

Enjoy time well spent with Family & Friends, full of Christmas Cheer & Joy

The Dalmeny Park becomes a magical place at Christmas, as decorations lace the elegant mansion house, lights illuminate the corridors and festive music floats throughout the building. At the centre of it all, magnificent Christmas trees standing proudly amid the main entrance!

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas Party nights. Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

Or perhaps you'd like to make Dalmeny Park your festive residence — if so, you'll find rooms and suites that combine both the modern and the classical, perfect for an enchanting seasonal escape. Whatever the reason for your celebration, all you have to do is sit back, relax and let us take care of the rest.

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CHRISTMAS PARTY NIGHTS

Let the festivities begin! Kick start your holiday season in style with friends, family or colleagues at one of our fabulous Christmas Party Nights.

An indulgent evening of eating, drinking and dancing awaits.

Package Includes: Shot on Arrival \cdot 3 Course Meal \cdot Festive Props Photobooth with Complimentary Prints \cdot Live Music \cdot Devotion Host + DJ

THE BRIGHTSIDE	FRIDAY 1 ST DECEMBER	£50.00
THE BRIGHTSIDE	FRIDAY 8 TH DECEMBER	£52.50
THE BRIGHTSIDE	SATURDAY 9TH DECEMBER	£52.50
THE BRIGHTSIDE	THURSDAY 14TH DECEMBER	£40.00
THE BRIGHTSIDE	FRIDAY 15 TH DECEMBER	£52.50
ТНЕ НҮРЕ	SATURDAY 16TH DECEMBER	£52.50
THE BRIGHTSIDE	SUNDAY 17 TH DECEMBER	£40.00
THE BRIGHTSIDE	FRIDAY 22 ND DECEMBER	£45.00
THE BRIGHTSIDE	SATURDAY 23RD DECEMBER	£45.00

Doors Open at 6.30pm · Food Served from 7pm · Carriages at 1am

STAY THE NIGHT

Don't worry about getting home, you only have to make it to your bedroom!

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

SINGLE ROOM FROM

£100

DOUBLE ROOM FROM

£110

TRIPLE ROOM FROM

£155

PARTY NIGHT MENU

Enjoy a 3 course meal before dancing the night away to live entertainment



STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter
winter berry compote, fruit coulis

Cajun Chicken & Red Pepper Terrino piri piri mayo, dressed leaves, cherry tomatoes

MAINS

Traditional Roast Turkey pig in blanket, sage and onion stuffing, natural jus

raised Ribeye Steak lack pudding, crushed peppercorn nd brandy cream

ilo Wrapped hredded Vegetable Stir Fry heddar cheese, roast garlic nd tomato sauce

DESSERTS

Sticky Toffee Pudding /anilla ice cream. butterscotch sauce

Strawberry Shortcake Cheesecake vanilla whipped cream

5

Milk Chocolate & Seville Orange Torte

TO FINISH

Tea or Coffee with Mints

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FESTIVE FAYRE

Enjoy all your festive favourites specially prepared by our head chef, bringing everyone together and making this wonderful time of year extra special served within our stunning Orchid Restaurant

Available from the 1st of December until the 23rd of December

Monday-Thursday 12-5pm Sunday 12-9pm &

2 COURSE £20.95

3 COURSE £25.95

Friday-Saturday 12-5pm

2 COURSE £22.95

3 COURSE £27.95

(Menu will be individually priced outwith these dates & times)



STARTERS

Chef's Soup of the Day crusty roll

Cajun Chicken & Red Pepper Terrine piri piri mayo, dressed leaves, cherry tomatoes

Haggis Neeps & Tatties whisky sauce

Melon & Fruit Platter winter berry compote, fruit coulis

Breaded Brie Wedges spiced cranberry preserve

MAINS

Traditional Roast Turkey

pigs in blankets, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables

Braised Ribeye Steak

black pudding, crushed peppercorn and brandy cream, creamed and roast potatoes, seasonal vegetables (£2 SUPPLEMENT ON 2/3 COURSE PRICE)

Breast of Chicken Topped with Cranberry & Brie garlic and chive cream, sauteed potatoes, steamed greens

Fillet of Salmon

prawn, caper and lemon butter, creamed potatoes, seasonal vegetables

Filo Wrapped Shredded Vegetable Stir Fry cheddar cheese, roast garlic and tomato sauce, sauteed potatoes, steamed greens

DESSERTS

Chef's Cheesecake of the Day chantilly cream, fruit garnish

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Lemon Sponge warm custard

Milk Chocolate & Seville Orange Torte rich chocolate sauce

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

FESTIVE AFTERNOON TEA

Experience a sumptuous afternoon tea full of festive delicacies, infused with the magic of Christmas.

Available 12-5pm from
1st December until 23rd December

£23.95 PER PERSON

£32.95 FOR 2



SANDWICH SELECTION

Furkey with Cranberry Relish

Egg Mayonnaise with Chives

SAVOURY

Chef's Mini Cup of Soup of the Day
Salmon and Herb Cheese Wrap

SWEET DELIGHTS

Forest Fruit Trifle

Iced Gingerbreac

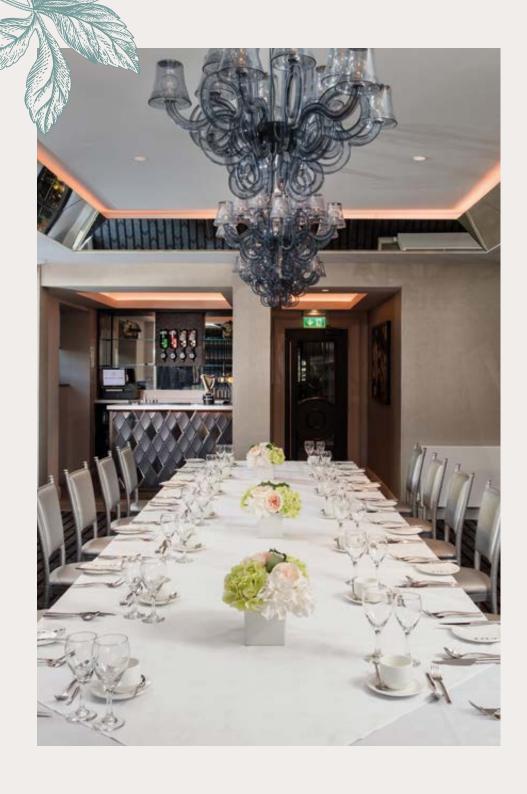
Mini Mince Pie

tollen Bites

Chocolate and Orange Truffle

Mini Fruit and Plain Scones with Jam, Butter & Cream

Pot of Tea or Coffee



PRIVATE DINING

'Tis the season to indulge and enjoy with family or friends, in your own private space.

Choose from a range of private dining areas to suit all your needs...

Available from the 1st of December until the 23rd of December

Private Event Room Hire Free of Charge with Minimum 16 Paying Adults.

2 COURSE £25.95

3 COURSE £30.95

For over 51 guests choose 2 Starters, 2 Main Courses and 2 Desserts from menu.

STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter winter berry compote, fruit coulis

Cajun Chicken & Red Pepper Terrine piri piri mayo, dressed leaves, cherry tomatoes

Haggis Neeps & Tatties whisky sauce

MAINS

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus

Braised Ribeye Steak black pudding, crushed peppercorn and brandy cream

Fillet of Salmon prawn, caper and lemon butter

Filo Wrapped Shredded Vegetable Stir Fry cheddar cheese, roast garlic and tomato sauce

DESSERTS

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Strawberry Shortcake Cheesecake vanilla whipped cream

Milk Chocolate & Seville Orange Torte rich chocolate sauce

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

TO FINISH

Tea or Coffee with Mints



SUNDAY 3RD DECEMBER

FESTIVE TRIBUTE LUNCH

Enjoy a 3 course meal before dancing the night away to live entertainment by ABBA Dream Duo!

PACKAGE INCLUDES:

- · Glass of Bubbly/Beer on arrival
- · 3 Course Lunch
- · Live Tribute Entertainment
- · Devotion DJ & Host

£45.00 PER PERSON



STARTERS

Lentil & Winter Vegetable Soup

Cajun Chicken & Red Pepper Terrine piri piri mayo, dressed leaves, cherry tomatoes

MAINS

Traditional Roast Turkey pig in blanket, sage and onion stuffing, natural jus

Braised Ribeye Steak black pudding, crushed peppercorn and brandy cream

Filo Wrapped Shredded Vegetable Stir Fry cheddar cheese, roast garlic and tomato sauce

DESSERTS

Strawberry Shortcake Cheesecake vanilla whipped cream

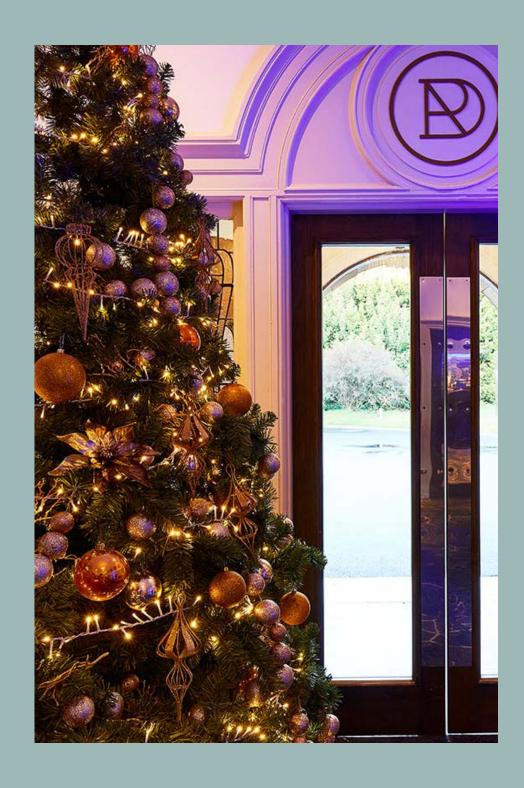
TO FINISH

Tea & Coffee With Mints

STAY THE NIGHT
SINGLE ROOM FROM
£100

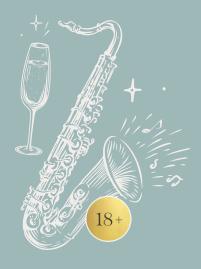
Doors Open at 1pm \cdot Food Served from 1.30pm \cdot Carriages at 8.00pm

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FESTIVE LADIES DAY

£45.00 PER PERSON





Get ready for an unforgettably fabulous event with RuPaul's Drag Race act Crystal. Indulge in a delightful brunch spread as our queens serve up some jaw-dropping entertainment!

PACKAGE INCLUDES:

Glass of Bubbly on Arrival · Live Drag Act by Crystal from RuPaul's Drag Race UK & Friends 3 Course Brunch · Devotion DJ & Host · Photobooth with Complimentary Prints

£39.95 PER PERSON

TO START croissants, pastries, Continental

Selection

MAINS

Pick One

Option

TO

cured meats, cheeses. preserves, tea and coffee

pancakes

bacon and maple syrup

smoked salmon scrambled egg, cracked black pepper

full scottish breakfast bacon, pork link, tomato, potato scone, black pudding, mushrooms, baked beans, fried egg

chefs selection **FINISH** of sweet delights

Doors Open at 11.30am · Food Served from 11.45am · Carriages at 4.00pm

MONDAY 18TH DECEMBER

SENIOR TEA DANCE

Be prepared for a day filled with singing, dancing and a delicious 3 course meal.

Enjoy live entertainment and join us on the dancefloor as we "boogie" on down to all the classics – don't leave those dancing shoes at home!

PACKAGE INCLUDES:

- · Glass of Bubbly on arrival
- · 3 Course Meal
- · Live Entertainment by Pat Donnelly

£23.95 PER PERSON



STARTERS

Lentil & Winter Vegetable Soup

Melon & Fruit Platter winter berry compote, fruit coulis

MAINS

Traditional Roast Turkey pig in blanket, sage and onion stuffing, natural jus

Traditional Steak Pie puff pastry

DESSERTS

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Vanilla Ice Cream crisp wafer

TO FINISH

Tea & Coffee with mints

Doors Open at 1.00pm · Food Served from 1.30pm · Carriages at 5.00pm

BOOK NOW

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SATURDAY 23RD DECEMBER

FESTIVE FAMILY FUN DAY LUNCH

Join us for a joyous celebration as we gather together for our annual 3 Course Christmas Family Fun Day Lunch!

Enjoy a fun filled day with live music, game and gifts to keep the full family entertained

PACKAGE INCLUDES

- 3 Course Lunch
- Childrens Entertainment
- Gift for Kids from Santas Flye
- DJ Entertainment

£27.50 (ADULT & CHILD OVER 2)

£5.00 CHILD UNDER 2



STARTERS

Lentil & Winter Vegetable Sour

ADULT MAINS

Traditional Roast Turkey sage and onion stuffing, pig in blanket, rich jus

Braised Featherblade Steak black pudding, crushed peppercorn and brandy cream

Filo Wrapped Shredded Vegetable Stir Fry cheddar cheese, roast garlic and tomato sauce

KIDS MAINS

Traditional Roast Turkey sage and onion stuffing, rich jus

Breaded Chicken Tenders served with fries

Homemade Macaroni Cheese served with fries

DESSERTS

Chocolate Brownie vanilla ice cream, chocolate sauce

Duo of Vanilla & Strawberry Ice Cream crisp wafer

TO FINISH

Tea or Coffee with Mints

Doors Open at 11.30am · Food Served from 12.00pm · Carriages at 3.30pm

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CHRISTMAS EVE

Gather with loved ones and let the magic begin as you enjoy an expertly crafted meal by our talented head chef. The warm and welcoming atmosphere of our Orchid Restaurant is the ideal setting to relax this Christmas Eve.

Served 12pm - 9pm

STARTERS

Chef's Soup of the Day crusty roll

Tower of Haggis & Black Pudding crispy leek, whisky peppercorn sauce

Chicken Liver Pate plum chutney, garlic bread

Mushrooms Cooked in a Garlic & Chive Cream toasted buttered croissant

Panko Crumbed King Prawns rocket leaves, sweet chilli mayonnaise

Cajun Chicken & Red Pepper Terrine piri piri mayo, dressed leaves, cherry tomatoes

MAINS

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus creamed and roast potatoes, seasonal vegetables

> Braised Ribeye Steak fries, grilled tomato, mushrooms, peppercorn sauce

Fillet of Salmon prawn, caper and lemon butter, creamed potatoes, seasonal vegetables

Breast of Chicken Topped with Cranberry & Brie garlic and chive cream, sauteed potatoes, steamed greens

RAD Steak Burger 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw

Filo Wrapped Shredded Vegetable Stir Fry cheddar cheese, roast garlic and tomato sauce

DESSERTS

Chef's Cheesecake of the Day chantilly cream, fruit garnish

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Scottish Sundae crumbed tablet and shortbread, sliced strawberries, raspberry ripple ice cream, whipped cream, red fruit coulis

> Strawberry Pavlova red berry compote, chantilly cream

Milk Chocolate & Seville Orange Torte rich chocolate sauce

> Lemon Sponge warm custard

2 COURSE £26.50 · 3 COURSE £32.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

CHRISTMAS DAY DINING

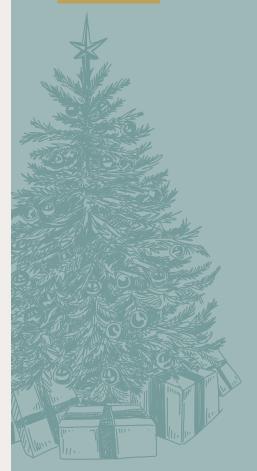
Experience the magic of Christmas
Day at Dalmeny Park and Indulge in
a delicious 4 course meal served with
all the seasonal trimmings.

Served 1pm - 4.30pm

ADULT £80.00

JUNIORS (8-14) £40.00

KIDS (2-7) £20.00



STARTERS

Trio of Seafood
oak roast smoked salmon, mackerel,
lemon and dill pate, prawns marie rose
rocket and cherry tomato

Shredded Smoked Chicken & Peppered Duck Salad raspberry vinaigrette

Sliced Melon & Fresh Fruit Platter pineapple sorbet, mango caramel

Chicken Liver Pate with Parma Hammixed salad, highland oaties, spiced cranberry chutney

SOLIE

Vegetable & Lentil Soup

Tomato & Roasted Red Pepper Soup

MAINS

Traditional Roast Turkey pigs in blankets, sage and onion stuffing natural jus

Braised Rib of Beef with Haggis peppercorn sauce

Pan Fried Salmon king prawns, saffron butter

Wild Mushroom, Courgette & Spinach Wellington red pepper pesto, sesame seed

DESSERTS

Sticky Toffee Pudding vanilla ice cream. butterscotch sauc

Black Forest Cheesecake chantilly cream

Tropical Fruit Pavlov orange yoghurt ice

Duo of Cheddar & Brie
Discuits, grapes, red onion chutney

TO FINISH

ea or Coffee with mince pies





BOXING DAY

When leftovers just won't cut it... do Christmas Day all over again at Dalmeny Park.

After the excitement of the big day, continue your festive celebrations with a splendid

3 course meal in the warm and welcoming Orchid Restaurant.

Served 12.30pm - 6pm

STARTERS

Chef's Soup of the Day crusty bread roll

Prawn & Smoked Salmon Cocktail marie rose sauce, mixed leaves

Sliced Smoked Duck Breast pink grapefruit, rose peppercorn dressing

> Button Mushroom & Leek Crepe garlic cream sauce

Haggis & Black Pudding Tower peppercorn sauce, crispy leeks

Cajun Chicken Nachos jalapenos, cheddar cheese, sour cream, salsa

MAINS

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables

Braised Rib of Beef peppercorn sauce, creamed and roast potatoes, seasonal vegetables

Battered Fillet of Haddock garden peas, fries, tartar sauce

Seafood Pie

smoked salmon, haddock and prawns, white wine and chive cream, mature cheddar mash, garlic ciabatta

Traditional Steak Pie puff pastry, creamed potatoes, market vegetables

Baby Mushroom & Baby Spinach Stroganoff braised rice, toasted ciabatta bread

DESSERTS

Chef's Cheesecake of the Day chantilly cream

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Coconut &
White Chocolate Delight
dark chocolate cup,
white chocolate and coconut
mousse, chocolate shavings,
coconut ice cream, chantilly
cream, fruit garnish

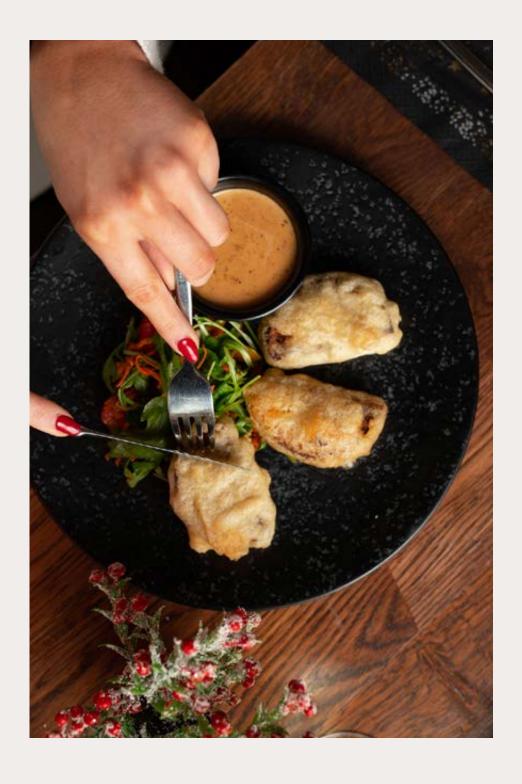
Mango, Pineapple & Passionfruit Pavlova tropical fruit sorbet

Rhubarb & Apple Crumble vanilla ice cream, warm custard

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

2 COURSE £26.50 · 3 COURSE £32.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50



CHRISTMAS ACCOMMODATION PACKAGES

As a special treat for you and your loved ones, why not enjoy a well-deserved and indulgent festive break.

Savour our delicious Christmas dining menus, tasty treats and seasonal tipples by the fire before retreating to your luxurious, cosy accommodation.

2 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE

Accommodation

· Breakfast Both Mornings

· Christmas Eve Dinne

· Christmas Dav Lunch

· Christmas Day Evening Buffe

FROM

£440

2 NIGHT BREAK

ARRIVING ON CHRISTMAS DA 25TH - 27TH DECEMBER · Accommodation

· Breakfast Both Morning

Christmas Day Lunch

· Christmas Day Evening Buffe

· Boxing Day Lunch

FROM

£440

3 NIGHT BREAK

ARRIVING ON CHRISTMAS EVE 24TH - 27TH DECEMBER Accommodation

Breakfast Each Morning

· Christmas Eve Dinne

Christmas Day Lunch

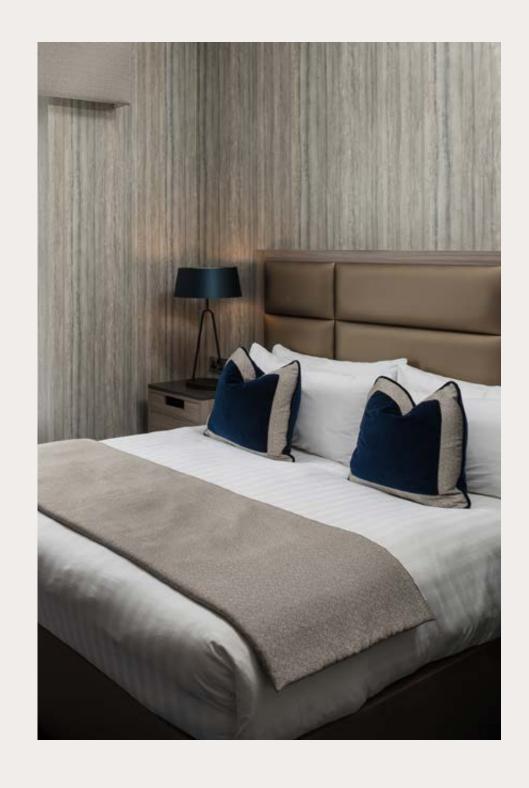
· Christmas Day Evening Buffe

· Boxing Day Lunch

EDOM

£555

All packages based on 2 People Sharing





NEW YEARS EVE

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2024.

Served 12pm - 9pm

STARTERS

Traditional Scotch Broth crusty bread roll

RAD Tower of Haggis & Black Pudding crispy leeks, peppercorn sauce

Prawn & Crayfish Cocktail ciabatta bread, marie rose sauce

Chicken & Mango Terrine garlic mayo

Creamy Garlic Mushrooms herb crust, toasted garlic ciabatta

Breaded Goats Cheese spiced cranberry chutney

MAINS

Braised Ribeye Steak with Haggis peppercorn sauce, creamed and roast potatoes, seasonal vegetables

Breast of Chicken Topped with Brie & Cranberry chive cream sauce, sauteed potatoes, steamed greens

Grilled Fillet of Scottish Salmon asparagus spears, lime hollandaise, creamed potatoes

Battered Fillet of Haddock fries, garden peas, salad, tartar sauce

Shredded Vegetable Encased in Puff Pastry smoked cheddar, roast garlic and tomato sauce, sauteed potatoes, steamed greens

RAD Steak Burger 6oz burger, applewood smoked cheddar, bacon, salsa, toasted bun, fries, coleslaw

DESSERTS

Chef's Cheesecake of the Day vanilla whipped cream

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream

Milk Chocolate & Seville Orange Torte rich chocolate sauce

Lemon Sponge warm custard

Raspberry Cranachan Filled Brandy Basket raspberry ripple ice cream, berry preserve

Duo of Cheddar & Brie biscuits, grapes, red onion, chutney

STARTERS

Traditional Scotch Broth crusty bread roll

Cajun Chicken & Red Pepper Terrine piri piri mayo, dressed leaves, cherry tomatoes

> RAD Tower of Haggis & Black Pudding crispy leeks, peppercorn sauce

Creamy Garlic Mushrooms smoked cheddar glaze, toasted garlic bread

> Smoked Salmon & Prawn Cocktail marie rose sauce, baby leaf salad

Fantail of Honeydew Melon pomegranate syrup, soft fruits, mango sorbet

MAINS

NEW YEARS DAY

Welcome the first day of the New Year in style with a delectable dining

experience that sets the tone for the year ahead. Relax and unwind as you choose

from a varied menu selection which truly offers something for everyone.

Served 1pm - 6pm

Traditional Steak Pie puff pastry, creamed potatoes, seasonal vegetables

Baked Fillet of Scottish Salmon leek and white wine cream, sauteed potatoes, steamed greens

> Breast of Chicken with Black Pudding peppercorn cream, roast and creamed potatoes, seasonal vegetables

Pork Fillet with Black Pudding wrapped in Parma Ham onion chutney, red wine jus, roast and creamed potatoes, seasonal vegetables

Haggis Steak Burger 6oz burger, haggis, cheddar cheese, peppercorn sauce, fries, toasted bun, coleslaw

Filo Wrapped Shredded Vegetable Stir Fry cheddar cheese, roast garlic and tomato sauce, sauteed potatoes, steamed greens

DESSERTS

Chef's Cheesecake of the Day vanilla whipped cream

Milk Chocolate & Seville Orange Torte rich chocolate sauce

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Winter Berry Pavlova raspberry ripple ice cream, white chocolate sauce

Lemon Sponge warm custard

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

2 COURSE £26.50 · 3 COURSE £32.50

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

2 COURSE £29.95 · 3 COURSE £35.95

KIDS (2-10) 2 COURSE £9.50 · 3 COURSE £11.50

HOGMANAY BLACK TIE BALL

Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball.

Indulge in bubbles, canapes and a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2024 with a bang!

PACKAGE INCLUDES:

- \cdot Glass of Bubbly & Canapes on Arrival
- · 5 Course Dinner
- · Live Entertainment from The Brightside
- · Devotion DJ
- · Piper at the Bells



STARTER

Smoked Chicken & Mango Terrine & Smooth Chicken Liver Pate red onion marmalade, oatcakes, crisp leaves

SOUP

Butternut Squash & Coconut Soup

MAINS

Medallions of Beef Fillet black pudding, peppercorn cream

Fillet of Scottish Salmon Topped with Brie & Prawns garlic and chive cream

Shredded Vegetable Encased In Puff Pastry smoked cheddar, roast garlic and tomato sauce

DESSERTS

Grand Dessert

milk chocolate and orange tart, cranachan filled chocolate cup, lemon and lime cheesecake

CHEESE

Duo of Cheddar & Brie biscuits, grapes, red onion chutney

TO FINISH

Tea or Coffee with tablet & shortbread



Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.30am

BOOK NOW & 0141 881 9211 ⊠ eventsales@radhotelgroup.com @ dalmenypark.com



OVERNIGHT BREAKS HOGMANAY PACKAGES

1 NIGHT BREAK

ARRIVING ON HOGMANAY
31ST DECEMBER - 1ST JANUARY

- · Hogmanay Black Tie Ticket
- · Luxury Overnight Accommodatio
- Breakfast on New Years Day

2 NIGHT BREAK

ARRIVING ON HOGMANAY 81ST DECEMBER - 2ND JANUARY

- Bussifest on Nov. Verus De

 - Hogmanay Black Tie Ticket
- Luxury Overnight Accommodatio
- Breakfast on Both Mornings
- · New Years Day Dinne

FROM

£350

FROM

E499

25

SPOIL YOUR FRIENDS AND FAMILY WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including Lochside's magnificent Lodges and Spa, what more could they ask for?

Treat someone to an indulgent Dining Experience, Afternoon Tea, Overnight Stay, Spa Day or Tribute Night Party!

RADHOTELGROUP.COM

FESTIVE 2023/24 - TERMS & CONDITIONS

- 1. £10pp deposit is required to confirm your Party Night or Christmas Event booking, no later than 14 days after your initial provisional booking.
- 2. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
- 3. A £10pp deposit will be taken for bedrooms at time of booking. Full payment is then required at time of event final balance.
- 4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2023.
- 5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2023.
- 6. Final balances for all other festive events within the brochure are due 1 month prior to event.
- 7. Deposit payments are non-refundable or transferable.
- 8. Any cancellations after date of final balance due full payment will be retained.
- 9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
- 10. Upon payment of your deposit, you are adhering to our terms and conditions.
- 11. Photographs and/or video may be taken throughout December and at many of our Christmas Events. On booking your dining experience or event you grant us The RAD Hotel Group full rights to the use of these images.



HOUSE HOTEL

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