

Functions at the Dalmeny Resort Hotel

The Dalmeny Hotel welcomes you to discuss your requirements with one of our specialised event co-ordinators

Our beautifully refurbished Atrium is available for function hire all year round.

- ❖ Exclusive use of the Atrium
- ❖ Entertainment can be organised with ourselves keeping in with your budget or alternatively you're more than welcome to supply your own
- ❖ Free car parking (subject to availability)
- ❖ A minimum spend of £25.00 per person is required for functions held in the Atrium
- ❖ Minimum numbers of 60 in lower seasonal times (Monday – Thursday)
- ❖ Minimum number of 80 in higher seasonal times (Friday – Sunday)
- ❖ We also cater for vegetarian and most dietary requests that may not be covered in your menu choice, and will be happy to discuss these requirements at the time of your booking.
- ❖ Our function menus offer flexibility and high quality.
- ❖ All functions held at The Dalmeny Resort Hotel are required to pay in full 8 weeks prior to your event.

Arrival Canapés

Select 3 for £4.50 per person or all 7 for £10.00 per person

Smoked salmon and chive roulade
Pâté en croute
Tomato bruschetta
Blue cheese beignets
Canapé antipasti
Crayfish tail, mini gem and Marie-rose
Spicy kofta and horseradish cream
(v) – vegetarian option

Arrival Drinks

Torre dei Vescovi Prosecco, Italy - £4.95 per person
Ripe juicy apple and grapefruit notes, with delicate bubbles

Juliet Rosé Spumante, Italy - £4.95 per person
Pale pink sparkler with summer fruits and ripe passion fruit

Leon Launois Champagne - £6.95 per person, our house recommendation
Fine bubbles with honey and biscuit notes

Bellini - £6.50 per person
The Bellini is a tasty and refreshing cocktail which mixes Prosecco, peach purée & cassis

Pimms No1 - £6.50 per person
Delicious liqueur infused with fruits and herbs served with lemonade, fresh fruit and mint

Formal Dining Menu

Choose 1 of each course from our specialised menu.
£25.00 per person

Starters

Homemade soup, various options
Chicken liver pâté, homemade piccalilli, red onion marmalade & Melba toast
Vegetable spring rolls, oriental salad & sweet chilli jam
Cantaloupe melon & crayfish tails, lemon sabayon & rose jelly
Ham hock truffle & celeriac ballotine, radish salad & beetroot purée
Smoked salmon, prosciutto & asparagus salad
Grilled plum tomato & goats cheese tart, tomato coulis & crisp basil

Main course

Slow braised blade of beef, creamy mashed potato, flat mushroom & root vegetable jus
Caribbean jerk chicken breast, rosemary infused fondant potatoes & roast vegetables
Roast chicken breast, herb potato purée, and white wine mushroom cream & game crisps
Roast shoulder of lamb, fondant potato, buttered cabbage & red wine jus
Oven baked salmon, garlic crushed new potato, buttered asparagus & hollandaise sauce
Butternut & chestnut risotto, crème fraîche & parmesan salad
Spinach & wild mushroom fettuccine, truffle shavings & micro salad

Desserts

Warm chocolate brownie, Belgian chocolate sauce and vanilla ice cream
American style baked vanilla cheesecake, blueberry compote
Glazed lemon tart, mango coulis, & crème Chantilly
Atrium sticky toffee pudding, butterscotch sauce & vanilla ice cream
Classic crème brûlée, wild berry compote & shortbread

You also have the option to add dishes at a cost.

Menu Upgrades

You can add dishes below at the specified supplement charges

Starters

Baked camembert, cheese straws, chilli crouton & redcurrant jam

£2.00 per person

Crayfish & avocado salad, watercress, lemon vinaigrette & granary croutons

£2.00 per person

Caramelised scallops, caper purée & crisp Parma ham

£3.50 per person

Warm house potted Lytham shrimps & granary toast

£3.50 per person

Mains

Roast loin of pork, black pudding mash, roast parsnip, apple compote, crisp crackling and cider sauce.

£2.00 per person

Pan fried sea bass fillet, saffron mash, seasonal vegetables and caper and olive salsa

£3.50 per person

Aromatic confit duck leg, dauphinoise potato, poached pears & plum purée

£3.50 per person

Roast sirloin of beef, with all the trimmings

£3.50 per person

Fillet steak Wellington, buttered savoy cabbage, parsnip purée and blue cheese cream.

£5.50 per person

Rack of lamb, dauphinoise potato, truffle greens and rosemary jus

£5.50 per person

Desserts

Warm chocolate fondant, clotted cream & praline pistachio nuts

£2.00 per person

Cheese course

Sharing cheese board selection for the table

£4.00 per person

Cheese and biscuits, selection of Lancashire cheese with homemade chutney, celery & grapes

£6.00 per person

Chef's Table

Includes all of the below, served by one of our Chefs
£25.00 per person

Carvery

Slow roast pork leg
Roast Northern Gold strip loin of beef
Apple sauce, stuffing & crackling
Bread rolls
BBQ sauce, horseradish & mustard

Seafood

Whole dressed salmon
Poached salmon
Prawn cocktail
Sweet herrings
Peppered mackerel
Watercress, lemon wedges & marie rose

Cold Buffet

Paprika chicken wings
Selection of quiches
Pork pies
Sausage rolls
Salads

Concepts

Choose one of the themes below

The Hog

£12.50 Per person

Whole roast pig, crunchy crackling, fresh baked bread rolls,
Bramley apple sauce, Piri-piri sauce, BBQ sauce and sloppy pork sage & onion stuffing

Rotisserie Chicken

£15.00 per person

Whole free range rotisserie chickens, fresh baked rustic rolls, tortilla chips, Piri-piri, BBQ sauce, fresh basil
pesto, mango salsa

*Marinated and rubbed for 24 hours, bespoke for your taste.
Piri piri, Lemon & thyme, Garlic and Rosemary or Hicory BBQ*

Posh Dogs & Bangers

£12.50 per person

Award winning sausages from our local butcher, Frankfurters, fresh baked finger buns, caramelised onions,
seasoned baked wedges, pickles mustards and sauces

Seaside Chippy

£15.00 per person

Golden beer battered haddock & cod bites, signature chippy chips, pimped peas, scraps, chip shop curry
sauce, sarsons vinegar, Maldon flakes

Function terms and conditions

1. Reservations will be held provisionally for a maximum of 2 weeks, after which the relevant deposit must be received.
2. A non-refundable deposit of £500.00 will be required to secure.
3. Full payment will be required by 4 weeks prior. After this time, no refund will be allowed in the event of cancellation and any further addition in numbers will require full payment at the time of booking.
4. We reserve the right to cancel undersubscribed dates. In the unlikely event that this should occur, you will be offered an alternative date or full refund of any monies paid.
5. The advertised information is correct at the time of going to print. Details are subject to amendment without prior notice.
6. All prices include VAT at the prevailing rate. We reserve the right to amend any prices when changes to government taxes and duties are introduced
7. The number of guests attending is based on adults only. If numbers fall below the final number communicated to us two weeks prior to the event, we reserve the right to levy an additional room hire charge equal to the shortfall in numbers
8. Final numbers will be required not less than ten working days prior to your event. The balance of the invoice must also be paid at this time. Any adjustments will be made on the day of the event, and all outstanding amounts must be settled by credit/debit card, prior to departure.
9. Children over the age of ten will be charged the full menu price. Children of ten years of age and under will be charged at half the adult rate, and the portion reduced accordingly
10. The hotel reserves the right to cancel and/or offer alternative facilities without any responsibility on its own part in the event of
 - a) Any occurrence beyond the reasonable control of the hotel, which shall prevent it from performing its obligation in connection with the booking
 - b) Any influence beyond the control of the hotel including strike action, flooding, acts of God or environmental issues
11. Any amendments, including alterations and cancellations must be notified to the hotel in writing
12. It is the responsibility of the client to ensure that the conduct of their guests is in keeping with the regulations of the hotel and that nothing should be done which would constitute a breach of law. The client shall indemnify the hotel against any claims or losses or damage caused to the hotel, or any persons, arising as a breach of this clause
13. Consent must be agreed in writing if you wish to fix items to the walls, floors or ceilings in the hotel
14. The hotel will hold the client responsible for any damage caused through negligence by the client, the client's agent or contractors. An inspection of the premises both before and following the event may be requested by contacting the Duty Manager
15. The hotel is not liable to make refunds for any services pre-booked and subsequently cancelled or not used
16. Where inclusive packages are purchased, no refund will be allowed for any component not utilised
17. Under no circumstances should food or alcohol be brought into the hotel for the guest's own consumption during an event. Any such food or alcohol found in the possession of a guest will be charged in full at the prevailing rate charged by the hotel
18. The client will be responsible for any entertainment costs in the event of cancellation, subject to the entertainer's terms and conditions
19. We recommend that suitable insurance is arranged to cover your accommodation, event or conference.