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PRIVATE DINING

P A C K

2024

Room Info

We have three rooms available for private dining and functions to cater for various events based on the number of guests

Sky Bar



Sky Bar (up to 60 guests)

- Fantastic views of the city & harbour
- Private bar in the room
- Flexible table set up options
- Option to play your own background music through our speakers
- Space for a small dance floor / DJ / entertainment depending on numbers
- Situated on our 3rd floor

Restaurant



Restaurant (up to 80 guests)

- Floor to ceiling windows on the harbour-side
- Private bar in the room (including draft beer)
- Flexible table set up options
- Option to play your own background music through our speakers
- Space for a small dance floor / DJ / entertainment depending on numbers
- Situated on our 1st floor

Private Dining Room



Private Dining Room (up to 28 guests)

- Great view with windows on harbour-side
- Our team will provide table service for drinks
- Flexible table set up options
- Option to play your own music through our bluetooth speaker
- Situated on our 2nd floor

Exclusive Use

**All of the rooms are available for hire for exclusive use.
See below for detailed information on pricing.**

Sky Bar

Weds - Thurs & Fri Lunchtime

Minimum of 25 on a set menu (or £360 buffet spend) and a £50 room hire fee

Friday Evening & Saturday Lunchtime

Minimum of 25 on a set menu (or £360 buffet spend) and a £100 room hire fee

Saturday Evening

Minimum of 30 on a set menu (or £500 buffet spend) and a £200 room hire fee



Restaurant

Weds - Thurs & Friday Lunchtime

No room hire fee based on a minimum of 15 on a set menu or £270 buffet spend. Under this, a £50 room hire fee applies

Friday Evening & Saturday Lunchtime

No room hire fee based on a minimum of 20 on a set menu or £270 buffet spend. Under this, a £75 room hire fee applies

Saturday Evening

No room hire fee based on a minimum of 20 on a set menu or £360 buffet spend. Under this, a £75 room hire fee applies



Private Dining Room

Wednesday - Saturday

No room hire fee based on a minimum of 10 on a set menu or £180 buffet spend. Under this, a £50 room hire fee applies

Bookings on Sunday-Tuesday
are available based on a
minimum food spend of £650



Catering

Menus



Food is at the heart of what we do. We have a variety of menus available for private dining, all of which are designed in house by our head chef, Steven Frei.

Alternatively, we are happy to work with you to create a bespoke menu for your event.

Pre-ordering



We kindly request a pre-order form to be returned (by email) 8 days prior to your booking. We will discuss table layout in advance so you know how many tables to split your guests between.

Please advise of any dietary requirements prior to submitting your pre-order form.

Drinks



We would be delighted to work with you to organise an arrival drink or create a bespoke drinks package for your group.

For parties of 20 or more, we highly recommend pre-ordering wine so we can ensure there is plenty chilled for your party! We only open bottles as required (or as instructed).



210 BISTRO

Classic Set Menu

STARTERS

Tomato & Roasted Red Pepper Soup (v)

Crusty Baguette / Butter

Smoked Haddock Bon Bons

Creamed Leeks / Pea Shoots / Lemon Crisp

Chicken Liver Pâté

Rhubarb, Apple & Chilli Chutney / Toasted Brioche / Mixed Salad

MAINS

Pork Belly

Carrot Purée / Potato Rosti / Grilled King Oyster Mushroom / Kale / Cider Jus

Amity Peterhead Scampi

French Fries / Buttered Garden Peas / Tartar Sauce / Lemon

Vegan Burger (vg)

French Fries / Relish / Lettuce / Tomato / Gherkin /

The Bread Guy Vegan Brioche Roll

DESSERTS

Trio of Mini Desserts

Blueberry & Lemon Blondie / Berry Cream Choux Bun / Chocolate Ice Cream

Sticky Toffee Pudding

Salted Butterscotch Sauce / Vanilla Ice Cream

3 Scoop Ice Cream & Sorbet Selection

2 Courses £26

3 Courses £33

Some of our dishes contain common allergens. Please inform staff of any special dietary requirements.
A discretionary 10% service charge will be added to the final bill for all parties of 8 or more. All of this will go directly to our staff.





210 BISTRO

Bistro Set Menu

STARTERS

Polenta Bon Bons (v)

Bocconcini Balls / Sun Dried Tomato & Olive Pesto / Basil / Veg Parmesan

Venison Scotch Egg

Bistro Salad / Tomato & Chilli Jam / Crispy Onions

Prawn Cocktail

King Prawns / Avocado Purée / Fresh Lime / Miso Marie Rose Sauce / Crostini

MAINS

Teriyaki Grilled Salmon

Chilli & Lime Black Rice / Sesame Seeds / Charred Tender Stem Broccoli

Chicken Balmoral

Haggis / Bacon / Mashed Potatoes / Carrots / Peppercorn Sauce

Beetroot Risotto (v)

Blue Cheese / Hazelnuts / Baby Beetroot / Pickled Beetroot / Basil

DESSERTS

Dark Chocolate Mousse

Mirror Glaze / Honeycomb / Passionfruit Sorbet / Strawberry / Tuile

Sticky Toffee Pudding (v)

Salted Butterscotch Sauce / Vanilla Ice Cream


3 Cheese Cheeseboard

Oatcakes / Homemade Chutney

2 Courses £30

3 Courses £38

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A discretionary 10% service charge will be added to the final bill for all parties of 8 or more. All of this will go directly to our staff.





210 BISTRO

Gourmet Set Menu

STARTERS

Seared Scallops

Miso Butter / Apple Balls / Parsnip Purée / Pancetta

Crispy Pork Belly & Stornaway Black Pudding

Celeriac Remoulade / Apple Gel / Celeriac Purée

Pumpkin Gnocchi (v)

Blue Cheese Sauce / Roast Cherry Tomatoes / Parsley / Pine Nuts

MAINS

Roast Halibut

Prosecco Cream / Mussel Risotto / Chive Oil / Herb Crust

Primed Matured 7oz Beef Fillet (£12 Supp) or 8oz Sirloin (£7 Supp)

Slow Roasted Beef Tomato / Grilled Garlic King Oyster Mushroom / Pea Shoots /
Peppercorn Sauce / French Fries

Truffle Ravioli (v)

Truffle Cream Cheese / Asparagus / Prosecco Cream Sauce /
Wild Mushrooms / Truffle Shavings / Veg Parmesan

DESSERTS

Chocolate Fondant

Raspberry Centre / Raspberry Crumble / Salted Caramel Ice Cream

Coconut & Lychee Panna Cotta

Apple Rose / Clotted Cream Ice Cream

5 Cheese Cheeseboard


Mango & Basil Salsa / Mango & Lychee Ripple Sorbet / Coconut Macaroons

2 Courses £36

3 Courses £46

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210 BISTRO

Afternoon Tea

SATURDAY 12-4PM

Served with a choice of Shibui Teas and Coffee

SAVOURY

Chicken & Pesto Wrap

Ham & Cheddar Croissant

Egg & Avocado Open Ciabatta

Pork & Cranberry Sausage Roll

SWEET

Apple & Blackberry Tart

Chocolate Brownie

Salted Caramel Macaron

Buttermilk Scone, Jam & Clotted Cream

£20 per person

Some of our dishes contain common allergens. Please inform staff of any special dietary requirements.

A discretionary 10% service charge will be added to the final bill for all parties of 8 or more.

All of this will go directly to our staff.



210 BISTRO

Buffet Menu

Buffet Items (£4.50)	Number
Wholetail Scampi (3)	
Mini Prawn Cocktail (2)	
Haddock Goujons (2)	
Teriyaki Chicken Skewers (2)	
BBQ Pulled Pork & Cheese Sliders (2)	
Duck Gyoza (3)	
Haggis Bon Bon (3)	
Homemade Sausage Rolls (2)	
Chorizo & Halloumi Skewers (2)	
Vegan Sausage Rolls (2)	
Halloumi & Beetroot Slider (1)	
Mac 'n Cheese (1)	
Bang Bang Cauliflower (3)	
Vegetable Spring Roll (3)	
Mini Sourdough Margarita Pizza (2)	
Buffet Filler (£3.50)	
Sweet Potato Fries	
French Fries	
Mixed Sandwiches	
Tear & Share Garlic Bread & Cheese	
Sweets (£2.50)	
Chocolate Brownie (1)	
Berry Cream Choux Bun (1)	
Mini Cheesecake (1)	

The numbers in the brackets correspond to portion size
Minimum order of 10 per item (excluding buffet fillers)

FAQs

How do I make an enquiry?

Please contact us on info@210bistro.com - we would be delighted to help!

Can I come in to view the rooms in person?

Absolutely! We would always recommend this so you can get a feel for the venue. Please get in touch with us to arrange a day and time so we can make sure the relevant rooms are available for you to view.

Is there a deposit required?

Yes, a deposit is required to secure your booking. This is £10 per person for afternoon tea, set menus or £100 flat rate for a buffet. If you require an invoice, please let us know.

Is there another area we can book for before and/or after our event?

Yes we have a large bar area on our ground floor. We would be delighted to book you tables here for before and/or after your event. Please just let us know!

Is there a service charge?

Yes, there is a discretionary 10% service charge for parties of 8 or more (excluding buffets). This goes directly to the team looking after you on the day.

Can we decorate the room?

Absolutely no problem for you to decorate. We kindly request you use masking tape if you are sticking anything to our paintwork and that you take any helium canisters away with you. We will arrange access time for decorating directly with you as this will vary for party to party and sometimes we have a tight turnaround for our rooms.

Are children allowed in the function rooms?

Children and young persons are permitted in any of our function rooms until midnight. They must be accompanied by an adult out-with the room for the purpose of going to the toilet or exiting / entering the building.

Can we bring our own food and/or drink?

Unfortunately we don't allow external catering, soft drinks or alcohol to be brought on site. This includes alcoholic favours and mixology classes.

Is there a lift in the building?

Yes, there is a lift which goes to every floor. There are also wheelchair accessible toilets on our 2nd floor and ground floor and baby changing facilities on the ground floor.

Are there set times for private dining?

On Saturdays our sitting times are midday until 5pm for afternoon bookings and 6pm until midnight for evening bookings. We can usually be more flexible with timings on weekdays.