



THE GIFT OF DAKOTA



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Celebrate Christmas
in Style at Dakota Eurocentral

3 FESTIVE LUNCH

Indulge in the
Flavours of the Season

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Indulge in the
Flavours of the Season

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Christmas Day Made
Even More Delicious

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Exclusive Packages Crafted to Give You
the Ultimate Dakota Experience

2025



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

ROAST BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

CURED SALMON

Pickled Fennel, Dill & Crème Fraiche

CHICKEN LIVER PARFAIT

Quince Jam & Brioche

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

MAINS

TURKEY BREAST

Traditional Trimmings & Cranberry

KING PRAWN CURRY

Fragrant Rice, Onion Bhaji & Raita

WILD MUSHROOM WELLINGTON

Chestnuts & Spinach

SIDES

PIGS IN BLANKETS

Honey Roasted

£7

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Chilli £2

£5

SAUCES

Blue Cheese | Peppercorn | Béarnaise | Garlic Butter

£4

BRUSSEL SPROUTS

Garlic & Cream

£6

GARLIC MUSHROOMS

£5

HERB POTATOES

£5

Available Monday 17th November - Tuesday 30th December

12:00 - 14:30 Monday - Saturday | Excluding Sundays

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 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. Thank you.





FESTIVE DINNER

2 COURSES £39 | 3 COURSES £45

STARTERS

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

MAINS

TURKEY BREAST
Traditional Trimmings & Cranberry

KING PRAWN CURRY
Fragrant Rice, Onion Bhaji & Raita

WILD MUSHROOM WELLINGTON
Chestnuts & Spinach

BRAISED BEEF
Pomme Purée

FILLET 225G £10
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 £7
Honey Roasted

SAUCES £4
Blue Cheese | Peppercorn | Béarnaise | Garlic Butter

GARLIC MUSHROOMS £5

FRENCH FRIES | CHUNKY CHIPS £5
Add Truffle & Parmesan | Salt & Chilli £2

BRUSSEL SPROUTS £6
Garlic & Cream

HERB POTATOES £5

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 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. Thank you.

CHRISTMAS DAY

£130 PER PERSON

STARTERS

CHICKEN LIVER PARFAIT

Brioche & Spiced Apple

ROAST CAULIFLOWER SOUP

Blue Cheese Beignet

BEETROOT & PLUM CURED SALMON

Pickled Cucumber Salad & Horseradish Mousse

CRISPY GOATS CHEESE

Burnt Apple Gel, Pear & Chicory

MAINS

ROAST TURKEY

Traditional Trimmings & Cranberry Sauce

HERB ROASTED HALIBUT

Caviar Hollandaise, Bubble & Squeak

FILLET OF BORDERS BEEF

Truffle Pomme Puree & Diane Sauce

WILD MUSHROOM PITHIVIER

Smoked Cheddar Sauce

DESSERT

CHRISTMAS PUDDING

Brandy Anglaise

SALTED CARAMEL TART

Spiced Ginger Ice Cream

VANILLA CHEESECAKE

Winter Sorbet

GEORGE MEWES CHEESES

Lavosh & Chutney

Available Thursday 25th December 2025

12:00 - 17:30

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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 Prior. Thank you.



AFTERNOON TEA

£37 PER PERSON

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

SAVOURY

ARGYLL SMOKED SALMON
Cream Cheese & Chive On Sourdough

SAUSAGE ROLL
Pork & Cranberry

SUNDRIED TOMATO TART
Red Pepper

SANDWICHES

CHEESE & CHUTNEY

HAM & DIJON MUSTARD

ROAST TURKEY & CRANBERRY

SWEET

LEMON MADELEINES

CHOCOLATE BROWNIE

WINTER BERRY PROFITEROLES

SCONES

FRUIT & PLAIN

CORNISH CLOTTED CREAM

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
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Available Saturday 22nd November - Sunday 21st December
12:00 - 16:00 Saturday - Sunday

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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. Thank you.





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

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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.
Full Food Pre-order Will Be Required to Be Submitted 2 Weeks in Advance. Thank you.

HOGMANAY BALL

£100 PER PERSON

STARTERS

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

ITINERARY

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

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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.
Full Food Pre-order Will Be Required to Be Submitted 2 Weeks in Advance. Thank you.





[VIEW 360° TOURS](#)

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.

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 extra-special occasions and private bar. Discover stylish décor, exquisite menus, and high specifications to ensure your event goes smoothly.

Capacity 40-100 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.

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.

BRONZE

10 X Bottled Soft Drinks

£35

10 X Bottled Beers

£55

£35/55

Recommended for 6 Guests

SILVER

1 X Bottle of Prosecco

10 X Bottled Beers

£105

Recommended for 6 Guests

GOLD

2 X Bottles of Prosecco
or
1 X Bottle of Taittinger

20 X Bottled Beers

10 X Bottled Soft Drinks

£220

Recommended for 6 Guests

PLATINUM

1 X Bottles of Prosecco

1 X Bottle of Spirit

A Choice of House Gin, Vodka or Rum

10 X Mixers

10 X Bottled Beers

£250

Recommended for 6 Guests

BLACK

2 X Bottles of Prosecco
or
1 X Bottle of Taittinger

2 X Bottle of Spirit

A Choice of House Gin, Vodka or Rum

20 X Mixers

20 X Bottled Beers

£495

Recommended for 6 Guests

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 guests.

Subject to availability.



CONTACT US

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