




OUR SPACES

Welcome to The Palm Court Hotel, a stylish escape tucked away in the West End of Aberdeen. Whether you're looking to host a lavish dinner or intimate business gathering, our 4 sophisticated and well-equipped event spaces can accommodate parties of up to 140 guests — offering style, comfort and impeccable world-class service. Facilities include dedicated events staff, high speed WiFi access and free onsite parking.

Our hotel is within easy reach of the historic city centre,
Aberdeen Airport and P&J Live.

We invite you to step inside, and enjoy a whole new experience for your next event.

	Reception	Boardroom	Classroom	Theatre	Banquet	Cabaret
Hudson	140	50	50	150	120	80
Sanderson	80	24	24	75	70	48
Blake	50	20	N/A	26	20	N/A
Clayton	50	20	N/A	26	20	N/A

A close-up photograph of a roasted chicken leg quarter, golden-brown and glistening with sauce, served on a light-colored ceramic plate. The chicken is accompanied by two whole, roasted potatoes and several stalks of green broccoli. The entire dish is bathed in a rich, brown sauce. A white rectangular box with a thin black border is centered over the image, containing the text "SAMPLE SET MENU".

SAMPLE SET MENU

SET MENU ONE | £31.95 PER PERSON

(15+ COVERS, 1-1-1 CHOICE SELECTOR)

TO START

Soup of The Day, Petit Pain, Butter (v,vg)

Chicken Liver Parfait, Arran Apple Chutney, Peashoot Salad, Oat Cakes

Feta, Olive & Watermelon, Candied Figs, Endive & Rocket (vg)

Hot Smoked Salmon, Capers, Citrus Creme Fraiche, Rye Crisps

TO FOLLOW

Chicken Supreme, Wrapped in Prosciutto, Herb Crushed Potatoes, Honey Roast Chantenay Carrots

Braised Blade of Beef, Thyme Roast Roots, Buttered Mash Potatoes, Pan Gravy

Slow Roasted Loin of Pork, Dauphinoise Potato, Thyme Roast Roots, Bramley Apple Sauce

Provençal Vegetable Tart, Herb Crushed Potatoes, Rocket & Tomato Salad (vg)

TO FINISH

Sticky Toffee Pudding, Traditional Ice Cream, Toffee Sauce

Glazed Lemon Tart, Clotted Cream, Berries

Rich Dark Chocolate Brownie, Vanilla Mascarpone & Salted Caramel Sauce (vg available)

SET MENU TWO | £36.95 PER PERSON
(15+ COVERS, 1-1-1 CHOICE SELECTOR)

TO START

Sweet Potato Velouté, Coriander Oil, Shallot Crisps, Petit pain, Butter (v, vg)

Chicken Liver Parfait, Spiced Pear Chutney, Baby Herb Salad, Arran Oaties

Heirloom Tomato & Feta Panzanella, Rosemary & Garlic Croutons, Sherry Vinaigrette (v, vg)

TO FOLLOW

Ayrshire Chicken Supreme, Ramseys Haggis Bon Bon, Honey Roast Carrots, Crushed New Potatoes, Johnny Walker Cream

Pan Seared Seabass, Lemon Thyme Mashed Potatoes, Roast Cherry Vine Tomatoes, Beurre Blanc

Forrest Mushroom & Sunblush Tomato Gnocchi, Tarragon & Chervil Virgin Olive Oil (v, vg)

TO FINISH

Dark Chocolate & Orange Tart, Orange Confit, Vanilla Ice Cream (v, vg)

Raspberry Cranachan, Whisky Cream, Sweet Toasted Oats, Raspberry Coulis, All Butter Shortbreads (v)

White Chocolate & Raspberry Cheesecake, White Chocolate Drops, Strawberries,
Crushed Meringue Blossoms, Chantilly Creme (v)

SET MENU THREE | £44.95 PER PERSON

(15+ COVERS, 1-1-1 CHOICE SELECTOR)

TO START

Confit Duck & Apricot Terrine, Mango Chutney, Ciabatta Croutes, Baby Herb Salad

Smoked Salmon, Endive, Lilliput Capers, Pickled Shallots, Katy Rodgers Crème Fraiche

Roast Beetroot Hummus, Pistachio Dukkah, Pickled Roots & Watercress Salad, Rye Crisps (v, vg)

TO FOLLOW

Lemon & Black Pepper Cod, Rosemary & Sea Salt Crushed Asparagus Potatoes, Fine Beans, Lemon Butter Sauce

Beef Shin Osso Bucco, Confit Garlic Buttered Savoy, Parmesan Creamed Potatoes, Port & Thyme

Butternut Squash, Harissa, Kale & Vegan Feta Feuille de Bric Strudel, Herb Salad, Polenta Pont Neuf (v, vg)

SWEET

Chocolate Mousse & Dark Chocolate Cup, Griottine Cherries, Morello Cherry Puree (v)

Raspberry & Toasted almond Frangipane, Raspberry Sorbet, Toasted Almond & Coconut Crumb (v, vg)


Glazed Lemon Tart, Strawberry Compote, Clotted Cream (v)

CHEESE SELECTION

Connage Highland Blue Cheese &
Quince with Charcoal Cracker

Clava Brie & Green
Grapes with Arran Oaties

Kilbride Cheddar & Spiced Pear
Chutney with Rye Crouton

A close-up photograph of a meal. On the left, a fish fillet is served on a piece of white parchment paper, topped with fresh green herbs. In the foreground, a basket of rustic, golden-brown bread is visible. To the right, a white bowl contains a mix of olives and sliced pickles. The background is softly blurred, showing a wooden table and a glass of water.

SMALL BITES

SMALL BITES

3 ITEMS £12 PER PERSON

JAMAICAN JERK CHICKEN FILLETS
Mango & Coriander Salsa

SHREDDED DUCK SPRING ROLLS
Pickled Ginger & Soy

CRISPY COATED TEMPURA KING PRAWNS
Sweet Chilli Sauce

SMOKED SALMON & CREAM CHEESE BLINIS
Dill

VEGAN HAGGIS DUMPLINGS
Oatmeal Crumb & Whisky Sauce (vg)

RED PEPPER & PARMESAN MINI QUICHE (V)

CHICKEN LIVER PARFAIT
Red Onion Chutney, Peashoot Salad, Toast

MARINATED LAMB KOFTAS
Raita Yoghurt

HAGGIS BON BON
Whisky Sauce

VEGETABLE SPRING ROLLS
Pickled Ginger & Soy (vg)

SMALL BITES

3 ITEMS £12 PER PERSON

CHICKEN, HAGGIS OR VEGETABLE PAKORA
Spiced Onions & Tandoori Yoghurt

STICKY GLAZED PORK BELLY BITES
Pickled Cucumber & Herbs

CHILLED AVOCADO & CUCUMBER SOUP
Crostini (vg)

STICKY GINGER GLAZED TOFU & COURGETTE RIBBON SKEWERS (VG)

SAUSAGE ROLLS

KILLIE PIES

A close-up photograph of a metal wire basket filled with golden-brown, fried chicken pieces. The basket is set on a dark surface. In the bottom left corner, a slice of lime is visible, showing its green rind and charred, grill-marked surface. The background is a warm, out-of-focus wooden surface.

CANAPES

CANAPES

£3 PER ITEM

HAGGIS BON BON

Whisky Sauce

CHICKEN LIVER PARFAIT

Red Onion Chutney, Peashoot Salad, Toast

TERIYAKE SALMON

Sesame Seeds

VEGETABLE SPRING ROLLS

Pickled Ginger & Soy

LAMB CHIPOLATA

Onion Jam

ARRAN OATCAKES WITH SMOKED SALMON

Cream Cheese

MINI YORKSHIRE PUDDING


Roast Beef & Gravy

CHILLED MELON & CHAMPAGE SOUP

Tomato & Basil Cream Cheese Crouton

PARMA HAM & GOATS CHEESE ROULADE

RED ONION & PARMESAN MINI QUICHE



HOT FORK BUFFET

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CHOOSE ONE SALAD, TWO MAIN COURSES
WITH ONE ACCOMPANIMENT | £19.95 PER PERSON

CHOOSE TWO SALAD, TWO MAIN COURSES
WITH TWO ACCOMPANIMENTS | £24.95 PER PERSON

SALADS

Asian Coleslaw, Carrot, Red & White Cabbage, Spring Onion, Sesame, Coriander, Soy (v)

Charlotte Potatoes, Katy Rogers Crème Fraiche, Arran Mustard & Spring Onion Salad (v)

Greek Salad, Kale, Romaine, Gordal Olives, Mint, Sweet Peppers, Cucumber, Feta Cheese, Oregano Dressing (vg)

Prosciutto, Charentais Melon, Herb Salad, Sherry Vinaigrette, Watermelon Radish, Shaved Pecorino

Penne Pasta Salad with Rocket, Cherry Tomato & Basil Pesto (v)

Crispy Oriental Beef, Spiced Noodles, Cos, Carrot Ribbons, Sesame, Soy & Ginger

Penne Pasta with Peppers, Crayfish & Spicy Tomato Mayonnaise

Tomato, Spinach & Red Onion Salad (v)

Caesar Salad with Croutons & Anchovies

Chilli & Coriander Couscous Salad (v)

*Must have 20 guests or more

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CHOOSE TWO SALAD, TWO MAIN COURSES
WITH TWO ACCOMPANIMENTS | £24.95 PER PERSON

MAIN COURSES

Beef Brisket Chilli with Sour Cream

Roast Chicken with Serrano Ham

Lamb Moussaka with Tzatziki Yoghurt

Moroccan Lamb, Apricot & Prune Tagine

Penne with Wild Mushrooms, Sunblush Tomato, Tarragon, Evoo (v)

Classic Scottish Beef & Ale Pie, Puff Pastry

Mediterranean Vegetable Lasagne (v)

Thai Green Chicken Curry

*Must have 20 guests or more

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CHOOSE TWO SALAD, TWO MAIN COURSES
WITH TWO ACCOMPANIMENTS | £24.95 PER PERSON

ACCOMPANIMENTS

Grain Mustard Mashed Potato (v)

Spicy Coriander & Chilli Couscous (v)

Sticky Cardamom Rice (v)

Boiled Dill New Potatoes (v)

Seasonal Vegetables (v)

Duck Fat Roasted Potatoes

*Must have 20 guests or more

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WITH ONE ACCOMPANIMENT | £19.95 PER PERSON

CHOOSE TWO SALAD, TWO MAIN COURSES
WITH TWO ACCOMPANIMENTS | £24.95 PER PERSON

DESSERTS | £5 SUPPLEMENT

Strawberry Meringue with Raspberry Sauce

Apple Crumble with Fresh Pouring Cream

Classic Crème Brûlée, Shortbread

Dark Chocolate Truffle Tart with Chantilly Cream

Fresh Fruit Salad & Passion Fruit Syrup

Raspberry Cranachan with Toasted Oatmeal

SELECTION OF CHEESES | £8 SUPPLEMENT

Selection of Cheeses with Grapes, Celery, Charcoal Crackers & Oatcakes

*Must have 20 guests or more



DAY DELEGATE RATES

Full Day Rate 1 | £54 per person

THIS PACKAGE INCLUDES-

Flexible meeting space

Complimentary Wi-Fi

Free onsite parking

Dedicated break out spaces

State of the art audio visual equipment

Black out facilities

Complimentary flipchart & stationary

Jugs of water on tables

On site business support

3 servings of tea & coffee

Complimentary home bakes & shortbread

Soup & sandwich lunch / buffet lunch

Discounted accommodation rates

Full Day Rate 2 | £59 per person

THIS PACKAGE INCLUDES-

Flexible meeting space

Complimentary Wi-Fi

Free onsite parking

Dedicated break out spaces

State of the art audio visual equipment

Black out facilities

Complimentary flipchart & stationary

Jugs of water on tables


On site business support

3 servings of tea & coffee

Complimentary home bakes & shortbread

2 course market menu lunch

Discounted accommodation rates

A close-up photograph of a bouquet of flowers. The bouquet features several large, ruffled peach-colored roses in the foreground, interspersed with white flowers, possibly baby's breath or small white roses. To the right, there are purple flowers, likely delphiniums. The arrangement is filled with greenery, including large, silvery-green eucalyptus leaves and smaller green sprigs. The background is softly blurred, showing a bright, natural light source, possibly a window, creating a warm and gentle atmosphere.

REMEMBRANCE
PACKAGES

Option 1 | £10.95 per person

A Selection of Hand Cut Sandwiches
Sausage Rolls
Tea & Coffee with Shortbread
Private Room Hire

Option 2 | £13.95 per person

Soup of the Day
A Selection of Hand Cut Sandwiches
Sausage Rolls
Tea & Coffee with Shortbread
Private Room Hire


Option 3 | £13.95 per person

A Selection of Hand Cut Sandwiches & Cakes
Sausage Rolls
Tea & Coffee with Shortbread
Private Room Hire

Option 4 | £16.95 per person

Soup of the Day
A Selection of Hand Cut Sandwiches & Cakes
Sausage Rolls
Tea & Coffee with Shortbread
Private Room Hire

Please get in touch to discuss your requirements, we are also happy
to chat through any bespoke requests you may have.



CELEBRATIONS

Our four recently refurbished function rooms which all boast natural daylight have a modern and contemporary design and can be customised to suit your celebration.

Whether it be a small intimate family event or larger party we have a space to suit your needs. Our function rooms can easily accommodate any private event from 2 – 140 guests.

We also have packages and menus available to suit your event requirements, however if there is something specific that is required for your event we will always endeavour to accommodate this for you also.

BABY SHOWER PACKAGE

£29.95 per person

THIS PACKAGE INCLUDES-

Afternoon Tea

GIRLS NIGHT OUT

£45 per person

THIS PACKAGE INCLUDES-

Two Course Meal, Cocktail & Room Hire

A hand holding a bouquet of white roses, blue hydrangeas, and greenery against a dark blue background with bokeh lights. The bouquet is tied with a blue ribbon. A white rectangular box with a black border is overlaid on the image, containing the text "PROM PACKAGE".

PROM
PACKAGE

The Palm Court is the perfect place to host your end of year prom, we have a selection of packages specifically created for the occasion.

£29.95 per person

THIS PACKAGE INCLUDES-

Non Alcoholic Fruit Cocktail on Arrival

Red Carpet Treatment

Table Centre Pieces

Printed Menus

Room Uplighters

Function Room Hire

Disco

3 Course Sit Down Meal

Fresh Melon

Roast Chicken Dinner Served With Yorkshire pudding,

Roast Potatoes & Seasonable Vegetables

Sticky Toffee Pudding Served with Ice Cream



FIND US

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For further details or to discuss please contact us on:


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