



HERITAGE
P O R T F O L I O

A matter of taste

Putting our seasonal menus together is a huge task for us here at Heritage Portfolio, but it all starts when I develop a list of dishes that I think will work for our events.

I'll usually begin with a list of around 24 ideas for each course, which I'll expect to whittle down to around 12. It's an arduous journey from there to the final selection of the season's dishes, and everyone in the organisation gets involved.

I am surrounded by serious 'foodie' people: our directors, our event designers, our front of house managers and let's not forget our chefs. I will have contact with numerous team members each week who all want to talk about food. This all comes to a climax on at our seasonal tasting days, when a group of experienced (and opinionated) staff will get involved in analysing what's on offer. The directors and event managers work closely with clients on menu selection, so they must have complete confidence in each dish. The whole process is an emotional rollercoaster for me, but ultimately worthwhile when you hear feedback from guests commenting that food was "sensational" or "inspired". Guests tend to be kinder than my colleagues!

Seasonality has such a huge influence over the flavour and quality of food - I'm utterly committed to the principle! I am always on the lookout for new seasonal products to incorporate into menus. From time to time I'll come across some fabulous item such as the trevisio radicchio, a beautiful spider-like red lettuce. I will try out some ingredients to go with this lettuce, check exact availability and supply issues, and then work it into one of the seasonal menus. But note that if the samples are arriving now then this is the season for it to be used, so essentially this is going to influence the selection for next year. There's a long lead-time in this game.

continues inside



Image: Roy Summer - Scottish Field

Location, Location, Location!

Some of Scotland's finest and most famous buildings are available to book through Heritage Portfolio as venues for corporate events and weddings as part of our Venue Sourcing Service.

Alongside traditional elegance and grand style, we've developed a list of more unusual locations to suit the diverse nature and scale of events that our clients want and need, so whatever the occasion, we will know of a place that's just right.

In our recent readers' survey you mentioned that you'd like to hear more about our range of venues, so we're including a list of our regular venues here and will continue to feature the venues we use in future editions. Remember too that we can source other venues that aren't on our list, so please get in touch and let us help you find the perfect place for your dinner, wedding, corporate event or drinks reception.

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| Mansfield Traquair | Scone Palace | Royal Scottish Academy Building |
| The National Museum of Scotland | The Royal College of Physicians | National Gallery of Scotland |
| The Merchants' Hall | The National Gallery Complex | Weston Link / Hawthornden Lecture Theatre |
| Arnot Tower Gardens | Scottish National Portrait Gallery | Falkirk Wheel |
| The Signet Library | Musselburgh Racecourse | Royal Botanic Garden Edinburgh |
| Assembly Rooms | The RSE Scotland Foundation | Concorde Experience at the Museum of Flight |
| Dalmeny House | The Boardrooms at the Museum of Scotland | Abbotsford House |
| The Royal College of Surgeons of Edinburgh | Scottish National Gallery of Modern Art | EICA, Ratho |
| Hopetoun House | | |
| Melville Castle | | |
| The Palace of Holyroodhouse | | |
| Dean Gallery | | |



For more information about any of our venues or about the Venue Sourcing Service, please get in touch with Linda Martin - Principal Event Designer 0131 555 2229

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A Taste of Spring

Spring 07
issue number 8



Spring menu tasting

A matter of taste continued from page 1

Other ideas will originate with clients. This blueberry soufflé was originally developed as a client request, but still had to run the full gamut of sourcing ingredients, testing and tasting.

I'll never deliver a dish to a seasonal tasting just to impress my quirky colleagues. We regularly handle events with 600 covers, and we have to be confident that we have the skills and processes in place to plan and serve every single meal with the same levels of excellence as the one that I prepare for the tasting session. We've got a very experienced team here, who know exactly how to deliver with that kind of commitment and precision.

Robbie Gleave Executive Development Chef

A dazzling new line-up from Beetroot Blue

With spring in the air, we decided it was time for a major makeover for our online ordering service. So some of last season's flavours have been relegated to the back of the wardrobe and we've developed a fresh and tasty range for 2007, just right for boardroom meetings, networking events, workshops, parties and picnics - in fact meetings and social gatherings of any kind.

We took time to ask our customers what they like and what they'd like more of, and there is one resounding answer: **healthy food**. More and more people are interested in a healthy diet and the best fresh ingredients, so we're delivering just that, but without any compromise on flavour. Fresh fruit, healthy chicken bites and carefully thought out sandwich fillings are the order of the day (no need to mention the occasional piece of mini caramel shortbread!).

We've come up with new platters of mini bagels and rolls that feature exceptionally healthy ingredients and options free from butter, mayo or other spread.

Visit us at www.beetrootblue.com and you'll notice we've made the website even easier to follow too.



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Scotland Means Business

International conference and incentive planners visiting Scotland to meet suppliers were wowed by a gala dinner at Mansfield Traquair.

Planners and press from the UK, USA, Canada, Germany, Spain and Russia were attending the business tourism workshop at the Macdonald Marine Hotel in North Berwick, organised by Visit Scotland's Business Tourism Unit.

Scott Robertson, Marketing Manager at Visit Scotland's Business Tourism Unit said, "The Scotland Means Business event provides a platform to showcase the different venues and services on offer to the discerning conference and incentive market. It is therefore crucial that the gala dinner during this event really impresses the attendees, so Visit Scotland chose Mansfield Traquair in Edinburgh. With Heritage Portfolio at the helm, we were confident the food, theming and service would all match the stunning venue and we weren't disappointed. The dinner was a highlight of our event and gave our guests an idea of what Scotland could provide for their important clients. With the warm welcome the planners received from our partners, matched with an introduction to the spectacular venues and services available, I am sure that the event will convert business for Scotland in the future."

Image: Visit Scotland Business Tourism Unit and Eamon McGeidrick Photography

Within the Walls

Greywalls at Gullane has an enviable reputation as an exclusive country house hotel, providing top quality cuisine and luxurious accommodation in an elegant Edwardian hideaway overlooking one of East Lothian's finest golf courses.



What a privilege then for Heritage Portfolio to be invited to transform the already beautiful surroundings into something quite extraordinary. The special occasion was the wedding of Louise Ross to Adam Shaw.

Ian D'Annunzio Green: "Our brief was to create an event that would feel more like a party than a traditional wedding. We were able to work in close partnership with the staff at Greywalls and with the bride and her family to create a truly stunning and unique occasion."

The beautiful setting provided some incredible opportunities. Cocktails and champagne were served in an entirely clear marquee set in the formal Edwardian garden, with subtle lighting used to accentuate the sense of style as the evening developed. Dinner was served in a magnificent marquee with black star cloth, silver ribbon, orchids and candles to create a dramatic setting. Guests were seated on transparent ghost chairs, transported from London along with a distinctive white dance floor. Attention to the tiniest details added to the sense of luxury, drama and enjoyment for the guests.

As the evening progressed and the relaxed party atmosphere took over, the table football became ever more popular. This was no ordinary football table, as the players had been hand painted to represent the bride and groom and other members of the wedding party.

Mr and Mrs Shaw's view: "The wedding at Greywalls is one of the best we have ever been to; we are just so incredibly lucky that it happened to be our own! Heritage Portfolio who advised us through every stage are to be highly commended for their unrivalled service: every detail was addressed and no stone left unturned.

"Ian D'Annunzio-Green and his staff ensured that each guest was looked after as though they were having dinner in a prestigious city restaurant. Their attention to detail was second to none and we would challenge anyone to find a better company to provide such a special day - it was a truly perfect occasion."



Images: Simon Mark Whitten - SMW Photography



Image: Edinburgh International Climbing Arena

SOCIAL CLIMBING

Heritage Portfolio are delighted to have won the contract for event catering at the Edinburgh International Climbing Arena which reopens this June after a £6m revamp. The operators believe the centre, previously known as the Ratho Adventure Centre, will compete with the Corn Exchange, the Edinburgh International Conference Centre and some of the city's leading hotels for major conferences, exhibitions and, potentially, rock, pop and some large-scale jazz concerts. The distinctive surroundings and the world's largest indoor climbing arena mean the sky's the limit.



TOP OF HIS GAME

The bi-annual Hospitality Show at NEC is widely acclaimed as the UK's leading industry showcase. So where else would you expect Brian Canale, Heritage Portfolio's Head Chef, to be winning awards? Brian won a gold medal for creating a two-course lunch live in front of the public and a panel of judges. He cooked monkfish with mung beans and crispy pig's cheek to start, followed by a ginger and ginseng timbale with candied ginger and rhubarb ice cream. Brian also brought home a Bronze medal for a traditional pasta dish.



Stop Press Stop Press

Just as we were going to print a copy of The List Eating and Drinking Guide landed on our doorstep featuring every one of our city centre cafes with rave and independent reviews so we had to squeeze in a quick overview. The Queen Street Café within the Portrait Gallery secured the List's Hitlist recommendation as the best place to eat within an Arts venue whilst the Terrace Café secured a recommendation as the best for Kids and Families and Outdoor Dining. Both Café Delos and Soupson at the museum featured as a top place to eat with Kids and Families with Café Newton at the Dean Gallery and the Gallery Café within the GMA both featuring as one of the best places to eat within an Arts venue. A brilliant result all round especially for the team at the Queen Street Café, for more details of the reviews log on to www.list.co.uk

You said it!

Many thanks to all those who responded to our recent readers' survey. And congratulations to Irene Cumming from the Faculty of Advocates who won the bottle of Pommery Wintertime Champagne. Your responses have reinforced our own view of the newsletter and will help us shape future editions. You like the design and the content and feel the length is about right. Half of respondents read from cover to cover, which is impressive and many of you pass it on to a colleague once you've read it yourself. You love to read stories about the staff and about unusual events, so we'll keep these coming. We've also listened to some of your other suggestions and the venue list on the back page is a direct response to comments.