



CHARITY DINNER DANCE PACKAGE



Charity Dinner Dance Package

£45.00 per guest includes:

Venue hire for the evening

Red carpet arrival

Glass of Prosecco on arrival per guest

Three course dinner

Glass of wine per person with meal

Table linen and elegant table centrepieces

Table plan displayed and place cards

Uplighters to a colour of your choice

Microphone and PA System

DJ/Disco entertainment

A raffle voucher from Ten Hill Place Hotel

Our banqueting selector is designed for you to choose one dish per course for all guests attending the event with the exception of those guests with special dietary requirements.

Other options are available such as providing additional pre-dinner drinks, a choice menu, and intermediate courses are listed on the attached or we can provide a bespoke package on request.

Reception Packages

Drinks packages

A selection of 1505 beer, house red wine, house white wine, sparkling wine, gin & tonic or soft options

30 Minute drinks reception £7.50 per person
(allocation of 1.5 drinks per person)

45 minute drinks reception £10.00
(allocation of 2 drinks per person)

1 hour drinks reception £12.50
(allocation of 2.5 drinks per person)

Prosecco reception £12.00
(allocation of 2 drinks per person)

Champagne reception £18.00
(allocation of 2 drinks per person)

Cocktail reception £12.00
(allocation of 2 drinks per person from a selection of 3 cocktails)

Additional drinks are available, please contact your Event Co-ordinator for further details

Catering options

Snacks & Nibbles £3.00 per person

Satay broad beans

Plantain crisps

Buttery twisted cheese straws

Mediterranean bites and olives

Canapés (selection below)

Selection of three canapés per person £7.00 per person

Selection of four canapés per person £9.00

Selection of five canapés per person £11.00

Additional choices £1.50 per canapé

Ceviche of oak smoked Scottish salmon
Mackerel pate, crème fraiche & cucumber
'Cullen skink' jacket potato
Pork & chorizo sausage rolls
Highland beef carpaccio, celeriac remoulade
Haggis bon bon, neeps & tatties
Confit duck, mango chutney & naan bread
Asparagus tips, summer peas & feta
Heirloom tomato & basil bruschetta
Goats cheese bon bon, walnut crumb & chives
Mull cheddar & pancetta gougeres
Highland crowdie & beetroot 'scotch eggs'
Popping brownie balls
Scottish strawberry Eton mess

Dinner Menu Selector

Starters

Plum tomato & basil soup (v)

Sun blushed tomato, red onion & feta tart (v)

Purple, candy & golden beets, charred St Maure goats cheese & baby herbs (v)

Sweetcorn veloute, wild mushrooms & truffle (v)

Heritage tomatoes, goats curd & basil granite (v)

Classic cock-a-leekie of chicken, broth, prunes & vegetables

Chicken, chorizo & manchego terrine, ciabatta wafer, spiced tomato chutney

Slow cooked ham hough, picallili & ciabatta

Ox cheek rillete, filo pastry, mull cheddar & celeriac remoulade

Salad of Prosciutto, buffalo mozzarella, pine nuts and chicory

Wine included in your package

White

La Brouette Blanc Producteurs Plaimont IGP Cotes de Gascogne, *France 2015*

Red

La Brouette Rouge Celliers Jean d'Alibert *IGP Pays d'Oc 2014*

Mains

Wild mushroom strudel, truffle, new potatoes & spinach (v)

Globe artichoke, leek & onion galette, gorgonzola mousse (v)

Crispy fried polenta, pickled, fried & baby vegetables, micro herb salad (v)

Smoked haddock, leek & mull cheddar risotto

Fillet of cod, herb crump, new potatoes, broad beans & peas

Oven roast seabass fillet, Sauteed potatoes & greens, chive buerre Blanc

Pan roast chicken supreme, gnocchi, chorizo sun blushed tomato & roquette

Lemon & thyme chicken supreme, new potatoes & broccoli

Seared chicken supreme, roasted sweet potato, caponata of vegetables

Braised pork belly, roasted apple puree, potato terrine

Loin of pork, cauliflower puree, roasted cauliflower & black pudding croquette

Dinner Menu Selector Continued

Desserts

Caramelised pineapple, glayva & vanilla rice pudding

Cranachan parfait, oat granola, macerated berries

Warm banana bread, torched marshmallow & banoffee ice cream

Salted caramel cheesecake, hazelnuts & ginger crumb

Lemon posset, lavender crumb, lemon curd & mini meringues

Warm chocolate brownie, salted caramel, white chocolate ice cream

Hidden Eton Mess – meringue, strawberries, basil & white chocolate



Intermediates

Haggis, Neeps, tatties & whisky cream £7.00

Scorched mackerel, cucumber salsa, horseradish cream £7.00

Confit trout & heritage beetroot salad £7.00

Heritage tomatoes, goats curd & basil granite £7.00

Sorbets

Macareted strawberries & basil granite £5.00

watermelon, lime, black pepper & vodka granite £5.00

Champagne sorbet & passionfruit seeds £5.00



Upgrades

Adding a wee bit of Scottish Charm

Piper to welcome your guests	from £180.00
Clarsach player	from £220.00
Chieftain haggis	£45.00
Address the haggis with a Chieftain haggis and piper	From £300.00

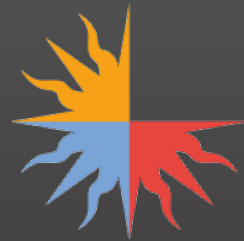
A well laid table

White chair covers with blue sash	£3.00 per chair
Crystal Globe Centrepieces	£15.00 per table
Lantern Centrepieces	£10.00 per table
Printed Menus	£2.50 each
Manned Cloakroom	£100.00



Together we can make a difference.

Please call us if you have any
questions about your package or our menus.



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