Dalziel Park Hotel

PARTIES & CELEBRATIONS

LUXURY IN LANARKSHIRE

WELCOME TO DALZIEL PARK HOTEL

Whether you're hosting a christening or naming ceremony, evening wedding reception, anniversary dinner or milestone birthday celebration – here at Dalziel Park, we will ensure that each and every detail exceeds your expectations.

AN IDYLLIC LOCATION

Set in 250 acres of stunning woodland scenery, Dalziel Park features an excellent 9-hole golf course, beautiful private gardens and a playground to keep your younger guests entertained. We are conveniently located a short 10 minute drive from both the M74 and M8 motorway and have extensive parking facilities.

BOUTIQUE ACCOMMODATION

Dalziel Park has 14 beautiful, boutique en suite bedrooms. Great care has been taken to design a range of gorgeous interiors that mix elegance and style with a luxurious modern twist. Surrounded by the rolling Lanarkshire countryside - rest assured that when you and your guests stay with us you are guaranteed a peaceful and relaxing time.

GREAT VENUE, GREAT TASTE

Dalziel Park plays host to the award-winning Wide Mouth Frog restaurant.
When it comes to food, our talented kitchen team have been busy creating delicious canapés and mouth-watering dishes that are sure to be remembered by your guests, long after your event has finished.

FROM INTIMATE TO ELABORATE

CALDER SUITE

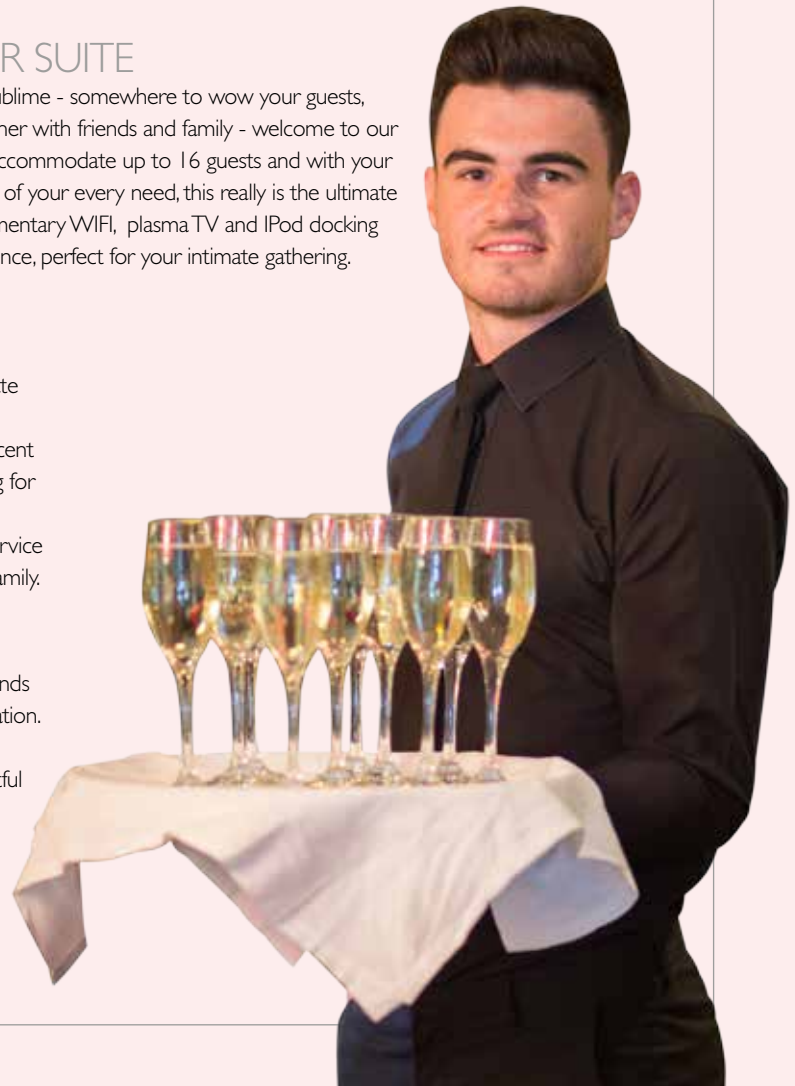
If you're looking for luxury at its most sublime - somewhere to wow your guests, say thanks to your team or simply get together with friends and family - welcome to our private dining suite. Our Calder Suite can accommodate up to 16 guests and with your own dedicated server on hand to take care of your every need, this really is the ultimate dining experience. Equipped with complimentary WIFI, plasma TV and IPod docking station, create your own unique ambience, perfect for your intimate gathering.

WILLOW

Our Willow Suite is perfect for an intimate dinner party or a smaller gathering. Overlooking the 9th hole, the suite is adjacent to our terrace - a perfectly peaceful setting for those quieter moments.
Enjoy the finest food, wine and exquisite service with up to 40 of your closest friends and family.

WOODLANDS

Similarly styled to the Willow, the Woodlands Suite offers a larger setting for your celebration. Whether you'd like a sit-down meal, buffet or just drinks - this suite is a delightful space for a party or dance for up to 60 guests, with direct access to our stylish bar and brasserie.



ELABORATE CELEBRATIONS

WILLOW AND WOODLANDS

Alternatively, for a larger party of up to 110 guests, our Willow and Woodlands Suites combine to create a larger, elegant space for your occasion. With an array of mouth-watering menu options, fine wine and cocktails - it's the ideal setting for your party.

CEDAR SUITE

With its own private entrance, reception area, terrace and fully stocked bar, the Cedar Suite boasts one the grandest ball rooms in Lanarkshire. Comfortably holding 330 guests, you have complete flexibility to create a unique space. With stunning views across our golf course and the rolling countryside, complete with fabulous food and drinks – what more could you wish for?

THE LITTLE THINGS THAT MAKE IT MAGICAL

Here at Dalziel Park we offer the following special touches:

• Suite dressed with white table linen and napkins • Dedicated waiting staff • Personalised menus
• Professional audio and microphone system • Extended 1am license

CANAPÉ SELECTION

Treat your guests to some of our delicious canapés to whet their appetite before your wedding breakfast.

Platters of 40 from £50

SAVOURY

Haggis bon bon
Herbed panko breaded mozzarella cheese bites (v)
Smoked haddock and chive croquette
Crispy duck spring roll
Honey and sesame seed tempura prawns
Tandoori chicken samosas
Confit cherry tomato and pesto tartlet (v)
Melon and Parma ham skewers
Vegetable spring roll (v)
Prawn and mango salsa tartlet
Sun blushed tomato and pesto pastry spiral (v)
Mini smoked bacon and cheese quiche
Mini cheddar and leek quiche (v)
Chicken parfait oaties
Smoked salmon and cream cheese crostini
Sesame prawn toast
Mini blue cheese and broccoli quiche (v)

SWEET

Fresh strawberries dipped in milk,
dark and white chocolate
Mini raspberry and lemon tart
Mini muffins
Chocolate fudge brownie bites
Rum truffles

BUFFET SELECTION

PETITE FINGER £7

• Selection of white and wholegrain sandwiches
• Sausage rolls • Tempura chicken, sesame and hoisin dip

HOUSE £8

• Selection of white and wholegrain sandwiches
• Sausage rolls • Tandoori chicken pakora, raita
• Selection of savoury wraps

WRAPS

Select 3 fillings from the following:
• Pastrami, mustard and 'slaw
• Chicken Caesar
• Chicken tikka, crushed poppadum
• Roast York ham, mango, chilli
• Smoked salmon, cream cheese, cucumber, dill
• Crayfish, avacado, lime and tarragon mayonnaise
• Free range egg and chervil mayonnaise, rocket (v)
• Mozzarella, vine tomato, basil pesto (v)

EVENING BREAKFAST £8

• Square sausage baps • Crispy bacon baps
• Scrambled egg and potato scone (v)

AMERICANO £9

• Mini beef burgers, sweet pepper and chilli relish
• Mini chicken burgers, honey & mustard relish
• Mini hot dogs, melted red onions • French fries (v)

AFTERNOON TEA £12.50

Minimum numbers of 50

• White and wholemeal artisan breads with a selection of toppings • Selection of delicate cakes and macaroons
• Fresh scones, clotted cream and preserves
• Tea and freshly ground coffee

BESPOKE BUFFET SELECTOR

Select 3 from the following	£7.50
4 from the following	£9.00
5 from the following	£10.00
6 from the following	£10.75

MEAT

• Bolognese arancini • Lamb kofta skewers, raita
• Mini crispy hoisin duck spring rolls
• Sausage rolls • Mini hot dogs, melted onions
• Mini cheese burgers, tomato relish
• Black pudding, goat's cheese and apple croquettes
• Haggis bon bons • Mini steak pies

CHICKEN & FISH

• Chicken satay skewers, peanut dip
• Mini chicken fajitas
• Breaded plaice goujons, tartare sauce
• King prawns wrapped in filo pastry
• Mini Thai fish cakes, sweet chilli dip
• Piri piri chicken goujons, sweet chilli mayonnaise
• Breaded chicken goujons, honey and mustard dip
• Tandoori chicken pakora, raita
• Tempura chicken, sesame and hoisin dip
• Spicy chicken wings • Mini chicken pies

VEGETARIAN

• Mini vegetable fajitas (v)
• Mini broccoli and blue cheese quiche (v)
• Tandoori vegetable pakora, raita (v)
• Spiced vegetable samosas (v)
• Mini macaroni cheese pies (v)
• Salt and chilli chips (v)

ADD ON PLATTERS

Serves 20 people

Artisan sausage rolls £45

Tandoori chicken pakora, raita £55

Selection of white and wholegrain sandwiches £45

Tempura chicken, sesame and hoisin dip £55

Chargrilled chicken satay, peanut dip £55

Tandoori vegetable pakora, raita £50

Haggis bonbons £50

Mini Thai fishcakes, sweet chili dip £55

Breaded chicken goujons, honey and mustard dip £55

Tempura king prawns, sesame and hoisin dip £55

Meatballs, rich garlic and tomato sauce £55

Goat's cheese, roasted vine tomato and basil bruschetta £45

Chicken liver paté, oatcakes, pear and orange chutney £45

Salad bar £80 • Serves 50 guests

• Classic Caesar salad • Chicken and bacon fusilli • Roasted vegetable penne • Russian salad • Potato salad

BUFFET SELECTION

HOT FORK £14.50

Minimum number of 50 guests

Select 3 dishes from the following:

- Beef lasagne
- Traditional steak pie
- Thai yellow vegetable curry (v)
- Chicken supreme, asparagus, white wine cream
- Spicy chicken madras
- Vegetable moussaka (v)
- Navarin of lamb, root vegetable and rosemary gravy
- Beef casserole, baby onions, smoked bacon, steamed dumplings
- Roast pumpkin ravioli, tomato and basil ragu (v)

All dishes are accompanied with boiled rice, panache of seasonal vegetables, baby roast potatoes, skinny fries, house salad and crusty bread

HOT CARVERY £18.00

Minimum number of 50 guests

- Your choice of soup, crusty bread
- Honeydew melon, seasonal fruits, berry coulis

- Pot roast rump of beef
- Honey and mustard glazed gammon
- Roast turkey

All served with Yorkshire pudding, baby roast potatoes, creamed potatoes, panache of seasonal vegetables

- Vanilla cheesecake, pineapple compote
- Raspberry and white chocolate pavlova

AL FRESCO DINING

Available on our outdoor terrace, weather permitting

OUTSIDE BARBIE £15

Minimum number of 75 guests

- Beef burger, sweet pepper and chilli relish
- Chilli chicken and coriander burger, honey and mustard relish
- Hot dog, caramelized red onion
- Caesar salad; bacon, egg, parmesan, anchovies, croutons
- Grilled vegetable kebab
- Jacket potato, Monterey Jack cheese, soured cream and chives
- Buttered corn on the cob
- Potato and red onion salad • House 'slaw

WHOLE ORGANIC HOG SPIT ROAST £17.50

Minimum number of 100 guests

- Buttered flour baps • Mini jacket potatoes
- Buttered corn on the cob • House salad and 'slaw
- Apple sauce

DESSERT BUFFETS from £4.95 per person

Select 2 items from the following:

- Strawberry and meringue steeple
- Mandarin, hazelnut and toffee gateau
- Vanilla cheesecake, wild berry compote
- Spiced apple pie, clotted cream or custard

FOR THE CHOCOLATE LOVERS

- Chocolate brownie, chocolate fudge sauce
- Chocolate gateau
- Chocolate and honeycomb mousse pots
- Double chocolate brownie, white chocolate sauce

Or try our selection of cheese, rustic breads £5.50
Homemade scones, selection of preserves £2.50
Handmade shortbread £2.00

PARTY PACKAGES

WILLOW AND WOODLANDS SUITES

OUR PARTY PACKAGES INCLUDE THE FOLLOWING AS STANDARD:

- Dedicated coordinator to help you plan your special occasion
- Hire of The Willow and Woodlands Suites
- Balloons in a variety of colours for the tables • Professional DJ
- Celebrate until 1am with our late license • Buffet of your choice below

BUFFET	60 GUESTS	70 GUESTS	80 GUESTS	90 GUESTS	100 GUESTS
Petite Finger	£650	£700	£750	£800	£850
Bespoke Selector (3 items)	£675	£750	£800	£875	£925
House	£700	£775	£825	£895	£950
Evening Breakfast	£700	£775	£825	£895	£950
Americano	£750	£825	£900	£975	£1,050

THOSE LITTLE EXTRAS

We can also provide the following for your event for an additional charge

- Chair covers and bows (from £3.50 per chair) • Candelabra centrepieces with white candles (£15 per table)
- Pair of 5ft candelabras (£50) • Discounted accommodation • Party Pods (£POA)
- Cocktail Masterclass (£POA)

SPECIAL OCCASIONS

The Dalziel Park Hotel is the ideal venue for all of your celebrations and parties. We will be pleased to discuss your party package and your ideas to assist you in getting your plans underway for your special event. We look forward to meeting you and hope to have the opportunity to show you what is available at Dalziel Park.

DALZIEL PARK

SET MENUS

MENU 1

£22 Select 2 dishes per course

STARTERS

Soup of your choice, bread roll

Chicken liver parfait wrapped in Parma ham,
mini oaties, spiced pear chutney

Cantaloupe melon, champagne sorbet
and raspberry compote

Prawn cocktail, Marie Rose sauce and pickled cucumber

MAINS

Pot roast topside of beef, red wine gravy

Baked salmon fillet, buttered greens and lemon butter sauce

Pan-fried pork cutlet, prune stuffing, cider gravy

Roast chicken supreme
Your choice of cracked black pepper, wild mushroom cream
or white wine and leek sauce

Roast leg of lamb, minted peas and roasting pan juices

DESSERTS

Sticky toffee pudding, butterscotch sauce,
vanilla ice cream

Eton Mess with raspberry compote

Profiteroles, chantilly cream,
warm chocolate fudge sauce

White chocolate cheesecake,
kirsch soaked black cherries

MENU 2

£25 Select 2 dishes per course

STARTERS

Soup of your choice, bread roll

Wild game terrine, toasted brioche, plum chutney

Broccoli & Lanark blue cheese tart with pesto dressing

Smoked salmon roulade, cucumber and dill salad

Water melon and feta salad with olives and chilli

MAINS

Slow baked tenderloin of beef, Yorkshire pudding, creamed
potatoes, baked carrots, wilted greens, roasting pan juices

Roast chicken breast, haggis croquette, green beans,
turnip purée, peppercorn sauce

Grilled bass, smoked bacon and pea fricassee,
crushed potatoes, sauce vierge

Pan-fried chicken breast, potato croquettes, black pudding purée,
roasted carrots, mushroom fricassee and Madeira gravy

Roast rump of lamb, dauphinoise potato,
carrots and peas, rosemary jus

DESSERTS

Vanilla panna cotta, passion fruit, biscotti

Steamed chocolate pudding and chocolate sauce

Scottish cranachan, heather honey toasted oats and shortbread

Milk chocolate mousse, biscotti and raspberry compote

Add Tea and freshly ground coffee with Scottish tablet
£1.50 per person

SET MENUS

MENU 3

£30 Select 2 dishes per course

STARTERS

Chicken and leek terrine, oatcakes and prune chutney

Cream of roasted carrot soup, orange crème fraiche,
poppy seed bread

Smoked duck breast, chicory, mozzarella and figs

Crab rillettes crostini with avocado and mango

MAINS

Braised daube of beef, dijon pomme purée, smoked bacon,
roasted carrots, wild mushroom and baby onion sauce

Roast chicken supreme, fondant potato,
honey roast root veg and creamed leeks

Pan-fried pork fillet, slow braised pig's cheek, potato croquette,
glazed carrots,black pudding mousse, cider jus

Poached plaice fillet, salmon mousse, potato rosti,
wilted greens, mussel and saffron cream

DESSERTS

Pear and frangipane tart, ice cream,
lavender syrup

Steamed lemon sponge, compressed pineapple,
coconut ice cream

Dark chocolate sphere, milk chocolate mousse,
orange sauce

Vanilla pod cheesecake, chocolate oatmeal base,
blackberry sorbet

Tea and freshly ground coffee with Scottish tablet

MENU 4

£39.50 Select 2 dishes per course

Amuse bouche of langoustine, lemon and thyme butter sauce

STARTERS

Ham hock terrine, toasted brioche, crab apple chutney,
micro herb salad

Seared scallops, Stornoway black pudding, cauliflower purée

Smoked chicken salad, orange, roasted hazelnuts

Twice baked blue cheese soufflé, poached pear,
pickled celery, crushed walnuts

Minted pea velouté

MAINS

Pan-fried beef fillet medallions, dauphinoise potato,
French beans, Masala wine reduction

Barbary duck breast, braised leg croquette, fondant potato,
mixed bean cassoulet, port wine jus

Roasted half rack of lamb, dijon mustard crust, chateau potatoes,
broad beans, Parisian carrots, rosemary jus

Roasted monkfish, crushed potatoes, wilted greens,
Parma ham crisps, chervil butter sauce

Boudin of guinea fowl, dauphinoise potato sautéed greens,
mushrooms, chestnut purée, white wine jus

DESSERTS

Duo of dark and white chocolate mousse,
black cherry sauce, shortbread biscuits

Trio of Scottish cheeses, spiced pear chutney,
pickled celery, onion bread

Steamed vanilla pudding, limoncello ice cream, raspberry purée

White chocolate and passion fruit crème brûlée

Tea and freshly ground coffee with Scottish tablet

PARTIES BOOKING CONDITIONS

In these terms and conditions (the "Terms"), as amended from time to time, the following words shall have the following meanings:-
"Booking Form" means the wedding booking contract attached to these terms which must be signed and returned to the Company
"Company" means the Lisini Pub Co. Limited
"Contract" means these Terms and the Booking Form
"Event" means the wedding, further details of which are set out in the attached Booking Form
"you/your" means the person, company, firm, body or agent booking the Event
These Terms and Conditions shall prevail over any other terms and conditions whether
or not inconsistent with these conditions and whether such conditions are implied by custom, practice or course of dealing.
For the avoidance of doubt these conditions shall also prevail over any other previously published terms and conditions of the Company.

DEPOSITS /PAYMENTS

All provisional bookings will be held for 14 days with no obligation; however if no Deposit is received within this time period, then provisional bookings will automatically be cancelled. To guarantee your event booking a £200 Deposit is required within 14 days of your provisional booking (the "Deposit").
On payment of the Deposit it is understood that you have read, and fully agree to, all our Terms and Conditions.

FURTHER PAYMENTS

The remaining balance is due 21 days prior to the Event; no refunds will be given for any decrease in numbers after this time. If you fail to pay any amount due under the Contract on due date, the Company may charge interest at an annual rate of 3% above the base rate of the Bank of England from time to time until the outstanding amount is paid in full. All Deposits and payments or part-payments paid by you to the Company are non-refundable and non-transferable in all circumstances.
A final sundries bill may be payable on the day.

CANCELLATION

The Company reserves the right to cancel the Event (or any part thereof) if:
You fail to adhere to any of these conditions; There has been a significant change in your original contracted booking; The Event may prejudice the reputation of the Company; the Venue or any part of it is closed or damaged due to circumstances outwith the Company's control;
the government or any other authority requests the Event is cancelled. Under this clause the Event will be considered cancelled by the Company if you, by written notice to the Company: Cancel or postpone the entire Event;
Reduce the number of guests below the permitted minimum;
If the Event is cancelled, the Company shall have the right to impose a cancellation charge (the "Cancellation Charge") which shall be calculated as detailed below:

TIMING OF CANCELLATION	CANCELLATION CHARGE
3 months - 21 days prior to the date of the Event	50% of the total Event
Less than 21 days prior to the date of the Event	100% of the total

IF THE COMPANY ARE UNABLE TO CONTACT YOU DUE TO CHANGE OF ADDRESS OR PHONE NUMBER
WE RESERVE THE RIGHT TO CANCEL THE EVENT IRRESPECTIVE OF ANY DEPOSITS PAID.

EVENT NUMBERS & GUEST DETAILS

The Company reserves the right to set a minimum number to be charged for the Event. You must confirm final numbers, menu selections and timings for the Event to the Company not less than twenty one working days prior to the Event. If the final numbers are less than the minimum number as set by the Company, then a cancellation charge will apply. If final numbers for the Event increase over the confirmed number previously communicated to the Company, you will be charged accordingly per additional guest.

MENUS

It is the clients' responsibility to inform the venue, prior to the Event, of any guests' special dietary requirements or food allergies. Information is available listing the allergenic ingredients used in our foods as required by current UK and EC laws. Children under 3 may have a complimentary small portion of the adult menu, unless a special menu is requested. A minimum of 80% of your total guests must be catered for in your menu choice or buffet package. Please note that menu choices are non-exchangeable, however additional choices can be added at an extra cost. All prices may be revised on an annual basis and prices quoted are subject to change. All prices quoted are inclusive of VAT at the current rate.

THE FINE DETAILS

The bar is licensed until 12.45am. DJs and live bands may play until 12.45am.

INSURANCE & SECURITY

Unless specific security arrangements are made with the Company, the Company accepts no responsibility or liability for any loss or damage to any your property or the property of your guests, or any third party employed by you for the Event. This includes gifts brought into the venue.
We would strongly advise that you arrange adequate insurance cover.

ENTERTAINMENT & THIRD PARTY CONTRACTORS

The Company reserves the right to refuse any external entertainment, services or activities you may arrange for the Event and does not accept liability for the acts or omissions of any third party employed by you in connection with the Event. Please note that the Company reserves the right to alter this offer as it may be subject to change and/or it may be withdrawn at any time. Vendors may be subject to change.

TERMS & CONDITIONS APPLY AND PRICES ARE APPLICABLE UNTIL DECEMBER 2019.
LISINI RESERVES THE RIGHT TO CHANGE OR WITHDRAW THIS OFFER AT ANY TIME.

CONGRATULATIONS

We would love the opportunity to meet with you and welcome you to any of our Lisini venues. Our specialist team of coordinators would be happy to discuss the options and packages we have available and assist you in any way we can.

It would be an honour if you would let us share your special occasion, we are here to help...all you have to do is ask.

To book a show round or to enquire further
please call us on **01698 862862** or email **dalziel@lisini.co.uk**

*please see website for additional terms & conditions

Dalziel Park Hotel

For a stylish Lanarkshire venue...why celebrate anywhere else?

DALZIEL PARK, 100 HAGEN DRIVE, MOTHERWELL, ML1 5RZ. TELEPHONE: 01698 862862 LISINI.CO.UK