

## *Private Parties*



*“The venue is one of the prime considerations when planning a private party. At Knockomie we promise to listen carefully to your requirements and to offer our assistance with menu planning, wines, table plans, timings and all the other details that will make your wedding or event special. We also promise to ensure your private party is carefully supervised to ensure we deliver exactly what we agreed with you whether your event is for 2 or 40 people.”*

*Gavin and Penny Ellis*

The prices in this booklet are valid until December 2018, unless otherwise stated and may be changed at any time.

Knockomie Inn, Grantown Road, Forres, Moray, IV36 2SG

Telephone No: **01309 673146**

Email: [stay@knockomie.co.uk](mailto:stay@knockomie.co.uk)

Website: [www.knockomie.co.uk](http://www.knockomie.co.uk)

## **The Property**

Knockomie Hotel is situated in an elevated position to the South of the Royal Burgh of Forres. The Inn is situated in 4 acres of lawned grounds and parkland.

By car to the town centre takes 3 minutes whilst by foot it takes 15 minutes. Inverness is approximately 30 minutes drive. The Inn is easily located off the A940 Forres to Grantown-on-Spey road.

The hotel is regularly upgraded and refurbished. Knockomie Inn is rated 4 stars by the Scottish Tourist Board, is recommended in the Scotland's Hotels of Distinction Directory and is Highly recommended in Scotland the Best.

## **The History**

The building, which is now Knockomie Inn, was built in 1821 and was substantially extended in 1914 and again in 1993. The house was originally owned by the Fraser family who retired to Scotland from India in 1912 and were responsible for the first extension that doubled the size of the house. The house was converted to an Inn in 1986. In November 1987 the Ellis family purchased the hotel and extended again in 1993.

The Inn is open throughout the year under the supervision of Gavin and Penny Ellis who have extensive experience in the management and operation of quality hotels throughout the UK.

## **The Facilities**

The Inn comprises 15 bedrooms, all of which have en-suite facilities. Most of the bedrooms are particularly large with views across to the town of Forres and the grounds of the hotel. All are equipped with tea and coffee making facilities, freeview colour television, tea and coffee making facilities and hair dryer.

Dining at the Inn has evolved over the years with rooms recently refurbished with a more contemporary theme and this is also reflected in the menus offered, that are more in keeping with modern tastes, but still using the finest local produce where possible.

The Malt Library Bar with its book lined walls and shelves usually stocked with over 80 malt whisky's provides an ideal meeting place to relax and catch up with friends and family.

The Strathcona Room is adjacent to The Malt Library, this room can be used for private functions and will seat up to 40 people.

Ample car parking is available.

## **Your Booking**

At Knockomie Inn we firmly believe that every private booking needs our careful and individual attention. We will work hard with you to ensure your day or evening is a success. Part of our commitment to you is that we do not offer standard "packages".

We welcome guests at any time to view our facilities but would stress that it may be difficult to spend time with you if the hotel is very busy. To ensure we have time to spend with you it is helpful to give us a call and let us know when you would like to visit.

At this first meeting we will discuss with you exactly what you require and we will show you our facilities and explain to you what we can offer. If you wish, you may then make a provisional reservation, particularly appropriate for weddings. We will hold this reservation for you for 14 days. A letter of confirmation together with the appropriate deposit should follow this. We will then confirm the booking back to you. We would then like to meet with you again a few weeks before your event and discuss in detail with you your requirements. At this stage we confirm timings, drinks, menus etc. etc. We will then write to you to confirm the details we have discussed.

We ask you then to confirm these details are in order. Final details such as numbers, table plan etc. should then be with the hotel 2 weeks prior to the event.

Sometimes parties are booked at fairly short notice. If this is the case all the details can be dealt with at one meeting. Many of our events are for families, friends and businesses from overseas and it is difficult to visit the hotel prior to the event. If this is the case we are happy to discuss details with you over the telephone and by letter or email.

**Alcohol:** We do not have the facility to allow organisers to supply wines, Champagne etc. on a corkage basis, however we are happy to try to source a particular favourite wine, beer or spirit for you. No wines, spirits, food or beverage may be brought into the Hotel or grounds by or on behalf of yourself or any guests for consumption on the Hotel premises unless the prior consent of the Hotel has been obtained, for which a charge will be made. Charges will be applied to your account if any guest is found to be consuming drinks not purchased from Knockomie Hotel. It is your responsibility to ensure no alcoholic drinks are served and/ or consumed in the car park area of the hotel. The hotel reserves the right to stop the event and escort the guests off the premises.

#### **VAT**

Please note that all our prices include applicable VAT.

#### **Deposits**

When a private event is booked a deposit of £100.00 plus £100.00 per bedroom booked is required to confirm the booking. It should be noted that in the event of a cancellation this deposit is strictly non refundable.

#### **Payment**

We are pleased to accept Cash, Mastercard, Visa or Amex. Credit cards used for payment will incur a 3% service charge. If you wish to pay the balance of your account by cheque, you must advise us of this 10 days before the function.

## **DINING**

Our Chef produces interesting and imaginative dishes using fresh local ingredients wherever possible.

This selector is designed to be used by organisers for parties of at least 10 guests. When selecting your menu we would ask that you select one dish for each course. If you wish a choice we would recommend no more than two dishes per course. Where there is a choice the cost of the menu will be increased by £1.60 per course.

We always offer a vegetarian option, special diet menus or an alternative dish if you know a guest will not enjoy your choice. There is no charge for this option and we must be notified in advance.

### **Knockomie Inn Menu Selector**

Below is a selection of dishes individually priced for you to compile your own menu. Following these, there are set price menu's to choose from.

#### **Starters**

Scottish Smoked Salmon Caper Berries, Lemon and Dill Crème Fraiche	£8.75
Hot Roasted, Oak Smoked Salmon, Avocado and Prawn Cocktail Marie Rose Sauce	£8.75
Chicken Liver Parfait with Knockomie Chutney Toasted Brioche	£7.95
Terrine of Chicken with Leek, and Wild Mushroom, Micro Herbs and Toasted Sough Dough Bread	£8.50
Smoked Chicken Caesar Salad, Crisp Pancetta and Caesar Dressing	£7.50
Terrine of Ham Hock and Parsley, Pineapple Salsa and Salad Leaves	£7.95
Ballotine of Salmon, Garden Herb Salad, Basil Oil	£7.50
Warm Tartlet of Wild Mushrooms and Red Onion, Garden Leaves and Balsamic Dressing	£6.50
Goats Cheese Panna Cotta Roasted Beetroot and Toasted Pine Nut Salad	£7.50
Galia Melon, Raspberry Sorbet with a Vanilla and Mint Syrup	£6.25

## **Soups**

Wild Mushroom and Tarragon Soup with Herb Scone	£5.00
Roasted Courgette and Brie Soup with Ciabatta Croutons	£5.00
Parsnip and Apple Soup with Herb Croutons	£5.00
Cullen Skink	£6.25
Roasted Tomato and Red Pepper with Basil Scented Crème Fraiche	£5.00
Butternut Squash and Parmesan Soup with Spiced Seeds	£5.00

## **Intermediate Course**

Blackcurrant Sorbet	£3.50
Mango Sorbet	£3.50
Lemon Sorbet	£3.50
Champagne Sorbet	£3.50
Traditional Haggis, Neeps and Tatties with Whisky Jus	£4.25

## **Main Courses**

Roast Sirloin of Beef with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding and Madeira Jus	£26.75
The above dish with Rib of Beef	£25.50
Herb Crusted Rack of Morayshire Lamb, Fondant Potato with Glazed Seasonal Vegetables and Rosemary Jus	£22.50
Slow Braised Shoulder of Lamb, Herb Potatoes, Baby Spinach Rich Red Wine Jus	£18.90
Honey Glazed Breast of Gressingham Duck, Dauphinoise Potatoes, Confit of Red Cabbage and Sloe Gin Sauce	£18.75
Breast of Chicken, Crisp Pancetta, Fine Beans, Chateau Potatoes Peppercorn Sauce	£16.50
Breast of Chicken Roularde with Haggis on Wholegrain Mustard Mash Seasonal Vegetables and Whisky Cream Sauce	£16.50
Paprika Roasted Breast of Chicken, Dauphinoise Potatoes Mediterranean Vegetables, Shallot and Tarragon Sauce	£16.75
Monkfish Tail, wrapped in Parma Ham, Sun Blush Tomato Crushed New Potatoes, Glazed Greens and Dill Butter Sauce	£18.75
Poached Fillet of Halibut, Garden Vegetables, Saffron Mash Vermouth and Prawn Cream Sauce	£18.95
Fresh Herb and Parmesan Crusted Fillet of Salmon, Dill Mash Wilted Spinach and Chive and Tomato Dressing	£16.50
Fillet of Beef Wellington with a Duchesse of Horseradish Mash, Sautéed Green Beans and a Madeira Jus	£28.75

Twice Baked Mull Cheddar Souffle, Roasted Mediterranean Vegetables, Sauce Vierge £12.50

Beetroot Risotto with Grilled Goats Cheese and Rocket Leaves £12.50

### **Puddings**

Heather Honey and Raspberry Cranachan with Shortbread  
(available May to September)

White Chocolate Panna Cotta with Macerated Cherries and Pistachio Shortbread

Warm Pear and Frangipan Tart with Chocolate Whisky Sauce

Glazed Lemon Tart with Raspberry Sorbet and Lemon Chantilly Cream

Warm Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce

Spiced Apple and Sultana Crumble with Honeycomb Ice Cream

Drambuie Profiteroles with Chocolate Orange Sauce

Warm Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice cream

Dark Chocolate Tart, Orange and Vanilla Compote

Vanilla and Lime Cheesecake Berry Compote and Lemon Sorbet

Coconut Panna Cotta with Mango Sorbet and Chocolate Sauce

### **\*All desserts £7.25**

Selection of Scottish Cheeses with Oatcakes £8.75

### **Tea and Coffee**

Colombian Coffee and a Selection of Teas with Tablet are included with our compliments.

## **Sample Set Menus**

### **The Glenlivet**

Terrine of Ham Hock and Parsley, Pineapple Salsa and Salad Leaves

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Breast of Chicken, Crisp Pancetta, Fine Beans, Chateau Potatoes  
Peppercorn Sauce

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Warm Pear and Frangipane Tart with Chocolate Whisky Sauce

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Java Coffee and a Selection of Teas with Mints

£31.70 per person

### **The Macallan**

Roasted Courgette and Brie Soup with Ciabatta Croutons

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Fresh Herb and Parmesan Crusted Fillet of Salmon, Dill Mash  
Wilted Spinach and Chive and Tomato Dressing

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Vanilla and Lime Cheesecake, Berry Compote and Lemon Sorbet

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Java Coffee and a Selection of Teas with Mints

£28.75 per person

### **The Cardhu**

Scottish Smoked Salmon Caper Berries, Lemon  
And Dill Crème Fraiche

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Mango Sorbet

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Roast Sirloin of Beef with Roast Potatoes, Seasonal  
Vegetables, Yorkshire pudding and Madeira Jus

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Coconut Panna Cotta with Raspberry Ripple Ice Cream and Chocolate Sauce

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Java Coffee and a Selection of Teas with Mints

£46.25 per person

## **CANAPÉS**

Goats Cheese and Pancetta Profiterole  
Chilled Gazpacho  
Spring Roll with Sweet Chilli Relish  
Haggis Bon Bons with Arran Mustard Dip  
Mini Sausage & Mash  
Goujons of Lemon Sole with Spicy Tomato Dip  
Smoked Salmon Mini Blini with Dill Crème Fraiche  
Savoury Puff Pastry Crowns  
(Spinach & ricotta, Red pepper & goats' cheese)  
Feta Cheese, Cherry Tomato and Olive Skewer  
Houmous and Vegetable Crudites

Choice of 3: £5.70 per person Choice of 5: £9.50 per person

## Knockomie Event Wine List

### **Champagne**

Louis Dornier et Fils Brut Champagne	£46.50
Louis Roederer Premier Brut NV	£70.00
Perrier Jouet Brut NV	£75.00

### **Sparkling Wine**

Prosecco, Sant Orsola, Extra Dry NV	£27.00
Vetriano Pinot Grigio Rose	£26.50

### **White Wines**

#### **France**

Chablis Domaine Gilbert Piq & Ses Fils	£36.00
Chateau Routas Viognier	£21.00

#### **Italy**

Pinot Grigio Terrazze Della Luna	£24.50
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#### **Chile**

Santa Ema Sauvignon Blanc	£22.50
Santa Ema Chardonnay	£22.50

#### **South Africa**

Paarl Heights Chenin Blanc	£20.50
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#### **New Zealand**

Francesca Bay Sauvignon Blanc	£28.00
Brancott Estate Sauvignon Blanc	£25.75

### **Red Wines**

#### **France**

Cotes du Rhone Rouge, Parcelles 38	
Vignobles Quiot	£24.50
Chateau Brande Beregere	£30.00

#### **Spain**

Beronia Crianza Rioja	£29.75
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#### **Chile and Argentina**

Torreon Paredes Cabernet Sauvignon	£20.50
Santa Ema Merlot	£20.50
Santa Ema Cabernet Sauvignon	£20.50

#### **South Africa**

Franschhoek Cellar Shiraz	£22.75
Mooiplaas 'The Bean' Pinotage	£25.50

#### **New Zealand**

Francesca Bay Pinot Noir	£30.50
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**Our full wine list is available on request.**

### **Terms & Conditions 2017/18:**

- Provisional bookings will be held for a period of 14 days.
- On or before the 15th day, a non-refundable, non-transferable deposit of £100.00 is required to confirm the booking private dinner or lunch booking.

Should the advance deposit not be paid by this time, the Inn reserves the right to release any provisional bookings without notice. As stated earlier should you wish to have amplified music you must take the two bedrooms above the Malt Library and Strathcona Room.

- At least six weeks prior to the wedding or private dinner, and once the menu and beverages have been selected, we will send a proforma invoice for a second payment, equivalent to 85% of the estimated cost for the numbers booked.

• Proposed final number of guests attending and a draft table plan should be provided two weeks before the wedding, when we would like to discuss final details with you.

• The final number attending the wedding should be advised seven days before the event and this is the amount which will be charged to the account, unless there is a subsequent increase.

• The final estimated account, less the deposits, should be paid at least fourteen days before the event.

• All payments made by credit card will incur a surcharge of 3%

• Accommodation – any reserved bedrooms cancelled 35 days before the event will be charged in full to the main account unless we are able to resell the accommodation.

• Knockomie Inn will not be held responsible for any personal items lost during or left after the wedding or private dinner, unless the items have been given to a member of staff for safe keeping. The Inn will store items left after the wedding for 7 days only.

• In the unfortunate circumstances of cancellation, the following charges will apply:

26 – 12 weeks prior 50% of total estimated value

12 – 4 weeks prior 80% of total estimated value

Less than 4 weeks prior 100% of total estimated value

**We would strongly advise that event cancellation insurance be considered to cover these circumstances.**

The prior consent of the Inn must be obtained for any entertainment or services contracted for the Event by the Client, all of which must comply with any statutory codes and regulations. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musicians employed by the Client.

#### **Etiquette**

The Inn reserves the right to judge acceptable levels of noise or behaviour of the Client, its guests, representatives or contractors (including, but not limited to, persons engaged by the Client to provide entertainment or other services). The Client must ensure compliance with the Hotel's direction as to noise or behaviour.

The Inn reserves the right generally: to exclude or eject any person from the Event or the Inn if it reasonably considers such person to be objectionable; and to terminate the Contract and stop the Event without liability to any refund or compensation, if necessary to prevent or terminate unacceptable noise or behaviour. The Client shall indemnify the Company against all and any losses, costs, damages, liabilities, claims, demands and expenses suffered or incurred by the Company arising out of any exclusion, ejection, termination or stopping under this clause or the circumstances giving rise thereto.

The client will be responsible for the orderly conduct of guests attending the event and any damages to the property or grounds by guests during the event. We also ask that the client informs the Inn of the number of guests under the age of 18 who are attending the wedding, and that they ensure that no alcoholic beverages are supplied to any guest under the age of 18 years. Please note that photographic proof of age may be requested for anyone deemed to be under the age of 25. The Client shall observe the permitted hours for selling intoxicating liquors in the Inn premises, as advised by the Inn.

No wines, spirits, food or beverage may be brought into the Inn or grounds by or on behalf of the Client or any guests for consumption on the Hotel premises unless the prior consent of the Inn has been obtained, for which a charge will be made.

The Clients will ensure no alcoholic drinks are served and/ or consumed in the car park area of the hotel. The Inn reserves the right to stop the event and escort the guests off the premises.

Knockomie is a non-smoking hotel. We reserve the right to charge one nights accommodation to your account to cover the costs of cleaning and loss of revenue from the bedroom whilst the smell is dealt with. This charge can vary from £179.00 for a Master Room to £220.00 for a Four Poster Room. We reserve the right to charge upwards of £100.00 for smoking in the Public Areas.

The Event must start and finish at the times specified in the Contract. Changes to these times may not be possible unless previously agreed with the Inn.

The Inn will assist the Client, where reasonably possible, with the storage of equipment etc, however, the Company does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like, left in storage.

The Client shall be responsible to the Company for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein or to the Inn generally by any act, default or neglect of the Client or any sub-contractor, employee or guest of the Client and shall pay to the Company on demand the amount required to make good or remedy any such damage.

• Estimates only can be given for weddings booked for more than a year in advance.

• Prices are inclusive VAT at 20% (for 2017).

Definitions "Booking" means a booking under a Contract. "Client" means the person, firm or company responsible for commissioning

and payment of the Event. "Contract" means the written agreement between the Hotel and the Client for a specific booking or series of bookings, "Event" means the event or function specified in the Contract. "Inn" means the property for which this Contract has been agreed and/or as appropriate under the Knockomie Inn (Fraysia Ltd), Registered in England Registration No. 1473506



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**Private Dining and Booking Confirmation**

Date of Occasion: .....  
Names of Organisers : .....  
Address for Correspondence.....  
.....  
Postcode.....  
Telephone number: .....

**PLEASE READ THROUGH THE TERMS AND CONDITIONS  
ON PAGES 10 & 11**

Payment Details – (Person responsible for payment of the account)  
Name: .....  
Address: .....  
.....  
Postcode.....  
Telephone Number: .....  
Credit Card Number:.....  
Valid From:..... Expiry :.....  
Security Code:.....

I have read, understood and accept these terms and conditions of booking on pages 10 & 11.

Signature:.....

Date: .....  
(Person responsible for payment of the account)