



No11 Hotel and Brasserie
An Intimate Boutique Wedding Venue

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Welcome to No11 Brunswick Street!

We are a small, independent, family run hotel, with 16 beautifully decorated rooms and an award-winning restaurant, situated in a Georgian townhouse with a fascinating history. Our team of friendly and enthusiastic staff will do everything in their power to make your wedding day perfect, from start to finish. We can accommodate up to 24 of your friends and family to help you celebrate your special day, and we can host everything from the ceremony itself to the final drinks before everyone heads up to bed (or to the afterparty!).

In this brochure you will find a brief outline of what services we can provide, as well as a history of the building itself. We have also compiled some photographs of our lounge room and brasserie, alongside some sample menus of our canapes and meals. Our menus are seasonal, and all our meals are prepared with fresh, locally sourced ingredients. Our Head Chef Stevie Gerrard is experienced and award winning, and having received his first AA Rosette for Culinary Excellence in 2022, he is now working towards his second.

And if you won't take our word for it, our testimonial page contains some reviews and personal thank you notes from couples whose weddings and vow renewals we have hosted. Here at No11, we strive for excellence. Our job is to make your wedding day as easy and enjoyable as possible, and to help create memories that will last a lifetime.





History

No11 Brunswick Street is a former Georgian Townhouse, built in 1882 by architect William Playfair, who also designed many buildings in the New Town and several historic landmarks around Edinburgh. It is one of the last buildings of the Georgian era, featuring solid sandstone columns and portico. It was William Playfair's last commission.

No11 was first occupied by Lady Erskine, who was followed by a succession of Church of Scotland ministers. In the 1930's it became home to the Black Watch Club, the regimental club of the oldest kilted regiment in the British Army, the Black Watch. After 60 years as a club house, the building had sustained some serious damage, including to the original tiles in the front porch of No11. You'll notice several cracks and chips, believed to be from the soldier's habit of rolling beer barrels straight into the bar from the road.

The building first became a hotel in the 90s and has been extensively refurbished through the years. In 2020, the building was further updated when owners Susan and Hamish Grant acquired No13 Brunswick Street, doubling the size of the hotel. And in 2023 No11 will be further updated, with a refurbishment and three brand new rooms. Keep an eye on our social media for updates!

Instagram: [@no11_restaurant](#)

Facebook: [No11 Hotel and Brasserie](#)

Website: www.11brunswickst.co.uk



No11 Wedding Package

- Complimentary accommodation for the bride and groom on the night of the wedding in one of our double rooms including breakfast
- Complimentary bride dressing room
- Glass of prosecco on arrival for your guests
- A selection of four canapes/person on arrival
- A three-course meal
- Glass of prosecco for your guests during wedding toasts
- A choice of two items from the evening snack menu
- Sound system with Spotify
- Bar for your guests
- A complimentary menu tasting for two prior to the wedding
- Exclusive use of the Brasserie
- Exclusive use of the lounge

Standard Package Price for 26 people: £2810
(12.5% Service Charge included)

Entire Hotel Package for
One Night/Two Nights + Standard Package £5790/£8770
-24 Guests
-Complimentary Georgian Suite for Bride & Groom
-Complimentary Dressing Room
(The entire hotel must be booked one year in advance)

We want your special day to be perfect for you – don't hesitate to ask us about customising your own package!



Selection of House Canapes

Individual Mini Bruschetta with Mozzarella

Mini Vegetable Spring Rolls

Filo Wrapped Tiger Prawns with Oyster Sauce

Skewered Chicken Satay with Sweet Chilli Dip

Lemon Breaded Goujons of Salmon

A Variety of Individual Homemade Quiches

Sticky Pork Belly Skewers

Smashed Avocado & Prawn on Sourdough Bread

Duck Liver Parfait with Redcurrant on Home Baked
Brioche

Parma Ham with Asparagus Spears & Grilled
Peppers

Beetroot Blinis with Wild Mushroom & Cream
Fresh

Any extra £2/person

January-April Taste of Scotland

Starters

Scottish Broth
with Crisp Bread

Ballotine of Chicken & Highland Haggis
Whiskey Sauce & Crisp Leek

Loch Fyne Mussels
in a White Wine & Garlic Cream with Crispy Bread

Mains

Slow Roast Beef Cheek in Red Wine
Vegetable Sauce & Creamy Potatoes

Pan Roast North Atlantic Salmon
Braised Leek & Bacon Sauce & Baby Potato

Vegetable Lasagne
with Salad & Garlic Bread

Desserts

Chocolate Bread & Butter Pudding
with Orange Anglaise

Slow Gin Cheesecake
Sweet Cream & Lemon Gel

Cheese Board
Selection of Scottish Cheeses, Honey,
Grape & Apple Chutney, Home Baked Oatcakes

May-August Taste of Scotland

Starters

Trio of Mellon
with Parma Ham

Oak Smoked Scottish Salmon
Whiskey Sauce & Crisp Leek

Roast Tomato & Buffalo Mozzarella Salad
Balsamic Glaze & Pesto

Mains

Roasted Rack of Lamb,
Fondant Potato Minted Pea Puree & Cauliflower

Baked Fillet of Cod in Shellfish Cream
Sautéed Potato & Spinach

Forest Mushroom Risotto
with truffle oil & Spinach

Desserts

Apple & Raspberry Crumble Pie
with Elderflower Anglaise

Chocolate Brownie
with Pistachio Ice-Cream & Chocolate Sauce

Cheese Board
Selection of Scottish Cheeses, Honey,
Home Made Chutney, Home Baked Oatcakes

September-December Taste of Scotland

Starters

Not Traditional Prawn Cocktail Served with
Home Baked Brown Bread

Roasted Breast of Turkey Balmoral, Mousseline
Potato, Toasted Bread Gel,
Cranberry and a Highland Park Cream Reduction

Parsnip and Apple soup with
Roasted Walnuts Home Baked Bread and Butter

Mains

Baked Fillet of Loch Fyne Salmon,
Sticky Bacon, Leek Cream & Keta Eggs,
Fondant Potato

Duo of West Coast Pork, Pomme Anna,
Savoy Cabbage Puree and Fig Gel

Roast Nut Loaf, Fondant Potato and Celeriac Puree

Dessert

Christmas Pudding but
"Not as You Know It!"

Lemon Posset Tart
with Raspberry Gel and Candy Crisp

Chef's Scottish Cheese Board
Oatcakes, Grape and Apple Compote and Celery, Home
Baked Oatcakes



Evening Snack

To re-energise your guests after all that dancing, we can provide a quick evening snack before everyone heads home for the night.

Bacon Roll

Haggis Roll

Scotch Pie

Steak Pie

Chicken & Mushroom Pie

Vegetarian Lasagne Pie

Egg Rolls

Vegetarian Haggis Rolls

Any Extra £5/person

White Wines

Bottle

House Wine

£23.00

Picpoul de Pinet;

£27.00

Domaine Roquemoliere 2019

Marsanne/Roussane/Viognier

£30.00

Turkey Flat Vineyard 2016

Rose/Sparkling/Champagne

Prosecco

£32.00

House Champagne

£55.00

Red Wines

House Red

£23.00

Tempranillo; Piedra del Rayo

£27.25

Rioja D.O.C 2014

Borgo Del Mandorlo; Appassimento

£40.00

Puglia; 2020



Cocktails

Espresso Martini	£9.90
Cosmopolitan	£9.90
Aperol Spritz	£9.90
Sangria Punch	£9.90
Margarita	£9.90
Amaretto Sour	£9.90
Whisky Sour	£9.90
Old Fashioned	£9.90
Negroni	£11.50
Granddaddy Mimosa	£12.50
Kir Royal	£12.50

Beers & Ciders

Heineken	£4.45
Birra Morretti	£4.55
Brewdog Punk IPA	£4.55
Kopparberg Strawberry & Lime Cider	£5.00
Rekorderlig Premium Apple Cider	£5.00

Soft Drinks

Coca Cola	£3.50
Diet Coke	£3.50
Lemonade	£1.65
Bundaberg Ginger Beer	£3.50
Tonic Water	£1.65

Can't see your favourite? No worries! This is just a brief outline of what our bar can provide. If you would like a certain beverage to be available for your guests, maybe the cocktail you drank on your first date, or a personal favourite beer, let us know and we'll do our best to make sure we have it in stock!

Please note that we do not have access to kegs or draught drinks.





Recommendations

Florist – Garlands

No11 has been working closely with Garlands for many years, and we have always found their service to be efficient and reliable. They have over three decades of experience catering to weddings. Consultations are available via their website.

Telephone: 0131 556 6111 Website: www.garlandsflorist.co.uk

Florist – Rose and Ammi Flowers

For seasonal and native flowers arranged into elegant bouquets and centrepieces, Rose and Ammi are the experts. For consultation availability, please check their website.

Website: www.roseandammiflowers.com

Email: info@roseandammiflowers.com

Photographer – Elliot Counce

Elliot is an award-winning photographer with 10 years of experience. He has shot at No11 before, and the results were beautiful. You can contact him via his website for a consultation.

Instagram: [@elliottcaunce](https://www.instagram.com/elliottcaunce) Website: www.elliottcaunce.com

Piper – The Pickled Piper

No Scottish wedding is complete without a piper. We highly recommend John, AKA The Pickled Piper. He's performed as the Lone Piper in the Edinburgh Tattoo, and for royalty and dignitaries alike.

Website: <https://thepickledpiper.co.uk>

Email: enquiries@thepickledpiper.co.uk



Testimonials and Personal Thank You's

"We can't begin to thank Susan, Hamish and her team enough. We love staying with you but this stay was very special, it was our wedding. Susan made sure our stay was incredibly special, celebratory drink and snacks on arrival. Our breakfast each day was incredible as always.

We had such an amazing time, thank you so much from us. Our family could also see why we love staying with you. Thank you also for the visit just before our wedding. That was so kind of you to take the time out. We love the photos and the lovely gift you left for us, including for the girls too. Thank you!!

We can't wait to return so will look forward to seeing you soon. We will send some more photos when we get them. Phil and Fiona Edgar xxx"

"We cannot rate No. 11 highly enough, an absolute gem hidden away in a quiet corner of Edinburgh. No. 11 was both our home for several days and the venue for our wedding reception. We couldn't have been happier. Our room was spacious, well made and incredibly comfortable (particularly the bed, which was amazing). The bathroom was equally high quality. The hotel was nice and quiet during sleeping hours and easy to get around. The food was amazing, particularly during our wedding reception. We were blown away given how well priced it was. All of the staff at the hotel were friendly, helpful and attentive. We couldn't fault anything!"
(Tripadvisor)

Adam and Louise

"Thank you so much for all your hospitality for our wedding reception and stay – it was perfect! The food was incredible, and all our guests were so well looked after. We couldn't have found a better venue, and we really appreciate everything you all did to make it so special.

We can't wait to come back."

Adam and Eloise

"May we thank you all for the fabulous wedding day you gave all of (the now) Mr and Mrs Thomas's family and friends. Your warmth, professionalism and good humour made thirty odd mainly strangers feel so at home that it contributed hugely to how well the day turned out. It will be a pleasure to find reasons to return, admittedly in much reduced numbers, to No11. Many thanks, Anne and Barry (The Original Mr and Mrs Thomas!)."

"Thank you so much for helping us make our day so special. Your hotel is wonderful and you and your team are such great people who have made us feel so welcome. I hope we can make it back and visit again, I will recommend you to all our friends. x"

Peter and Noelle

"Thank you for everything! The wedding was absolutely perfect. Our guests had such a wonderful time and it will be an event we will never forget. We returned to the US yesterday... We look forward to returning to Edinburgh! And we'll definitely keep you posted when we do :) "

Jessica and Sam

T&C's

I. PAYMENT

Please note our preferred method of payment is credit or debit card.

Cash payments can only be done in person at hotel reception.

For credit or debit card payments where the card holder is not present at the hotel, a third-party credit card authorisation form must be completed by the card holder and returned along with photographic ID upon which the payment will be processed manually.

A 20% deposit is requested at the time of the booking.

Full payment is required 3 weeks prior to the event taking place, failure to pay in advance may result in your event being cancelled.

A credit card number may be required in advance for any extras added on the day of the event.

Any extras ordered on the day of your event will automatically be charged to this card.

II. VARIATIONS OF TERMS AND CONDITIONS

Provisional numbers will be asked for at the time of booking and the hotel reserves the right to require a minimum number to be charged for the event. Final numbers and final details must be confirmed 14 working days prior to the event and, subject to any minimum number, this will be the number you will be charged for.

Should the client(s) desire to increase the previously agreed numbers it will be solely at the discretion of The Hotel as to whether any increase will be permitted.

III. USE OF THE VENUE

The Company has statutory obligations and without prejudice to that generality such as that incumbent upon The Company related to Liquor Licensing, Fire Regulations, Health & Safety, and others. It is therefore the obligation of clients and their guests to comply with these requirements as may be directed and enforced by staff at The Hotel. Consumables must be as supplied only by the Hotel and without prejudice to the

foregoing generality also excludes the consumption of prizes won at any event.

Clients and their guests shall not use any other public spaces and rooms of the hotel apart of the ones that has been hired.

Clients and their guests shall not act in an improper or disorderly manner. They shall also leave promptly at the appropriate time and comply with reasonable demands of The Hotel staff.

IV. CANCELLATION

By the Hotel

The Event may be cancelled should any of the following circumstances occur:

The Hotel, or any part of it, is closed due to fire, alteration, or re-decoration, by order of any public authority or due to circumstances out-with the control of The Company

The client(s) become bankrupt or insolvent or enter liquidation or have an administrative receiver or receiver appointed over all or a substantial part of their assets.

If you are more than 30 days in arrears with payment to the hotel or the Company for previously supplied services.

Where a deposit and instalment payments are being made to account for any future event, then should there be arrears outstanding for more than 7 days, The Company reserves the right to cancel the contract.

Any other circumstances, which in the sole opinion of The Company would lead to either the reputation of The Hotel being damaged, or damage being caused to the property of The Hotel.

As a direct result of any of the above consequences occurring, The Company will refund any advance payments made subject to any costs involved and absolves itself from any further liability.

By the Client(s)

If the Client cancels a booked event at the hotel, the following charges will be due. In each case the percentage charge applies to the estimated total for the event as previously agreed.

(1) In case of any cancellation the 20% deposit made at the time of the booking will not be refundable