a room in the west end Christmas small print, info & FAQ's

(0131) 226 1036 - aroomin.co.uk

please call to book

- all Christmas enquiries are being dealt with by the duty manager
- as a rule we will not allow one party to occupy the restaurant themselves, though we may consider such a scenario subject to numbers & requested date
- we have three sittings per day, please take the following as a <u>rough</u> guide: arrival between 12pm & 1:30pm out by 3pm 4:30pm arrival between 3:15pm & 4.45pm out by 5.45pm 7:45pm arrival from 7:45pm out by 11:30pm
- the Christmas party menu is priced at £33 per person not including service
- a discretionary 10% service charge applies to all bookings made on this menu
- all bookings are provisional until confirmed by email to: aroominthewestend@hotmail.co.uk
- ullet a deposit of £5 per head is required for all bookings and should be paid no later than Tuesday 31st October
- for the benefit of all parties, please inform everybody of the relevant arrival & departure times
- a food pre order is required as soon as possible or practical
- final numbers are to be confirmed by yourselves the day before your booking
- please let us know if any of your party have food allergies or dietary requirements as soon as possible so we can arrange suitable menus
- we are fully licensed & have an extensive drinks list including draught & bottled beer, cider, wine, gin, whisky, port, rum & liqueurs
- pre order wine from us & receive 10% off the list price (72 hours' notice required)
- BYO wine deliveries must be made no earlier than the day before your booking & ideally before noon on the day of your booking
- due to a lack of storage space we cannot hold leftover wine or gifts: please bring leftover wine away with you
- BYOW is for restaurant consumption only, not upstairs in Teuchters
- BYO is for wine only: no bottled beers, spirits, soft drinks etc.
- BYO corkage is priced at £4.50 per 75cl bottle of wine & £5.50 per 75cl bubbly
- BYO price is non-negotiable
- Teuchters Bar is open until lam, 7 days a week
- all our fish is as locally & responsibly sourced as possible
- our menu is written in July and though unlikely, small tweaks might be made if we experience any supply problems

If you have any other queries or requests, please pop in, call or email us & we'll do our very best to advise