

GREETING

Celebrate Christmas in Style at Dakota Eurocentral

3

FESTIVE LUNCH

Indulge in the Flavours of the Season

FESTIVE DINNER

Indulge in the Flavours of the Season

CHRISTMAS DAY

Christmas Day Made Even More Delicious

AFTERNOON TEA

Experience Holiday Elegance

PACKAGES

2025



Experiences With Friends & Colleagues

8

HOGMANAY BALL

Bring in the Bells at Dakota in Style

GET THE PARTY STARTED

For Those Looking to Host a Sophisticated Private Event

DRINKS PACKAGES

Allow Us to Tailor Your Evening to Your Requirements.

Exclusive Packages Crafted to Give You the Ultimate Dakota Experience





Unwrap THE SEASON

at Dakota

From sparkling party nights and our annual Hogmanay Ball to private dining and large-scale celebrations, Dakota Eurocentral is the place to be this Christmas.

Our versatile event spaces and signature Dakota style create the perfect backdrop for everything from corporate festivities to unforgettable celebrations with friends and family.

For the ultimate festive experience, take advantage of our exclusive packages including dinner, bed, and breakfast specials.

Ideally located between Glasgow and Edinburgh we're the perfect location for you to indulge in all the Scottish festivities happening across the cities this year.

FESTIVE LUNCH

2 COURSES £30 | 3 COURSES £35

STARTERS

MAINS

ROAST BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

CURED SALMON

Pickled Fennel, Dill & Crème Fraiche

CHICKEN LIVER PARFAIT

Quince Jam & Brioche

TURKEY BREAST

Traditional Trimmings & Cranberry

KING PRAWN CURRY

Fragrant Rice, Onion Bhaji & Raita

WILD MUSHROOM WELLINGTON

Chestnuts & Spinach

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

VANILLA CHEESECAKE

Gingerbread & Poached Pear

SIDES

£4

PIGS I	N BL	VNKE.	TS
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FRENCH FRIES | CHUNKY CHIPS £5

Honey Roasted

Add Truffle & Parmesan | Salt & Chilli £2

SAUCES

BRUSSEL SPROUTS

£5

Blue Cheese | Peppercorn | Béarnaise | Garlic Butter

Garlic & Cream

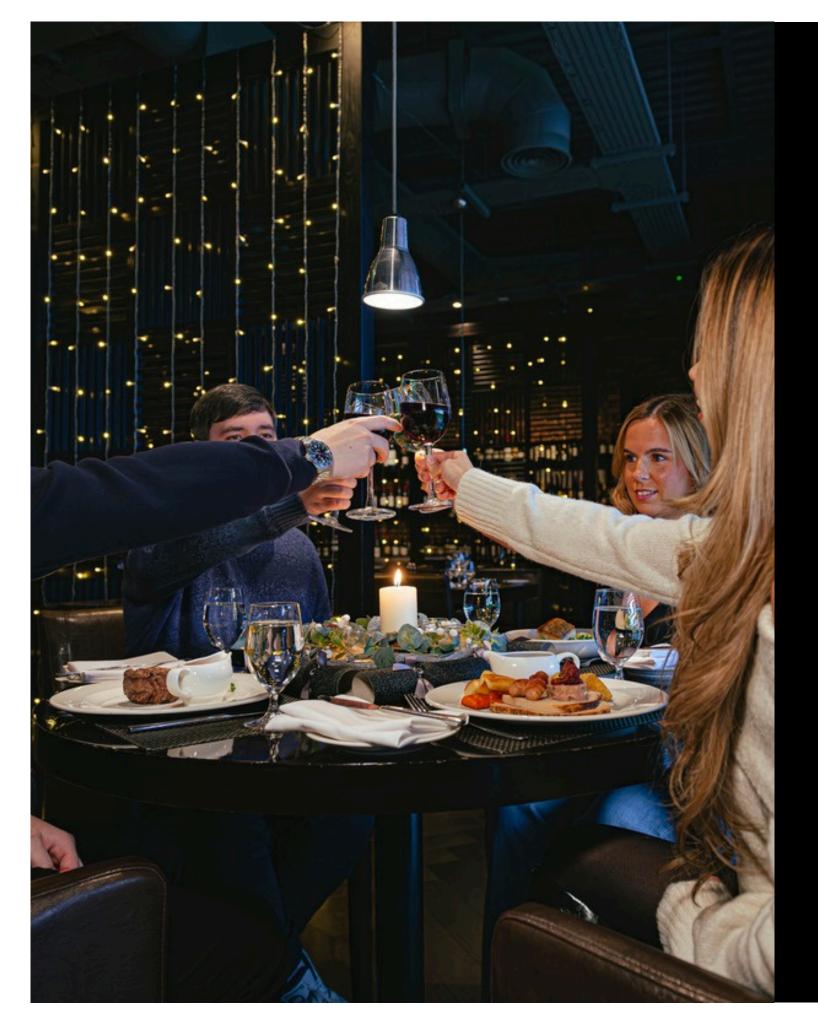
GARLIC MUSHROOMS

HERB POTATOES

Available Monday 17th November - Tuesday 30th December

12:00 - 14:30 Monday - Saturday | Excluding Sundays Excluding Wednesday 24th & Thursday 25th December





FESTIVE DINNER

2 COURSES £39 | 3 COURSES £45

STARTERS

MAINS

ROAST BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

CURED SALMON

Pickled Fennel, Dill & Crème Fraiche

CHICKEN LIVER PARFAIT

Quince Jam & Brioche

BEETROOT & GOAT'S CHEESE

Roasted Honey & Thyme, Balsamic & Chicory

KING SCALLOP

Butternut, Miso & White Wine Sauce

TURKEY BREAST

Traditional Trimmings & Cranberry

KING PRAWN CURRY

Fragrant Rice, Onion Bhaji & Raita

WILD MUSHROOM WELLINGTON

£10

£5

Chestnuts & Spinach

BRAISED BEEF

Pomme Purée

FILLET 225G

Donald Russell, UK

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

VANILLA CHEESECAKE

Gingerbread & Poached Pear

CHEESEBOARD

Local selection, Onion Chutney & Crackers

SIDES -

PIGS IN BLANKETS

GARLIC MUSHROOMS

Honey Roasted

FRENCH FRIES | CHUNKY CHIPS £5

Add Truffle & Parmesan | Salt & Chilli £2

SAUCES

BRUSSEL SPROUTS
Garlic & Cream

Blue Cheese | Peppercorn | Béarnaise | Garlic Butter Garlic & Cred

HERB POTATOES

Available Monday 17th November - Tuesday 30th December

18:00 - 21:00 Monday - Thursday | 14:00 - 21:00 Sunday Excluding Wednesday 24th & Thursday 25th December

Please note, we cannot guarantee that our dishes are "free from" allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary require

A discretionary service change of 100k will be added to you in bit it will be awen to our Food it Reverage team bot is well Vita at the prevailing rate. Thank you

CHRISTMAS DAY

£130 PER PERSON

STARTERS -

CHICKEN LIVER PARFAIT

ROAST CAULIFLOWER SOUP

Brioche & Spiced Apple Blue Cheese

Blue Cheese Beignet

BEETROOT & PLUM CURED SALMON

Pickled Cucumber Salad & Horseradish Mousse

CRISPY GOATS CHEESE

Burnt Apple Gel, Pear & Chicory

MAINS

ROAST TURKEY

HERB ROASTED HALIBUT

Traditional Trimmings & Cranberry Sauce

Caviar Hollandaise, Bubble & Squeak

FILLET OF BORDERS BEEF
Truffle Pomme Pureé & Diane Sauce

WILD MUSHROOM PITHIVIER

Smoked Cheddar Sauce

DESSERT -

CHRISTMAS PUDDING

SALTED CARAMEL TART

Brandy Anglaise

Spiced Ginger Ice Cream

VANILLA CHEESECAKE

GEORGE MEWES CHEESES

Winter Sorbet

Lavosh & Chutney

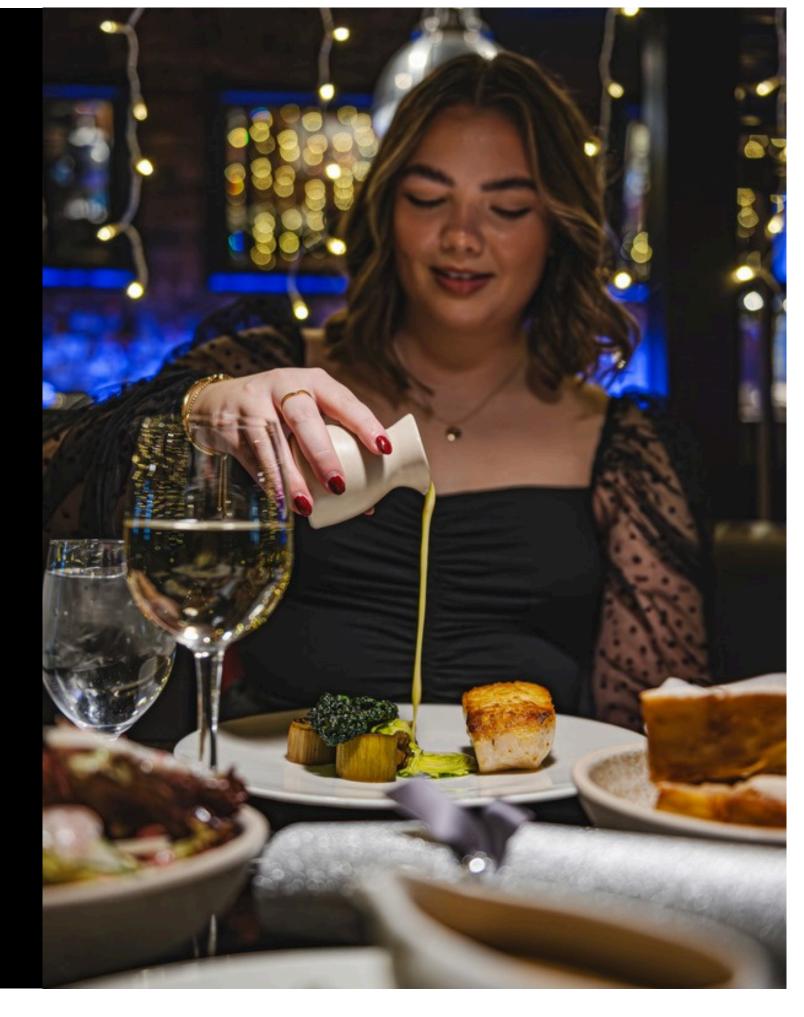
Available Thursday 25th December 2025

12:00 - 17:30

lease note, we cannot guarantee that our dishes are thee from lalergens, que to the open plan nature of our preparation areas. Please activise us of any delatay requirements.

A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team Inclusive of VAT at the prevailing rate.

50% Deposit Required at Booking, Remaining Balance Due 2 Weeks Pirot, Thanky Land.



AFTERNOON TEA

£37 PER PERSON

Includes Choice of Speciality Tea or Coffee | Inclusive of a Festive Cocktail

SAVOURY

SANDWICHES

ARGYLL SMOKED SALMON

CHEESE & CHUTNEY

Cream Cheese & Chive On Sourdough

SUNDRIED TOMATO TART

SAUSAGE ROLL

HAM & DIJON MUSTARD

Pork & Cranberry

ROAST TURKEY & CRANBERRY

Red Pepper

SWEET

SCONES

LEMON MADELEINES

FRUIT & PLAIN

CHOCOLATE BROWNIE

CORNISH CLOTTED CREAM

WINTER BERRY PROFITEROLES

STRAWBERRY JAM

ADD TO YOUR AFTERNOON TEA

PROSECCO SUPERIORE BRUT £8 | £45 VEUVE CLICQUOT

£17 | £95

Asolo, Prapian Estate, Veneto, Italy

Yellow Label Brut NV

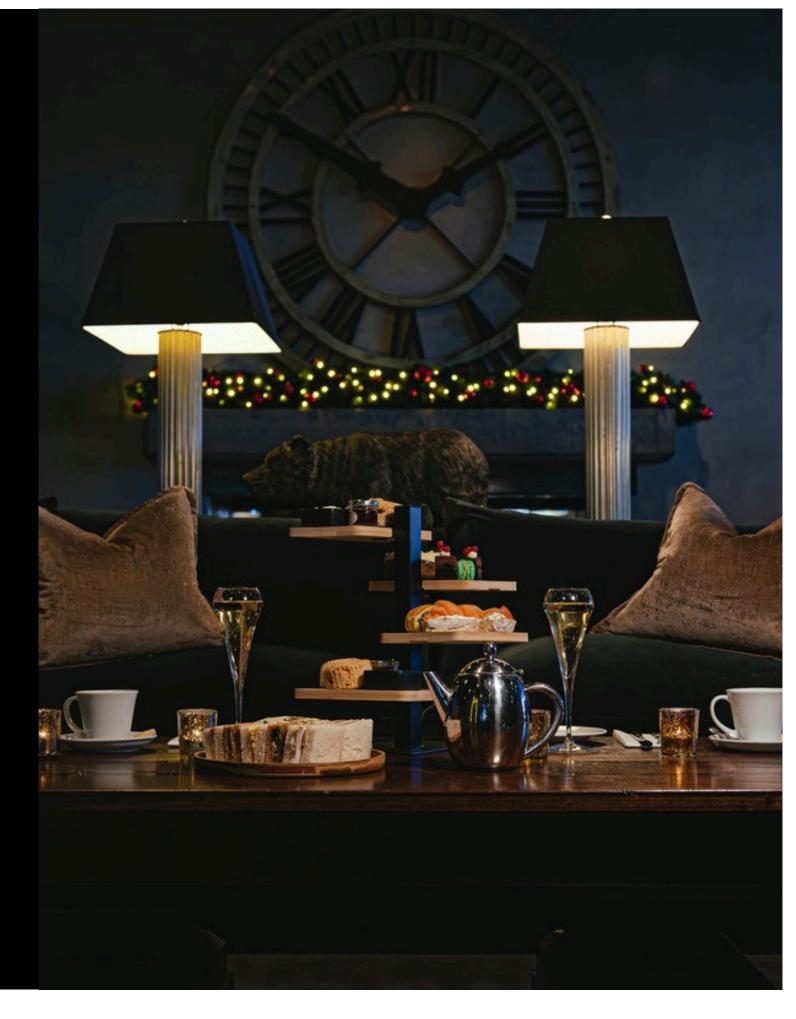
TAITTINGER BRUT NV

£15 | £85 TAITTINGER ROSÉ NV

£21 | £120

Available Saturday 22^{nd} November - Sunday 21^{st} December

12:00 - 16:00 Saturday - Sunday





FESTIVE PARTIES

£58 PER PERSON

STARTERS

ROAST CAULIFLOWER SOUP

Blue Cheese Crumb

BEETROOT & PLUM CURED SALMON

Pickled Cucumber Salad & Horseradish Mousse

CHICKEN LIVER PARFAIT

Onion Brioche & Spiced Apple Chutney

MAINS

ROAST TURKEY

Traditional Trimmings & Red Wine Jus

FILLET OF COD

Smoked Butter, Bubble & Squeak

MUSHROOM GNOCCHI

Creamed Spinach & Roast Chestnut

DESSERT

CHRISTMAS PUDDING

Vanilla Custard

VANILLA CHEESECAKE

Winter Berries

SALTED CARAMEL TART

Spiced Ginger Ice Cream

ITINERARY

18:30

Welcome Drinks on Arrival

19:00

Festive Set Menu Inclusive of Half Bottle of Wine Per Person

21:30

DJ, Drinks & Dancing

00:00

Carriages

BEDROOMS

Enjoy preferential accommodation rates with Festive Party reservations this December.

FRIDAY

Overnight stay in a Classic Double

£85

SATURDAY

Overnight stay in a Classic Double **£100**

Subject to availability. Breakfast in The Grill

available for £19 per person.

Available Saturday 6th | Saturday 20th December 2025

18:30 - 00:00

Please note, we cannot guarantee that our dishes are Tree from alergens, due to the open pian nature of our preparation areas. Please advise us of any dietary requirement.

A discretionary service charge of 10% will be adoed to your blick will be given to our Food & Beverage team Industrie of VAT at the prevailing rate.

BLEFORD Reversion Will Re-Bevalund to Re-Viginian Country of Authority Value.

HOGMANAY BALL

£100 PER PERSON

STARTERS

ITINERARY

HAGGIS, NEEPS & TATTIES

ROAST CELERIAC &
BRAMLEY APPLE SOUP

Sourdough

MAINS

FILLET OF BORDERS BEEF

Potato Gratin, Honey Broccoli & Diane Sauce

ROAST COD

Spinach, Smoked Butter, Caviar Cream, Bubble & Squeak

DESSERT

SALTED CARAMEL TART

Spiced Ginger Ice Cream

SPICED GINGER CHEESECAKE

Winter Berries

18:30

Welcome Drinks on Arrival With Live Piper

19:00

Hogmanay Set Menu Inclusive of Half Bottle of Wine Per Person

21:30

DJ, Drinks & Dancing

23:50

Bringing in the Bells

01:00

Carriages

BEDROOMS

Enjoy preferential accommodation rates with Hogmanay Ball reservations this December.

SATURDAY 31ST DECEMBER

Overnight stay in a Classic Double

£120

Subject to availability. Breakfast in The Grill available for £19 per person.

Available Wednesday 31st December 2025

18:30 - 01:00

Please note, we cannot guarantee that our dishes are Tree Trant Glergens, due to the open plan nature of our preparation areas. Please advise us of any detary requirements.

A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team inclusive of VAT at the prevailing rate.





Get The

PARTY STARTED

Awash with festive cheer, Dakota is the ideal place to host your Christmas party, corporate event or family gathering; forge unforgettable experiences with friends and colleagues in one of Dakota's indulgent private spaces.

THE SMITH SUITE

The perfect combination of our DC4 & DC5 meeting rooms, The Smith comes complete with exclusive use of the 100m2 breakout space, making for the perfect venue for guests to eat, drink & be merry!

Capacity 20-60 guests.

DC1 & DC2

DC1 & DC2 is a flexible space, perfect for any festive event – whether a team party, or a larger networking dinner. Our adjoining suites can be re-configured in many ways giving you the freedom to design your event or meeting the way you want.

Capacity 20-50 guests.

THE DOUGLAS SUITE

With its own private entrance and dedicated foyer space, greet your guests in style at your next celebration. The perfect canvas to bring your event to life, The Douglas Suite offers a breakout lobby, adjoining room for those extraspecial occasions and private bar. Discover stylish décor, exquisite menus, and high specifications to ensure your event goes smoothly.

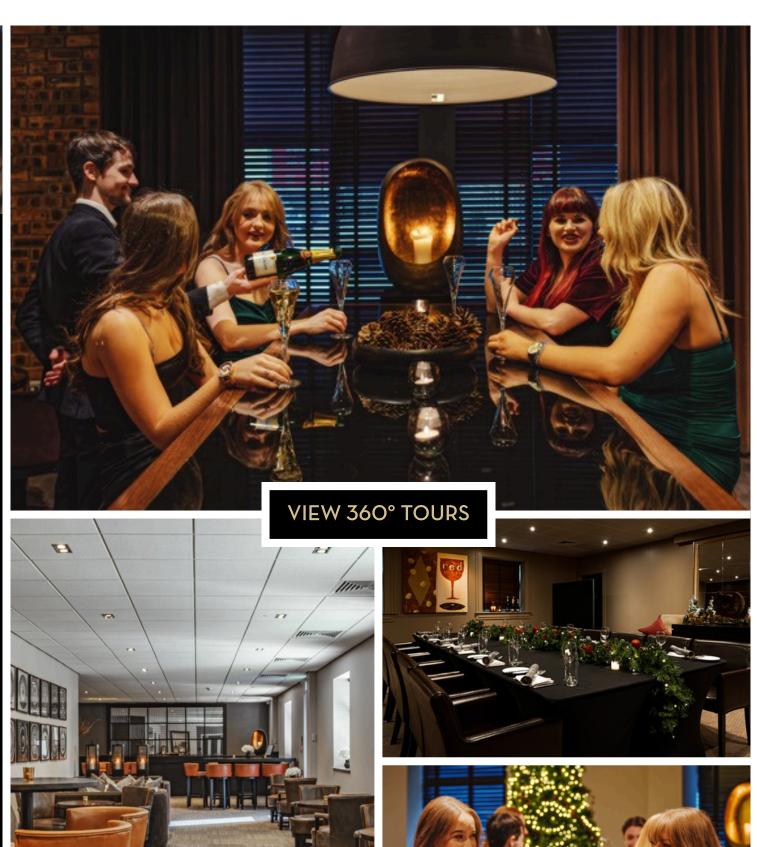
Capacity 40-100 guests.

DC3

The light and airy DC3 offers an intimate space, perfect for board meetings or private dining.

In-room AV, air conditioning and various light settings will allow you to create the perfect ambiance for your occasion.

Capacity 6 guests.





DRINKS PACKAGES

Dakota is the Ideal Place to Forge Unforgettable Experiences; Allow Us to Tailor Your Evening to Your Requirements.











PACKAGES MUST BE PRE-ORDERED IN ADVANCE



Relax and Unwind IN STYLE

'TIS THE SEASON

Available From Monday 17th November - Tuesday 30th December 2025

This seasonal package includes an overnight stay, two courses from our Festive Menu, a complimentary festive cocktail with dinner, and breakfast the following morning in the The Grill - from £200 for two guests.

Offer valid Sunday to Thursday, subject to availability. Excluding December 25th.

A FESTIVE ESCAPE

Available From Friday 21st November - Saturday 27th December 2025

This seasonal package includes an overnight stay, a £25 per person dinner allocation from our Grill Menu, a complimentary festive cocktail with dinner, breakfast the following morning in the The Grill and a late check-out until 12pm - from £175 for two guests.

Offer valid Friday to Saturday, subject to availability.

HOGMANAY SLEEPOVER

Available 31st December 2025

This New Year's Eve package includes an overnight stay, a £30 per person dinner allocation in the The Grill, a complimentary glass of sparkling wine with dinner, breakfast the following morning in the The Grill and a late check-out until 12pm on New Year's Day - from £235 for two quests.

Subject to availability.

