

# LET THE PARTY SEASON BEGIN

CHRISTMAS & NEW YEAR EVENTS 2018/2019

Riverside  
LODGE HOTEL



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FESTIVE CHRISTMAS PARTY NIGHTS  
THROUGHOUT DECEMBER 2018

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31st DECEMBER 2018

HOGMANAY RESIDENTIAL  
30th DECEMBER 2018 UNTIL 1st JANUARY



## Terms & Conditions

- \*£10.00 per person non refundable deposit when booking
- \*Full balance to be paid by the 1st November 2018 (bookings made after the 1st November must be paid in full)
- \*We reserve the right to cancel/change or combine party nights if minimum numbers are not met
- \*£250.00 non refundable deposit for all residential packages to be paid at time of booking. Balance must be paid 14 days prior to arrival date
- \*Pre order must be made for all party nights when paying final balance
- All bookings will be treated as provisional and will be held for no more than 14 days, pending a non-refundable deposit of £10 per person.
- If any guest reduces their party numbers after initial deposit or full pre-payment is made, all monies cannot be transferred to any other guest or beverage sales. In the event we have to cancel an event, we will offer an alternative date or make a full refund.
- Table sizes may vary according to the total number attending the function. We therefore cannot guarantee specific seating arrangements.
- We reserve the right to search personal belongings on arrival. Any guest bringing in their own alcohol onto the premises will be refused entry.
- All prices listed are inclusive of VAT. In the event that the VAT rate changes between booking and date of event, we reserve the right to alter the prices accordingly.
- Riverside Lodge Hotel is not liable due to adverse weather conditions. In the event of the guest cancelling their booking due to adverse weather conditions, no refund or transfer of amount will be made.
- Accommodation packages are based on two people sharing. Single room supplement applies.

# Festive PARTY NIGHTS Christmas

(Pre-orders required along with full balance by 1st November)

ENJOY A TOP QUALITY CHRISTMAS PARTY NIGHT. BE ENTERTAINED AND DANCE THE NIGHT AWAY UNTIL THE EARLY HOURS, AN EVENING NOT TO BE MISSED WITH ALL THE TRIMMINGS

- WELCOME GLASS OF KIR ROYALE
- PAPARAZZI ON ARRIVAL
- RED CARPET
- THREE COURSE MEAL
- PARTY GAMES & PRIZES
- DJ ENTERTAINMENT UNTIL 1.00AM

To have sole use of our ballroom for your private party numbers must exceed 120 persons or a supplement charge of £200.00 will apply

THROUGHOUT DECEMBER 2018

**£34.95 per person.** Includes Glass of Bubbly & Paparazzi on arrival. 3 Course Meal, Party Games & prizes, DJ until 01:00

01294 279274

## STARTERS

Roast carrot and spiced sweet potato soup finished with creme fraiche and chives (V GF)

Chicken Liver Parfait with Spiced Pear Chutney  
Arran Oatcakes and Garden Salad

Goats Cheese and Wild Mushroom Tartlet  
finished with a Red Pepper Coulis topped  
with Rocket (V GF)

## MAINS

Traditional Roast Turkey with all the trimmings  
and served with Fresh Vegetables and Potatoes

Four hour Braised Feather Blade of Beef served  
with Creamed Potatoes and Garden Vegetables finished  
with a Button Onion and Pancetta Jus (GF)

Oven Roasted Fillet of Salmon served with Vegetables,  
Potatoes and finished with a Lemon and Dill Cream  
Sauce (GF)

Green Garden Pea and Roast Asparagus Risotto  
finished with shavings of Parmesan and  
Lemon Dressed Rockets (V GF)

## DESSERTS

Chocolate Delice served with Berry Compote  
and Double Chocolate Ice Cream

Strawberry Cheesecake served with Clotted  
Cream and Raspberry Sorbet (GF)

Homemade Sticky Toffee Pudding served with  
Spiced Apple Compote, Vanilla Ice Cream  
and finished with Salted Caramel Sauce

Cheese & Biscuits per table £4.50 Supplement per person

ALL PARTIES MUST PRE-ORDER WHEN PAYING FINAL BALANCE.  
REMEMBER TO PRE-ORDER YOUR PARTY'S DRINKS ORDER.



Make a  
night of it

FROM £55.00  
PER ROOM\*

Bookers'  
Bonus

10% off and free  
overnight stay for the  
organiser on parties  
of 30 or more \*\*

\*Price subject to availability. Price based on two guests sharing a Classic twin/double room. Price includes a full Scottish Breakfast. \*\*Subject to availability. Must be booked in advance with your Christmas co-ordinator

# Festive Lunches & Dinners

## STARTERS

- Christmas Soup  
Roast carrot and spiced sweet potato soup finished with creme fraiche and chives (v gf)
- Homemade Parfait  
Chicken liver parfait with spiced pear chutney Arran oatcakes and garden salad
- Baked Tartlet  
Goats cheese, red onion and wild mushroom tartlet finished with a red pepper coulis topped with rocket (v)
- West Coast Scallops  
Seared scallops with crispy pork belly garden peas, pea puree and crisp pancetta

## MAINS

- Traditional Dinner  
Sliced roast turkey breast with slices of chestnut and herb stuffing leg, roasted potatoes honey roasted vegetables and creamed sprouts
- French Trim Chicken  
Oven roasted chicken breast, fondant potato, sweet carrot puree, black pudding bon bons, stem broccoli and duo of sauce
- Braised Blade of Beef  
4 hour braised beef resting on champ mash and buttered veg topped off with a bacon, mushroom and silver skin onion jus
- Pan Seared Cod  
Fillet of cod topped with a pine nut crust resting on a bed of red pepper and chorizo stew finished with basil oil
- Vegetarian Wellington  
Ratatouille and buffalo mozzarella wellington served with garden salad, candied walnuts and topped with parsnip crisps (V)

## DESSERTS

- Riverside Sticky Toffee Pudding  
Homemade sticky toffee served with spiced apple compote, vanilla ice cream and finished with salted caramel sauce
- Creme Brulee  
A delicious espresso flavoured creme brulee served with candied walnuts and shortbread
- Sour Lemon Cheesecake  
Sweet and sour lemon cheesecake topped with meringue served with vanilla ice cream and tangy berry compote
- Pannacotta  
White rum and orange pannacotta with candied orange zest and honey roasted figs

## TEA or COFFEE

Served with mince pies

2 Course £13.50  
per person

3 Course £18.50  
per person

Available throughout December  
excluding 25th & 31st

01294 279274



# Christmas Day

£55.00 per person  
£29.50 per child (under 12)

## STARTERS

### Textures of beetroot with goats cheese mousse

Creamy goat cheese mousse dressed in black sesame seeds, served with honey roasted beetroot purée, beetroot crisp, and finished with candied beetroot Tillis (V)

### Nutty Terrine

Chicken and Pistachio terrine wrapped in Parma Ham served with a spiky fruit chutney and toasted brioche, finished with a citrus dressing

### Hot Smoked Salmon

Sweet salad made up of hot smoked salmon, ripe mango and radish finished with a light sweet dressing and honey roasted figs (GF)

## INTERMEDIATE

### Flute of Fruit

Refreshing kiwi and mango compote served in a flute glass with champagne sorbet and fresh basil (V) (GF)

## MAINS

### Traditional Dinner

Sliced roast turkey breast with slices of chestnut and herb stuffing leg, roasted potatoes, honey roasted vegetables and creamed sprouts

### Crusty Lamb

Hand rolled rump of lamb rolled in a pine nut crumb served with a carrot, sweet potato breaded roast, spiced beetroot purée, steamed broccoli and finished with a rich redcurrant jus

### Scottish Salmon

Pan seared Scottish Salmon with a mussels and prawn fettuccine finished in a light spiced fish broth

### Vegetarian Delight

Potato tillis and buffalo mozzarella wellington served with garden salad, candied walnuts and topped with parsnip crisps (V)

## SWEETS

### Tangy Trifle

Apricot and lemon sponge trifle topped with a passion fruit cream (V)

### Chocolate Heaven

A rich dark chocolate torte with a mint candy cane milkshake

### Delicious Delice

Strawberry dolce with green apple and kiwi purée, mint green sugar apple and pink meringue

### Tea or Coffee

Served with Mince Pies

Served at No. 46 Bar & Restaurant 12.00 - 2.30pm  
& Presidential Suite 2.30pm - 4.30pm

# Christmas Residential

3 NIGHT  
FESTIVE BREAK

FANCY A BREAK AWAY OVER CHRISTMAS? WHETHER YOU WANT TO HIDEAWAY IN A COSY CORNER OR ENJOY SOME FESTIVE FUN, WE HAVE A THREE NIGHT PACKAGE WHERE YOU RELAX, WE DO ALL THE PREPARATION AND COOKING.

## 26th December

Full Scottish breakfast  
3 course dinner

## 27th December

Full Scottish breakfast then fond  
farewells

## 24th December

Mulled wine/tea & coffee and shortbread on arrival, pre-dinner drink and a three course dinner

## 25th December

Full Scottish breakfast, traditional Christmas day lunch, afternoon tea/coffee and cake, pre-dinner drink, Christmas evening buffet



Prices are per room based on two sharing a Classic bedroom from:

£345.00 per room - 3 NIGHTS  
£50.00 single supplement per night

# Hogmanay Gala Ball

*Make a night of it*

Black Tie

CELEBRATE HOGMANAY AND BRING IN THE NEW YEAR WITH GREAT FOOD AND A TREMENDOUS PARTY ATMOSPHERE AT OUR FANTASTIC GALA BALL!

- FOUR COURSE MEAL
- TRADITIONAL SCOTTISH CEILIDH BAND
- GLASS OF CHAMPAGNE AT MIDNIGHT
- DISCO
- PIPING OF THE HAGGIS

31st DECEMBER 2018

**£85.00 per person.**  
*No concessions*

Four course tasting menu with cheese and biscuits

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Duo of oak smoked and hot smoked salmon with baby capers and shallots served with lemon on toasted brown bread

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Haggis, neeps and tatties with a pinhead oatmeal and whisky sauce

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5oz fillet of beef (cooked medium) resting on a bed of stemmed broccoli, topped with a slice of black pudding and finished with a baby onion, bacon and wild mushroom jus

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Traditional cranachan with homemade butter short bread

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Scottish cheese's and biscuit selection for table

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Tea or Coffee served with tablet

Served from 7.00 for 7.30pm



# Hogmanay Residential



FOR A TRULY MAGNIFICENT WAY TO WELCOME IN THE NEW YEAR, JOIN US FOR A SPECTACULAR HOGMANAY EVENING

## *31st December*

Hogmanay Gala Ball, Black Tie event, overnight accomodation



Prices are per room based on two sharing a Classic bedroom from:

£219 per person sharing  
£50.00 single supplement per night

## *1st January*

Full Scottish breakfast before you leave.



# Riverside

LODGE HOTEL

RIVERSIDE LODGE HOTEL, IRVINE

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