

*Private Functions  
at the  
Tayside Hotel*



*2009*

At The Tayside Hotel we aim to offer you somewhere to hold your private function that fulfils all of your requirements in a comfortable, relaxed atmosphere. Our goal is to take away some of the stress of organising your function so that you are left to concentrate on enjoying the event itself.

Our packages can be adapted to suit all occasions from birthdays to wedding anniversaries, society lunches to business meetings, christenings to funeral teas.

Dependant on the size of your party and the nature of your event your package will include exclusive hire of the Tayside Function Suite, our Drawing Room or Dining Room.

#### Room Hire Prices

- Function Suite with catering (for up to 140 people)
  - o Weekday hire £50.00
  - o Weekend hire £75.00
- Function Suite without catering £100.00
- Drawing Room (up to 30) or Dining Room (up to 35) £25.00 each
- Drawing and Dining Room £45.00

Please note that the occupancy numbers quoted are the maximum and are dependent on the room layout and function type. *(NB if you are booking the Function Room and are having entertainment please remember to include the members of the band in the maximum occupancy figures)*

Unless otherwise stated use of our Function Room will include access to the dedicated bar.

We may be able to advise or help with some of your other arrangements. Ask us about:

*Photographer*

*Limousine hire*

*Evening Entertainment*

*Musicians, incl. Bands and Pipers*

*Room decoration – floral, balloon etc*

## *Menu Selector*

Our Menu Selector is designed to give you the best flexibility when choosing your meal.

Select just ONE DISH FROM EACH CATEGORY to meet your own individual requirements. You can choose as many courses as you wish and, if you prefer, offer your own menu suggestions.

Prices quoted are per person and are inclusive of VAT at 15.0% and are valid from 1<sup>st</sup> January 2009 until 31<sup>st</sup> December 2009. Prices are also subject to alteration according to the seasonal availability of fresh produce.

### **Formal Meal Options**

#### **To Start**

<i>Trio of melon with seasonal fruit</i>	£3.25
<i>Smoked Chicken &amp; Brie Brushetta</i>	£3.55
<i>Pate with Oatcakes &amp; Onion Chutney</i>	£3.50
<i>'Hot' &amp; 'Cold' Smoked Salmon salad</i>	£4.25
<i>Haggis, Neeps and Tatties</i>	£3.95

#### Homemade Soups

£2.95 per person

Choose from:

*Roast Red Pepper with Garlic croutons and Chilli Cream*

*Cock - a - leekie*

*Cream of Mushroom*

*Tomato and Basil*

## **Main Courses**

<i>Roast Rack of Lamb with a rich Red Wine Sauce</i>	<i>£12.95</i>
<i>Traditional Roast Rib of Beef &amp; Yorkshire</i>	<i>£11.95</i>
<i>Poached Fillet of Salmon</i>	<i>£9.95</i>
<i>dressed with and lemon and dill butter</i>	
<i>Traditional Steak Pie</i>	<i>£8.55</i>
<i>Chicken with Haggis Stuffing or Sun-dried Tomato</i>	<i>£9.55</i>

### Vegetarian Options

<i>Red Pepper Lasagne</i>	<i>£7.95</i>
<i>Wild Mushroom Stroganoff with boiled Rice</i>	<i>£7.95</i>

***All served with a selection of seasonal vegetables and potatoes***

## **Desserts**

**£3.55 per person**

*Baileys Chocolate Fondue with Fresh Fruit*  
*Homemade Cheesecake with flavour of your choice*  
*Raspberry Pavlova*  
*Cloutie Dumpling*  
*Biscuits & Cheese Platter*

## **Buffet Options**

If you prefer something a little less formal then we can put together a buffet to satisfy all budgets and tastes. Prices quoted are per person

### **Package A**

- *Coffee, Tea, Stovies and Oatcakes* £3.55

### **Package B**

- *Coffee, Tea, Bacon petit pan rolls* £4.25

### **Package C: Finger Buffet**

£5.95

- *Selection of Fresh Sandwiches*
- *Savoury pastries*
- *Chicken Fillets with assorted dips*
- *Salmon and Dill Bites*
- *Shortbread / homebaking*
- *Tea or Coffee*

### **Package D: Finger Buffet**

£7.95

- *Selection of Fresh Sandwiches*
- *Savoury pastries*
- *Chicken Fillets*
- *Pizza Slices*
- *Selection of Vol au vents*
- *Vegetable dim sum or Indian selection*
- *Salmon and Dill Bites*
- *Fresh Fruit Kebabs*
- *Selection of Mini Desserts*
- *Tea or Coffee*

### **Package E: Fork Buffet**

£12.95

- *Scrolls of Ham with Peaches*
- *Chicken supreme with curried mayonnaise*
- *Smoked Mackerel Fillet*
- *Broccoli and Stilton Quiche*
- *Tomato and Pasta Salad*
- *Mixed Salad*
- *Baby New Potatoes*
- *Greek Salad*
- *Scottish Trifle*
- *Fresh Fruit Platter*
- *Tea / Coffee and mints*

**Package F: Fork Buffet**

£14.95

- Poached Salmon with Prawns and Lemon Dressing
- Roast Beef
- Chicken stuffed with Sun-blushed Tomato and Spinach
- Roast Ham and Pineapple
- Wild Mushroom Roulade
- Feta Cheese Tartlets
- Pasta Salad
- Rice Salad
- Mixed Green Salad
- Tomato & Basil Salad
- Baby New Potatoes
  
- Selection of Gateaux and Cheesecakes
- Cheeseboard
- Tea / coffee and mints

We are always happy to discuss specific dietary requirements with you for any of the meal options listed and happy to discuss amendments to any of the packages to meet any special requests you may have.

Cutlery, crockery and glassware provision is included in all prices. If you wish to use your own you are welcome to do so however we cannot be held responsible for any damages or cleaning.

We are happy to arrange cold storage of celebration cakes on the day of a function but ask that they are presented to us in a suitable container to avoid any possibility of accidental damage. A cake knife and server is available on request. We are also able to supply cake stands at extra cost – please ask us for more information on styles and sizes available.

## *Drinks Selections*

A well presented buffet can be rounded off nicely with a well chosen drinks selection. A glass of sparkling wine for a toast or as guests arrive or a bottle of house wine on each table to help the proceedings along!

If you choose to hire our Function Room then you will have exclusive use of the private bar with it's range of draught beers and lagers as well as a wide choice of bottled beers, ciders, soft-drinks and of course spirits and liqueurs.

These packages are a guide and can be altered to suit. We have a well stocked bar and cellar so we can usually meet any requests however please do ask if you think yours may be out of the ordinary - we are confident that we can meet most requests!

We are very proud of our House Wine List which has been chosen specially for us by a well established Scottish Wine Merchant and we are confident you will find something to suit your taste and the event. If however you have a specific favourite just ask and we will work with our supplier to provide just the bottle you are after.

### **Drinks Packages**

- |   |       |
|---|-------|
| 1. Glass of house wine (dry, medium or red) 175ml | £2.60 |
| 2. Glass of sparkling wine 125ml                  | £3.05 |
| 3. House Whisky (25ml) or sherry (50ml)           | £1.55 |
| 4. Malt Whisky (25ml)                             | £3.45 |
| 5. First drink from the bar on account            |       |

*Prices quoted are per glass per person.*

You are more than welcome to bring along your own bottles of wine but please note that we do charge corkage of £5.50 per 70 cl bottle of table wine not supplied by us and £8.50 per 70 cl bottle of champagne or sparkling wine not supplied by us.

## *Our Business Terms*

This is your event and we want to help you enjoy it so we ask you to help us by keeping to the agreed timetable as much as possible and advising us of any changes as early as you can.

For our part, we will hold a provisional reservation for you for four weeks. After that you will be required to pay a non-refundable deposit equivalent to the room hire fee for which we will send you an invoice. This will secure your reservation.

It is essential that you advise us of your final numbers at least 10 days prior to the event and your final invoice will be based upon these. Full payment for the function must reach us no later than 5 days prior to the event.

For further information please don't hesitate to contact Jo or Neil Hardy at the Hotel where we will do our very best to help you.

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