




2024 - 2025

CRAIGLOCKHART DAY DELEGATE RATE PACKAGES

Edinburgh Napier has three campuses spread across the historic city of Edinburgh available to hire. With state of the art lecture theatres, versatile meeting rooms and historic dining spaces, alongside free parking and full assistance from the Edinburgh Napier Catering & Events Team, organising your event has never been easier.





PACKAGES

Edinburgh Napier University is offering a selection of Day Delegate Rates available in Craiglockhart campus available from 8.30am to 5.30pm. All packages are VAT inclusive. Minimum number for 30 delegates applicable.

SANDWICH LUNCH	£35.50
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DELI SALAD LUNCH	
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	£38.50
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HOT BOWL LUNCH	
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	£39.50
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GOURMET SCOTTISH LUNCH	
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	£54.00
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Edinburgh Napier
UNIVERSITY



INCLUDED IN PACKAGES

- Room booking & set-up
- Two rounds of tea, coffee and sweet treats
- Lunch Service
- Screen & Projector
- Flipchart
- Wi-Fi
- Free parking
- Events Coordinators Support

SANDWICH LUNCH

Morning Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with Danish Pastries & Sweet treats

Sandwich Lunch

Fresh cut traditional sandwiches, rolls & wraps on a mix of white, wholemeal and granary breads with a variety of fillings

Served with:

Salted potato crisps

a bowl of whole fruit

Jugs of Apple & Orange Juice and Water

Afternoon Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with biscuits

WOULD YOU LIKE TO UPGRADE YOUR LUNCH?

Add your choice of the following
mini items:

All contain 2 x servings per person.
VAT applicable

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|---------------------------|-------|
| • Pizza Slices | £2.50 |
| • Indian Snack Selection | £2.50 |
| • Mini Spring Rolls | £2.50 |
| • Mini Quiche | £2.50 |
| • Homemade Sausage Rolls | £2.50 |
| • Mini Beef & Pepper Pies | £2.95 |
| • Soup of the Day | £2.20 |

DELI SALAD LUNCH

Morning Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with Danish Pastries & Sweet treats

Deli Salad Lunch

Choose Chicken or Salmon, vegan option will be provided for dietaries

Marinated Peruvian Chicken

Chicken breast marinated and seasoned with lime, coriander and chilli, served on a fresh diced avocado, sweetcorn and rice salsa

Herb Poached Salmon

Salmon fillet marinated then poached with fresh herbs served with quinoa, broccoli, pomegranate and pumpkin seed salad drizzled with lemon oil

Served Buffet Style with Mixed Salad & Fruit Salad

Afternoon Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with biscuits

HOT BOWL LUNCH

Morning Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with Danish Pastries & Sweet treats

Hot Bowl Lunch

Choose 1 meat, 1 vegetarian and 1 dessert option

Meat dishes

- Creamy chicken satay with ginger & chilli spices & cardamom infused rice (GF) (DF) (WF)
- Chicken Madras with steamed pilau rice
- Shredded chicken, beansprouts & noodles in a soy & sesame dressing
- Chicken penne arrabbiata with mini garlic bread
- Crispy shredded pork in honey & chilli sauce with egg fried rice
- Sticky pulled pork with Caribbean spices, rice & peas
- Haggis, neeps and tatties (veg /GF option available)
- Crispy crumb fish goujons with tartar baby jacket fries



Vegetarian dishes

- Saag aloo with Indian pilau rice
(V) (VG) (GF) (DF) (WF)
- Roasted butternut squash casserole & coriander with
lemon cous cous (V)
- Vegetable Rogan Josh with Bombay potatoes & roti
bread (V)
 - Tuscan bean & vegetable stew & brown rice (V)
- Red Pepper, bean and smoked paprika casserole with
patatas bravas (V)
- Crispy crumb fish goujons with tartar baby jacket fries

Dessert

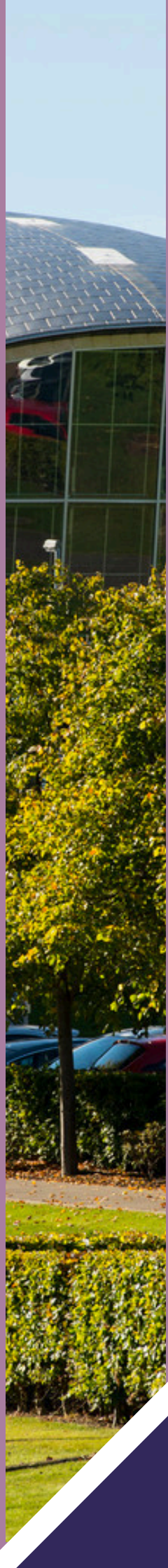
- Apple & sultana crumble topped with oatmeal &
cinnamon (V)
 - Vanilla cheesecake
 - Warm chocolate brownie
 - Fresh seasonal fruit
 - Vanilla pod ice cream

Served with:

Jugs of Orange & Apple Juice

Afternoon Refreshments

Fresh filter coffee, traditional tea and a selection of
organic fruit & herbal teas served with biscuits



GOURMET SCOTTISH LUNCH

Morning Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with Danish Pastries & Sweet treats

Scottish Lunch

Warm Scottish Blue Cheese & Leek Tartlet

Smoked Salmon, Honey Roast Ayrshire Ham with Arran Mustard

Warm Scottish Potatoes

Selection of Scottish Salads

Dessert

Scottish Cheeseboard Selection with Chutney & Oatcakes

Mini Cranachan Dessert

Served with:

Fresh Fruit Platter

Jugs of Apple and Orange Juice and Water

Afternoon Refreshments

Fresh filter coffee, traditional tea and a selection of organic fruit & herbal teas served with biscuits

ADDITIONAL ADD-ONS

Selection of Morning Rolls

£2.25pp + VAT

Bacon
Scrambled Egg
Link Sausage
Lorne Sausage
Vegan option

Post Event Sundowner Drink & Nibble

5 items from menu below - £25pp

Tempura Prawns
Indian Selection
Chorizo & Apple Pork Sausage Roll
Sweet Pepper & Hummus Crostini
Mini Quiche
Mini Vegetarian Quiche
Satay, Teriyaki or Sweet Chilli Chicken Skewers
Tomato, Olive and Mozzarella Vegetarian Skewer
Tandoori Pepper & Paneer Skewer

Please ask our team for drinks menu.

Drinks are charged based on consumption with VAT added.



EXPERIENCES

Looking to add a little more Wow! to your event?

Ask about our wine tasting or cocktail masterclass packages that can be added onto any dinner, networking or after conference event.

Minimums numbers of 20.

WINE TASTING

CHEESE AND WINE EVENING

SCOTTISH WHISKY TASTING

COCKTAIL MASTERCLASS

GIN MASTERCLASS



Edinburgh Napier
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LET'S WORK TOGETHER



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