

Delivering truly memorable culinary experiences and events

The Almondvale Suite



Welcome

Welcome to the Almondvale Suite @ Livingston Football Club, the biggest events venue in West Lothian. Our Venue can accommodate up to 275 people thanks to our versatile styling of movable doors & walls.

Our Stunning Venue can accommodate any type of event, whether it's a 50th Birthday Party, 250 theatre Seated Conference, Charity Fundraiser or an All Day Wedding we have the suppliers and tools to bring your ideas to life and provide you with highest standard of service.

The Almondvale Suite offers a wonderful setting for a wide range of corporate and private events and makes an excellent venue to celebrate weddings, birthdays, retirement parties, family celebrations and much more. With the help of Award Winning Food Creations we can make your dream event a reality

We look forward on making amazing event with you Regards







Excellent Facilities

The Almondvale Suite features a state-of-the-art public address speaker system with wireless mics, TV screens allowing video and presentations to be shown to guests, LED mood lighting which can be programmed to suite your events theme, as well as a full stocked bar.

The Almondvale Suite is Perfect for:

- Corporate Conferences and Events
- Weddings
- Anniversaries Parties
- Christenings
- Birthday Parties
- Charity Ball Events
- Graduations
- Parties
- Funerals
- And much more





Corporate Meetings and Events

Conferences

We work with you to create the event that you want, from 250 theatre style conferences, training days, presentations and many more. We can accommodate various capacities up to 250 people in our high-quality conference and events space within Livingston Football Club.

We can brand the suite to your work colours and logos with mood lighting. We also can provide use of our Linked TV screens & Microphone which are placed around the suite for slideshows, videos or any media to be shown (audio is included)!

All you would need to do is create your slideshow you would like to present and then bring it on a laptop with a HDMI access port.

Day Delegates

We can accommodate from 30-250 day delegates in our conference facility from 9am - 5pm. Our day delegates package can include:

- Freshly brewed Tea & filtered Coffee on Arrival
- Working Lunch Chef's Soup of the day with freshly prepared sandwiches
- Mid afternoon Tea & Coffee
- Access to complimentary on-site car parking





Events Suite

Every celebration in life deserves a party and there's no better place to have your party than at The Almondvale Suite.

We can host up to 250 people in our high-quality events suite, so whether it's a birthday, graduation, engagement, christenings, or anniversary let us make your night special.

With our versatile venue we can accommodate for any type of event. Besides Parties and weddings our events suite is also perfect for Charity Fundraisers, Sportsman's Dinners, Music Concerts and much more!

We have a variety of Menus to offer for your events these options include, Hot & Cold buffet, Street Food Buffet, Canapés, 3 Course Sit-Down Meals.





Party Nights

We have fabulous party packages available which will set you up for your event! These packages can include the following:

- Room Hire from 100-250 guests
- Variety Of Quality Catering Options
- DJ/Disco

- Security (required for 18th & 21sts)
- Welcome Messages/Collage on Our TV System
- Chair Covers & Table Linen
- Wristbands (Required for 18th/21sts)
- Bottle of bubbly for the host
- Late Licence Available Until 1am
- LED Mood Lighting







Weddings

The Almondvale Suite is the perfect location for your big day, whether you're looking for a small intimate ceremony or a large celebration, we can provide all the elements to make your dream wedding come to life.

The Suite is available to Hire 'All Day' for your Ceremony, Wedding Breakfast and Party, or alternatively you can have your ceremony at another location and then arrive to the Almondvale Suite for your breakfast and party.

We have a set wedding package for the Almondvale Suite which includes everything you would need for a memorable wedding for you and your family. Our Award Winning Service includes your very own Personal Wedding Planner who will help you with all the nitty gritty details to ensure your day is exactly how you envisioned it.







Wedding Packages Include:

- All Day Hire from 11am-1am
- Ceremony Set up
- White Table and Chair Linen
- Provide a 'Master of Ceremonies'
- 3 Course Meal with two choices per course for 60 quests
- DJ from Roadrunner Discos
- 4 Choice Buffet for 80 people
- Mood LED Lighting
- Use of our Linked TV Screens



Funerals

We all know that losing a loved one can be a horrific and stressful time regarding the funeral service, which is why we have in place our selected funeral packages which makes the planning that bit easier for your family. Our Events Suite can hold up to 250 people for the Funeral Tea and service if required.

Our Menus range from Selections of Sandwiches and Cakes to a Delicious Traditional Steak Pie to suit your requirements and numbers for the day. We also have linked TV Screens which you can play any special Pictures or Videos of your loved one on a slideshow

We can also arrange a music playlist of your loved one's favourite music or genre which can make the Funeral that little bit more special and personal to your family. (Both of these services will be prearranged with a Food creations manager).





Xmas/Hogmanay Parties

If you want to treat your staff to the most festive and fun night of the season, why not bring them to The Almondvale suite! You'll be greeted with a Festive decor, Glass of Bubbly on arrival, then served a delicious 3 course meal (pre ordered choices), the night will then be taken over by our partners Roadrunner Discotheques to dance the night away!

...And don't forget we have our Famous Party Games on the hour every hour after your meal to win some fabulous drink prizes for your table!

We also Offer Christmas Lunches throughout the December servicing Delicious meals, Mince Pies and Tea/Coffee.

When Hogmanay Strikes.... So does Food creations!!! Why not join us in our family friendly NYE party to welcome in the new year! You'll be entertained all night with our Roadrunner Discos and you won't go hungry with our huge & delicious Hot Buffet that pleases all!.... even the fussy ones! From 7pm-1am we will make sure you have the best Hogmanay with all your friends and family.

For more information on when our bookings open for Christmas & Hogmanay please get in touch with us.







Here are some of our fabulous menus ...



Let our catering team look after your guests with our selections below. When required these options can be altered to accommodate you.

- Bruschetta topped with 3 way Tomato Salsa, Pesto Mayo and Deep Fried Rocket
- Puff Pastry Case filled with Guacamole topped with Roast Garlic Vine Tomato
- Brie, Braised Leek and Chilli Jam Tartlet V
- Mushroom Arancini with Garlic Mayo
- Goats Cheese Mousse served in Pastry Cup topped Wwith Beetroot Puree V
- Hot Smoked Salmon in Gin topped with Horseradish Mayo with Pickled Cucumber
- Deep Fried Potato Skins filled with Smoked Haddock and Welsh Rarebit
- Hot Smoked Salmon with Spring Onion, Crème Fraiche topped with Crispy Salmon Skin and Blow Torch Cucumber
- Gravadlax Salmon Blinis topped with Dill Cream Cheese
- Jack Daniels Glazed Belly Pork, Stornoway Black Pudding and Apple Compote

- Homemade Sausage Rolls filled with Haggis, Mature Cheddar and Braised Onions
- Shredded Duck Crostini with Hoisin Sauce topped with Chilli, Red Pepper and Mango Salsa
- Chicken Liver Parfait, Spiced Pear and Onion Chutney, Toasted Brioche
- Deep Fried Potato Skins topped with Smoked Ham and Scottish Cheddar
- Haggis and Smoked Bacon Tartlet
- Yorkshire Puddings with a filling of Braised Beef and Horseradish Mash
- Miniature Cheeseburgers topped with Burger Relish and Crispy Onions
- Haggis Bon Bon with Turnip Puree
- Strawberries dipped in Dark and White Chocolate















Events Menu

Please note that all of the items listed can be mixed and matched to your requirements.

Children's menu on request. If you have any other menu requests feel free to ask us.

Starters

- Roast Tomato and Red Pepper Soup topped with Goats Cheese Croutons and Basil Oil
- Cream of Tomato and Red Pepper Soup served with Goats Cheese Croutons
- Leek and Potato Soup topped with Lockerbie Cheese Croutons
- Smoked Bacon and Lentil Soup
- Sweet Potato and Roasted Pepper Soup
- Chicken Liver Pate with Onion Chutney and Toasted Brioche
- Chicken and Black Pudding Terrine with Caramelised Shallot and Cracked Pepper Mayo
- Pressed Chicken, Leek and Ham Terrine served with Beetroot Gel and Rocket Oil
- Thai Duck Breast with Red Pepper and Mango Salsa served with Coconut Sweet Potato Fondant
- Braised Belly Pork, Black Pudding Bon Bon, Cauliflower Puree and Cider Sauce
- Goats Cheese and Cherry Tomato Tartlet with Beetroot Gel. Basil and Garlic Oil
- Haggis Bon Bon with Turnip Puree, Smoked Bacon Crisp and Whisky Jus
- North Atlantic Prawns Cocktail served with Garlic Croutons
- Highland Hot Smoked Salmon with Spring Onion Crème Fraiche with blow torched Cucumber, Crispy Salmon Skin, Confit Lemon Mayo
- Marinated Beetroot topped with Feta Cheese, Heritage Tomatoes, Basil Jelly and Rocket Oil
- Goats Cheese and Sun-Dried Tomato Tart with Pesto Dressing

Mains

- Pan Fried Chicken Breast served with Haggis Bon Bon, Crispy Chicken Skin, Turnip Fondant and Thyme Sauce
- Sea Bass Fillet served with Bubble and Squeak Cake and Caramelised White Onion Sauce
- Roast Aubergine topped with Vegetable Provençale with Goat Cheese Herb Crumble
- Butternut Squash, Roast Red Pepper and Spinach Risotto topped with Deep Fried Rocket
- Chicken Roulade filled with Black Pudding and Spinach Mousse served with Caramelised White Onion and Thyme Sauce
- Posh Steak Pie served with Roasted Shallots, Roasted Rosemary Carrots, Fondant Potato and Gravy Sauce
- Fillet of Beef, Wild Mushroom and Smoked Bacon Sauce, served with Fondant Potato and Roasted Vegetable Bundle (extra supplement)
- Chicken Breast with Haggis cake and finished with a Whisky and Pepper Sauce
- Chicken Wellington filled with Spinach and Mushrooms served with French Beans and Smoked Bacon, Fondant Potato & Caramelised White Onion Sauce
- Mushroom, Spring Onion and Butternut Squash Risotto
- Braised Cannon of Beef topped with Haggis served with Fondant Potato, Carrot and Turnip Mash and Thyme Jus
- Chicken Breast filled with Mozzarella and Asparagus Mousse served with Chive and Spring Onion Cake finished with White Onion Sauce
- Roast Lamb Rump topped with Apricot and Herb Crust served with Crushed New Potatoes, Caramelised Carrots and Rosemary Jus

Dessert

- Banoffee Cheesecake with Amaretto and Dark Chocolate Sauce
- Eton Mess topped with Fresh Raspberries and Shortbread Crumb
- Deconstructed Lemon Meringue Pie with Blackcurrant Sorbet
- Roast Fig, Almond and Pistachio Tartlet with Raspberry filled with White Chocolate Mousse and Crème Anglaise
- Chocolate and Raspberry Tartlet with Berry Gel and White Chocolate Soil
- Chocolate Profiteroles filled with Baileys Cream and served with Toffee Sauce
- Selection of Scottish and Continental Cheeses served with selection of Biscuits and Onion and Port Chutney
- Vanilla Panna Cotta, Honeycomb and Strawberry and Mint Compote
- Baileys Cheesecake with Fudge Ice Cream and White Chocolate Sauce
- Terry's Chocolate Orange Cheesecake with a Butterscotch Sauce
- Vanilla Crème Brûlée with Whisky Berries and Scottish Shortbread
- Meringue Nest filled with Mascarpone Cream and Honey Berries
- Selection of Cheese, Biscuits and Onion Chutney
- Caramelised Apple Tartlet topped with Shortbread Crumble with Cinnamon Ice Cream
- Warm Chocolate Brownies with Salted Caramel Sauce and Clotted Cream
- White Chocolate Cheesecake topped with
- Strawberry Compote served with Butterscotch Sauce
- Chocolate Tart served with Cappuccino Cream and Berry Compote

















Buffet Menu

Food Creations use only the freshest and finest local produce to make every occasion special.

Please take a look at our buffet selection below and choose the options you want to personalise your event.

Sandwich Selection

Fresh thick cut sandwiches with our speciality fillings

Wraps Selection

Fresh filled wraps with our speciality fillings

For sandwiches and wraps please pick 2 fillings from:

- · Cajun Tuna and Red Pepper
- Grilled Vegetable Caesar
- Chicken Caesar
- Chicken and Chilli Jam
- Indian Chicken with Spicy Onions
- Smoked Salmon with Cream Cheese and Chive

Hot Rolls Selection

Fresh rolls with 2 hot fillings from these choices:

- Bacon
- Square Sausage
- Link Sausage
- Black Pudding
- Haggis
- Potato Scone V

Mini Tartlet Selection

Please select two fillings:

- Sun-dried Tomato and Mozzarella
- Smoked Bacon and Haggis
- Black Pudding and Red Onion Chutney
- Asparagus and Red Onion with Basil Leaves
- · Honey Roast Ham and Brie with Chilli Jam
- Chilli con Carne and Mature Cheddar

Buffet Selection

- Haggis Pakora with Garlic Dip
- Black Pudding Bon Bons with Caramelised Onion Dip
- · Salmon Goujons with Lime Mayo Dip
- Mini Brioche Rolls filled with a choice of:
 Cheese Burger | BBQ Pulled Pork | Panko Breadcrumb
 Chicken topped with Garlic and Smoked Bacon Mayo |
 Roasted Vegetables with Brie and Chilli Jam
- Yorkshire Puddings filled with Creamy Mash and Braised Beef in Thyme
- Thai Chicken Drumsticks
- Sausage Rolls
- Mini Indian Selection
- Nachos and Dip V
- Smoked Salmon Blinis
- Mini Haggis Cakes with Garlic Dip
- Chicken and Haggis Petit Pains with Pepper Sauce
- Mini Steak and Scotch Pies
- Yorkshire Puddings filled with Stovies
- · Cider Marinated Belly Pork with Black Pudding

- Ciabatta with Tomato and Basil Salsa topped with Mozzarella
- Breaded Chicken Goujons with Garlic and BBQ Dip
- BBO and Caiun Chicken Wings
- Selection of Pizza:
 Cheese and Tomato ▼: Ham and Pineapple: Pepperoni
- Mini Cheeseburgers
- Fruit Kebabs with Chocolate Sauce
- Selection of Homemade Tray Bakes

Street food

Why not go different with our street food for your buffet, you get to choose 3 of the items listed below, which will be served in pots with forks, and your guests can help themselves to this great new idea.

- Mini Fish and Chips with Homemade Tartar Sauce
- Haggis, Neeps and Tatties
- Macaroni Cheese with a slice of Garlic Bread
- Steak Pie with Creamy Mash, Roasted Carrot and Puff Pastry
- Stovies
- Chicken Tikka with Rice and Garlic Nan Bread
- Spicy Chilli with Rice topped with Sour Cream and Homemade Nachos
- Crispy Chicken Fillet with Skinny Fries
- Roasted Vine Tomato and Roasted Vegetables Pasta topped with Shavings of Parmesan
- Pulled BBQ Pork Wrap with Skinny Fries and Coleslaw

















Funeral Menu

Let our catering team look after you at this difficult time with our selections below. When required these options can be altered to accommodate you.

Option 1 - £8.95 per person

- Selection of Filled Sandwiches
- Hot Mini Steak and Scotch Pies
- Selection of Home Baking and Tray Bakes

Tea and Coffee

Option 2 - £10.95 per person

- Homemade Soup with Crusty Bread
- Selection of Fresh Filled Sandwiches
- Hot Mini Steak and Scotch Pies
- Selection of Home Baking and Tray Bakes

Tea and Coffee

Option 3 - £19.95 per person

• Lentil Soup (v)

 Scottish Steak Pie topped with Puff Pastry with Seasonal Vegetables and Roasted New Potatoes

• Apple Pie and Custard

Tea and Coffee

Option 4 - £23.95 per person

• Leek and Potato Soup or Melon Tower with Honey Berries

- Traditional Steak Pie with Puff Pastry or
- Chicken Supreme, Haggis Cake topped with a Whisky and Pepper Sauce

All main courses served with seasonal vegetables and roast midi potatoes

- Chocolate Fudge Cake with Vanilla Pod Ice-Cream or
- Apple and Berry Crumble with Creamy Thick Custard

Tea and Coffee













Sharing Platter

Most people like to try a bit of everything so sharing platters are an exciting way of serving food at weddings or parties. It gets everyone on the table talking to one another.

This is our menu but if you have your own favourites we can design your own menu for your event.

- Scottish Smoked Salmon with Edinburgh Gin, Dill and Cucumber Relish
- Smoked Mackerel Pâté with Beetroot Relish served on Rustic Bread
- Ham Hock Terrine with Pickled Vegetables
- Homemade Black Pudding Scotch Eggs, with coarse grain Mustard Dip
- Porcini Arancini with Garlic Mayo
- Selection of Brie, Mozzarella Balls marinaded in Garlic and Basil Oil, Lanark Blue with Fresh Figs
- Bruschetta layered with Pesto Mayo, Tomato and Garlic Tomatoes topped with Deep Fried Rocket
- Antipasto selection of Cured Italian Meats served with Sundried Tomatoes and selection of Marinaded Olives
- Scottish Burgers topped with Haggis served with Caramelised Onion Mayo and Toasted Brioche Roll
- Grilled Mushroom in Garlic Butter, Red Pepper and Avocado Burger topped with Brie. Chilli Jam and Toasted Brioche
- Roasted Artichoke, Grilled Peppers, Aubergine, Red Onion in Garlic and Lemon Confit Oil
- Speciality Italian Artisan Bread, with Balsamic and Olive Oil V















Our prices & packages ensure you get the best value for money from our stunning venue!

Basic Room Hire priced at £235

Hire of the Full Suite from 7pm-1am, plus

Black Linen Table Covers and Chair Covers • Use of our LED Mood Lighting • Use of our Linked Flat Screen TVs

All Day Room Hire priced at £395

Hire of the Full Suite from 11am-1am

Supply of DJ priced at £250

Supply of DJ from our Partners Roadrunner Discotheques

Supply of Security priced at £250

Supply of x2 Security Door Staff (Required for 18th/21st Parties)

Hire of White Linen priced at £5 per item

Drinks Reception priced at £4.50 pp (£2.25 non-alcohol)

Choice of either Glass of Bubbly or Bottle of Beer for your Guests

Conference Half Day Room Hire priced at £185 +VAT

Conference Full Day Room Hire priced at £295 +VAT

All Day Hire for Wedding £495

All Day Hire from 11am-1am, plus

Service • Reception • White Table and Chair Linen Covers

All Day Wedding Package priced at £4950

All Day Hire from 11am-1am, plus

White Table and Chair Linen Covers • Set up for Ceremony • Drinks Reception for After Ceremony • 3 Course Meal with 2 Choices per Course for x60 Guests • Glass of Wine per Guest for Toast • 4 Item Buffet for x80 Guests • DJ (Roadrunner Discotheques) • Use of LED Mood Lighting • Option to add Guests on for Extra Charge

Wedding Meal £29 pp (3 Courses, 2 Choices) Outside Wedding Meal Catering £35 pp

Wedding Tastings £75 pp

3 Choices per course - if booked, taken off overall price



Our prices & packages ensure you get the best value for money from our stunning venue!

18th and 21st Party Package priced at £730

Room Hire from 7pm-1am, plus

Black Table Linen and Black Chair Covers • Supply of DJ and Door Staff Security • Use of our LED Mood Lighting and Linked Flat Screen TVs • x100 Hot Rolls for Buffet (Bacon & Square Sausage)

Sportsman's Dinner Package priced at £20 pp

Room Hire from 7pm-1am, plus

Black Linen Table and Chair Covers • Use of our LED Mood Lighting • Use of our Linked Flat Screen TVs and PA Microphone System • Use of Football card • 3 Course Meal with 1 Choice per Course (*Dietary Options Available*) Minimum of x90 Guests to be Valid for Package.

Funeral Room Hire priced at £150

Funeral Menu Prices -

Option 1	£8.95 pp
Option 2	£10.95 pp
Option 3	£19.95 pp
Option 4	£23.95 pp

Buffet Menu Prices

• 3 Items	£6.50 pp
 4 Items 	£7.95 pp
• 5 Items	£9.50 pp
• 6 items	£10.95 pp
• 7 Items	£12.95 pp

BBO Menu

• 3 Meats + 4 Veg £20	0	pp
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Street Food

•	3 Choices	£8.95	pp
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Sharing Boards

•	4 Choices	£11.95 pp
•	5 Choices	£15.00 pp

Hot Filled Rolls

 1 Roll per person 	£3.25 pp
 2 Rolls per person 	£5.50 pp

Canapes

 4 Choices 	£6.25 pp
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Tea / Coffee

• 1 Round - £1.85 / All Day - £4.75



To book or enquire about any of our events services please contact the sales team



01506 412232 events@foodcreations.co.uk www.foodcreations.co.uk

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