

What Makes a Good Party?



Everyone has their own ideas about what makes a perfect party - which ingredients in particular are crucial? Is it the entertainment, the food and drink, the venue, the décor, the lighting, or the guests themselves?

Of course all these items are vital, but a common thread running through the whole party organising process is the care and attention paid to every last detail. If this care is recognized by your guests, their presence at the party will be seen to be highly valued and appreciated.

The best parties should be as much fun for the hosts during the organisation stages as during the function itself, and this is vital.

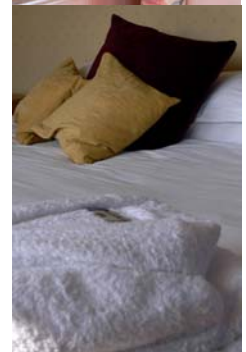
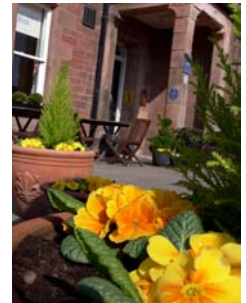
Careful and attentive planning, although essential, will not guarantee a successful party. Of course, the definition of a 'successful' party is as subjective as the design of the party itself, but broadly speaking if host and guests leave with smiles and long-lasting memories, anything else is a bonus.

Why choose The Barns Ness Hotel to hold your event? Well, we are sure that once you have browsed through this brochure, considered the options available met with us and share your vision for the day, you will know exactly why.

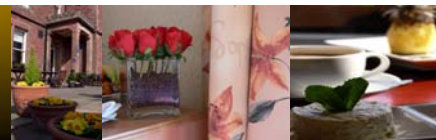
We offer either a fully comprehensive package or we can tailor this to meet your requirements by adding or deducting certain elements. Whatever you have in mind, we are sure we can help to achieve it.

The emphasis at The Barns Ness is firmly on quality of service. Our knowledgeable and professional staff are here to help you and to ensure your day is truly one to remember.

We look forward to meeting with you and very much hope to be a part of your day.



Planning your Function



Organising a function can be quite a daunting task. With this in mind, we will be pleased to assist in planning your event from the moment you arrive, right through to your departure, to ensure your function runs smoothly and is truly one to remember.

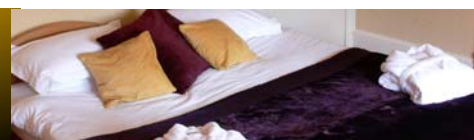
Throughout the months leading up to your function, we will be on hand to offer advice on the seating plan, menus, drinks packages, entertainment, formalities and those little touches which all go to making the day such a success.

We never forget that this is your function, and as such, our flexibility will enable you to explore all possible options. Please remember that if you would like anything that is not included in this brochure, just ask and we will endeavor to oblige.

If you have not already done so, please contact us to arrange a show-round, where we will be able to show you the hotel, discuss your plans and answer any questions you may have.

In the event that you wish to make a provisional booking, we will hold the date for two weeks. If we receive an alternative enquiry for the date we will contact you to determine whether you wish to proceed. To confirm your booking, we request a non-refundable deposit £100.00 (This deposit is dependent on size of booking)

Accommodation



The Barns Ness offers 16 en-suite bedrooms, all decorated to a high standard and all offering either one 7 foot king size bed or two four foot double beds, colour television with satellite channels, direct dial telephone, Broadband Internet access, tea and coffee making facilities, all set within the Market town of Dunbar.

For those staying with your function, we offer a discounted accommodation tariff of £35.00 per person (with 2 persons sharing in a Standard Room) inclusive of Breakfast.

All accommodation is subject to availability, so please make sure you book any rooms you may require well in advance. Check-in time is from 2.00pm onwards, although this may be earlier by prior arrangement.

Function Menus



Menu 1

Cream of Tomato & Basil Soup

Served with Crisp Croutons



Tender Breast of Roast Chicken,

Oatmeal Stuffing, Pancetta,

Caramelised Onion Dressing



Kirsch Cream Filled Profiteroles

Warm Chocolate & Orange Sauce



Freshly Brewed Coffee

£19.95 per person

Menu 2

Beetroot Cured Scottish Salmon

Beetroot Salsa, Chive Crème Fraiche



Sautéed Escalope of Turkey

Julienne of Root Vegetables,

Dijon Mustard Sauce



Banana Bavouis

Caramelised Banana 's in Rum Syrup



Freshly Brewed Coffee

£21.95 per person

Menu 3

Salad of Smoked Chicken

Julienne of Poached Pears, Seasonal Berries



Supreme of Scottish Salmon

Wrapped in Parma Ham,

Tarragon Hollandaise



Dark Chocolate Mocha Tart

Crème Chantilly,

Glazed Orange Segments



Freshly Brewed Coffee

£24.95 per person

Menu 4

Louisiana Shrimp Salad

Tangy Marie-Rose Dressing



Minted Green Pea Soup

Compote of Pear



Medallions of Pork

Apple Tart,

Button Onion & Mushroom White Wine Sauce



Brandy Snap Basket

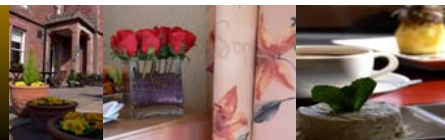
Fresh Fruits, Glayva Cream



Freshly Brewed Coffee

£29.95 per person

Function Menus



Menu 5

Melody of Fruits

Fresh Grapefruit and Orange segments with
Heather Honey and Hazelnut Yoghurt



Cream of Asparagus Soup

Served with a Herb Crouton



Honey Glazed Duck Breast

Roast Parsnips, Red Wine Shallots



Double Chocolate Mousse

Served with a tangy Mango Coulis



Coffee with Cream and Mints

Menu 6

Pear Poached in Red Wine

Dressed with thinly sliced Parma Ham



Curried Parsnip and Fennel Soup

Served with a mini poppadum



Roast Saddle of Scottish Lamb

With an Apricot and Sage Stuffing
and pan gravy

*Chef 's Selection of Seasonal Vegetables
and Potatoes*



Platter of Scottish and Continental Cheese

Served with Highland Oatcakes
and Water Biscuits



Coffee with Cream and Mints

£35.75 Per Person

Menu 7

Fan of Sweet Melon

Served with a refreshing Coulis of Mango, Stem
Ginger and Strawberries



Roast Prime Sirloin of Beef

Served with an Onion, Thyme
and Red wine Sauce

*Chef's Selection of Seasonal Vegeta-
bles and Potatoes*



Baileys Irish Coffee Cream Mousse

Served with a Chocolate Wafer



Coffee with Cream and Mints

Menu 8

Highland Game and Chicken Liver Pate

Served with Rowanberry Jelly & Mini Oatcakes



Mediterranean Tomato & Coriander Soup

Served with a Basil Crouton



Roast Rack of Lamb

Baked with a Garlic and Rosemary Crust and
garnished with Provencale gravy
*Chef's Selection of Seasonal Vegeta-
bles and Potatoes*



St. Clements Chocolate Cup



Coffee with Cream and Mints

Buffet Menus



MENU A

Soup of the Day
Selection of Sandwiches
Mushroom & Leek Tartlets
Bruschetta
Mixed Leaf Salad
Homemade Lasagne
Penne Napoli
Lemon Tart
Fruit Platter
£11.00 per person

MENU B

Soup of the Day
Selection of Sandwiches
Goats Cheese & Red Onion Tartlets
Vegetable Frittata
Sliced Cured Meats
Mixed Leaf Salad
Tomato & Mozzarella Salad
Sage & Onion Sausage Rolls
Raspberry Cheesecake
Apple Crumble
£13.50 per person

MENU C

Soup of the Day
Selection of Sandwiches
Goats Cheese & Red Onion Tartlets
Vegetable Frittata
Sage & Onion Sausage Rolls
Roast Beef, Tatties & Vegetables
Mixed Leaf Salad
Rocket & Parmesan Salad
Chocolate Tart
£15.00 per person

MENU D

Fresh Fruit Plate
Roulade of Ham & Cheese
Poached Breast of Chicken with Dill & Lemon Mayonnaise
Seafood Harvest
Vegetarian Pasta Salad
Nicoise Salad
Tossed Salad
Coleslaw & Peach Salad
Individual Warm Vegetarian Quiche
£18.50 per person

MENU E

Cheese & Jalapeno Nachos
Guacamole & Fresh Vegetable Sticks
Spicy Vegetable Pakora with a Minty Cucumber Yoghurt
Cocktail Chicken Selection including Sate, Korma, Tandoori & Tikka
Pizza Slices
Cold Honey Roast Ham with Cream Cheese & Pineapple
Fresh Fruit Basket
Selection of Individual Deserts
Crispy Slices of French Garlic Bread
£18.75 per person

MENU F

Hot Vegetable & Mozzarella Baguette
Cold Poached Salmon Mayonnaise
Baked Potatoes with a selection of fillings:
Curried Chicken; Tuna & Pineapple; Scottish Cheddar;
Seafood Risotto
Calabacita (Courgettes, Corn & Peppers)
Mini Hot Dogs with Mustard & Relishes
Assorted Continental Sausages
£21.50 per person

Around the World



Taste of the Orient

Chicken Stir Fry

Sweet & Sour Pork and Vegetable Kebabs with Rice

Prawn Wonton & Satay Sauce

Vegetable Pancake Rolls

Deep Fried Rainbow Fingers

Oriental Spare Ribs

Prawn Crackers

Collage of Lychees

£18.95 Per Person

Italian Connection

Mediterranean Tomato & Mozzarella Cheese

(With a twist of black pepper & a drizzle of Virgin Olive Oil)

Minestrone Soup served with Parmesan Crouton

A Platter of cured Italian Meats

Farfalle Alfredo

(Pasta Butterflies served in a mushroom & Cream Sauce)

Penne Napoletana

Lasagne Al Forno

Garlic Breads

£18.95 Per Person

Tex Mex Buffet

Mexican Meat Balls & Chilli Sauce,

Cheese & Jalapeno Nachos

Guacamole and Crudities

Enchiladas with a Spicy Cheese & Tomato Sauce

Fiery Chicken Pieces with BBQ Sauce

Small Chilli Tacos

Tossed Salad and Grated Cheddar

Calabacita (Courgettes, Corn & Pepper)

Warm Corn Bread

£18.95 Per Person

Around the World



The Light of India

Spicy Vegetable Pakoras

Chicken Biryani & Curry Sauce (Rice Dish)

Filo Pastry Samosas

Chicken & Beef Tandoori Kebabs

Onion Bhaji

Curried Beef Madras

Naan Bread

Tikka Pieces & Mini Poppadums

Condiments of Cucumber Riata, Tomato & Onion Relish & Sweet Chutney

£18.95 Per Person

Taste of Scotland

Fillet of Arbroath Smokies drenched in butter

Golden Fried Fingers of Haddock

Bit sized pieces of Haggis served with bashed neeps and tatties

Traditional Stovies served with Beetroot and Oatcakes

Venison Tatties

Grampian Steak Pie

Highland Game Stew & Dumplings

£18.95 Per Person

The Buffet Menu Selector



Buffet Favourites

Crudities and Dips	£2.25
A Colourful Plate of Assorted Fruit	£2.50
Egg Harlequin	£2.75
Assorted Continental Sausages	£2.25
Lightly Spiced Vegetable Pakora and Dips	£2.25
Poached Scottish Salmon	£6.95
Melon Parisienne and Norwegian Prawns	£6.95
Smoked Turkey and Pear Salad	£6.25
A Selection of Freshly Cut Sandwiches	£5.75
Assorted Open Sandwiches	£5.50
Oven Baked Cocktail Sausage Rolls	£2.25
Home Made Vegetarian Quiche	£2.25
Golden Chicken Bites	£2.50
Filled Potato Skins and Dips	£2.25
Fresh croissants filled with Creamy Cottage Cheese	£2.25
Garlic Bread	£2.50
Falafel with Piquant Sauce	£2.20
Hummous Served with Pitta Bread	£3.95
Spinach and Potato Patties	£3.50
Mixed Tandoori Kebabs	£3.95

Main Courses

Lasagne Al Forno	£8.75
Sauté of Beef Stroganoff with Rice	£9.25
Stir Fried Chicken with Rice	£8.95
Chilli Con Carne with Rice	£7.95
Tender Turkey with Giblet Gravy	£9.95
Honey Baked Gammon	£9.95
Prime Roast Sirloin of Beef	£16.95
Poached Tender Breast of Chicken with a Dill and lime Yoghurt	£8.95
Vegetable Crumble	£6.95
Golden Fried Haddock with French Fries	£8.95

The Buffet Menu Selector



Side Dishes

Chef 's selection of Vegetables and Potatoes	£2.50
Baked Potato and Butter	£2.25
Chunky Chips	£2.50

Desserts

Chantilly cream filled Profiteroles Served with a warm Chocolate and Orange Sauce	£4.95
Double Chocolate Mousse Served with a tangy Mango Coulis	£4.50
St. Clements Chocolate Cup	£4.50
Vacherin of Fruit A Meringue Nest with Chantilly Cream and a Collage of Fresh Fruit	£3.95
Blairgowrie Raspberry Cranachan Served with Traditional Petticoat Tails	£4.50
Platter of Scottish and Continental Cheeses Cheeses served with Highland Oatcakes and Water Biscuits	£6.25
Traditional Hot Apple Pie Served with Cream	£3.95
Bread and Butter Pudding	£3.95

Salads

Tomato & Onion	£3.50
Coleslaw	£3.50
Potato and Chives	£3.50
Green Salad	£3.50
Diced Cucumber & Feta	£3.50
Rice and Peppers	£3.50
Vegetable	£3.50
Sliced Peppers	£3.50
Mixed Bean	£3.50



Drinks Package



OPTION A

1 x Glass of Bucks Fizz or Fruit Punch on arrival
1/2 Bottle House Red or White Wine
£10.00

OPTION B

2 Glasses of Bucks Fizz or Fruit Punch on arrival
1/2 Bottle House Red or White Wine
£12.50

If you would like to substitute the sparkling wine for Champagne an additional charge of £2.45 per person will be made.

If you would like to substitute the House Red or White Wine an additional charge will be incurred based upon the selection of wine chosen from our current Wine List.

Bar

Your choice of Cash or Account Bar will be in operation from arrival until 11.30 pm on Fridays and Saturdays. Sunday Licensing Laws apply.

Please note that those guests staying at the hotel are welcome to use the hotel facilities after this time.

Liqueurs

If you would like to offer your guests a glass of port or a liqueur with their coffee please choose a selection of three from the list below, each to be charged at £2.75 per person

Cointreau
Drambuie
Grand Marnier
Courvoisier
Baileys
Glenfiddich
Taylors LBV Port

Optional Extras



As an additional service we have access to many other suppliers offering you the opportunity to really tailor-make your event.

Please discuss all options with our Events Manager

- Coloured Table Linen
- Chair Covers
- Themed Parties
- Disposable Cameras
- Table Decorations
- Petits Fours
- Additional Entertainment

We will be happy to discuss any of the services above.

Please note: All the above services will be charged in addition to your final costs



© Page Teahan

Theme Packages



BLACK & WHITE

£67.50



This full theme package includes:

2 paper Tuxedo Waistcoats, 2 Black Plastic Bowlers, 2 Charleston Tiaras, 1 Musical Note Garland, 3 Plastic Comedy / Tragedy Faces, 12 Musical Note Silhouettes, 2 Fan Garlands Black / White, 3 Paper Garlands Black / White 2 Paper Rosettes Black / White 1 Star Cascade, 30 Balloons Black / White

HALLOWEEN

£67.50



This full theme package includes:

4 Halloween Cut Outs, 1 Halloween Banner, 2 Crouch Creatures Scene Setters, 1 Giant Inflatable Spider, 1 Black Cat Plaque Silver Glitter, 1 JackO 'Lantern Cut Out, 25 Halloween Balloons, 2 Witches Hats with Tinsel Hair, 1 Jointed Witch, 2 Black Witches Hats, 1 Fringed Banner, 1 Flying Bat, 2 Rosettes, 1 Jointed Paper Ghost, 1 Black Tissue Spider, 1 Black Tissue Spider, 3 Nite—Glow Ghost Cutouts, 4 Garlands 2 Fan Garlands, 2 Ghost Stringers, 1 Luminous 3D Plaque, 1 Spider Web Plaque, 1 Kwik Quiz Sheet

ORIENTAL

£67.50



This full theme package includes:

1 Oriental Scroll, 2 Lamp Garlands, 2 Straw Coolie Hats, 1 Giant Parasol, 1 Oriental Dragon Plaque, 1 Oriental Paper Dragon, 1 Oriental Fish & Coins Plaque, 5 Oriental Cut Outs, 3 Paper 4-Tier Rosettes Red / Yellow, 1 Hanging Firecracker, 25 Oriental Print Balloons, 2 Fan Garlands, 12 Oriental Fans, 2 Oriental Theme Posters, 2 Oriental Loo Signs, 1 Kwik Quiz Sheet

PIRATES

£67.50



This full theme package includes:

1 Eye Patch & Earring, 2 Card Pirate Hats, 100 Gold Coins, 1 Treasure Chest, 1 Giant Jointed Palm Tree, 1 Cutlass & Eye Patch, 1 Pirate Flag Cut Out, 1 Felt Pirate Hat, 25 Skull & Crossbones Printed Balloons, 1 Length of large Skull & Crossbones Bunting, 1 Length of Skull & Crossbones Bunting, 1 Pirate Hook, 1 Sunburst, 4 Pirate Cut Outs, 1 Jointed Pirate, 1 Paper Parrot, 2 Theme Posters (A3) 1 Kwik Quiz Sheet

WILD WEST

£67.50



This full theme package includes:

1 Confederate Display Flag, 1 Foil Horseshoe Silhouette, 1 Jointed Cowboy, 1 Cowboy Boot Garland, 2 Velour Cowboy Hats, 2 Straw Cowboy Hats, 6 Western Cut Outs, 1 Indian Headband, 1 Arrow Through Head, 1 Gold Foil Dollar Sign, 2 Western Paper Waistcoats, 2 Foil Cowboy Boot Silhouettes, 2, Foil Cowboy Hat Silhouettes, 1 Plastic Longhorn Steer Head, 1 Hanging Tissue Vulture, 1 Jointed Cactus Cut out, 1 Kwick Quiz Sheet

PLEASE NOTE:

All packages also include, White table Linen, Table Centre, Candles, Streamers, Napkins in colour of choice

If you would like any further items for any theme or do not see the theme you are looking for, please do not hesitate to call to discuss your requirements