



—EVENTS BY—

HOWIES

RECEPTIONS AT RIDDLE'S COURT

WELCOME TO EVENTS BY HOWIES

Proudly independent and deeply rooted in the heart of Edinburgh, Howies has been showcasing the best of Scottish hospitality since 1990. Founded by David Howie Scott, the business remains family-run, with David still at the helm, now joined by his son Louis and a dedicated, passionate team. Together, they work tirelessly to deliver exceptional seasonal Scottish food, celebrating the finest ingredients Scotland has to offer.

Alongside our three much-loved venues - Howies Waterloo, Howies Victoria, and Scotts Kitchen - we are proud to be one of the catering partners at Riddle's Court. This iconic 16th-century venue, rich in character and history, is the perfect setting for unforgettable events*. We also provide outside catering services on location in a wide variety of settings, from company offices and marquees to castles and beyond.

For further information or any enquiries, please get in touch at:
events@howies.uk.com

* All our venues are wheelchair accessible. Due to the historic nature of our buildings, some of the venues are on split levels. Do let us know in advance if any of your guests will need assistance.



“For us, it’s always been about honest Scottish food, genuine hospitality, and creating moments people remember - whether that’s dinner with friends or a wedding at Riddle’s Court. What makes it all possible is our brilliant team, who bring that vision to life every single day.”

— David Howie Scott, Founder

YOUR EVENT, YOUR WAY

Whether you are planning a focused boardroom lunch, a client reception, or a large-scale corporate event, we are here to deliver an experience that reflects your brand and exceeds expectations. Our catering features beautifully presented dishes made with the finest local ingredients. Explore our flexible catering options and create the ideal setting for connection, collaboration, and celebration.

Our menus are inspired by the seasons, showcasing the best local ingredients at their peak. We love working with clients to design menus that reflect their unique style and the atmosphere of their special day.

Looking for a themed experience or something entirely bespoke? We would be thrilled to bring your vision to life.

If you would like to discuss your plans in more detail, we would be delighted to assist in making your dream day a reality.

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Our venues in Edinburgh
RIDDLE'S COURT

Located in the historic Lawnmarket on the Royal Mile, Riddle's Court is a breathtaking 16th-century venue rich in character and heritage. Its beautifully restored rooms, high ceilings, and period features provide a striking backdrop for formal gatherings, private dining, and large-scale events with impact.

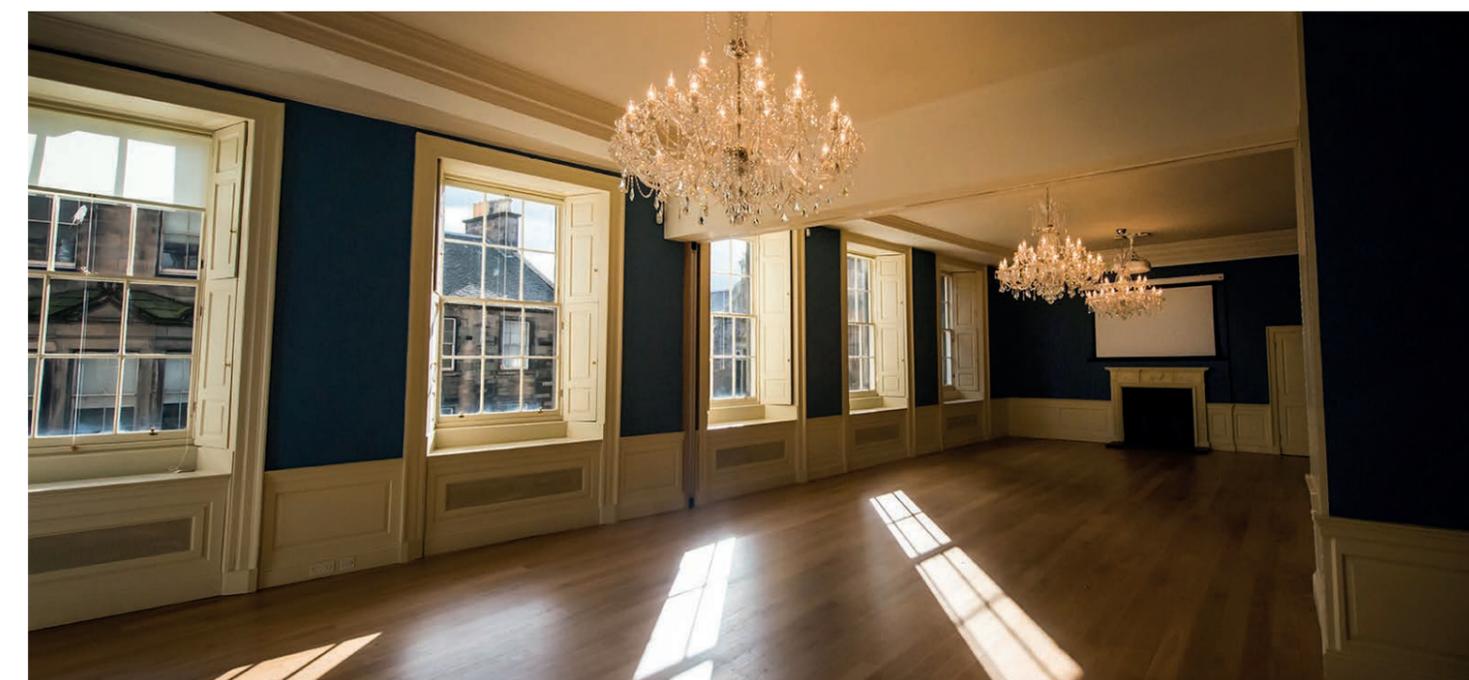
Layouts and Capacities:

- Theatre Style: up to 80 guests
- Seated Dining: up to 60 guests
- Standing Reception: up to 90 guests
- Boardroom Style: up to 46 guests

Perfect for:

Breakfast meetings, conferences, receptions, elegant private dining, brand launches.

Private Hire: available



RECEPTION EXPERIENCE

SAMPLE CANAPES MENU

Braised ox cheek, rarebit, crispy shallot

Mini Yorkshire puddings, roast venison, confit apple,
spiced beetroot

Savoury muffin, crab salad, pickled radish and dill

Citrus cured salmon, rye, wasabi, cucumber and chive

King oyster mushroom, duxelle, ketchup and crispy kale

Watermelon, whipped feta, black olive and fennel

SAMPLE BOWL FOOD MENU

Ideal for longer receptions, this menu features bowl food and grazing-style dishes that complement the Chef's Table Menu .

Black pudding bon bons, celeriac remoulade and
winter Dijon mustard dressing

Horseradish seared pepper rare beef,
warm beetroot salad, crispy onions

Crispy roasted Scottish salmon,
cumin herb crusted carrots and dill hollandaise

Dunsyre blue cheese, pine nut, sun blushed tomato
arancini with tomato sugo

Butternut squash risotto with walnut and tarragon crumb

**We cater to most dietary needs. Some dishes can be adapted on request.
Menus are subject to change. Some ingredients might change with the seasons.**



OUR APPROACH TO SUSTAINABILITY

Howies food is a celebration of Scotland's natural larder and the brilliant local producers we are proud to work with. We know our suppliers personally, which means you can trust that everything we cook and serve is seasonal, responsibly sourced, and of the highest quality.

We work with farms across Scotland to source fresh, seasonal vegetables. All our fish and shellfish are landed in Scottish harbours, our pork and beef are free-range and outdoor reared and come from trusted suppliers like Gilmour's Butchers.

Sustainability is at the heart of how we work. From reducing food waste and single-use materials to monitoring our energy and water use, we take care with the resources we use.



2025/2026 PRICING

All prices are inclusive of VAT

LOOKING FOR SOMETHING BESPOKE?

At Events by Howies, we understand that every wedding is unique. If you would like to create a tailored package or choose a menu style that is not listed, we would be delighted to assist you in bringing your vision to life.

Please note, minimum spends may apply and will be confirmed during the proposal stage.

Additional Services Offered:

- Bespoke furniture (including tables and chairs)
- Table décor
- Florals
- Bar services
- Toastmaster services
- Stationery: Menus, name cards and table plans
- Corkage

Note: An additional admin cost may apply.

Here are some guide prices to help shape your day. **Please note, these are starting prices.**

Canapés

We recommend 6 canapes per person for 2 hour receptions

£4.85 per canapé

Bowl food

We recommend a minimum of 4 per person

£7.95 per bowl

Iain Mellis cheese board

A selection served on platters for sharing

£12.95 per person

Homemade petit fours

Small plates served on the table

£4.50 per person

Tea and coffee with homemade shortbread

Served with dessert

£4.50 per person

Photography by David Long photography, Pocketsquare
photography and Calum Huntington photography

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For more information or to make an enquiry, please contact us at: events@howies.uk.com

WWW.HOWIES.UK.COM/EVENTS