

the most

AGA

time of the year

FESTIVE PENTS 2024/25

www.kingsmillshotel.com



CHOOSE YOUR

festive fun!

Festive Midweek Lunches

Festive Weekend Lunches

Santa Sunday Lunches

Our Famous Party Nights

Festive Afternoon Tea

Christmas Eve Dinner

Christmas Day Lunch:

- In the Conservatory and Inglis Restaurants
 - Grand Buffet in the Kingsmills Suite

Hogmanay Dinner in our Conservatory

Hogmanay Gala in our Kingsmills Suite with Rhythmnreel

> Residential Hogmanay Gathering

festive MIDWEEK LUNCHES

At the Kingsmills we love the festive season! Please join us Monday-Thursday from 2nd December – 24th December for a delicious festive lunch in our Inglis & Conservatory Restaurants. Lunch will be served from 12pm – 2pm.

MFNU

Parsnip & Pear Soup Parsnip Ash (ve, qf)

Seaweed Sourdough Croutes - Watercress Salad (gfa)

White Chicory Savoury Tartlet Tatin
Chestnut Purée - Strathdon Blue Crumbs - Charred Orange (vea)

Roasted Turkey Breast

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots Piccolo Parsnip - Pigs In Blankets - Sage & Onion Stuffing - Turkey Jus (gfa, df)

Grilled Wild Hake

Almond & Parmesan Crust - Boulangère Potato Terrine - Brussels Sprouts Purée Chantenay Carrots - Piccolo Parsnip - Lemon & Chive Oil (qf, dfa)

> Charred White Onion & Mushroom Risotto Rocket & Pine Nut Salad (ve, gfa)

Homemade Christmas Pudding Brandy Sauce - Redcurrants (vea, gfa)

Chilled Mango & Coconut Rice Pudding Passion Fruit Sorbet (ve, qf)

Dark Chocolate & Raspberry Torte Amaretto Syrup

> Tea & Coffee Mini Mince Pie (gfa)

£30 per person Children 4 years – 11 years - £18 per person

gf Gluten Free
gfa Gluten Free
Available
v Vegetarian
va Vegetarian
Available
ve Vegan
Available

Credit card required to guarantee booking. If you require a private room or parties of 10 or more should book with our Christmas coordinator. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. Parties of 10 or more will be requested to preorder in advance.

festive WEEKEND LUNCHES

Nothing says festive fun like gathering friends around a table to njoy a delicious lunch. And, it's even better when you've got that weekend feeling! Join us Friday, Saturday or Sunday from 6th to 22nd December for a fabuluous festive lunch.

Lunch will be served from 12.30pm – 2.30pm.

MENU

Carrot, Honey & Ginger Soup Coriander Oil (ve, gf)

Smoked Ham Hock & Chicken Croquette
Celeriac Remoulade - Black Truffle & Mustard Sauce

Whipped Goat's Cheese Savoury Tartlet Texture Of Beetroot - Red Chard Cress (v)

Roasted Turkey Breast

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots Piccolo Parsnip - Pigs In Blankets - Sage & Onion Stuffing - Turkey Jus (qfa, df)

Slow Roasted Blade Of Beef

Boulangère Potato Terrine - Brussels Sprouts Purée Chantenay Carrots - Piccolo Parsnip - Red Wine Jus (gfa, df)

Jerusalem Artichoke, Carrot & Tonka Bean Roulade Boulangère Potato Terrine - Brussels Sprouts Purée Chantenay Carrots - Piccolo Parsnip - Chestnut Sauce (ve, qf)

> Homemade Christmas Pudding Brandy Sauce - Redcurrants (qfa, vea)

> > Caramel & Chocolate Tart Hazelnut Tuile (qf)

Chilled Mango & Coconut Rice Pudding Passion Fruit Sorbet (ve, gf)

Tea & Coffee Mini Mince Pie

£36 per person Children 4 years – 11 years - £20 per person

Credit card required to guarantee booking. If you require a private room or parties of 10 or more should book with our Christmas coordinator. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. Parties of 10 or more will be requested to preorder in advance.

جند الإنتان المنظمة المنظمة



the perfect festive afternoon...

GREAT SERVICE, GREAT FOOD, WHAT A WAY TO START CHRISTMAS!

"I booked our Christmas work day out with the events team at the Kingsmills this year. Not the first time I've been there but a new venue for my colleagues. It did not disappoint!

The service was fabulous and the food was amazing! We had a private room but the glass doors made us feel like we were part of the general festive feel that was running around the hotel.

I can't really think of anything that could have been better so that has to be a testimony to what a great day we had. Thanks one and all - like Arnie we will be back!!"

Marion U, TripAdvisor, December 2023

EXCELLENT!

"We attended the Kingsmills Hotel for our Christmas Lunch on the 8th December. There were 70 of us on the day and the setting, service and food could not have been better!

As with all these big gatherings there were lots of last minute changes and additions, the team were completely unphased and sorted everything out for us with no fuss or hassle.

I have now attended many events at the Kingsmills as an organiser and as a customer and I would say the quality of service and attention to detail is second to none.

We look forward to returning soon"

Enni D. TripAdvisor. December 2023



santa sunday LUNCHES

festive fun with Śanta. There will be games, disco with dancing, a delicious lunch and of course a present from Santa!

LUNCH MENU

Roast Beef Carvery Salmon En Croûte Roast Potatoes, New Potatoes, Brussels Sprouts, Chantenay Carrots, Piccolo Parsnips, Pigs In Blankets, Sage & Onion Stuffing

> Margherita Pizza (v), Chicken Goujons & Chips Macaroni Cheese (v), Spaghetti & Meatballs

> > Miele's Ice Cream Selection Chocolate Cake, Apple Crumble

Freshly Filtered Tea & Coffee

Adults - £25.50 per person Children (11 years & under) - £23.50 per person Infants (up to 12 months) £8.50







our famous PARTY NIGHTS



We are delighted to welcome back the incredible **Rhythmnreel** to the stage in the Kingsmills Suite, alongside our resident **DJ Andy Belby** for our Festive Party Nights. Here, they will keep the party going 'til the party ends!'

RHYTHMNREEL PARTY NIGHTS IN THE KINGSMILLS SUITE

SAVE ON THE TAXI HOME

This December, we are offering a limited-availability deal at the Kingsmills

our famous PARTY NIGHTS

Full of festive fun, our resident DJ Andy Belby is returning to

In the Kingsmills Suite, get your dancing shoes ready as we journey through the decades with floor-filling tunes and a fabulous atmosphere.

DISCO PARTY NIGHTS WITH ANDY BELBY

PRIVATE PARTY NIGHTS

Dates are available on request starting



"We booked for our staff Christmas party night and it did not disappoint! We had an amazing night, from the gentleman who met us at the door and led us to our table, to all the servers and chefs, and Melena for keeping me right with the pre ordered food and drinks...

Everyone was talking about rebooking for next year already!"

Caroline D, TripAdvisor, December 2023

party night MENU

MENU

Carrot, Honey & Ginger Soup

Smoked Ham Hock & Chicken Croquette

Whipped Goat's Cheese Savoury Tartlet

Roasted Turkey Breast

Jerusalem Artichoke, Carrot & Tonka Bean Roulade

Homemade Christmas Pudding

Caramel & Chocolate Tart

Chilled Mango & Coconut Rice Pudding

Dairy Free Available gf Gluten Free gfa Gluten Free Available Vegetarian Vegetarian va Available Vegan ve

Vegan

Available

dfa

vea

Dairy Free

Guests are kindly reminded that no alcoholic gifts are



> festine AFTERNOON TEA

Escape the madness of Christmas shopping and join us in our lounge for a festive treat!

Featuring a delicious selection of savouries and sweets inspired by the seasonal

flavours we love, this is the perfect excuse for a catch-up with family and friends.

Our Festive Afternoon Tea will be served daily from 27th November to 24th December, daily from 2.00pm – 4.30pm.

SAVOURIES

Roasted Turkey Coronation Sandwich Smoked Salmon & Cucumber Sandwich Brie & Cranberry Sandwich

. . .

A SELECTION OF SWEET TREATS

Freshly Baked Scone Serviced with Strawberry Jam & Cream
Christmas Cake
Mango & Coconut Rice Pudding
Panettone
Miniature Mince Pies

£21.95 per person or add to the occasion with a glass of chilled Prosecco for an extra £8 per person.

Book online at www.kingsmillshotel.com Credit card required to quarantee booking.

If you require a private room or to make a reservation for a party of 10 or more, please contact our Christmas coordinator.





christmas CELEBRATIONS

Christmas Day is a special time to gather your nearest and dearest around the table. Celebrate with us here at The Kingsmills! We have an outstanding reputation for creating a dining experience fit for such a memorable occasion.

christmas ere DINNER



DINNER

So the frenzy of getting organised is over! Family is home and the stockings are filled

Why not gently begin the festivities with Christmas Eve dinner in the warmth and relaxation of the Kingsmills? Sit back, relax and enjoy an easy evening before Christmas day.

> Join us for a decadent dinner from 6pm to 9pm in the comfort of our Inglis and Conservatory Restaurants.

Adults - £75 per person

Children 4 years – 11 years - £25 per person. Children 3 years and under free of charge.

Book online at www.kingsmillshotel.com Credit card required to guarantee booking.

christmas day DINING

Choose between our:

Christmas Lunch

4 courses served in the Conservatory and Inglis Restaurants
Adults £115 per person
Children (4-11) £40 per person

Grand Buffet

in the Kingsmills Suite **Adults £95 per person** Children (4-11) £33.50 per person

Private Gathering

in our Adams Room* Adults £125 per person *Min. 15 & Max. 22 person

All Christmas Day bookings must be confirmed with a deposit of £20 per persor

Full pre-payment is required by 25th November 2024.



christmas day

LUNCH

Join us for a decadent lunch at either 1pm, 1.30pm, 2pm, 2.30pm or 3pm. Enjoy a glass of bubbly on arrival followed by our 4 course Christmas Day menu;

MENU

Butternut Squash & Black Truffle Presse

Chestnut Parfait - Feuille De Brick - Red Port Glaze (v, gfa, dfa,

Chaudfroid of Pheasant Breast

Quince Jelly, Ginger Bread Crumbs, Chicken Liver Parfait (gfa.

Gratin of Scottish Scallops

Lobster Thermidor Sauce - Raviolo - Spinach - Fat Cow Cheese - Arran Mustard

Broccoli and Stilton Soup (v, gf)

Roasted Turkey Crown

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots - Piccolo Parsnip Pigs In Blankets - Sage & Onion Stuffing - Turkey Jus (4fa, 4f)

Roasted Fillet of Beef

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots Piccolo Parsnip - Red Wine Jus (gfa, df)

Wild Scottish Halibut

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots Piccolo Parsnip - Beurre Blanc (gfa/dfa)

Pithivier of Salt Baked Beetroot & Spinach

Boulangère Potato Terrine - Brussels Sprouts Purée - Chantenay Carrots Piccolo Parsnip - Pine Nuts - Orange Vierge (dfa, gf)

Homemade Christmas Pudding

LUNCH IN

OUR ADAMS ROOMEnjoy our decadent 4 course

lunch menu in your private room; Adults - £125 per person Children 4-11 - £46 per person

Min 15 & Max 22 guests

Brandy Sadec Rededitaries (g/a, ve

Iced Nougat Parfait

Pistachio - Honeycomb (gf)

Dark Chocolate & Raspberry Torte

Single Malt Lagavulin Gelato

Scottish Cheese Selection

Selection of Oatcakes - Crackers - Chutney - Grapes - Celery (gfa

Tea & Coffee

Mini Mince Pies

Adults - £115 per person

Children 3 years and under a free of charge

Booking & further information: 🛣 01463 257140 🔀 melena@kingsmillsgroup.com

christmas day GRAND BUFFET S

Join us in our Kingsmills Suite at 1pm or 2.30pm for our Grand Buffet. We have an outstanding reputation for creating a Christmas lunch fit for such a memorable occasion and 2024 is no different!

BUFFET MENU

Smoked Salmon & Prawn Ballotine Marie Rose Sauce - Paprika Tuile (*qfa*)

Chicken & Apricot Terrine

Piccalilli Gel - Red Chicory Salad - Chicken Liver Parfait - Feuille de Brick Pastry (gfa)

Pear and Parsnip Soup (ve, qf)

Roasted Turkey Crown (gf, df)
Roasted Striploin of Beef (gf, df)
Honey Glazed Smoked Bacon Loin (gf, df)

Grilled Salmon (gf, df)

Mushroom Pithivier (ve)

Roasted Brussels Sprouts - Roasted Heritage Carrots - Roast Potatoes Piccolo Parsnips - Red Cabbage - Pigs In Blankets - Yorkshire Pudding Pork Stuffing - Vegetarian Stuffing

> Homemade Christmas Pudding Brandy Sauce (afa, vea)

Assiette of Kingsmills Festive Desserts

Scottish Cheese Table (gfa, v.

Tea & Coffee Mini Mince Pies (gfa, v.

Adults £95 per person Children 4 years – 11 years £33.50 per person Children 3 years and under free of charge

Please note, to ensure an efficient service we will request a pre-order for drinks.





hogmanay CELEBRATIONS

Toast the end of 2024 and the beginning of the New Year with a traditional Highland Hogmanay.

Choose between our:

Hogmanay Gala Dinner in our Kingsmills Suite

with entertainment from Rhythmnree Adults £150.00 per person

Hogmanay Dinner in our Conservatory & Lounge

with entertainment from The Anne Dickson Band Adults £110.00 per person

Residential Hogmanay Gathering

Join our 4 day experience arriving 29th December a feast of dining, entertainment and a memorable atmosphere

hogmanay in our KINGSMILLS SUITE

With the end of 2024 deserving of a very special celebration, we are joined by the fantastic Rhythmnreel for what is set to be the grandest Hogmanay gala to date.

Arrive at 7pm to a chilled glass of Prosecco and gather round to enjoy a sumptuous 5 course menu with our Highland Prime Beef Fillet taking centre stage! Enjoy 1/2 bottle of house red or white wine per guest with dinner before entertainment begins.

Rhythmnreel will entertain with a mixture of ceilidh and contemporary music seeing you through until we celebrate the bells. As we welcome 2025, we will toast with a complimentary glass of Prosecco, before dancing resumes until 3am.

To keep your energy up, Haggis Neeps & Tatties & a dram will be served at 1am.

MENU

Canapés

Peppered Mackerel Rillette on Pumpernickel Bread Chicken Liver Parfait Brioche Duck And Pistachio Terrine with Plum Relish

Smoked Salmon Pavé

Pink Peppercorn Creamy Vinaigrette - Braised White Chicory Charred Orange Segments (gf)

French Onion Soup

Gruyère Crouton (v, gfa)

Roasted Beef Fillet

Spinach & Black Truffle Creamy Potato - Salt Baked Celeriac Celeriac Puree - Beef Jus (gf)

Passion Fruit & Chocolate Royal

Tonka Bean Crème Anglaise (v, gfa)

Tea & Coffee

Adults £150 per person

Please note, to ensure an efficient service we will request a pre-order for drinks.

Held on hospitality tables in our Kingsmills Suite, our Gala Dinner is always a sell out so very early reservation is encouraged.

hogmanay in our CONSERVATORY & LOUNGE

This year, we are bringing a relaxed Hogmanay offering to the comfort of our Conservatory and Lounge. After dinner, toe-tapping entertainment is being provided by Kingsmills favourites

Anne Dickson and her Band!

Arrive at 7,30pm to a chilled glass of Prosecco and gather round to enjoy a sumptuous 3 course menu with our Highland Prime Beef Fillet taking centre stage! Enjoy 1/2 bottle of house red or white wine per guest with dinner before entertainment begins.

Local favourites Anne Dickson and her band, will entertain with toe-tapping tunes seeing you through until we celebrate the bells. As we welcome 2025, we will toast with a complimentary glass of Prosecco before dancing resumes until 1am.

MFNU

Smoked Salmon Pavé

Pink Peppercorn Creamy Vinaigrette - Braised White Chicory Charred Orange Segments (gf)

Roasted Beef Fillet

Spinach & Black Truffle Creamy Potato - Salt Baked Celeriac Celeriac Puree - Beef And Yeast Jus (gf)

> Passion Fruit & Chocolate Royal Tonka Bean Crème Anglaise (v, qfa)

> > Tea & Coffee

Adults £110 per persor

Please note, to ensure an efficient service we will request a pre-order for drinks





an understated HOGMANAY

A MORE UNDERSTATED CELEBRATION...

If a quieter celebration is more tempting then why not join us for New Year on our special bed and breakfast get-away.

Indulge yourself in our beautiful and secluded Garden rooms nestled in the grounds.

Perhaps a New Year of quiet indulgence is more your style and if so, our exclusive Kingsclub will certainly tick all the boxes for you. Stay with us in either our Cocoon rooms or Retreat rooms – all offering unrivalled luxury in the Highlands. The Retreat rooms even offer your own balcony overlooking the golf course or indeed your own patio.

GARDEN ROOM



RETREAT ROOM



COCOON ROOM



RETREAT PATIO



Please be aware that guests booking our bed and breakfast only offering **do not have access** to our Hogmanay celebrations.

Should you wish to dine with us at the hotel on Hogmanay, the dining options are to join our Hogmanay in our Kingsmills Suite or, join our Hogmanay Dinner in our

Conservatory Restaurant and Lounge - a toe-tapping end to 2024!

RESIDENTIAL GATHERING

day one

Sunday 29th December

As 2024 draws to a close, we welcome old and new friends for our Hogmanay Gathering.

Today is about settling in, relaxing and unwinding so arrive at your leisure (check in from 3pm). Your Hogmanay Gathering officially begins with a welcome drinks reception between 6pm and 7pm in our Kingsmills Suite.

Choose from a selection of artisan drinks; Sparkling Prosecco, Gin Bar, Local Beer Selection and Soft Drinks. This evening, our management will welcome you before treating you to a 3 course dining experience, courtesy of Geoff and his kitchen brigade in our Kingsmills Suite.

Relax to the soundtrack of resident pianist Andy Hodge and after dinner, enjoy music from local favourite - the Anne Dickson Band.

Your Hogmanay Gathering has begun!

day two

Monday 30th December

A leisurely Scottish breakfast will prepare you for this morning's Family Highland Games – back by huge demand! It's always great fun and you'll work up an appetite for todav's tasty buffet lunch. This will be served from 12noon to 2pm.

This afternoon you have the choice whether you wish to get competitive, go outdoors or sit back and relax...

For the competitive, you will be heading to Rollerbowl for some ten-pin bowling fun, leaving at 2pm. Alternatively, if you fancy getting outdoors, this afternoon you can join us for a round of 'disc golf' at Torvean! Who will reign victorious?

If you prefer to stay cosy in the Kingsmills, a leisurely afternoon tea awaits in the comfort of our Adams Room, served at 3pm.

This evening we have something very special planned – at 7.30pm you will enjoy a sumptuous 4-course dinner in our Kingsmills Suite.

After dinner, you'll be kicking up your heels to some amazing live music from Torridon band members Kenny Smith & Michael Macmillan!

Pack your dancing shoes!

RESIDENTIAL GATHERING

the big day

Tuesday 31st December

Start your day with a hearty Scottish breakfast to sustain you while you explore our beautiful city. Our shuttle bus will take you the short ride to the city centre to enjoy the many attractions or simply to enjoy a bracing walk along the Ness. A buffet lunch will be served from 11.30am. In the afternoon we will head off for a GIANT of a panto to Inverness Eden Court Theatre - with Jack and the Beanstalk

This evening's festivities begin with a glass of Prosecco at 7pm followed by a truly gastronomic Gala Dinner in our Kingsmills Suite, inclusive of half a bottle of wine per guest. 5 courses with the Highlands prime beef fillet taking centre stage; a truly memorable feast:

MENU

Canapés

Peppered Mackerel Rillette on Pumpernickel Bread Chicken Liver Parfait Brioche Duck And Pistachio Terrine with Plum Relish

Smoked Salmon Pavé

Pink Peppercorn Creamy Vinaigrette - Braised White Chicory Charred Orange Segments (gf)

French Onion Soup

Gruyère Crouton (v, gfa)

Roasted Beef Fillet

Spinach & Black Truffle Creamy Potato - Salt Baked Celeriac Celeriac Puree - Beef Jus (gf)

Passion Fruit & Chocolate Royal

Tonka Bean Crème Anglaise (v. gfa)

Tea & Coffee

RESIDENTIAL GATHERING

the big day

Tuesday 31st December

After the sumptuous gala dinner let's kick up our heels for the unmissable Rhythmnreel! A firm favourite of ours, Rhythmnreel are a Highlands based Celtic-Rock band guaranteed to fill the floor! Their foot stomping vibe is driven by bass, drums & guitar and accompanied by fiddle, whistle, bagpipes and saxophone ensuring a spine-tingling performances and music that will live on in your ears. And, a Highland Hogmanay wouldn't be the same without a ceilidh tune or two!

Rest assured, by the early hours of 2025 you will be very familiar with the Scottish Hogmanay traditions. And of course we will also have our resident DJ to keep the celebrations going until 3am and a rousing rendition of "Auld Lang Syne"!

With a glass of bubbly to toast "the bells", you will bring in 2025 surrounded by friends, old and new, before the partying continues. To keep your energy up we will serve Haggis, neeps and tatties - with a dram of course!

and so the new year begins
Wednesday 1st January 2025

Breakfast will be served from 9am – 11am for those who can't wait to spring into 2025!

Brunch will be served from 11am until 2pm for those who prefer a more gentle start to the day. The afternoon is all about fun and games......We will have our family scavenger hunt and, as ever, some new activities to keep you on your toes!

Family honour is at stake here!

We keep the afternoon moving along with a cupcake challenge at 1pm.

From 2pm, we will be joined some friendly (and unusual) guests from the Scottish

Exotic Animal Rescue... the brave and the curious can get up close with six different
species! Red Velvet Cake makes its annual appearance this afternoon with plenty of
ea... keeping your energy up as we continue the afternoon with the highly competitive
traditional family quiz in the lounge from 3pm.

To wrap up an action packed afternoon, we will be joined by The Entertainment Experience where you (yes YOU!) will take part in a one-hour Karaoke challenge from 4pm. What song is on your playlist?!

This evening you will enjoy our Grand Buffet followed by our famous, unique and hilarious performance of something resembling a Pantomime Written, produced, directed and starring our very own Kingsmills Team!

Always a highlight and not to be missed!

Today's champions will be rewarded at tonight's Prize Giving Ceremony, and the evening will be rounded off with a real toe-tapping performance by Sandy Brechin and friends. Sandy will entertain you with traditional ceilidh music and some of his own original songs until 1am.

RESIDENTIAL GATHERING

a fond farewell

Thursday 2nd January

After a tasty Scottish Breakfast, for some, it is time to say farewel and we wish you a safe journey home full of wonderful memories

PRICE LIST

The prices below are inclusive of the 'Hogmanay Gathering' meals, entertainment and based on two people sharing a room:

4 night Hogmanay Gathering (sharing twin or king Classic room)	£925.00 per adult
4 night Hogmanay Gathering (single supplement)	+£355.00
Children 11 – 15 years	£550.00
(sharing their parents room)	per child
Children 4 – 10 years	£395.00
(sharing their parents room)	per child

*Should you wish to upgrade your stay during the 'Hogmanay Gathering', room supplements will apply:

Luxury, Garden and Classic 1785 Rooms	£20.00 per night
Kingsclub Rooms	£40.00 per night

We welcome children 3 years and under free of charge Please note programme may be subject to change. Formal dress is required for evening events.

extend your break

Stay on with us for an extra evening on Thursday 2nd January 2025 for only E75 per person, per night, dinner bed and breakfast, when you select to stay with us after your Highland Hogmanay Gathering. Upgraded room supplements apply. Price based on two adults sharing - £125 single occupancy

the small print TERMS & CONDITIONS

- All packages are subject to availability.
- All alterations to bookings are to be confirmed in writing.
- Full pre-payment is required no later than 4
 weeks before the event or by 25th November
 2024, whichever is soonest, otherwise places wil
 be offered for re-sale. Festive Lunches to be paid
 in full 1 week prior to date of lunch for parties of
 10 guests and over.
- Any bookings made after 1st December 2024 require full and immediate payment.
- Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.
- All Christmas Day bookings must be confirmed with a deposit of £20.00 per person. Full prepayment is required by 25th November 2024.
- All Party Night bookings will be treated as provisional and will be held for no more than 10 days pending receipt of a deposit of £20.00 per person within the aforementioned 10 days.
- All prices and information were correct at time of going to press and are subject to change without notice.
- I he management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers.
- The management reserves the right to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- The Santa Sunday Lunch event is subject to reaching minumum numbers. If numbers do not reach this amount, you will be offered to change to an alternative date or receive a refund for any monies paid.

- All accommodation bookings must be guaranteed with a credit card number.
- All accounts must be settled on departure. The hotel will allow individual bedroom cancellations up until 6pm the day prior (all group bookings please refer to contract). Any bedroom cancellations after this time will be charged in ful for one night at the rate agreed.
- Special Offer accommodation for 2nd January 2025 only available to guests who have booked residential package at the Kingsmills.
- I he management reserve the right to refuse admission to guests dressed inappropriately.
- The Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.
- All New Year bookings must be confirmed with a deposit of £50.00 per person within 10 days of your reservation being made. Full prepayment is required by 25th November 2024 or at time of booking if after this date. Deposits and payments are non-refundable and non-changeable.
- 1 person per group must co-ordinate booking, payments and pre-orders
- Guests are kindly reminded that no alcoholic gifts are permitted to be brought into festive party nights - any bottles will be held at reception until the end of the evening.
- Dining reservations will be in line with applicable Covid-19 policy restrictions at time of dining (should they be in place.)
- Covid Policy Any monies paid in advance wil be refunded only if Covid-19 results in hotel





Contact us:

Kingsmills Hotel Culcabock Road Inverness IV2 3LP

1 01463 257140

melena@kingsmillsgroup.com

www.kingsmillshotel.com