

# THAINSTONE events



## PERFECT EVENTS

Weddings  
Concerts  
Dinner Dances  
Sporting Events



## **Welcome to Thainstone Events**

Every event is as important to us as the next. Every event is different; we can help make yours unique.

From exhibitions to weddings, charity dinners and corporate family fun days to concerts and birthday parties, Thainstone Events is unique and flexible.

We offer a variety of options from intimate function or corporate day in our own Porterhouse Restaurant and for larger events in our Thainstone Exchange.

Based at the Thainstone Centre, Inverurie we have over 1000 square metres of indoor space and even more outside. A venue highly flexible for business or leisure. Our very own Thainstone Exchange offers state of the art tiered seating system for 250, lighting and sound along with the option to use the centre and outdoor space.

Thainstone Events is dedicated to ensuring that every event we host is professional, innovative and individual. Our fully experienced events team guarantee that whether it be a private event or hosted by Thainstone itself it will exceed all expectations.

With free parking for 1000 vehicles and in-house catering every need is taken care of.

## **Food for Thought**

We are on hand to discuss all types of menu options. We have laid out options to allow you to choose a meal tailored to your choice and budget.

# porterhouse

RESTAURANT

## Small and Intimate

Porterhouse restaurant is perfect for an intimate function up to 90 guests for dinner or 120 for an informal option.

Enjoy the comfortable bar area for arrival drinks, the stylish restaurant for your meal, or go al fresco and sample our BBQ delights on the terrace





## Tailored celebrations

Thainstone Exchange is a very adaptable location to hold your event, with the maximum at 500 guests no one will miss out. The room can be sectioned to smaller sizes and is comfortable with 100 to 500 guests.





## Catering anywhere, anytime

Outside catering for anywhere and anytime you choose to have your event from castles, marquees to gardens the choices are endless.

You can choose from the selector menus or create your own menu. Fancy something different we cater for all needs from bbq's to spit roast to tea parties. Why not have a theme from Hawaiian, mad hatters tea party to country and western with the food and drink to match. We can deliver, set up, serve and tidy up after.

*Make the 'perfect event' a day to remember.*



# Sample Menus

## Menu 1

Wild Game Terrine  
Red cabbage and pear compote

Roast Chicken wrapped  
in Bacon  
Oatmeal stuffing and gravy

Dark and White Chocolate Torte  
Dark and white chocolate coulis

Coffee, Tea and Shortbread

£24 per person

## Menu 2

Traditional Scotch broth  
Assorted bread rolls

Roast rib of Beef  
Red wine and mushroom Sauce

Banoffee Cheesecake  
caramel syrup

Coffee, Tea and Mints

£27 per person

## Menu 3

Melon Tower  
(Cantaloupe, Water & Honeydew)  
pineapple and cardamom salsa,  
pomegranate and grenadine syrup

Cream of Tomato and Basil Soup

Roast Sirloin Beef  
Wild mushroom gravy

Raspberry Crème Brûlée  
Homemade shortbread

Coffee, Tea and Fudge

£31 per person

## Menu 4

Baked Fillet of Lemon Sole  
On a bed of bubble and squeak,  
saffron and white wine sauce

Cream of Asparagus Soup

Supreme of Chicken  
stuffed with haggis  
and Whisky sauce

Duo of Sweets  
Brandy Basket filled  
with Figs and Strawberries  
and a Rhubarb Pannacotta

Coffee, Tea and Petit fours

£34 per person



## Menu Selector

### Starters

- Wild Game Terrine with red cabbage and pear compote £ 4.50  
Baked Fillet of Lemon Sole on a bed of Bubble  
and Squeak, saffron white wine sauce £5.00  
Fresh Crab on a Salad of Potatoes, Avocado, Green Beans and Apples  
with Lime Mayonnaise and Julienne of Beetroot £5.50  
Pheasant, Chicken & baby Leek Terrine Balsamic Vinaigrette Reduction £5.50  
Goats Cheese and Spinach Tart with a rich Tomato and Olive Sauce £4.50  
Smoked Haddock fishcake, chive sauce and side salad £4.50  
Melon Tower (Cantaloupe, Water & Honeydew) Pineapple and Cardamom Salsa  
Pomegranate and Grenadine Syrup £4.00

### Main Courses

- Roast sirloin of beef with a red wine jus £17.00  
Fillet of Beef with Portobello mushroom and rich Madeira gravy £20.50  
Roast Rib of Scotch Premier Beef with peppercorn sauce £17.00  
Supreme of chicken stuffed with haggis and coated in whisky sauce £16.00  
Roast Chicken wrapped in bacon served with oatmeal stuffing and gravy £16.00  
Baked fillet of Balmoral venison wellington and game jus £19.50  
Roasted rack of Highland lamb with a garlic and herb crust  
on a toasted crouton, roasted shallots and gravy £19.00  
Roasted breast of Guinea Fowl stuffed with game mousse set on creamed savoy  
cabbage with juniper berry gravy £18.00  
Baked fillet of monkfish wrapped in Parma ham  
with a saffron and cayenne pepper sauce £18.00  
Pan fried pheasant breast with caramelised apples, cider and chervil sauce,  
accompanied with cauliflower and potato mash £17.50  
Spicy lentil and polenta rolls (v) £14.00  
Feta cheese vegetable kebabs (v) £14.00



# Menu Selector

## Desserts

- Banoffee cheesecake with caramel syrup £4.00
- Fresh fruit pavlova with cream and fruit coulis £4.00
- Dark and white chocolate torte with dark and white chocolate coulis £4.25
- Raspberry Crème Brûlée £4.25
- Sticky toffee pudding with ice cream £4.25
- Trio of Sweets; lime tart, vanilla panacotta, basket of berries £5.00
- Nutty chocolate sponge and Chantilly cream £5.00

## To Finish

- Freshly brewed tea or coffee and mints £2.00
- Freshly brewed tea or coffee and fudge £2.25
- Freshly brewed tea or coffee and petit fours £3.00





## Finger Buffets and Fork Buffets

### Option 1

Assorted Sandwiches  
Sesame chicken fillets  
Vegetable spring rolls  
Quiche  
Crisps

**£5.95 per person**

### Option 2

Assorted Sandwiches  
Sausage rolls  
Fish goujons  
Vegetable samosa  
Traybakes

**£6.95 per person**

### Option 3

Assorted Sandwiches  
Thai fish cakes  
Quiche  
Duck spring rolls  
Chicken pakora  
Vegetable samosa  
Traybakes  
Fresh fruit

**£7.95 per person,**

### Option 4

Assorted Sandwiches  
Thai fish cakes  
King prawn in filo pastry  
Duck spring rolls  
Chicken pakora  
Vegetable spring rolls  
Vegetable samosa  
Petit crolines  
Traybakes  
Fresh fruit

**£8.95 per person**

### Hot Fork Buffet

Choose from, all accompanied with either rice, potatoes, vegetables, salad as appropriate

Lasagne  
Vegetable lasagne  
Chilli con carne  
Steak pie  
Cottage Pie

Curry – choose from beef, chicken or vegetable

Macaroni Cheese

Sweet and Sour – chicken, pork or vegetable

Haggis, neeps and tatties

**One item £8.95**

**Two items £13.95**

### Cold Fork Buffet

Honey Roast Gammon  
Roast Rib of Beef  
Roast Chicken  
Tossed seasonal salad  
Coleslaw  
Potato and mint salad  
Savoury Cous Cous  
Mixed pepper salad

**£8.95 per person**

**Add the following for £2.00 each**

Smoked salmon  
Prawn Marie Rose  
Chicken liver pate

### Canapes

**Choose 4 items £4.50 per person  
£1.25 for every additional item**

Rare roast beef with horseradish  
Prawn marie rose  
Game pate with redcurrants  
Chicken liver mousse

Smoked salmon with lime mayonnaise  
Smoked chicken with banana chutney  
Smoked duck with caramelised red onions  
Ratatouille of vegetables and pinto beans  
Pineapple and pomegranate salsa  
Asparagus with orange mayonnaise



## Terms & Conditions

1. No booking will be considered definite until written confirmation is received.
2. A non-refundable deposit, equal to 20% of the booking value up to a maximum of £500 (five hundred pounds) must accompany the confirmation.
3. Unless prior written agreement has been given by Thainstone Events the full invoice balance must be paid prior to the commencement of the event.
4. Final numbers for catering must be received a minimum of 72 hours prior to the event. There may however be instances where confirmed numbers are required sooner than 72 hours in advance. This will be notified to you at the time of booking.
5. The final invoiced value will be based on the confirmed numbers or the actual number of persons catered for, whichever is the greatest.
6. In the absence of written confirmation of final numbers, we will invoice for the provisionally booked number or the actual numbers catered for, whichever is the greatest.
7. All external catering pricing will be subject to the additional costs of staff and travel.
8. Events held in our Thainstone Exchange may be subject to room hire costs.
9. All prices quoted are subject to VAT which will be added to all accounts at the prevailing rate.



