



HAMILTON PARK



PROM IN THE PARK

CELEBRATE THE END OF YOUR SCHOOL YEAR IN STYLE



PROM PACKAGES



PACKAGE EXTRAS

DJ entertainment
£330.00

Chair covers and choice of tie
(Recommended for Marquee and The Hill Suite)
£3.00 PER CHAIR

Mini steak and macaroni pies at midnight
£2.00 PER PERSON

GRANDSTAND PACKAGE

- Exclusive hire of your preferred suite
- Complimentary use of our extensive gardens for photographs
- Mocktail on arrival
- Three course meal
- Event management


2021 PRICE : £32 PER PERSON inc VAT
MINIMUM NUMBER : 80

MARQUEE PACKAGE

- Exclusive hire of our Parade Ring Marquee
- Complimentary use of our extensive gardens for photographs
- Mocktail on arrival
- Three course meal
- Sparkling marquee fairy light canopy
- White table linen and linen napkins
- Dance floor
- Event management

2021 PRICE : £35 PER PERSON inc VAT
MINIMUM NUMBER : 100





MENU

Please choose one starter, one main and one dessert from the following menu options

STARTERS

Prawn and avocado cocktail with baby gem, compressed cucumber and crisp sourdough wafers

Rosemary crusted Brie wedges with spiced beetroot and red onion chutney and mixed leaves

Crispy mac and cheese bites with smoked tomato ketchup and rocket salad

Whipped chicken liver parfait with red onion marmalade, mustard dressing and Arran oaties

Goats cheese tart with honey roast fig, dressed bitter leaves and herb oil

Pressed coronation chicken terrine, madras emulsion, scorched and pickled apricots, peanut granola and fresh chilli

MAINS

Pan-roasted chicken with pancetta and pea fricassee, creamed potato and buttered kale

Slow braised beef with herb crushed potatoes, butter pastry topping, marmalade carrots and red wine jus

12 hour cooked and pressed beef shin, horseradish mashed potato, tender stem broccoli and cooking liquor

Breast of chicken filled with mozzarella and red pepper, fondant potato, fine green beans, tomato and caper sauce

Braised lamb shoulder with sautéed savoy cabbage and Ayrshire smoked bacon, crispy potato and red current jus

Slow roast pork belly, creamy mashed potato, Stornoway black pudding,
braised red cabbage, candied carrots and cider jus

DESSERTS

Toffee and ginger sponge dulce de leche brandy Scottish cream

Double chocolate brownie with banana mousse, candied peanuts and chocolate sauce

Orange bavarois with dark chocolate sponge, white chocolate sauce and speculoos crumble

Cardamom panna cotta with Cointreau ginger syrup and vanilla crumble

Forest fruit pudding with lavender cream and toasted oat granola

Dark chocolate hazelnut tart with rich coffee sauce and vanilla Scottish cream





HAMILTON PARK

For further information, to book a viewing or to ask us a question please contact:

Events Team

Email: venueevents.prestige.uk@sodexo.com or Call: 0330 1233 885 (Option 2)