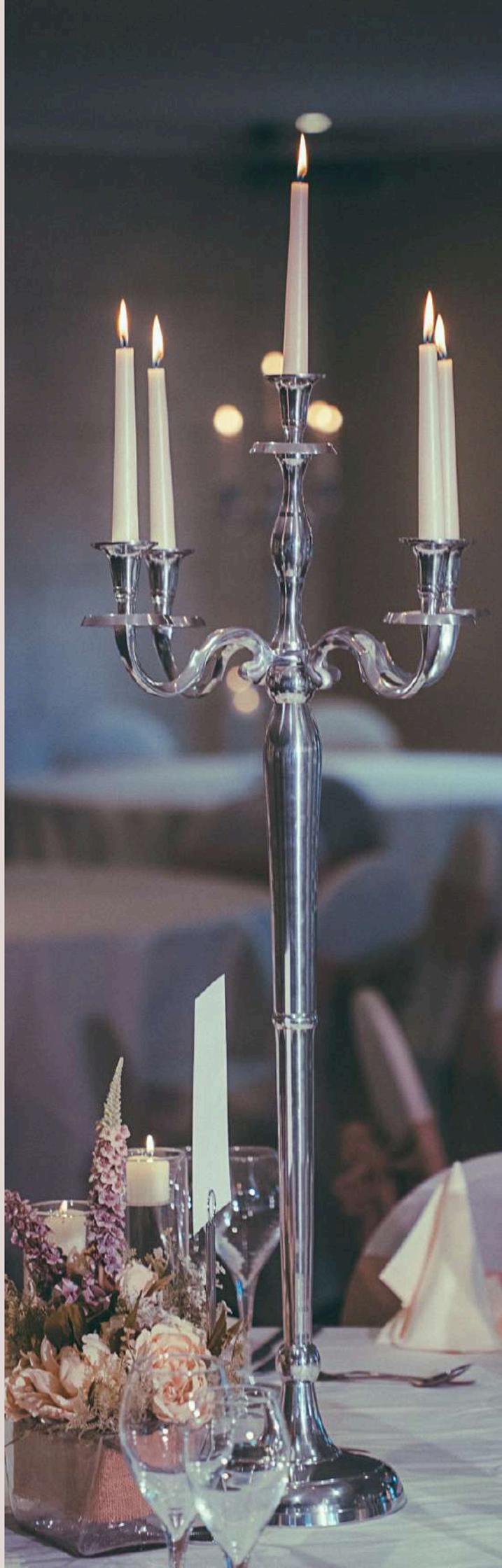


THE
RIVER INN



Make Your Special Occasion Unforgettable!

Whether you're planning a birthday bash, hen do, christening, engagement party, ball, ladies' day, or prize-giving ceremony, our spacious venue is the perfect backdrop for your event. With a capacity of up to 200 guests, we offer the ideal setting to create lasting memories with your friends and family.

Affordable Catering Packages Starting at Just £10 per Person!

We take the worry out of catering with our delicious menu options starting at just £10 per person. Our experienced catering team is dedicated to providing a range of dishes tailored to suit your event, ensuring your guests are well-fed and satisfied.

Birthdays

Celebrate your milestone or special day surrounded by loved ones in a vibrant atmosphere. Our venue is flexible and can be transformed to fit your theme, whether it's a chic adult party or a fun-filled children's celebration.

Hen Dos

Gather your friends for an unforgettable hen do experience! From elegant soirées to lively parties, we'll help you create a memorable send-off for the bride-to-be.

Christenings

Welcome your little one into the world with a beautiful christening ceremony followed by a joyful celebration with family and friends.

Engagement Parties

Toast to love and commitment in our stunning venue. We'll assist you in creating a charming event that reflects your unique love story, perfect for celebrating this exciting milestone.

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Balls & Ladies Days

Add a touch of glamour to your evening with a sophisticated ball, or enjoy a fun-filled ladies' day with friends. Our space can accommodate dinner dances, charity balls, and themed events, ensuring an unforgettable experience.

Prize Givings

Recognise achievements and celebrate milestones in style. Our venue is versatile, making it suitable for formal prize-giving functions as well as informal recognitions.

Experience Our Soon-to-Be Covered Ivy Garden!

As a unique twist for your event, our soon-to-be-covered Ivy Garden provides a charming outdoor space that can accommodate private parties. We offer a BBQ service that adds a delightful twist to your gathering. Imagine the sizzle of the grill, enjoying the fresh air while celebrating with friends and family!

Personalised Services Just for You!

To ensure your event is as spectacular as you envision, we offer additional services to elevate your celebration. We can recommend trusted DJs to keep the party going, fun photo booths for capturing hilarious memories, and experienced florists to add a touch of elegance to your décor. We also have various options for room decoration to fit your theme perfectly!

Let us help you create an extraordinary event that will be cherished for years to come. Contact us today to discuss your upcoming celebration and take the first step toward planning a memorable occasion!

Photo Gallery



Finger Buffet

4 Choices @ £14.50 per person

5 Choices @ £16.50 per person

6 Choices @ £18.00 per person

Add additional Item at £2.50 per item per person

Pakora – Choose one of the following: Chicken or Vegetable (3)

Individual Caramelized Onion & Cheddar Quiche (1)

Yorkshire Pudding filled with Roast Beef & Horseradish Cream (1)

Breaded Butterfly King Prawns (4)

Spicy Potato Wedges

Sausage Rolls (1)

Chicken Goujons (2)

BBQ Chicken Wings (3)

Skewers – Choose one of the following: Chicken, Beef or Vegetable (1)

Haggis Spring Roll (1)

Vegetable Samosas (2)

Assorted Sandwiches (1 Round)

Assorted Wraps (1)

All of the above items are accompanied Dips

& Sauces where appropriate

Selection of Homemade Cake: Carrot/Brownie/Lemon Drizzle

Selection Homemade Sweet Muffins

Homemade Cookies

Tea & Coffee

Hot Buffet

Any Two Main Courses - £16.95 per person

Any Two Main Courses & Two Desserts - £23.95 per person

Steak Pie

Chef's Homemade Steak & Ale Pie served with Creamed Potatoes and Seasonal Vegetables

Chicken Curry

Free Range Chicken with a Choice of Chinese style or Thai Curry Sauce

Stir Fry

Beef, Chicken or Vegetable Stir Fry with Soy, Chilli, Ginger and Egg Noodles

Smoked Haddock

Smoked Finnan Haddock, Mashed Potatoes & Seasonal Vegetables

Lasagne

Choice of Beef or Vegetable Lasagne served with Garlic Bread

Stroganoff

Chicken or Vegetable Stroganoff with Steamed Rice & Flatbreads

Penne

Classic Penne Arrabiata: Garlic, Chilli, Peppers & Tomato Sauce with Parmesan Crust

Add Chicken & Chorizo £3.00 Supp

Macaroni & Cheese

Chef's Macaroni & Cheese served with Garlic Bread

Add Smoked Haddock or King Prawn £3.00 Supp

Add Bacon or Black Pudding £2.00 Supp

Pavlova

Home-made Meringue with Chantilly Cream, Fresh Fruits & Berries & choice of Pouring Cream or Coulis

Profiteroles

Fresh Cream Filled Profiteroles smothered in Rich Belgian Chocolate Sauce

Cheesecake

Chef's Cheesecake of your liking with Pouring Cream & Coulis Crumble

Apple Crumble

served with Custard or Pouring Cream

Sticky Toffee Pudding

Sticky Toffee Pudding served with Custard or Pouring Cream

Package One

Package Includes 3 Course Dinner with Tea & Coffee.

Soup of the Day

Served with Bloomer Bread & Butter

River Inn Steak & Ale Pie

Chicken Pie or Vegetarian Pie

Served with Seasonal Vegetables and Mashed Potatoes

Strawberry Cheesecake

Served on a light Raspberry Coulis garnished
with Fresh Strawberries and Raspberries

Package Two

Includes Canapes & 3 Course Dinner with Tea & Coffee

Soup of the Day

Served with Bloomer Bread & Butter

Smooth Chicken Liver & Brandy Pate

Served with Oatcakes, accompanied by Plum Chutney



Golden Supreme of Chicken

With a Honey & Almond Crust, set on a Vermouth,
Chive and Grape Cream Sauce

Roast Rib Prime of Scotch Beef

Served with a Red Wine & Tarragon Jus,
accompanied by Crisp Yorkshire Pudding



Strawberry Cheesecake

Served on a Light Raspberry Coulis garnished
with Fresh Strawberries & Raspberries

Apple & Cinnamon Crumble

Served with Complementing Ice Cream

Package Three

Includes Canapes & 3 Course Dinner with Tea & Coffee

Fanned Seasonal Melon

Filled with Fresh Exotic Fruits & Berries,
Served with Fruit Sorbet

Chicken & Herb Terrine

Wrapped in Bacon carved over goat cheese,
Walnut & beetroot salad

Steamed Breast of Free Range Chicken

Stuffed with Haggis & wrapped with Ayrshire Bacon,
Served with a Pepper Sauce

Roast of Lanarkshire Lamb

Traced with a Sweet Sherry Essence crowned
with a Garlic & Rosemary Crust

Strawberry Romanoff

Served in a crisp Brandy Basket, topped with Meringue,
resting in a light Strawberry Sauce

Fresh Fruit Pavlova

With Chantilly Cream & Fruit Coulis

Package Four

Includes Canapés on Arrival & 4 Course Dinner with Tea, Coffee & Truffles

Beggars Purse of Haggis, Neeps & Tatties

Served with Pepper Sauce

Trio of Smoked Fish

Including Salmon, Trout & Mackerel, Served on a
Light lemon Horseradish Dressing



Your Choice of Soup



Steamed Breast of Free Range Chicken

Stuffed with Haggis & wrapped with Ayrshire Bacon,
Served with a Pepper Sauce

Roast of Lanarkshire Lamb

Traced with a SweetSherry Essence crowned with a
Garlic & Rosemary Crust



Strawberry Romanoff

Served in a crisp Brandy Basket, topped with Meringue,
resting in a light Strawberry Sauce

Fresh Fruit Pavlova

With Chantilly Cream & Fruit Coulis

Bespoke Package

Create Your Package with this Bespoke Menu

Starters

Fanned Seasonal Melon | £7.50

Filled with Fresh Exotic Fruits & Berries,
Served with A Fruit Sorbet

Timbale of Smoked Salmon & Prawns | £10.50

Accompanied by Brown Bread Lemon
and Crispy Salad

Smooth Chicken Liver & Brandy Pate | £8.95

Served with Oatcakes Accompanied by
Plum & Pineapple Chutney

Soup Of The Day | £6.50

Served with Bloomer Bread

Chicken & Herb Terrine | £8.95

Wrapped in Bacon carved over Goats Cheese,
Walnut & Beetroot Salad

Trio of Smoked Fish | £11.95

Salmon, Trout & Mackerel, Served on a
light Horseradish Dressing

Mains

Roast Saddle of Venison | £23.00

Topped with Woodland Mushroom, Port and Redcurrant
Essence marbled with Kirsch and Cherry Cream

Roast Loin of Borders Pork | £18.50

Served with Sage & Onion Stuffing, Apple Sauce
& a light Calvados Essence

42 Dry Aged Fillet of Beef | £40.00

with Haggis Truffles served
with a Perigoux Sauce

River Inn Steak & Ale Pie | £16.95

Served with Hand-Cut Chips
and Seasonal Vegetables

Steamed Breast of Chicken | £18.95

Stuffed with Haggis & wrapped with Ayrshire Bacon,
Served with a Pepper Sauce

Roast Rib of Prime Scotch Beef | £22.00

Served with Red Wine and Tarragon Jus
accompanied by Crisp Yorkshire Pudding

Roast of Lanarkshire Lamb | £25.00

Traced with a sweet Sherry Essence crowned
with a Garlic & Rosemary Crust

Golden Supreme of Chicken | £18.95

With a Honey & Almond Crust set on a Vermouth,
Chive & Grape Cream Sauce

Fillet of Salmon | £18.95

Sauteed Green Beans, New Boiled Potatoes, Chablis Grape
& Chive Cream Sauce

Vegan Sizzler | £14.95

Leek, Broccoli & Cheddar Bangers, Sauteed Potatoes, Onions,
Mushrooms, Grilled Tomato & Vegetables

Desserts

Apple & Cinnamon Crumble | £7.95

Served with Complementing Ice Cream

Lemon Tart | £7.95

Set on a warm maple syrup sauce served
with Flavoured Ice Cream

Fresh Fruit Pavlova | £7.95

With Chantilly Cream & Fruit Coulis

Mint Aero Cheesecake | £7.95

With a Chocolate Sauce
and Complementing Ice Cream

Classic Crème Brulee | £7.95

Vanilla Egg Custard served Chilled with a light sugar crust

Chocolate Gateaux | £7.95

Accompanied by Chantilly Cream
& Fresh Strawberries

Selection of European Cheeses | £12.50

Biscuits, Grapes & Chutney

Strawberry Romanoff | £7.95

Crisp Brandy basket topped with Meringue resting
in a light Strawberry Sauce

Childrens Menu

Please select one Starter, Main and Dessert

Starters

Freshly Prepared Soup of the Day
Heinz Tomato Soup
Garlic Bread or Cheesy Garlic Bread
Carved Seasonal Melon with raspberry sauce

Mains

Cheesy Pasta and Chips
Breaded Fish Strips & Chips
Crispy Chicken Strips & Chips
Cheese & Tomato Pizza & Chips
Bangers & Mash with Gravy

Desserts

Fresh Fruit Salad
Selection of Dairy Ice Creams
Sticky Toffee Pudding with Ice Cream
Chocolate Fudge Cake with IceCream

Canapés

3 Canapés £6.95 pp

6 Canapés £11.95 pp

Goats Cheese & Marmalade Crostini



Fresh Smoked Salmon & Cream Cheese Tartlets



Haggis Balls accompanied by a Whisky Cream Chaser



Pate Maison served on a Mini Oatcake



Melon Balls with Balsamic Strawberry



Tempura King Prawn with Sweet Chilli Dip



Fillet of Beef Rossini



Strawberries dipped in White Chocolate



Parma Ham & Sunblushed Tomato Bruschetta



Avocado, Red Onion & Sunblushed Tomato Bruschetta



Package Costs

	2025	2026	2027
Crosslee Suite Room Hire	0-50 Guests £190 50-100 Guests £300 100-150 Guests £350 150-200 Guests £390	0-50 Guests £190 50-100 Guests £300 100-150 Guests £350 150-200 Guests £390	0-50 Guests £190 50-100 Guests £300 100-150 Guests £350 150-200 Guests £390
Package One	£29.50 pp	£29.50 pp	£29.50 pp
Package Two	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)
Package Three	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)	£45.00 pp £40.00 pp (Pre order)
Package Four	£60.00 pp £55.00 pp (pre order)	£60.00 pp £55.00 pp (pre order)	£60.00 pp £55.00 pp (pre order)
Kids Menu	£15.00 Free under 5	£15.00 Free under 5	£15.00 Free under 5

We cater for all special dietary requirements and allergies.

Prices are subject to change in line with inflation.

booking process



01 EXPLORE THE VENUE
Schedule a personalised visit to experience the ambience and layout of our venue firsthand.

02 CHECK AVAILABILITY
Contact us to confirm date availability and discuss potential time slots for your celebration.

03 REVIEW PACKAGES
Explore our transparent pricing and various packages tailored to your needs.

04 RESERVATION
Secure your date by completing the reservation process, including a signed contract and a reservation fee.

05 FINALISE DETAILS
Collaborate with our team to finalise details such as layout, room decoration, and any additional services.

06 EVENT DAY
Relax and enjoy your event while our experienced staff takes care of the details.

frequently asked questions





frequently asked questions

What is the capacity of the venue for events?

Our Crosslee Suite can accommodate up to 160 guests seated, with a dancefloor or 200 guests with no dancefloor and our Gryffe Suite can hold up to 50 Guests for a more intimate wedding.

How do I check the availability of the venue for my preferred date?

Please contact our events manager Christy at christy@riverinn.co.uk to enquire about date availability and to discuss potential time slots.

Is a venue visit possible, and is there a fee for it?

Yes, we encourage you to visit the venue firsthand. Contact our team to schedule a complimentary tour of our venue.

Can I bring in my own catering, or do you have preferred catering partners?

We do not allow the use of external caterers as we have a dedicated team of chefs who can offer several packages to accommodate all budgets.

Is parking available, and what are the options for guests?

Ample parking is available on-site. Parking details will be provided upon booking.

What is the booking process, and what is required to secure a date?

To book a date, a signed contract and a reservation fee are required. Our team will guide you through the process.

Is the venue wheelchair accessible?

Yes, our venue is wheelchair accessible, with ramps and lifts in place for convenience.

What are the cancellation and refund policies?

Our cancellation and refund policies are outlined in the booking contract. Please review the terms carefully.

Is Wi-Fi available for guests?

Yes, complimentary Wi-Fi is available for guests.