

RESERVATION FORM & CONDITIONS

PLEASE READ CAREFULLY

In the first instance, please call our Sales and Events

Office to make a provisional booking.

PROVISIONAL BOOKINGS WILL BE RELEASED IF NO DEPOSIT IS PAID

On receipt of this completed form, along with the appropriate deposit, the hotel will issue a confirmation letter-only then is your booking guaranteed.

PARTY NIGHT BOOKINGS REQUIRE A £10 PER PERSON DEPOSIT TO CONFIRM.

HOGMANAY DINNER BOOKINGS REQUIRE A £25 PER PERSON DEPOSIT

TO CONFIRM. SENIOR CITIZENS LUNCHES SHOULD BE PAID IN FULL

WHEN MAKING THE BOOKING

ALL DEPOSITS ARE NON-REFUNDABLE

Name of Organiser _____

Company/Organisation _____

Address _____

Postcode _____

Telephone Number _____

E-mail address _____

Event _____

Date of Event _____ Numbers _____

Deposit Amount _____

Cash Cheque Credit/Debit Card

Please debit my Visa/MasterCard/Amex/Debit Card No. *(delete as applicable)*

Start Date _____ Expiry Date _____ Issue No _____

- The final balance of payment is due 14 days prior to your event
- All payments must be made by the organiser
- Cancellations: If more than 3 days prior to event – refund with hotel vouchers or bar tab on the night – MINUS THE NON-REFUNDABLE DEPOSIT. Less than 3 days prior to event – no refund
- We try to ensure that everyone is seated on time and ask that your party arrive at least 15 minutes prior to your allocated time for dinner. This time will be negotiated with hotel on full payment of your event.
- No deposit is required for any accommodation that may be booked with your party night, however, a credit/debit card must be given to secure the room. In the event of a non-arrival, the full amount will be charged to the credit/debit card.
- Any timings for events in the brochure are subject to Perth & Kinross Licensing Board approval, and can be changed at any time without notice.
- In the interests of safety and licensing, door stewards operate on all Festive Party Nights - they have the right to refuse admission and their/management decision is final.
- The Salutation Hotel operates a strict proof of age policy in all bars and the bar staff reserve the right to refuse service at any time to any person.
- The Salutation Hotel reserve the right to amend any menu or event in this brochure.
- Table size and total number of tables allocated to groups, will be the decision of the hotel management and is final.

On behalf of the above party/organisation, I accept the conditions stated above:

Signed _____ Date _____

Designed and printed by  17 Silvermills Court, Henderson Place Lane, Edinburgh EH3 5DG Tel: 0131 523 0400

Salutation Hotel



Party Night Prices
held from 2010

Festive Celebrations 2011



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www.strathmorehotels.com

CALENDAR OF EVENTS AND PRICES DECEMBER 2011

FESTIVE WINE LIST 2011

December (*Off Peak Rates)

*Friday 2nd	Festive Party Night	£24.00
Saturday 3rd	Festive Party Night	£35.00
Thursday 8th	Festive Party Night	£24.00
Friday 9th	Festive Party Night	£35.00
Saturday 10th	Festive Party Night	£35.00
Monday 12th	Senior Citizens Christmas Lunch	£12.95
Tuesday 13th	Senior Citizens Christmas Lunch	£12.95
Thursday 15th	Senior Citizens Christmas Lunch	£12.95
Thursday 15th	Festive Party Night	£23.00
Friday 16th	Festive Party Night	£35.00
Saturday 17th	Festive Party Night	£35.00
*Sunday 18th	Festive Party Night	£18.00
*Monday 19th	Festive Party Night	£18.00
*Tuesday 20th	Festive Party Night	£18.00
Sunday 25th	Christmas Day Lunch Children (3-12 years) Infants (under 3 years)	£49.00 £22.00 FREE
Saturday 31st	Hogmanay Gala Dinner Dance	£77.00

Please pre-order your wine here
and we ensure your wine is ready on the table for your arrival

WHITES

		QTY
A. CHENIN BLANC	£14.95	<input type="checkbox"/>
<i>A blend of several vineyards, with grapefruit and herbaceous character.</i>		
B. UNOAKED CHARDONNAY	£14.95	<input type="checkbox"/>
<i>Made with no oak contact, fruity with crisp acidity and weight.</i>		
C. SAUVIGNON BLANC	£14.95	<input type="checkbox"/>
<i>Fresh Gooseberry Flavour and Zingy Acidity.</i>		

REDS

D. MERLOT	£14.95	<input type="checkbox"/>
<i>Ripe and juicy, with blackcurrant and soft tannins.</i>		
E. SHIRAZ	£14.95	<input type="checkbox"/>
<i>Dark berry flavours with a light touch of oak on the finish.</i>		
F. CABERNET SAUVIGNON	£14.95	<input type="checkbox"/>
<i>Classic Bordeaux, with hints of cinnamon and vanilla oak.</i>		

FIZZ

H. MOET ET CHANDON BRUT NV	£35.00	<input type="checkbox"/>
<i>From the world famous house, special party night price.</i>		
I. RONDEL EXTREME BRUT CAVA NV	£19.00	<input type="checkbox"/>
<i>Bottle aged for minimum 9 months-fruity, easy drinking.</i>		

*All prices inclusive of VAT at prevailing rate
Standard bottle size of 75cl*

Leave the Car & Stay Overnight

Special accommodation rates including
Full Scottish Breakfast are available for guests
attending any of the above Christmas functions.

**£25.99 Sunday to Thursday
& £29.99 Friday and Saturday**



GALA HOGMANAY DINNER DANCE

Bring in 2012 in style
Welcome Glass of Champagne and Canapes and After Dinner Liqueur
Gala dinner served in our Moncrieffe Suite
Dinner served at 7.30pm
Background Music throughout Dinner, followed by
Legendary Ceilidh with Coutt's Ceilidh Band
Traditional Scottish Piper to Bring in the Bells
Late Bar until 1am

MENU

**SMOKED SALMON PLATTER
WITH QUENELLE OF LOBSTER MOUSSE**
Dressed with Tiger Prawns and Capers
Served with Roundels of Wholemeal Bread and Lemon Twist

MELON AND PEACH COCKTAIL (V)

FESTIVE VEGETABLE BROTH (V)
With Chive Croutons

PRIME FILLET OF SCOTTISH BEEF
Prepared Medium, served with Arran Mustard Gravy
and Duchesse Potato

STEAMED FILLET OF LOCAL SALMON
Coated with a White Wine and Grape Sauce

MOZZARELLA AND SUN-DRIED TOMATO TARTLETTE (V)
Set on a pool of Salsa Sauce

Main Course presented with Roast Potatoes,
Carrot Bundles and Fine Green Beans

PREMIERE CHOCOLATE TORTE (V)
Handmade Dark Chocolate Biscuit Crumb Base
Covered with a Brandy Chocolate and Cream Truffle
Encased in a Chocolate Shell

TRIO OF CHEESE PLATTER (V)
Mature Scottish Cheddar, Brie and Blue Stilton
With Arran Oaties, Grapes and Spiced Fruit Chutney

FRESHLY FILTERED COFFEE
And Dark Chocolate Mints

FESTIVE PARTY NIGHTS

The best Christmas Party Night in Perth
Music from our resident DJ, Pete Sievewright
All the fun of the season with crackers and streamers

Dinner Sittings @ 7.30pm, 7.45pm and 8.00pm
Fri/Sat – Disco until 1am – Bar closes at 1am
Sun/Tue/Thu – Disco until 12.30am – Bar closes at 12.30am

MENU

CHILLED MELON AND FRUIT MEDLEY (V)
Fan of Melon with Seasonal Berries and refreshing Fruit Syrup

ROSETTE OF CHICKEN LIVER AND HERB MOUSSE
Set with a Fruit Chutney, Salad Garnish and Mini Oaties

FESTIVE VEGETABLE BROTH (V)

TRADITIONAL OVEN ROASTED TURKEY
With Traditional Festive Trimmings

ROAST SIRLOIN OF SCOTTISH BEEF
Smothered in a Red Wine and Shallot Gravy

STEAMED FILLET OF LOCAL SALMON
Coated with a Parsley Cream Sauce

**SUN-DRIED TOMATO, MOZZARELLA
AND BASIL TARTLETTE (V)**
Set on a pool of Salsa Sauce

Main Courses served with Roast Potatoes,
Brussels Sprouts and Baton Carrots

TRADITIONAL CHRISTMAS PUDDING (V)
With Brandy Sauce and Red Berry Garnish

INDIVIDUAL RICH CHOCOLATE DESSERT (V)
Dressed with a Liqueur Whipped Cream and Chocolate Garnish

CHEESE AND BISCUITS (V)
A Duo of Fine Cheese
Accompanied by Celery, Grapes and Biscuits

FRESHLY FILTERED COFFEE
And Chocolate Mints

We regret no guests can be admitted to the disco only
Children Under 16 years of age are not permitted to these events
Number of tables allocated to large groups is the decision of the
management
Parties of 8 or less may have to share a larger table with another group

SENIOR CITIZENS CHRISTMAS LUNCH

Complimentary Glass of Festive Bubbly or Sherry on Arrival
Lunch served at 12.00pm
Entertainment and Dancing with Johnny Duncan until 3.30pm

MENU

FESTIVE VEGETABLE BROTH (V)

CHILLED ORANGE OR GRAPEFRUIT JUICE (V)

ROAST TURKEY

And Traditional Festive Trimmings

COLD POACHED FILLET OF SALMON

With a Seasonal Salad and Dill Dressing

Main Course served with
Roast Potatoes, Brussels Sprouts and Baton Carrots

CHRISTMAS PUDDING (V)

With a Brandy Sauce and Berry Garnish

TIPSY LAIRD TRIFLE

VANILLA ICE CREAM

Topped with a Toffee Sauce

FRESHLY BREWED TEA OR COFFEE

Served with Mincemeat Pies

CHRISTMAS DAY LUNCH

A wonderful Christmas atmosphere
Chilled Glass of Champagne on Arrival
A Visit from Santa with a Gift for Everyone

Served at 1.30pm

MENU

FOREST FRUITS MELON PLATTER (V)

A Trio of Melon set with Seasonal Berries and Fruits

SMOKED SALMON AND SHELLED LANGOUSTINES
With Watercress, Capers, Lemon Twist and Wholemeal Bread

FESTIVE VEGETABLE BROTH (V)

OVEN ROASTED CROWN OF TURKEY

With Traditional Festive Trimmings

SUPREME FILLET OF TAY SALMON

Baked with a Light Herb Crust
And served with a Citrus Cream Sauce

ROAST SIRLOIN OF SCOTTISH BEEF

Presented with a Red Wine and Wild Mushroom Gravy

MOZZARELLA AND SUN-DRIED TOMATO TARTLETTE (V)

Set on a Tangy Salsa Sauce

Main Course served with
Roast Potatoes, Baton Carrots and Brussels Sprouts

TRADITIONAL CHRISTMAS PUDDING (V)

With a Brandy Sauce and Red Berry Garnish

WHITE CHOCOLATE AND RASPBERRY BAVAROIS (V)
Crunchy Biscuit Base topped with a White Chocolate Mousse
And finished with a Layer of Raspberries in Fruit Jelly

FINE CHEESE PLATTER (V)

Scottish Mature Cheddar, Blue Stilton and Brie
Orkney Oatcakes, Grapes and Spiced Fruit Chutney

FRESHLY FILTERED COFFEE

And Dark Chocolate Mints