

THAINSTONE events

Thainstone Events - part of ANM Group, one of Scotland's largest farming co-operative societies - is a multi-skilled catering and events management company based at Thainstone Centre, Inverurie, Aberdeenshire.

Here at Thainstone Events, we can cater for any event from small meetings to exhibitions and

business breakfasts to large conferences (up to 450 delegates). We can deliver our quality services both in-house at Thainstone Centre or through our external catering operation.

Our farming heritage provides us with the best locally-sourced ingredients on our doorstep. We pride ourselves on our catering provision offering an authentic field to fork experience of quality produce prepared by our talented team of chefs.



Proud Member of the
Scotch Beef Club



Quality Meat Scotland



OUR FACILITIES:

THAINSTONE CENTRE

Thainstone Centre - one of Aberdeen City and Shire's largest premier venues - boasts free parking for more than 1,000 cars, free Wi-Fi, disabled access, on-site catering and bar facilities. Thainstone Centre is only 15 minutes from Aberdeen Airport and 15 miles from Aberdeen City Centre with rail links to Inverurie.

THAINSTONE EXCHANGE

A multi-purpose and adaptable venue which can accommodate up to 700 delegates/guests. Alternatively, the room can be divided into smaller sizes and breakout rooms are available. The venue is ideal for exhibitions, music and dance events, conferences, charity auctions and community events.

MEETING SUITE

Smaller events of up to 70 people can be accommodated in both our Glen Garioch and Aberlour meeting rooms.

PORTERHOUSE STEAKHOUSE & COFFEE BAR

Our renowned restaurant with bar facilities, is perfect for small meetings, business breakfasts, breakout areas and even a business BBQ on our terrace with our bespoke kahuna hut. Award-winning Porterhouse delivers a creative menu showcasing the finest locally-sourced meat and fish.

HELPING YOUR BUSINESS TO DO BUSINESS...



Devotion...
From Morn till Late...
Taking Farm to Plate!

COLD BUFFET

MAINS

- Roast rib of beef with horseradish sauce
- Honey & mustard roast gammon
- Roast turkey breast with cranberry & orange relish
- Poached salmon with lemon & caper mayonnaise
- Breast of chicken with coronation mayonnaise
- Mixed meat platter
- Tandoori-spiced salmon steak with cucumber & ginger dressing
- Leek & goats cheese filo parcel (V)
- Spinach, roasted peppers & goats cheese roulade (V)

SALADS

- Mixed baby leaf salad (V)
- Tomato salad with fresh basil pesto (V)
- Red cabbage & chive coleslaw (V)
- Spiced rice with pistachios, mango, apricots & coriander (V)
- New potato & spring onion salad with a grain mustard (V)
- Mediterranean couscous salad (V)
- Roasted squash, rocket & quinoa salad (V)



| | | |
|-----------------|----------------------|---------------|
| OPTION 1 | 2 mains plus 2 salad | £9.95pp +VAT |
| OPTION 2 | 4 mains plus 2 salad | £12.95pp +VAT |
| OPTION 3 | 6 mains plus 4 salad | £15.95pp +VAT |

FINGER BUFFET



PACKAGE 1

- Selection of gourmet sandwiches
- Mini duck spring rolls with hoisin sauce dip
- Chicken fillets with dipping sauce
- Chicken tikka skewers
- Lamb kofta kebabs with a mint dressing
- Brie & mango parcels with a cranberry relish (V)
- Mini samosas
- Sausage rolls
- Mozzarella dippers (V)
- Jalapeño & cheese rice balls (V)
- Prawn & cream cheese mini pancakes

PACKAGE 2

- Selection of gourmet sandwiches
- Thai mini crab cakes with sweet chilli dip
- Tempura king prawns
- Haggis bon bons with a whisky sauce
- Lemon & haddock goujons
- Mini cheese burgers with tomato relish
- Mini steak pies
- Breaded scallops with a citrus & red chilli dressing
- Chicken & chorizo skewers
- Caramelised red onion & goats cheese bon bons (V)
- Broccoli & stilton tart (V)

| | | |
|-----------------|----------------------------|--------------|
| OPTION 1 | Selection of tray bakes | £2.95pp +VAT |
| OPTION 2 | Select 3 from package 1 | £9.95pp +VAT |
| OPTION 3 | Select 2 from each package | £12.95pp+VAT |
| OPTION 4 | Select any 6 from 1 & 2 | £15.95pp+VAT |

HOT BUFFET



Select 2 hot dishes, vegetarian options available
£31.50+VAT DAY DELEGATE RATE

THE HOT BUFFET LUNCH MENU IS SERVED WITH A SELECTION OF VEGETABLES, RICE OR POTATOES

HOT DISHES

- Beef goulash with paprika, red pepper & sour cream
- Slow-cooked beef, shallot & ale casserole
- Thai lemon chicken & coconut sauce
- Chicken breast with chorizo, basil & plum tomato sauce
- Cod fillet with a lemon, butter & wine sauce
- Homemade fish pie
- Mac 'n' cheese (V)
- Haggis, neeps & tatties

COLD DISHES

- Assorted cold meats
- Quiche
- Homemade coleslaw (V)
- Couscous salad (V)
- Mixed leaf salad (V)
- Beetroot salad (V)
- Chinese style noodles (V)
- Mediterranean pasta salad (V)

DESSERT

- Fresh fruit platter (V)
- Selection of mini cakes & home bakes (V)

HOT BOWL FOOD

- Warm beef salad
- Spicy beef noodles with pak choi & bamboo shoots
- Beef & ale stew with mashed potato
- Chicken tikka masala with pilau rice & mini naan bread
- Chicken in a creamy mushroom sauce with wild rice
- Seafood risotto
- Chicken stuffed with haggis with a cream sauce & new potatoes
- Venison stovies with beetroot & oatcakes
- Moroccan lamb tagine with couscous
- Spaghetti with prawns, crab & chilli
- Smoked haddock with potato croquettes

| | | |
|----------|----------------|---------------|
| OPTION 1 | Choose 2 items | £7.95pp +VAT |
| OPTION 2 | Choose 3 items | £10.95pp +VAT |
| OPTION 3 | Choose 4 items | £13.95pp +VAT |

- Fish pie with creamy mashed potatoes
- Butternut squash risotto (V)
- Vegetable tower with a tomato sauce (V)
- Teriyaki stir-fried vegetables with noodles (V)
- Cream of cauliflower soup (V)



SOUP & SANDWICH

SOUP

Freshly prepared soup of the day

SANDWICHES

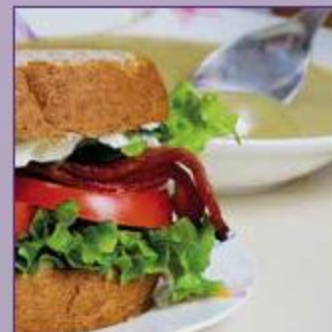
A selection of white & brown bread, bread rolls, flat bread & bagels with gourmet

locally-sourced fillings (a selection of vegetarian and meat fillings & potato chips)

DESSERT

Fresh fruit platter
 Selection of mini cakes & home bakes

£12.95+VAT PER PERSON



SET MENUS

OPTION 1

£24.00pp +VAT

- Ham hock terrine, beetroot relish & creamed horseradish dressing
- Breast of Banffshire chicken filled with black pudding, served with a selection of seasonal vegetables, potatoes & jus
- Lavender & ginger cheesecake
- Coffee, tea & mints

OPTION 2

£27.50pp +VAT

- Cauliflower & stilton soup (V)
- Roast rib of Scotch sirloin beef with wild mushroom & red wine jus
- Mixed berry pavlova with Chantilly cream (V)
- Coffee, tea & fudge



OPTION 3

£34.50pp +VAT

- Smoked Scotch beef fillet carpaccio with walnut, shallots, salad & classic vinaigrette dressing
- Braised rump of Aberdeenshire spring lamb with cauliflower mash & a red currant jus
- Scottish whisky chocolate mousse cake with candied orange peel served with coconut ice cream
- Coffee, tea & truffles

OPTION 4

£36.00pp +VAT

- Smoked Peterhead-landed haddock fish cake with salad leaves & spiced apple vinaigrette
- Pan-fried venison fillet with pickled walnuts served with a Glen Garioch jus
- Trio of desserts, chocolate whisky cheesecake, profiteroles with caramel syrup, mango ice cream on a popping candy crumble
- Coffee, tea & fudge



STARTERS

PRICES ARE PLUS VAT

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|---|-------|---|-------|
| Tomato & basil soup (V) | £3.50 | Crab tian with tomato & avocado, lime mayonnaise & orange & red chilli dressing | £7.25 |
| Potato & leek soup (V) | £3.50 | Goats cheese mousse with pistachio, garlic crouton, salad, orange & red chilli dressing (V) | £4.95 |
| Sweet potato & pumpkin soup (V) | £4.25 | Ballotine of foie gras, rhubarb chutney & saffron lemon toasted brioche | £6.95 |
| Lentil broth | £3.50 | Wild game terrine with apple compote, salad & mustard honey dressing | £5.25 |
| Chicken & sweetcorn soup | £4.00 | Ham hock and grain mustard terrine, new potato & apple salad | £5.95 |
| Carrot & coriander soup (V) | £3.75 | Smoked beef fillet carpaccio with walnut, shallot salad & classic vinaigrette dressing | £8.95 |
| Garden pea veloute with broad beans & poached duck egg (V) | £4.50 | | |
| Smoked haddock fishcake, mixed leaves & spiced apple vinaigrette | £6.25 | | |
| Organic Scottish smoked salmon, green asparagus served with béarnaise sauce | £8.95 | | |
| Trio of Scottish seafood | £7.85 | | |



MAIN COURSES

PRICES ARE
PLUS VAT



Organic Scottish salmon,
served with green asparagus &
crushed new potatoes

£17.00

Line-caught Peterhead-landed
seabass fillet, served with saffron
sautéed potatoes with a mixed
pepper & parsley jus

£19.50

Braised rump of Aberdeenshire
spring lamb served with
mint gravy

£18.00

Banffshire chicken leg stuffed
with wild mushroom mousse,
served with fondant potatoes &
chicken jus

£16.00

Supreme of Banffshire chicken
stuffed with apricot & oatmeal
served with jus

£16.50

Spinach and mushroom stuffed
saddle of Aberdeenshire spring
lamb, served with a rosemary jus

£17.75

Braised Aberdeenshire spring lamb
shank off the bone served with
lamb jus

£18.50

Roast sirloin of Scotch beef served
with red wine jus

£18.50

Slow-cooked ox cheeks, served
with seasonal root vegetables &
red wine jus

£18.50

Individual fillet of Scotch
Beef Wellington served with
truffle sauce

£24.00

Roast rib of Scotch beef served
with red wine jus

£19.00



ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES & POTATOES

DESSERTS

PRICES ARE
PLUS VAT

Crème de cassis poached pear
served with pistachio ice cream
& lavender crystallized sugar

£5.50

Assiette of desserts

£7.00

Scottish short cake with raspberries
and Chantilly cream served with
raspberry coulis

£5.50

Scotch whisky chocolate mousse cake
served with caramelised orange peel

£6.50

Candied orange sorbet

£6.50

Crème caramel served with brandied
sultanas, pine nuts & thyme

£5.00

Vanilla pod crème brulée served with
rhubarb & strawberry compote

£6.00

Toffee caramelised pear served with
vanilla ice cream & pistachio tuile

£6.00

Home-made sticky toffee pudding
served with lemon butterscotch sauce

£4.95

Frozen apricot & Drambuie soufflé
served with shortbread

£5.50

Lavender crème brulée served with
almond biscuits

£5.50

Lemon posset served with almond
shortbread

£5.00

Mixed berry pavlova served with
Chantilly cream & fruit coulis

£6.00

Lavender & ginger cheesecake
served with a chocolate cigarette

£6.00



CANAPÉS

- Sesame soy glazed beef skewers
- Chicken & chorizo skewers
- Baby baked potatoes with sour cream & smoked salmon or bacon
- Cherry tomatoes with crab & tarragon mayonnaise on a garlic crouton
- Radish cups with olive tapenade (V)
- Celery baguettes with stilton & walnut (V)
- Basil marinated mozzarella & cherry tomato skewers (V)
- Mini caesar salad croutons (V)
- Mini hamburgers with pickles & ketchup
- Tarragon & mustard lobster brioche
- Haggis bon bons
- Tempura prawns
- Fish skewers
- Classic prawn cocktail puffs
- Egg & bacon puffs

OPTION 1: Choose 3 items £4.95pp+VAT

OPTION 2: Choose 4 items £5.95pp+VAT

OPTION 3: Choose 5 items £6.95pp+VAT



BBQ MENU

PLEASE NOTE: ALL OUR BBQS ARE FOR A MINIMUM OF 50 PEOPLE AND COME WITH AN ADDITIONAL CHARGE FOR STAFF AND LINEN.



OPTION 1 - £15.00pp + VAT

- Burgers
- Spicy chicken wings
- Spicy hot dog with sweet & sour glaze
- Cajun pork chop
- Green herb & chilli corn on the cob (v)
- Baked potato & sour cream (v)

OPTION 2 - £17.50pp + VAT

- Steak with lime & mango salsa
- Aubergine & halloumi skewers with a smoked sticky glaze (V)
- Cumberland sausages
- Chicken, mixed pepper & onion skewers
- Pork & apple burger
- Green herb & chilli corn on the cob (V)
- Baked potato & sour cream (V)

OPTION 3 — £20.50pp + VAT

- Lamb curry skewers with sesame oil dressing
- Haggis burger
- Spicy hot dog with sweet & sour glaze
- Piri piri prawns with basil & lemon sauce
- Tofu & vegetable burger with blackened cajun spice (V)
- Sticky chicken wings

EXTRAS - All BBQ menus include the following:

- Mixed leaf salads with house dressing
- Potato & salmon salad with lemon dressing
- Chickpea salad with chilli oil
- Homemade coleslaw
- Crusty bread, burger rolls, Monterey Jack cheese, relishes & mustard.

HOG ROAST - £9.95pp + VAT

- Spit-roast pig served with bread bun, salad and potatoes. Minimum 70 people.