graciano Garnacha, El Primero, Navarra, Spain, 2016 75cl
ABV 13% A warm, hearty blend of local Graciano with a spot of Grenache. Ripe, brambly & gently spiced. £18

Pinot Noir, IGP Pays d'Oc, Montsablé, Languedoc, France 2017 75cl
ABV 12% Ripe, fruit-forward Pinot with raspberries, dark cherries & elegant floral notes. Irresistibly silky & smooth. £22

Côtes du Rhône, Rouge, Guillaume Gonnet, Rhône, France, 2018 75cl
ABV 13.5% Juicy, savoury and slightly herbal with delicious plummy notes & a pepper twist at the end. £25

Malbec, Felino, Viña Cobos, Mendoza, Argentina, 2016 75cl
ABV 14% Inky black fruits & crushed violets wrapped in cedar & clove. £30

BUBBLES

Monopole Heidsieck NV Champagne, Brut, ABV12% 750ml £35
Monopole Heidsieck NV Champagne Rose, ABV12% 750ml £38

ITALIAN SPARKLES

Prosecco Spumante Millesimato, DOC, Mabis, Veneto, Italy, 2017
ABV 12.5% 125/750ml £5.50/£28

SPRING / SUMMER BUFFET MENU

Suggested menu £33 per person (£35 including coffee)

Buttermilk, lime & honey marinated chicken, aioli

Lemon & dill sea trout, horseradish crème fraîche

Roast sweet potato, feta and harissa puff pastry galettes, topped with smoked paprika and honey-roasted seeds

35-day matured rare Aberdeen Angus sirloin of beef with salsa verde

Please choose 3 salads from the selection below:

Spring tabbouleh with broad beans, peas, asparagus, mint, flat leaf parsley & dill

Roast spiced cauliflower, garden peas, mange tout, flaked almonds, black quinoa, mango, chilli and lime dressing

Roasted aubergine, pistachio, feta, herbs, Aleppo chilli & tahini yoghurt.

Cauliflower & radish fattoush with pomegranate, sumac & za'atar dressing

Charred broccoli, green beans, mangetout, red cabbage, miso, ginger & soy dressing

Roasted tomato salad with fennel and mint

Grilled courgette salad with pinenuts, mint & sumac dressing

Roasted beetroot, chickpeas, red onion, preserved lemon, rocket, dill & parsley

All the above are served with sourdough bread from Company Bakery and Scottish rapeseed oil.

Dessert / Please choose 2 options from the list of four items below

Chocolate & tahini tart

Lemon posset with thyme shortbread

Peach, pistachio & honey Eton Mess; brown sugar meringues, mascarpone cream, candied pistachio

Make your own Gelato Sundae

*For this last option, guests come up to our ice-cream counter and make their own sundae with our gelato & toppings
House-made gelato, honeycomb pieces, chocolate brownie bits, brittle, chocolate and/or sea salted caramel sauce*

All prices in this brochure are inclusive of Vat at the current rate of 20%. Menus can be tailormade to your taste and ingredients change seasonally.

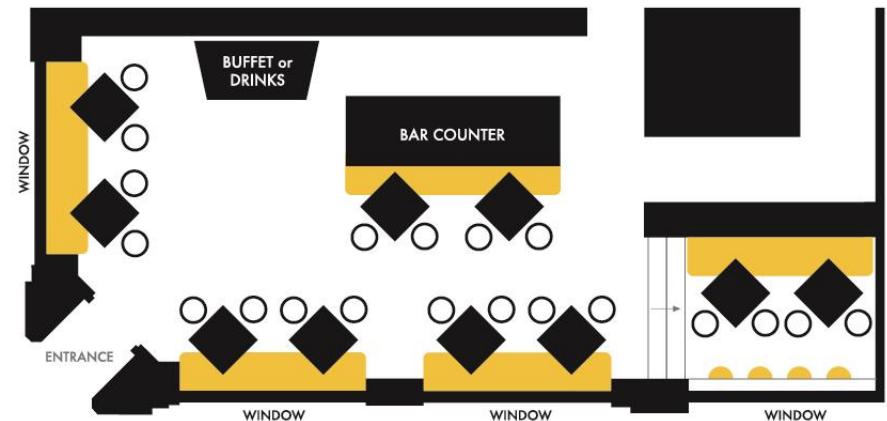
SEATING PLANS / CAPACITY

Seated: We can accommodate up to a maximum of 42 seated for dinner. This can be laid out on a long table of 24 plus a table of 8 and a table of 10. Or 36 can be accommodated on two tables of 10 and two tables of 8. Of course there are other combinations for different numbers, but the floorplans below show you the options for maximum capacities.

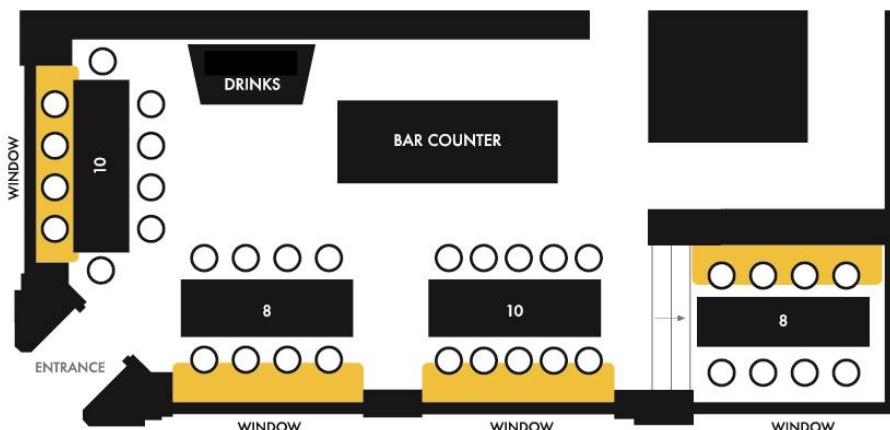
Standing: For stand-up events at Honeycomb, we can accommodate 60 maximum. We always have a few tables dotted around for glasses to be laid on and stools to rest your party feet.

Outside: Don't forget we also have our lovely outside area, which can be used up until 10pm (weather permitting) and on a dry sunny evening it's the perfect space to enjoy a drink before dinner.

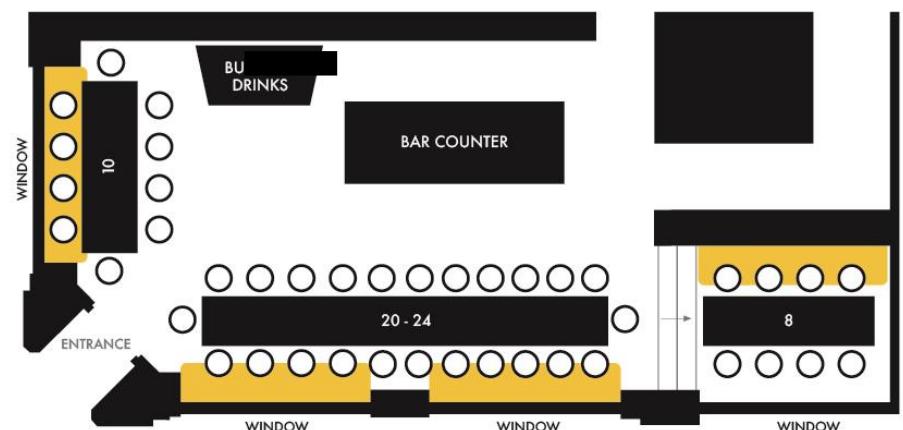
Standing Reception / Buffet – Example Layout:



Seated Dinner – Example Layout 1:



Seated Dinner – Example Layout 2:



HONEYCOMB & CO / FAQS

How do I make an enquiry about availability and options?

Just get in touch and we'll be delighted to help! Call us on 0131 228 4641 or email events@honeycombandco.com. You can find us in the heart of Bruntsfield at 1 Merchiston Place, Edinburgh EH10 4NP.

Who will we be working with?

You'll be guided by our talented team of busy bees, led by the Master of the Hive, Ian D'Annunzio-Green. With a background in the hospitality industry for over 30 years, Ian knows what it takes to put on a successful, memorable and truly special event.

What are your opening hours?

We're open Monday to Saturday from 8.30am – 5pm and Sundays from 9am – 5pm. In the evenings, you can hire our Modern Eatery for private events from 7pm until midnight. We're closed on Christmas Day and Boxing Day.

What's the guest capacity?

We can accommodate up to 42 guests seated up to 60 guests standing.

Can we play music? How about any special décor or flowers?

Absolutely. A party has to have music! We have a Sonos system available which you can connect to, or we can create a playlist for you. In terms of décor the interior of Honeycomb is warm, stylish and comfortable, so you may choose to use it as is, but if you'd like something special we can advise on decoration and also arrange flowers for indoor and outdoor spaces.

How much does it cost to have a private event at Honeycomb & Co?

For exclusive use events, there's a minimum spend of £1000, and a non-refundable deposit of £250 is payable to secure your booking. Each event is individually priced, but as a rough guide, a 2 hour drinks reception is from around £25pp, and bowl food/buffet with drinks is from £45pp and a seated dinner with canapes and drinks is from £60pp. Prices include VAT.

I've got ideas of my own for an event?

Good. We love new ideas! Pop in and let's talk parties.

www.honeycombandco.com / 0131 228 4641 / events@honeycombandco.com

