



DALMENY PARK
HOUSE HOTEL

'Tis the Season

2026/27





Enjoy time well spent with Family & Friends, full of Christmas Cheer & Joy

Dalmeny Park becomes a magical place at Christmas, as decorations lace the elegant mansion house, lights illuminate the corridors and festive music floats throughout the building. At the centre of it all, magnificent Christmas trees standing proudly amid the main entrance!

Celebrate in style with friends, family or work colleagues at one of our fabulous and fun Christmas Party nights. Enjoy delicious festive dining, cocktails, drinks and afternoon tea menus - especially created with seasonal ingredients and festive cheer in mind.

Or perhaps you'd like to make Dalmeny Park your festive residence – if so, you'll find rooms and suites that combine both the modern and the classical, perfect for an enchanting seasonal escape. Whatever the reason for your celebration, all you have to do is sit back, relax and let us take care of the rest.

Contents

Christmas Party Nights	4-5
Festive Fayre Menu	6
Festive Private Dining	8
Festive Afternoon Tea	9
Festive Drag Brunch	10
Festive Ladies Day	11
Festive Day Dancing	13
80s Revival Ladies Lunch	14
Festive Seniors Tea	15
Festive Family Fun Day Lunch	16
Christmas Eve Dining	18
Christmas Day Dining	19
Boxing Day Dining	20
Christmas Accommodation Packages	21
Hogmanay Dining	22
New Year's Day Dining	23
Hogmanay Black Tie Ball	24
Hogmanay Accommodation Packages	25
RAD Gift Card	26
Festive Terms & Conditions	27

Christmas Party Nights



Let the festivities begin! Kick start your holiday season in style with friends, family or colleagues at one of our fabulous Christmas Party Nights. An indulgent evening of eating, drinking and dancing awaits.

Package Includes:

Shot on Arrival · 3 Course Meal · Photobooth with Complimentary Prints
Festive Props · Live Music · Host by Devotion DJ

Doors Open at 6.30pm · Food Served from 7.00pm · Carriages at 1.00am

18+

FRI 4TH DECEMBER
THE BRIGHTSIDE | £55.00

SAT 5TH DECEMBER
THE BRIGHTSIDE | £59.95

FRI 11TH DECEMBER
THE BRIGHTSIDE | £59.95

SAT 12TH DECEMBER
THE BRIGHTSIDE | £59.95

FRI 18TH DECEMBER
THE BRIGHTSIDE | £55.00

SAT 19TH DECEMBER
THE BRIGHTSIDE | £55.00

BOOK NOW

☎ 0141 881 9211 ✉ eventsales@radhotelgroup.com 🌐 dalmenypark.com



Christmas Party Night Menu

Starters

Lentil & Winter Vegetable Soup
Chicken & Bacon Croustade garlic and leek cream
Duo of Melon passionfruit syrup, berry compote

Mains

Traditional Roast Turkey pigs in blanket, sage and onion stuffing, natural jus
Braised Ribeye Steak black pudding, diane sauce
Shredded Vegetable Wellington roast garlic and tomato sauce

Dessert

Duo of Desserts sticky toffee pudding, butterscotch sauce
tablet cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

Stay The Night

**Don't worry about getting home, you only have
to make it to your bedroom!**

Make a night of it after one of our glamorous party nights. Stay over in a luxurious room then enjoy a Full Scottish Breakfast the next morning.

TICKET &
SINGLE ROOM FROM

£185

TICKETS &
DOUBLE ROOM FROM

£250

TICKETS &
TRIPLE ROOM FROM

£350

Festive *Fayre Menu*

Enjoy all your festive favourites specially prepared by our Head Chef, bringing everyone together and making this wonderful time of year extra special.
Served within our stunning Orchid Restaurant.

Available from the 1st of December until the 30th of December, excludes 24th-26th.

Monday-Thursday | 12-5pm

Sunday | 12-9pm

2 COURSE	3 COURSE
£26.50	£32.50

Friday-Saturday | 12-5pm

2 COURSE	3 COURSE
£28.50	£35.50

Starters

Chef's Homemade Soup of the Day crusty roll
Chicken & Bacon Croustade garlic and leek cream
Duo of Melon passionfruit syrup, berry compote
Chicken Liver Pate red onion chutney, dressed leaves, cherry tomatoes, oatcakes
Breaded Brie Wedges V spiced cranberry preserve

Mains

Traditional Roast Turkey pigs in blanket, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables
Braised Ribeye Steak (£3 Supplement) black pudding, diane sauce, creamed and roast potatoes, seasonal vegetables
Breast of Chicken topped with Cranberry & Brie garlic and chive cream, sauteed potatoes, steamed greens
Fillet of Salmon prawn, caper and lemon sauce, creamed potatoes, seasonal vegetables
Shredded Vegetable Stir Fry V teriyaki sauce, egg noodles

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce
Tablet Cheesecake chantilly cream, chocolate shavings
Rich Chocolate Tart chocolate sauce, vanilla ice cream
Toffee Meringue condensed toffee, tablet ice cream
Vanilla Crème Brulee buttered shortbread



(Menu will be individually priced outwith these dates & times)



Festive *Private Dining*

'Tis the season to indulge and enjoy with family or friends, in your own private space.
Choose from a range of private dining areas to suit all your needs...

Available from the 1st of December until the 30th of December, excludes 24th-26th.

Starters

Lentil & Winter Vegetable Soup

Chicken & Bacon Croustade garlic and leek cream

Duo of Melon V passionfruit syrup, berry compote

Chicken Liver Pate red onion chutney, dressed leaves, cherry tomatoes, oatcakes

Mains

Traditional Roast Turkey chipolata, sage and onion stuffing, natural jus

Braised Ribeye Steak black pudding, diane sauce

Fillet of Salmon prawn, caper and lemon sauce

Shredded Vegetable Wellington roast garlic and tomato sauce

Desserts

Sticky Toffee Pudding vanilla ice cream, butterscotch sauce

Tablet Cheesecake vanilla whipped cream

Rich Chocolate Tart chocolate sauce, vanilla ice cream

Toffee Meringue condensed toffee, tablet ice cream

To Finish

Tea or Coffee with mints



2 COURSE
£31.50
3 COURSE
£38.50

Private Event Room Hire Free of Charge
with Minimum 16 Paying Adults.

For over 51 guests choose 2 Starters, 2 Main Courses
and 2 Desserts from menu.

BOOK NOW

☎ 0141 881 9211

✉ eventsales@radhotelgroup.com

🌐 dalmenypark.com

Festive *Afternoon Tea*

Experience a sumptuous afternoon tea full of festive
delicacies, infused with the magic of Christmas.

Sandwich Selection

Turkey with Cranberry Relish

Free Range Egg and Chive Mayonnaise

Mature Cheddar, Herb Cream Cheese, Tomato

Savory

Chefs Mini Cup of Soup of the Day

Gammon, Lettuce, Tomato Slider Roll

Hog Roast Sausage Roll

Sweet Delights

Selection of Mini Patisserie and Sweet Treats

Warm Plain and Fruit scones with Clotted Cream and Preserves

A pot of specialty Tea or filter Coffee

PER PERSON
£28.95

FOR 2 PEOPLE SHARING
£41.95

Available throughout December 2.30pm - 4.45pm
Excluding 24th, 25th, 26th and 31st



SATURDAY 5TH DECEMBER

Festive *Drag Brunch*

Get ready for an unforgettably fabulous event with RuPaul's Drag Race act **Crystal**. Indulge in a delightful brunch spread as our queens serve up some jaw-dropping entertainment!

Doors Open at 11.00am · Carriages at 4.00pm

Package Includes:

- Glass of Bubbly on Arrival
- Cocktail on Seating & 3 Course Brunch
- Live Drag Act by Crystal from RuPaul's Drag Race UK & Friends
- Devotion DJ & Host
- Photobooth with Complimentary Prints

18+

Breakfast Frittata

streaky bacon, sausage, potato scone, hash brown, egg

Christmas Tapas Selection

Hog Roast Sausage Roll
Yorkshire Pudding, with Turkey and Stuffing
Brie and Cranberry Quiche, fine herbs
Chicken, Pancetta and Leek Croustade
Cream Cheese and Red Onion Chutney Croissant
Hot Honey and Thyme Chipolatas

Duo of Desserts

sticky toffee pudding, butterscotch sauce,
tablet cheesecake, chantilly cream

PER PERSON

£55.00

STAY
THE NIGHT

£250

TICKETS & DOUBLE
ROOM FOR 2

SUNDAY 6TH DECEMBER

Festive *Ladies Day*

Gather the girl squad and enjoy a 3 course meal before dancing the day away to country-themed live tribute entertainment by **Havana Blonde!**

Doors Open at 1.00pm · Carriages at 8.00pm

Package Includes:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Tribute Entertainment · Devotion DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

18+



Starters

Chicken & Bacon Croustade garlic and leek cream
Duo of Melon passionfruit syrup, berry compote

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus
Braised Ribeye Steak black pudding, diane sauce
Shredded Vegetable Wellington V roast garlic and tomato sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce
tablet cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

PER PERSON

£55.00

STAY
THE NIGHT

£250

TICKETS & DOUBLE
ROOM FOR 2



SATURDAY 12TH DECEMBER

Festive *Day Dancing*

Get into the festive spirit with an afternoon of music, dancing, and great food! Gather your friends and join us for a fun-filled daytime celebration featuring a live DJ, festive entertainment, and plenty of Christmas cheer.

Doors Open at 11.30am · Carriages at 4.30pm

Package Includes:

- Festive Welcome Shot on Arrival
- Festive Buffet Station
- Live DJ Entertainment
- Festive Dancers & Complimentary Glow Sticks
- Non-stop Festive Party Atmosphere

18+

Buffet Station

Savory Selection

Mini Steak and Cheddar Burger
 BBQ Pulled Pork Taco
 Hog Roast Sausage Roll
 Yorkshire Pudding, with Turkey and Stuffing
 Brie and Cranberry Quiche, Fine Herbs
 Chicken, Pancetta and Leek Croustade
 Hot Honey and Thyme Chipolatas
 Chips in Chip Cones

Dessert Selection

Tablet Cheesecake
 Mint Aero Pavlovas
 Mince Pies
 Chocolate and Caramel Tart
 Profiteroles, White Chocolate and raspberry

PER PERSON

£35.00

SUNDAY 13TH DECEMBER

80's Revival *Ladies Lunch*

Round up your crew for a fabulously festive day event with **Feeva!**
Indulge in a delicious 3-course meal, sip on your favourite tipples, and
enjoy live tribute entertainment that'll have you celebrating all day long!

Doors Open at 1.00pm · Carriages at 8.00pm

Package Includes:

- Glass of Bubbly on arrival · 3 Course Lunch
- Live Tribute Entertainment · Devotion DJ & Host
- Photobooth with Complimentary Prints
- Evening Buffet of Morning Rolls

18+

Starters

Chicken & Bacon Croustade garlic and leek cream
Duo of Melon passionfruit syrup, berry compote

Mains

Traditional Roast Turkey pigs in blankets, sage and onion stuffing, natural jus
Braised Ribeye Steak black pudding, diane sauce
Shredded Vegetable Wellington V roast garlic and tomato sauce

Desserts

Duo of Desserts sticky toffee pudding, butterscotch sauce
tablet cheesecake, chantilly cream

To Finish

Tea or Coffee with mints

PER PERSON

£55.00

THURSDAY 17TH DECEMBER

Festive *Senior Tea*

Be prepared for a day filled with singing, dancing and a delicious 3 course
meal. Enjoy live entertainment and join us on the dancefloor as we "boogie"
on down to all the classics – don't leave those dancing shoes at home!

Doors Open at 1.00pm · Carriages at 5.00pm

Package Includes:

- Glass of Bubbly on arrival
- 3 Course Meal
- Live Entertainment by **Kenny James**

Starters

Lentil & Winter Vegetable Soup
Duo of Melon passionfruit syrup, berry compote

Mains

Traditional Roast Turkey chipolata, sage and onion stuffing, natural jus
Traditional Steak Pie puff pastry

Desserts

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Vanilla Ice Cream crisp wafer

To Finish

Tea or Coffee with mince pies

PER PERSON

£29.95



SUNDAY 20TH DECEMBER

Festive Family Lunch



Join us for a joyous celebration as we gather together for our 2 Course Festive Family Fun Day Lunch! Enjoy a fun filled day with live music, games and gifts that's sure to keep the whole family entertained.

PACKAGE INCLUDES:

- 2 Course Lunch · Childrens Entertainment · Visit from Santa
- Gift for Kids from Santas Elves · **GB Soundz** DJ & Host

Doors Open at 12pm · Food Served from 12.30pm · Carriages at 4pm

ADULT & CHILD OVER 2

£35.00

CHILD UNDER 2

£5.00

Adult Mains

Traditional Roast Turkey
sage and onion stuffing, chipolatas, rich jus

Braised Ribeye Steak
black pudding, diane sauce

Shredded Vegetable Wellington
roast garlic and tomato sauce

Kids Mains

Traditional Roast Turkey
sage and onion stuffing, rich jus

Breaded Chicken Tenders
fries, tomato sauce

Desserts

Chocolate Tart
vanilla ice cream, chocolate sauce

Trio of Ice Cream
crisp wafer

To Finish

Tea or Coffee with mints



Christmas Eve *Dining*

Gather with loved ones and let the magic begin as you enjoy an expertly crafted meal by our talented Head Chef. The warm and welcoming atmosphere of our Orchid Restaurant is the ideal setting to relax.

Served 12pm - 9pm.

Starters

- Chef's Soup of the Day** crusty bread roll
- Haggis Pakora** spiced onions, encased in a large poppadom
- Chicken Liver Pate** cranberry preserve, garlic ciabatta bread
- Loaded Halloumi** sour cream, salsa, guacamole
- Chicken Tempura** sweet chilli dip
- Goats Cheese & Sunblushed Tomato Bruschetta** mixed leaves, balsamic glaze

Mains

- Traditional Roast Turkey** pigs in blanket, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables
- Breast of Chicken topped with Brie & Cranberry** white wine and parsley cream, market vegetables and potatoes
- Braised Ribeye Steak** onion rings, peppercorn sauce, fries
- Seafood Crepe** salmon, smoked haddock, prawns, arran cheddar sauce, fries, green tails
- RAD Steak Burger** 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw
- Shredded Vegetable Wellington** tomato and basil sauce, market vegetables and potatoes

Desserts

- Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream
- Tablet Cheesecake** whipped cream, chocolate shavings
- Strawberry & Lime Pavlova** chantilly cream
- Cream Filled Profiteroles** milk chocolate sauce
- Lemon Meringue Pie** mixed berry compote, chantilly cream
- Scottish Sundae** mixed berries, crushed meringue, whipped cream, ripple ice cream



2 COURSE
£31.95

3 COURSE
£39.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

Christmas Day *Dining*

Experience the magic of Christmas Day at Dalmeny Park and Indulge in a delicious 4 course meal served with all the seasonal trimmings.

Served 12.30pm - 4.30pm.

Starters

- Smoked Duck Breast** blackberry compote, pickled vegetable salad
- Smoked Salmon & Prawn Parcel** salt and chilli lime mayo
- Sliced Galia & Honeydew Melon V** winter berry compote and raspberry yoghurt ice
- Creamy Garlic Mushrooms** puff pastry croustade, snipped chives

Soup

- Tomato & Basil Soup**

Mains

- Traditional Roast Turkey** chipolatas, sage and onion stuffing, natural jus
- Braised Rib of Beef with Haggis** diane sauce
- Paupiette of Scottish Salmon & Haddock** prawns, champagne and chive cream
- Roasted Vegetable Wellington V** napoli sauce

Desserts

- Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream
- Winter Berry Pavlova** raspberry ripple ice cream, chantilly cream, strawberry coulis
- Ferrero Rocher Cheesecake** whipped cream, chocolate shavings
- Duo of Cheddar & Brie** biscuits, grapes, red onion chutney

To Finish

- Tea or Coffee** with mince pies

ADULT
£97.50

JUNIOR (8-14)
£47.50

KIDS (2-7)
£25.00



Boxing Day *Dining*

When leftovers just won't cut it... do Christmas Day all over again at Dalmeny Park. After the excitement of the big day, continue your festive celebrations with a splendid 3 course meal in the warm and welcoming Orchid Restaurant.

Served 12pm - 7pm.

Starters

Chef's Soup of the Day crusty bread roll
Chilli & Garlic Butter Tiger Prawns toasted ciabatta bread
Seasonal Melon & Fresh Fruit Cocktail raspberry yoghurt ice, mixed berry compote
Brie Fritters cranberry and bramble preserve
Crispy Chicken Tempura teriyaki dip, sweet chilli dip
Haggis & Black Pudding Tower crispy leeks, peppercorn cream

Mains

Traditional Roast Turkey pigs in blanket, sage and onion stuffing, natural jus, creamed and roast potatoes, seasonal vegetables
Steak & Sausage Pie puff pastry pie lid, creamed potatoes, mixed vegetables
Supreme of Chicken topped with Brie & Bacon white wine cream, market vegetables and potatoes
Fillet of Cajun Salmon basmati rice, mango and coconut curry cream, naan bread
Battered Fillet of Haddock baby leaf salad, fries, tartar sauce, mushy peas
Shredded Vegetable Wellington tomato and basil sauce, market vegetables and potatoes

Desserts

Chef's Cheesecake of the Day chantilly cream, fresh fruit
Sticky Toffee Pudding butterscotch sauce, scottish tablet ice cream
Strawberry Pavlova chocolate curls, vanilla ice cream
Apple Crumble Coupe warm vanilla custard
White Chocolate Profiterole Sundae chocolate and vanilla ice cream
Duo of Cheddar & Brie biscuits, grapes, chutney



2 COURSE
£31.95
3 COURSE
£39.50
.....
2 COURSE (KIDS)
£13.50
3 COURSE (KIDS)
£16.50



Christmas Accommodation Packages

As a special treat for you and your loved ones, why not enjoy a well-deserved and indulgent festive break.
Savour our delicious Christmas dining menus, tasty treats and seasonal tipples by the fire before retreating to your luxurious, cosy accommodation.

2 Night Break

ARRIVING ON CHRISTMAS EVE
24TH - 26TH DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet

FROM
£515

2 Night Break

ARRIVING ON CHRISTMAS DAY
25TH - 27TH DECEMBER

- Accommodation
- Breakfast Both Mornings
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM
£515

3 Night Break

ARRIVING ON CHRISTMAS EVE
24TH - 27TH DECEMBER

- Accommodation
- Breakfast Each Morning
- Christmas Eve Dinner
- Christmas Day Lunch
- Christmas Day Evening Buffet
- Boxing Day Lunch

FROM
£640

All packages based on 2 People Sharing. £50pp deposit required at the time of booking.
T&C's apply. Final balance due 15th November 2026.

Hogmanay Dining

Raise a glass and toast to an amazing year ahead! Get together and indulge in a perfectly prepared pre-bells meal before heading out to celebrate the start of 2027.

Served 12pm - 9pm.

Starters

Chef's Soup of the Day crusty bread roll
Chicken Liver Pate cranberry preserve, garlic ciabatta bread
Goats Cheese Fritters V red onion chutney, crisp salad
Haggis & Black Pudding Tower crispy leeks, whisky peppercorn sauce
Cajun Chicken Nachos mozzarella glaze
King Prawn Tempura sweet chilli dip

Mains

Braised Ribeye Steak onion rings, peppercorn sauce, fries
Breast of Chicken topped with Brie & Cranberry white wine and parsley cream, market vegetables and potatoes
Battered Fillet of Haddock fries, mushy peas, salad, tartar sauce
RAD Steak Burger 6oz burger, applewood smoked cheddar, bacon, salsa, fries, toasted bun, coleslaw
Cajun Chicken Fillets mango, coconut curry cream, basmati rice, crisp prawn crackers
Mushroom & Spinach Stroganoff V basmati rice, sour cream, smoked paprika, toasted ciabatta bread

Desserts

Raspberry Ripple Cheesecake whipped cream, berry coulis
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Strawberry & Lime Pavlova chantilly cream
Banoffee Crepe vanilla ice cream
Lemon Tart raspberry yoghurt ice
Duo of Cheddar & Brie biscuits, grapes, chutney



2 COURSE
£31.95

3 COURSE
£39.50

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

New Year's Day Dining

Welcome the first day of the New Year in style with a delectable dining experience that sets the tone for the year ahead. Relax and unwind as you choose from a varied menu selection which truly offers something for everyone..

Served 12pm - 6pm.

Starters

Traditional Scotch Broth Soup crusty bread roll
Tower of Haggis & Black Pudding crispy leeks, peppercorn sauce
Prawn & Crayfish Cocktail ciabatta bread, marie rose sauce
Chicken Liver Pate salad, cranberry preserve, mini oatcakes
Creamy Garlic Mushrooms V puff pastry croustade
Crispy Chicken Tempura sweet chilli dip

Mains

Roast Sirloin of Beef yorkshire pudding, market vegetables, potatoes, rosemary and red wine jus
Beer Battered Haddock tartar sauce, fries and salad
Butterfly Blackened Chicken savoury rice, cajun cream sauce
Traditional Steak Pie puff pastry, creamed potatoes, root vegetables
Highlander Burger 6oz burger, haggis, cheddar cheese, peppercorn sauce, fries, coleslaw
Shredded Vegetable Wellington V tomato and basil sauce, market vegetables and potatoes

Desserts

Strawberry & Cream Cheesecake berry coulis, chantilly cream
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream
Toffee Pavlova chantilly cream, tablet ice cream
Apple Crumble Tart vanilla ice cream
Limoncello Filled Choux Buns raspberry ripple ice cream
Duo of Cheddar & Brie biscuits, grapes, chutney



2 COURSE
£35.50

3 COURSE
£42.95

2 COURSE (KIDS)
£13.50

3 COURSE (KIDS)
£16.50

THURSDAY 31ST DECEMBER

Hogmanay Black Tie Ball



Celebrate your New Year in style and grandeur at our spectacular Hogmanay Black Tie Ball.

Indulge in bubbles, canapes and a decadent 5 Course Dinner followed by live entertainment and a piper at midnight – what a way to start 2027 with a bang!

· Doors Open at 6.30pm · Food Served at 7:00pm · Carriages at 1.30am

PACKAGE INCLUDES:

- Glass of Bubbly & Canapes on Arrival · 5 Course Dinner
- Live Entertainment from **The Brightside** · Devotion DJ
- Piper at the Bells · Photobooth with Complimentary Prints

PER PERSON
£92.50

Hogmanay Black Tie Ball Menu

Starter

Assiette of Chicken Liver Pate, Ham Hock Terrine, Prawns Marie Rose
mini oaties, red onion and cranberry chutney, crisp leaves

Soup

Tomato & Roast Red Pepper Soup

Mains

Medallions of Beef Fillet breaded haggis cake, peppercorn cream
Poached Parcel of Sole & Scottish Salmon champagne and chive cream
Brie, Mixed Vegetable & Cranberry Wellington tomato and garlic sauce

Desserts

Grand Dessert scottish tablet cheesecake, cranachan pavlova
limoncello cream filled profiterole, lemon curd

Cheese

Duo of Smoked Cheddar & Brie biscuits, grapes, fruit chutney

To Finish

Tea or Coffee with tablet shortbread

HOGMANAY OVERNIGHT BREAKS

1 Night Break

ARRIVING ON HOGMANAY
31ST DECEMBER · 1ST JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on New Years Day

FROM
£445
BASED ON 2 PEOPLE SHARING

2 Night Break

ARRIVING ON HOGMANAY
31ST DECEMBER · 2ND JANUARY

- Hogmanay Black Tie Ticket
- Luxury Overnight Accommodation
- Breakfast on Both Mornings
- New Years Day Dinner

FROM
£595
BASED ON 2 PEOPLE SHARING

£50pp deposit required at the time of booking. T&C's apply. Final balance due 15th November 2026.

SPOIL YOUR FRIENDS AND FAMILY
WITH A RAD GIFT CARD

THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER



With a collection of Luxurious Hotels, Bars and Restaurants to choose from, including Lochside's magnificent Lodges and Spa, what more could they ask for?

Treat someone to an indulgent Dining Experience, Afternoon Tea, Overnight Stay, Spa Day or Tribute Night Party!

RADHOTELGROUP.COM

FESTIVE 2026/27 - TERMS & CONDITIONS

1. £10pp deposit is required to confirm your Party Night or Christmas Event booking, no later than 14 days after your initial provisional booking.
2. £10pp deposit is required to confirm your Christmas Day booking, no later than 14 days after your initial provisional booking.
3. A £50.00 deposit will be taken for any bedroom and ticket packages at time of booking. Any bedrooms booked in conjunction with festive events require final balance to be paid at the time of the event final balance.
4. Final balances for Party Nights & Festive/Ladies Days are due no later than 15th October 2026.
5. Final balances for Christmas Day and Hogmanay Events, including any linked accommodation, are due no later than 15th November 2026.
6. Final balances for all other Festive Events within the brochure are due 1 month prior to event.
7. Deposit payments are non-refundable or transferable.
8. Any cancellations after date of final balance due full payment will be retained.
9. All menus and details are correct at the time of printing but are subject to change due to unforeseen circumstances.
10. Upon payment of your deposit, you are adhering to our terms and conditions.
11. Photographs and/or video may be taken throughout December and at many of our Christmas Events. On booking your dining experience or Event you grant us The RAD Hotel Group full rights to the use of these images.



DALMENY PARK

HOUSE HOTEL

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