

STRATHMORE  
— HOTELS —  
*The Salutation*

# MEETING & CONFERENCE PACKAGES

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2023





## PACKAGES & RATES

<b>DAY DELEGATE PACKAGE</b>	<p>Main meeting room hire for a space that suits you</p> <p>Fresh fruit bowl of apples</p> <p>Selection of chocolates and sweets</p> <p>Three servings of freshly brewed tea and coffee (fruit teas available)</p> <p>Muffins, local biscuits, Danish pastries or cereal bars</p> <p>Two course lunch or Chefs buffet lunch</p> <p>Water and mints</p> <p>Up to two flip charts with pads and pens</p> <p>Meeting essentials to include screen, induction loop and data projector</p> <p>Free WiFi in all meeting rooms</p>	£32
	Bacon rolls on arrival	£1.95
<b>24 HOUR DELEGATE PACKAGE</b>	<p>Overnight accommodation in a superior room</p> <p>Full Scottish breakfast</p> <p>Three course evening meal with coffee and mints</p>	£115

		FULL DAY	HALF DAY	EVENING
<b>MEETING ROOMS</b>	MONCRIEFFE SUITE	£700	£450	£430
	MONCRIEFFE SUITE WITH AV	£800	£600	£480
	MONCRIEFFE RECEPTION	£200	£180	£180
	MURRAY ROOM	£200	£150	£150
	ADAM SUITE	£500	£330	£230
	ADAM ROOM	£200	£150	£150
	MCDONALD ROOM	£170	£150	£150
	STUART ROOM	£150	£100	£100





## REFRESHMENTS & EXTRAS

Freshly brewed tea and coffee	£3.30
Freshly brewed tea and coffee with locally made shortbread or biscuits	£3.80
Freshly brewed tea and coffee with Danish pastries, tray bakes and cereal bars	£4.00
Freshly brewed tea and coffee with hot filled rolls (sausage, bacon, egg)	£5.20
Citrus fresh fruit platter	£7.20
Homemade soup and sandwich lunch with tea and coffee	£9.50
Cream cake fantasies, eclairs, fresh fruit tarts and meringues	£3.30

Flip chart stand and pad	£20
Data Projectors	£70
<b>MULTI MEDIA SYSTEM IN MONCRIEFFE SUITE</b>	
Includes two mics, two roving mics, Induction loop, Wifi, Lectern	£150
With additional data projection and all three screens	£250

### GREEN SUSTAINABILITY

At The Salutation Hotel we are committed to doing as much as we can to help protect our environment. We are currently working hard to maintain our silver award under the Green Tourism Business Scheme. This scheme provides accreditation and encouragement for tourism businesses to reduce the impact of their daily activities on the environment. By encouraging sustainable practices and recycling it ensures the continued enjoyment of the Scottish environment for future generations. The Green Team is dedicated to working on Green issues and implementing environmental policies to ensure that we are as “green” as possible.

Here are some of the areas we are working on & improving upon:

- Using local suppliers produce throughout the hotel
- Reduce the amount of waste produced
- Remove as many paper and plastic products with biodegrade products
- Promoting local businesses and providing details of local walks
- Recycling and returning – paper, batteries, cardboard, plastics and glass
- Reduce the consumption of raw materials, water and fuels
- Changing to LEDs
- Offering fair trade tea and coffee
- Monitor of energy, waste and all utilities

As a guest at The Salutation Hotel, we hope you will help us, for example by turning off the lights once you leave your bedroom or visiting one of our local and free attractions or placing your old newspapers and cans in our recycle bins. We have a range of green updates in our green folder on the first floor landing.



# MENU OPTIONS

<b>SET MENU</b>	Select any starter, main course and dessert	From £35pp
<b>CHOICE MENU</b>	Select any two starters, two main courses and two desserts	From £38pp
<b>FOUR COURSE SET MENU</b>		£43pp

## STARTERS

- PAUPIPETTE OF SOLE WITH CRAB MOUSSE** set on a cherry tomato coulis
- ROSETTES OF CHICKEN LIVER AND BRANDY PATÉ** with fruit chutney and Arran Oaties
- TRIO OF HONEYDEW, GALIA AND WATERMELON** with fresh fig and passion fruit coulis (GF) (VG)
- CORONETS OF SMOKED SALMON** with horseradish crème fraiche, lemon and brown bread
- WATERCRESS DUCK AND ORANGE PARFAIT** with red onion marmalade, rocket and bruschetta
- TRADITIONAL PRAWN COCKTAIL** with lemon and brown bread roundels
- HAGGIS BON BONS** with turnip puree, creamy mash and pink peppercorn sauce
- CREAMY GARLIC MUSHROOMS** with white wine sauce and crisp parsnip shavings (V)

## SOUPS

- CREAM OF VINE TOMATO AND BASIL SOUP** (V)
- LENTIL SOUP** (V)
- LEEK AND POTATO SOUP** (V)
- CREAM OF MUSHROOM AND ROSEMARY SOUP** (V)
- CREAMED CARROT SOUP WITH HINTS OF HONEY** (V)
- TRADITIONAL SCOTCH BROTH** (V)

## MAIN COURSES

- BREAST OF CHICKEN** stuffed with haggis, served with a pink peppercorn sauce
- ROAST SIRLOIN OF SCOTTISH BEEF** with a red wine gravy
- BRAISED BEEF IN A RICH ALE SAUCE** topped with a puff pastry case
- HAUNCH OF VENISON** with a burgundy and blackberry jus (£5.90 supplement applies)
- SUPREME OF CORN FED CHICKEN** filled with black pudding, wrapped in Parma ham, with a mushroom cream sauce
- POACHED FILLET OF SALMON** with a citrus and caper butter
- GRILLED FILLET OF SEA BASS** with a light parsley and prawn cream sauce
- TRADITIONAL BEEF WELLINGTON** with a mushroom and pate duxelles and Madeira infused gravy (£7.90 supplement applies)
- MEDALLIONS OF LAMB** with a minted gravy

# MENU OPTIONS

## DESSERTS

### INDIVIDUAL WHITE CHOCOLATE AND RASPBERRY TORTE

**STICKY TOFFEE PUDDING** with a sweet sauce and pouring cream

**MERINGUE NESTS FILLED WITH FRUITS OF THE FORREST** served with whipped cream

**TRADITIONAL WARMED APPLE PIE** with light vanilla custard sauce

**LEMON AND LIME CHEESECAKE** with a mango coulis

**FRESH RASPBERRIES OR STRAWBERRIES** simply served with pouring cream

### SELECTION OF MACKIE'S ICE CREAMS

**SELECTION OF THREE SCOTTISH CHEESES** served with grapes, celery, fruit chutney and Arran Oaties

**RICH CHOCOLATE MOUSSE** with a mint cream

All served with coffee and tea, chocolate mints or tablet

## SELECTION OF VEGAN & VEGETARIAN DISHES

**GRILLED AUBERGINE** topped with red pepper salsa (GF) (VG)

**TRIO OF MELON** with fruit coulis and red fruit garnish (GF) (VG)

**STUFFED RED PEPPER** filled with spicy cous cous, salad and potato wedges (VG)

**GRILLED TOFU** served on an olive, tomato and basil salad with sauté mushrooms (VG)

**COURGETTE ROSSTI** served with tomato salsa and potato wedges (VG)

**VEGETARIAN STIR FRY** with a black bean sauce and fluffy rice (V)

**MEDITERRANEAN VEGETABLES** ratatouille style (V)

**SWEET POTATO CAKES** with avocado salad

**CHOCOLATE AND ORANGE TART** (VG)

**VEGAN ICE CREAM** (VG)

**RASPBERRY FRANGIPANE** (VG)

## CANAPÉ SELECTION

£5.95 per head

**SMOKED SALMON CREAM CHEESE** on roundels of brown bread

**WARMED BLACK PUDDING** with brie and cranberry on french bread slices

**CHICKEN LIVER PATE** with a winter relish on Arran oaties

**WARMED GOATS CHEESE** with cherry tomato and dill in tartlet cases (V)

**CUCUMBER WEDGES OF TOMATO SALSA AND PARSLEY** (V) (GF) (VG)



# FINGER BUFFET OPTIONS

## FINGER BUFFET MENU A

£13.95

**SELECTION OF FRESH ASSORTED SANDWICHES** on white and wholemeal bread

**WARMED COCKTAIL SAUSAGE ROLLS**

**BATTERED TEMPURA VEGETABLES** (VEGAN) (GF)

**DEEP FRIED CRISPY CHICKEN FILLETS**

**MINI SMOKED SALMON AND CREAM CHEESE BAGELS**

## FINGER BUFFET MENU B

£15.95

**SELECTION OF FRESH ASSORTED SANDWICHES** on white and wholemeal bread

**WARMED COCKTAIL SAUSAGE ROLLS**

**BATTERED TEMPURA VEGETABLES** (V) (VEGAN) (GF)

**MINI CHICKEN DRUMSTICKS**

**MINI CHEESEBURGERS**

**CROSTINI'S CRISPY BUTTERFLY KING PRAWNS**

**ASSORTMENT OF VEGETARIAN QUICHES**

**LAMB SAMOSAS** with a mint dipping mayo

## FINGER BUFFET MENU C

£16.95

**SELECTION OF FRESH ASSORTED SANDWICHES** on white and wholemeal bread

**SAUSAGE ROLLS**

**MINI PEPPERED STEAK PIES**

**DEEP FRIED CRISPY CHICKEN FILLETS**

**TEX MEX POTATO WEDGES**

**MINI HAM AND CHEESE PANINI'S**

**VEGETABLE SAMOSAS**

**LEMON AND BLACK PEPPER GOUJONS OF SOLE**

**CHICKEN TIKKA SPLIT STICKS** (GF)

**CREAM CAKE FANCIES, ECLAIRS, STRAWBERRY TARTS AND MERINGUES**

## HEALTHY BUFFET MENU D

£15.95

**POTATO SALAD** with spring onions and chive snippets

**WALDORF SALAD**

**VINE TOMATO SALAD** with red onions and fresh Basil

**CRISP LETTUCE DRIZZLED** with Balsamic dressing

**SELECTION OF COLD AYRSHIRE HAM, ROAST BEEF AND SUCCULENT TURKEY**

**CITRUS FRESH FRUIT PLATTER**

**VEGETABLE CRUDITIES** with two dips

# FULL BUFFET OPTIONS

## FULL BUFFET MENU ONE

£18.95

**CHICKEN FRICASSEE** in a mustard and tarragon sauce with fluffy rice  
**GRILLED FILLET OF SHETLAND SALMON** marinated in a lime and coriander butter  
**CREAMY WINE AND MUSHROOM STROGANOFF**  
**SELECTION OF SLICED COLD MEATS**  
**VARIETY OF CRUDITIES AND HUMMUS**  
**SEASONAL BUTTERED POTATOES**  
**INDIVIDUAL MACKIES STRAWBERRY ICE CREAM**  
**TEA OR COFFEE** with mints

## FULL BUFFER MENU TWO

£19.95

**BRAISED BEEF IN RED WINE** with shallots and mushrooms  
**SELECTION OF SLICED COLD MEATS**  
**COLD POACHED SALMON** with lemon  
**VARIOUS MIXED SEASONAL SALADS, PASTAS AND RICE**  
**BABY BOILED POTATOES**  
**LAYERED VEGETABLE LASAGNE**  
**INDIVIDUAL MACKIES STRAWBERRY ICE CREAM**  
**FRESHLY BREWED COFFEE** and mints

## FULL BUFFET MENU THREE

£21.95

**FILLET OF BEEF STROGANOFF** in a creamy, mushroom and brandy sauce  
**WEST COAST SEAFOOD PIE** with a Cheddar cheese topping  
**SELECTION OF SLICED COLD MEATS, SMOKED SALMON AND SMOKED MACKEREL**  
**VARIOUS MIXED SEASONAL SALADS, PASTAS AND RICE**  
**BABY BOILED POTATOES**  
  
**FRESH FRUIT SALAD**  
**SELECTION OF CHEESECAKES**  
**GLUTEN FREE CHOCOLATE CAKE** with cream  
**INDIVIDUAL MACKIE'S STRAWBERRY ICE CREAMS**  
**FRESHLY BREWED COFFEE** and chocolate mints

We will be delighted to prepare any other buffet items.  
We insist that our suppliers do not provide us with Genetically Modified Ingredients some ingredients may contain nut traces.  
Full list of allergens available on request.  
All prices inclusive of VAT at current rate



# TERMS & CONDITIONS

## CONFERENCES/MEETINGS

1. The hotel reserves the right to change agreed conference rooms if the event can be accommodated in a smaller conference room.
2. Once you have received confirmation from the hotel, should you then have to cancel your event, a charge will be made equivalent to any loss suffered by the hotel, as explained in the following conditions.
3. Cancellation charges for conferences and meetings will be calculated as a % of the total booking value according to the following notice period given:
  - 50% if cancelled 2-6 weeks out
  - 90% if cancelled less than 2 weeks out
4. Numbers to be charged - Provisional numbers will be asked for at the time of booking and the hotel reserves the right to set a minimum number to be charged for the event.
5. Reduction in number of delegates - Any cancellations after final numbers are agreed will be charged at the agreed individual rate unless minimum number charge is applicable.

## ACCOMMODATION BOOKED WITH CONFERENCES/MEETINGS

6. Should you book a block of bedrooms in conjunction with your event, a final rooming list must be supplied to the hotel at least two weeks prior to the date of arrival. Any rooms cancelled after this time will be charged the first night's stay.

## MISCELLANEOUS

7. Cancellation by the hotel. The hotel may cancel the booking:
  - If the hotel or any part of it is closed due to fire, dispute with employees, alteration and decoration or by order of Public Authority.
  - If the customer becomes insolvent or enters into liquidation or receivership.
  - If the customer is more than 32 days in arrears with payment to the hotel of previously supplied services.
  - If it might prejudice the reputation of the hotel.
8. The hotel has the right to out book any event/accommodation to another local establishment of similar or better standard. The hotel must inform the client of this in writing at least two weeks in advance of event.
9. The customer assumes responsibility for any damage caused by him or any of his guests, whether in rooms reserved or in any part of the hotel.
10. Affixing signs, displays and posters to walls may only be carried out with the authorisation of the hotel.
11. The hotel name, logo and telephone number cannot be used in any advertising or publicity without the consent of the General Manager.
12. The customer is responsible for checking and settlement of all accounts.  
All accounts must be settled within two weeks prior to the event unless a written agreement was made prior to the event.

Date of Conference .....

I accept the terms of above ..... Print Name .....

Hotel Contact ..... Print Name .....