KUBA

AT EDINBURGH PRINTMAKERS

2026

CASTLE MILLS, 1 DUNDEE STREET
EDINBURGH, EH3 9FP5



WE ARE BECAUSE YOU ARE

AFRICAN PROVERB



Welcome to KUBA at Edinburgh Printmakers, where African and Scottish flavours come together to create a truly memorable event experience.

Under the direction of award-winning chef Tunde Abifarin, KUBA offers vibrant, culturally inspired cuisine that blends bold African influences with the best of seasonal Scottish produce. Every menu is thoughtfully crafted to deliver food that is exciting, generous and beautifully presented.

As the catering partner for Edinburgh Printmakers, we are proud to host events in one of Edinburgh's most creative cultural venues. Our team combines culinary creativity with warm, attentive service to ensure every occasion runs smoothly and leaves a lasting impression.

Whether you are planning an intimate dinner, a corporate gathering, a wedding celebration or a gallery launch, we work closely with you to design an event that reflects your vision and your guests.

To start planning your event, contact us at events@edinburghprintmakers.com. We look forward to creating something special with you.

Team KUBA

WHY KUBA?

CULINARY EXCELLENCE

From humble beginnings, the team behind KUBA has over 20 years of experience in Edinburgh's hospitality landscape, with a passion for providing quality food and service.

Executive Chef Tunde Abifarin brings his signature African flair to all of our offerings, combining the comforting heartiness of Scottish fare with vibrant African flavours to create a culturally rich and uniquely memorable culinary experience.

QUALITY INGREDIENTS

Our team carefully curates our menus using a mixture of seasonal and local ingredients alongside traditional African favourites to ensure that our catering combines great taste with sustainability, accessibility and social responsibility.

Our chefs are committed to culinary creativity, rotating and developing our offerings to give you the very best of Scottish and African produce throughout the year.

CULTURE OF CARE

We are genuinely invested in co-creating events with you that speak your vision into reality. Our team will work with you every step of the way to make your event a success - because being a part of your special day makes our day too!

We pride ourselves on a culture of care from the very first step, pairing culinary excellence with service that combines professional flair with genuine heart and personal connection.



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BREAKFAST

FULL SCOTTISH BREAKFAST 14.75
Link sausage, bacon, black pudding, haggis, tomato, field mushroom, fried egg, potato scone, and toast.
Adapted vegan and gluten free options available on request.

BREAKFAST BAPS 5.50
ADDITIONAL FILLING 2.00
Choose from pork link sausage, Ayrshire bacon, flat mushroom, haggis, black pudding, veggie haggis, tempeh facon, scrambled tofu or egg

MIGHTY SAUSAGE ROLLS. 5.50
Homemade lamb merguez sausage or vegan merguez roll

PASTRIES 4.00
A selection of mini Danish pastries

FRESH FRUIT SMOOTHIE 4.50
A chef's choice of a fresh seasonal fruit smoothie

GRANOLA POTS 4.75
Individual yoghurt, granola pot, berry compote





EXECUTIVE LUNCH

WORKING SANDWICH LUNCH 12.00

Selection of 3 chef's choice finger sandwich fillings: meat, fish & vegan, served with Kettle crisps

HOT SANDWICH LUNCH 14.50

Please note that hot food is **only** served in the cafe area. All full sized hot sandwiches are served in a variety of breads with crisps. Select **TWO** of the following options for your party to share:

Pulled pork, slaw and salsa verde
Rueben: pastrami, cheese, pickle
Basa fish fingers, tartare sauce, crisp baby gem lettuce
Grilled brie, caramelised red onion, and thyme
Ratatoille wrap
Pan seared chicken, spicy salsa, guacamole

ADDITIONAL ITEMS 4.25

Soup of the day
Chef's choice of dessert
Fresh fruit smoothie
One choice of mini bite (see following page)

LUNCH PLATTERS

25.00 PP
CHARCUTERIE BOARD
MINIMUM 10 PEOPLE

Pastrami, smoked salmon, salami, cheddar slices, brie, beetroot kachumbari, olives, boiled eggs, gherkins, sourdough, dips.

17.50
MINI BITES
MINIMUM 5 PEOPLE

A platter of meat pies, veg samosa, quiches, falafels, chicken skewers, breaded brie & fresh fruit

25.00 PP
AFTERNOON TEA
MINIMUM 5 PEOPLE

Chefs choice of savoury finger sandwiches, sweet and savoury bites, scones with jam and butter & unlimited tea and coffee.

ADDITIONAL ITEMS 4.25

CHEF'S CHOICE OF DESSERT | COMPOUND SALAD | FRESH FRUIT SMOOTHIE

FOCUS FUEL

A balanced working lunch menu with a low glycemic index to help keep guests alert and prevent fatigue. Can be served as individual lunch boxes for numbers up to 12 people or for larger numbers as a buffet style lunch.

INDIVIDUAL BOX

Please choose one protein and salad combo option and one grain suitable for all guests.

24.00 PP

BUFFET SERVICE

Please select two protein and salad combos suitable for all guests. Served with both grains.

22.00 PP

Protein and Salad Combos:
Roasted herb chicken breast with white bean and kale salad
Tempeh with charred sprouting broccoli & hazelnut and puy lentil salad
Citrus poached salmon with beetroot kachumbari salad

Grains: choose one.
Quinoa, couscous (contains gluten)

Smoothie:
Chef's choice of fresh fruit smoothie



HOT FORK BUFFET

Ideal for parties, weddings and lunches.

A traditional buffet presentation including hot & cold dishes; please select one of the set menus below. 32.**95 pp**

OPTION 1

Chicken, leek & mustard pie
Sweet potato, chickpea & spinach tagine (vg)
Ancient grains, squash, red onion, pomegranate (vg)
Root vegetable medley (v)
Classic lemon tart, cream, coconut flakes (v)

OPTION 2

Red wine braised beef bourguignon
Lentil, beetroot & spinach moussaka (vg)
Rosemary and garlic potatoes (vg)
Mediterranean veg tabbouleh (vg)
Seasonal fruit salad, Greek yoghurt, mango gel

OPTION 3

Peri peri grilled chicken (w)
Cauliflower and white bean peanut curry (vg)
Tunde's signature jollof rice
Moroccan spiced sweet potato, mint, citrus vinaigrette
Eton mess, vegan meringue, blueberries, lime (vg)

OPTION 4

South African bobotie spiced lamb mince pie
Butternut squash and red onion lasagne
Green beans, grains, chermoula (vg)
Chickpea chaat kachumbari salad
Apricot malva pudding, chantilly

BOWL FOOD

A convenient and polished yet relaxed alternative to a traditional buffet, available as a self-serviced table display for guests to enjoy standing up, or as a serviced option for an additional 2.50 per head. Please select any three options for the whole party. Minimum of 5 guests and maximum of 30 guests. **22.95 pp**

COLD OPTION

Smoked Salmon Poke
Salmon, rice, avocado

Mezze Bowl
Hummus, falafel, olives, chapati crisp

Tabbouleh
Cauliflower and broccoli, grains, sultanas, dukkah

Ham Hock
Pickled veg, picalilly gel

HOT OPTION

Bass
Sea bass, leek, baby potato

Sweet Potato Domoda
Sweet Potato and chickpea peanut curry

Beef Pie
Beef bourgignon, creamed mash, roast veg

Berebere Chicken
Jollof rice, kachumbari

Stovies
Pork sausage, potato, onions

DESSERT

Malva
Malva pudding, apricot anglaise

Cassava Pudding
Cassava pudding, coconut flakes, mango gel

Posset
Lemon Posset, shortbread crumbs, raspberries

Pavlova
Scottish berries, chantilly, meringues, red coulis

FINGER FOOD

Please choose any 5 options to be served to all guests. Finger food can be served buffet style, or as a serviced offering for an additional 3.50 per head.

19.95 pp

COLD OPTIONS

Pastrami & cheddar sandwich
Coronation Chicken bunny chow
Chefs choice of quiche
Leek and cheddar tart
Sundried tomato and feta filo parcels
Squash panacotta tart
Prawn and avocado crackers
Falafel, tapenade
Tabasco watermelon gazpacho shot

HOT OPTION

Selection of meat pies
Jollof arancini
Merguez sausage roll
Vegetable samosa
Courgette and herb fritatta
Lamb kofta, minted mayo
Fish cake, jalapeno tartar
Panisse, black pepper mayo
Smoky tempeh



CANAPES

Please choose 6 canapes from the below selection. Canapes can be displayed on stands buffet-style, or presented and circulated on trays for an additional 3.50 per head.

19.50 pp | add additional canapes for 3.50 each

braaibroodjie tart (v)
caprese basil mayo cup (v)
chana fritter, chilli, coriander, mango chutney (vg)
heritage beetroot bruschetta, almond pesto (vg)
smoked salmon dill blini
mackerel pate crostini, horseradish, dill
roast beef, mini Yorkshire pudding
ham hock terrine, red onion chutney, tarragon crumb
hoisin pork belly, pickled red onion, cornichons
mini scotch egg, chive ailoi
kitfo, beef tartare, capers
prawn, plantain, avocado mousse
chicken suya mousse, pickled onion, tomato and chilli
panisse, chickpea chaat
haggis puff puff, black pudding puree

PLATED EVENT MENU

Ideal for making memories for celebrations and special events.

SEASONAL PLATED MENU

A seasonal, chef-led menu designed for balance, flavour, and flexibility: ideal for a wide range of events and guest preferences.

2 Courses
27.00 PP

3 Courses
38.00 PP

PREMIUM PLATED MENU

A refined yet approachable plated menu with thoughtful presentation, perfect for relaxed gatherings and well-paced dining.

2 Courses
35.00 PP

3 Courses
45.00 PP

SIGNATURE BESPOKE DINING

A premium dining experience showcasing elevated ingredients, refined techniques and elegant finishes to leave a lasting impression.

2 Courses
45.00 PP

3 COURSES
55.00 PP

CHEF'S TASTING EXPERIENCE

A fully bespoke dining experience, created collaboratively and tailored to your vision, guests, dietary needs and occasion.

5 Courses
75.00 PP

7 Courses
95.00PP

PREMIUM PLATED

2 Courses 35.00 pp | 3 Courses 45.00 pp



STARTERS

Tomato carpaccio with basil, peppered cream cheese, suya spice & pickled shallots (V, GF)

Peri peri prawn cocktail, kachumbari, red pepper, croutons

Chicken liver parfait with chilli chutney and brioche toast

Spiced cauliflower, tabouleh vegetable salad & sesame dressing (V, GF)

MAINS

Chicken supreme with sweet potato wedges, kale & café au lait sauce (GF)

Seared fillet of Scottish trout, baby potatoes, fennel, and beurre blanc

Malt braised beef, horseradish potato puree, chive & mushrooms (GF)

Wild garlic risotto, chermoula, parmesan (V)

Roast Plantains, Charred Smoked Tomato with Bean Cassoulet, chunky dukkah (VG)

DESSERTS

Chilled set rice pudding, mango jelly, coconut foam and coconut sorbet (VG)

Bread and butter pudding, vanilla ice cream and salted caramel sauce (V)

Chocolate fudge brownie, Scottish ice cream and cocoa nibs (V)

Blueberry pavlova: whipped cream, summer fruits

SIGNATURE BESPOKE OPTIONS

2 Courses 45.00 pp | 3 Courses 55.00 pp

STARTERS

Coronation chicken terrine with cauliflower & Jasmine tea raisins, picallili, crostini

Shrimp and salmon rillette, oyster dill, mayonnaise, crisp salad, confit lemon

Warm rustic ratatouille puff pastry tart. sun blushed tomato, pesto & basil oil

Cauliflower panna cotta, balsamic caviar, seaweed tuile

MAINS

Aged fillet of beef, smoked creamed potatoes, king oyster mushrooms & charred baby gem

Roast duck breast & duck ragout arancini, charred brassicas, red wine jus

Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt (vg)

Wild mushroom tortellini with tarragon cream, leeks, Twineham Grange Italian cheese truffle velouté

Chalk Stream trout with gnocchi, mussels & peas, beurre nantais

DESSERTS

Dubai-style salted pistachio semifreddo, fried rice noodles, strawberry coulis

Yorkshire custard tart with blackcurrant poached pear, vanilla cream

Coconut panna cotta, mango sorbet, bitter chocolate (vg)

Pineapple carpaccio, spice marinated kiwi, lime sorbet (vg)

Connage Clava Brie beignet, raspberry jam, sage sugar



TASTING MENU

Ideal for intimate special events and private fine dining.

A bespoke tasting menu for a maximum of 30 guests. Created using only the finest Scottish ingredients, this set menu is sure to impress.

5 Courses 75.00 pp | 7 Courses 95.00 pp

Add wine pairing for £35.00 /£40.00 pp

See below a sample menu.

AMUSE BOUCHE

Beetroot potato scone, horseradish yogurt, dill

STARTER

Crisp haggis cigar, swede, pickled carrot

INTERMEDIATE

Cod two ways, tempura cheek, oyster mayonnaise, belly broth, summer vegetables

MAIN

Pigeon en croute, salt baked celeriac, peas and broad beans

DESSERT

Blacketyside farm strawberries

COFFEE & PETITE FOURS

Elderflower jelly

LOW & NO ALCOHOL

COFFEE & SELECTION OF TEAS 3.75
Add a Scottish biscuit selection for 2.25

FRUIT JUICE 1l 4.00
apple / orange / pineapple
HOME BREWS 4.50
sparkling hibiscus / cloudy lemonade

SPARKLING WONKY FRUIT JUICE 3.50
rhubarb / strawberry / crisp apple
IKOYI CHAPMANS 4.95
Sparkling citrus with natural bitters
SUPERMALT 4.95
Sweet barley
KOMBUCHA 3.50
lemon & ginger / raspberry lemonade
BOTTLED WATER 2.00
still / sparkling

SPARKLING GRAPE FIZZ 750ml 12.95
Red /white





BY THE BOTTLE

WHITE WINE

PLACE DU VILLAGE BLANC 2024 FRANCE 15.95
Vin de France: fresh, zesty and crisp

MURPHYS CHARDONNAY 2025 19.95
Murray River: soft and fruity with notes of nectarine, melon and peach

FALSE BAY 'SLOW' CHENIN , SOUTH AFRICA 2025 25.95
Coastal Region: a slow ferment using wild yeasts

RED WINE

PLACE DU VILLAGE ROUGE 2024, France 15.95
Vin de France: lush and fruity with notes of damson and blackcurrant

MURPHYS SHIRAZ 2023, 19.95
Murray River: rich with notes of cherry, spice, cassis, and mocha.

FALSE BAY PINOTAGE, SOUTH AFRICA 25.95
Western Cape: medium bodied with notes of mulberry, spice and plum.

ROSE

PLACE DU VILLAGE ROSE 15.95
Vin de France: refreshing finish with notes of crisp summer fruits.
FALSE BAY ROSE 25.95
Western Cape: pale, juicy and delicate with fresh berry notes.

FIZZ

JULES LAROSE BRUT 25.95
France: crisp with green apple and floral notes.
CREMANT DE LIMOUX 29.95
Limoux: bready with honey and hazelnut and juicy stone fruits.
GOBILLARD CHAMPAGNE 45.00
Hautvillers: citrus and gooseberry notes with soft digestive biscuit and lemon curd.

BEERS & CIDER

PERONI 5.25.
HOLLYROOD PALE ALE 5.50
GUINNESS IN A CAN 5.25
OLD MOUT CIDER 4.95
pineapple raspberry / cherries and berries



YOUR NEXT STEPS

1 → 2 → 3

CHOOSE YOUR PACKAGE

Choose the catering package that best suits your event. If you're not sure what to go for, our team is happy to help!

COMPLETE THE FORM

Complete a booking form to secure your date and chosen catering package. If you are planning an event of 500.00 or more, this is the point where a 50% deposit will be collected.

FINALISE DETAILS

Work with our team to finalise any additional details such as decorations and music.



TERMS & CONDITIONS

CONTRACT

This contract is made between Remera Group Limited ("us" or "we") and you, the person, or company named as the Client in the front sheet of this document (the "Quotation"). We have agreed to provide the catering and hospitality services (the "Event Services") for the Event as these are described in the Quotation on the terms and conditions below. The contract between us is formed by the Quotation and these terms and conditions. It becomes legally binding when we receive a signed copy of the Quotation from you together with the Deposit (as described below).

PRICE & PAYMENT

All Quotations are valid for three (3) months from the date of the Quotation. The anticipated price for the Event Services is set out in the Quotation and is exclusive of VAT (the "Price").Unless otherwise agreed with us in writing, all prices listed in the Quotation for beverages are for budgetary purposes only and the final cost of beverages will be charged on the amount actually consumed at the Event. Menu prices listed in our Quotation are based on our costs at the date of the Quotation and are prepared on the basis of numbers set out in the Quotation. Our menu prices may change from time to time due to market availability and the cost of raw materials. We reserve the right to vary the Price where there are changes to costs. We will use our reasonable endeavours to keep you informed of any price changes and will try to avoid these changes where possible. If as part of the Event Services we need to engage other service providers, any additional costs and expenses will be set out in the Quotation and included in the Price. Any losses or breakages will be charged by us at the replacement cost. Our menu prices may change from time to time due to market availability and the cost of raw materials. We reserve the right to vary the Price where there are changes to costs. We will use our reasonable endeavours to keep you informed of any price changes and will try to avoid these changes where possible.

FINAL BALANCE

We will send you an invoice for the final balance after the Event (the "Final Balance"). This will cover any additional costs for things such as the beverages consumed at the Event and other costs which we are entitled to recover from you. The Final Balance is payable by you within thirty (30) days from the date of the invoice. You will make payment to us by cheque or bank transfer, as agreed in the Quotation. We may charge interest on any amount payable under this contract, which is not paid by the due date for its payment. Such interest shall be calculated on a daily basis at the rate of 3% per month above the base rate from time to time of the Bank of England.

LIMITATION AND LIABILITY

Subject to condition our total liability to you under, or in connection with the contract, however arising, shall be limited in aggregate as follows: for loss or damage to physical property to £5,000,000; and for all other loss or damage, to an amount equal to the Price. We shall in no circumstances whatever be liable to you for any loss of profit, or any indirect or consequential loss arising under or in connection to the contract. We do not exclude or limit our liability for death or personal injury caused by negligence, or any other matter which may not be excluded or limited by law.

VAT

All prices listed in this brochure are exclusive of VAT, which will be added at the prevailing UK rate where applicable.



GENERAL

You shall not acquire any of our intellectual property rights by engaging us to provide the Event Services. We will not acquire any of your intellectual property rights in providing the Event Services. We are contracting with you as an independent contractor. Nothing in this contract shall create a partnership or the relationship of principal and agent or employer and employee between us and you. If any provision of this contract is found by any court or administrative body or competent jurisdiction to be invalid or unenforceable, the invalidity or unenforceability will not affect the other provisions of this Contract and all provisions not affected by the invalidity or unenforceability will remain in full force and effect. You will not transfer this contract or any of your rights, liabilities or obligations, nor will you sub-contract any of your obligations under it (whether in whole or in part) without first obtaining our prior, written consent. Neither party to this contract intends any term of this contract to be enforceable by any third party. This contract and all non-contractual obligations arising out of or connected to it will be governed by and construed in accordance with Scottish law and the parties agree to the exclusive jurisdiction of the Scottish Courts.

YOUR RESPONSIBILITIES

Unless we agree something else with you or where we already operate the hospitality and catering services at the Venue, you will be responsible for: providing us (including our employees and contractors) with access to the Venue for the duration of the Event, together with any reasonable access required by us (our employees and contractors) before and / or after the Event; obtaining all necessary licences, permissions and consents which may be required for the Event to take place; ensuring that we have access to and use of all necessary equipment and utilities at the Venue for the duration of the Event and as may be required by us before and /or after the Event; and ensuring that all necessary equipment and utilities at the Venue are in good working order and sufficiently maintained and safe for us to be able to provide the Event Services. We cannot accept any responsibility for failure to provide any of the Event Services where such failure is due to your failure to provide any of the things listed above.

CANCELLATION. TERMS

Time before event	Charge
30 days or more.	Deposit retained
14–29 days.	50% of event value
7–13 days.	75% of event value
Less than 7 days.	100% of event value

INSURANCE

We sometimes have in force adequate insurance with a reputable insurance company to cover our potential liability under this contract, including without limitation public liability insurance and insurance against property damage. It is your responsibility (and we strongly recommend) that you take out insurance to cover the Event and any cancellation of it.

OUR PERFORMANCE STANDARD

In providing the Event Services, we promise that: we will perform the services using all reasonable skill and care and to the standard reasonably expected of a contractor similar to us in the premium catering and hospitality industry; and all staff engaged by us under the terms of this contract will be adequately trained and will provide the catering and hospitality services in a professional manner.

LATE CHANGES

Final guest numbers must be confirmed 7 days before the event.
Changes after this date may incur additional charges.
Reductions in guest numbers after confirmation cannot be refunded.



POLICIES

A 50% deposit is required to secure all event bookings.
Dates are not confirmed until the deposit and signed quotation are received.
The remaining balance must be paid 7 days before the event unless otherwise agreed.
For events booked within 7 days of the event date, full payment is required immediately.
Deposits are non-refundable but may be transferable to a rescheduled event subject to availability.

ALLERGEN DISCLAIMER

KUBA takes dietary requirements seriously. However, our kitchen handles ingredients including nuts, dairy, gluten, shellfish, sesame and other allergens.
While we take every reasonable precaution to avoid cross-contamination, we cannot guarantee that any item is completely free of allergens.
Guests with severe allergies should notify us in advance and exercise caution.

DAMAGE AND BREAKAGE

Clients are responsible for any loss or damage to equipment, tableware, furniture or venue property caused by guests or external contractors.
Replacement or repair costs will be charged at market value.

ABANDONMENT

If we are delayed or prevented in any way from carrying out the Event Services due to circumstances outside our control (including, but not limited to fire, flood, adverse weather conditions, strike, acts of terrorism or civil disruption), you agree that we will not be liable for any failure or delay in performance of our obligations under this contract. If these circumstances continue then (subject to our ability to be able to mitigate our costs) we will reimburse you for any payments you have made to us for the Event Services.

SERVICE AND EQUIPMENT

Menu prices include: Food preparation, Standard serving equipment, Basic buffet display
Additional charges may apply for: Waiting staff, Table service, Glassware, Linen, Crockery, Bar service, Equipment hire ETC
These will be detailed in the event quotation.

CONFIDENTIALITY

Both of us will keep confidential and not use any confidential information we obtain about the other (or any of our related companies) in connection with the Event, or any of the arrangements connected to it. This obligation will continue after the Event has taken place.

THE EVENT SERVICES

Subject to you fulfilling your responsibilities under these terms and conditions, we will provide the Event Services on the date, at the time, for the duration and at the venue (the "Venue") referred to in the Quotation. At least seven (7) working days before an Event, you will send us confirmation of final numbers for the Event. If, in comparison to numbers set out in the Quotation, the final numbers have: increased, we will use our reasonable efforts to accommodate your request (although we cannot guarantee that we will be able to do so) and we will update the Final Balance accordingly. If there is a material increase in numbers we reserve the right to require you to pay us an additional amount in cleared funds before the Event to cover the additional costs we may incur as a result of the increase in numbers; and decreased, we will still invoice you for the number agreed in the Quotation, as we have budgeted for these minimum numbers.





READY TO CREATE YOUR EXPERIENCE?

If you're ready to go ahead with one of our packages, or need some help choosing, contact our team at **events@edinburghprintmakers.co.uk!**

07902 437833

@kuba_edinburgh

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