



ROOM PLANS

LODGE ON LOCH LOMOND MEETING ROOM FACILITIES

Room Name	Area m2	Length	Width	Height m	Room Divisible	Natural Daylight	Projector Screen	42" Plasma Screen	Laptop Connection	DVD	Video	Wireless Connection	Electric Blinds	Capacity when laid out as				
														Banquet	Classroom	Reception	Theatre	Boardroom
McMillan A	91.7	10.3	8.9	4.47		•		•	•	•	•		•	60	30	125	100	48
McMillan B	107.7	12.1	8.9	2.4				•	•	•	•			40	24	100	40	20
McMillan A&B	229.6	25.8	8.9	2.4 - 4.47	•	•		•	•	•	•		•	180	60	250	200	70
Fleming	98.8	11.1	8.9	2.4		•		•	•	•	•	•	•	60	30	100	100	30
Glen Luss	40.9	6.5	6.3	2.8		•	•		•	•	•	•	•	36	12	50	40	20



LODGE ^{ON}
LOCH LOMOND

LOCH LOMOND LUSS ARGYLL
SCOTLAND G83 8PA

T 01436 860 201 F 01436 860 203

WWW.LOCH-LOMOND.CO.UK
E EVENTS@LOCH-LOMOND.CO.UK

CONFERENCE MENU

DAY DELEGATE CONFERENCE

On Arrival

Tea / Coffee with Bacon Rolls
Still / Sparkling Mineral Water

Mid Morning Break

Tea / Coffee with Yummies

Choice of Lunch

2 course or buffet lunch in Colquhoun's restaurant. **2 course lunch 1 to 10 persons, buffet lunch over 10 persons**

Buffet Lunch in Munro Lodge

Chicken Satey
Smoked Cheese, Red Onion &
Sun Blush Tomato Tart
Beef Fillet Kebab
Breaded Tiger Prawns
Cajun Potato Wedges
Selection of Salads
Crusty Bread
Fresh Fruit Tarts
Coffee / Tea

(Min 30)

Energy Stop

Afternoon Break

Selection of Chilled Drinks
Chocolate Bars

24HR DELEGATES HAVE DINNER IN COLQUHOUN'S RESTAURANT

1 to 10 persons

Full Menu

*11 to 20 persons can choose from
menu served in restaurant*

3 Starters
3 Main Courses
3 Desserts
Coffee and Tea

*Over 20 persons can choose from
menu served in restaurant*

1 Starter
1 Main Course
1 Dessert
Coffee and Tea

If Dinner in Munro Lodge choose from Selector

1 Starter
1 Main Course
1 Dessert
Coffee and Tea

(Min 30)

- Still / Sparkling Water chilled in Fridge in Meeting Room
- Individually Wrapped Sweets – 1 at Each Setting After Each Break
- Juices at Energy Stop – Energy Drinks, Fruit Juice, Cans Mini – Chocolate Bars

ALTERNATIVE WORKING LUNCH MENU

Chefs market soup of the day

Trio of Danish open, wrapped and closed sandwiches

Home-baked rustic sesame sausage rolls

Mini scones with clotted cream and jam

Selection of chilled fruit juices

Minimum Numbers 20 in Munro Lodge

Maximum Numbers 20 in Glen Luss Room



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SCOTTISH MENU

3 Courses £35 per person

4 Courses £40 per person

Oak Smoked Scottish Salmon
Lemon and Red Onion Dressing



Haggis, Neeps and Tatties, Whisky Sauce
Haggis Piped into Room* and Addressed



Roast Sirloin of Glen Fyne Beef
Shallot, Thyme and Red Wine Jus
Seasonal Vegetables and Potatoes



Cranachan - Raspberries, Oats, Fresh Cream
and Honey Laced with Whisky



Coffee with Tablet

* Price available on request



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CANAPE AND FINGER MENU

CANAPE MENU

£9.95 per person

Minimum Numbers 30

Smoked Salmon Crostini

Goats Cheese Tartlet

Mini Cheeseburgers

Mini Hot Dogs

Fish & Chips

Prawn Marie Rose Tartlets

Italian Ham, Tomato and Mozzarella Crostini

Vegetable Spring Rolls

BUFFET MENU SELECTOR

Choose 6 items £8.50 per person

Additional £1.95 per extra item

Minimum Numbers 30

Beef Fillet Terriaki Kebab

Vegetable Spring rolls, Sweet & Sour Dip

Chicken Pakora, Spicy Tomato Sauce

Smoked Cheese, Tomato & Onion Quiche

Mini Sesame & Paprika Sausage Rolls

Chicken Satay Skewers, Peanut
and Chilli Sauce

Cajun Chicken Wraps, Sour Cream
& Chive Dressing

Fish Goujons, Tartar Sauce

Petit Bacon Rolls / Tomato Ketchup

Savory Scotch Pies

Selection of Scottish Cheddars & Bannocks

Selection of Sandwiches



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Pre-dinner Canapes also available Price on request

BUFFET MENU

BUFFET NUMBER ONE

Minimum Numbers 30

Hot selection- day one
Terriaki basted beef fillet
Ginger broccoli and seasonal greens
Braised jasmine rice
Egg crusted salmon with coriander butter
Cold selection
Assiette of smoked and fresh fish
Fruit platter
Shaved Fennel and dill salad
Rockette and parmesan mixed leaves
with balsamic drizzle
Trio of marinated tomatoes
with red onion salsa

BUFFET NUMBER TWO

Minimum Numbers 30

Hot selection
Brochette of king prawn & bacon, lemon
butter
Spanish style meatballs with basil & oregano
tomato sauce
Pesto & garlic penne pasta
Cold selection
Cesar salad herb croutons
Red cabbage slaw
Marinated tomatoes and cucumber
Fruit platter
Cheese and onion tart

BUFFET NUMBER THREE

Minimum Numbers 30

Hot selection
Slow Braised glen fyne beef & herb scones
Tempura sole fillets
Spring onion mash
Steamed green beans
Cold selection
Tuna niscoise
Apple & rosemary cous cous
Mixed seasonal leaves shallot dressing,
Selection of cold cuts
Fresh fruit platters



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Vegetarian option/special dietary requirements available on request.

LUNCH MENUS

TO START

Freshly Prepared Soup of the Day
With crusty bread

Bloomer Bread
Olive oil, balsamic vinegar & pesto dressing

Minted Lamb & Pepper Kofta Kebab
Mixed leaf & bacon salad

Tempura King Prawns
Sweet chilli jam & wasabi

Fresh West Coast Mussels
Asian cream sauce

Baby Gem, Spinach & Parmesan Salad
Cider vinegar & mustard dressing

TO FOLLOW

Roast Chicken Supreme
Sunblush tomato & olive oil tossed linguini

Tempura Sole Fillets
Spinach mashed potato, lemon
& tomato butter sauce

Mediterranean Vegetable Kebabs
Grilled asparagus & provencale cous cous

Char Grilled Buccleuch Steak Burger
House salad, French fries, tomato
& pepper relish

Char Grilled Pork Chop
Roasted apple mash, butternut squash,
sage & onion gravy

Oven Roast Shetland Salmon
Sweet chilli noodles & sautéed pak choi

COLQUHOUNS SANDWICHES

Chicken Fajita Wrap
Sour cream dip & tortillas

Mediterranean Vegetables On Granary
bloomer house seasonal salad
& pesto dressing

Pastrami & Serano Ham On White
bloomer. House salad, French fries
& mustard mayonnaise

FOR DESSERT

Please ask your server for today's desserts.



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*Coffee and Tea not included in above packages
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DINNER MENU

TO START

Market Soup Of The Day
Freshly baked bread

Ham Hough & Herb Terrine
Toasted brioche, caramelised
baby pear & red wine syrup

Old Smokehouse Fish Tian
Cucumber & dill salad, lemon
& baby caper dressing

TO FOLLOW

Pan Seared Maize Fed Chicken Supreme
Red onion & herb mash potato, butterbean
cassoulet, glazed carrots, broccoli & a light
chicken jus

Oven Roasted Perthshire Venison
Fondant potato, spiced red cabbage, maple
glazed butternut squash, red currant &
bramble jus

Grilled Seabass
Truffled new potatoes, pea puree, grilled
asparagus & sauce vierge

DESSERTS

Apricot Pudding
Toffee ice cream

Dark Chocolate Mousse
Kumquat marmalade & crisp vanilla biscuits

Almond Tart
Apple & clove compote, vanilla ice cream



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A Vegetarian Option Available on Request