HIGHLIGHTS:
Meet The Experts
Gain insights from a Scottish genealogy specialist.

Chef’s Recipe
Learn how to make delicious Chestnuts and Ginger Macarons.

Festive Season
Discover the story behind our festive decoration and how we are bringing back the fairytale Christmas!
Hello and welcome to the Autumn/Winter edition of Live Unforgettable, our in-house magazine, which aims to bring the latest news from the Waldorf Astoria Edinburgh – The Caledonian and highlights taking place around the capital.

Our beautiful city of Edinburgh is awash with colour as the autumn leaves begin to fall and brighten up the centre with striking reds and oranges. These bright colours can be later covered over with crisp, white snow, creating a sense of stillness over the busy festive period.

Within the hotel, our dedicated team are hard at work creating new experiences for all to enjoy! From limited edition Festive Afternoon Tea in our beautiful Peacock Alley and culinary masterclasses in the kitchen with our chef, to relaxing spa packages for “me time” or treasured moments with a loved one at Guerlain Spa and of course, our spectacular annual Hogmanay Ball in the Castle Suite.

The festive season in Edinburgh is a truly magical one, with the Christmas markets and attractions around the city centre. Here at the hotel, we too are getting into the festive spirit with decorations inspired by the wonderful tale of the North Pole train as a nod to our fabulous railway history.

There is so much to do during your stay with us, whether it’s exploring the city and its many attractions, or simply choosing to relax in our spa or restaurants, there is plenty to fill your day and lots more inspiration for you to return again.

Wishing you a truly unforgettable stay.

Dale MacPhee
General Manager

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MAKE EVERY MOMENT COUNT
At the UK’s only Waldorf Astoria

Morning workout – Kick start your day with a light workout at the gym. Burn off a few calories before taking a dip in the pool or relax in the sauna and steam rooms.
Open daily from 6am to 10pm.

Afternoon treat – Relax in the heart of our hotel, the iconic Peacock Alley, and spoil yourself with a Champagne Afternoon Tea. Savour delicious pastries and savoury finger sandwiches.
Served daily between 12-5pm.

Delightful Dinner – Treat yourself at our fine dining restaurant, The Pompadour. Savour a delightful 7-course tasting menu or 3-course à la carte menu created by award-winning Head Chef Dan Ashmore.
Open Wednesday to Sunday for dinner and for lunch on Sundays.

Late treatment – Indulge yourself with one of our signature treatments at Guerlain Spa, the haven of relaxation, and relieve all the stresses of the day.
Open daily from 9am to 9pm.

Lunch time – Unwind with your friends and family with a delicious lunch at Grazing by Mark Greenaway. Enjoy sharing plates and contemporary Scottish dishes in a relaxed atmosphere.
Open daily for lunch and dinner.

Evening drinks – Finish off your day with one of the finest and rarest Scottish whiskies at the warm and inviting Caley Bar.
Open midweek from 4pm and weekends from 2pm.
We decided to invite some of the great aunts and uncles over for dinner to ask about them. And the stories flowed! There had been an uncle who was a professional poker player who emigrated to the USA; quite a character apparently. And other relatives who had moved to the USA, including those in the photo with the gravestone. The Scots couldn’t make it to the funeral.

Slowly, I pieced together the family group and decided to build on it to create my first family tree. Found a twin no-one knew about who’d died at birth. Broke some family myths. And got hooked!

A couple of years later, I decided to start my own business to research for other people. And I’m still loving it.

WHAT IS THE PROCESS OF RESEARCHING FAMILY HISTORY?

GENEALOGY

Many clients who approach me are looking for a straightforward family tree, involving tracing back their direct line ancestors and using vital certificates to pick up dates, places, addresses and occupations. This research process is called Genealogy.

Alongside birth, marriage and death certificates, I also review various other records the family are in, e.g. census, military, travel etc. This allows me to identify additional family members at the time of census periods and add them to the tree and also to find people in other countries who have emigrated.

The results are displayed in a family tree format and in a suite of professional reports including, among other things, a pedigree chart, with full names, vital dates and occupations of direct line ancestors, and a places report, with details of specific addresses ancestors lived.

The final reports provide a wealth of information for families to keep and share, and the photo print is very popular as a gift. The tree details aren’t hidden away in a drawer but on display. One client had her print under a glass cover on her coffee table. A real conversation piece!

FAMILY HISTORY

As a result of reading details about their genealogy, many clients want to find out about background history to build a more comprehensive picture. Libraries and other sources hold a wealth of information to tap into. This type of information can provide additional depth to the genealogy reports. I love the variety of requests that come my way and it certainly makes the job far more interesting.

TELL US ABOUT YOUR MOST MEMORABLE PROJECT.

A client informed me that their family knew from their own research that one of their ancestors had drowned but had no idea how or why it happened.

I visited the local library to look at old newspapers to see if I could find anything and came across the article about the drowning. It seemed he had been a River Pilot and there was a storm one evening. Against protocol, he went out on his boat to help someone who was in trouble. Unfortunately during the rescue attempt, he fell overboard and drowned.

I was able to provide the copy of the article and also the details about the inquest. Additionally, however, I found his gravestone. You can imagine the family’s delight at the news that their ancestor was a hero!
As it is estimated that over 50 million people are of Scottish descent, this experience brings you the opportunity to learn more about your paternal or maternal family history, and celebrate your Scottish ancestry.

Begin your ancestral journey with a questionnaire prior to your arrival, to give our expert a starting reference for their research. Choose your perfect room or suite, perhaps a Carriage Queen room that honour the rich railway history of The Caledonian or one with a stunning castle view.

Once settled in, you will meet our expert genealogist who will present you with their findings. You may even find ancestors to follow up in kirk records, a clan history, possibly a family tartan.

Your Heritage Experience will finish with an indulgent 7-course tasting menu, created by our award-winning Head Chef Dan Ashmore using local seasonal ingredients, in the magnificent Pompadour, first opened in 1925.
Treat yourself this festive season and indulge in one of our bespoke treatment packages or treat a loved one to a revitalising spa break with our versatile gift vouchers, redeemable for all spa experiences.

**Festive Glow | 60 minutes | From £130 per person**
- Caledonian Chic Back, Neck and Shoulder Massage
- Radiance Taster Facial
- Full use of hotel spa facilities with a plush robe and slippers
- Glass of bubbles

**Unwind Together | 60 minutes | £290 per couple**
- Couple’s Full Body Sensorial Massage in our VIP Dual Suite
- Full use of hotel spa facilities with a plush robe and slippers
- Afternoon Tea for two in Peacock Alley
- Glass of bubbles

**Shining Star | 70 minutes | £110 per person**
- On the Move Shape & Polish
- Radiance Taster Facial
- Glass of bubbles

Available in November and December.
To book please call 0131 222 8836
or email guerlainspa.caledonian@waldorfastoria.com.
GIFT INSPIRATION
This year, discover unforgettable gifts for your loved ones!

WHISKY WONDERS

Experience casual elegance and trendy sophistication at The Caley Bar.

With over 100 whiskies, from hidden gems and rare bottles to popular and well-known brands, let our whisky team take you on an epic tour of Scotland’s finest whiskies. Whether it’s your first ever dram or you are a seasoned taster of malts, the team will tailor a flight of whiskies for you to enjoy.

From £30 per person.

HIGHLANDS EXPLORATION

To see the highlights of Scotland in one day is said to be impossible but with our exclusive and personalised tour options, you can discover the Highlands and the Isle of Skye all in a day.

Discover the 12th century Stirling Castle and the Wallace Monument, commemorating the triumphs of Sir William Wallace. Soar over Loch Lomond, Inverray Castle and up to Oban via Glenfinnan Viaduct as seen in Harry Potter. Then land in the beautiful town of Portree on the famous Isle of Skye where you will be able to enjoy a delicious lunch before flying back down the west coast of Scotland over Eilean Donan Castle, Fort William, Ben Nevis and Glencoe.

From £4,200 for up to 4 people.

BOOK MASTER

Surprise your little ones and experience a stay your family will never forget.

Our exclusive Book Master service features the ultimate hideaway. With a full collection of Scottish based children’s books, their very own in-room tent, cookies and a glass of milk, your children will rediscover the joy of reading.

From £50 per experience.

For more information or to book, please speak our Personal Concierge team in the hotel lobby.
MACARON SHELLS

INGREDIENTS
(Makes 12 macarons)
- 65 g blanched almond flour
- 75 g powdered sugar
- 50 g egg whites, room temperature
- 50 g granulated sugar
- Pinch of cream of tartar (optional)
- 1 tsp ground ginger

1. Place the almond flour and powdered sugar into a food processor and process for about 30-60 seconds to remove any lumps. Pour the mixture through a sieve and discard any pieces left behind.

2. Place the egg whites and a pinch of cream of tartar into your mixing bowl. Using the whisk attachment, beat on medium speed for about 2 minutes. Add the granulated sugar and beat on med-high speed for 2-4 minutes, just until stiff peaks start forming, avoid overbeating the meringue or you will end up with hollow shells. Add your food colouring (about 2-3 drops of gel colouring) and mix on low for a few seconds to distribute the colour into the meringue.

3. Pour half the almond flour and powdered sugar mixture into the mixing bowl and fold around 20 times. You want to incorporate the batter, but you don’t want to knock out too much air right away. Add the rest of the almond flour mixture and fold 20-30 more times. Start testing the batter at 20 folds, it should move like molten lava, and if you scoop up some of the batter and drop it back down, it should fall like ribbons.

4. Place the batter into a pastry bag that’s fitted with a round piping tip. Place parchment paper onto your baking sheet. Pipe the macarons around 1½ inch in size, spacing them about 1 inch apart. You should get about 24 shells, if you pipe them slightly smaller, you’ll get up to 36 shells.

5. Gently lift your baking sheet and tap it onto the table a few times to pop any air bubbles. Let the macarons sit out a room temperature for about 30-60 minutes until the tops are dry to the touch.

6. Preheat your oven to 135°C. Bake on the middle rack for 17-21 minutes. The feet should be risen and you should be able to remove it from the parchment without the macarons sticking.

MACARON FILLING

INGREDIENTS
- 100 g white chocolate
- 100 g chestnut purée

1. Gently melt the white chocolate and slightly warm up the chestnut purée. Mix them.

2. Slightly heat again if needed to soften the texture.

3. Pipe onto half of the macaron shells and place empty shells over to sandwich the chestnut ganache.

4. Chill for an hour and enjoy!

DID YOU KNOW?

These delicious macarons will be served daily with our Festive Afternoon Tea, available from Saturday 16th November in our iconic Peacock Alley.
AFTERNOON TEA ■ PEACOCK ALLEY
In October, savour our Citrus Afternoon Tea featuring unique sweet pastries with lavender, mint and orange. From the 16th November, indulge yourself with our Festive Afternoon Tea including mulled wine.

Citrus Afternoon Tea - from £35 per person.
Festive afternoon tea - from £49 per person.

WHISKY FLIGHTS ■ THE CALEY BAR
Explore and savour the finest Scottish whiskies, from hidden gems and rare bottles to popular and well-known brands.

From £23 per person.

LUNCH MENU ■ GRAZING BY MARK GREENAWAY
Choose from a selection of traditional plates and signature dishes, designed by Chef Mark Greenaway, to share with your loved ones.

2 plates and a side for £20.

7-COURSE MYSTERY TASTING MENU ■ THE POMPADOUR
Be surprised with our delicious 7-course mystery tasting menu created by award-winning Head Chef Dan Ashmore

From £70 per person.
To mark the festive season of 2019, the hotel will be elaborately decorated in the style of the magical tale of the North Pole train with some Scottish twists. The theme will celebrate not only the hotel’s railway past but also the idea of a classic Christmas to reflect the welcoming sense you will feel as you walk through the hotel.

In the midst of this dynamic, fast-paced world we live in today, we are delighted to bring back much-loved festive season traditions and gather together families, friends and loved ones from across the world for an unforgettable Christmas and Hogmanay!

Speak to our Christmas reservations team for our Christmas brochure or to book. You will find them over the festive period at a desk located next to the grand staircase.

**A TRADITIONAL CHRISTMAS DAY**
**IN THE CASTLE SUITE**

Experience a Christmas filled with family cheer and all the trimmings. Delight in an extravagant Christmas Day buffet featuring fresh seafood, roast turkey and indulgent Christmas pudding, to the backdrop of perfect views of Edinburgh Castle and a special surprise visit from Father Christmas.

£145 per person
£50 per child

Seatings at 1.30pm on 25th December.

To book please call 0131 222 8857 or email christmas.reservations@waldorfastoria.com
At our spectacular black-tie Hogmanay Ball, you will join our famous toastmaster as he leads you through an evening of Scottish traditions, bagpiping, Toast to the Haggis, Ceilidh Dancing, live music and an extravagant menu prepared with the best of Scottish ingredients.

Countdown to midnight with 12 bells and welcome the New Year with stovies and a glass of Perrier-Jouët Brut Champagne. Then dance the night away with our live entertainment until 2am.

£295 per person

Drink reception commences at 6.30pm, seatings at 7.30pm.

To book please call 0131 222 8857 or email christmas.reservations@waldorfastoria.com
**THREE STORIES**

**John Dillan**
Laundry/House Porter
Since February 1979

John is the only team member who can say he worked for The Caledonian railway hotel. As the longest-serving team member, his experience and knowledge of the hotel are great assets for our team. Born in Glasgow, John grew up in Chicago before returning to Scotland with his family at 15. John started his career with us as a kitchen porter 40 years ago and transferred to our housekeeping department 19 years ago. His favourite part of his current role is to make guests’ stay more comfortable by going the extra mile every day. Working at the hotel for over 40 years, he has a lot of great stories to tell, from the many celebrities he met to some memorable stories.

**Katy Jones**
Group, Conference and Events Sales Supervisor
Since June 2017

Enthusiastic and ambitious, Katy has recently been promoted to sales supervisor within our Group, Conference and Events team. Her daily tasks include managing the meeting spaces inquiries, from a family birthday celebration to large company conventions. What she likes the most about her role is meeting new clients and build a relationship with them. Being curious and open to new opportunities, Katy loves travelling for work, as well as for leisure. Before joining our team, she travelled around America and Asia for 5 months, celebrating New Year’s Eve in Miami, the Carnival in New Orleans, visiting Shanghai, Thailand, Japan and South Korea, among other countries.

**Jake Hassall**
Chef de Partie at The Pompadour
Since January 2019

Recently nominated for the ‘ultimate scholarship’, the first Andrew Fairlie Scholarship, Jake is a great asset to The Pompadour team. Originally from London, Jake started his culinary career as a kitchen porter at 15. Passionate about food, he learned from some of the most talented chefs as a Commis Chef in Michelin-starred restaurants. Being nominated for the Andrew Fairlie Scholarship is an excellent opportunity for his career as the winners will receive a variety of once-in-a-lifetime culinary experiences over a year. The Pompadour Chefs will all be supporting him on the 24th of October for the Grand Finale. Jake’s objective is to become a Head Chef in Scotland, where he feels at home.
TALES & STORIES

EDINBURGH CASTLE

A world-famous icon of Scotland, Edinburgh Castle is part of the Old and New Towns of Edinburgh’s World Heritage Site. Dominating the skyline of the city, this iconic castle can be admired from many of our luxurious bedrooms, as we have the most castle-facing views of any hotel in Edinburgh.

One of the oldest fortified sites in Europe, Edinburgh Castle has a long rich history as a royal residence, military garrison, prison and fortress. The castle was home to kings and queens for many centuries. Above the door to the Royal Palace are the gilded initials MAH – for Mary Queen of Scots and her second husband Henry Stewart, Lord Darnley. Mary gave birth to James VI in the Royal Palace in 1566. He became king of Scotland at 13 months old and united the crowns of Scotland and England in 1603.

Did you know the first fireworks display in Scotland took place at Edinburgh Castle? In 1507 fireworks formed part of a spectacular jousting tournament hosted by James IV. Nowadays, you can admire stunning fireworks every year from Edinburgh Castle in August, to celebrate the end of the International Festival, and during Edinburgh’s Hogmanay on 31st December to welcome the New Year.

Find out more about the castle and buy your tickets at edinburghcastle.scot. Booking in advance is necessary for guaranteed entry.

This year during the festive season, you can witness a spectacle of colour as Edinburgh Castle, the defender of the nation, becomes the ‘Castle of Light’. The mesmerising 90-minute journey of light, sound and wonder will treat you to an evening of dazzling animations, never seen before at the castle in its 900 year history. Follow in the footsteps of Scotland’s heroes and be welcomed by stunning visuals and state of the art lighting installations. Watch as the history of this iconic landmark illuminates the very walls that saw it unfold. This is a magical experience for all of the family - Prepare to be dazzled!

Find out more at castleoflight.scot.
EDINBURGH COCKTAIL WEEK
14th – 20th October
Edinburgh Cocktail Week returns with its biggest and most exciting festival line-up yet! Our hotel will be joining the festivities this year by serving a special cocktail themed afternoon tea throughout the week.

SCOTTISH INTERNATIONAL STORYTELLING FESTIVAL
18th – 27th October
The 30th Scottish International Storytelling Festival feeds the creativity of Scottish and international storytellers to unearth ancient roots and make new talent blossom across Scotland.

EDDIE IZZARD: WUNDERBAR
9th – 20th October
The legendary comedian is back with a brand new show, Wunderbar, which he is touring across the country at 40 venues.

CABARET
5th – 9th November
A musical about the nightlife at the Kit Kat Klub, and the relationship between an American writer and an English cabaret performer. Bill Kenwright presents the multi-award winning production of Kander and Ebb’s landmark musical, Cabaret.

SCOTTISH OPERA: TOSCA
14th, 21st and 23rd November
Passion, glamour, love worth dying for – Anthony Besch’s Tosca has it all. In 1940s Rome, in the shadow of Mussolini’s tyrannical rule, the ill-fated lovers come to life against a backdrop of political corruption and intrigue.

CHRISTMAS MARKET
17th November – 5th January
The Christmas Market will once again return to East Princes St Gardens for a whole host of bespoke and traditional Christmas items to get you into the Christmas spirit!

RSNO CHRISTMAS CONCERT: THE SNOWMAN
22nd December
Christmas truly begins when The Snowman has taken you on his magical journey through the winter sky. In this special screening, the Royal Scottish National Orchestra brings to life seasonal favourites, carols old and new – and of course, a chance for everyone to sing along!

EDINBURGH’S HOGMANAY
30th December – 1st January
Edinburgh’s Hogmanay shows the world how to party with 3 days of spectacular events, great music and amazing crowds from every corner of the globe.

For more information or to book any of these events, please speak to our Concierge team.