

Est. 1704



functions & events



New Inn Hotel

Dating back to 1704 and situated in the town of Ellon, the historic old coaching inn overlooks the River Ythan. With over three function suites, our venue is perfect for all events and celebrations. Independently run since 1994, we pride ourselves on providing a warm and friendly atmosphere, whatever the occasion.



Our Events

Celebrate at the New Inn Hotel

For any milestone

— *From special birthday, to a golden anniversary, we can assist you for all your needs.*



The Harness Suite

Capacity:

Drinks: 250 Guests | Dinner: 180 Guests



The Crow's Nest Suite

Capacity:

Drinks: 120 Guests | Dinner: 85 Guests

The Hayloft Suite

Capacity:

Drinks: 55 Guests | Dinner: 45 Guests



A space to make your own

Corporate Events

For casual networking, training and presentations, staff at the New Inn Hotel will take care of you and your guests. Start with morning teas and coffees and a selection of breakfast rolls, a mid-morning break with Scottish biscuits and hot beverage before breaking for a working lunch.

Complimentary WI-FI, projector screen, or flip charts, we can work with you to fulfil your needs.

Packages starting from £6.95 per person



Intimate Events

Whether you are planning a special family dinner, or an afternoon tea, we have the perfect facilities to offer you a private dining experience.

**Minimum 15 people*



Remembrances

Our team at the New Inn Hotel are well versed in taking care of all the necessary details to offer you the perfect farewell to your loved one.

*Standard package includes: Tea, Coffee, Sandwiches & Sausage Rolls
£9.50 per person*

**Home bakes, Bowl of Soup, Shortbread or a Drink on arrival
can be included at an additional cost*

Create your bespoke event

Bringing you a selection of dishes suited to every palate

We understand the importance of choice and versatility when creating your menu. Our team of chefs have created a selection of dishes suited to every palate.

*all dietary requirements can be catered for.

Meal		Cost
3 Course Meal (inc Tea & Coffee)	One Choice	£39.50
3 Course Meal (inc Tea & Coffee)	Two Choices	£42.50
3 Course Meal (inc Tea & Coffee)	Three Choices	£47.50



Booking Terms & Conditions

Please note a non-refundable deposit will be required to secure your booking. We may require a pre-order for your guests depending on your type of booking.

The Menu

STARTERS

HAGGIS, NEEPS & TATTIES

Drambuie sauce

GF

FAN OF MELON, PINEAPPLE & PASSIONFRUIT SORBET

Raspberry Coulis

V, DF, GF

TRADITIONAL PRAWN COCKTAIL

Marie Rose Sauce

DF, GF

CHICKEN LIVER PATE WITH WHISKY ONIONS

Rosemary oatcakes

GF

CHICKEN SATAY WITH A PEANUT SAUCE

Spring onion, chilli

GF, CN

TRIO OF SMOKED SALMON, MELON & PRAWNS

Balsamic glaze

& SOUP

TRADITIONAL SCOTCH BROTH

V

ROASTED RED PEPPER, TOMATO & BASIL SOUP

V, GF

SWEET POTATO, SWEET CHILLI & CORIANDER SOUP

V, DF

CREAM OF POTATO & LEEK SOUP

V

BROCCOLI, POTATO & FARMHOUSE STILTON SOUP

V

CULLEN SKINK

GF

CREAM OF BUTTERNUT SQUASH & SPICED PARSNIP SOUP

V, GF

The Menu

MAINS

*All main courses are served
with a selection of seasonal
vegetables and potatoes.*

ROAST TOPSIDE OF BEEF & YORKSHIRE PUDDING
Rich gravy
GF

LOIN OF PORK STUFFED WITH HAGGIS, NEEPS & TATTIES
Drambuie sauce
GF

ARRAN CHICKEN STUFFED WITH WHITE PUDDING
Wrapped in bacon, leek & mustard sauce
GF

HADDOCK MORNAY
Rich cheddar sauce

ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING
Peppercorn sauce, diane sauce or a rich gravy (£5.00 supplement)

LOIN OF PORK STUFFED WITH WHITE PUDDING
Wrapped in bacon, creamy mushroom sauce

NORMANDY CHICKEN WITH BLACKPUDDING, APPLE & APRICOT
Wrapped in bacon, peppercorn sauce

CHILLI & HONEY COATED SCOTTISH SALMON
Seasonal salad & chilli sauce

TRADITIONAL ROAST CHICKEN & OATMEAL STUFFING
Pigs in blankets & a rich gravy sauce

SWEET CHILLI CHICKEN & KING PRAWN SALAD
Seasonal salad

VEGETARIAN

Options

WHITE WINE, MUSHROOM & ASPARAGUS RISOTTO
Garlic bread
V, DF, GF, VE

RED LENTIL COCONUT CURRY
Basmati rice
V, DF, VE

AL POMODORO
Basil, tomatoes, olive oil
V, DF, VE

The Menu

DESSERTS

NEW INN TRIO OF SWEETS

Mini cheesecake, pavlova, profiteroles

V

HOMEMADE CHEESECAKE

Vanilla ice cream

V

TRADITIONAL STICKY TOFFEE PUDDING

Toffee sauce

V

FRESH FRUIT FILLED MERINGUE

Raspberry Coulis

V, DF, GF

WARM CHOCOLATE GALAXY BROWNIE

Vanilla ice cream

V, DF

LEMON & LIME CRÈME BRULEE

Homemade coconut shortbread

V

BELGIAN CHOCOLATE PROFITEROLES SUNDAE

Salted caramel sauce

V

HOMEMADE APPLE, RASPBERRY & FLAPJACK CRUMBLE

Pouring cream

V

SALTED CARAMEL CHOCOLATE CAKE

Vanilla ice cream

VE, DF

SELECTION OF FARMHOUSE CHEESE & BISCUITS

Red onion chutney (£3.50 supplement)

V

AFTER

DINNER

FRESHLY BREWED TEA OR COFFEE

*(V) Vegetarian dish (VE) Vegan Dish
(DF) Can be adapted to be Dairy Free | (GF) Can be adapted to be Gluten
Free | (CN) contains nuts*



The Menu

**CANAPÉ
MENU**

£8.50 per person

MEAT

BLACK PUDDING & APPLE BON BONS HAGGIS
BALLS

CHICKEN SATAY SKEWERS

HONEY MUSTARD GLAZED PIGS IN BLANKETS

FISH

TEMPURA KING PRAWNS

SMOKED SALMON & DILL

VEGETARIAN

PEAR, BLUE CHEESE & WALNUT

ARANCINI RISOTTO BALLS

MOZZARELLA, TOMATO & BASIL BRUSCHETTA

CHINESE VEGETABLE SPRING ROLLS

**BREAKFAST
ROLLS**

£3.95 per person

BACON ROLL

BUTCHERS SAUSAGE ROLL

BACON & SAUSAGE ROLL

BACON & BLACKPUDDING ROLL

ULTIMATE BAP

Bacon, sausage & a fried egg

Tea & Coffee additional £2.95 per person



The Menu

BUFFET A
£12.95 Per
person

PLATTER OF ASSORTED SANDWICHES & WRAPS

MACARONI CHEESE BITES

BATTERED CHICKEN GOUJONS

Smokey bbq sauce

HONEY MUSTARD GLAZED PIGS IN BLANKETS

FLAKY SAUSAGE ROLLS

SAMOSAS, PAKORA BITES & ONION BHAJIS

Raita dip

MINI PULLED PORK BRIOCHE BUNS

Smokey bbq sauce

HALLOUMI FRIES

ONION RINGS

SEASONED FRIES

BUFFET B
£15.25
Per person

PLATTER OF ASSORTED SANDWICHES & WRAPS

MACARONI CHEESE BITES

BATTERED CHICKEN GOUJONS

Smokey bbq sauce

HOISIN DUCK SPRING ROLLS

MINI PULLED PORK BRIOCHE BUNS

Smokey bbq sauce

MARINATED CHICKEN SKEWERS

HERB COATED HADDOCK GOUJONS

Tartare sauce & fries

FLAKY SAUSAGE ROLLS

Brown Sauce, ketchup

HONEY MUSTARD PIGS IN BLANKETS

SAMOSAS, PAKORA BITES & ONION BHAJIS

Raita dip

HALLOUMI FRIES

SEASONED FRIES

The Menu

BUFFET C
£10.95
Per Person

LOCAL AUCHMACOY BEEF STOVIES

Served with Oatcakes & Beetroot

&

MACARONI CHEESE (V)

Served garlic bread

BUFFET D
£16.95
Per Person

AFTERNOON TEA

Freshly cut sandwiches, homemade scones with jam & clotted cream, sausage rolls & a selection of home bakes & sweet treats

Served with tea & coffee

Glass of Prosecco £6.50 supplement per person



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