

Please note that all prices quoted in this booklet were printed inclusive of VAT at 15%. As per our T&C, we reserve the right to vary the prices quoted to reflect the recent increase in VAT to 17.5%.
Prices applicable until end March 2010.



WEST PARK



THE DINING EXPERIENCE

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REFRESHMENTS

(PER PERSON)

Tea & Coffee	£1.85
Highland Spring Mineral Water 330ml	£1.10
Highland Spring Mineral Water 1 Litre	£3.00
Orange juice – 1 Litre Jug	£4.00
Tea/Coffee & Biscuits	£2.00
Tea/coffee & Scones	£2.25
Tea/coffee & Danish Pastries	£2.25
Tea/coffee & Selection of Home Baking	£2.50
Sandwiches & Fruit	£4.10
Cheese & Wine	£5.10
Fruit Platter	£2.55

SAVOURIES

(per person)

Cheese & Biscuits

Cheese, Biscuits & Bread

Cheese, Biscuits, Bread, Olives & Cherry Tomatoes

Nibbles (from Selection) any 3 for

Nibbles (from Selection) any 4 for

Nibbles (from Selection) any 5 for

Nibbles (from Selection) any 6 for

£4.85

£5.35

£6.35

£2.80

£3.30

£3.80

£4.30

Please select from the following

Kettle Crisps

Nuts

Tortilla Chips

Mini Quiche

Mini Pizza

Canapes

LIGHT BREAKFAST SELECTOR

Mini Croissants with Crispy Ayrshire Bacon, Baked
Tomato & Smoked Cheese

£3.10

Herb Tartlet filled with Creamed Scrambled Egg &
Pork & Apricot Sausage

£2.10

Mini Black Pudding with Potato Scone

£2.10

Breakfast Muffins

£1.30

Ayrshire Bacon Morning Roll

£3.50

Vegetarian Sausage Granary Baps

£2.55

Choice of Cereals, Muesli & Fresh Fruit

£2.80

Selection of Fruit Juices

£1.30

Banana & Raspberry Smoothies

£1.55

CANAPÉ SELECTOR

Canapé Selector (Cold)

Price per item

A Trio Of Savoury Filled Crostini
Fillings To Be

Brussels Pate And Cranberry
Prawn & Avocado

Goats Cheese & Red Pepper Salsa

£2.00

Mini Oatcakes

Fillings To Be

Smoked Salmon & Cream Cheese

Arbroath Smokie Pate

Lockerbie Cheddar With Plum & Apple Chutney

Grampian Chicken & Prune Mousse

£2.30

A Selection Of Vegetable Crudities & Bread Sticks Served
With A Sour Cream & Chive Dip

£1.80

Mini Chicken & Black Grape Skewers

£1.95

Savoury Choux Buns

Filling To Be

Tuna & Tomato

Honey Roast Ham & Fresh Pineapple

Mango, Red Pepper & Cream Cheese

£2.00

Mini Fruit Kebabs Served With A Chocolate Fondue

£2.15

CANAPÉ SELECTOR

Canapé Selector (Hot)

Price per item

Rosemary & Garlic Crusted Deep Fried Brie
Served With A Cranberry Dip

£2.30

Chicken Sate Served With A Peanut Sauce

£2.30

Japanese Style Breaded Torpedo Prawns
Served With A Sweet Chilli Dip

£2.30

Mini Broccoli & Mushroom Tarts

£1.95

Salmon, Lemon & Dill Crunchies
Served With A Lemon Mayonnaise

£2.15

Mini Chicken Fillet Bites Served With A Trio Of Dips

£2.30

FINGER BUFFET SELECTOR

Selection Of Savoury Hand Cut Sandwiches **£2.55**

Selection Of Savoury Filled Croissants **£2.55**

Selection Of Savoury Filled Petit Pain **£2.50**

Open French Bread Sandwiches **£2.50**

Items Listed Below Will Be Served Hot

Oven Baked Sausage Rolls **£2.00**

Japanese Breaded Prawns **£2.00**

Mini Chicken Fillets **£2.00**

Thai Fish Cakes **£2.00**

Salmon Gougons **£2.00**

Chicken Drumsticks **£2.50**

Chicken Sate **£2.00**

Indian Selection Salver **£2.60**

Vegetable Satay **£1.85**

Dips Will Be Served Where Appropriate

Tea And Coffee **£1.85**

MENU SELECTOR

Soups

Served with a crusty roll & butter

Spinach And Potato

£3.85

Carrot And Orange

£3.60

Pea and Ham

£3.60

Lentil And Tomato

£3.60

Broccoli And Stilton

£4.10

Cream Of Mushroom

£3.85

MENU SELECTOR

Starters

Smoked Ayrshire Ham & Asparagus Salad Served With A Sour Cream & Chive Dressing

£4.80

Isle of Bute Salmon and Dill Mousse with Pickled Cucumber

£5.60

Red Pesto Chicken & Potato Salad

£4.35

Bloody Mary Terrine with Oatcakes and Celery

£4.45

Melon & Raspberry With An Elderberry Syrup

£4.10

Smoked Duck Served With Apple Chutney Served On A Bed Of Seasonal Salad

£4.85

M E N U S E L E C T O R

Main Courses

Supreme Of Grampian Chicken Stuffed With Parma Ham & Mozzarella
Served On A Red Pepper & Tomato Coulis

£16.85

Traditional Aberdeen Angus Steak Pie

£13.90

Fillet Of Scottish Salmon Served With A Pink Grapefruit & Basil
Sauce

£14.80

Roast Loin Of Perthshire Lamb Served With A Rosemary & Mint Jus

£15.80

Roast Loin Of Ayrshire Pork Served On Wholegrain
Mustard Mash Napped With A Calvados Jus & Garnished
With Pearls Of Roasted Apple

£15.30

Medallions Of Beef In A Cream & Pink Peppercorn
Sauce

£18.35

Sole Veronique

£16.80

Breast Of Barbary Duck With A Morello Cherry Sauce

£16.80

The Above Main Courses Are Served With
Seasonal Vegetables & Potatoes

MENU SELECTOR

Sweets

Vanilla Panacotta Served With A Blueberry Compote

£4.10

Raspberry Syllabub

£4.10

Chocolate & Cointreau Parfait Served In A White Chocolate Cup On A Pool Of Orange Coulis

£4.60

Individual Sticky Toffee Pudding Served With Toffee Sauce

£4.10

Exotic Fresh Fruit Salad Served In A Pavlova Nest Drizzled With A Jamaican Rum & Pineapple Syrup

£4.10

Whisky and Marmalade Bread and Butter Pudding

£4.10

Tangy Lemon Meringue Tart served with semi whipped cream

£4.10

A Duo Of Scottish Cheeses Served With Oven Baked Bannocks, Celery ,Carrot & Black Grapes

£4.60

Coffee & Mints

£1.90

SNACK BREAKFAST

Freshly Squeezed Orange Juice

Mini Bagel With Crispy Ayrshire Bacon, Beef Tomato Concasse topped
with Sautéed Mushroom

Cocktail Pork Sausage & Apple Lattice

Smoked Haddock Béchamel Filo Parcels

Scottish Highland Spring Water, Sparkling Or Still

Freshly Made Tea And Coffee

£8.15

FINGER BUFFET

Finger Buffet 1

Italian Cheese & Tomato Pizza

Indian Samosa

Chinese Spring Roll

Scottish Haggis Parcel

French Baguette Fillings To Include
Roast Ham & Wholegrain Mustard
Egg & Cress
Mature Cheddar & Tomato

Tea & Coffee

£8.90

Finger Buffet 2

Mini Chicken Fillets

Vegetable Sate

Trio of Dips

Selection of Open & Closed Sandwiches to include
Roast Ham & Wholegrain Mustard

Egg & Cress
Tuna & Tomato

Mini Fruit Tart

Tea & Coffee

£8.70

FORK BUFFET

Menu 1

Poached Chicken Roasted Vegetable Kebabs
Selection Of Open & Closed Sandwiches
Stone Baked Four Cheese Pizza
Vegetable Spring Roll with A Plum Dipping Sauce
Continental Leaves & Seasonal Salads

Mini Meringues
A Selection Of Fresh Cut Fruit
Freshly Made Coffee & Tea

£12.75

Menu 2

Smoked Salmon, Grape & Strawberry Kebabs
Continental Meats & Cheeses
Broccoli & Stilton Tartlet
Continental Leaves & Seasonal Salads

Mini Chocolate Cups
A Selection Of Exotic Fresh Cut Fruit
Freshly Made Coffee & Tea

£12.75

Fork Buffet Menus

The fork buffet menus comprise of a choice of hot & cold food items. Whilst not comprising all the elements of a full meal, they are an excellent choice for an occasion where you wish to encourage your guests to mix freely.

The menu has been designed to allow your guests to eat whilst standing.

HOT & COLD CHOICE BUFFET LUNCH

Menu A 2 Course

COLD CHOICE
Honey Roast Ham
Vegetable Tortilla Wraps

Selection of Seasonal Salads

SIDE GARNISHES
Apple Chutney • Tomato Salsa • Vinaigrette Dressing

Crusty Roll & Butter
Stuffed Egg, plain & with lemon mayonnaise

HOT CHOICE
Chicken with a Hoi Sin Sauce Served with Rice

SWEETS
Chocolate Fudge Cake

Tea/Coffee

Menu B 2 Course

Roast turkey served with cranberry filled peaches
Roasted Pepper Roulade

Selection of Seasonal Salads

Crusty Roll & Butter
Fresh herb stuffed eggs

DRESSINGS
Red Onion Marmalade • Cracked Pepper & Lemon Mayonnaise
• Balsamic vinegar Dressing

HOT CHOICE
Beef lasagne

SWEETS
Mandarin Cheesecake & Double Cream

Tea/Coffee

£13.25

C O L D B U F F E T

Minimum Numbers 20

Prawn & melon salad

Cream of Watercress soup

Decorated Pieces

Poached Isle Of Bute Salmon

Roast Sirloin Of Aberdeen Angus Beef

Supreme Of Grampian Chicken

Minted Baby Boiled Potatoes

Selection Of Seasonal Salads

Kiwi & Strawberry Salad

Lemon And Morello Cherry Cheesecake

Coffee & Mints

£25.50

HOT & COLD CARVERY LUNCH

Minimum 10 Covers

HOT CHOICE

Soup of the Day

Roast Rib of Aberdeen Angus Beef served with Red wine Jus
Broccoli & Shitkati Mushroom Lasagne

Roast Potatoes
Glazed Market Vegetables

COLD CHOICE

Red Pepper Parfait with Goats Cheese & Aubergine

SALADS

A Selection of Seasonal Salads

Fresh Crusty Roll

Eggs stuffed with black olives

SWEETS

Dutch apple pie

Freshly Made Coffee & Tea

£16.85

DINNER MENU

Dinner Menu 1

Pillow of Poached Salmon Served On A Bed of Fresh Salad
Leaves garnished with a Horseradish Dressing



Leg Of Perthshire Lamb Stuffed With Rosemary & Lemon
Served With Thyme Jus



Glazed Market Vegetables & Potatoes



Poached Pear With White Chocolate Sauce
& Caramel Ice Cream



Coffee & Mints

£24.50

Dinner Menu 2

Creamed Leek & Onion Soup



Darne Of Scottish Salmon, Poached & Scented With
Ginger and Lemon Grass Butter



Glazed Market Vegetables & Potatoes



Baked Apricot & Almond Tart Served
With An Amareto Custard



Coffee & Mints

£25.50

DINNER MENU

Dinner Menu 3

Melon & Summer Berry Melody Served With A
Blackberry Sorbet

•

Supreme Of Corn Fed Chicken Served With A Haggis Parcel &
Napped With A Drambuie Scented Jus

•

Glazed Market Vegetables & Potatoes

•

Profiteroles surrounded by Irish Coffee Cream served
with a White Chocolate Sauce

•

Coffee & Mints

£28.00

Dinner Menu 4

Sun Blushed Tomato & Basil Soup
Served With A Parmesan Twist

•

Tender Loin Of Pork With Apple & Mustard Stuffing With
A Rosemary & Garlic Crust Served With A Brandy Sauce

•

Glazed Market Vegetables & Potatoes

•

Lemon & Lime Cheesecake

•

Continental Cheese & Biscuits

•

Coffee & Petit Fours

£26.00

DINNER MENU

Dinner Menu 5

Isle Of Bute Salmon & Sweet Chilli Parfait

•

Champagne Sorbet

•

Roast Breast Of Gressingham Duck Stuffed With Morella
Cherry Served With A Port Wine Jus

Glazed Market Vegetables & Potatoes

•

Glazed Raspberry & Honey Tart with a Chantilly Cream

•

Coffee & Petit Fours

£32.00

Dinner Menu 6

Watercress & Orange Soup

•

Arbroath Smokie Shavings Tossed In A Selection Of Continental
Leaves & Drizzled With A Lemon & Lime Vinaigrette

•

Fillet Of Beef Wellington With A Mustard Sauce

Glazed Market Vegetables & Potatoes

•

White Chocolate & Strawberry Mousse

•

Coffee & Mints

£32.00

TASTE OF SCOTLAND DINNER

Haggis Neeps & Chapit Tatties Served With A Drambuie Jus



Lemon & Heather Honey Sorbet



Fillet Of Isle Of Bute Salmon Served On A Lemon & Parsley Mash
With A Creamy Watercress Sauce



Glazed Market Vegetables & Potatoes



Strathmore Summer Pudding



Coffee & Glava Fudge

£28.00

TESTIMONIALS

**School of Nursing & Midwifery, UOD
John Drummond**

"This was the 11th International Philosophy of Nursing Conference and regulars have said it was the best yet. I have no doubt that West Park played a major part in that. There was a real buzz about the place. You and your team are largely to thank for that. Everyone was very impressed with the venue, the accommodation, the food and the organisation".

**NHS Quality Improvement Scotland
Katy Bullock**

"Please keep everything just the way it is – particularly how easy it was to contact a member of staff at any time when we needed help. Also impressive was the way that every member of staff knew about our event and the requirements, the service was seamless, no matter who we spoke to. This does not happen everywhere!"

**Children 1st
Tom Roberts**

"We were very happy with the way the event ran. In particular, the West Park staff who helped set up the room and ran the catering were very helpful – this makes a real difference to my job as Event Co-ordinator."

**University of Dundee
Agnes Ramsay**

"The service we received was outstanding. All staff provided excellent customer care."

**NHS Grampian
Tracey Hicks**

"The event ran even more smoothly than hoped. We couldn't have asked for better facilities."

Mr & Mrs Stewart – 27/10/07

Excellent night, superb venue. Many have said it was the best Wedding night they have attended!

Mr & Mrs Tasker – 6/10/07

We both had a wonderful day as West Park accommodated all our wishes and have left us with great memories.

Mr & Mrs Barlow – 18/09/07

We were pleasantly surprised to be allocated a Wedding Co-ordinator, and have the services of a Toast Master throughout the day. The Wedding schedule is an excellent idea!

Mr & Mrs Milne – 27/07/07

Our expectations were high and were most definitely met. Our guests are still raving about the venue!

Mr & Mrs Smith – 31/03/07

Our special day exceeded all our expectations, thanks to the exceptional organisation, service and friendliness received at West Park.

Mr & Mrs Burke – 30/09/07

Your attention to detail and smooth running was excellent. The assistance was more than I expected.

C O N F E R E N C E S

F U N C T I O N S