



Dundee Rep and Scottish
Dance Theatre

Function and Catering
Information Pack
2023

Dundee Rep and Scottish Dance Theatre

Dundee Rep and Scottish Dance Theatre sits at the cultural heart of Dundee as a centre of creative excellence. The organisation looks outwards, creating and delivering work for local, national, and international audiences, with learning at its heart. For over eighty years, the Rep has been bringing stories to life on stages across Dundee and the world. Its home since 1982 is at Tay Square, and our building was recently granted A-listed status for its special architectural significance as a rare example of a modern, purpose-built theatre in Scotland. The theatre is home to the Dundee Rep Ensemble, the only permanent full-time company of its kind in Scotland. Scottish Dance Theatre is one of the few full-time dance companies in the UK and is made up of inquisitive and versatile dancers who have come from all over the world to work and create here in the city.

In Dundee's cultural quarter and at the heart of Dundee Rep and Scottish Dance Theatre is our award winning, bar restaurant and café – Rep Restaurant. We serve high quality, freshly prepared and locally sourced food, and our dedicated team are ready to help make your experience an exceptional one. Rep Restaurant catering can also be enjoyed at functions and conferences, here in our own function spaces at the Rep or at your own venue.

Dundee Rep and Scottish Dance Theatre have 84 years' worth of experience taking care of visitors and audiences, and look forward to welcoming your guests at your next event. Our events team will work with you to create a bespoke package which ensures that you and your guests have an incredible experience. Whether you're planning a private dinner, corporate event, wedding, birthday party, or any kind of gathering we will ensure you can enjoy your event without having to worry. Included in this pack are a range of menus and pricing for all types of events.

All profits from our trading company are donated to Dundee Rep and Scottish Dance Theatre Limited. By choosing Rep Restaurant's catering and events, you are helping support the work of Dundee Rep and Scottish Dance Theatre, and you'll become part of the story we've been telling for over eighty years.

For more information or to make a booking contact events@dundeerep.co.uk or call 01382 223530.



DUN DEE REP SCOTTISH DANCE THEATRE

Rep Restaurant

The Rep Restaurant is our main dining area. This flexible architectural space can seat up to 60 people for formal dining. This space can also accommodate more for parties and functions.



Rep Café Bar

The Rep Café Bar is located upstairs in the public area of our building. This bright and adaptable space overlooks Tay Square and provides a more informal setting for parties, functions, drinks receptions and more.



Main Auditorium

Built in 1982, our main auditorium is our largest space and is suitable for conferences, lectures, product launches and presentations. The auditorium can seat up to 455 people.





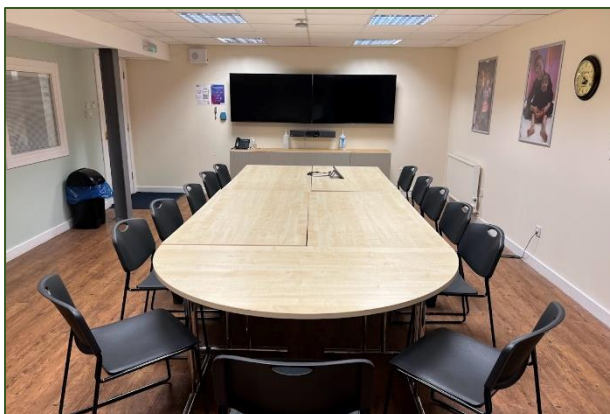
Rehearsal Room

The rehearsal room is the creative engine of the theatre and is one of our most flexible spaces. This room can be set as a dining space for private dinners, or as a small conference space for corporate events.



Studio 3

Studio 3 is our smaller rehearsal and function space and can be used as a small presentation space for corporate events, a breakout space or for smaller functions including children's parties.



Meeting Room

The meeting room is equipped with ceiling mounted microphones, a PTZ camera and dual screens for a robust hybrid experience. You can use our Teams Room setup or utilise our AV equipment with your own devices when hosting hybrid meetings. The room has dedicated Wi-Fi, laptop, and wireless presentation sharing options.

Dundee Rep and Scottish Dance Theatre Function Spaces

<u>Space</u>	<u>Capacity</u>	<u>Cost</u> (Monday – Saturday) Sunday rates available on request
Rep Restaurant	Up to 60 (dining setup) Up to 100 (standing)	Full day £300 Half day £180
Rep Café Bar	Up to 100 (standing)	Full day £240 Half day £90
Rehearsal Room	Up to 80 (dining/theatre/cabaret setup)	Full day £395 Half day £230
Studio 3	Up to 50 (theatre setup) Up to 50 (Cabaret setup)	Full day £270 Half day £220
Main Auditorium*	Up to 455 (auditorium seated)	Mon-Thurs £2700 Fri & Sat £3300
Meeting Room	Up to 16 (board room setup) Up to 20 (theatre setup)	Full day £210 Half day £125

All prices inc VAT

Additional costs may apply depending on technical requirements of your event.

Dundee Rep and Scottish Dance Theatre is a working theatre with regular performances, events, rehearsals, and classes. A lot of our available space is booked far in advance. We will do our best to provide you your preferred space and date however this may not always be possible.

Indicative conference day delegate rate £39 per person*

*200-person midweek auditorium conference with projector, screen and 2 x technical staff, including arrival break, mid-morning break, function buffet 1 or 2 and afternoon break.

*Conference and function hire only. For performance enquiries please contact info@dundeerep.co.uk





Set Menus

Menu 1 £34.95pp

Oven roasted plum tomato & red pepper soup
with rosemary & garlic focaccia

Pan-fried chicken breast
with haggis bon bons, chive mash, baby glazed carrots & whiskey cream sauce

White chocolate & raspberry cheesecake
with berry compote

Coffee & Scottish tablet

Menu 2 £34.95pp

Smoked mackerel pâté
with cucumber relish & rustic oatcakes

Braised featherblade of beef
with dauphinoise potatoes, seasonal greens & rich pan jus

Chocolate torte
with fresh raspberries & caramel chantilly cream

Coffee & Scottish tablet

Menu 3 £34.95pp

Goat's cheese & red onion tart
with pine nut dressing & dressed rocket

Baked cod
with cherry tomato, vegetables & butterbean cassoulet with tenderstem broccoli

Citrus tart
with berry coulis & luxury vanilla ice cream

Coffee & Scottish tablet

Menu 4 £34.95pp

Gateaux of haggis, neeps & tatties
with whiskey cream sauce

Roast fillet of salmon
with crushed roasted potatoes green beans & broccoli, drizzled with lemon caper butter

Salted caramel cheesecake
with rich dark chocolate

Coffee & Scottish tablet

Menu 5 £69.95pp

Pan-fried queen scallops
with Stornoway black pudding &
minted pea puree

Raspberry bellini sorbet

Pan-fried fillet of Angus beef
with fondant potato, asparagus
spear & red wine jus

Drambuie crème brûlée
with lavender shortbread

Coffee & Scottish tablet

Menu 6 £44.95pp

**Gateaux of haggis, neeps
& tatties**
with a malt whisky cream sauce

Clementine sorbet

Pan-fried venison steak
with dauphinoise potatoes, glazed
carrots, sautéed green beans &
sloe gin jus

Traditional cranachan
with homemade shortbread

Coffee & Scottish tablet

Menu 7 £44.95pp

Scottish smoked salmon
with caper & red onion salad, lemon
aioli & seeded sourdough

**Chilled garden pea, mint &
lettuce soup**
with a parmesan pastry twist

Corn fed chicken
with spring onion mash, tenderstem
broccoli & rich demi glace

Vanilla panna cotta
with mixed berries & a brandy snap tuile

Coffee & Scottish tablet

Menu 8 £44.95pp

**Roast plum tomato & sweet
pepper soup**
with chive crème fraîche served with
rosemary focaccia

Lemon sorbet

Scottish salmon
with crushed new potatoes, sautéed
green beans with red onion, lemon &
caper butter

Dark chocolate torte
with fresh raspberries & caramel cream

Coffee & Scottish tablet

Menu 9 £34.95pp
(Vegan)

Smoked mushroom pate
with onion chutney & oatcakes

**Moroccan chickpea &
vegetable tagine**
with braised rice & flatbread

Sticky toffee pudding
with sticky sauce & vegan ice cream

Menu 10 £34.95 pp
(Vegetarian)

Beetroot falafels
on a feta, pomegranate & walnut salad
drizzled with honey vinaigrette

**Mushroom, baby onion & sweet
carrot ale pie**
with garlic & herb hassleback potatoes
& green beans

Passionfruit posset
with mascerated berries & pink
peppercorn short bread

All prices inc VAT



Canapés

Haggis bon bons
with mustard mayo

Black pudding bon bons
with black pepper mayo

Mackerel pate
on oatcakes

Smoked salmon, cream cheese & dill
on lightly salted rice crackers

Mini quiche Lorraine

Parma ham & cream cheese
on rice crackers

Chorizo Pastries

Cranachan shortbread

Vegetarian

**Mediterranean vegetable &
mozzarella tart**

**Warm cheese & onion pastry
cups**

**Cucumber with blue cheese
mousse & caramelised walnuts**

Chocolate tartlets

Chocolate dipped strawberries

Espresso brownie bites

Vegan

**Sun blushed tomato, pesto &
spinach pastries**

Roast red pepper hummus
on lightly spiced rice crackers

Mushroom pate
with onion chutney on oatcakes

Chickpea fritters
with chilli dipping sauce

**3 canapé £7.95
per person**

**4 canapé £9.95
per person**

all prices inc VAT

Drinks List

Red Wine

La Serre
Cabernet Sauvignon, France 13.5% **17.95**

The Paddock
Shiraz, Australia 14.0% **17.95**

Argento
Malbec, Argentina (vegan) 13.0% **18.95**

Villa dei Fiori
Montepulciano d'Abruzzo, Italy 12.5% **18.95**

San Abello
Merlot, Chile 12.5% **20.95**

White Wine

Nettlebed Cave
Sauvignon Blanc, South Africa 12.5% **17.95**

Il Conto Vecchio
Pinot, Italy (vegan) 12.0% **17.95**

Cap Cette
Picpoul de Pinet, France 13.0% **21.95**

Acacia Tree
Chenin Blanc, South Africa 12.0% **18.95**

Rosé Wine

The Bulletin
Zinfandel, California 11.0% **17.95**

Prosecco

Vitelli Prosecco
75cl, Italy 11.0% **23.50**

Bottle beer & cider

71 Brewing Pilsner Lager 440ml 4.4% **5.00**

71 Brewing Cloud Fall 440ml 4.5% **5.00**

MòR Beer various options, please ask **5.00**

Peroni 330ml 5.0% **4.00**

Hawkes Cider 330ml 4.5% **4.50**

Brewdog Punk IPA no-alcohol 330ml **4.50**



Fork Buffets

2 main courses plus dessert, tea and coffee

£20.95 per person

Main Course Options

Sweet & sour chicken with rice
Fish pie topped with creamy mash & seasonal greens
Beef chilli with rice
Vegetable chilli with rice
Beef lasagne with garlic bread & garden salad
Salmon & coriander fish cakes with spiced coleslaw
Penne pasta with chargrilled vegetables & red pepper pesto
Vegetable lasagne with garlic bread & garden salad
Lamb moussaka with garden salad
Vegetable moussaka with garden salad
Rosemary & seasalt new potatoes
Selection of seasonal vegetables

Dessert Options

Mini fresh raspberry trifle
Dark chocolate mousse pot
Chocolate brownie with seasalted chantilly cream
Citrus posset, berry compote & crème fraîche
Cheesecake (selection)

Hot Pot Selection

£7.95 per person

Hot pot options (all served in 16oz vegware disposable container)

Lentil, vegetable & butterbean chilli with rice
Vegetable & puy lentil Bolognese with tagliatelle
Lentil, chickpea & spinach curry with coarse bulgur wheat
Freekah & barley risotto with butternut squash puree, beetroot & courgettes
Pearl barley & quinoa risotto with roast tomatoes & garlic topped with crispy courgettes
Macaroni cheese
Beef chilli
Spaghetti Bolognese
Pasta carbonara
Chicken curry
Jackfruit & vegetable curry

All prices inc VAT

Coffee Breaks

Arrival break
(Including tea/coffee and fruit juice and one of the below)

Breakfast rolls (bacon/veggie sausages/scrambled egg) £4.95pp

Pastry selection £3.95pp

Granola pots £3.95pp

Fruit pots £2.95pp

Mid-morning break
(Including tea/coffee and fruit juice and one of the below)

Muffins

Flapjacks

Tunnocks selection

Shortbread

All £3.25pp

Afternoon break
(Including tea/coffee and fruit juice and one of the below)

Cupcakes

Traybakes

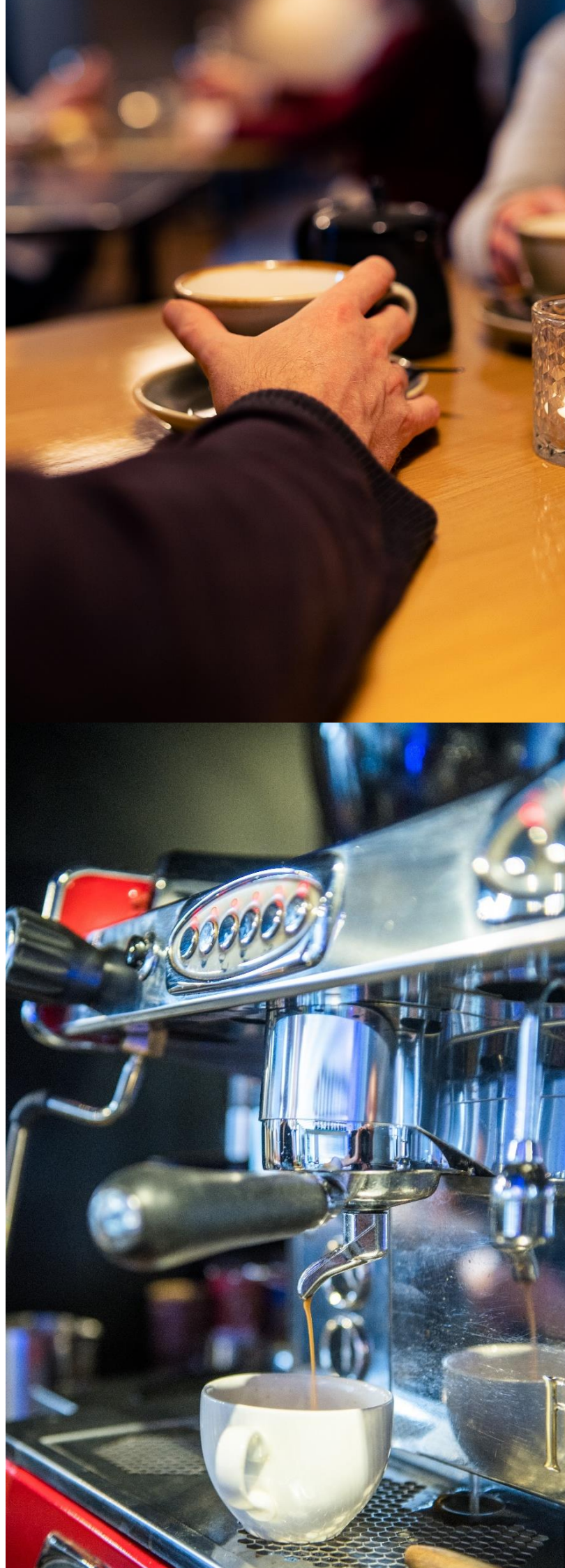
Loafcake

Mini scones with cream and jam

Shortbread

All £3.25pp

All prices inc VAT



Function Buffets

Menu 1 £12.95 per person

Vegetarian quiche selection (cheese & tomato or mediteranean vegetable)

Vegetarian sausage rolls

Spiced falafels (vegan)

Pesto & tomato pasta bowl (vegan)

Cous cous tabbouleh bowl (peppers, tomato, parsley, red onion & lemon juice)

Garden salad bowl (leaves, tomato & cucumber)

Freekah salad bowl with butternut squash, garden pea & roast red pepper

Coleslaw

Menu 2 £12.95 per person

Select 5 items:

Mini sliders (meat burgers)

Mini veggie sliders (beetroot & chickpea burgers)

Cajun breaded haddock

Onion bhaji with cucumber dip

Sausage rolls

Veggie sausage rolls

Sausage rolls

Quiche

Mini steak pies

Mini chicken & ham pies

Chicken goujons with sweet chilli dip

Mini salad pot (options available)

Mini cheesecake

Fruit pot

Espresso brownie bites

Chocolate torte with caramel cream

Mini cranachan shortbread

Menu 3 £9.95 per person

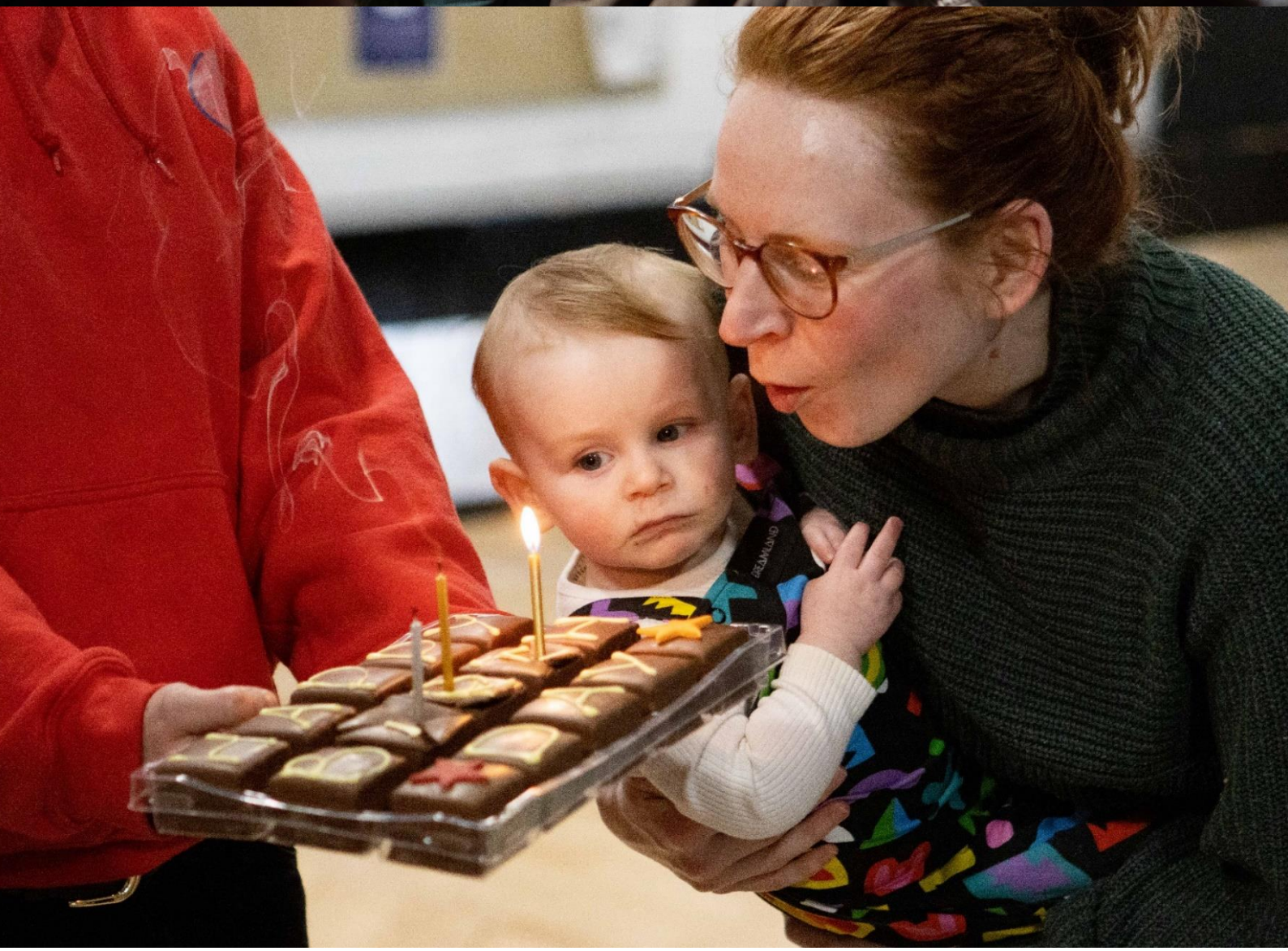
Soup (options available)

Mini roll or sandwich selection

Fruit bowl

Tea/coffee mini traybakes (options available)

All prices inc VAT



Contact & Booking Details

If you have any access or dietary requirements please let us know and we will create a bespoke experience for you. Have your own idea for a function or event? Let us know and we will work with you to create an unforgettable experience.

If you have any questions about our catering, functions hire or private dining offers, or to book please contact our events team at events@dundeerep.co.uk or on 01382 223530.

“The evening was simply wonderful and completely unique. The whole group were in complete agreement that everything about the evening made for a very special occasion.”

“The Rep Restaurant rose to the challenge of 80 guests at an international event we held there and the feedback from our delegates on food and service was excellent. A huge thank you to the team. They did Dundee proud.”





Dundee Rep and Scottish Dance Theatre Limited
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Tay Square, Dundee, DD1 1PB
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Organisation Registration No: SC021201
VAT No: 804 1308 73