



THE PARKVILLE

HOTEL • BAR • RESTAURANT

PARTIES

LUXURY IN LANARKSHIRE





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WELCOME TO THE PARKVILLE HOTEL

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.



GREAT VENUE, GREAT TASTE

With its stylish restaurant and modern bar with traditional features to its cosy lounge and, not forgetting, five beautifully designed boutique bedrooms, The Parkville Hotel in Blantyre has it all under the one roof.

When it comes to dining, our team of chefs have been busy in the kitchen creating a delicious assortment of mouth-watering canapés and tempting courses that are sure to be talked about by your guest long after your event has finished.

THE PARK SUITE

Having its own private entrance and bars and comfortably hosting parties for up to 230 guests, The Park Suite offers the flexibility you require. With individual attention paid throughout your booking experience, our dedicated co-ordinators will make your special event one to remember and the perfect venue for your celebration.

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

Liqueur	from £3.00
Carefully selected glass of house wine	from £3.50
Glass of prosecco	from £4.00
Glass of champagne	£6.50
Champagne cocktail	£8.00
Upgrade prosecco to champagne	£2.50
Upgrade to our premium range of carefully selected wines	£POA

PACKAGES	2017	2018	2019
Traditional	£7.50	£7.50	£7.50
The Classic	£10.00	£10.00	£10.00
Premium	£12.50	£12.50	£12.50
Platinum	£20.00	£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 pate 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 £4.95

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

EVENING BREAKFAST £5.50

Square sausage baps · Crispy bacon baps · Scrambled egg baps

CLASSIC SELECTOR £7.50

Please choose 5 items from the following:

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

AMERICANO £8.50

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

AFTERNOONTEA £9.95

Minimum numbers of 50

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

BUFFET SELECTION

DELUXE SELECTOR £8.95

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 £10.95

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 £16.50

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 £3.50 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 £35

Assorted freshly cut sandwiches £35

Vegetable pakora, chilli and mint dip £40

Pepperoni and margarita 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 £40

Chicken peanut satay, cucumber pickle £50

Salmon fish cakes, mango and coriander salsa £45

Skinny fries £25

Salad bar £75 · 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



PARTY PACKAGES

FOR SPECIAL OCCASSIONS

OUR PARTY PACKGES INCLUDE THE FOLLOWING AS STANDARD:

Dedicated co-ordinator to help you plan your special occasion

Hire of The Park 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	£499	£550	£600	£650
Evening Breakfast	£550	£600	£650	£700
Classic Selector	£700	£750	£800	£850
Americano	£750	£825	£900	£950
Afternoon Tea	£900	£995	£1,050	£1,100
Deluxe Selector	£850	£925	£995	£1,050
Hot Fork	£975	£1,050	£1,125	£1,200
Hot Carvery	£1,275	£1,425	£1,550	£1,650

A LITTLE TOUCH OF CLASS £400

Whether it's an engagement celebration, evening wedding reception, anniversary dinner or a special occasion, why not treat yourself and your guests to a little Lisini touch of class.

Including an overnight stay for two including breakfast, red carpet arrival, chair covers and candelabras for 100 guests.



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SPECIAL OCCASIONS

The Park Suite is an amazing venue for parties and great celebrations. We will be pleased to discuss our party packages and your ideas to assist you in getting your plans underway for your special event.

MENU 1

2 courses £14.95 · 3 courses £17.95

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 PATE

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 £16.95 · 3 courses £19.95

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

STARTERS

PRESSED HAM TERRINE
Spiced peach chutney
and toasted sour dough

SMOKED HADDOCK CROQUETTE
Cullen skink veloute 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, red current 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
(£1.50 supplement)

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.
We can also tailor any of our set menus to cater for twilight bookings.

PARTIES BOOKING CONDITIONS

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

"Booking Form" means the wedding booking contract attached to these terms which must be signed and returned to the Company

"Company" means the Lisini Pub Co. Limited

"Contract" means these Terms and the Booking Form

"Event" means the wedding, further details of which are set out in the attached Booking Form

"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 £100 deposit is required within 14 days of your provisional booking (the "Deposit").

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 outwith 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 12.45am.

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 822861**
or email **parkville@lisini.co.uk**

*please see insert or website for additional terms & conditions



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

THE PARKVILLE HOTEL, 296 GLASGOW ROAD, BLANTYRE, G72 9DG. TELEPHONE: 01698 822861 LISINI.CO.UK