



PARTIES
LUXURY IN LANARKSHIRE





WELCOME TO THE CASTLE ROOMS

Hosting an array of functions, from special birthday celebrations, engagements, anniversary dinners, evening wedding receptions and charity events over the years, we will ensure that each and every detail exceeds your expectations.



EXCLUSIVELY YOURS

The Castle Rooms has been exquisitely designed for you to host the perfect celebration in your own private suite.

We have two beautiful suites for you to choose from; The Mill Suite and The Clyde Suite.

Decorated in neutral tones to the highest quality finish, both suites feature their own dedicated entrance, private bar and bathroom facilities.

The Mill Suite is best suited to larger affairs, hosting up to 150 guests.

The Clyde Suite is the perfect venue for an intimate affair and larger parties of up to 50 guests.

When it comes to dining, our team of chefs have created a delicious assortment of mouth-watering canapés, delicious buffet options and an array of tempting courses to delight your guests.

Whatever the occasion, our experienced events team are on hand to give professional advice and assistance while planning all aspects of your special day and will ensure that your event is one to remember.

All that's left is for you to relax, celebrate and enjoy!

SELECTED DRINKS PACKAGES

Our drink packages have been carefully designed to meet your needs. If, however, you have your own drinks requirements or any other special requests we will be more than happy to tailor a package just for you.

TRADITIONAL

Spirit and mixer on arrival.

A glass of prosecco for the traditional toasts.

THE CLASSIC

Spirit and mixer or chilled bottled beer on arrival.

A glass of carefully selected red, white or rosé house wine

A glass of prosecco for the traditional toasts.

PREMIUM

Prosecco cocktail on arrival.

A glass of carefully selected red, white or rosé house wine and top-up.

A glass of prosecco for the traditional toasts.

PLATINUM

Spirit and mixer or chilled bottled beer on arrival.

A glass of prosecco.

A glass of premium selected red, white or rosé wine plus two top-ups.

A liqueur for the traditional toasts.

TAILOR MAKE YOUR OWN

Cocktail on arrival from £5.00

Carefully selected glass of house wine from £3.50

Glass of prosecco from £4.00

Glass of champagne from £7.00

Champagne cocktail £8.00

Upgrade prosecco to champagne £3.00

Upgrade to our premium range of carefully selected wines £POA

Liqueur from £3.00

PACKAGES	2017	2018
Traditional	£7.50	£7.50
The Classic	£10.00	£10.00
Premium	£12.50	£12.50
Platinum	£20.00	£20.00

All prices are revised on an annual basis and are subject to change.



SELECTED LISINI CANAPÉS

Platters of 40

from £50

SAVOURY

Haggis bon bon with a whisky cream shot
Herbie panko breaded mozzarella cheese bite
Smoked haddock and chive croquette
Crispy duck spring roll
Honey and sesame seed tempura prawns
Confit cherry tomato and pesto tartlet
Mini vegetable spring roll
Prawn and mango salsa tartlet
Sun blushed tomato and pesto pastry spiral
Mini smoked bacon and cheese quiche
Mini leek and cheddar quiche
Chicken liver paté oaties
Smoked salmon and cream cheese crostini
Prawn and sesame toast
Mini blue cheese and broccoli quiche

SWEET

Fresh strawberries dipped in
white, milk and dark chocolate
Red berries pavlova
Mini cupcakes
Mixed fruit tartlet



BUFFET SELECTION

HOUSE £5.95

Oven baked sausage rolls · Assorted freshly cut sandwiches
Tandoori chicken pakora with a yoghurt and mint raita

EVENING BREAKFAST £6.50

Square sausage baps · Crispy bacon baps · Scrambled egg baps

CLASSIC SELECTOR £7.95

Please choose 5 items from the following:

Chicken pakora · Assorted freshly cut sandwiches · Oven baked sausage rolls
Pepperoni & margherita pizza fingers · Haggis croquettes · Veggie spring rolls
Chicken wings · Plaice goujons · Mini macaroni pies
Seasoned wedges with soured cream dip

AMERICANO £8.50

Mini cheeseburgers · Toasted brioche, tomato, baby gem and chutney
Mini cajun chicken burgers, toasted brioche and sweetcorn relish · Mini hotdogs, melted onions

AFTERNOON TEA £9.95

Minimum numbers of 50

White and wholemeal artisan breads with a selection of toppings
Selection of delicate cakes and macaroons
Fresh scones with clotted cream and fruit preserve
Freshly ground coffee and tea

BUFFET SELECTION

DELUXE SELECTOR £9.95

Please choose 5 items from the following:

Mini steak pies · Mini chicken and leek pies · Mini chicken balti pies · Assorted freshly cut sandwiches
Spicy roast chicken wings · Bite size broccoli and blue cheese quiche · Chicken peanut satay, cucumber pickle
King prawns wrapped in spring roll pastry · Mini cheese burgers, tomato relish
Vegetable pakora, chilli and mint dip · Mini hot dogs, melted onions
Salmon fish cakes, mango and coriander salsa

HOT FORK £12.00

Minimum numbers of 50

Braised beef casserole, suet dumplings, creamed potato and roast roots · Salt and pepper wedges · Crusty bread
Five bean chilli burrito topped with tomato sauce and mozzarella · Tandoori chicken curry and braised rice · House salad

HOT CARVERY £16.95

Minimum numbers of 50

Choice of soup with fresh baked crusty bread · Fanned honey dew melon, seasonal fruits and berry coulis
Pot roast rump of beef · Mustard and honey glazed baked gammon · Butter basted roast turkey
All served with roast pan juices and Yorkshire pudding
Baby roast and creamed potatoes, panache of seasonal vegetables
Vanilla cheesecake crunchy biscuit base and pineapple compote · Raspberry and white chocolate pavlova

DESSERT BUFFET £3.95 per person

Minimum numbers of 20

Please choose 2 items from the following:

Croquembouche with warm chocolate sauce · Meringue and strawberry steeple
Toffee, hazelnut and mandarin gateau · Creamy cheesecake with wild berry compote
Double chocolate brownie with white chocolate sauce · Spiced apple pie, clotted cream or custard

ADD ON PLATTERS

Serves 20 people



Haggis croquettes £45

Mini steak pies £50

Mini chicken and leek pies £50

Oven baked sausage rolls £40

Assorted freshly cut sandwiches £40

Vegetable pakora, chilli and mint dip £45

Pepperoni and margherita pizza fingers £35

Tandoori chicken pakora with a yoghurt and mint raita £55

Seasoned wedges with soured cream dip £30

Mini hot dogs and melted onions £45

Chicken peanut satay, cucumber pickle £55

Salmon fish cakes, mango and coriander salsa £50

Tempura chicken with sesame and hoisin dip £55

King prawns wrapped in spring roll pastry £55

Skinny fries £30

Salad bar £80 · Serves 50 people

Pasta salad with pesto and toasted pine nuts · Mediterranean pasta salad · Crunchy house coleslaw

Potato and red onion salad · Mixed salad · Selection of crusty breads

THE MILL SUITE PARTY PACKAGES

FOR SPECIAL OCCASIONS

OUR PARTY PACKAGES INCLUDE THE FOLLOWING AS STANDARD:

Dedicated co-ordinator to help you plan your special occasion

Hire of The Mill Suite

Table decorations consisting of balloons in a variety of colours

Professional DJ, party and celebrate until 1am with our late license

Buffet of your choice below

BUFFET	70 Guests	80 Guests	90 Guests	100 Guests
House	£650	£700	£750	£800
Evening Breakfast	£675	£725	£775	£825
Classic Selector	£775	£850	£900	£950
Americano	£800	£875	£950	£1,000*
Deluxe Selector	£925	£1,000*	£1,075*	£1,150*
Afternoon Tea	£925	£1,000*	£1,075*	£1,150*
Hot Fork	£1,000*	£1,100*	£1,200*	£1,300*
Hot Carvery	£1,350*	£1,500*	£1,650*	£1,750*

* Includes red carpet welcome, crisp white linen and candelabras.

LITTLE EXTRA TOUCHES

Chair cover and bow £3.95, crisp white table linen from £70, discounted accommodation at our sister venue, Angels hotel.

Please note we have a minimum spend of £500 per booking in The Mill Suite.

THE CLYDE SUITE

INTIMATE PARTY PACKAGES

PERFECT FOR SMALLER GATHERINGS OF UP TO 50 GUESTS

INCLUDED IN THESE FABULOUS PACKAGES:

Hire of The Clyde Suite · Private bar facilities · Dedicated waiting staff

Table decorations consisting of balloons in a variety of colours

Buffet of your choice below

CLYDE PARTY PACKAGES	30 Guests	40 Guests	50 Guests
Classic Selector	£250	£325	£400
Americano	£295	£375	£450
Deluxe Selector	£325	£425	£525
Afternoon Tea	£325	£425	£525
Hot Fork	£400	£500	£600
Hot Carvery	£525	£700	£875

LITTLE EXTRA TOUCHES

There are many additions we can offer to make your gathering that little bit more special including: Chair cover and bow £3.95, professional DJ £200, crisp white table linen from £30, a Party Pod £120, a Cocktail Masterclass £15 per person and discounted accommodation at our sister venue, Angels hotel.



*Please note we have a minimum spend of £250 per booking in The Clyde Suite.



PRIVATE DINING EXPERIENCE

£35 PER GUEST

For that special occasion, why not indulge in a full private dining experience.

You will enjoy exclusive hire of our Clyde suite, private bar facilities and dedicated waiting staff to look after you throughout.

Your dining experience is enhanced with a beautifully dressed table in crisp white linen, candelabras and chair covers.

YOUR PACKAGE INCLUDES:

Drink of choice or Prosecco on arrival

Chefs canapé choice

3 courses from Dinner Menu 2

Freshly ground coffee or tea, Scottish tablet

Please note we have a minimum of 15 guests per booking

MENU 1

2 courses £15.50 · 3 courses £18.50

Choose a soup, one starter, two mains and two desserts

STARTERS

YOUR CHOICE OF SOUP

Fresh baked bread roll

CLASSIC PRAWN COCKTAIL

Crispy croutons

FANNED HONEYDEW MELON

Seasonal fruits and mango coulis

CHICKEN LIVER PATÉ

Spiced fruit chutney, toasted brioche

TOWER OF HAGGIS NEEPS & TATTIES

Nip of whisky cream

DUNSYRE BLUE CHEESE & BROCCOLI QUICHE

Baby herb salad

MAINS

POACHED FILLET OF HADDOCK

Mature cheddar, leek and white wine sauce

LENTIL & QUORN LOAF

Wild mushroom and tarragon sauce

PAN SEARED CHICKEN BREAST

Choice of cracked black pepper sauce
or wild mushroom cream or leek and white wine sauce

TRADITIONAL STEAK PIE

Slow braised beef in a rich gravy
topped with puff pastry

PRESSED BELLY OF PORK

Black pudding, cherry tomatoes and cider jus

POT ROASTED TOPSIDE OF BEEF

Mushroom and thyme gravy

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

TIPSY LAIRD TRIFLE

Whipped cream and chocolate flakes

WARM APPLE & SULTANA PIE

Thick double cream

TRADITIONAL CROWDIE CRANACHAN

Heather honey and shortbread biscuits

CREAMY CHEESECAKE

Raspberry compote and white chocolate

Add freshly ground coffee or tea for £1.50 per person

MENU 2

2 courses £17.50 · 3 courses £20.50

Choose a soup, one starter, two mains and two desserts

STARTERS

PRESSED HAM TERRINE
Spiced peach chutney
and toasted sourdough

SMOKED HADDOCK CROQUETTE
Cullen skink velouté and baby rocket salad

SMOKED SALMON CROSTINI
Lemon alioli, capers
and micro coriander salad

YOUR CHOICE OF SOUP
Fresh baked bread roll

COMPRESSED WATER MELON
Parma ham and figs

TOWER OF HAGGIS NEEPS & TATTIES
Nip of whisky cream

TWICE BAKED MATURE CHEDDAR SOUFFLÉ
Roasted cherry tomatoes and baby rocket salad

MAINS

ROAST RUMP OF LAMB
Dijon mustard and herb crust, reccurrent jus

POACHED FILLET OF PLAICE
Smoked salmon mousse, saffron and leek cream

PAN SEARED PORK FILLET
Braised pork bon bon, tarragon and white wine sauce

GRILLED FILLET OF HAKE
Chervil and shrimp butter

BRAISED RUMP STEAK
Roast shallot and smoked bacon sauce

BREADED VEGETABLE CUTLET
Roast tomato ragu

PAN ROASTED BREAST OF CHICKEN
Stuffed with haggis or black pudding, whisky cream sauce

ROAST RIB OF BEEF
Yorkshire pudding and roasting pan juices

DESSERTS

STEAMED CHOCOLATE PUDDING
Black cherries and clotted cream

SELECTION OF SCOTTISH CHEESES
Grapes, fruit chutney and mini oaties

CREAMY CHEESECAKE
Caramelised banana and toffee sauce

VANILLA PANNACOTTA
Macerated strawberries and biscotti

TOFFEE MERINGUE
Hazelnut cream and steamed clottie dumpling

Add freshly ground coffee or tea for £1.50 per person

LOOKING FOR SOMETHING BESPOKE?

Our co-ordinator can arrange with you to meet our chef,
where you can create a menu that your guests will love.

PARTIES BOOKING CONDITIONS

In these terms and conditions (the "Terms"), as amended from time to time, the following words shall have the following meanings:-

"Company" means the Lisini Pub Co. Limited

"Contract" means these Terms and Conditions

"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 deposit of £200 for The Mill Suite, and £100 for The Clyde Suite is required.

On payment of the Deposit it is understood that you have read, and fully agreed 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 out with 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

3 months - 21 days prior to the date of the Event

Less than 21 days prior to the date of the Event

CANCELLATION CHARGE

50% of the total 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 1.24.5am.

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 co-ordinators 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 810889**
or email **castle@lisini.co.uk**

*please see website for additional terms & conditions



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

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