

THE
STRAVAIG

*Celebration
Packages*

Function Suite

Our beautifully designed function suite is the perfect setting for life's special moments, accommodating up to 80 guests in comfort and style. Whether you're celebrating a birthday, anniversary, christening, baby shower, wedding, or simply bringing people together "just because," our versatile space can be tailored to suit your occasion.

With its own private bar and exclusive outdoor terrace, the suite offers a truly private and relaxed atmosphere for you and your guests to enjoy. The space is fully accessible and can be arranged in a variety of layouts depending on your numbers and event style.

We also offer a full AV system, including Bluetooth surround sound speakers, projector and screen, wireless microphone, and a plug-and-play setup for DJs—perfect for speeches, presentations, and entertainment.

To complement your event, we provide a range of catering options, from party buffets and brunch selections to elegant afternoon teas and private dining experiences.

At The Stravaig, we're here to help you create an event that feels effortless, personal, and unforgettable.

Buffet Options

Party Buffet

Sandwiches
Sausage Rolls
Haggis Pakora
Mini Burger Sliders
Chicken Satay Skewers
Asian Style King Prawns

Cold Fork Buffet

Sliced Roast Topside of Beef
Roast Maple Glazed Gammon
Oriental Chicken thighs with chilli & garlic
Mixed Scottish seafood platter
Pesto pasta salad with roast peppers
Curried rice salad
Potato and chive salad
Mixed leaf salad
Selection of Dressings

Hot Fork Buffet

Steak & Ale Pie, butter puff pastry
Baked Fillet of Cod, peas a la francaise
Mixed vegetable arrabiatta, crumbled goats cheese
Buttery garlic and chive mashed potato
Melange of seasonal vegetables
Sticky Toffee Pudding, butterscotch sauce
Mixed berry mess
Platter of fresh fruit

Premium Hot Fork Buffet

Fillet of Beef and wild mushroom stroganoff
Grilled Scottish salmon, pea and ayrshire bacon risotto, cafe de paris
Truffled gnocchi with brocolli and blue cheese, toasted pine nuts
Garlic and rosemary roasted new potatoes
Mixed greens with lemon and garlic
Braised aromatic rice with coriander and chilli
White Chocolate and raspberry bread and butter pudding, sauce anglaise
Citrus possets with blackberry gel and italian meringue

Canape Options

Canapes

Haggis Bon Bons, whisky mayo
Chicken Liver Parfait, toasted Brioche, onion marmalade
Goats Cheese Mouse, pickled blackberry, watercress
Smoked scottish salmon blini, lemon and chive mayo
Ayrshire ham hock, scottish oat cake, apple gel

Premium Canapes

Asian Pork Belly, sesame and japanese radish
Beef Tartare, brioche wafer, onion ketchup
Curried crab rilette, sourdough crouton
Halloumi pakora, with honey, chilli and garlic
Smoked duck breast, taragon aioli and orange





Small Party Dining For Up to 30 Guests

Starters

Stravaig Soup of the Day (GFO) £7.50

Served with freshly baked bread and butter

Chicken Liver Parfait (GFO) £9.95

Flavoured with port and brandy, served with caramelised onion chutney, brioche “melba toasts” and a micro watercress salad

Stravaig Haggis, Neeps & Tatties £9.95

Tian of locally made haggis, buttered neeps and tatties, served with a creamy whisky and cracked pepper sauce with crispy onions and chives

Crispy Goats Cheese Bon Bons (V) £9.95

Served with a smoked red pepper and tomato compote, roast red pepper dressing and candied pecan nuts

Stravaig Cullen Skink (GFO) £10.50

Smoked haddock, leek and potato in a creamy broth, served with crusty bread

Bang Bang Halloumi Bao Bun (V) £9.95

Served with a creamy smoked harissa hummus, dressed kitchen salad with a beetroot and balsamic dressing

Small Party Dining

Mains

Honey Glazed Bacon Steak (GFO) £19.95

Served with buttery mashed potatoes, honey glazed carrots, with a roasted cauliflower puree, red wine braised onions, finished with a rich braising jus

Classic Oven Baked Mac and Cheese (V) £16.95

Our 3 cheese oven baked macaroni, topped with crispy herb and parmesan crumb, served with garlic ciabatta and dressed salad.

Add Fries for £3.95

Stravaig Steak & Ale Pie £18.95

Rich braised beef slowly cooked in Scottish ale with crisp puff pastry served with buttery mash and seasonal vegetables.

Stravaig Burger

All burgers served in a toasted brioche bun with crisp gem lettuce, tomato, roast garlic mayonnaise, Stravaig fries and crunchy slaw. Choose From:

Classic 6oz Beef Burger (GFO) £17.95

Katsu Spiced Chicken Breast Burger (GFO) £19.95

VBang Bang Halloumi Burger (GFO,V) £18.95

Stravaig Seafood Gratin (GFO) £18.95

Gratin of mixed seafood with leeks and peas in a creamy mornay sauce topped with mashed potato and a parmesan and herb crumb, served with crusty bread

Wild Mushroom, Broccoli and Blue Cheese Rigatoni (V) £16.95

Tossed in a creamy garlic sauce, finished with crumbled blue cheese, chives and crispy garlic and herb ciabatta

Small Party Dining For Up to 30 Guests

Desserts

Peanut Butter Parfait (GFO) £10.95

A creamy iced peanut butter parfait, frosted peanuts, dulce de leche with a dark chocolate crumb and Scottish blackberries

Stravaig Sticky Toffee Pudding £9.95

Served with butterscotch sauce and vanilla ice cream

Mixed Fruit Pavlova (GFO) £9.95

Italian meringue with plum and raspberry compote, chantilly cream, fresh fruit and raspberry ripple ice cream

Milk Chocolate Cremeux (GFO) £10.95

With a crunchy biscuit base, fresh Scottish raspberries, raspberry sorbet and a dark chocolate and raspberry crumb

Toffee Apple Crumble Tart £10.95

Served with a white chocolate creme patissiere, vanilla ice cream and glazed seasonal berries

Trio of Ice Cream (GFO) £10.95

Triple scoop ice cream sundae. Please ask your server for our selection of flavours.

Large Party Dining

Organiser chooses two options from selector per course to create menu

Starters

Lentil & Ayrshire Bacon Soup

Chicken Liver Parfait, Caramelised onion chutney, dressed leaves, bread crisps

Haggis, Neeps & Tatties Tian, Malt Whiskey cream sauce, smoked bacon crumble

Ham Hock Terrine, Truffle & chive aioli, house piccalilli, dressed leaves, bread wafers

Trio of Seafood £2 supplement, Atlantic prawns, Scottish smoked salmon, dressed crab, Bloody Mary sauce, crisp gem lettuce, tomato, lemon

Mains

Chicken Stuffed with Haggis, Soft mash, buttered seasonal veg, skirl crumble, brandy & cracked pepper sauce

Steak Pie, Creamed potatoes, roast root veg, puff pastry

Fillet of Salmon, Olive & parsley crushed potatoes, garlic green vegetables, white wine & tarragon butter sauce, lemon & garlic crumb

Daube of Beef, Truffle & chive potatoes, buttered seasonal vegetables, malt whisky jus, bourguignon garnish

Spiced Cod Fillet, Chorizo, white bean & crayfish cassoulet, confit potatoes, sauce vierge

Desserts

Sticky Toffee Pudding, Glayva butterscotch sauce, vanilla ice cream

Seasonal Fruit Crumble Tart, Vanilla ice cream, fruit coulis, white chocolate crumb

Caramel Cheesecake, Dark chocolate tuile, fresh & freeze dried raspberry, tablet ice cream

Fresh Fruit Meringue, Fresh fruit compote, creme patisserie, raspberry sorbet

Drinks Options

Drink On Arrival

Offer a glass of prosecco, bottled beer or fresh orange juice

Custom Cocktail

We can create a custom cocktail to be served or to be on sale at the bar

Table Wine

Preorder from our stunning selection of wines

Open Bar

Give your guests the freedom to order their choice of drinks

Package Pricing

THE STRAVAIG

Room Hire

For Room only without catering

£200 per half day
12noon - 5pm or 7pm - Midnight

£400 for full day
12noon - Midnight



Buffet

Party Buffet £17.50pp
Brunch Buffet £18.00pp
Cold Fork Buffet £24.95pp
Hot Fork Buffet £29.95pp
Premium Hot Fork Buffet £34.95pp

Small Party Dining

For Parties of up to 30 guests
Individually Priced Menu

Add Ons

Canapes £12pp
Premium Canapes £15pp

Large Party Dining

For Parties of 30 guests or more
2 Courses £34.95pp
3 Courses £44.95pp

Payment Schedule

Provisional Booking: A provisional hold on the date can be applied for 7 days
Deposit Requirement: A £10 per person deposit is required to secure the date
Final Confirmation: Final Confirmation of guest numbers and catering is due 14 days prior to the event
Service Charge: A discretionary 10% service charge will be applied to the final balance this can be removed at your request