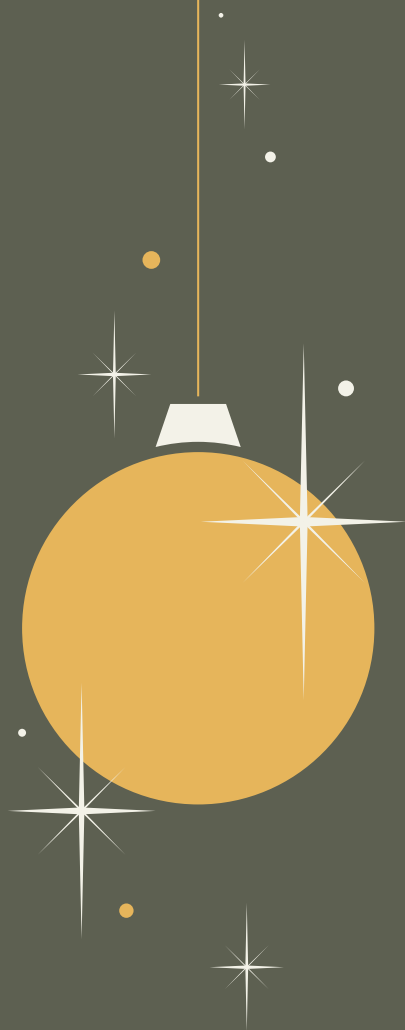


Made for moments
like these...





There's something special about Christmas in Edinburgh - the cobbled streets of the Old Town, the winter light dancing across the rooftops, and the castle standing watch over the city. At Apex Grassmarket, we bring that feeling indoors with heartfelt hospitality, festive flavours, and spaces made for gathering.

Whether you're toasting the season with colleagues, sharing a long lunch with family, or welcoming the New Year with a Hogmanay to remember, this is your place to slow down, savour the moment, and celebrate together, your way.



Shared Festive Parties

Get ready for festive fun with our iconic Party Lunches and Party Nights. Enjoy great food, great music, and the kind of atmosphere only Edinburgh can deliver.

All of our party events include:

- Glass of fizz on arrival
- 3-course festive meal
- Half-bottle wine
- Live DJ entertainment

Packages:

Party Lunch: £62

Party Nights:

Off-peak £69

Peak £72

Dates:

Party Lunch: Fri 11th December

Party Nights:

Off Peak:

Fri 27th November | Sat 28th November | Thu 10th December

Peak:

Fri 4th December | Sat 5th December | Fri 11th December
Sat 12th December | Fri 18th December | Sat 19th December

Timings:

Party Lunch:

Drinks Reception: 12pm | Dinner: 12:30pm

DJ: 2pm – 4pm | Carriages: 4pm

Party Nights:

Drinks Reception: 7pm | Dinner: 7:30pm

DJ: 9pm – 12:30am | Carriages: 12.30am

A deposit of £30 per person is required to secure your booking. Please note, a pre-order and full pre-payment will be required by 1st October. Payments are non-refundable and non-transferable. Please note that bookings of fewer than 8 guests may be seated at a shared table.

To enquire or book: 0800 049 8301
edin.conf@apexhotels.co.uk

Party Menu

Starters

Spiced Parsnip Soup

curry oil (V, VG)

Ham Hock Terrine

fig chutney & crispy bread

Grilled Goats Cheese

rocket, cranberry & walnut salad & pomegranate dressing (V, GF)

Mains

Turkey Roulade

sage & onion stuffing, pigs in blankets, seasonal vegetables, roast potatoes & cranberry jus

Roasted Seabass Fillet

puy lentils, kale, sautéed brussels sprouts (GF)

Veg Tagine Tart

citrus cabbage salad, pesto (V, VG)

Dessert

Traditional Christmas Pudding

brandy sauce

Chocolate & Orange Torte

berry coulis (GF)

Vanilla Cheesecake

Amarena cherries, biscuit crumb (V)

*We reserve the right to amend our menus.
All dishes subject to availability.*

*(V) Vegetarian, (VG) Vegan, (GF) Gluten Free
We offer full allergen information and can recommend suitable dishes for your requirements.
Please contact our team for support.*

Private Hire

Moments made your way

From intimate gatherings to large-scale celebrations, our versatile spaces are designed to host events of every size, from 10 to 120 guests. Whether you're planning a festive dinner, a sparkling drinks reception, or a bespoke celebration, our team will bring your vision to life with effortless hosting and heartfelt hospitality.

Dates:

November 2026 – January 2027
(Minimum numbers or minimum spend may apply)

Packages:

With dining options starting from £12 per person, our team will help you create a package that fits your celebration perfectly. From canapés to a full 3-course festive meal, we offer options for every occasion.
Menus available upon request.



To enquire or book: 0800 049 8301
edin.conf@apexhotels.co.uk

Private Dining

Moments worth savouring

For celebrations that call for something more personal, our private dining experiences offer a warm, intimate setting for festive meals with family, friends, or colleagues. Enjoy a beautifully curated menu, attentive service, and a space that feels like your own.

From £43 per person (3 courses)



Please note, parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior.
Payments are non-refundable and non-transferable.

To enquire or book: 0800 049 8301
edin.conf@apexhotels.co.uk

Festive Dining

at Metro Brasserie

Moments made for sharing

Celebrate the season with beautifully crafted festive dining at Metro Brasserie. Our restaurant is the perfect backdrop for long lunches, cosy dinners, and gatherings filled with warmth.

Festive Set Menu

Prices:

Arrival fizz & 2 courses (£37 per person)

Arrival fizz & 3 courses (£43 per person)

Dates:

Available 1st – 24th December

Timings:

Available 12pm – 8.45pm

Must be pre-booked. Please note parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior. Payments are non-refundable and non-transferable

For groups of 9+, contact 0800 049 8301
edin.conf@apexhotels.co.uk



Christmas Day Lunch

at *Metro Brasserie*

Celebrate Christmas Day with a relaxed 4-course lunch. Enjoy a glass of bubbles on arrival, a generous 4-course festive feast, and the warm, welcoming atmosphere that makes our restaurant feel like home.

4 Course Christmas Lunch:

£85 per adult, includes a glass of fizz

£48.50 per child (ages 4-12) includes glass of juice

£24.50 per child (under 4) includes glass of juice

Children's menu available on website

Date:

Fri 25th December

Sittings:

Reservations every 30 minutes from 12.30pm to 3pm

A deposit of £30 per person is required to secure your booking and must be paid within 14 days of enquiry. Please note, a pre-order and full pre-payment will be required by 1st October. Payments are non-refundable and non-transferable. Tables will be required back after 2 hours.

Guests will be contacted for payment once booking received.

For tables larger than 6 please call 0800 049 8301
or email edin.conf@apexhotels.co.uk

Christmas Day Menu

Starter

Chicken Liver Parfait

spiced fig chutney, toasted brioche

Prawn & Avocado

crispy iceberg lettuce, tangy cocktail sauce & wholemeal bread

Roast Butternut & Sage Soup

thyme oil, crusty bread (V)

Intermediate

Seared Scallop

smoked cauliflower purée, black pudding crumb

Main

Turkey Roulade

sage & onion stuffing, roast root vegetables, brussels sprouts, roast potatoes, pigs in blankets & rich turkey gravy

Roast Sirloin of Beef

shallot purée, truffle dauphinoise, glazed baby carrots, roast baby beetroot, port & thyme jus

Seabass Fillet

charred chicory, kale, mussel & herb velouté

Mushroom, Thyme & Truffle Risotto

parmesan crisp (V, GF)

Dessert

Christmas Pudding

brandy butter sauce

Vanilla Cheesecake

Grand Marnier & clementine compote (V)

Classic Chocolate Profiteroles (V)

Blackcurrant Delice

lemon sorbet (V)

We reserve the right to amend our menus. All dishes subject to availability.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.

Family Christmas Day Lunch

Hosted in Heights Suite

Make Christmas Day feel truly magical with a three-course festive carvery in our Heights Suite, where spectacular views of Edinburgh Castle and seasonal flavours set the scene for a family celebration to remember.

Prices:

£99 per adult, includes a glass of fizz

£57.50 per child (ages 4–12)

£29 per child (under 4)

Date:

Fri 25th December

Timings:

Reservations every 30 minutes
from 12pm to 2:30pm

Upon booking a member of our team will be in touch to confirm your reservation. A deposit of £30 per person is required to secure your booking and must be paid within 14 days of enquiry. Deposits are non-refundable and non-transferable. Please note, full pre-order and pre-payment will be required by 31st October. All prices are inclusive of VAT, an optional 12.5% service charge will be added to your bill. Tables will be required back after 2 hours.

Guests will be contacted for payment once booking received.

For tables larger than 6 please call 0800 049 8301
or email edin.conf@apexhotels.co.uk

Family Christmas Carvery Menu

Starter

Chicken Liver Parfait

spiced fig chutney, toasted brioche

Classic Prawn Cocktail

wholemeal bread, butter

Roast Butternut & Sage Soup

thyme oil, crusty bread (V)

Main

Traditional Carved Roast Turkey

Roast Sirloin of Scottish Beef

Salmon en Croute

Fennel, Squash & Pomegranate Risotto (V)

Accompaniments

roasted vegetables, duck fat potatoes, Brussels sprouts with pancetta, cranberry & chestnut, pigs in blankets, Yorkshire puddings, sage & onion stuffing, jus

Dessert

Traditional Christmas Pudding

brandy sauce

Vanilla Cheesecake

cherry compote (V)

Profiteroles

chocolate sauce (V)

We reserve the right to amend our menus. All dishes subject to availability.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.

Hogmanay

Ring in the New Year with an unforgettable Hogmanay celebration in our Heights Suite. Enjoy a five-course menu served with a glass of Champagne, complemented by live entertainment and spectacular views over Edinburgh Castle and the city's famous fireworks.

Price:

5 Course Menu with Glass of Champagne £159.00. Over 18s only.

Date:

Thu 31st December

Timings:

8pm – 12:30am



A deposit of £50 per person is required to secure your booking. Full pre-payment is required by 1st October 2026. Payments are non-refundable and non-transferable.

To enquire or book: 0800 049 8301
edin.conf@apexhotels.co.uk

Hogmanay Menu

Amuse Bouche

Haggis Bonbon

swede, pomme purée, whisky sauce

Starter

Lobster & Salmon Ravioli

crushed pea, lobster bisque

Intermediate

Jerusalem Artichoke Velouté

truffle foam

Main

Roast Venison Loin

fondant potato, vanilla & parsnip purée,
braised red cabbage, bramble jus

Dessert

Chocolate & Honeycomb Torte

clotted ice cream

*A deposit of £50 per person is required to secure your booking.
Full pre-payment is required by 1st October 2026. Payments
are non-refundable and non-transferable.*

To enquire or book: 0800 049 8301
edin.conf@apexhotels.co.uk



