

Events Brochure

hilcrofthotel.com

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THE
HILCROFT
HOTEL

The Hilcroft Hotel

Thank You for considering The Hilcroft Hotel for your event.

The Hilcroft Hotel has been welcoming corporate guests, residents and families celebrating weddings and events for generations and we pride ourselves on a friendly and informal service.

The Hilcroft Hotel offers a choice of 3 dedicated event spaces, the largest The Garden Suite can accommodate up to 180 guests for a drink's reception, 140 for dinner or 70 guests in a cabaret layout

we are centrally located in West Lothian, only 1 mile from M8 J4 in Whitburn town centre with lots of free parking on-site.

We have 32 comfortable bedrooms including Double, Twin, Super King and Family all of which are ensuite.

In this brochure you will find information on our 8- & 24-Hour Delegate rates plus our Banqueting Options.

If you would like to arrange a tour of the venue or like a bespoke quotation tailored to your requirements, please do not hesitate to contact us.

Kind Regards

The Team at Hilcroft

Andrea Paton, General Manager, gm@hilcrofthotel.com

Scott McGrath, Deputy General Manager, deputy@hilcrofthotel.com



The Garden Suite

The largest of our event spaces, catering for up to 140 dining or 180 evening guests.

The Garden Suite is equipped with a beautiful South facing private garden, large dancefloor, 3m ceiling mounted HD screen, PA system with roaming microphone, stage area and private bar.

The Garden Suite Dimensions

L 15m • W 15m • H 4m

The Garden Suite Capacity

Drinks Reception 180

Private Dining 140

Cabaret 70

Boardroom or U-Shape 50

The Garden Suite Room Hire Rates

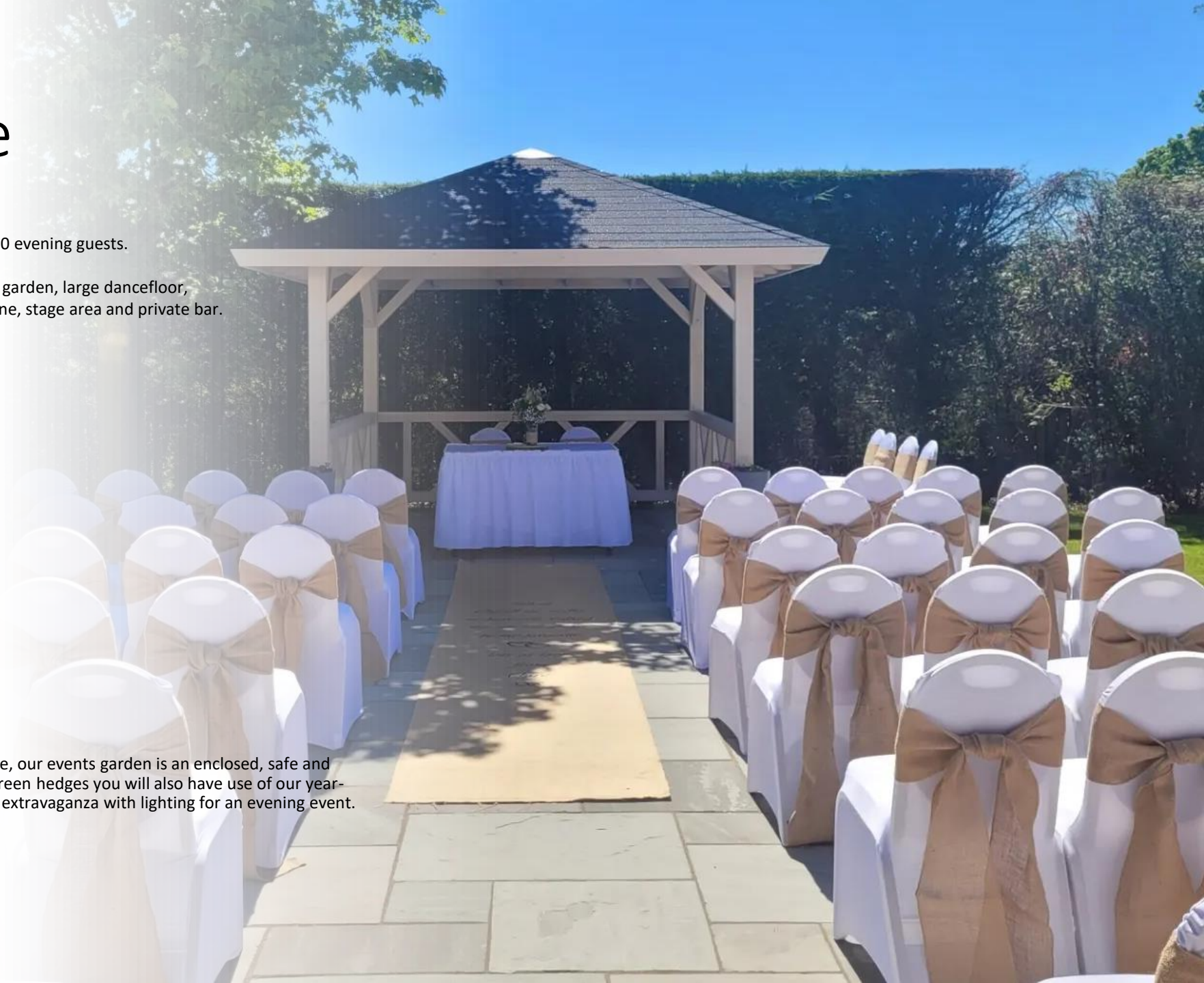
Full Day Room Hire £1000

Half Day or Evening Room Hire £750

Events Garden

A private space accessed from large glass doors in The Garden Suite, our events garden is an enclosed, safe and private space for your exclusive use. Surrounded by mature, evergreen hedges you will also have use of our year-round gazebo – ideal for photographs, BBQ's or create an outdoor extravaganza with lighting for an evening event.

Please note the events garden must close at 10pm.



The Glengarry Suite

Seating up to 40 guests for dinner with a private bar The Glengarry is perfect for intimate dining or meetings for up to 20 delegates.

The Glengarry can be booked with The Strathearn Suite for parties, exhibitions or trade shows, up to 250 delegates.

The Glengarry has direct access to the events garden when booked with The Garden Suite.

The Glengarry Dimensions

L 9m • W 10m • H 3m

The Glengarry Capacity

Drinks Reception 70

Private Dining 40

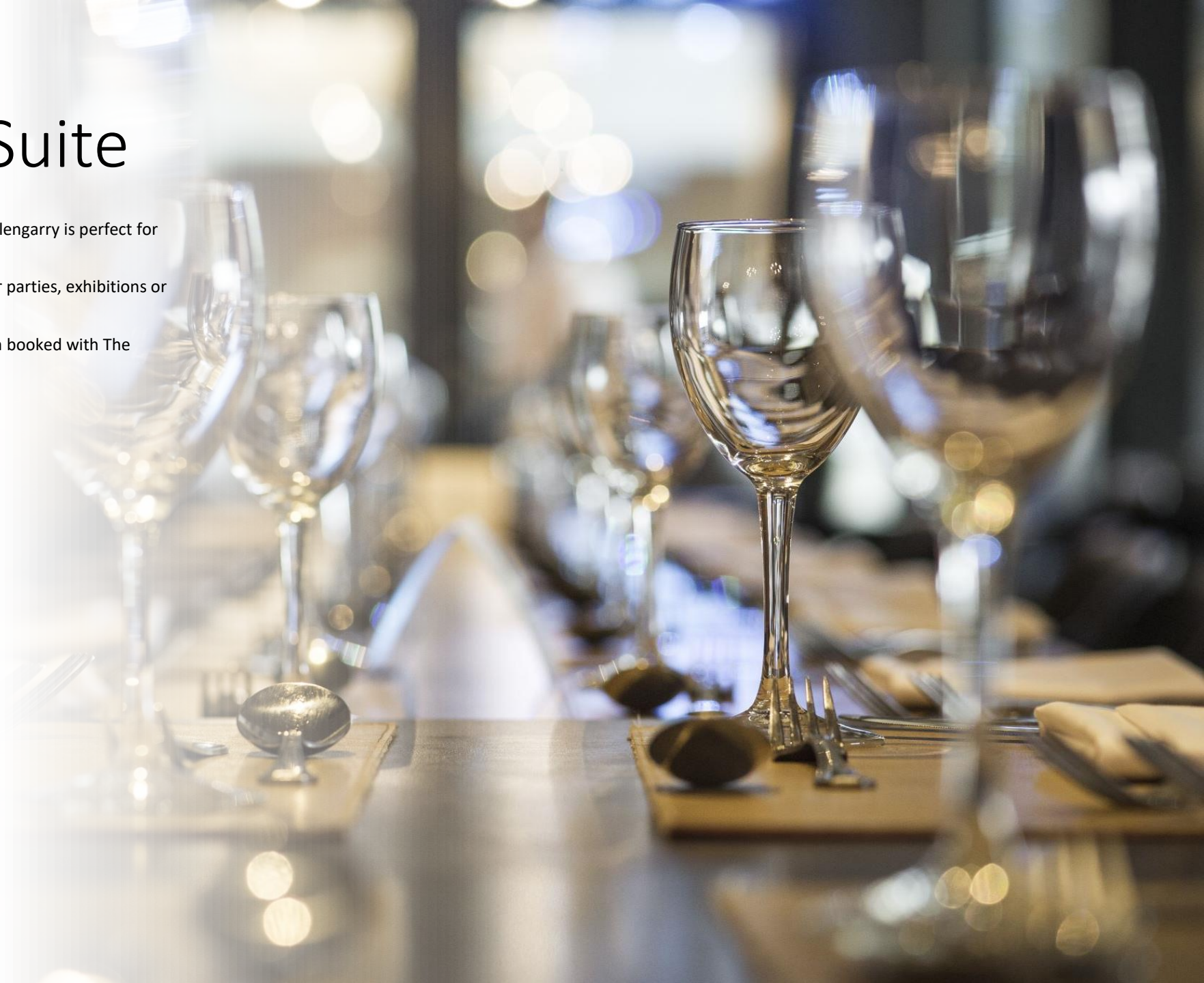
Cabaret 15

Boardroom or U-Shape 20

The Glengarry Suite Room Hire Rates

Full Day Room Hire £300

Half Day or Evening Room Hire £200





The Loch Maree Suite

Catering for up to 80 guests for a party or 35 Boardroom.

The Loch Maree Suite is equipped with a private entrance from our car park, private guest facilities, PA system, dancefloor, private bar and twinkle ceiling lighting for evening events.

The Loch Maree Suite is perfect for events requiring a fully self-contained space due to private guest facilities used by the guests of the Loch Maree event only.

The Loch Maree Suite Dimensions

L 9m • W 10m • H 3m

The Loch Maree Suite Capacity

Drinks Reception 80

Private Dining 60

Cabaret 25

Boardroom or U-Shape 35

The Loch Maree Suite Room Hire Rates

Full Day Room Hire £450

Half Day or Evening Room Hire £300

Banqueting Menu Pricing

Two Courses (Set Menu) £20

One option for starter, main course & dessert plus a vegetarian/vegan alternative if required

Two Course (2/2 Menu) £24

Two options for starter, two options of main course & two options for dessert plus a vegetarian/vegan alternative if required

Three Course (Set Menu) £26

One option for starter, main course & dessert plus a vegetarian/vegan alternative if required

Three Course (1/2/1 Menu) £29

One option for starter, two options of main course & one option for dessert plus a vegetarian/vegan alternative if required

Three Course (2/2/2 Menu) £32

Two options for starter, two options of main course & two options for dessert plus a vegetarian/vegan alternative if required

Tea/Coffee and Chocolate Mints are included in all menu pricing above



Banqueting Menu Options

Starters

Fan of Melon with a Strawberry Coulis

Choice of Soup: *Lentil, Leek & Potato, Tomato & Roasted Pepper, Carrot & Coriander, Scotch Broth, Cream of Chicken*

Chicken & Black Pudding Terrine with Spiced Fruit chutney

Chicken, Parma Ham and Cranberry Roulade with Cranberry sauce

Chicken Liver Parfait served Oatcakes & Fruit Chutney

Prawn Cocktail with Marie Rose sauce

The Main Event

Traditionally Baked Homemade Steak Pie

Roast Scotch Beef with Yorkshire Pudding a choice of *Rich Beef Gravy or Peppercorn sauce*

Braised 8oz Scottish Rump Steak Baby Onion jus

Breast of Chicken stuffed with Haggis and served with a Whisky sauce

Breast of Chicken with a rich Peppercorn sauce

Cock-a-Leekie Chicken with Smoked Bacon and Creamed Leeks

Fillet of Scottish Salmon with a Chive and White Wine cream sauce

All main courses are served with Potato Dauphinoise, Roast potatoes and Seasonal Vegetables

Vegetarian and Vegan guests will be offered a choice of dishes from our current Restaurant menu

Desserts

Baileys Irish Cream Cheesecake served with Chantilly Cream

Traditional Cranachan with Toasted Oats, Fresh Raspberries and a touch of Whisky

White Chocolate and Raspberry Meringue Roulade (GF)

Rich Chocolate and Coconut Torte with Berry Coulis (GF, Vegan)

Sticky Toffee Pudding with Salted Caramel sauce

Apple Crumble served with Creme Anglaise

Freshly Brewed Tea or Coffee & Mints



Fork Buffet Options

Starters

Served plated to each guest at their table

Scotch Broth
Lentil soup
Leek & Potato soup
Tomato & Roasted Pepper soup
Fan of Honeydew Melon with a Strawberry coulis
Chicken Liver Parfait served with crisp salad leaves & oatcakes
Prawn Cocktail with Rich Marie Rose sauce
Smoked Salmon gravadlax with caper, rocket, and lemon vinaigrette

Main Courses

Served from a main buffet area

Beef Bolognese with Penne Pasta
Chilli Con Carne with rice
Creamy Pesto Breast of Chicken with Penne Pasta
Breast of Chicken Tikka Masala with Rice and Nan bread
Breast of Chicken with Peppercorn sauce with Vegetables and Potatoes
Chicken Stroganoff with Rice
Haggis, Neeps and Tatties with Whisky sauce
Lamb & Root Vegetable Casserole with Crusty Baguette
Lamb Rogan Josh with Rice and Nan bread
Mushroom Stroganoff with Rice (V)
Penne Arrabbiata with Garlic Bread (Vegan)

Desserts

Served plated to each guest at their table

Chocolate Fudge Cake with Cream
Baileys Irish Cream Cheesecake served with Chantilly Cream
Traditional Cranachan with toasted oats, fresh raspberries, and a touch of whisky
White Chocolate and Raspberry Meringue Roulade
Scones with Clotted Cream and Jam
Fresh Fruit Platter

Freshly Brewed Tea or Coffee

One Course

Main Course, 1 choice	£14
Main Course, 2 choices	£16
Main Course, 3 choices	£19

Two Courses

2 Course, 1 choice	£18
2 Course, 2 choices	£21
2 Course, 3 choices	£25

Three Courses

3 Course, 1 choice	£21
3 Course, 2 choices	£24
3 Course, 3 choices	£29

Please note for any Fork Buffet event minimum numbers of 40 guests will apply

Finger Buffet Options

Savoury Items

Assorted Sandwiches & Wraps

Sausage/Bacon Morning Rolls

Chicken Goujons with BBQ sauce

Chicken Pakora Bites with Spicy Dip

Teriyaki Chicken or Salmon Skewers

Lemon Sole Goujons with Tartare sauce

Haggis Bon Bons with Mustard Mayonnaise

Vegetable Samosas (V)

Goats Cheese & Caramelised Onion Tartlet (V)

Hummus and Crudities (Vegan)

Salt and Chilli Skinny Fries (Vegan)

Dressed House Salad (Vegan)

Tomato, Red Onion & Olives Salad with Balsamic Dressing (Vegan)

Sweet Treats

Brownie Squares

Chocolate Eclairs

Lemon Meringue Pie

Fruit and Plain Scones with Cream and Strawberry Jam

Dietary Requirements

All Event Catering can be arranged for the following pre-booked dietary requirements

Vegan • Vegetarian • Gluten Free • Dairy Free • Halal

Please speak to a member of our events team who can arrange an individualised menu and quote.

Finger Buffet Pricing

4 Items £12

5 Items £14

6 Items £16

7 Items £18

Please note minimum numbers of 15 guests applies to all Finger Buffet bookings

Finger Buffets can be booked for up to 180 guests

Conference Delegate Rates

Day Delegate £40 (inc VAT)

MEETING ROOM

8 Hour Room Hire

LCD Projector and Screen

1 Flipchart

Microphone and PA System (Strathearn Suite meetings only)

Water & Mints refreshed throughout the day

BREAKS

Arrival Tea/Coffee and Breakfast Pastries or Fresh Fruit Platter

Breakfast rolls are available £3 pp supplement applies

Mid- Morning Tea/Coffee and Shortbread

Mid-Afternoon Tea/Coffee and a selection of Cakes or Scones with Cream and Jam

LUNCH

Up to 35 delegates you can enjoy a Two Course Restaurant Lunch in the Conservatory

36-150 delegates you may choose a 5 Item Finger Buffet Lunch or upgrade to a BBQ in the garden

24 Hour Delegate £135-165 (inc VAT)

All items in the Day Delegate Package

Overnight Accommodation in double bedrooms for single occupancy

3 Course Evening Meal

Breakfast



Guest Accommodation

32 Comfortable, En-suite
Bedrooms

Central Scotland Location

1 mile from M8 J4

15 miles from Edinburgh Airport

Super King, Double, Twin &
Family bedrooms

Free Parking

Wi-Fi

Our Sister Hotels

The Crianlarich Hotel

Crianlarich-hotel.co.uk

Located to the north of Loch Lomond National Park, the hotel is a comfortable retreat surrounded by wild, rugged countryside.

Great for sporting breaks, hillwalking, waterfalls or can be hired exclusively for team building events.

The Inveraray Inn

Inveraray-inn.co.uk

On the banks of Loch Fyne and next door to the splendid Inveraray Castle this hotel offers spectacular sunsets and stunning views from many of the bedrooms.

The Inveraray Inn offers several dedicated event spaces for meetings & celebrations for 100+ guests.



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