



GET READY
TO JINGLE

APEX HOTELS
EDINBURGH

CHRISTMAS IN EDINBURGH

It's the most magical time of the year where we want to wine, dine and make merry with family and friends. Make the festive season extra special with our range of showstopping events. Explore our special seasonal menus, get ready to dance the night away at our party nights or even hire out our spectacular spaces for your own exclusive event. From work night outs to fun family events, we've got you covered this Christmas.

GET IN TOUCH

experiences@apexhotels.co.uk

0800 049 8302

apexhotels.co.uk



PARTY NIGHTS

Experience the magic of the festive season with unforgettable party nights. As the city twinkles with Christmas lights, gather with friends for an evening filled with joy and celebration. Dance the night away to live music and savour a delectable feast of holiday favourites with an arrival drink, traditional three-course meal and wine, meticulously prepared to delight your taste buds. These festive nights combine great food, vibrant entertainment, and the warm glow of Christmas cheer, promising a night to remember.

APEX GRASSMARKET HOTEL
OFF PEAK - 12 DECEMBER £55 PER PERSON
PEAK - 29, 30 NOVEMBER
6, 7, 13, 14, 20, 21 DECEMBER
£59 PER PERSON

- Arrival from 7pm
- Arrival drink
- 3 course festive meal
- ½ bottle of wine per person
- DJ entertainment

£20 deposit to confirm, final balance by 28th October deposits are non refundable & non transferable. All prices are inclusive of VAT. Please note our bars operate with a 12.5% optional service charge on the evening.



SCAN ME

STARTERS

SPICY PARSNIP SOUP
herb oil

CHICKEN LIVER PARFAIT
apple & date chutney, toasted brioche

BETROOT & GOATS CHEESE BRUSCHETTA
tomato & chilli jam

MAIN

TURKEY ROULADE
sage & onion stuffing, pigs in blankets, seasonal vegetables, roasted potatoes, cranberry jus

PAN FRIED FILLET OF COLEY
puy lentil cassoulet, seasonal vegetables

SWEET POTATO & RED ONION
MARMALADE TART
seasonal vegetables, roasted potatoes, basil pesto

DESSERT

TRADITIONAL CHRISTMAS PUDDING
brandy sauce

CHOCOLATE & ORANGE MOUSSE CAKE
fruit coulis

ISLE OF ARRAN CHEDDAR
oatcakes, onion chutney, grapes

ACCOMMODATION DISCOUNT CODE
10% off Best Available Rate – code is available once a booking is confirmed.





PARTY LUNCHES

Who says celebrations need to take place in the evening? Gather good friends around for a party atmosphere with great food and drinks and the warm glow of Christmas cheer during the day at one of our party lunches. Our party lunches include an arrival drink and traditional three-course festive meal and wine.

APEX GRASSMARKET HOTEL
13 AND 20 DECEMBER
£55 PER PERSON

- From 12pm to 4pm
- Arrival drink
- 3 course festive meal
- ½ bottle of wine per person
- DJ entertainment

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MAIN

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PAN FRIED FILLET OF COLEY
puy lentil cassoulet, seasonal vegetables

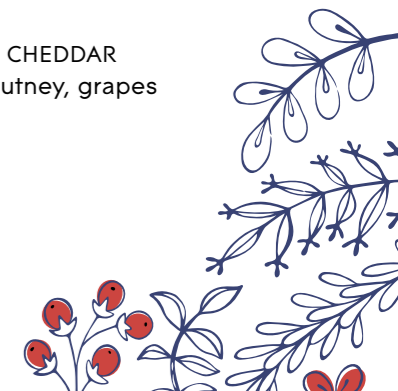
SWEET POTATO & RED ONION
MARMALADE TART
seasonal vegetables, roasted potatoes, basil pesto

DESSERT

TRADITIONAL CHRISTMAS PUDDING
brandy sauce

CHOCOLATE & ORANGE MOUSSE CAKE
fruit coulis

ISLE OF ARRAN CHEDDAR
oatcakes, onion chutney, grapes



EXCLUSIVE USE PARTIES

We can offer the best private party in town! Jingle and mingle in your own exclusive space this Christmas to really ramp up the festive cheer! With great food, vibrant entertainment, and your chosen guest list, it'll be a party to remember!

VARIOUS DATES AVAILABLE IN NOVEMBER AND DECEMBER –
GET IN TOUCH
FROM £55 PER PERSON

- Arrival drink
- 3 course festive meal
- ½ bottle of wine per person
- DJ entertainment

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12.5% optional service charge on the evening



SCAN ME

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herb oil

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apple & date chutney, toasted brioche

BEETROOT & GOATS CHEESE BRUSCHETTA
tomato & chilli jam

MAIN

TURKEY ROULADE
sage & onion stuffing, pigs in blankets, seasonal
vegetables, roasted potatoes, cranberry jus

PAN FRIED FILLET OF COLEY
puy lentil cassoulet, seasonal vegetables

SWEET POTATO & RED ONION
MARMALADE TART
seasonal vegetables, roasted potatoes, basil pesto

DESSERT

TRADITIONAL CHRISTMAS PUDDING
brandy sauce

CHOCOLATE & ORANGE MOUSSE CAKE
fruit coulis

ISLE OF ARRAN CHEDDAR
oatcakes, onion chutney, grapes





FESTIVE DINING

Our menus are full of festive flavours. Get ready to taste our delicious dishes with our festive dining experiences. Throughout the whole of December, you can indulge in three courses of your Christmas faves with all the trimmings – the taste of Christmas is here.

APEX GRASSMARKET HOTEL
1 TO 24 DECEMBER
£36.95 PER PERSON

- Lunch from 12.30 to 4pm
- Dinner from 5pm to 8pm
- Glass of prosecco on arrival
- 3 course festive meal

£20 deposit to confirm, final balance by 28th October
deposits are non refundable & non transferable.

Please note parties of 9+ will require a deposit of £20pp to confirm along with a pre-order and full pre-payment 14 days prior. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.



STARTERS

SPICY PARSNIP SOUP
herb oil

CHICKEN LIVER PARFAIT
apple & date chutney, toasted brioche

BEETROOT & GOATS CHEESE BRUSCHETTA
tomato & chilli jam

MAIN

TURKEY ROULADE
sage & onion stuffing, pigs in blankets, seasonal
vegetables, roasted potatoes, cranberry jus

PAN FRIED FILLET OF COLEY
puy lentil cassoulet, seasonal vegetables

SWEET POTATO & RED ONION
MARMALADE TART
seasonal vegetables, roasted potatoes, basil pesto

DESSERT

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brandy sauce

CHOCOLATE & ORANGE MOUSSE CAKE
fruit coulis

ISLE OF ARRAN CHEDDAR
oatcakes, onion chutney, grapes

CHRISTMAS DAY DINING

No one wants to spend the big day in the kitchen so let us do the hard work. Spend Christmas with us in our restaurant making cherished memories with family and friends. We've created the perfect home away from home for you to enjoy a delicious dinner before relaxing with loved ones.

APEX GRASSMARKET HOTEL
25 DECEMBER

£70 PER ADULT AND £45 PER CHILD (UNDER 12)

- From 12.30pm to 3pm (tables available every 30 minutes)
- Arrival drink
- 3 course festive meal

£20 deposit to confirm, final balance by 28th October deposits are non refundable & non transferable. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.



SCAN ME

STARTERS

CHRISTMAS DAY STARTER PLATE

Chicken liver parfait, prawn marie rose, crowdie cheese

MAIN

TURKEY ROULADE

sage & onion stuffing, glazed vegetables, roasted potatoes, pigs in blankets, rich turkey gravy

ROAST SIRLOIN OF BEEF

wild mushrooms, root vegetables, dauphinoise gratin, Yorkshire pudding, carrot puree, red wine jus

FENNEL, SQUASH & POMEGRANATE RISOTTO

DESSERT

CHRISTMAS DAY DESSERT PLATE

Christmas pudding, cheesecake, lemon tart, chocolate & orange mousse

Freshly brewed coffee & tea
with mince pies





CASTLE VIEW CHRISTMAS DAY CARVERY

Celebrate the big day with the best view in town! Toast to Christmas while gazing out at the majestic Edinburgh Castle at Heights in Apex Grassmarket Hotel. Let our chefs spoil you with festive flavours and make memories with loved ones in a stylish setting.

APEX GRASSMARKET HOTEL
25 DECEMBER
£89 PER ADULT AND £49 PER CHILD (UNDER 12)
CHILDREN UNDER 3 ARE FREE

- From 12pm to 3pm
- Arrival Glass of Champagne
- 3 Course Carvery
- Gifts for all the Children

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SCAN ME

STARTERS

BUTTERNUT & SAGE SOUP
parmesan crumb

DUCK LIVER PARFAIT
toasted brioche, passionfruit gel

CLASSIC CRAYFISH COCKTAIL
wholemeal bread & butter

MAINS

TRADITIONAL CARVED ROAST TURKEY

ROAST SIRLOIN OF SCOTTISH BEEF

HONEY ROASTED GAMMON

BEETROOT & GOATS CHEESE PEARL BARLEY RISOTTO
pecan crumb

ACCOMPANIMENTS

Roasted Veg, Duck Fat Potatoes, Sprouts, Pigs in Blankets,
Yorkshire Puddings, Bread Sauce, Beef / Cranberry Jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
brandy sauce

INDIVIDUAL CROQUEMBOUCHE / PROFITEROLE

HOMEMADE VANILLA CHEESECAKE
grand Marnier & mandarin compote

Tea, Coffee & Mince Pies

HOGMANAY

Raise a glass to 2025 in style and with the best view in town! Our Hogmanay Bash at Apex Grassmarket Hotel is in our fabulous Heights suite which means you can toast to family and friends and ring in the bells with the stunning backdrop of the city's famous fireworks display over the iconic Edinburgh Castle. There will be no allocated seating at this informal event but you'll want to stand to get the best views!

31 DECEMBER

PRICE - £85 (OVER 18 ONLY)

- From 8pm to 12.30am
- Arrival drink
- Evening buffet
- Live band - Franco

£20 deposit to confirm, final balance by 28th October
deposits are non refundable & non transferable. All prices are inclusive of VAT. Please note our bars operate with a 12.5% optional service charge on the evening



SCAN ME





WATERLOO PLACE FRESH LOOK, FRESH TASTE

FESTIVE DINING – 3 COURSE FESTIVE MEAL WITH GLASS OF PROSECCO ON ARRIVAL
FROM £39.95 OFF-PEAK (SUN - WED); £49.95 PEAK (THURS - SAT)

Get ready to welcome our new destination restaurant and bar in the heart of Edinburgh.

Apex Waterloo Place is currently undergoing a £1.5m refurbishment with the launch of a new restaurant and bar inspired by Edinburgh's rich heritage, local history and European influence, which will highlight the hotel's rich Georgian features.

The new destination restaurant will combine the passionate energy of the Scottish spirit of freedom with an elegant European influence to create a vibrant café-bar and brasserie at the heart of its historic city centre. The café-bar will offer a relaxed yet refined place to gather and will seamlessly transition into an atmospheric and intriguing brasserie in the evenings offering a European menu with a Scottish twist.

The separate bar area will be a tribute to the hotel being Edinburgh's first large-scale, purpose-built hotel, and a celebration of its renowned guests over the years. The bar will be situated within the hotel's beautiful Georgian setting and will serve guests inspired cocktails and a wide selection of Scotland's finest whiskies.

Both areas will be open in time for Christmas and guests can look forward to a delightful blend of traditional festive meals and brasserie classics with a European twist, all presented as beautifully as the chic and elegant surroundings.

To learn more about our offerings and make reservations, be sure to get in touch with us.





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