



Events at The Dumbuck Country House Hotel

Thank you for your recent enquiry to hold an event at The Dumbuck Country House Hotel. Nestled at the gateway of Scotland's spectacular Loch Lomond and the Trossachs National Park, The Dumbuck Country House Hotel is the perfect combination of Scottish country elegance and contemporary style.

Set beneath the backdrop of the impressive Dumbuck Hill, The Castle Suite is a superb setting accommodating up to 120 guests. With a private bar and private courtyard, guests can relax and make the most of our bespoke hotel.

Our kitchen will create the perfect meal using the finest Scottish ingredients, catering for all dietary requirements in an imaginative and creative way. We offer a truly unique Scottish venue that everyone in your party will be sure to enjoy.

Please find enclosed our full brochure containing all the information you require when planning your event.

For further information or to arrange to view the facilities that we have on offer, please do not hesitate to contact us.

We look forward to welcoming you!

Events Team

Tel: 01389734 336

Email: events@dumbuckhotel.com

Evening Parties and Banquet Dinners in The Castle Suite

Our versatile venue The Castle Suite is frequently hired for meeting and events. With the help of our events team we can make this space just right for you. This is the perfect space for you to dance, celebrate and share memories with your loved ones.

With a maximum dining capacity of 120 The Castle Suite provides a generous dance floor as well as a private bar, private reception facilities and a private courtyard. Alternatively, you may wish a more relaxed event, with a ceilidh or DJ, buffet and bar. The maximum capacity is 180 guests with limited seating.

The Castle Suite has a generous reception space where you can host a photo booth, candy cart or extra special treats for your guests.

- Room hire £400 incl VAT
- Access from 6.30pm till 12:30am (exit at 1am)
- Exclusive use of The Castle Suite and The Courtyard
- White table linen
- Round cabaret tables and banquet chairs
- Large dancefloor with option to upgrade to an LED floor
- Private Bar
- Full professional event co-ordination

Catering for Meetings & Events

We offer a day delegate rate to make your event run smoothly. Food choices can be ordered at your mid-morning break to save time. This rate is available for parties of 20 to 120.

Day Delegate Rate

Included:

£40.00 per person

- Arrival tea, coffee and breakfast rolls
- Mid-morning tea break with biscuits
- Finger buffet lunch of sandwiches, sausage rolls, veggie quiche and fruit kebabs
- Orange Juice and water throughout the day
- Afternoon tea break with cream scones
- Full room set up, including LCD projector and screen
- 50% discount on accommodation for the event planner and up to 4 more delegates

Food & Beverages

Tea, coffee and shortbread	£2.75 per person
Tea, coffee and mini breakfast pastries	£3.00 per person
Tea, coffee and breakfast rolls	£3.75 per person
Tea, coffee and cream scones	£4.00 per person
Orange juice	£4.00 per litre jug
Cranberry juice	£4.00 per litre jug
Apple juice	£4.00 per litre jug
1 litre mineral water still or sparkling	£4.50 per bottle
Bottles of soft drink	£2.00 per bottle
Wine	£19 - £45 per bottle
Bottle of beer	£3.50 - £4.80 per bottle

Other Events

The Castle Suite is available for all types of events from exhibitions to concerts and meetings. Hire times and costs are as follows:

- 09:00 – 17:00 Full Day
- 09:00 – 12:00 /13:00 – 17:00 Half Day
- 18:30 – 00:30 Evening Hire

Room	Style	Capacity	Rate	Period
The Castle Suite	Private Party with buffet	160 guests	£400	Evening Hire
The Castle Suite	Banquet or Dinner Dance	120 guests	£400	Evening Hire
The Castle Suite	Theatre Style / Exhibition	160 guests	£400	Full day or Evening Hire
The Castle Suite	Regular classes ie. fitness classes, music lessons	50 guests	£25	90 mins

Banquet Dinners

The following menu selector is for large parties dining within The Castle Suite serving 40 to 120 guests. We ask that you select ONE starter, ONE main and ONE dessert for all guests. A separate vegetarian and vegan menu is available as well as full dietary requirements catered for.

3 Course Set Menu £27.00 per person

- Lentil and tomato soup | Carrot and coriander soup | Scotch broth | Cock-a-leekie soup
- Chicken liver pate with plum chutney and toasts
- Scottish crab and prawn cakes with tomato jam and coriander salad
- Haggis, neeps and tatties with whisky cream sauce
- Goats cheese and red pepper tartlet
- Ham hough terrine with piccalilli and toasts
- Pear and blue cheese and walnut salad

- Chicken Balmoral with whisky sauce
- Dumbuck Steak pie with pastry puffs
- Fillet of Scottish salmon with lemon and parsley crust and chive sauce
- Roast rib of Scottish beef, Yorkshire Pudding and roast gravy
- Dumbuck steak pie with pastry puffs
- Chicken stuffed with black pudding and apple chutney
- Lamb shank with mushroom, onion and red wine jus

- Lemon tart and raspberry coulis
- White chocolate and dark chocolate delice
- Sticky toffee pudding and vanilla ice cream
- Almond and chocolate tart
- Giant meringue with berries and cream
- Passion fruit mousse with white chocolate sauce
- Arran cheddar, red onion marmalade, fruit and oatcakes

- Tea, coffee and accompaniments

Vegetarian and Vegan Menu

- Salad of crispy goat's cheese and roasted beetroot salsa
- Roasted vegetables with buffalo mozzarella and pinenuts
- Balsamic mushroom bruschetta with salad verdie (vg)

- Tomato and mozzarella arancini cakes sautéed spinach and charred asparagus
- Sweet potato and chickpea cury with basmati rice and crispy noodles (vg)
- Cheddar, leek and clotted cream tartlet

Canapes & Buffets

3 canapes £5.95pp | 5 canapes £8.95pp

- Salmon roulade with cream cheese
- Goat's cheese and chilli jam tart
- Pesto palmiers
- Salt-baked potato with chives and sour cream
- Chicken liver pate on mini oatcakes
- Haggis bon bons with whisky sauce
- Veggie haggis bon bons
- Chicken satay skewers
- Mini salmon fishcakes
- Mini rarebit toasts
- Smoked salmon blinis
- Roast vegetable and goats cheese cups
- Mini lemon tarts
- Mini cranachan cups
- Mini chocolate brownies

Evening Buffet

3 items £6.95pp | 5 items £9.95pp

- Sandwiches and wraps
- Vegetable crudité's with dips (v)
- Hummus and pitta bread (v)
- Sausage rolls
- Vegetable pakora (v)
- Garlic ciabattas (v)
- Assorted savoury puff pastries
- Pizza wedges (v)
- Nachos with cheese and salsa (v)
- Salmon teriyaki skewers
- Chicken satay skewers
- Herby chicken skewers
- Chicken drumsticks
- Mozzarella Sticks (v)
- Potato wedges and dips (v)
- Arran cheddar and leek tarts
- Fish goujons and tartare sauce
- Mini Steak Pies (£1.50 supplement)
- Mini burgers (£1.50 supplement)

Scottish Options £2.95 per item

- Roll and bacon
- Roll and sausage
- Roll and black pudding
- Roll and potato scone (v)
- Roll and veggie links sausages (v)
- Macaroni pies
- Haggis, neeps and tattie pies
- Tea, coffee and wedding cake £1.95 per cup

A Celebration of Scotland

£60.00 per person - Full experience including dinner

£25.00 per person - Whisky or Scottish Gin tasting with canapés

Enjoy The Dumbuck Country House Hotel and it's home-comfort cooking, the finest malts, Scottish gins and craft beers for you to sample. Our staff are on hand to guide you through your adventure in Scotland with a bespoke evening for you to enjoy. Our local whisky ambassador will give an introduction to nosing and tasting the finest scotch whisky or small batch Scottish gin.

Individual travellers and groups are very welcome, as well as locals and those wishing to celebrate with us.

- Minimum group size: 6
- Maximum Group Size: 120

- 7pm Wee drams, sparkling wine and Canapés are served
- 730pm 3 course Scottish dinner in a private room
- 9pm 'Journey with Taste'