

BONNIE & WILD

SCOTTISH MARKETPLACE

EVENTS

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"The room is stunning and the quality and range of food and drink is matched only by the brilliance of service"

A very warm welcome to Bonnie & Wild's 2025 Events Brochure.

When it comes to planning your special occasion, I can honestly say that my team and I are as excited about your event as you are. Whether you're planning an intimate private dinner, corporate function or even a wedding, our beautiful and stylish venue offers guests a flexible and exceptional events area to suit any occasion.

Our events space is right in the heart of Edinburgh's St James Quarter and brings the WOW factor to events. Nothing makes us happier than seeing our guests' faces light up thanks to our high-quality food and drinks, attention to detail and first-class service.

I would love to hear all about your event plans and how my team and I can turn your vision into reality. Please email me now at events@bonnieandwildmarket.com

Christine Myles

Sales & Events Manager, Bonnie & Wild
events@bonnieandwildmarket.com



SCOTTISH

BONNE & WIL

An Amazing City Centre Venue

At Bonnie & Wild, we can create an exceptional and bespoke events package that is perfect for you and your guests. Whether it's our beautiful dining room, show kitchen, private bar or even all three, you'll experience the very best of Scottish hospitality when you book your event with us.

Our Events Space comprises three rooms that can be opened up to create one magnificent venue that can accommodate more than 100 guests. The pages that follow detail the exciting packages we can host, from intimate dinners to grand celebrations.

Capacities:	
Private Dining Room:	18 seated
The Tryst Bar:	30, mix of seated & standing
The Tryst Bar & Show Kitchen:	60, mix of seated & standing
Entire Events Space (all three rooms):	120, mix of seated & standing



*Scan the QR
for a virtual
tour of our
events space.*



HIRE OUR FULL EVENTS SPACE

This free-flowing and flexible space is available for groups of up to 120 guests (minimum 25).

We can offer you an exclusive bar service with a drinks list sourced from across the country, giving your guests an event with a distinctive Scottish flavour.

And as well as our first-class food and drinks options, we can offer you a range of extras for your event and create a bespoke package exclusively for you and your guests.

You may wish to provide drinks on arrival, a fully stocked bar, a sumptuous buffet or even a cocktail masterclass. We can accommodate live music and DJs, or you can bring your own music playlist by accessing our inhouse PA system with a Bluetooth connection.



We can arrange use of microphones and cabling for you to plug your laptop into our large-screen TV for your presentations.

As a family-friendly venue we welcome accompanied children until 11pm.

You're welcome to bring decorations and cake for special celebrations such as birthdays and parties. No confetti, please! And helium balloons must be weighted. Our hireable slots are generally 9am-5pm or 6pm to midnight, but we can offer flexible times, opening early or remaining open until 1am.

Please note: a deposit of £300 is to be taken at time of booking to secure the date (£500 for the whole space). This deposit is redeemable against your final drinks bill on the day. The full package cost should be settled at least two weeks prior to the event, please, and all additional costs to be settled before or on the day.



DRINKS RECEPTIONS & CELEBRATIONS

We have an extensive drinks list and offer a fantastic range of options for you and your guests, including Champagne, prosecco and cocktails on arrival, as well as cocktail masterclasses, whisky tastings, cheese and wines, use of our private Tryst Bar with its excellent range of Scottish craft beers and ciders, and much more.

Our superb wine list is curated by Inverarity Morton, and our exceptional gantry contains Scotch whiskies and craft rums, vodkas and gins from across the country.

*Scan to browse
our list of cocktails,
mocktails, juices, beers,
wines and bubbly.*





BUFFET & CANAPÉS MENUS

Wow your guests with a diverse and unrivalled range of food options, from tantalising canapes to a beautiful buffet tailor-made for your event. Below is a summary of each kitchen's events offerings, for between 25 and 120 guests. Your own menu can mix and match from any of these menus and be tailored to your budget and any dietary requirements.

CREEL CAUGHT

CANAPÉS

Choose from a selection of seasonal canapés from Scotland's National Chef Gary Maclean. (Min 10.)



BUFFET

Creel Caught Seafood Platter • Mini Fish & Chips • Prawn & Chorizo Skewers • Gnocchi, Sundried Tomato & Olive Skewers • Scampi & Chips Basket • Fish Tacos • Prawn Tacos • Chilli Bean Tacos • Chips & Curry Sauce



EAST PIZZAS

Choose from a selection of pizzas and sides from their seasonal menu (vegetarian and vegan options available). The most up-to-date menu will be on your food pre-order form.



SOUP & CABOODLE

Cheese & Charcuterie
Cones
Selection of Pies
Mini Sausage Rolls
Sandwich Platters



EL PERRO NEGRO

Classic & Cheese Sliders
Simplicity Sliders
(vegan options available)
Chilli and Rice



CHOOKS

Chick 'n' Mix
(A portion of wings/tender bites, accompanied by a dip)
Mini Chicken Burger Slider & Waffle Fry Garnish
Loaded Fries



KOCHCHI

Cheese Roti Melts
Lankan Tatties Roti
Godamba Roti
Sharing Curry Platters
Sharing Kotthu Platters
Selection of Sri Lankan
Canapés



SALT & CHILLI

Salt & Chilli Chicken
Honey Chilli Chicken
Chicken Fried Rice
Chicken Chow Mein
Steamed Rice
Salt & Chilli Fries



ILLY CAFE

A selection of coffees, teas
and other hot and cold
drinks

Freshly made and locally
sourced pastries and cakes
of the day



LEITH WOKS

Chicken Satay
Duck Spring Rolls



JOELATO

Give your guests the gift of gelato!

With seasonal flavours every day, Joelato's gelateria provides a delicious treat for you to finish off your party. Available in tubs or cones (and big tubs if you wanted to take away!)



STACK & STILL

Choose from an extensive range of sweet and savoury mini pancakes from pancake house Stack & Still.

Choose from the likes of their whisky cranachan stack, maple bacon crumble and Strawberries and cream with white chocolate.

CHULO'S STUFFED COOKIES

A tantalising selection of mini stuffed cookies. Various flavours available including vegan options.









COCKTAIL MASTERCLASSES & WHISKY TASTINGS IN OUR TRYST BAR

Book a Cocktail Masterclass in our beautiful Tryst Bar and shake things up with our expert mixologists who will share their tips, tricks and favourite tipples as they get you behind the bar, mixing up a trio of cocktails yourself! Masterclasses cost £35 per person, and includes 3 cocktails. Non-drinkers can create 3 mocktail equivalents at the reduced price of £25pp. Available for groups of up to 20 guests (minimum 6 guests). Larger groups are subject to a supplement of £50.

We can also offer you expert whisky tastings. Let our distillery-trained bartenders take you and up to 20 guests on a tailor-made tour of a curated selection of exceptional Scotch whiskies. From £30pp (min 6 guests).

Create that Perfect Dining Experience



Treat yourself with an exceptional Private Dining Experience at Bonnie & Wild.

Celebrate in style and comfort in our Private Dining Room, available for groups of up to 18 guests (min 10).

Known for their professionalism, hospitality and good humour, let our excellent Front of House staff look after your every need while you enjoy a mouth-watering three-course meal from either Creel Caught by Gary Maclean or Jimmy Lee's Leith Woks, accompanied by wine, bubbly or seasonal cocktails of your choice.

You can book our Private Dining Room any day of the week for a delicious breakfast, brunch, lunch or dinner party.

See the following pages for menu choices from Creel Caught and Leith Woks. £100 room hire fee to be taken at time of booking to secure the date. Arrival drinks can be pre-ordered in advance.

CREEL CAUGHT

Private Dining Experience

Three-course Set Menu £39.95 per person.

Fresh Scottish seafood from National Chef of Scotland, and MasterChef the Professionals Winner, Gary Maclean

STARTERS

King prawn and chorizo, roasted red peppers, cherry tomatoes and sourdough bread.

Smoked salmon rilette, blood orange capers, rye bread.

Mozzarella and peaches, curry oil, toasted pine nuts with micro herb salad.

Soup of the day with sourdough roll and butter.

MAINS

Seared seabass fillet, sautéed baby potatoes, tender stem broccoli, spinach, cherry tomatoes, with aged balsamic.

Traditional steak pie, mashed potato, garden peas with red wine jus.

Spring vegetable risotto, sundried tomatoes, peas, broad beans, florets of cauliflowers, parmesan and herb oil.

Battered haddock with chunky chips, tartar sauce, lemon.

DESSERT

Vanilla cheesecake, fruit compote.

Hot chocolate brownie, vanilla ice cream, chocolate sauce.

Trio of sorbet.

Tea or Coffee



CREEL
CAUGHT

BY
Gary Maclean





LEITH WOKS

Private Dining Experience

Three-course Set Menu (£32 per person)

Scottish TV and TikTok star Jimmy Lee puts a Scottish twist on Chinese fine dining with his delicious Leith Woks menu

STARTERS

Duck Spring Rolls with Hoisin Bramble Dip
Chicken Satay Skewers
Garlic Mushrooms

MAINS

Ayrshire Roast Pork with Jasmine Rice
Chicken Chow Mein
Scotch Beef Flank Curry with Rice
Vegan Black Bean with Rice

DESSERT

Banana Fritter with Coconut Dusting
Tea or Coffee

Arrival drinks or drinks for the table such as wine, Prosecco or Champagne can be pre-ordered in advance by the bottle.



The Heart of the Capital: Our City Centre Meeting Space

Are you looking for a space to gather your team for a day of brainstorming, networking or presentations? Why not host your working day (or evening) in our lavish private dining room. With a large screen for presentations and a tea and coffee station to ensure you all stay fresh and engaged, this is the ideal location to spend a day away from the office.

Arrival pastries or a working lunch can be arranged for you and served in the room at a time to work around your agenda.

You can also hire out our full events space if you require break out areas or would just like some additional space for your team.

Private Dining Room Capacity: 18

Full events space meeting capacity: 26
(split between 2 large tables)

Single room hire rate, including illy filter coffee and a selection of teas, from £175

Full events space hire rate, with break-out spaces and including illy filter coffee and a selection of teas, from £300



Please note: The Tryst bar will not be staffed during meeting space events.

Terms & Conditions

Venue Hire Costs:

Exclusive use of our Private Dining Room: £100 room hire fee, taken at the time of booking to secure your reservation.

Exclusive use of the Tryst Bar, or the Tryst Bar and Show Kitchen: £300 deposit, taken at the time of booking to secure your reservation, and fully redeemable against your drinks bill on the day.

Exclusive use of entire events space: £500 deposit, taken at the time of booking to secure your reservation, and fully redeemable against your drinks bill on the day.

Deposit/room hire fee should be paid within 48 hours of making reservation. A full events space hire of all three rooms requires a minimum of 50 guests. Anything under this will be allocated the Tryst and Demo Kitchen spaces.

All additional costs including pre-ordered drinks and food should be paid in advance or on the day.

Menu items, availability and costs are subject to change. Food should be pre-ordered in writing at least 10 days prior to your event.

It is up to the individual booking the event to contact guests for allergens. This should be passed on to Bonnie & Wild with guest's names and details of allergy and food ordered. Given the nature of the Food Hall we cannot guarantee no cross contaminations.

See the Bonnie & Wild website for our full terms & conditions, including our cancellation policy. Please note that we cannot issue refunds with less than 72 hours' notice. See our website or email events@bonnieandwildmarket.com to find out more and to book!



**Scan the QR
for more info,
including our
full T&Cs.**



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