Room Booking Pre-Orders

If you are a registered Society or Volunteering Group at the University of Edinburgh and you have booked one of our rooms at Teviot (Middle Reading Room/Dining Room/Balcony Room/Study), you can now pre-order drinks and snacks for your booking!

To enquire further, or to add food and drinks to your booking please contact us at Room-bookings@eusa.ed.ac.uk.

View our full Room Bookings Terms & Conditions online.

Pre-Order Menu

Drinks

**Beers**
- Innis & Gunn Lager Cans 500ml  £4
- Tuborg Bottles 330ml  £3
- Coors Bottles 330ml  £2.50

**Pitchers**
- Guinness, 4x pint  £15.20
- Ale of the Month 4x pint  £14
- Magners 4x Pint  £11.60
- Tenants 4x Pint  £11.60

**Ciders**
- Old Mout 500ml Bottles  £4
- Somersby 330ml Bottles  £3.70

**Wines**
- Bottle Bubbly  £20
- House Bottle White  £10
- House Bottle Red  £10
- House Bottle Rosie  £10

**Softs**
- Redbull Can 500ml Bottle  £2.20
- Sprite Bottle 500ml Bottle  £1.40
- Fanta Bottle 500ml Bottle  £1.40
- Irn Bru 500ml Bottle  £1.40
- Bottle Water  £1.40
Snacks

NACHOS (V) £4
Nachos, jalapeños and melted cheese topped with salsa, guacamole and sour cream

BEEF CHILLI NACHOS £5
Nachos, beef chilli, jalapeños and melted cheese topped with salsa, guacamole and sour cream

VEGETABLE CHILLI NACHOS (V) £5
Nachos, vegetable chilli, jalapeños and melted cheese topped with salsa, guacamole and sour cream

CHICKEN NACHOS £5
Nachos, spicy chicken, jalapeños and melted cheese topped with salsa, guacamole and sour cream

CHIPS (V) £1.80

POTATO WEDGES (V) £1.90

PIZZAS

MARGHERITA (V) £4.30
Handmade tomato and basil sauce, basil and mozzarella

AMERICAN £4.75
Handmade tomato and basil sauce, pepperoni and mozzarella

FIorentina (V) £5
Handmade tomato and basil sauce, egg, baby spinach, parmesan and black olives

VEGGIE BBQ (V) £5
Barbeque sauce, grated mozzarella, grilled courgette, peppers and red onion

CALZONE AL ABBAZIA (VG) £5
Handmade tomato and basil sauce, roasted sweet potato, pepper and sun blushed tomatoes

CALZONE AL FRUTTI DI MARE £5.50
Seafood, ricotta and garlic in a folded pizza base and baked until golden