

Duck & Waffle

Event Kit



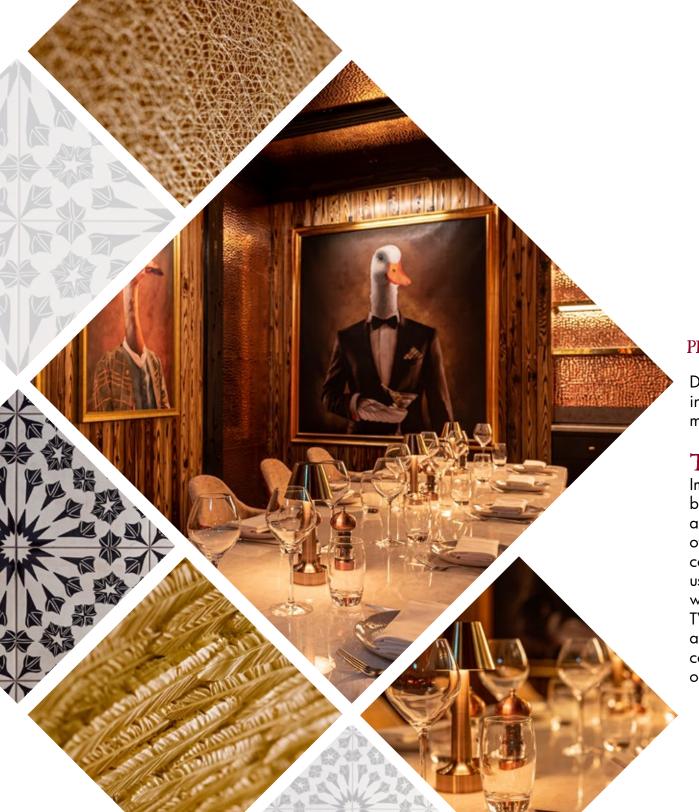
Set in the heart of the acclaimed St James Quarter, Duck & Waffle Edinburgh invites guests to celebrate special events with the joy of delicious food & drink in a warm and buzzy atmosphere: Its signature, 'gastro diner' experience. From intimate meals and corporate meetings to exclusive parties and celebrations, Duck & Waffle events are unforgettable – whether you're hosting 10, or 200 guests. It's about taking ordinary to extraordinary.



#### THE VENUE

Duck & Waffle Edinburgh is located on the fourth floor of St James Quarter above a bustling Register Square. Envisioned by the award-winning team behind Fabled Studio, the restaurant offers guests a playful and vivacious experience from early morning to late night. In the main dining room, guests will enjoy the 'theatre' of counter seating around multiple chef stations, unveiling the energy of the kitchen for all to see during epic full-scale, standing events or expressly unique seated bookings. While, two creative private dining spaces provide options to suit different event personalities. With its sociable ambiance, stunning design, artful interpretations of regional comfort food and innovative design, Duck & Waffle embodies a truly inimitable setting for private hire.

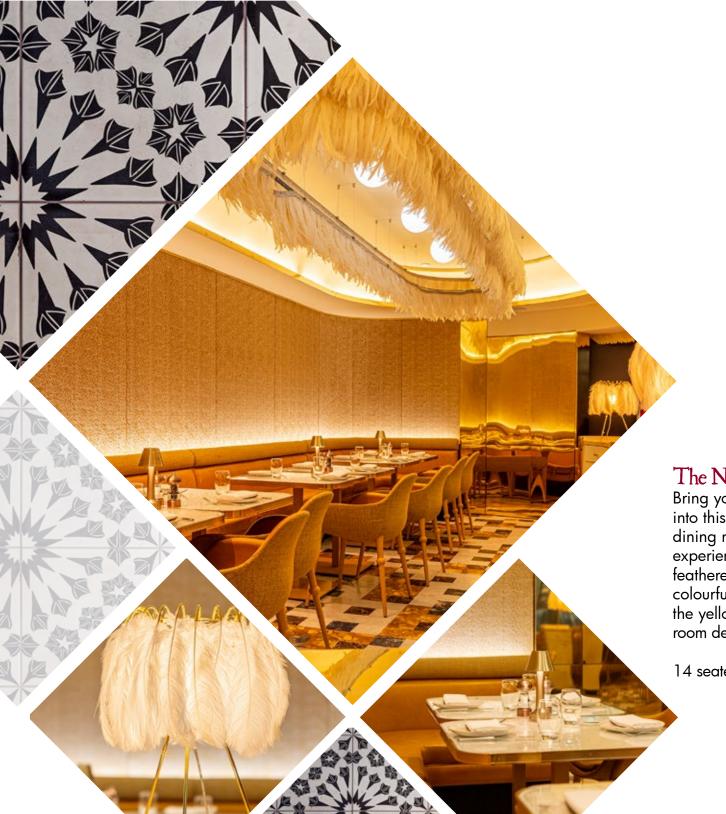




# PRIVATE DINING ROOMS

Duck & Waffle Edinburgh features two inspired private dining rooms designed for more intimate, bespoke events.

The Whisky Room:
Imagine stepping inside an aged whisky barrel; its charred timber walls and rich amber tones personifying the revered journey of the whisky aging process. Here, rich copper accents serve as a nod to the pot stills used in the distillation process - bringing warmth and extravagance. With it's built in TV screen and accommodating 10 guests for a seated event, it's the perfect setting for corporate business luncheons and special occasions.



The Nest:

Bring your closest friends and family and settle into this gorgeously 'feathered' semi-private dining room offering a cosseted, epicurean experience. From its organic tangle of lace and feathered chandeliers and table tops, to the colourful nod to the golden duck bill through the yellow upholstery and wall cladding - it's a room designed for comfort and memory-making.

14 seated I 30 standing





PRIVATE PARTIES AND EXCLUSIVE HIRE

With its expansive 8400 square feet space, comprising a restaurant dining room, bar area, terrace, and two unique private dining rooms, Duck & Waffle Edinburgh is slated to host some of the city's most exclusive events.

96 seated I 200 standing















### **ENTERTAINMENT & PRODUCTION**

Duck & Waffle is the perfect venue for both corporate and special occasions alike. Our dedicated events team will work closely with you to design a bespoke event that best suits your needs and exceeds your expectations. Drawing from their wealth of knowledge working for some of the capital's most prolific venues, our team will enhance your event from sourcing and managing entertainment, production and AV, to selecting fresh flowers and festive décor, creating an unforgettable experience for you and your guests.

## **CUISINE**

Duck & Waffle draws inspiration from local comfort food and cravings, executed with the market's freshest ingredients to create a menu of memorable flavors. Iconic dishes designed for sampling and sharing include the Spicy Ox Cheek Doughnut with apricot jam and smoked paprika sugar; the iconic, namesake Duck & Waffle made with crispy leg confit, fried duck egg and mustard maple syrup; and signature Whole Roasted Chicken with ratte potatoes, wild mushrooms and truffle. Complementing the menu are inventive desserts, including Torrejas with maple caramel apples. For standing events and receptions, our chefs have created a Canapé Menu, featuring miniature versions of our signature dishes.



















### AWARD-WINNING BAR PROGRAMME

Duck & Waffle is all about culinary theatre, showcasing ingredients as an art and delivering cocktails in an unexpected, radically creative way. The beverage team collaborates with culinary to produce distinctive flavour combinations on an ever-changing cocktail menu. The opening list features classic cocktails crafted with an iconoclastic approach, including the Roasted Cosmo with orange liqueur, a bone marrow infusion and cranberry conserve lime.



