

GOLF VIEW
— N A I R N —

MEETINGS & EVENTS



CREATE *Lasting* MEMORIES

Golf View Hotel & Spa offers an elegant setting for hosting private dinners, blending refined Scottish hospitality with sweeping coastal views. Whether you are planning an intimate family celebration, a milestone birthday or a corporate dinner, our event spaces can be tailored to your needs.

Our culinary team are on hand to create menus which showcase the best of local produce, from fresh seafood to Highland meats, with menus that can be fully customised to suit your group.

When booking your event, you can choose from formal multi-course dining, relaxed sharing platters, or bespoke themed menus paired with wines and whiskies selected by the hotel's experts. Complimented by attentive service and the option to add spa treatments or overnight stays, a private dinner at Golf View Hotel & Spa becomes more than a meal; it becomes a memorable experience designed around you.



Our SPACES

Squirrel *Private Dining Room*

Up to 18 guests

Layout Options (maximum guests)
Boardroom | 18

Room Hire Fee
AM (8 am - 12 pm) | £50
PM (12 pm - 5 pm) | £50
Evening (from 6 pm) | £35
Full Day | £125

Funeral teas do not incur a room hire charge.



Fairways *Events & Dining Room*

Up to 70 guests

Layout Options (maximum guests)
Round tables with no buffet | 60
Round tables with buffet | 50
Theatre style | 70
Break out style | 40

Room Hire Fee
AM (8 am - 12 pm) | £75
PM (12 pm - 5 pm) | £75
Evening (from 6 pm) | £50
Full Day | £175

Funeral teas do not incur a room hire charge.



The CATERING

Menu Packages

Private dinner, 3 courses, 3 choices per course	£59
Private dinner, 3 courses, no choice	£50
Private lunch, 2 courses, 3 choices per course	£28
Hot buffet	£28
Cold buffet	£22
Sandwich buffet	£10
Soup and sandwiches	£15
Sandwich and sausage rolls	£15
Hot breakfast rolls	£8
Afternoon tea	£35
Afternoon cheese	£34
Cream tea (tea, coffee, scone & a homebake)	£12
Tea and coffee	£4
Tea and coffee with biscuits	£6
Tea and coffee with a scone	£8
Tea and coffee with tablet	£5

Notes

- Can be combined, add the two prices together (i.e. breakfast rolls plus tea and coffee is £12.00 pp).
- Lunch and dinner menus are based on our menu selector.
- Amendments to dishes may incur additional charges.
- Bespoke menus can be priced individually.
- Please advise of any dietary requirements.

Drinks Packages

House wine by the bottle	£35
House wine by the glass (175ml)	£10
Choice of glass house wine (175ml) house whisky or orange juice	£10 per person
Prosecco by the glass (125ml)	£10
Cocktails by the pitcher	£25
Large bottles of still or sparkling water	£6.50

Notes

- Drinks pacakges can be combined, add the two prices together (i.e. glass house wine and glass Prosecco is £20 per person).

Corkage Charges

Still wine	£15 per bottle
Sparkling wine	£20 per bottle
Champagne	£25 per bottle
Spirits	£75 per bottle

Menu Selector

GF | Gluten Free
GFO | Gluten Free Option
DF | Dairy Free
DFO | Dairy Free Option
V | Vegan
VO | Vegan Option

Lunch

Starters

Soup of the Day | GF, DF
Served with a bread roll

Classic Prawn & Melon Cocktail
Melon and prawns served with Marie Rose sauce, baby gem and paprika

Goat’s Cheese | GFO
Szechuan glazed goat’s cheese served with honey roasted apple and croutes

Ham Hock Terrine | GF
Served with piccalilli and oatcakes

Heirloom Tomato Tartare | V, GFO, DF
With tomato sorbet and croutes

Mains

Beer Battered Haddock | GFO
Chunky chips, crushed peas, tartare sauce and lemon

Cajun Chicken Burger | GFO
Pretzel bun, baby gem, sliced tomato and coleslaw

Steak & Ale Pie
Puff pastry, seasonal vegetables and chunky chips

Caesar Salad | GFO
Baby gem, anchovies, Parmesan, croutons and Caesar dressing

Vegetarian Burger | V
Brioche style bun topped with baby gem, sliced tomato, red onion, roasted pepper and hickory smoked tomato chutney

Desserts

Sticky Toffee Pudding | GFO, DFO, VO
Served with toffee sauce and ice cream

Tiramisu
Sponge fingers with cream, coffee, Kahlúa, vanilla ice cream and chocolate sauce

Cranachan Crème Brulee
Cream and raspberries with whisky and toasted oats

Apple Crumble
Served with Crème anglaise or vanilla ice cream

Warm Chocolate Brownie | GFO, DFO, VO
Served with vanilla ice cream

Dinner

Starters

Soup of the Day | GF, DF
Served with a bread roll

Classic Prawn and Melon Cocktail
Melon and prawns served with Marie Rose sauce, baby gem and paprika

Chicken Liver Parfait
Served with chutney and oatcakes

Honey Roasted Goat’s Cheese | GFO
Szechuan glazed goat’s cheese served with honey roasted apple and croutes

Hot Smoked Salmon | GF
With crème fraîche, tuile and keta

Heirloom tomato tartare | V, GFO, DF
With tomato sorbet and croutes

Mains

Beer Braised Beef | DFO, GFO
Served with roasted carrot, haggis pomme purée and broccoli with whisky and wholegrain jus

Bramble Glazed Venison | GF, DFO
Fondant potato, baby vegetables and red wine jus

Scottish Salmon with Herb Crust
With new potatoes, kale, samphire and saffron beurre blanc sauce

Pan Seared Cod | DFO, GF
Chorizo, chickpea and borlotti beans with tomato, chilli and sea herbs

Wild Mushroom Tagliatelle
Served with a Parmesan crisp and truffle

Desserts

Sticky Toffee Pudding | GFO, DFO, VO
Served with butterscotch sauce and vanilla ice cream

Tiramisu
Sponge fingers with cream, coffee, Kahlúa, vanilla ice cream and chocolate sauce

Cranachan Crème Brûlée
Cream and raspberries with whisky and toasted oats

Cheesecake
Served with macerated berries and sorbet

Scottish Cheese Selection
Apple jelly with artisan crackers, grapes and celery

Buffet

Cold

- Selection of sandwiches
- Sausage rolls
- Assorted quiche
- Scotch eggs
- Pork pies
- Mini Indian selection | vegetable pakora, onion bhaji, vegetable samosa and aloo tikki
- Cheese platter
- Cold meat platter

Hot

- Lasagne and garlic bread
- Chicken curry and jasmine rice | korma, tikka masala or red thai, served with poppadoms and naan
- Beef stir-fry and noodles
- Mini beef sliders, served with fries
- Stovies served with oatcakes and pickled beetroot
- Pork stroganoff and rice
- Macaroni cheese
- Chicken pasta bake
- Chilli with rice and nachos

Gluten free and dairy free can be catered for, please ask when booking.

Your guest numbers will define your buffet choices:

- 1 - 20 guests | two choices
- 21 - 30 guests | three choices
- 31 - 50 guests | four choices

