

Finger Buffets

Freshly Cut Sandwiches
Glazed Sausage Rolls
Tea and Coffee
£6.95

Filled Finger Rolls
Baby Sausages with Honey and Sesame
Spiced Vegetable Pakora with Chilli Dip
Assorted Savoury Quiche
Tea and Coffee
£7.95

Freshly Cut Sandwiches
Fried Chicken Goujons with Garlic Mayonnaise
Warm Bruschetta glazed with Cheese
Crispy Haggis Croquettes
Cranberry and Cream Cheese Tartlets
Mini Vegetable Spring Rolls
Tea and Coffee
£8.95

Smoked Salmon Canapés
Crispy Fried Prawn Tails
Tangy Cajun Drumsticks
Cheeseboard with Vegetable Crudites
Spiced Onion Bhajis with Minted Yoghurt
Assorted Filled Finger Rolls and Wraps
Filled Mini Jacket Potatoes
Tea and Coffee
£10.95

the
moorings
hotel



the moorings hotel

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Requests the opportunity to arrange your
conference

Conference Rates

Daily Delegate Rate (min number of 12) £25

The following charges apply when our delegate rates are not required
(These charges include use of in-house equipment)*

Room Hire	Half Day (4 hours)	Full Day
Exhibitions		£200.00
Conference Room (1)	£80.00	£ 95.00
Conference Room (2)	£80.00	£ 95.00
Conference Room Combined	£90.00	£100.00
Syndicate Room (Maximum of 8)		£ 70.00

Refreshments / Buffets / Lunches

Morning Coffee or Afternoon Tea with Biscuits	£ 2.00
Morning Coffee or Afternoon Tea with Cakes & Pastries	£ 3.25
Buffets from	£ 6.95
2 Course Lunch with Coffee from	£12.95
3 Course Lunch with Coffee from	£14.95

Daily Delegate Rate includes:
Tea and Coffee on arrival
Mid morning Tea, Coffee & Biscuits
Table D'hote Lunch or Buffet Lunch
Afternoon Tea, Coffee & Biscuits
Conference Room Hire
Use of In-house equipment*

*In-house equipment:
Overhead Projector, Screen, Flipchart, TV & Video/DVD

*An extensive range of additional equipment can be arranged and costed accordingly

Sample Lunch Menu A

2 Courses (inclusive of coffee) £12.95 per person
3 Courses (inclusive of coffee) £14.95 per person

Sweet Melon Rose
with Forest Berries in a Fruit Coulis
or
Freshly Made Soup of the Day
with Crusty Bread Roll

Steak and Ale Casserole
topped with Crisp Pastry
or
Poached Haddock
with Parsley and Lemon Sauce

Both served with Fresh Market
Vegetables and Potatoes

French Apple Tart
with a Spiced Custard

Freshly Brewed Coffee

Sample Lunch Menu B

2 Courses (inclusive of coffee) £14.95 per person
3 Courses (inclusive of coffee) £16.95 per person

Atlantic Prawns in a Piquant Mayonnaise
with Herb Salad
or
Smooth Liver Pate
with Handmade Compote and Rustic Oatcakes

Baked Chicken Breast
with Mushrooms in a Cream Sauce
or
Roasted Rib of Scottish Beef
with Yorkshire Pudding on a Rich Gravy

Both served with Fresh Market
Vegetables and Potatoes

Fresh Fruit Tartlet
with Dairy Cream and Strawberry Sauce

Freshly Brewed Coffee
with Chocolate Mints