

EDINBURGH FIRST
for weddings,
celebrations and
private dining



WEDDING PACKAGE

Wedding Breakfast room hire

~

Red carpet on arrival

~

One glass of Prosecco sparkling wine or soft drink for you and your guests on arrival or after the ceremony

~

3 course set menu from our selector

~

One half bottle of wine per guest from our selector to be served with the meal

~

One half bottle of mineral water per guest, with the meal

~

One glass of Prosecco sparkling wine for toast

~

Silver cake stand and knife

~

Printed menu cards

~

Complimentary menu taster of your choice (1 starter, 1 main, 1 dessert)*

£49.00 per person

MENU SELECTOR

Choose 1 starter, 1 main course and 1 dessert

Or, select 2 starters, 2 main courses and 2 desserts, pre-order 7 working days prior; £5 supplement per person
Select 2 starters, 2 main courses and 2 desserts on the day; £16 supplement per person

Starters

Parsnip panna cotta with roasted peppers and cumin cream (v)

~

Ginger and lime marinated trout fillet with caraway seeds

~

Smoked chicken and mango salad with a raspberry chilli dressing

~

Crab and cod cake with an apple and beetroot salsa

Mains

Slow cooked lamb shank with a mixed pulse risotto

~

Herb crusted salmon with a pea puree and pumpkin oil

~

Grilled red mullet with a crab and caper butter sauce with crispy leeks

~

Supreme of chicken with a chorizo and red onion jus

Vegetarian

Wild mushroom risotto with grilled asparagus spears, parmesan shavings and white truffle oil

~

Grilled Mediterranean vegetable cous cous with toasted pine kernels and sun blushed tomatoes

~

Red onion, vine tomato and goat cheese tart tatin on wild rocket leaves

~

Roast vegetable & pesto open lasagne

Desserts

Grand marnier and orange cheesecake with raspberry coulis

~

Honey and herb panna cotta with berry soup and ginger biscuit

~

Rich chocolate tart with an almond and coffee cream

~

Drambuie and stem ginger cranachan in a brandy snap basket

~

Filter coffee & petits fours



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WINE SELECTOR

White

1 AIREN/ SAUVIGNON BLANC, Castillo Del Moro, Spain

This modern, crisp white from Southern Spain has delicious crisp apple fruit flavours coupled with the citrusy twang of the zesty Sauvignon Blanc.

Red

2 TEMPRANILLO/SYRAH, Castillo Del Moro, Spain

A silky smooth red with plump ripe dark fruits, smoky spices and a succulent finish. Ripened in the warm Spanish sunshine, this red is ideal with charcuterie, red meats and stews.

Rose

3 TEMPRANILLO ROSADO, Castillo Del Moro – Spain

This delicious Rosado is crammed with succulent wild strawberry, raspberry & cranberry fruit. Crisp, well balanced. Enjoyable on its own or with food.

CHILDRENS' MENU

Starter

Cream of tomato soup (V)

~

Seasonal melon with orange syrup (V)

~

Garlic bread (V)

~

Home made pate with cranberry sauce and oatcakes

Main Course

Roast breast of chicken

~

Macaroni cheese (V)

~

Cod fishcake with tartar sauce

~

Home made burger in a sesame bun

~

Cumberland sausage and cheesy mash

Dessert

Chocolate mousse

~

Fresh fruit salad

~

Strawberry meringue

Drinks

Glass of juice on arrival and with the meal

£16.50 per child

Please choose one starter, one main course and one dessert. Alternatively we can serve half portions from the main menu.





SOMETHING EXTRA...

Canapés

Ideal for serving as guests arrive during your drink reception or while photographs are being ta

Savoury Canapés

Roast pepper and toasted pine nut basket (v)

~

Roast aubergine pâté with pine kernels and
pumpnickel bread (v)

~

Hot smoked salmon nuggets with keta caviar on
blini

~

Mini Yorkshire puddings with roast beef and
mustard

~

Chicken liver pâté on oatcake

~

Goats cheese & sunblushed tomato bruschetta
(v)

~

Warm – haggis balls in whisky batter (v –
available)

~

Nut bread with Dunysere blue and fig (v)

Organic gravadlax tartar with citrus crème
fraiche in a savoury cone

~

Salmon and sesame parcels

~

Wild mushroom ceviche (v)

~

Chicken tikka vol au vent

~

Warm – brie & cranberry won tons (v)

~

Parsnip and Bramley apple soup (v)

~

Warm – Lamb koftas

~

Warm – mushroom cups with spring onion and
blue cheese (v)

~

Home smoked queen scallops on pea puree

Sweet Canapés

Mini apple pies

~

Chocolate tiffin

~

Raspberry cheesecake

~

Pecan and white chocolate macaroon

Choose any 4 canapés for £6.00 per person, additional canapés £1.50 each

EVENING BUFFETS

Choose a minimum of 4 items for £9.00

Each additional item £2.25

Hot-finger buffet Items

Garlic mushroom and aubergine roulade (v)

~

Chinese chilli beef skewers

~

Fennel and leek quiche (v)

~

Mini haggis pies

~

Roast vegetable falafel (v)

~

Prawn and ginger parcels

~

Celeriac and sweet potato cake (v)

~

Tomato focaccia with haloumi (v)

~

Mini peppered steak turnovers

~

Salmon and leek en croute

~

Smoked salmon puffs

Cold-finger buffet Items

Stuffed plum tomato with feta roast pepper and olive (v)

~

Spinach and chorizo frittata

~

Smoked chicken and pistachio cones

~

Fresh vegetable crudities with various dips (v)

~

Crab and ginger filo cups

~

Spicy Mexican beef filled Yorkshire pudding

~

Haloumi and sun blushed tomato tortilla (v)

~

Red onion and asparagus quiche (v)

~

Roast vegetable and barley cheddar bowl (v)

~

Smoked salmon mousse tartlet with lemon crème fraiche

~

Parma ham and mozzarella rolls with toasted sesame seeds



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EVENING BUFFETS

Add a dessert for an extra £2.95 each

Open apple flan

~

Strawberry tart

~

Opera chocolate torte

~

Selection of French pastries

~

Fruit kebabs

~

Selection of mini cheesecakes

~

Double chocolate éclair

Or, as an alternative....

Chefs' selection of open and closed sandwiches,

Dessert and freshly brewed tea & filter coffee

£ 8.50 per person

Haggis neeps and tatties

£12.95 per person

Traditional stovies

£10.00 per person

All buffets are served with freshly brewed tea and filter coffee.

FULL WINE LIST

SPARKLING WINES

28 PROSECCO, Passaparola, Spumante Brut DOC – Italy £20.00
A classy example of sparkling wine. Frothy, fragrant and mouth watering with lots of ripe apple & biscuit character.

29 PINOT ROSE, Casa Defra – Italy £22.00
A deliciously frothy, off dry sparkler that is brimming with ripe, creamy, strawberry fruit.

30 PIERRE MIGNON, Grand Reserve - France £35.00
This small producer makes excellent quality Champagne with rich fruit and everlasting bubbles

FAIRTRADE WINE

31 SAUVIGNON BLANC, Los Almendros - Chile £18.00
Elegant and fruity with wonderfully smooth, spicy flavours.

32 CABERNET SAUVIGNON/CARMENERE, Los Almendros – Chile £18.00
Toasty & spicy with great depth of flavour. Packed with mature fruits

DESSERT WINE (50cl)

33 TORRONTES TARDIO – Argentina £17.00
A delicate sweet wine with pear, apricots and citrus aromas. It will drive your taste buds nuts with fresh fruit and honey flavours.





FRESH, ZINGY WHITES

This group of wines have strong up front fruit flavours that provide an immediate appeal. Apple, lemon, lime, green pea, asparagus, elderflower, and fresh herbs to list just a few dominant flavours. The palate is straightforward and fruity, no oak. The "green element" makes them an idea aperitif, combining well with any lighter dishes containing herbs, rocket, lime and lemon. Not the best match with creamy sauces.

4 SAUVIGNON BLANC, Costa Vera – Chile	£17.00
5 ADAGIO PINOT GRIGIO, DOC Grave – Italy	£19.00
6 SAUVIGNON RIESLING, "The Opportunist" – Australia	£17.00
7 SAUVIGNON BLANC, Sherwood "Stoney Range" - New Zealand	£21.00

ROUNDER TEXTURED WHITES

Not everybody likes big bold fruit flavours. With more subtle rounded fruit, these wines really shine on the palate. Beautifully textured with mineral, nutty and savoury undertones. The softer palate comes to its own with food; risottos, parma ham with figs, gravadlax just name a few.

8 CHENIN, Aloe Tree - South Africa	£17.00
9 EL PRIMERO BLANCO - Spain	£18.00
10 MONT ROCHER VERMENTINO - France	£17.00
11 GAVI DOCG - Italy	£21.00

RICHER WHITES

Richer whites can often be an ideal accompany for red meat for those who don't like reds. These wines gain richness and creaminess due to oak ageing. As well integrated oak, this process adds real complexity, toastiness, creaminess and a touch of tropical fruit. These wines really shine with slightly creamier "sweeter" dishes; like scallops with pancetta, foie gras, pork with apple.

12 FINCA MANZANOS BLANCO – Spain	£18.00
13 CHARDONNAY, “The Googly” – Australia	£18.00
14 CHARDONNAY VIOGNIER, Serie A – Argentina	£22.00
15 MACON FUISSE, Dom de Fussiacus – France	£26.00

SOFT, JUICY & FRUITY REDS

Smooth with plenty of upfront fruit, lower in tannins, higher in acidity. The predominant flavours are raspberries, wild strawberries, cherries, sometimes with vegetal character. Due to the higher acidity and low tannin, they are a perfect partner to some fish like; salmon, snapper or mackerel, cod with puy lentils, great with pates and rilltes.

16 MERLOT, Costa Vera - Chile	£17.00
17 MONT ROCHER, Carignan Vieilles Vignes – France	£17.00
18 PINOT NOIR RESERVA, Nostros - Chile	£19.00
19 SAVIGNY LES BEAUNE ROUGE – France	£30.00



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FRESH, SPICY, RUSTIC REDS

These wines have very individual character. What they have in common is moderate acidity, often with herby savoury character reflecting the place they come from. They tend to have an affinity with spice, paprika, cinnamon or curry. They combine well with slow cooked, braised meat.

20 SHIRAZ, "The Opportunist" - Australia	£18.00
21 FINCA MANZANOS CRIANZA - Spain	£22.00
22 MONTEPULCIANO D'ABRUZZO, DOC Zero - Italy	£24.00
23 TINTO, QUINTA DE VENTOZELO – Portugal	£25.00

POWERFUL STRUCTURED REDS

These reds can often overpower simple meat dishes. They have rich fruit and good tannic structure. Brambles, blackberries, blueberries & morello cherries. All dark fruit seems to stand out so ideally they need rich fruit based sauce to accompany the meat.

24 CABERNET SAUVIGNON, Barossa Valley - Australia	£24.00
25 MALBEC, Serie A – Argentina	£23.00
26 CRU BOURGEOIS, Ch Lamothe Cissac - France	£30.00
27 GINE & GINE - Spain	£30.00

In addition to our wine list, should you require a specific wine or a specific grape variety, please do not hesitate to contact our sales team, as we have an additional extensive range of wines which we are able to tailor to your specific requirements.

SUPPLEMENTARY ROOM HIRE

Abden House	£ 600
Marquee Hire (max 150 dining)	Price on enquiry

St Leonard's Hall

St Trinnean's	£ 400
Pollock	£ 300
Nelson	£ 300
Bonnar	£ 175
Arthursley	£ 125

Old College

Playfair Library Hall	£ 900
Raeburn & Carstares	£ 440

Salisbury Green Hotel	£ 200 (each room)
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South Hall Complex

South Hall	£1000
Kirkland Room	£ 300

*All prices are per half day and inclusive of VAT





OPTIONAL EXTRAS

Refreshments

Crisps and nuts for guests during drinks reception	£ 1.50 per person
Buckets of beer for wedding breakfast	£20.00 per bucket
Choose from Corona, Budweiser or Miller – 6 x bottles per bucket	
Upgrade to Champagne for arrival drink and toast	£ 3.80 per person

Accommodation

Superior bedroom in Salisbury Green Hotel for Bride and Groom	from £109.00 per night
Accommodation in Salisbury Green Hotel for guests	from £89.00 per night

Flowers/Theming

Top table arrangement from	£30
Central posy/vase (per table) from	£20
Cake table Ivy from	£20
Chair covers from	£7.50 per chair
Place cards and table plan (white, plain and classic)	£90 (100 plus guests)

Entertainment

Disco, from	£300
Ceilidh Band with caller, from	£600
Toastmaster, from	£250
Piper, from	£150





Edinburgh First terms and conditions

General Booking Terms and Conditions

General

- 1.1 In this Contract (unless the Contract otherwise requires), the following words shall have the following meanings:
Edinburgh First is the trading name of UoE Accommodation Limited, a wholly-owned subsidiary of the University of Edinburgh.
Contract means these Terms and Conditions and the Appendix.
Appendix means the Appendix attached hereto which sets out specific details of the Booking.
Conditions mean these Terms and Conditions, which apply to all bookings at Edinburgh First.
Arrival Date is the first night upon which any accommodation linked to the Booking is scheduled to be taken up.
Booking means the event (including, but not limited to, the accommodation, facilities and services) booked by the Client.
Client means the company, firm, body, agent or person making the Booking.
Price means the price specified in the Appendix.
Revenue means the Revenue anticipated by Edinburgh First in respect of the Booking.
- 1.2 A Contract is created upon receipt by Edinburgh First from the Client of a signed Contract.
- 1.3 Until a signed Contract has been received and accepted by Edinburgh First, Edinburgh First reserves the right to release the space held by the Client.
- 1.4 For the avoidance of doubt, these conditions shall prevail over any other conditions previously published by Edinburgh First in respect of bookings.
- 1.5 Should any delegates/guests of, or third parties employed by, the Client behave in a manner that is considered unacceptable to Edinburgh First, then Edinburgh First reserves the right to remove such party from the premises and/or terminate the Contract. In this event no monies will be returned to the Client.
- 1.6 The Client shall pay for the cost of repairing any damage caused to the property, contents or grounds of Edinburgh First, the University of Edinburgh or The Church of Scotland by the Client, its guests or third parties employed by the Client in connection with the event.
- 1.7 The Client shall not (and ensure that all guests/delegates and third parties employed do not) use the name, logo or any details of Edinburgh First or the University of Edinburgh for any matter, or permit external food or beverage to be brought into premises operated by Edinburgh First, without the prior written approval of Edinburgh First.
- 1.8 The Client shall not (and ensure that all guests/delegates and third parties employed do not) permit any goods, services or any other matter capable of being sold (including but not limited to tickets) to be sold within premises operated by Edinburgh First without the prior written approval of Edinburgh First and any public authority (where necessary).
- 1.9 No variation or alteration of any of the Terms and Conditions shall be effective unless it is in writing and signed by or on behalf of each party.
- 1.10 Scottish law shall govern this Contract and the parties to this Contract submit to the jurisdiction of the Scottish courts.

Event terms and conditions

General

- 1.1 In this part of the Contract (unless the Contract otherwise requires), the following words shall have the following meanings:
Minimum Guaranteed Number means the number of guests/delegates for the Event and/or accommodation as specified in the Contract.
- 2 Event numbers and delegate/guest details
- 2.1 The Client shall confirm final numbers for the Event to the Event Manager no later than 5 working days prior to commencement of the Event. If final numbers are less than that permitted under clause 2.2 then a cancellation charge will apply. If final numbers increase over those previously communicated to the Events Manager, the Client will be charged accordingly.
- 2.2 The Minimum Guaranteed Number may be adjusted by the Client provided that such adjustment is communicated to and accepted by the Event Manager. Any reduction in numbers, duration or Contract value will be subject to Edinburgh First's cancellation policy as set out in clause 4, subject only to the provisions of clause 2.3.
- 2.3 Up to 30 days prior to the start of the event the Minimum Guaranteed Number may be reduced without penalty by up to 10%.
- 2.4 Should the number of delegates/guests attending the Event significantly increase or decrease then Edinburgh First reserves the right (upon providing at least 3 working days' notice to the Client) to provide alternative accommodation and space of an appropriate size for the Event.
- 2.5 Should alternative facilities not be available for the relocation of an Event where numbers have significantly reduced or increased, then Edinburgh First reserves the right to charge the Client for the Minimum Guaranteed Number last notified by the Client to Edinburgh First and before the significant reduction/increase.
- 2.6 The Client shall provide the Event Manager with a written rooming list providing details of delegates/guests for overnight accommodation, confirmed event programme details and confirmation of all services required at least 14 days prior to the Event.
- 3 Room availability
- 3.1 Bedroom accommodation is available from 2.00pm on the day of arrival and must be vacated by 10.30am on the day of departure.
- 3.2 Other rooms booked for the Event are available from the times specified in the Contract.
- 3.3 If a particular room, which has been booked by the Client, is unavailable on the required dates, Edinburgh First reserves the right (without liability) to relocate the event to an alternative room of a similar standard.
- 4 Cancellation/reduction
- 4.1 By Edinburgh First: Edinburgh First reserves the right to cancel the Event (or any part thereof) if:
- 4.1.1 the Client fails to adhere to any of these Conditions
- 4.1.2 in the opinion of Edinburgh First, there has been a significant change in the Client's contracted booking (e.g. reduction in days/accommodation)
- 4.1.3 the Client is insolvent or Edinburgh First has reasonable grounds for anticipating the same
- 4.1.4 Edinburgh First is not satisfied with the Client's credit status
- 4.1.5 in the opinion of Edinburgh First, the Event might prejudice the reputation of Edinburgh First or the University of Edinburgh
- 4.1.6 if any or part of the University facilities are closed or damaged due to circumstances beyond its reasonable control
- 4.1.7 Edinburgh First is requested to cancel the Event by any government or other authority.
- 4.2 By the Client: the Event or any part thereof will be considered 'cancelled' by Edinburgh First when a Client, by written notification to the Event Manager:
- 4.2.1 cancels or postpones the entire Event
- 4.2.2 cancels or postpones any element of the Event (e.g. meal/syndicate rooms).
- 4.3 In the event of cancellation, Edinburgh First shall have the right to impose a cancellation charge which shall be calculated as a percentage of the Revenue as detailed below:
- 4.3.1 if cancelled 180-120 days prior to first arrival date, by 10%
- 4.3.2 if cancelled 120-90 days prior to first arrival date, by 15%
- 4.3.3 if cancelled 90-60 days prior to first arrival date, by 25%
- 4.3.4 if cancelled 60-30 days prior to first arrival date, by 50%

- 4.3.5 if cancelled less than 30 days prior to first arrival date, by 100%.
- 5 Payment terms and credit accounts
- 5.1 For all Bookings by Clients who are part of the University of Edinburgh:
- 5.1.1 the Client shall, within 14 days of the date of the relevant invoice or request for payment, pass for payment, in pounds sterling, all monies due under the Contract
- 5.1.2 the Client shall notify Edinburgh First of any disputed amounts within 5 working days of the date of the invoice or request for payment and the Client shall pay the undisputed amount within 14 days of the date of the invoice; the disputed amount alone may be withheld until the dispute is resolved
- 5.1.3 all payments by the Client to Edinburgh First shall be made without deduction or set off
- 5.1.4 where the Event booked is a Wedding or is related to a Wedding or a private event, then the Client shall pay to Edinburgh First a non-refundable deposit of £500; the Booking will not be considered as confirmed until that deposit has been received by Edinburgh First. The remaining balance of the Event will be due at least 42 days prior to the Event date.
- 5.2 For all other Bookings:
- 5.2.1 the Client shall make all payments due under the Contract in pounds sterling and within 14 days of the date of the relevant invoice or request for payment
- 5.2.2 a credit account may be applied for up to 28 days prior to the Event and, if accepted, will be confirmed to the Client by Edinburgh First. For the avoidance of doubt, credit accounts
- 5.2.3 are given at the absolute discretion of Edinburgh First and such facilities may be withdrawn or amended at any time by Edinburgh First if the Client is an approved credit account customer of Edinburgh First, the Client shall pay a deposit of 50% of the Revenue at least 42 days prior to commencement of the Event and shall pay the balance of the sum due within 14 days of the date of the invoice
- 5.2.4 If the Client is not an approved credit account customer of Edinburgh First, the following provisions apply:
- 5.2.4.1 the Client shall pay the full value of the booking (the Revenue) balance and any additional costs incurred by Edinburgh First in connection with the Event at least 42 days before the date of the Event
- 5.2.4.2 the Client shall provide Edinburgh First with credit card details at least 7 days before the Event to cover the cost of any additional charges that may be incurred.
- 5.2.5 should the Revenue of the Event increase after the payment has been received, Edinburgh First may require an additional sum be paid prior to the Event if the Client fails to pay any amount due under the Contract on the due date, Edinburgh First may charge interest at an annual rate of 3% above the base rate for the time being of Bank of Scotland PLC for the period from the due date up to and including the date of receipt
- 5.2.7 the Client shall notify Edinburgh First of any disputed amounts within 5 working days of the date of the invoice or request for payment and the Client shall pay the undisputed amount within 14 days of the date of the invoice; the disputed amount alone may be withheld until the dispute is resolved
- 5.2.8 all payments by the Client to Edinburgh First shall be made without deduction or set off
- 5.2.9 where the Event booked is a Wedding or is related to a Wedding or a private event, then the Client shall pay to Edinburgh First a non-refundable deposit of £500; the Booking will not be considered as confirmed until that deposit has been received by Edinburgh First. The remaining balance of the Event will be due at least 42 days prior to the Event date.
- 6 Outside and third party contractors
- 6.1 Edinburgh First reserves the right to refuse any external entertainment, services or activities that the Client may have arranged and does not accept any liability for the acts or omissions of any party employed by the Client in connection with the Event
- 6.2 The Client shall (and shall procure that all third parties employed by the Client) comply at all times with the regulations (whether statutory or otherwise), Edinburgh First rules and regulations and any reasonable requests by Edinburgh First.
- 6.3 The Client shall ensure that these Conditions are brought to the attention of all third parties employed in connection with the Event.
- 7 Licences
- 7.1 Edinburgh First shall be responsible for applying for any additional licences, consents and permits required in connection with the Event, provided the Client gives sufficient notice of their exact requirements to allow such applications to take place and the Client meets the reasonable costs associated with such application. The Client shall not be entitled to cancel or postpone the Event on the basis of an unsuccessful application.
- 7.2 The Client shall (and shall procure that all third parties employed by the Client) comply with the terms of all licences, consents and permits (including any conditions attached thereto) and any decision or recommendation by the licensing officer or other licensing or entertainment authority.
- 8 Security
- 8.1 Unless specific arrangements are made with Edinburgh First, Edinburgh First accepts no responsibility or liability for any loss of or damage to property of the Client, delegates/guests or any third parties employed by the Client beyond that provided for in the Hotel Proprietors Act 1956 (as may be amended).
- 9 Fire, health and safety
- 9.1 The Client shall (and shall procure that all third parties employed by the Client) comply at all times with all fire, electrical, health & safety regulations (whether statutory or otherwise) including (but not limited to) the Fire Precautions Act 1971 (as may be amended).
- 9.2 The Client shall ensure that any materials brought into Edinburgh First properties (e.g. stage sets) are so far as possible made of non-flammable materials that fire exits are kept clear at all times, and where a fire exit sign will be obscured, the Client shall ensure that appropriate temporary signs are erected.
- 9.3 All electrical contractors must be NICEIC, EEA or IEE registered and the Client shall provide Edinburgh First with written evidence of this if so requested by Edinburgh First.
- 9.4 The Client shall provide Edinburgh First with a list of names of all visiting contractors and third parties if requested by Edinburgh First.
- 9.5 Edinburgh First reserves the right to evacuate premises in the event of a fire alarm or other emergency irrespective of whether it is a genuine emergency or not, in order to protect all guests and staff and in this event, does not accept any liability for any consequent delay to the Event.
- 9.6 The Client shall obtain the written approval from Edinburgh First and public authority (where necessary) if it (or any third party employed by it) wishes to fix items to the walls, floors and ceilings or to use smoke machines, lasers, fireworks, cracked oil, dry ice or any form of pyrotechnic.
- 10 Liability
- 10.1 The entire liability of Edinburgh First under or in connection with the Contract whether for negligence, breach of contract, misrepresentation or otherwise, is limited in respect of each event or series of connected Events to the Price.
- 10.2 Nothing in these Conditions shall operate to exclude or restrict either party's liability for:
- 10.2.1 death or personal injury resulting from negligence
- 10.2.2 fraud or deceit.
- 10.3 The Client shall indemnify and keep indemnified Edinburgh First from and against all claims, actions, damages, liabilities and costs (including professional fees) arising out of the acts or omissions of the Client or any guest/delegate of, or third party employed by, the Client, save to the extent that any such claim arises as a result of the negligence of Edinburgh First, its employees or agents.
- 11 Force Majeure
- 11.1 'Force Majeure' means any circumstance beyond the control of Edinburgh First including, but not limited to acts of God, fire, explosion, adverse weather conditions, flood, earthquake, terrorism, riot, civil commotion, war, hostilities, strikes, work stoppages, slow-downs, or other industrial disputes, accidents, riots or civil disturbances, acts of government, lack of power and delays by suppliers or materials shortages but, for the avoidance of doubt, nothing shall excuse the Client from any payment obligations under the Contract.
- 11.2 If Edinburgh First is prevented or hindered from hosting the Event by a Force Majeure event, Edinburgh First may, at its sole option and without being liable for any loss or damage suffered by the Client or guests/delegates of or any third party employed by the Client, relocate the Event to another location or terminate the Contract forthwith by giving notice to that effect to the Client
- 11.3
- 11.4

