orocco pier

dining | drinking | dreaming

Christmas & Hogmanay 2026



orocco pier

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IT'S *Christmas* TIME TO DINE

Feast on festive favourites with lunch from £26 or dinner from £30. À la carte menus are also available throughout December.

SAMPHIRE
SEAFOOD BAR & GRILL

Samphire is our Seafood Bar & Grill and offers a mouthwatering selection of the freshest seafood, grilled meats and choice of freshly prepared dishes to suit all tastes.

The **Orocco Room** offers a semi-private area off Samphire, seating up to 44 guests. Whether you're planning a special birthday, family celebration, corporate gathering, or a less traditional wedding meal, the Orocco Room combines exclusive use of your own dedicated space with the lively atmosphere of the venue.

ANTICO

Antico is our vibrant café bar which is dominated by the Forth Estuary. With an extensive all-day menu from breakfast, lunch and dinner to snacks. Be tempted with delicious fish, steaks, burgers or even just coffee and a freshly made cake or scone.

fuchsia

Fuchsia is our exclusive events space featuring floor to ceiling windows, with spectacular views across the Forth creating a bright and memorable setting. It is perfect for any type of event, from celebrations and receptions, to parties and social gathering.

For more information on any of our packages or offers, call **0131 331 1298** or visit **www.oroccopier.co.uk**

Festive OPENING TIMES

Day	Date	Antico	Samphire
DECEMBER 2026			
Monday	21st	7am - 10:30pm	CLOSED
Tuesday	22nd	7am - 10:30pm	CLOSED
Wednesday	23rd	7am - 10:30pm	CLOSED
Thursday	24th	7am - Midnight	12pm - 11pm
Friday	25th	CLOSED	CLOSED
Saturday	26th	CLOSED	CLOSED
Sunday	27th	12pm - 10:30pm	12pm - 10:30pm
Monday	28th	7am - 10:30pm	12pm - 10:30pm
Tuesday	29th	7am - 10:30pm	12pm - 10:30pm
Wednesday	30th	7am - 10:30pm	12pm - 10:30pm
Thursday	31st	7am - 7pm	12pm - 4pm
		8pm - 1am Hogmanay Party Tickets only*	4pm - 1am Hogmanay Dinner Packages Bookings only*
Samphire Bar open until midnight on Fridays and Saturdays throughout December with the exception of Friday 25th and Saturday 26th			
JANUARY 2027			
Friday	1st	CLOSED	CLOSED
Saturday	2nd	10am - 11pm	12pm - 11pm
Sunday	3rd	8am - 10:30pm	12pm - 10:30pm

***visit oroccopier.co.uk to secure your place**

SAMPHIRE ANTICO

For more information on any of our packages or offers,
call **0131 331 1298** or visit **www.oroccopier.co.uk**

IT'S *Christmas* TIME TO DINE

FESTIVE LUNCH

4th – 6th December

2 courses (starter & main) - £26 per person; add dessert - £6.50 per person

11th – 13th, 18th – 20th December

2 courses (starter & main) - £32 per person; add dessert - £6.50 per person

Tomato & red lentil soup, smoked paprika oil, sumac *GFA DFA VAP*

Ham hock & apricot terrine, pickled shallots, chargrilled ciabatta, spiced plum chutney *GFA*

Scottish smoked salmon, rye crostini, lemon crème fraîche, capers, dill *GFA DFA*

Courgette & sweetcorn fritters, crispy kale, smoked tomato relish *GFA DFA VAP*

Black pudding, potato & rocket salad, fried quails egg, hollandaise

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Cranberry & orange glazed turkey, pork & juniper stuffing, pigs in blankets, roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, pan jus *GFA DFA*

8-hour braised beef rump, smoked bacon mash, garlic butter green beans, bone reduction, crispy onions *GFA*

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed stuffing, kilted sausages, roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, tahini gravy *GFA DFA VAP*

Pan seared coley, sautéed potatoes, parsnip purée, chargrilled broccoli, confit leeks, pancetta crumb *GFA*

Chargrilled lemon & garlic chicken, Jerusalem artichoke, sage & forest mushroom risotto, kale & walnut pesto *GFA*

Cauliflower, chickpea & coconut yellow curry, coriander rice, toasted cashews, spiced crackers, lime *GFA DFA*

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *GFA, DFA, VAP*

Cherry & vanilla fruit pudding, brandy caramel, vanilla ice cream *GFA, DFA, VAP*

Biscoff cheesecake, caramelised apples, cinnamon streusel

Honey & hibiscus crème brûlée, clementine cookie *GFA*

Cheese selection, balsamic onion chutney, oatcakes *GFA*

DFA – Dairy free available GFA – Gluten free available VAP – Vegan alteration possible

SAMPHIRE

SEAFOOD BAR & GRILL

IT'S *Christmas* TIME TO DINE

FESTIVE DINNER

3rd – 6th December

2 courses (starter & main) - £30 per person; add dessert - £6.50 per person

10th – 13th, 17th – 20th December

2 courses (starter & main) - £36 per person; add dessert - £6.50 per person

Roasted butternut squash & coconut soup, savoury granola, za'atar yoghurt *GFA DFA VAP*

Prawn & sun-blush tomato cocktail, avocado purée, baby gem, rye toasts *GFA DFA*

Crispy fried chicken, orange-honey glaze, toasted sesame, coriander

Courgette & sweet potato tempura, shichimi togarashi, wasabi mayonnaise

Ham hock & apricot terrine, pickled shallots, chargrilled ciabatta, spiced plum chutney *GFA*

Cranberry & orange glazed turkey, pork & juniper stuffing, pigs in blankets, roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, pan jus *GFA DFA*

8-hour braised rump, bubble & squeak mash, seared forest mushrooms, bone reduction, crispy onions *GFA*

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed stuffing, kilted sausages, roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, tahini gravy *GFA DFA VAP*

Whole baked fish of the day, garlic sautéed potatoes, chargrilled broccoli, oven roasted tomatoes, mojo verde *GFA DFA*

Slow braised duck leg, Jerusalem artichoke purée, charred sprouts, hasselback potatoes, pancetta crumb *GFA*

Sticky miso & honey aubergine, smoky tomato couscous, pistachio dukkah, preserved lemon labneh, roasted roots

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Biscoff cheesecake, caramelised apples, cinnamon streusel

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *GFA, DFA, VAP*

Cherry & vanilla fruit pudding, brandy caramel, vanilla ice cream *GFA, DFA, VAP*

Honey & hibiscus crème brûlée, clementine cookie *GFA*

Cheese selection, balsamic onion chutney, oatcakes *GFA*

DFA – Dairy free available GFA – Gluten free available VAP – Vegan alteration possible

SAMPHIRE

SEAFOOD BAR & GRILL

IT'S *Christmas* TIME TO DINE

FESTIVE LUNCH

1st – 6th December

2 courses (starter & main) - £26 per person; add dessert - £6.50 per person

7th – 23rd December

2 courses (starter & main) - £32 per person; add dessert - £6.50 per person

Sweet potato & ginger soup, coriander & lime sour cream *GFA DFA VAP*

Ham hock & apricot terrine, pickled shallots, chargrilled ciabatta, spiced plum chutney *GFA*

Scottish smoked salmon, lemon labneh, capers, rye crostini *GFA*

Courgette & sweetcorn fritters, pico de gallo, avocado purée *GFA DFA VAP*

Black pudding & blue cheese bon bons, apple sauce, crispy kale

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Cranberry & orange glazed turkey, pork & juniper stuffing, pigs in blankets,
roast potatoes,brussels sprouts, maple & thyme roasted root vegetables, pan jus *GFA DFA*

8-hour braised beef rump, roasted garlic & chive mash, buttered kale, bone reduction, crispy onions *GFA*

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed stuffing, kilted sausages,
roast potatoes, brussels sprouts, maple & thyme roasted root vegetables, tahini gravy *GFA DFA VAP*

Chargrilled Cumberland sausage, French onion mash, garlic green beans, IPA gravy

Cauliflower, chickpea & coconut yellow curry, coriander rice, toasted cashews, spiced crackers, lime *GFA DFA VAP*

Pan seared coley puttanesca, capers, olives, sautéed new potatoes, lemon green beans, basil *GFA, DFA*

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *GFA DFA VAP*

Cherry & vanilla fruit pudding, brandy caramel, vanilla ice cream *GFA DFA VAP*

Biscoff cheesecake, caramelised apples, cinnamon streusel

Honey & hibiscus crème brûlée, clementine cookie *GFA*

Cheese selection, balsamic onion chutney, oatcakes *DFA*

DFA – Dairy free available GFA – Gluten free available VAP – Vegan alteration possible

ANTICO

IT'S *Christmas* TIME TO DINE

FESTIVE DINNER

1st – 6th December

2 courses (starter & main) - £30 per person; add dessert - £6.50 per person

7th – 23rd December

2 courses (starter & main) - £36 per person; add dessert - £6.50 per person

Parsnip & apple soup, hazelnut crumb, sesame yoghurt *GFA DF VAP*

Prawn & sun-blush tomato cocktail, avocado purée, baby gem, rye toasts *GFA DFA*

Crispy fried chicken, orange-honey glaze, toasted sesame, coriander

Charred cauliflower & roasted tomato tostada, refried black beans,
pickled shallots, sour cream, drop peppers *GFA DFA VAP*

Ham hock & apricot terrine, pickled shallots, chargrilled ciabatta, spiced plum chutney *GFA*

Cranberry & orange glazed turkey, pork & juniper stuffing, pigs in blankets,
roast potatoes, brussels sprouts,maple & thyme roasted root vegetables, pan jus *GFA DFA*

8-hour braised rump, charred broccoli, leek mash, bone reduction, crispy onions *GFA*

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed stuffing, kilted sausages, roast potatoes,
brussels sprouts, maple & thyme roasted root vegetables, tahini gravy *GFA DFA VAP*

Crispy pork belly, black pudding mash, seared forest mushrooms, buttered green beans, cider jus

Sticky miso & honey aubergine, smoky tomato couscous, pistachio dukkah,
preserved lemon labneh, roasted roots

Pan seared salmon puttanesca, capers, olives, sautéed new potatoes, lemon green beans, basil *GFA DFA*

Sticky toffee pudding, salted caramel sauce, vanilla ice cream *GFA DFA VAP*

Cherry & vanilla fruit pudding, brandy caramel, vanilla ice cream *GFA DFA VAP*

Biscoff cheesecake, caramelised apples, cinnamon streusel

Honey & hibiscus crème brûlée, clementine cookie *GFA*

Cheese selection, balsamic onion chutney, oatcakes *DFA*

DFA – Dairy free available GFA – Gluten free available VAP – Vegan alteration possible

ANTICO

Christmas COCKTAILS

Christmas Cocktails - £9.95

Maple Maldon Old Fashioned

Woodford Reserve bourbon, Maldon Sea Salt, maple, orange bitters

Winter Sun Spritz

Bombay Sapphire gin, Aperol, cranberry, soda, prosecco

Tequila Snowrise

El Jimador Blanco tequila, triple sec, coconut, lime, sugar

Candy Cane Martini

Absolut Raspberri vodka, peppermint liqueur, grenadine, cranberry, candy cane

Black Forest Espresso Martini

Absolut Vanilia vodka, Kahlúa, maraschino liqueur, espresso, chocolate

Santa Goes to the Caribbean

Bacardi Caribbean rum, passionfruit, pineapple, lime, bitters, mint, ginger beer

Christmas Thyme Fizz

St Germain Elderflower liqueur, ginger & thyme, prosecco

Cocktail Christmas Tree £85.95

Each tree is served with four Black Forest Espresso Martinis, four Tequila Snowrises, four Candy Cane Martinis

Non-alcoholic Cocktails £6.95

Pomegranate Mojito

Lyre's Dark Sugar Cane, pomegranate, lime, mint, soda

NOël Orange & Cranberry Spritz

Tanqueray 0% gin, Lyre's Italian Orange, cranberry, soda, Nozeco

fuchsia

Looking for a private venue for your Christmas Party? Fuchsia is an exclusive event space with floor to ceiling windows looking out onto the Forth Bridge, private deck and direct access onto the beach. Available for parties of 50 or more, and can comfortably accommodate up to 100 guests.





It's Christmas Time to Party

Party Nights

December 2026

Friday 4th, 11th and 18th

Saturday 19th

Tickets **£69 pp**

Kick start your festive celebrations with a Christmas cocktail on arrival.

Enjoy a 3 course festive meal, magical Photo Booth and a DJ taking you through until midnight.

Overnight package with tickets for 2	
Classic	**£250**
Classic sea-view / Executive	**£275**
Executive sea-view	**£295**
Superior sea-view	**£320**



For more information on any of our packages or offers, call **0131 331 1298** or visit **www.oroccopier.co.uk**

It's Christmas Time to Party

Festive Dinner Menu

Sweet potato & ginger soup, smoked paprika oil, sumac GFA DFA VAP

Ham hock & apricot terrine, pickled shallots, chargrilled ciabatta, spiced plum chutney GFA

Prawn & sun-blush tomato cocktail, avocado purée, baby gem, rye toasts GFA DFA

Cranberry & orange glazed turkey, pork & juniper stuffing, pigs in blankets, pan jus GFA DFA

8-hour braised beef rump, seared forest mushrooms, bone reduction, crispy onions GFA, DFA

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed stuffing, kilted sausages, tahini gravy GFA, DFA, VAP

Served with roast potatoes, brussels sprouts, maple & thyme roasted root vegetables

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Cherry & vanilla fruit pudding, brandy caramel, vanilla ice cream GFA, DFA, VAP

Biscoff cheesecake, caramelised apples, cinnamon streusel

Honey & hibiscus crème brûlée, clementine cookie GFA

Tea or coffee with festive bites

VAP – Vegan alteration possible GFA – Gluten free option available
DFA – Diary free option available

fuchsia



MICHAEL BUBLÉ AT CHRISTMAS

SUNDAY 13TH DECEMBER 2026 12PM - 6PM

Enjoy a three course festive lunch with tea and coffee.

Michael Bublé tribute by **Supreme Bublé** and a DJ playing your favourite festive floor fillers.

Accommodation package pricing based on two sharing, including a full breakfast and inclusive of ticket price.

Classic - £229

Classic with sea view / Executive - £259

Executive sea view - £279

Superior sea view - £299

Terms & Conditions apply. Full payment required at the time of booking.
All payments are non-transferable and non-refundable.
Tables are sold in multiples of 12.

orocco pier *Presents*

MICHAEL BUBLÉ
AT CHRISTMAS

FESTIVE LUNCH MENU

Sweet potato & ginger soup, smoked paprika oil,
sumac GFA DFA VAP

Ham hock & apricot terrine, pickled shallots,
chargrilled ciabatta, spiced plum chutney GFA

Prawn & sun-blush tomato cocktail, avocado purée,
baby gem, rye toasts GFA DFA

Cranberry & orange glazed turkey, pork & juniper stuffing,
pigs in blankets, pan jus GFA DFA

8-hour braised beef rump, seared forest mushrooms,
bone reduction, crispy onions GFA, DFA

Pecan, butternut squash & sesame nut roast, oat & pumpkin seed
stuffing, kilted sausages, tahini gravy GFA, DFA, VAP

Served with roast potatoes, brussels sprouts,
maple & thyme roasted root vegetables

Cherry & vanilla fruit pudding, brandy caramel,
vanilla ice cream GFA, DFA, VAP

Biscoff cheesecake, caramelised apples,
cinnamon streusel

Honey & hibiscus crème brûlée,
clementine cookie GFA

Tea or coffee with festive bites

VAP – Vegan alteration possible, GFA – Gluten free option available
DFA – Diary free option available

Festive Fizz Getaway

Escape the December madness and make your Christmas extra special with a relaxing night at Orocco Pier.

Stay in a contemporary bedroom, treat yourself to delicious food and expertly crafted drinks.

£40 food credit
£20 drinks credit
A pre-dinner glass of Prosecco
Breakfast the following morning with a late check out to enjoy a little extra time to relax!

BOOK NOW Only £155

All room categories are just £155 - book now to secure your upgraded room before they're gone!



For more information on any of our packages or offers, call **0131 331 1298** or visit **www.oroccopier.co.uk**

CELEBRATE Hogmanay IN STYLE

Join us for the biggest night of the year and bring in 2027 in front of Scotland's most iconic bridges.

Early Evening Dinner in Samphire

Enjoy a three course mouthwatering dinner in Samphire Seafood Bar and Grill.

Sittings available from 4pm until 6:30pm

Book now **£45pp**

Hogmanay Dinner in Samphire

Indulge in a three course dinner with glass of fizz on arrival and amuse bouche.

Live DJ until 1am.

After dinner the choice is yours - either party on in Samphire or join the celebrations in Antico! Over 18's only.

Sittings from 7pm until 9pm

Book now **£89pp**

Party in Antico

Celebrate the arrival of 2027 with live DJ and dancing.
Includes a drink on arrival and canapés.
8pm until 1am.
Over 18's only.

£25 per person

Stay with us

Two night accommodation packages available with prices starting from £399. Both packages include a chilled bottle of prosecco in your room on arrival, £50 food credit, tickets to Antico Hogmanay Party and a full breakfast on both mornings.

For more information on any of our packages or offers, call **0131 331 1298** or visit **www.oroccopier.co.uk**

Hogmanay

SAMPHIRE
BAR • SEAFOOD • GRILL

Early Evening Dinner

Thursday 31st December 2026

Book now
£45pp

Sittings available from 4pm until 6:30pm
Start your Hogmanay celebrations in style.

Starters

Tomato & roasted red pepper soup, house bread GFA, DFA, VAP

Duck, pork & pistachio terrine, plum chutney, onion crostini GFA, DFA

Korean fried chicken, gochujang ketchup, spring onions, pickled vegetables

Cauliflower & spring onion fritters, pomegranate labneh, sumac GFA, DFA, VAP

Salt, pepper & chilli squid, aioli, lime

Salmon, courgette & chive fishcakes, sun blush tomato mayonnaise, rocket salad

Chargrilled aubergine baba ghanoush, pomegranate molasses, toasted pinenuts, garlic flatbread GFA, DFA, VAP

Black haggis bon bons, sweetcorn purée, whisky & peppercorn sauce, crispy kale

Mains

Piri-Piri chargrilled chicken butterfly, sweet potato fries, sweetcorn salsa, sesame slaw GFA, DFA

Crispy pork belly, chive mash, confit sweetheart cabbage, maple jus GFA

Pan seared fillet of salmon, garlic sautéed new potatoes, pea & basil purée, roasted tomatoes, green beans GFA DFA

Chargrilled wagyu burger, mature cheddar, caramelised onions, BBQ sauce, hand cut chips, sesame slaw GFA

Slow braised duck leg, blackberry jus, hasselbacks, crispy pancetta, charred broccoli GFA DFA

Butternut squash & chickpea tagine, chargrilled flatbread, toasted almonds, lemon scented cous cous, pomegranate molasses DFA, VAP

King prawn & sun blush tomato risotto, toasted pinenuts, basil & lemon pesto GFA

32 day aged, 250g ribeye steak, hand cut chips, sun blush tomato, rocket & Parmesan salad, pink peppercorn sauce GFA Supplement £15 per person

Desserts

Sticky toffee pudding, salted caramel sauce, vanilla ice cream GFA, DFA, VAP

Apple & cherry crumble, vanilla ice cream

Raspberry & Drambuie crème brûlée, oat & honey cookie GFA

Dark chocolate delice, milk jam, poached pear, vanilla ice cream

VAP – Vegan alteration possible GFA – Gluten free option available DFA – Diary free option available

Hogmanay

SAMPHIRE
BAR • SEAFOOD • GRILL

Dinner

Book now
£89pp

Glass of fizz on arrival

Amuse Bouche

Starters

Sun blush tomato & roasted red pepper soup, basil cream, za'atar GFA DFA VAP

King prawn & chorizo pil pil, aioli, lemon, chargrilled ciabatta GFA DFA

Duck, pork & pistachio terrine, plum chutney, onion crostini GFA DFA

Karaage fried chicken, goma sesame slaw, shichimi togarashi, lemon

Crispy cauliflower wings, gochujang ketchup, spring onions, pickled vegetables GFA DFA VAP

Cantonese salt & pepper squid, lime, sweet chilli

Seared scallops, black haggis bon bons, sweetcorn purée, paprika oil

Steak & stout pie, horseradish & Jerusalem artichoke purée, crispy kale

Mains

Chicken breast stuffed with haggis, smoked cheddar & chive mash, honey roasted carrots, whisky & peppercorn sauce, crispy onions

Crispy pork belly, smoked bacon & cheddar loaded potato, confit hispi cabbage, maple jus GFA

Surfs'n'Turf – 32 day aged 225g fillet steak, king prawns, scallops, garlic & herb butter, hand cut chips, sun blush tomato, rocket & Parmesan salad GFA DFA Supplement £10 per person

Pan seared salmon, saffron & mussel velouté, sautéed new potatoes, lemon green beans, samphire GFA

Chargrilled wagyu burger, pulled BBQ brisket, bone marrow butter, mature cheddar, onion rings, hand cut chips, apple & sesame slaw GFA DFA

Miso glazed aubergine steak, sesame slaw, cucumber sunomono salad, furikake rice GFA DFA VAP

Panfried Gressingham duck breast, blackberry jus, hasselbacks, crispy pancetta, charred broccoli GFA DFA

Whole roasted sea bream, garlic sautéed potatoes, lemon green beans, confit tomatoes, olives & capers GFA DFA

To Share:

Côte de Boeuf - 32 day aged 900g ribeye steak on the bone, hand cut chips, truffle mash, onion rings, charred broccoli, whisky & peppercorn sauce GFA DFA Supplement £20 per person

Desserts

Sticky toffee pudding, salted caramel sauce, vanilla ice cream GFA DFA VAP

Apple & cherry crumble, vanilla ice cream GFA DFA VAP

Raspberry & Drambuie crème brûlée, oat & honey cookie GFA

Dark chocolate delice, milk jam, poached pear, vanilla ice cream

Not So Affogato - Barra Island dark rum espresso martini, rhubarb & heather honey ice cream GFA DFA VAP

VAP – Vegan alteration possible GFA – Gluten free option available DFA – Diary free option available

ANTICO

Hogmanay Party

Thursday 31st December 2026

Join us for the biggest night of the year,
8pm until 1am

Tickets £25, includes:
Drink on arrival
Canapés
Live DJ and dancing until 1am

£25 per person



Terms & conditions: Full payment is required at time of booking. All payments are non-refundable and non-transferable. Canapés will be served between 8:00pm-9:30pm. No other menu will be available on the night. Seats are on a first come, first served basis. Over 18s only, challenge 25 policy on alcohol.

TWO NIGHT Hogmanay GETAWAY

at orocco pier



Bring in 2027 in style this Hogmanay.

Enjoy a 2-night break* this New Year and kick off your Hogmanay celebrations in front of Scotland's most iconic bridge. With a chilled bottle of prosecco in your room on arrival and a **£50 food credit** to be used in either **Samphire Seafood Bar and Grill** or **Antico Café Bar**.

Prices from £399
Discounted room upgrades available.

Includes 2 tickets to our Antico Hogmanay Party, with a drink on arrival, canapés with live DJ and dancing from 8pm until 1am.

Prices from £499
Discounted room upgrades available.

Dine with us in Samphire Seafood Bar and Grill with a glass of fizz on arrival, amuse-bouche, followed by 3 mouthwatering courses. After dinner, the choice is yours – stay in Samphire or join the party in Antico.

*** A full breakfast is included on both mornings.**

To find out more about our Hogmanay celebrations, simply ask at reception or call **0131 331 1298**. Alternatively you can book via our website: **www.oroccopier.co.uk**

Photo: **Emma Gray Photography**

Terms & conditions apply. Over 18's only. Package is subject to availability. Cannot be used in conjunction with any other offer. £50 food credit to be used on 30th December 2026 and cannot be carried forward. A £100 deposit will be required at the time of booking, the remaining balance to be paid on 20th December 2026. All payments are non-transferable and non-refundable.

LOOKING AHEAD

orocco pier

Presents

PARTY THROUGH THE DECADES

with **FEEVA**

Join us for an unforgettable night of party vibes to blow away any post festive blues! 60s Soul, 70s Grooves, 80s Classics, 90s Dance Anthems

ONE NIGHT. FOUR DECADES. NON-STOP MUSIC, DANCING AND NOSTALGIA!

Gather your friends, showcase your best retro style, and dance the night away to a soundtrack of timeless favourites and feel-good floor fillers.



EXCLUSIVE 10% OFF BED & BREAKFAST

SATURDAY 6TH FEBRUARY 2027

£65 PER PERSON

INCLUDING A 3-COURSE MEAL WITH LIVE ENTERTAINMENT BY FEEVA AND DJ UNTIL 12AM.
6.30PM ARRIVAL, DINNER SERVED AT 7PM

To book your tickets, please call 0131 319 3982 or email events@oroccopier.co.uk

Looking for the perfect gift?



Gift Cards - from £20

Give the gift of **Orocco Pier!**
Redeemable against dining, drinking and dreaming.

Our Gift Vouchers can be used in Antico Café Bar, Samphire Seafood Bar & Grill, our events space Fuchsia or an overnight stay in one of our contemporary bedrooms.

They are the perfect gift for Christmas, birthdays, a memorable present for Mother's Day, Father's Day or a romantic Valentine's Day gift.

We also have a selection of carefully created Gift Experiences.

gifts.oroccopier.co.uk/