

The Royal Hotel & The Royal Lodge

Conference & Banqueting



A Royal Welcome

Set in the delightful Victorian Spa Town of Bridge of Allan, under the shadow of the Wallace Monument, the Royal Hotel and The Royal Lodge are two impressive Victorian buildings, built in 1842 in the centre of the town.

**55 & 103 Henderson
Street, Bridge of Allan,
nr Stirling
FK9 4HG**

**Tel: 01786 83 22 84
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stay@royal-stirling.co.uk**

Conferences & Meetings

Corporate Hospitality

Dinner Dances

Anniversaries & Birthdays

Christening

Reunions

Office Parties

Conferences & Meetings

At The Royal Hotel we take Business seriously! Our conferencing facilities will help to make your conference that little more rewarding. We cater for all sizes of business meetings, from small, informal board meetings to full-on 100 plus delegate Business Conferences. With ample free parking, you are assured of a peaceful, relaxed and professional environment in which to conduct your meetings.

Our reservations team will answer all your questions, and if they don't know the answer to your query they will bother to find out. If we say we'll call you back that's precisely what we do. Over the years we have earned the confidence of our corporate guests that we will not disappoint them.

Family Reunions & Christenings

Planning a family reunion? Why not incorporate a vacation or residential leisure break here in Central Scotland for the reunion? We will help arrange a great reunion here - for you and all your extended family and take care of all the arrangements so that you enjoy the party!

We can comfortably accommodate groups up to 120 so that you can all relax together. We'll arrange the party for you, so that you can all have a magnificent and memorable time.

Corporate Hospitality

Located as it is 'so near yet so far' from Stirling, Glasgow and Edinburgh, with its warm welcoming hospitality, makes the Royal Hotel a very attractive venue indeed for the smaller corporate hospitality event or product launch. The hotel has developed an enviable reputation for hosting an array of small events, from blue-chip product launches and smaller conferences - to hospitality days and evenings.

Our choice and flexibility in what we can offer is clearly reflected in the wide range of events for which the hotel has been chosen. Ranging from superb corporate dining events, to tremendous social evenings, with a wonderful drinks reception, followed by a dinner and Ceilidh.

We recognise that corporate hospitality is expensive and valuable. This could be your only chance to get in front of a potential key client and we want you to be successful. So we are here for the easy bits: organizing and managing the accommodation, facilities and service precisely to your requirements - through to the more tricky: making sure that you have the appropriate menu and wines for dinner or even buying flowers for a hostess.

Anniversaries

Anniversaries are treasured moments when love and commitment are re-pledged openly with loved family members and close dear friends. It is a time of remembrances, tenderness and wishful thinking. In short: a time to Celebrate.

Anniversary, second honeymoon or a betrothal ceremony ~ the Royal Hotel always has a solution and where better to be on the day that celebrates the finest human emotion than at the Royal Hotel and its celebrated no 55 Restaurant, or one of its private dining rooms.

Birthdays

'You're not getting older, you're getting better.'

Think of 'Birthday Parties' and we bet you immediately think of kid's parties with jelly and ice cream. Well, that's part of it but by no means the full story. Anyone can and should have a birthday party.

We think birthdays should be fun and laughter filled. We think these parties should create family memories, and be your most important day of the year.

To that end, we use our imagination, and help you use yours, to create a party that is as much a gift as any present you or a loved one might receive

Office Parties

More and more companies are taking respite from the standard office, retirement or Christmas celebration party in the local hotel and are taking their teams away for party 'residential weekends'. We know that organising such a party or event is often a new experience and not too much fun, which is where we come in.

We can help you arrange everything from accommodation to activities, themed dinners and night entertainment.

We can help arrange and host a huge variety of social events including: office parties, BBQ's, themed evenings, tribute evenings, dinner dances, private dinners, graduation lunches and dinners, christenings, birthday parties for all ages, retirement parties and celebrations.

Why not take your workgroup or office team away for a day or two for your next celebration – or a Christmas party with a difference? Let them relax, unwind, and do some bonding and teambuilding too.

We can Offer

- * **10 Meeting Rooms for 5 to 150 delegates**
- * **A complete Conference Management service**
- * **32 ensuite Rooms in The Royal Hotel**
- * **11 ensuite rooms in The Royal Lodge**
- * **Ample Free on-site car parking**
- * **Natural light in all conference rooms**
- * **Comprehensive range of presentation equipment**
- * **Business and Secretarial Service available**
- * **Only 25 minutes from Edinburgh Airport & 40 from Glasgow Airport**
- * **300 yards from local Rail Station**
- * **2 minutes from M9/J11 Motorway**
- * **Fully flexible catering arrangements**
- * **Relaxed atmosphere**
- * **Dedicated Staff**
- * **Excellent food prepared by our Chef and his Team**

Our Suites

The **Royal Hotel** has 5 meeting rooms catering for 5 to 150 delegates.

Whether it be a team building event, staging, sales or board meeting, corporate dining or dinner dance you can be assured of the highest level of service and professionalism at all times.

The **Royal Lodge** comprises of 5 rooms catering for between 5 and 100 delegates. You will find that the Lodge is perfect for all your conference needs. If required, exclusive use of this superb facility is also available.

Royal Hotel		Lorien	Sutherland	Sutherland & Argyll	Argyll	Ben Ledi
	Length (m)	18	11	15	7	5
	Width (m)	10	10	10	4	4
	Theatre	150	75	110	24	-
	Classroom	60	24	50	8	-
	Boardroom	50	40	50	14	10
	U Shape	40	30	36	10	-
	Reception	120	60	80	-	-
	Dinner Dance	100	-	70	-	-
	Buffet	120	60	80	-	-
	Banquet	110	48	70	12	8

Royal Lodge		William	William Wallace	Wallace	Henderson	Keir	Douglas
	Length (m)	5.2	14	8.8	8.5	4.6	5.8
	Width (m)	7.8	7.8	7.8	4.5	4.3	3.8
	Theatre	40	100	50	35	25	16
	Classroom	25	50	30	15	-	10
	Boardroom	30	50	30	20	10	12
	U Shape	25	50	30	15	8	-
	Reception	-	100	-	-	-	-
	Dinner Dance	-	80	-	-	-	-
	Buffet	-	80	-	-	-	-
	Banquet	30	100	40	20	15	10

Delegate Packages

Day Delegate	Residential delegate
Conference Room Hire OHP, Screen & Flipchart Tea / Coffee & Hot Rolls on arrival Mid Morning Tea / Coffee & Pastries 2 Course Hot & Cold Buffet Lunch Afternoon Tea / Coffee & Homebaking Paper & Pen Mineral water, Cordials & Mints Fruit Basket Dedicated Co-ordinator	Conference Room Hire OHP, Screen & Flipchart Tea / Coffee & Hot Rolls on arrival Mid Morning Tea / Coffee & Pastries 2 Course Hot & Cold Buffet Lunch Afternoon Tea / Coffee & Homebaking Paper & Pen Mineral water, Cordials & Mints Fruit Basket Dedicated Co-ordinator Overnight Accommodation 3 Course Dinner Full Scottish Breakfast
£32 per person	From £125 per person

Alternatively we can tailor a package to suit your specific requirements

Room Hire Rates

Hotel Suite		Lodge Suite	
Lorien	£1000	William Wallace	£900
Sutherland & Argyll	£700	William	£400
Sutherland	£500	Wallace	£500
Argyll	£200	Henderson	£200
Ben Ledi	£150	Keir or Douglas	£150

All prices are inclusive of VAT

Sample Conference Lunch Menu

(although three courses, 2 are included so the menu will
either be starter and main or main and sweet)

Chef's Homemade soup of the Day

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Oven Baked Lasagne

Smoked Haddock Mornay

Pasta Dish or Vegetable Curry / Rice

A Selection of Royal Salads

ooOoo

Dessert

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Tea or Coffee

Sample Menus

Please find to follow a range of menus that we provide. Alternatively our Chef will happily meet with you to discuss your specific menu and requirements in more detail

Menu C1

Wholesome Lentil Soup
with Pepper Croutons

Apple, Celery and Walnut Salad
bound in a Creamy Mayonnaise

*

Braised Scottish Beef and Ale Pie
with Puff Pastry

Supreme of Chicken with Skirlie
Stuffing and a Pan Gravy

All main courses served with Chef's
Selection of Vegetables and
Potatoes

*

Lemon Tart with Citrus Cream
Sticky Toffee Pudding with
Butterscotch Sauce and Vanilla Ice
Cream

*

Coffee and Mints

£20.50 per person

Menu C2

Carrot and Coriander Soup

Chilled Seasonal Melon with Berry
Fruit Compote

*

Roast Turkey served with a White
Onion Sauce

Grilled Scottish Salmon on
Wilted Spinach with a Saffron
Beurre Blanc

All main courses served with
Chef's Selection of Vegetables
and Potatoes

*

Dark Chocolate and Glayva
Torte edged with a Raspberry
Coulis

Fresh Fruit Pavlova with
Chantilly Cream

*

Coffee and Mints

£23.50 per person

Menu C3

Roasted Rep Pepper and
Tomato Soup

Fanned Seasonal Melon with
Norwegian Prawns and a Tangy
Marie Rose Sauce

*

Roast Breast of Chicken stuffed
with haggis with a Cream Café
Au Lait Sauce

Roast Rib Eye of Scottish Beef
with a Soft Green Peppercorn
Sauce

All main courses served with
Chef's Selection of Vegetables
and Potatoes

*

White Chocolate Cheesecake on
a Drambuie Base with Bailey's
Cream

Poached Pear served with a
Butterscotch Sauce and Vanilla
Ice Cream

*

Coffee and Mints

£26.50 per person

Or tailor your own

BANQUETING SELECTOR

STARTERS

Chilled Galia melon served with a combination of fruits and a cardamom and lime syrup	£3.50
Chilled Galia melon with a smoked chicken, prawn and celeriac, raspberry dressing	£3.75
Smooth chicken liver parfait presented with an apple and grape chutney	£4.25
Gateau of hot smoked salmon and avocado, mixed leaves, pepper dressing and herb oil	£6.25
Home cured gravadlax, crisp celery salad, honey and mustard dressing	£5.95
A gateau of melon with North Atlantic prawns bound in a whisky foured Marie Rose sauce	£5.25
Salad of plum tomatoes and mozzarella cheese with toasted pine nuts and a basil oil dressing	£4.95
Oak smoked salmon with a red onion and potato salad, lemon and chive vinaigrette	£6.50
Chilled galia melon, with Parma ham, sun dried tomato, olive oil and balsamic vinaigrette	£6.95
Terrine of duck and pistachio with apricot chutney and a beetroot and puy lentil vinaigrette	£6.50
Warm flan of roasted peppers and goat's cheese with a herb and garlic dressing	£5.95

SOUPS

Cream of woodland mushroom and Arran mustard soup with toasted ribbed almonds	£2.50
Tomato and lentil soup	£2.50
Cream of leek and potato soup, garnished with strips of smoked salmon	£2.50
Cauliflower and cumin soup	£2.50
Carrot and coriander soup	£2.50
Honey roast parsnip soup	£2.50
Consommé of plum tomatoes with spinach and ricotta ravioli	£2.50
Smoked chicken consommé with lentils du puy	£2.50
Tomato, apple and celery soup	£2.50
Garden pea and mint soup	£2.50

COLD SOUPS

Traditional gazpachio	£2.50
Vichyssoise	£2.50
Tomato and basil	£2.50

SORBETS

Iced lemon	£2.50
Bloody, Mary granite	£2.50
Pink Champagne	£2.50

MAIN COURSES (FISH)

	Inter	Main
Steamed fillet of salmon topped with a dill Mousseline, presented with a Saffron Champagne and cucumber sauce	£9.95	£18.90
Paupiettes of sole filled with a chervil Mousseline, lime and watercress sauce	£11.00	£20.25
Delice of cod served with an oyster, sesame and ginger sauce	£9.95	£19.95
Medallion of halibut topped with herb crust & a light ginger, lemon and curry sabayon	£10.55	£19.95
Roast tuna steak with a chilli oil and lentil dressing	£11.00	£20.25
Fillet of sea bass, shitake mushrooms and oyster sauce	£10.55	£20.25

MAIN COURSES

Roast rib of Aberdeen Angus beef, shallot and red wine gravy	£14.50
Roast sirloin of Aberdeen Angus beef served with a brandy, cream and green peppercorn sauce	£16.00
Seared medallions of Aberdeen Angus beef with oyster mushrooms, arran mustard and tomato gravy	£18.00
Roast fillet of Aberdeen Angus beef. Rosti potato and a woodland mushroom, Tarragon and shallot sauce	£18.50
Honey glazed roast loin of pork, port wine and apple gravy	£12.50
Roast saddle of lamb, stuffed with garlic and herbs, port and redcurrant sauce (minimum numbers of 20 apply to this dish, if less than Rack of Lamb available)	£15.95
Supreme of chicken with a tarragon Mousseline, mushroom and red wine gravy	£13.00
Supreme of chicken wrapped in Parma ham, marsala and sage gravy	£14.50
Supreme of chicken filled with haggis, coated in an Arran mustard and whisky sauce	£13.50

VEGETARIAN

Gateau of aubergines and field mushrooms with a sweet pepper ratatouille and a pesto oil	£12.50
Mushroom ravioli bound in a creamy tarragon sauce with Parmesan shavings	£12.50
Risotto of leeks with blue cheese and sun dried tomatoes	£12.50
Lasagne of root vegetables coated in a sauce epices	£12.50
Penne pasta with Mediterranean vegetables and Parmesan cheese	£12.50

One potato dish, and two vegetable dishes have been incorporated into the cost of each main course. The chef will choose vegetables and potatoes to complement the dish, however if you would like a specific item please do not hesitate to ask.

DESSERTS

Trio of chocolate, vanilla ice cream and Tia Maria sauce	£4.50
Brandy snap basket of exotic fruits served with lemon sorbet and mango sauce	£4.50
Butterscotch and Amaretti torte with Amaretti biscuit and chocolate sauce	£4.50
Summer pudding, dairy ice cream and sugar trellis	£4.50
Traditional strawberry pavlova with vanilla ice cream and mango sauce	£4.50
Glazed lemon tart with strawberry cream sauce	£4.50
Poached white peach, vanilla ice cream in a Tuille basket with Raspberry sauce and a sugar trellis	£5.95
Exotic fruit cheesecake served with mango and strawberry sauces	£4.50
White chocolate mousse teardrop served with vanilla ice cream and raspberry sauce	£4.50
Apple crumble tart, vanilla ice cream and butterscotch sauce (warm if requested)	£4.50
Selection of Scottish cheese, crackers and grapes	£4.50
Coffee served with mints	£2.95
Coffee served with tablet	£3.25
Coffee served with shortbread	£2.85
Tea or Coffee served with your celebration cake	£2.50

Children's Menu

These are suggestions only and we will happily prepare a menu to suit what any children would like to eat.

Choose from:

Plain Melon
Soup of your choice

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Chicken Goujons
Pizza Pieces
Fish Fingers

Served with Chips (or Potatoes), Beans (or Peas)

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A Selection of Ice Cream

£8.50

Or what about ½ portions of the adult menu?

Sample Buffet Menus

<u><i>One</i></u>	<u><i>Two</i></u>	<u><i>Three</i></u>
<p>Oven Baked Lasagne Salmon in a White Wine and Lemon Sauce Continental Meat & Ham Platter Assorted Salad Bowls (Potato Salad, Coleslaw & Tossed Salad) Chef's Selection of Vegetables and Potatoes ooOoo Fresh Fruit Salad ooOoo Coffee</p>	<p>An Assortment of Quiche Oven Baked Lasagne Salmon in a White Wine and Lemon Sauce Continental Meat & Ham Platter Fresh Fruit Platter Assorted Salad Bowls (Potato Salad, Coleslaw & Tossed Salad) Chef's Selection of Vegetables and Potatoes ooOoo Fresh Fruit Salad Pavlova ooOoo Coffee</p>	<p>An Assortment of Canapes ooOoo Dressed Fish Mirror An Assortment of Quiche Oven Baked Lasagne with Garlic Bread Salmon in a White Wine and Lemon Sauce Dressed Meats Mirror Fresh Fruit Platter Assorted Salad Bowls (Potato Salad, Coleslaw, Rice Salad, Pasta Salad & Tossed Salad) Chef's Selection of Vegetables and Potatoes and French Fries ooOoo Fresh Fruit Salad Pavlova Cheesecake ooOoo Coffee</p>
<p><i>£15 per person</i></p>	<p><i>£20 per person</i></p>	<p><i>£25 per person</i></p>

Finger Buffet Selector Menu

Selection of assorted Sandwiches	£3.25
Oven Baked Cocktail Sausage Rolls	£1.50
Pizza pieces	£1.85
Vegetable Samosa's	£2.75
Chicken Skewers in a Pesto Oil	£2.95
Crispy Haggis Fritters	£2.50
Fish and Sweet Pepper Kebab	£2.50
Vegetable Tempura with Blue Cheese	£2.75
Smoked Haddock and Dill Flans	£2.95
Atlantic Prawn Tartlets with Arran Mustard and Whisky Sauce	£3.10
	£1.95
Onion Bahjis	£1.85
Spring Rolls	£2.95
Beef and Mushroom Kebab	£1.75
Assortment of Quiches	£2.50
Cold Salmon Nuggets with Dill Mayonnaise	£1.75
Mini Shepard's Pie	£2.25
Mini Fruit Tartlets	£1.95
Banana Fritters with Caramel Sauce	£2.25
Fresh Fruit Kebabs	£1.95
Mini Apple Turnover	£1.95
Prawn Vol au Vents	£2.50
Nuggets of Black Pudding in Oatmeal with Arran Mustard Dip	£2.50
Tea and Coffee	£2.85
Tea and Coffee with Shortbread	£2.95
Tea and Coffee with Mints	£3.25
Tea and Coffee with Tablet	

Or have you considered

Traditional Scottish Stovies	£5.00 per person
Hot Filled Rolls	£4.50 per person

**We will be happy to discuss
other Buffet Options with you**

Directions to The Royal Hotel, Bridge of Allan



By Road

From Edinburgh: Take the M9 to Junction 11, at roundabout take 4th exit to Bridge of Allan. 2 Miles into town hotel is on left on the main street (Lodge 300 yards further on)

From Glasgow: Take the M80 to Junction 11, at roundabout take 4th exit to Bridge of Allan. 2 miles into town the hotel is on left on the main street. (Lodge is 300 yards further on)

From Inverness: Take the A9 to end, take 2nd exit at roundabout and follow directions above

From Aberdeen: Take the A90 all the way to Perth, join the A9 southbound. Take the A9 to end, take 2nd exit at roundabout and follow directions as for Edinburgh and Glasgow above.

From Dundee: Take the A90 to Perth, join the A9 southbound. Take the A9 to end, take 2nd exit at roundabout and follow directions as for Edinburgh and Glasgow above.

By Rail: The hotel is 5 minutes from the main Bridge of Allan railway station. From there, there is a regular service to Perth, Inverness, Edinburgh, Aberdeen, Stirling, Dunblane and Glasgow. For timetables look at www.scotrail.co.uk While there are some inter city services which stop at Bridge of Allan, most link to a connecting very regular service from Stirling which takes all of 5 minutes!!!

By Coach: The hotel is 10 minutes from the main Stirling bus and coach station.

Some useful contacts:

Music & Entertainment:

Premier Discos	Hugh	07969 539 939
Big Al Entertainment Company	Big Al	0131 445 5959
Piper	Tom Stewart	01324 636 488
Piper & Celtic Band	Andrew Ward	www.personalpiper.co.uk

Flowers:

Trudi Todd Creative Florist	Trudi Todd	01259 760 916
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Wedding Services

Jennifers Weddings Services (photographs, albums, favours, stationery)	Jennifer	07952 122 071
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Photographer:

Whyler Photography	Jim Mailer	01786 474 340
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Wedding Cakes:

Darrell's Wedding & Celebration Cakes	John Darrell	01324 620 451
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Wedding Dresses & Atire:

Glanallan Fashion & Altar Images	Margaret Berry	01786 832298
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Wedding Video / DVD:

Sharp Focus Visual Arts	David McMillan	01259 219 361
Graham's Digital Production	Graham McKay	01236 730 770 www.dvdwed.com

Cars:

Prima Chauffeur Drive		01786 450 507
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Make Up & Beauty:

Alaska Beauty	Ann Henderson	01786 823 832
Looking Good	Jaquie Bruin	01236 770 431

Stirling Registrar:

01786 432 343