

Booking Form For Christmas & New Year

Please complete and return to the Hotel at the address below:

Oban Caledonian Hotel
Station Square, Oban, Argyll. PA34 5RT

Package

Arrival Date

Departure Date

Numbers in Party: Adults Children

Childrens' Ages

For Residential Programmes (including Stayover Nights):

No of Nights

Total No of Rooms

Twin Double Single

Name of Organiser

Address

Postcode

Telephone (Day)

Telephone (Evening)

Email

A deposit is required at the time of booking.

Please see Terms and Conditions for full details.

Please complete either:

I enclose a cheque, payable to the Hotel, for £

Please debit my credit/debit card as follows:

Card Type

eg Visa, Access, American Express, Switch, Maestro

Expiry Date

Card No.

Cardholder's Name

Amount £

Card Issue No.

This is to certify that the booking conditions set out in this brochure have been read and accepted by me on behalf of all persons for whom this booking is made and I am duly authorised to make this agreement. I am over 18 years of age.

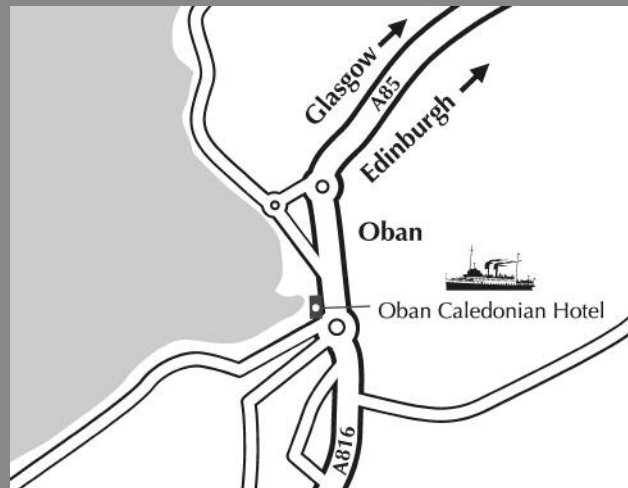
Signature

Name

Date

(Please print)

DIRECTIONS



Road: From Glasgow – Follow the A82 to Trydrum then the A85 to Oban.

From Edinburgh – Drive to Stirling then follow the A85 to Oban.

Rail: Oban, 100 metres

Air: Glasgow, 90 miles



Oban Caledonian Hotel
Oban

Christmas and New Year 2008



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christmas

at Oban Caledonian Hotel

With a wide range of activities over the festive period, we at The Oban Caledonian Hotel know how to help you celebrate in style. We will supply all the traditional party ingredients such as delicious food, good party music as well as crackers and novelties.

Go on treat yourself.... you've earned it!

Why not stay overnight in one of our superior rooms for a special rate of £25.00 per person on a bed and breakfast basis. £20.00 Single room supplement applies.

Group organiser of 20 rooms or more will receive a complimentary stay in one of our captains rooms.

All subject to availability.

Christmas Package

From £110.00 per person per night

3 night package

Hogmanay Package

From £130.00 per

person per night

3 night package



CHRISTMAS FAYRE

STARTERS

Chef's Winter Broth served with Warmed Crusty Bread.

or

Melon Shell filled with Mango and Passion Fruit Sorbet glazed with a ginger and lime syrup.

or

Smooth Chicken Liver Parfait served with a Mixed Green Salad, tomato relish, chutney and highland oatcakes.

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### MAIN COURSES

Traditional Roast Turkey accompanied with Sage and Onion Stuffing, red wine gravy, mini sausage wrapped in pancetta and cranberry sauce.

or

Grilled Salmon Fillet served with tarragon and Pernod scented cream sauce.

or

Oven Baked Butternut Squash filled with roasted vegetables and borlotti beans ragout.

Served with seasonal vegetables, roast and boiled potatoes.

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SWEETS

Warmed Christmas Pudding with vanilla ice cream and brandy crème anglaise.

or

Chocolate Pyramid with winter berry compote and Chantilly cream.

or

Selection of Scottish Cheese served with celery and grapes.

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Freshly brewed Tea or Coffee served with mince pies.

£10.75 per person

2 course

£12.75 per person

3 course Menu

Served daily between 12.00 and 3.00 p.m.  
from 1st to the 23rd December

Some of the dishes on this menu may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items.

# CHRISTMAS PARTY NIGHTS

## STARTERS

Butter Beans, Red Lentil and Vegetable Broth.

or

Melon Shell filled with Mango and Passion Fruit Sorbet  
glazed with ginger and lime syrup.

or

Smooth Chicken Liver Parfait  
served with a mixed green salad, tomato relish,  
chutney and Highland oatcakes.

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MAIN COURSES

Traditional Roast Turkey
accompanied with sage and onion stuffing, red wine gravy,
mini sausage wrapped in pancetta and cranberry sauce.

or

Grilled Salmon Fillet
served with tarragon and Pernod scented cream sauce.

or

Oven Baked Butternut Squash
filled with roasted vegetables and borlotti beans ragout.

Served with seasonal vegetables, roast and boiled potatoes

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## SWEETS

Warmed Christmas Pudding  
served with vanilla ice cream and brandy crème anglaise.

Hazelnut Crème Brulee Pyramid  
with winterberry compote and Chantilly cream.

Selection of Scottish Cheese  
served with celery, grapes and highland oatcakes.

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Freshly brewed Tea or Coffee
served with mince pies.

3 course meal including coffee, musical entertainment and lots of fun!

**Available on 5th, 6th, 12th, 13th, 18th, 19th
and 20th December at 7.00 for 7.30pm**

£25.50 per person

CHRISTMAS DAY LUNCH

Glass of Bucks Fizz on arrival, 4 course lunch, tea or coffee

STARTERS

Smoked Salmon and Crab Roulade
served with avocado salad, beetroot and puy lentil dressing.

or

Warmed Goat Cheese Tart with slow roasted Vine Tomatoes,
rocula leaves, artichoke and roasted sweet red pepper vinaigrette.

or

Chicken, Leek, Potato and Barley Broth

or

Wild Deer and Foie Gras Terrine
with mango and apple chutney, mixed soft leaves and walnut blinis.

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Trio of Melon served with Champagne sorbet, orange and ginger syrup.

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MAIN COURSES

Traditional Roast Turkey
with a kilned sausage, chestnut stuffing, bread sauce and a cranberry jus.

or

Grilled Fillet of Trout
set on bed of fennel and light fish jus, topped with scallops and prawn salsa.

or

Venison Tenderloin
with sweet purple potato fondant, roasted root vegetables,
juniper and port wine jus.

or

Vegetable Strudel
filled with baby spinach, mushrooms, ricotta and asparagus served with sweet
potato and beetroot dauphinoise and tomato fondue.

Served with roasted root vegetables, boiled and roast potatoes.

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## SWEETS

White Chocolate and Raspberry Pavlova served with Winterberry Compote.

or

Traditional Christmas Pudding served with Drambuie Custard.

or

Homemade Winter Bavaois  
served with blackcurrant sorbet and amaretto flavoured white chocolate sauce.

or

Selection of Scottish Cheese served with celery, grapes, strawberry and oatcakes

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Tea and Coffee served with Mince Pies.

Served from 12.00 – 2.30pm

£45.50 per adult

£22.75 per child under 12 years

HOGMANAY

Assorted Canapé served on arrival

STARTERS

Seafood Cocktail bound in a Brandy and Saffron Marie Rose Sauce set on a scallops shell, served with a crisp of lettuce and granary bread.

or

Ham Hock and Green Pea Broth

or

Duck and Orange Parfait with Smoked Chicken served with mixed green leaves, Melba toast and chutney.

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## MAIN COURSES

Medallion of Scotch Beef with a wild mushroom, celeriac and potato stack glazed with roasted shallots and Armagnac jus.

Halibut Fillet Slow Poached in Herb Scented Clarified Butter, set on wilted greens and glazed with tarragon and Grand Marnier sabayon.

Wellington of Goat Cheese and Roasted Mediterranean Vegetables served with four cheese velouté and tomato jus.

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SWEETS

Warmed Chocolate Fondant with a ginger bread ice cream topping.

Baileys and White Chocolate Torte served with vanilla sauce and wild berry compote.

Selection of Scottish Cheese served with assorted biscuits, celery and grapes.

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Tea and Coffee served with Homemade Baileys Fudge.

## £49.95 per adult

4 Course meal with coffee. Highland Stovies served at 1.00am.

Dinner is served in Restaurant Caledonian.

Enjoy an evening of Scottish Entertainment.

Arrive at 7.00pm for 7.30pm until late

Some of the dishes on this menu may contain nut products or substances to which you may be allergic. Please ask our staff for information when selecting items.

## TERMS & CONDITIONS

### Christmas & New Year Parties & Events 2008

#### Terms of Business

##### Reservation

All offers are subject to availability.

All verbal bookings will be treated as provisional and will be held for a maximum of 14 days pending receipt of written confirmation and the appropriate deposit.

##### Payment

Parties & Events:

Deposits and pre-payment are required for the featured events in this brochure. When booking Christmas or New Year events a non refundable deposit of £10.00 per person (or the full costs of the Event if the costs is less than £10.00) a one per person deposit is required on booking. The balance of payment must be made by 14 days prior to the event. When booking after 24th November 2008 full payment is required.

Payment by credit card or by cheque (made payable to the Hotel). Send the completed booking form to the address below.

The deposit of pre-ordered wine is 50% of the total cost.

All additional charges incurred during your stay must be settled prior to departure.

##### Cancellations

Parties & Events:

Bookings not paid in full by 14 days prior to the event or by the 24th November 2008 which ever is the earlier, will be deemed to have been cancelled and any monies paid will be retained by the Hotel.

No refunds of monies paid will be made to cancellation or decreases in the number of guests attending, unless the Hotel is able to resell the space. In such circumstances the refund will be payable after the date of the booked event.

Monies for non arrival are forfeited and cannot be transferred to cover drinks entertainment or overnight accommodation for other member of the party.

##### Insurance

We strongly recommend that you have cancellation insurance when booking any event featured in this brochure.

##### Children

Children may not be admitted to certain events, at the discretion of the General Manager.

Children over the age of 15 are classified as adults. Children between 3 – 15 are charged 50% of the adult price and under 3s are charged a cover charge of £10.00.

##### General Information

The information in this brochure is correct at the time of printing. The Hotel reserves the right to amend its packages and prices at any time before booking. Bookings are subject to availability and prices quoted at the time of booking.

All prices are inclusive of VAT at 17.5%. If the general rate of VAT is altered, our prices will be modified accordingly. Gratuities are at the guest's discretion.

The Hotel reserves the right to alter or amend the contents of an event or to cancel an event for any reason, for example if there is a shortfall in the minimum numbers required to operate a programme. In such circumstances you may choose at your sole discretion an alternative date and/or venue, subject to availability or request a full refund of the money paid to the Hotel.

Menus shown in this brochure and/or in other collateral relating to these events are only to provide an indication of the dishes likely to be featured. The Hotel reserves the right to amend such dishes and/or to offer suitable alternatives.

All events and timings are subject to approval by the local licensing authorities. All statutory licensing regulations apply.

In the interest of safety of guests, food and drinks are strictly prohibited from the dance area. In the event of any spillage of food or drinks on the dance floor, guests are to inform any member of the Hotel staff immediately.

Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate, is limited to the price of your booking.

The Hotel will not be liable to you for failure to perform to the extent that the failure is caused by any factor beyond its reasonable control.

Please address any comments to the Hotel's General Manager during your visit or in writing within 7 days of the event.

These terms are deemed to incorporate the Hotel's General Terms of Business, copies of which are available on request from the Hotel. In the event of any inconsistency, the terms of this agreement shall prevail.