MAKE EVERY EVENT
UNFORGETTABLE

Mercure
HOTELS

MERCURE INVERNESS HOTEL

WELCOME TO MERCURE INVERNESS HOTEL

Situated in the picturesque Old Town of Inverness with a dramatic Highland backdrop, Mercure Inverness is the perfect venue for your event.

The Mercure Inverness Hotel, set on the banks of the River Ness, in the heart of the city, with on site car parking for up 55 cars provides the ideal location for your event.

The magnificent Inverness Suite with its contemporary Highland decor and stunning chandeliers provides the perfect back drop for your event. The room also benefits from a private bar and dance-floor which can accommodate up to 200 guests.

The charming Ambassador Suite is suitable for smaller more intimate events. Whatever your requirements, from menu choices to colour themes, we will be delighted to help make your event one to remember.

We look forward to meeting you soon.

OUR EVENTS ARE AS UNIQUE AS YOU

You might be looking for somewhere to have a sit down dinner for 20, or a casino themed party for 200. Whatever your requirements we're here to make sure every moment is perfect. From the decorations, to the music and the dance floor, you can trust us to take care of everything.

When it comes to food, your wish is our command. We can organise canapés, a sit down meal or a buffet. Over the page are a few ideas of what we offer, but of course we are more than happy to provide a bespoke menu especially tailored to your event.

With a dedicated event planner to help everything run smoothly

Our goal is to take the pain out of organising an event. A dedicated team will work with you to create a unique event to suit your needs and budget. On the day a member of our team will be on hand to make sure everything goes according to plan.

PACKAGES

Our team will be happy to create a bespoke package to suit your needs.

All our event packages include:-

- Professional event planner
- Designated car parking and accessible entrance for disabled guests
- Free parking for 55 cars
- Red carpet arrival if required
- Dedicated Event Ambassador to meet and greet
- Free high speed WiFi throughout the hotel
- Exclusive use of the banqueting suite
- A choice of suggested menus or tailored menus to suit

Of course, everyone has their own individual tastes – so our team will be happy to create a bespoke package to suit you.

Please call us or visit the hotel to discuss your requirements.

PRE-EVENT

Start your evening off in style with cocktails and canapés on arrival.
Prices listed are per person

COCKTAILS

Bellini
Fantinel Prosecco, Peach Purée £7.50

Aperol Spritz
Aperol, Fantinel Prosecco, ice, topped with soda £7.50

Chambord Fizz
Fantinel Prosecco, Chambord raspberry liqueur £8.50

Mojito
Bacardi muddled with mint, lime, cane sugar, soda £7.50

Elderflower Collins
Tanqueray Gin, elderflower, lemon juice, soda £8.00

Bucks Fizz
Fantinel Prosecco, orange juice £7.00

CANAPÉS

A fantastic start to any event

3 assorted canapés per person, please select from below: £6.00

Meat & seafood

Prawn with avocado & coriander blinis

Carpaccio of beef

Smooth liver parfait with onion marmalade

Smoked salmon with crème fraîche blinis

Mini bacon & Aberdeen Angus cheeseburger

Mini Yorkshire pudding with beef & horseradish

Chicken & mushroom vol-au-vent

Vegetarian

Peppered goats' cheese en croûte

Roast peppers & mozzarella bruschetta

Mushroom ragout with a touch of truffle tarts

Sun blushed tomato, mozzarella & basil oil crostini

Wild mushroom & parsley bruschetta

Roasted courgette, pesto & basil en croûte

(v) Vegetarian
EU Food allergen information contained within menu items is available on request.

MENU SELECTION

Build your own three or four course menu from the choices below. Should you not find exactly what you are looking for, our team will be more than happy to discuss your ideas.

TO START

Soups

Slow roast tomato soup, basil pesto, cream (v)	£5.50
Spiced butternut squash soup, sage & onion, crème fraîche (v)	£5.50
White onion & cider soup, cheddar cheese crouton (v)	£5.50
Chestnut mushroom & celeriac soup, truffle oil (v)	£5.75
Sweet potato, chilli & coconut cream soup, coriander (v)	£5.50
Smoked haddock & potato chowder, chive cream	£6.50
Rustic butterbean, tomato & chorizo soup	£6.50

Starters

Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread	£7.25
Beetroot salmon gravlax, potato & dill salad, dressed watercress	£8.00
Slow cooked belly pork & confit duck terrine, apple & cider chutney	£7.50
Crispy breaded brie, pear & walnut salad, cranberry relish (v)	£6.25
Smoked salmon plate, black pepper cream cheese, capers & shallots	£8.25
Pimm's marinated melon, raspberry sorbet (v)	£6.50
Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)	£8.50
Smoked duck, radish & sesame seed salad, pickled ginger & lime dressing	£7.50
Ham hock & pea terrine, pickled red onion salad, mustard dressing	£6.75

INTERMEDIATE COURSE

Soups are also offered as an intermediate course, alternatively choose

Green apple sorbet, mint & apple matchsticks (v)	£3.00
Mango & passion fruit sorbet (v)	£3.00
Raspberry & mint sorbet (v)	£3.00

(v) Vegetarian

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THE MAIN EVENT

Choose one main course from the list below for your event, as well as a vegetarian alternative.

MAINS

Roast chicken supreme, red onion & thyme stuffing, roast chicken gravy	£16.00
Prosciutto wrapped chicken breast, mushroom & tarragon sauce	£18.00
Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce	£16.00
Duo of pork, roast fillet & slow cooked pork belly, crispy sage & cider jus	£18.00
Roast rump of lamb, pistachio crust, port wine sauce	£23.50
Lamb two ways, mini shepherds pie & confit lamb shoulder, mint & redcurrant jelly	£19.50
Slow cooked brisket of beef, local ale, caramelised onion gravy	£17.00
Roast sirloin of beef, Yorkshire pudding, creamed horseradish	£24.00
Honey roast duck breast, caramelised plums, Chinese spiced plum sauce	£19.00
Confit duck leg, smoked bacon & lentil sauce	£18.00
Pan fried sea bass, sea salt & rosemary potatoes, red pepper butter	£17.50
Seared salmon, crispy leeks, champagne sauce	£16.00
Grilled cod loin, mussels, peas, lemon buerre blanc	£20.00
Roast Mediterranean vegetable & goat's cheese wellington, basil cream sauce (v)	£16.00
Asparagus & creamed leek tartlet, herb sauce (v)	£16.00
Wild mushroom gnocchi, rocket pesto (v)	£18.00
Beetroot & blue cheese risotto, candied walnuts, thyme (v)	£16.00

(v) Vegetarian

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MAIN COURSES WITH A TWIST

Fish & chips, beer battered cod fillet, chips, pea puree, malt vinegar reduction	£18.00
Sausage & mash, trio of sausages, buttered mash potato, crispy shallot rings, balsamic jus	£18.00
Pizza, stone baked pizza with a topping of your choice	£16.00
The Slider, trio of mini burgers, bacon, chilli mayo, melting cheese, chips & crunchy slaw	£16.00

THE FINALE

"You can't buy happiness but you can buy dessert, and that's kind of the same thing."

DESSERTS

Glazed lemon tart, raspberry & mint compote	£6.00
Sticky toffee pudding with stickier toffee sauce	£6.00
Warm chocolate brownie, cappuccino ice cream	£6.50
Rhubarb & custard Eton mess	£6.00
Chocolate orange profiteroles, orange cream filled, dark chocolate	£6.00
French apple flan, vanilla ice cream dusted with cinnamon sugar	£6.50
Vanilla panna cotta, strawberry & cracked black pepper salsa	£6.50
Baileys crème brûlée, handmade shortbread	£6.00
Chocolate assiette	£8.50
Individual apple, pear & walnut crumble, vanilla custard	£6.00
Strawberry shortcake, vanilla cream	£7.50
Chocolate ganache torte, salt caramel sauce, toffee popcorn	£6.50
Baked vanilla New York cheesecake, apple & blackberry compote	£6.00
White chocolate & apricot bread & butter pudding, caramel sauce	£6.50
Selection of cheeses, biscuits, celery & chutney	£9.00

CHEESE PLATTERS

Cheese served as a extra course, suitable for up to 10 persons:

Cheese platter, biscuits, celery, chutney	£50.00
Baked Camembert for the table to share, warm crusty breads	£50.00
Long clawson stilton, red onion marmalade, walnut & celery salad	£50.00
Mature cheddar, piccalilli, pickled red onion & grape salad	£50.00

COFFEE & TEAS

Coffee, tea & mints	£2.50
Coffee, tea & petit fours	£3.50

(v) Vegetarian

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TIME FOR A SNACK

Prices listed are per person

LATE NIGHT SNACK

Hot dog, caramelised onions, mustard	£3.50
Mini fish & chip cones	£3.50
Stone baked boxed pizza, selection of toppings	£3.50
Slider burger platter, pickles & sauces	£3.50
Pulled pork slider platter, spiced apple sauce	£3.50
Grilled chicken mini pitta kebab, chilli sauce & garlic mayo	£3.50
Fish finger sandwich, tartare sauce	£3.50

Treat your guests with something to feed the late night munchies.

WINE LIST

CHAMPAGNE & SPARKLING WINE

Veuve Clicquot Yellow Label Brut, France	£69.00
Mercier Brut, France	£49.00
Louis Dornier et Fils Brut, France	£40.00
Fantinel Prosecco extra dry, Italy	£29.00
Galanti Pinot Grigio Spumante Rosé, Italy	£27.00
Pigalle Brut, France	£25.00

WHITE WINE

Sancerre, Les Collinettes, Joseph Mellot, France	£37.50
Errázuriz 1870 Peñuelas Block Sauvignon Blanc, Casablanca Valley, Chile	£26.50
Pontebello Pinot Grigio, South Australia	£24.00
Drostdy-Hof Chardonnay, Western Cape, South Africa	£24.00
Rare Vineyards Marsanne-Viognier, France	£23.00
Cuvée des Vignerons Blanc, Vin de France	£22.00
Ayrum Verdejo Blanco, Spain	£20.00

RED WINE

Portillo Pinot Noir, Valle de Uco, Argentina	£27.00
Marqués de Morano Rioja Crianza Spain	£25.00
Trambusti Chianti, Italy	£25.00
Berri Estates Shiraz, South-Eastern Australia	£23.00
Rare Vineyards Malbec, France	£23.00
Monte Verde Merlot, Central Valley, Chile	£22.00
Ayrum Tempranillo Garnacha Tinto, Spain	£20.00

ROSÉ

Vendange White Zinfandel, California	£23.00
Crusan Cinsault-Syrah Rosé, France	£22.00
Ayrum Tempranillo Garnacha Rosado, Spain	£20.00

FORK BUFFET MENU

Choose two items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and one 'Dessert' item for £17.50 per person

Choose three items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and two 'Dessert' items for £25.00 per person

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, desserts at £2.50 per person

* It is recommended that at least one of the main items selected is suitable for vegetarians

MAIN ITEM SELECTION:

Chicken tikka balti, coriander basmati rice

Fillet of salmon, ginger, garlic & soy dressing, stir fried noodles

Moroccan chickpea & vegetable tagine, couscous, minted yoghurt (v)

Tex Mex chilli beef, tortilla chips, rice, guacamole

Fish, chips & mushy peas

Vegetable burrito, sour cream, guacamole (v)

Shepherds or cottage pie, cheddar cheese topping

Seafood pie, soft herb mash

Spinach & ricotta tortellini, light cheese sauce, toasted hazelnuts (v)

Jerk chicken, coconut rice, peas, basmati rice

Beef & local ale pie, caramelised onion mash

Smoked salmon, spinach, cream cheese, pasta, pine nut & herb crust

Thai green chicken curry, sticky rice

Thai green vegetable curry, sticky rice (v)

Chicken, asparagus & sun blush tomato lasagne, garlic, mozzarella ciabatta

SALADS & SIDES:

Caesar salad (v)

Cherry tomato & rocket salad (v)

Baby gem tuna niscoise

Beetroot & butternut squash salad, toasted hazelnuts, bramble vinaigrette (v)

Pea, mint & feta salad (v)

Grilled courgette & tomato salad, basil & olive dressing (v)

Potato, wholegrain mustard, red onion salad (v)

Penne pasta, marinated mushroom, pine nuts, basil (v)

Green garden salad, balsamic dressing (v)

Warm green bean, bacon & shallot salad

Roast root vegetables with honey & thyme (v)

Roast new potatoes, rosemary & rock salt (v)

Cheddar cheese mash (v)

Buttered new potatoes, mint (v)

Roast carrots, sesame seed dressing (v)

Steamed greens, ginger & soy dressing (v)

DESSERTS:

Mini strawberry & cream pavlova

Fresh fruit skewers, chocolate dipping sauce

Strawberry & marshmallow skewers, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

Chocolate brownie

TEA & COFFEE

Tea or coffee £2.50

(v) Vegetarian

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FINGER BUFFET MENU

The price per head includes a selection of sandwiches on brown & white breads from the list below, PLUS your choice of:

5 Items – £15.50 **6 Items – £17.50** **7 Items – £19.00** **8 Items – £20.00**

FINGER BUFFET SELECTION

Vegetable crudities, selection of dipping sauces (v)

Chorizo bites

Sticky onion & cheddar cheese quiche (v)

House made sausage rolls

Chicken fillet skewers, sweet chilli dipping sauce

Mini pork pie, pickle

Teriyaki salmon skewers

Lamb kofta, mint yoghurt dip

Roast tomato & herb quiche (v)

BBQ chicken wings, sour cream & chive dip

Greek feta & cherry tomato bite (v)

Chinese vegetable spring rolls, hoisin dipping sauce (v)

Stone baked pizza slices (v)

Pigs in blankets, honey mustard dip

Smoked salmon & cream cheese brushetta

Mojito chicken skewers

Smoked haddock & spring onion fishcake

Tomato, olive & basil brushetta (v)

Skinny fries, sea salt (v)

Cajun potato wedges (v)

SANDWICH SELECTION

Honey roast ham, wholegrain mustard

Chicken caesar salad

Tuna, cucumber, lemon mayonnaise

Cheddar cheese, pickle (v)

Egg, cress, black pepper (v)

Grilled mediterranean vegetables with cream cheese (v)

MINI DESSERT SELECTION

Chocolate brownie

Mini strawberry & cream pavlova

Fresh fruit skewer, chocolate dipping sauce

Strawberry & marshmallow skewer, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

(v) Vegetarian

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FROM OUR HAPPY CUSTOMERS

'The pre-event planning was exceptional and completed in a thoroughly professional and detailed manner, which continued throughout...'

'Hotel personnel are extremely obliging, anticipate your needs and always go that extra mile.'

'We received a very warm welcome both from the staff taking our coats and greeting us with trays of champagne. The whole atmosphere in the hotel was one of fun and excitement and we were made to feel very special.'

If you're planning an event, get in touch with your event planner today:

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mercureinverness.co.uk

With hotels located across the country – from city centre hotspots to countryside retreats and coastal locations – there's a Mercure hotel that's perfect for your every need.

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