



HERITAGE
PORTFOLIO



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
SUPPLIER OF CATERING SERVICES
HERITAGE PORTFOLIO LTD
EDINBURGH

Musselburgh Racecourse
Alfresco Buffet
Spring Summer 2017

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Musselburgh Racecourse

We love the fact that one of the most stylish racecourses and sporting venues in the UK is included in our portfolio of luxury venues. Musselburgh Racecourse is a 5 star visitor attraction just 6 miles from Edinburgh with excellent transport links and free parking. Why not consider holding your event here for something a bit different that combines superb hospitality with a unique setting.

The recently refurbished Queens Stand, with its suites and balconies and panoramic views of the course, is available for race days and non-race days alike. With or without the excitement of a photo finish and a flutter, Musselburgh Racecourse is a fabulous choice for corporate days out, private parties and weddings.



Heritage Portfolio

We are local, Scottish, consummate event caterers. Our staff are passionately driven, food obsessed and we hope charming, creators and purveyors of the very best hospitality you're ever likely to experience at a special event or wedding. We are partners of choice for some of Scotland's most iconic and grand venues and Musselburgh Racecourse are testament to that. We have become "famous for food" and pioneers of precision hospitality.

"Building a business we are proud of" is the mantra followed by our team. In January 2013 we were granted our Royal Warrant of Appointment to Her Majesty the Queen as Supplier of Catering Services – something we are immensely proud of and that represents a huge amount of hard work, skill and professionalism from our team.





Food & Drink Design

Innovative and artistic, our award-winning chefs and team of designers are self-confessed food fanatics, original and heavyweight 'foodies' who combine passion, imagination and culinary creativity in equal measure. Our chefs take the time to get to know the producers personally who take equal pride in knowing that their food and drinks are beautifully presented on your plates.

Our menus may dazzle, but every yin needs a yang. Our drinks selection is perfectly picked by our wine ambassador who has gone the extra mile to ensure every option is absolutely appropriate. Circumnavigating the globe in our pursuit of the perfect accompaniment, the integrity of our drinks list is founded in a stone-turning search for the world's best producers.

Our team's experience in your event at Musselburgh Racecourse will ensure your guests delight.



Events Team

It's the team that sits behind the promises that will turn a vision into reality.

We know that exceptional value is delivered not only in the form of our excellent food and discreet yet meticulous service; the support and advice you'll receive at every juncture from our dedicated Event Design team is the essential element in achieving an event which delivers on every level.

Once we gain your trust, your job is simply to release the reins, sit back and enjoy your brief being brought to life.





Alfresco Buffet 2017

Alfresco Buffet is an alternative picnic style dining experience. Using our extensive knowledge of ingredients and flavours we have crafted delicious, hand-made, rustic and fabulously flavoured dishes. Simple fresh combinations that taste terrific and look scrumptious are simply served to your table in a relaxed and unceremonious manner, allowing you to enjoy your event in a more informal atmosphere.



Included in all Menu Collections

- | Event Designer to assist in your planning, designing and creation of your event |
- | Event Manager ensuring a professional service and seamless event on the day |
- | Dedicated team of chefs | Trained and uniformed service staff |
- | Floor length linen tablecloths | Linen napkins |
- | Contemporary cutlery | Fine white tableware | Elegant glassware |
- | 5ft round tables | Classic chairs |





Alfresco Menu

Highland sliced roast beef with Arran mustard seed mayonnaise

Persian chargrilled chicken, saffron and pomegranate molasses

Lapsang souchong tea smoked salmon with Persian lime and Arran mustard cream

Kilner jar of chicken liver parfait flamed in brandy with garden sage and onion butter

Petit tartlet of leek and sun kissed tomato with spiced fruit compote | V



Pesto and pepper pasta salad with vine cherry tomatoes and toasted pine nuts | V

Fruity Moroccan couscous salad with sprouting spring onions | V

Posh potato salad with Pentland sausages and free range eggs

Continental leaf salad with homemade sweet vinaigrette

Fresh Artisan crusty bread



Roast Scottish strawberries, vanilla pods and heather honey panna cotta with cherry dust and mallows

Candied lemon tart pink grapefruit curd and house granola

Jam jar of Summer hedge grown berry mascarpone and ginger crumble



Freshly brewed tea or coffee





Alfresco Package Drinks

Drinks Reception

Cava Brut Reserva 2013, Bodegas Sumarroca, Catalunya, Spain

Or

Elderflower Presse, still and sparkling water

Wine to accompany the meal

Sauvignon Blanc 2014, Nostros Reserva, Indómita, Casablanca, Chile

DeAlto Crianza 2013, DOCa Rioja, Spain

Elderflower Presse

Still or Sparkling Water





Event Styling, Menu Tasting and Additional Options

As you'll already have seen, our packages include a 3 course meal with wines, linen, tableware, tables and chairs – everything you need for your special event. However, we know that you'll want to make your event as distinctive and memorable as possible. So why not create your own combination of tableware and linen to enhance your evening further.

We have a whole host of “tricks” and options that can make a big impact with relatively modest cost from bespoke linens, adding an extra course or creating floral table decorations – all optional but can add extra finesse to an event where it's important.

At the appropriate point in time I would be delighted to set up samples in our tasting room to help you visualise your choices and I'm happy to suggest options of what can work well from my experience. I have detailed below a few options with starting prices for you and we can discuss these possibilities further over the phone or when we meet.

The opportunities are endless; once we've had a chat we can create the perfect combination for your event that fits in not only with your budget but your own style and creativity;

Arrival Cocktail from	£7.00 plus vat per person
Intermediate course from	£4.00 plus vat per person
Base plates from	£4.00 plus vat per person
Chair covers and ties from	£5.50 plus vat per person
Floral table decorations from	£55.00 plus vat per item

