



KINGSMILLS
HOTEL

★★★★

Create
MAGICAL
Festive Memories

FESTIVE EVENTS

2026/27

www.kingsmillshotel.com



KINGSMILLS HOTEL

★★★★

Celebrate Christmas in the heart of Inverness as we welcome you to the Kingsmills Hotel, a place of elegance and warm Highland hospitality.

The Kingsmills has been a cherished destination for many festive seasons where families and friends gather to make memories that last a lifetime.

This festive season, we invite you to enjoy the joy of tradition, the sparkle of celebration, and the pleasure of reconnecting with loved ones in surroundings that reflect the very best of Highland charm.

Let this Christmas be a moment to pause, reflect, and create new memories at the Kingsmills Hotel.

FESTIVE TIMELINE

FESTIVE LUNCHES

1st December 2026 to 4th January 2027

RETRO DISCO PARTY LUNCHES

1st December 2026 to 11th January 2027

SANTA SUNDAY LUNCHES

Sunday 6th, 13th and 20th December 2026

RHYTHMNREEL PARTY NIGHTS

Friday 4th, 11th and 18th December 2026

Saturday 5th, 12th and 19th December 2026

THURSDAY DISCO PARTY NIGHTS

Thursday 10th & 17th December 2026

FESTIVE AFTERNOON TEA

Friday 27th November to 29th December 2026

CHRISTMAS DAY LUNCH

Friday 25th December 2026

CHRISTMAS DAY GRAND BUFFET

Friday 25th December 2026

HOGMANAY IN THE CONSERVATORY & LOUNGE

Thursday 31st December 2026

HOGMANAY IN THE KINGSMILLS SUITE

Thursday 31st December 2026

HOGMANAY RESIDENTIAL GATHERING

Tuesday 29th December to Saturday 2nd January 2027

festive lunches

At the Kingsmills we love the festive season!
Please join us from 2nd December - 4th January for a delicious festive lunch.

Enjoy your choice of any 3 Courses this festive season, served from 12pm-2pm.
On Sundays, our traditional Roast will also be available from 12.30 - 2.30pm

MENU

Vegetable Scotch Broth (df, ve)

Chicken & Leek Terrine

soused vegetable - spiced pear gel - peppered cracker

Roasted Butternut Squash

whipped feta - crispy pumpkin seed rice - ponzu dressing - pickled shallot (v, gfa)

Smoked Haddock Fishcake

mixed leaves - tartare sauce - lemon

Roasted Turkey Crown

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - pigs in blanket - turkey jus (gfa, dfa)

Featherblade of Beef

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - braising currant jus (gfa, dfa)

Grilled Seabass

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - split cream & dill oil (gfa, dfa)

Savoury Layered Root Vegetable Filo Pie

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - beetroot ketchup (dfa, v)

Christmas Spice Date & Toffee Pudding

vanilla gelato - toffee custard

“Stollen” Bread & Butter Pudding

quince jam - brandy cream

Vegan Chocolate Delice

Grand Marnier sorbet (ve,df)

Duo of Highland Cheese

oatcakes - chutney

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

£35 for 3 Courses per person | Childrens Menu Available

BOOK ONLINE 

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.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Retro DISCO LUNCHES

Disco lunches are great! Retro discos are fabulous!
Expect an afternoon filled with feel-good classics, lively atmosphere, and all the nostalgia of the ultimate throwback party.

Enjoy a glass of Prosecco on arrival, followed by a delicious three-course lunch and a lively retro disco. Available from 1st December 2026 - 11th January 2027, from 12pm-4pm, based on a minimum of 50 guests.

With entertainment from Party Pro DJ Andy Belby of The Entertainment Experience, expect a festive celebration with a fun, nostalgic twist - something a little different this season!

MENU

Vegetable Scotch Broth (df, ve)

Chicken & Leek Terrine

soused vegetable - spiced pear gel - peppered cracker

Roasted Butternut Squash

whipped feta - crispy pumpkin seed rice - ponzu dressing - pickled shallot (v, gfa)

Roasted Turkey Crown

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - pigs in blanket - turkey jus (gfa, dfa)

Grilled Seabass

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - split cream & dill oil (gfa, dfa)

Savoury Layered Root Vegetable Filo Pie

thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - beetroot ketchup (dfa, v)

Christmas Spice Date & Toffee Pudding

vanilla gelato - toffee custard

Stollen Bread & Butter Pudding

quince jam - brandy cream

Vegan Chocolate Delice

Grand Marnier sorbet (ve,df)

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

£48 per person for 3 Courses

Credit card required to guarantee booking. These bookings will require a £10.00 deposit per person with full pre-payment 1 week in advance. A preorder will be required in advance. Please note that this event is subject to minimum numbers.

BOOK ONLINE 

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com



*Santa
and friends ...*

6th, 13th & 20th DECEMBER

Santa Sunday LUNCHES

Why wait until Christmas Eve to see the big guy? This December, Santa's making a special early stop just for your little ones - and he's bringing his mischievous elves along for the fun!

Join us for our Santa Sunday Lunches on Sunday 6th, 13th and 20th December, from 12 noon to 2:30pm. There will be games, disco with dancing, a delicious Sunday lunch and of course a special little gift for the children from Santa!

Join us at 12 noon (Don't be late... Santa runs a tight sleigh schedule!)

LUNCH MENU

Roast Beef Carvery

Squash & Kale Wellington

Roasted Turkey

roast potatoes - new potatoes - brussels sprouts
chantenay carrots - piccolo parsnips - pigs in blankets
sage & onion stuffing - gravy

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

Miele's Ice Cream Selection
Apple Crumble and Custard
Vegan Chocolate & Mandarin Torte

Freshly Filtered Tea & Coffee

Adults - £32 per person | Children (11 years & under) - £27 per person
Infants (up to 12 months) - £10

BOOK BY EMAIL



Payment required at time of booking. Parties of 8 and under may be allocated to a larger party table.

Please note that this event is subject to minimum numbers.

Should the event be cancelled by the venue due to insufficient numbers, a full refund will be given.



Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Party with RHYTHM'N'REEL this season



Looking for a Christmas celebration that truly brings the sparkle? Our Festive Party Nights are back and they're as legendary as ever!

Always fabulous. Always fun. Always a sell-out. This is not your average Christmas night out - it's an unforgettable evening of top-tier entertainment, great company, and festive glam.

We're thrilled to welcome back the incredible **Rhythmnreel**, taking the stage in the stunning Kingsmills Suite, alongside party pro **DJ Andy Belby**. Together, they'll keep the energy sky-high and the dancefloor full 'til the party ends!

RHYTHMNREEL PARTY NIGHTS IN THE KINGSMILLS SUITE

Friday 4th, 11th and 18th December 2026
Saturday 5th, 12th and 19th December 2026

Tickets: £84 per person
Arrival: 7.00pm | Carriages: 1.00am

Get your party people together for a night of great music, festive vibes, and first-class fun. This is the Christmas event everyone talks about - don't miss it!

BOOK BY EMAIL 

SAVE ON THE TAXI HOME

This December, our limited-availability overnight deal is back! Guests attending one of our party nights can book our fantastic accommodation rate for only £52.50 per person. Supplements apply for Garden & Kingsclub rooms

Price based on 2 adults, sharing a room on a B&B basis. Subject to availability.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Our famous DISCO PARTY NIGHTS

Full of festive fun, our resident **DJ Andy Belby** is returning to host our disco party nights!

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



THURSDAY DISCO PARTY NIGHTS WITH ANDY BELBY

Thursday 10th and 17th December 2026

Tickets: £65 per person

Arrival: 7.00pm

Carriages: 12.00am

PRIVATE PARTY NIGHTS

Book one of our beautiful private rooms
for your own select party.

Dates are available on request starting from
£59 per person (excluding entertainment).

“We attended the Rhythm & Reel party night last night. What a great night.
The food was delicious. I don’t know what you did to the sprouts but keep doing it!

Best Christmas party night I’ve been to. Well done!”

Dianne, TripAdvisor, December 2025

BOOK BY EMAIL



Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Party Night

MENU

Our disco and Rhythmnreel party nights offer outstanding fun and entertainment alongside a delicious 3 course dinner and a glass of bubbly on arrival.

MENU

Carrot and Coriander Soup
flat parsley (df, ve)

Chicken & Leek Terrine
soused vegetable - spiced pear gel - peppered cracker

Roasted Butternut Squash
whipped feta - crispy pumpkin seed rice - ponzu dressing
pickled shallot (v, vea, gfa)

Roasted Turkey Crown
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - pigs in blanket - turkey jus (gfa, dfa)

Roasted Venison Loin
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - red currant jus (gfa, dfa)

Savoury Layered Root Vegetable Filo Pie
thyme roasted potatoes - caramelised carrot purée - roasted parsnip
creamed sprouts & bacon - beetroot ketchup (dfa, v)

Christmas Spice Date & Toffee Pudding
vanilla gelato - toffee custard

“Stollen” Bread & butter Pudding
quince jam - brandy cream

Vegan Chocolate Delice
Grand Marnier sorbet (ve)

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

Please note, to ensure an efficient service, pre-order of food and drink will be required a minimum of 7 days in advance.

This event is subject to minimum numbers - should the event be cancelled by the venue due to insufficient numbers, you will be offered to change to an alternative date or receive a refund for any deposits paid.

Guests are kindly reminded that no alcoholic gifts are permitted to be brought into our party nights - any bottles will be held at reception until the end of the evening.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com



*The perfect
festive event...*

BEST CHRISTMAS PARTY!

“Just wanted to say how much we enjoyed last night.
Beautiful food, great service and great music.

Best bring a party we have been to!”

Scott Y, December 2025

OUR FAVOURITE VENUE!

“Another amazing night at our favorite venue for our works Xmas party. Been coming here for a few years to celebrate with work colleagues and they never let us down.

Last night’s meal was awesome the beef was again amazing...staff lovely and friendly. Great breakfast and lovely rooms. Cannot recommend this hotel enough.”

Anne M, TripAdvisor, December 2025

OUTSTANDING!

“I went to the Christmas party with my mum and food was outstanding will definitely be going again this year and the music was brilliant, staff friendly and very welcoming.”

Maree M, TripAdvisor, Jaunary 2026



*Festive
Treats...*

AFTERNOON TEA SERVED
DAILY FROM 2PM

festive

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 Friday 27th November to 29th December, from 2.00pm – 4.30pm.

MENU

Savoury

roasted turkey & cranberry sandwich
smoked salmon with honey & dill sandwich
egg mayonnaise & cress sandwich
cheddar savoury scone

Sweet

scone with jam & cream
winter fruit cake
chocolate yule log
lemon tartlet with baked meringue
mini mince pies

Hot Drinks

Inverness Coffee Roasting Coffee or Tea

£25 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 guarantee booking.

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

BOOK ONLINE 

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Christmas Day

DINING

Choose between our:

Christmas Lunch

4 courses served in the
Conservatory and Inglis Restaurants

Adults £125 per person

Children (4-11) £45 per person

Grand Buffet

in the Kingsmills Suite

Adults £110 per person

Children (4-11) £38 per person

Private Gathering

in our Adams and Macleod room*

Adults £145 per person

Children (4-11) £50 per person

*Min. 15 & Max. 22 persons

No dogs allowed (unless service dogs)

All Christmas Day bookings must be confirmed with a deposit of £20 per person.
Full pre-payment is required by 25th November 2026.



Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Christmas Day LUNCH

Join us for a decadent lunch at either 12.30pm, 1pm, 1.30pm, 2pm or 2.30pm.
Enjoy a glass of bubbly on arrival followed by our 4 course Christmas Day menu;

MENU

Chestnut Quenelle

caramelised onion chutney - spiced port gel - toasted sourdough (gf, v, ve)

Spiced Venison Carpaccio

smoked mustard aioli - candied beetroot - orange & balsamic caramel (df)

Ballotine of Monkfish

cauliflower cream - buttered leek - salt roast peanut - lemon gel - chive oil (gfa)

Jerusalem Artichoke Soup (gf, df, ve)

artichoke crisps

Roasted Turkey Crown

thyme roasted potatoes - caramelised carrot purée -
roasted parsnips - creamed sprouts & bacon - pigs in blanket - turkey jus (gfa, dfa)

Roasted Fillet of Beef

thyme roasted potatoes - caramelised carrot purée -
roasted parsnips - creamed sprouts & bacon - pigs in blanket - claret jus (gfa, dfa)

Pan Roasted Halibut Fillet

pearl barley risotto - buttered salsify - samphire - citrus dressing (df, gf)

Cannelloni of Butternut Squash

onion chutney - roast squash - bitter leaves (ve)

Christmas Spiced Date & Toffee Pudding

vanilla gelato - toffee custard

Chocolate & Orange Marquise

orange gel - white chocolate cream

Coconut & Rum Pebble

passion fruit gel

Scottish Cheese Selection

selection of oatcakes - crackers - chutney - grapes & celery

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

PRIVATE LUNCH IN OUR ADAMS/MACLEOD ROOM

Enjoy our decadent 4 course
lunch menu in your private room;
Adults - £145 per person
Children 4-11 - £50 per person

Min 15 & Max 22 guests
No dogs allowed
(unless service dogs)

Adults - £125 per person | Children (4 years - 11 years) - £45 per person.
Children 3 years and under - free of charge.

BOOK BY EMAIL



Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Christmas Day GRAND BUFFET

Join us in our Kingsmills Suite at 1pm or 2.30pm for our Grand Buffet. Arrive to a glass of Prosecco at your table before joining us at the Grand Buffet for a festive feast. While you enjoy your lunch, our magician will surprise with some close up magic and there will even be a visit from Santa! We have an outstanding reputation for creating a Christmas lunch fit for such a memorable occasion and 2026 is no different!

BUFFET MENU

Glass of Prosecco or Sparkling Elderflower

Smoked Salmon & Prawn Ballotine

Marie Rose - paprika tuile

Chicken & Apricot Terrine

piccalilli gel - red chicory salad - chicken liver parfait and brick pastry

Pear and Parsnip Soup

Roasted Turkey Crown (gfa)

Roasted Striploin of Beef (gfa)

Honey Glazed Smoked Bacon Loin

Grilled Salmon (gfa)

Mushroom Pithivier (ve)

roast potatoes - brussels sprout - honey roasted carrots
piccolo parsnips - red cabbage - pigs in blanket - yorkshire puddings
pork and vegetarian stuffing (dfa, gfa)

Homemade Christmas Pudding

brandy sauce (vea, gfa)

Dark Chocolate & Raspberry Tart

Citrus Cheesecake

Miele's Ice Cream Cart

Apple & Sultana Crumble

Sherry & Berry Trifle

Scottish Cheese Table

Chocolate Yule Log

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

Adults £110 per person | Children (4 years – 11 years) £38 per person
Children 3 years and under free of charge

BOOK BY EMAIL



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

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com



Menu

Party at Hogmanay

31st DECEMBER 2025



KINGSMILLS
HOTEL

★★★★

Hogmanay CELEBRATIONS

Toast the end of 2026 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 The Big Shoogle

Adults £175 per person

Hogmanay Dinner in our Conservatory & Lounge

with entertainment from Sandy Brechin & band

Adults £127 per person

Residential Hogmanay Gathering

Join our 4 day experience arriving 29th December -
a feast of dining, entertainment, well-kent faces and the very
best of Highland celebrations.

Hogmanay in the KINGSMILLS SUITE

We are delighted to announce the return of The Big Shoogle who will headline this year's very special Hogmanay Gala Dinner at the Kingsmills! The end of 2026 is deserving of high energy jigs and reels cheekily mashed up with rock riffs and rhythms. This New Year party will be floor-filling!

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.

The Big Shoogle will entertain with a mixture of ceilidh and classic pop and rock covers seeing you through until we celebrate the bells. As we welcome 2027, 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

whipped goat's cheese - candied beetroot slaw (v)
smoked mackerel rilette - pickled cucumber - crispy shallots (df, gf)
chicken leg ballotine - pear & date chutney

Honey & Whisky Cured Salmon

chive crème fraiche - balsamic beets - pickled pear dressing - chicory (gfa)

White Crab Bisque

truffle oil

Roasted Beef Fillet

potato fondant - pickled white cabbage - Swiss chard
caramelised parsnip - claret jus (gfa, dfa)

Sea Salt Chocolate & Glacé Cherry Fondant

quenelle of milk chocolate mousse - white chocolate crumb - griottines gel

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

Adults £175 per person | Children (4-11 years) £62 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.

BOOK BY EMAIL



Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

Hogmanay in the IN THE CONSERVATORY

Ring in the New Year with warmth, flavour, and foot-stomping tradition at our Hogmanay Fling - a new twist on our beloved celebrations in the Conservatory and Bar Lounge.

This evening is all about atmosphere, and is headlined by Sandy Brechin and his band, known for their infectious energy, lightning-fast jigs, and toe-tapping reels.

Arrive from 7.30pm and enjoy a chilled glass of Prosecco on arrival before settling in for a sumptuous three-course dinner, where our Highland Prime Beef Fillet takes centre stage. Each guest will enjoy a half bottle of house wine - red or white - to complement dinner.

MENU

Honey & Whisky Cured Salmon

chive crème fraiche - balsamic beets - pickled pear dressing - chicory (gfa)

Roasted Beef Fillet

potato fondant - pickled white cabbage - Swiss chard
caramelised parsnip - claret jus (gfa, dfa)

Sea Salt Chocolate & Glacé Cherry Fondant

quenelle of milk chocolate mousse - white chocolate crumb - griottines gel

Freshly Filtered Tea & Coffee

Dairy Free (df) Dairy Free Available (dfa) Gluten Free (gf) Gluten Free Available (gfa)
Vegetarian (v) Vegetarian Available (va) Vegan (ve) Vegan Available (vea)

As dinner gives way to music, the evening comes alive with traditional tunes and lively rhythms leading us into 2027. We'll raise a complimentary glass of Prosecco at the bells, then dance our way into the small hours, with celebrations continuing until 1.00am.



Adults £127 per person | Children (4 – 11 years) £56 per person
(includes welcome glass of prosecco, 3 course menu, 1/2 bottle of wine & prosecco at the bells)

Please note, this year will be hospitality tables. To ensure an efficient service we will request a pre-order for drinks.

Booking & further information: ☎ 01463 257140 ✉ melena@kingsmillsgroup.com

4 night hogmanay RESIDENTIAL GATHERING

Our four-night Hogmanay residential package has been perfected over the years to deliver a truly show-stopping end to the year. Celebrated for its warmth, fun, and unforgettable experiences, this is a gathering guests return to time and again, and one our Kingsmills team takes great pride in delivering.

With a full itinerary of **entertainment, activities, and festive dining**, you'll quickly feel part of the family. Whether you're reconnecting with old friends or making new ones, this is a New Year celebration like no other.

Your package includes luxury accommodation, breakfast, lunch, dinner, and all entertainment - the only thing left to arrange is your own choice of drinks and refreshments.

As we welcome 2027, we're adding exciting new entertainment and fresh activities to the mix - sure to make this year's celebration one of our most memorable yet.

We can't wait to welcome you...

Day One

Tuesday 29th December 2026

Wishing you a warm welcome to the Kingsmills for our annual Hogmanay residential gathering - today is all about relaxing and settling in.

Check in is from 3pm and our familiar and loyal team look forward to welcoming friends, old and new! After you've settled into your room, we will welcome you to our drinks reception in the Kingsmills Suite from 6pm - 7pm for the official beginning of our gathering.

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 Executive Chef Geoff Malmedy and his kitchen brigade in our Kingsmills Suite.

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



Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

4 night hogsmanay RESIDENTIAL GATHERING

Day Two

Wednesday 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 today's tasty buffet lunch.

This afternoon you have the choice whether you wish to get competitive, or enjoy one of the city's newest experiences or enjoy a more relaxed day out.

For those feeling competitive, put your skills to the test at Inverness's only crazy golf course - where friendly rivalry and plenty of laughs are guaranteed. We'll also be running shuttle transfers to the newly opened Inverness Castle Experience, where you can enjoy an immersive journey through the stories of our landscape, people, and rich Highland heritage.

Alternatively, if you fancy a more leisurely afternoon, we will be organising a guided walk around the Ness Islands followed by Afternoon Tea at our 5-Star sister property - Ness Walk Hotel.



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, the spotlight turns to special guests Kenny Smith & Michael MacMillan from the band Torridon, who will be playing from 9.30 - Midnight keeping you entertained with toe-tapping tunes as you bust some moves on the dancefloor.



Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

4 night hogsmanay RESIDENTIAL GATHERING

Day Three - The Big Day

Thursday 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, to enjoy a bracing walk along the Ness or to head to Torvean for a round of frisbee golf*.

A buffet lunch will be served from 11.30am. In the afternoon we will head off to Inverness's Eden Court Theatre to watch none other than Cinderella! Expect a sprinkle of fairy godmother magic, a wicked stepfamily and enchanting celebrations at the royal ball in this fun-filled afternoon of laughter and songs! Alternatively, you can enjoy a guided whisky tasting in the comfort of the Kingsmills.

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 show piece, Highlands prime beef fillet; a truly memorable feast!

MENU

Canapés

whipped goat's cheese - candied beetroot slaw
smoked mackerel rilette - pickled cucumber - crispy shallots (df, gf)
chicken leg ballotine - pear & date chutney

Honey & Whisky Cured Salmon

chive crème fraiche - balsamic beets - pickled pear dressing - chicory (gfa)

White Crab Bisque

truffle oil

Roasted Beef Fillet

potato fondant - pickled white cabbage - Swiss chard
caramelised parsnip - claret jus (gfa, dfa)

Sea Salt Chocolate & Glacé Cherry Fondant

quenelle of milk chocolate mousse - white chocolate crumb - griottines gel

Freshly Filtered Tea & Coffee

**Frisbee golf is not an organised activity - the Kingsmills team will lend you frisbees to use on the course which is free to enter.*

Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

4 night hogmanay RESIDENTIAL GATHERING

Day Three - The Big Day

Thursday 31st December

After a sumptuous gala dinner, it's time to dust off your dancing shoes and welcome 2027 in true Highland style - because The Big Shoogles are back!

Returning by popular demand, this electrifying band brings their signature blend of high-energy ceilidh tunes, rock mash-ups, and infectious beats to our Hogmanay stage.

Expect everything from Scottish foot-stomping ceilidh sets to classic rock and pop covers thrown in for good measure. Whether you're a ceilidh regular or a first-timer, you'll know when you've been Shoogled!



We'll toast "the bells" with a glass of bubbly, sing a rousing "Auld Lang Syne", and of course, serve up a late-night helping of haggis, neeps and tatties – with a wee dram to finish the night and welcome 2027.

To keep the party going, our resident DJ will take over until the small hours, spinning the hits and keeping spirits high.

Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

4 night hogmanay RESIDENTIAL GATHERING

Day Four - And so the New Year begins

Friday 1st January 2027

Breakfast will be served from 9am – 11am for those who can't wait to jump into 2027!

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 activities to keep you on your toes!
Family honour is at stake here!

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 all the different species!



At 3pm we'll keep the afternoon moving along with a 'guess the grape' wine challenge for the adults and a kids version blind tasting test!

At 4pm, gather in the lounge for a firm family favourite - our legendary Kingsmills Family Quiz. Expect laughs, light-hearted competition, and maybe a few surprises along the way.

It's a day full of fun, games, and great company - exactly what Hogmanay at Kingsmills is all about!

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

Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

Welcome to Our RESIDENTIAL GATHERING

A Fond Farewell

Saturday 2nd January

After a tasty Scottish Breakfast, for some, it is time to say farewell and we wish you a safe journey home full of wonderful memories. For those wishing to stay until Saturday, we are offering a special dinner, bed and breakfast price and our resident pianist will be playing in the lounge from 8pm.

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)	£995 per adult
4 night Hogmanay Gathering (single supplement)	+£360
Children 12 – 15 years (sharing their parents room)	£550 per child
Children 4 – 11 years (sharing their parents room)	£395 per child

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

Luxury, Garden and Classic 1785 Rooms	£20 per night
Kingsclub Rooms	£40 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

BOOK BY EMAIL



Add an extra night - arrive early on Monday 28th December or stay on with us for an extra evening on Saturday 2nd January 2027 for only £75 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

Booking & further information: ☎ 01463 257134 ✉ hazel@kingsmillsgroup.com

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.

Perhaps a New Year of quiet indulgence is more your style and if so, our peaceful Garden Rooms or 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



LEISURE CLUB



RETREAT ROOM



RETREAT PATIO



Please note 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 2026!

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 2026, whichever is soonest, otherwise places will 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 2026 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 pre-payment is required by 25th November 2026.
- 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.
- The 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 minimum 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 full for one night at the rate agreed.
- Special Offer accommodation for 2nd January 2027 only available to guests who have booked a residential package at the Kingsmills.
- The 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 2026 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 we operate a strict policy where 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.



**KINGSMILLS
HOTEL**

★★★★



Contact us:

Kingsmills Hotel
Culcabock Road
Inverness IV2 3LP

☎ 01463 257140

✉ melena@kingsmillsgroup.com

www.kingsmillshotel.com



KINGSMILLS HOTEL

★★★★

A Hogmanay to Remember ...

GREAT COMPANY, DELICIOUS DINING & NON-STOP ENTERTAINMENT

“Happy New Year! Just to say we had a lovely evening - it was great meeting new people at our table and the food was very good.

Plus the non stop entertainment!

Thanks very much to all the team for a very enjoyable Hogmanay.”

Jane B, January 2026

AMAZING STAFF & AN EXCEPTIONAL PACKAGE

“We have just been to the Kingsmill for Hogmanay after not being to the hotel for over ten years . The staff are amazing and really friendly, the package was still exceptional with great food and great varied entertainment. This year we took our two dogs and they were really welcomed and we stayed in their new garden rooms. The whole experience was exceptional . Craig again as Operations Director was fab.. and when the snow came in early on the 2nd it was Craig who was clearing the paths with his brush.. his approach with guests clearly rubs off on all his staff!

Which adds to a real positive experience . Thank you !

I recommend the whisky tasting and the the panto of course!!”

Marc B, TripAdvisor, January 2026

GREAT STAY DUE TO STAFF & FOOD OF HIGHEST QUALITY

“This was our third Hogmanay break and just as before, we had the best 4 day break! The staff at Kingsmill are amazing, nothing is too much trouble and they take great pride in making sure your having the best time.

Food is amazing and the entertainment this year blew us away, thanks once again to Craig and all his team in delivering a truly wonderful experience.”

Ryan W, TripAdvisor, January 2026