

Party Packages 2025

Package 1

Use of Hall

Hire of linen and centrepieces for tables

Choice of LED lights and fairy lights

Use of Cake Table, Cake Stand & Silver Cake Knife

Hot Roll Selection with 2 options. Choose from: Slice, Bacon, Sausage, Potato Scone)

£595 – Fridays

£695 – Saturdays

Additional guests over 100+ : £6.50 per person

Package 2

Use of Hall

Table Linen & Centrepieces

Choice of LED lights and fairy lights

Cake Table, Cake Stand & Silver Cake Knife

Hot Buffet (2 choices) Steak Pie, Macaroni & Cheeseserved with Chips & Rice

Upgrade your Macaroni to Chicken Curry for an additional £75

£895 – Fridays

£995 – Saturdays

Additional guests over 100+ : £11.50 per person

These packages apply to events starting from 7pm in our Ardgowan Room

All Packages are based on catering for 100 guests. Please note catering can only be served as a buffet.

For a sit down meal, please enquire separately.

Individual Pricing - ideal for less than 100 guests



Buffets

Hot Buffet (2 choices): Choose from Chicken Curry, Macaroni Cheese, Steak Pie or Lasagne

£12.95pp for one choice
or £15.95pp for two choices

for under 40 guests, meals will be plated and served to table. 40+ will be served buffet style

Hot Filled Rolls £6.50pp

Sliced Sausage & Potato Scone
includes Chips

Please note

If you are catering for less than 85 adults in our Ardgowan Room, a £150 room hire free applies

Banqueting Menus

Menu 1

(Please select 1 from each course)

Carrot & Coriander Soup

Honeydew Melon with a Fresh Fruit Coulis

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Breast of Chicken served on a Grilled Haggis with Mashed Potato, Peppercorn Sauce & Seasonal Vegetables

Scottish Filled Salmon served with a Lemon Butter on a Bread of crushed Potatoes & Seasonal Vegetables

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Profiteroles filled with Whipped Double Cream and Topped with a Rich Chocolate Sauce

Homemade Sticky Toffee Pudding with Toffee Sauce

Tuille Biscuit with Italian Ice Cream & Fruit Coulis

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Tea/Coffee & Mints

£35.95pp

Menu 2

(Please select 1 from each course)

Lentil & Ham Hough Soup

Chicken Liver Parfait served with Toasted Brioche & Plum and Apple Chutney

Supreme of Chicken served with Stornoway Black Pudding, Crushed Potatoes, Seasonal Vegetables & served with Whisky Cream Sauce

Scottish Braised Steak Pie cooked in a Rich Gravy, served with Puff Pastry, Potatoes & Seasonal Vegetables

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Brandy Snap Basket of Vanilla Ice Cream & Drambuie Soaked Berries

Homemade Sticky Toffee Pudding with Toffee Sauce

Meringue Stack with Fresh Fruit, Chantilly Cream & Strawberry Coulis

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Tea/Coffee & Mints

£39.95pp

CATERING

Menu 3

(Please select 1 from each course)

Classic Potato & Leek Soup

Mini Scottish Stack of Haggis, Neeps & Tatties served with a Creamy Peppercorn Sauce

Hot Smoked Salmon with a Fresh Mango & Chilli Salsa

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Breast of Chicken filled with Mascarpone, Lemon & Rosemary on a Potato, Bacon & Pea Hash

Poached Salmon with a Lemon & Dill Dressing served on a Creamy Mash & Seasonal Vegetables

Traditional Roast Sirloin of Beef served with Yorkshire Pudding, Rich Gravy & Seasonal Potatoes & Vegetables

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Brandy Snap Basket with Vanilla Ice Cream & Drambuie Soaked Berries

Handcrafted Eton Mess with Strawberries, Broken Meringue & Whipped Double Cream

Baileys Cheesecake with a Fruit Compote & Chocolate Drizzle

Tea/Coffee & Mints

£43.95pp

Kids Menu

*Available for Children Under 12 years.
They may also opt for a half portion of the adult Main Course at half the price*

Chef's Homemade Soup

Chicken Goujons, Chips & Beans

Burger, Chips & Beans

Ice Cream with Raspberry Sauce

One Soft Drink

£11.50pp



Fancy a Showaround?

Our reception team are on hand every day between 07:00 – 21:00 to chat about your special occasion.

Whether it's checking a date, securing a booking or discussing details we are always here to help get the ball rolling!

Want to see the venue? We can also book appointments for a showaround!

*Call us on
01475 723316
for more information!*

