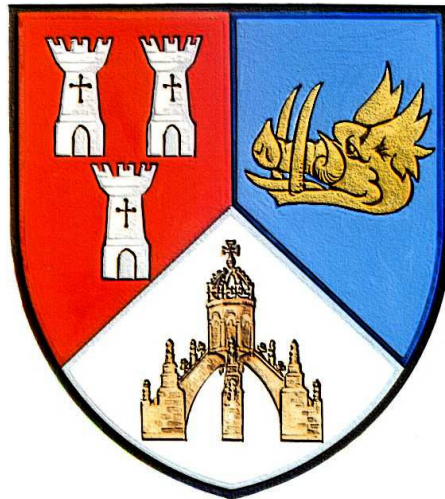


RNUCLUB

THE ROYAL NORTHERN AND UNIVERSITY CLUB



CONFERENCE BROCHURE

1ST SEPTEMBER 2011 ~~~ 31 AUGUST 2012

9 ALBYN PLACE ABERDEEN AB10 1YE

TEL: (01224) 583292 FAX: (01224) 571082
secretary@rnuc.org.uk www: rnuc.org.uk

OUR TEAM



EVERY EVENT IS UNIQUE

**The team at the Royal Northern & University Club
has extensive experience in providing the perfect
solution to every meeting and event need.**

**Club Secretary
Rosemary Black
secretary@rnuc.org.uk**

**Ron Esslemont, Food & Beverage Manager
Sharon Findlater, House & Catering Manager
Genet Birnie, Assistant Manager**

**Chefs
David Lees and Wallace Hudson**

**Telephone: 01224 583292
Fax: 01224 571082
e-mail: catering@rnuc.org.uk**

SIGNING IN PROCEDURE

GUESTS AT THE CLUB MUST BE SIGNED IN BY A MEMBER.

GUEST LISTS ARE REQUIRED FOR PRIVATE FUNCTIONS

DRESS CODE

MEMBERS AND THEIR GUESTS ARE REQUIRED TO BE APPROPRIATELY DRESSED WHILST ON THE CLUB PREMISES.

In the case of gentlemen, this must include a traditional jacket, ties are optional. This rule may be relaxed in the Billiard Room, whilst attending a private function in the Reynolds' Room, Garden Room or the Library, or at the discretion of a Committee member or the Duty Manager. Jackets may also be removed during the months May to September when the temperature makes this sensible. Casual presentable clothing may be worn on weekdays up until 11.30am and on Saturdays up to the hour of 6.30 p.m. This does not include the wearing of denim jeans, trainers, shorts or tee-shirts which may not be worn in the Club at any time.

INDIVIDUAL ELECTRONIC DEVICES

The use of all individual Electronic Devices (including mobile phones, digital organizers and internet access devices) is prohibited in all public areas of the Club. These devices may be used in the telephone booth or in rooms which have been privately hired.

PARKING

PLEASE NOTE THAT ONLY LIMITED CAR PARKING FACILITIES ARE AVAILABLE. THE REAR CAR PARK IS ACCESSED VIA ALBYN LANE AND IS OPEN BETWEEN THE HOURS OF 07.30 AND 23.00 MONDAY TO SATURDAY. ANY CARS PARKED IN THE REAR CAR PARK MUST BE RETRIEVED BEFORE 2300 AS THE GATES ARE LOCKED AFTER THIS HOUR EVERY EVENING. THE GATES TO THE REAR CARPARK ARE LOCKED ALL DAY ON SUNDAYS.

SERVICES

**MEETING
ROOMS**

**SEMINAR
SERVICES**

BEDROOMS

CATERING

MEETING ROOMS

In the centre of Aberdeen the unique atmosphere of the Club makes it the ideal venue for the hosting of meetings, presentations, seminars and interviews.

The Club has the perfect setting for your event. From the intimacy of the Library for smaller meetings to the Main Dining room for presentations and receptions of up to 90 guests, the Club caters for every occasion.

Whatever the function, the high specification of the facilities is matched by the friendly efficiency of the service and the excellence of the cuisine for which the Club is renowned. Success is assured by our team's expertise and experience. Arrangements can be tailored to reflect your company style so you are free to concentrate on your guests.

LIBRARY

Tucked away on the lower ground floor this room provides a pleasant, quiet environment suitable for parties of up to 12.

REYNOLDS' ROOM

This elegant room dominated by portraits of George III and Queen Charlotte is the ideal setting for every special occasion. The impressive Edwardian dining table seats up to 24 boardroom style but the room can comfortably accommodate up to 40 theatre style.

GARDEN ROOM

On one side opening on to the garden terrace, and on the other to the Main Dining Room, this light airy room, incorporating a sprung dance floor, is easily adapted for any occasion - receptions for up to 70 and informal dining for a maximum of 45. Up to 30 can be seated boardroom style and up to 70 theatre style.

(This room may be used in conjunction with the Main Dining Room)

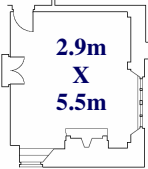
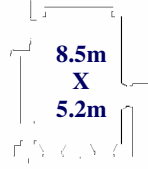
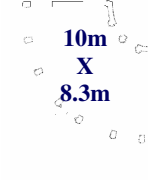
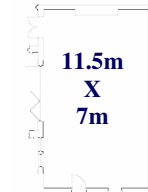
MAIN DINING ROOM

A meeting point for Members and guests at lunchtime, this room is available from 15.00 onwards for informal gatherings from 50 to 120, and formal dining and conference seating for 36 to 90

(This room may be used in conjunction with the Garden Room)

Room Hire is Not Subject to VAT Charges

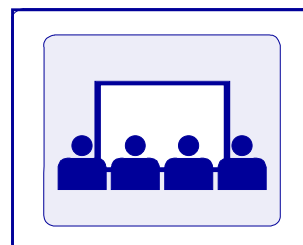
ROOM DIMENSIONS AND ROOM HIRE RATES

		Full day	Half day	
	Library	Theatre style - 20 Boardroom - 12	£90.00	£55.00
	Reynolds' Room	Theatre style - 40 Boardroom - 24	£160.00	£90.00
	Garden Room	Theatre style - 70 Boardroom - 30	£200.00	£110.00
	Dining Room	Theatre style - 90 Boardroom - 36	£275.00	“

SEMINAR SERVICES

WE ARE ABLE TO SUPPLY ANY AUDIO VISUAL AND OFFICE EQUIPMENT YOU MIGHT REQUIRE.

OHP and Screen	£45.00
LCD Video/Data Projector	£90.00
Laptop and Projector	from £150.00
2 Speaker PA System	£70.00
Lectern/Top Table Microphone	£15.00
Screen only	£15.00
Flipchart (inc. pad)	£18.75
Television and Video Recorder	£50.00
Television and DVD Player	£50.00
Conference Telephone	£40.00



TELEPHONE, FACSIMILE, AND PHOTOCOPYING SERVICES ARE AVAILABLE.

FREE WIRELESS BROADBAND CONNECTION THROUGHOUT THE CLUB

A POWER POINT PRESENTATION PACKAGE IS AVAILABLE

PRICES START FROM £150.00

Freshly brewed coffee & tea with biscuits - £2.05 per person.

Freshly brewed coffee, tea, warm mini muffins, pastries and home bakes - from £2.75 per person.

Additionally a wide range of snacks and main meals are available in association with the Meeting and Seminar facilities.

These may be served in the Meeting room itself or in a separate room.

Catering ranging from a full Scottish breakfast, a simple snack lunch to a formal dinner can be provided. Our team will be delighted to discuss your individual requirements and to advise on the menu content and accompanying wines.

ALL PRICES ARE SUBJECT TO VAT @ 20%

OVERNIGHT ACCOMMODATION

The Club provides pleasant, spacious and inexpensive accommodation within walking distance of the city centre.

Every bedroom is en-suite and is equipped with direct dial telephone, television and clock radio and access to free wireless broadband.

A full range of Housekeeping and Laundry services is available.

Prices range from £50 to £175 including Breakfast and VAT.

Please visit our website www.rnuc.org.uk to view a Club bedroom.

Food Services

**BREAKFAST
BRUNCH
SANDWICHES
HOME-BAKES
BUFFETS**

*ITEMS FROM THE ABOVE SECTIONS
SERVED ON THE CLUB PREMISES
MAY BE SUBJECT TO ROOM HIRE COSTS*

ALL CATERING SERVICES ARE SUBJECT TO 20% V. A. T

Breakfast

Section A

Tropicana Orange Juice
Selection of Cereals
Dried Berries, Nuts and Seeds
Grapefruit Segments
Compôtes of Apricots & Prunes
Fresh Fruit Platter
Greek Yoghurt

Cooked To Order

Traditional Scottish Porridge

Section B

Please make your choice from the following:

Sausages, Bacon, Black Pudding, Potato Scone
Fried Bread, Tomato, Sautéed Mushrooms, Baked Beans
EGGS: Poached, Scrambled, Boiled, Fried, Omelettes
FISH: Poached Smoked Haddock, Kipper Fillets,
Herring in Oatmeal (when available)

Section C

Continental Cheese and Home Baked Honey Roast Gammon with Croissants

Section D

Toast, Home made Marmalade and Jams
Breakfast Tea and Cafetière Coffee
Decaffeinated Coffee
Herbal and Fruit Teas

Full Breakfast	Sections A, B and D	£15.50
Continental	Sections A, C and D	£13.50
Light Breakfast	Sections A and D	£10.00

All Prices subject to Vat @ 20%

Brunch Menu

Why no not get your meeting off to a flying start with
the Club's great brunch!

Prices per Portion

Eggs Benedict	£4.00
Scrambled Egg with Smoked Salmon	£4.00
Kedgerree	£3.50
Ham 'n Haddie	£4.00
Minute Steak and Fried Egg	£7.50
Bagels	
Smoked Salmon and Cream Cheese	£4.00
Pastrami with Gherkin and Caper Mayonnaise	£4.00
Croissants	
Butter and Jam	£1.65
Country Ham, Edam and Tomato	£2.50
Blueberry Muffin	£1.75
Fresh Fruit Salad with Greek Yoghurt	£3.00
Fresh Fruit Platter with Greek Yoghurt	£4.00
Selection of Teas including Herb and Fruit Teas	£1.50
Freshly Ground Cafetière Coffee and Decaffeinated Coffee	£2.00

All Prices are Subject to VAT @ 20%

Sandwiches and Snacks

Please select your choice of bread and fillings.

Farmhouse White or Wholemeal	£2.50
White or Brown Roll	£2.50
Granary or White Baguette	£4.50

Individual Filling Suggestions

Honey Roast Ham with Grain Mustard
Roast Chicken Salad
Roast Turkey with Cranberry
Salami and Cream Cheese
Tuna Mayonnaise with Cucumber
Tuna and Red Onion Mayonnaise
Salmon and Cucumber
Cream Cheese with Celery and Walnuts
Cheddar Cheese with Spring Onion and Mayonnaise
Honey Roast Ham and Cheddar
Cheddar and Tomato
Brie with Grapes
Edam and Red Apple
Mozzarella with Roasted Peppers
Mixed Leaves with French Dressing
Egg Mayonnaise

An additional cost of £0.50 applies to the following fillings
on bread and rolls and £1.00 for baguettes

Roast Beef with Horseradish
Roast Beef Salad with Dijon Mustard Mayonnaise
Prawns Marie Rose
Smoked Salmon and Crème Fraiche

Hot Selection

Filled Rolls with either Bacon, Sausage, Egg, Black Pudding
or any combination of two from £3.00 to £3.50

Stilton and Crispy Bacon Baguette £5.00
Minute Steak (with or without onions) Baguette £8.00
Chicken Supreme, Mushrooms and Melted Orkney Cheddar Baguette £7.20
Baguettes include a Basket of French Fries with Tomato Ketchup or Tartare Sauce

Selection of Teas including Herb and Fruit Teas £1.50
Freshly Ground Cafetière Coffee and Decaffeinated Coffee £2.00

All Prices are Subject to VAT @ 20%

Home Bakes and Desserts

Give your delegates a treat!

**The list is exhaustive but here are a few of our favourites.
If you have a favourite please contact the Club office!**

Plain or Fruit Scone with Butter and Strawberry Jam	£1.65
Chocolate Brownie	£1.65
Rock Bun	£1.65
2 Pancakes with Butter and Jam	£1.30
Gingerbread	£1.75
Banana Bread	£1.75
Shortbread	£1.65

CAKES

**The following can be ordered for a minimum of 10 people
Price is for 10 portions**

Iced Carrot Cake	£14.40
Bakewell Tart	£14.40
Chocolate Sponge with Chocolate Icing	£12.00
Victoria Sponge with Vanilla Cream and Raspberry Jam	£12.00

DESSERTS

Minimum order 10 people—Price per 10 Portion Dessert

American Baked Cheesecake	£22.50
Strawberry Cheesecake	£22.50
Lemon Meringue Pie	£22.50
Chocolate Cream filled Profiteroles	£22.50
Chocolate and Amaretto Cheesecake	£25.50
Warm Pecan Pie with Vanilla Cream	£27.50

All prices are Subject to VAT at 20%

BUFFETS

Cocktail

Fork

Formal

COCKTAIL BUFFET SELECTION

The following items are divided into three sections. When making your choice please feel free to mix and match from A, B, C or D.

Finger buffets need to be substantial and we would recommend that you choose at least 6 items.

Prices are Subject to VAT @ 17.5%

Section A £1.50 per Item

HOT

Variety of Cocktail Vol au Vents

Cocktail Sausage coated with Herbs and Honey

Sausage Roll

Assorted Mini Quiche - Quiche Lorraine, Mushroom and Cheddar, Tomato and Cheddar

Mini Toad in the Holes with caramelized Apples and Onions

Bruschetta Topped with Tomato and Basil

Vegetable Samosas with Raita

Mini Smoked Haddock and Leek Fishcake with Lemon Dipping Sauce

COLD

Assorted Sandwiches

Brandied Chicken Liver Paté on a Toast Round

Smoked Cheddar and Mustard Straws with Chive Crème Fraiche Dip

Smoked Haddock Mousse on a Toast Round

Mini Baked Potatoes filled with Smoked Bacon and Cream Cheese

Spinach and Feta Falafel Bites with Mint Yoghurt

Blue Cheese Mousseline in Celery Boats

Mini Choux Bun filled with Cream Cheese and Chives

Section B £2.00 per Item

HOT

Crôte Windsor

(Ham Mousse on Toast topped with Whole Mushroom and Melted Cheddar)

Chicken Goujon with Garlic Mayonnaise

Lemon Vodka Risotto with Shrimps on a Porcelain Spoon

Breaded Goujon of Haddock with Tartare Sauce

Bruschetta topped with Roast Pepper and Mozzarella

Mini Cottage Pies

Pastry Cup filled with Mushroom Stroganoff

Gammon Croquette with a Pea Puree Dip

COLD

Wild Smoked Scottish Salmon on a small fork with Lemon Crème Fraiche

Ogen Melon wrapped in Parma Ham

Home made Herby Scone with Brie and Grapes

Duck Parfait with Caramelized Orange on Toast Round

Bacon and Brie Tartlet

Mini Choux Bun filled with Salmon Mousse

Atlantic Prawns bound in Bloody Mary Sauce on a Rice Spoon

Asparagus Tips and whipped Peppered Goats' Cheese
on Toast with Red Pesto

Section C £2.50 per Item

HOT

Chicken Satay Skewers with Peanut Sauce

Roast Sirloin of Scottish Beef in a tiny Yorkshire Pudding with Water Cress and Horseradish Sauce

Mini Chinese Rolls filled with Duck, Spring Onion and Hoi Sin Sauce

Crumbled Goats' Cheese and Red Onion Marmalade Tartlet

Lamb Kofta with Mint Yoghurt Dip

Filo wrapped Tiger Prawns with Sweet Chilli Dip

Fillet of Beef with Creamy Pepper Sauce

Chicken Tikka, Mango and Coriander Kebabs

COLD

Smoked Trout and Horseradish Mousse on Toast

Lime and Coriander Scone topped with Smoked Salmon and Crème Fraiche

King Prawn and Red Pepper Cream on Toasted Onion Bread

Gravadlax on Brown Bread topped with Soured Cream and Chives

Seared Duck with Roast Sesame Dressing and Plum Tomato Chutney on Balmoral Toast

Roquefort, Pear and Parma Ham Crostini

Blini topped with Smoked Salmon, Cream Cheese and Lumpfish Caviar

Crab Meat and Apple Salad on a Mini Croustade

Courgette and Mango wraps with a Honey and Ginger Dipping Sauce

Section D Dessert Selection £1.25 per Item

Hot and Cold

Lemon Curd Tartlets with a Passion Fruit Glaze

Pairs of Viennese Whirls filled with Vanilla Cream

Tiny Fruit Crumbles - Apple & Bramble or Rhubarb & Ginger

Profiteroles filled with Orange and Cointreau Cream

Mini Chocolate Éclairs filled with Crème Pâtisseries

Treacle Tartlets topped with Cream

Meringue Kisses filled with a Raspberry Cream

Mini Fruit Scones with Clotted Cream and Strawberry Conserve

White and Dark Chocolate Rum and Tia Maria Truffles

SERVED IN A SMALL FLUTE GLASS

Lemon Mousse topped with Cream

Crème Brûlée

Vanilla Dairy Ice Cream topped with Butterscotch Sauce

Scottish Raspberry Trifle

Layered Baileys Irish Cream and Chocolate Mousses

Fruits of the Forest Jellies

Mango Sorbet

Mascarpone and Strawberry Cheesecake

Fork Buffet 1

Assorted Cold Meat Platter
Quiche Lorraine
Char grilled Strips of Lime and Coriander Marinated Chicken
Home Made Scotch Egg
Mixed Salad Leaves
Potato Salad
Salmon, Fennel and Orange Salad
Tomato, Cucumber and Melon Salad
Crusty Bread and Butter

£13.00

Fork Buffet 2

Smoked Salmon Cornets
Atlantic Prawns with Marie Rose Sauce
Char grilled Strips of Dijon Mustard Chicken
Roast Sirloin of Beef
Apricot Glazed Ham
Leek and Edam Quiche
Mixed Salad Leaves
Baby Potato and Chive Mayonnaise Salad
Bulgar Wheat Salad with Grilled Peppers
Walnut and Apple Coleslaw
Carrot and Sugar Snap Salad
Crusty Bread and Butter

£18.50

Formal Buffet 1

Citrus Poached Salmon Fillet
Roast Sirloin of Beef
Home Cooked Honey Roast Gammon
Roasted Pepper and Cheddar Quiche
Mixed Salad Leaves
Blue Cheese, Orange and Spinach Salad
Coleslaw
Barlotti Bean, Tomato and Red Onion Salad
Pasta Spirals, Smoked Bacon, Grated Edam and Mayonnaise Salad
Platter of Fresh Salad Vegetables
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£14.50

Formal Buffet 2

Roast Sirloin of Beef
Salmon and Smoked Salmon Terrine
Mustard and Chilli Marinated Chicken
Honey Baked Gammon
Sticky Onion and Cheddar Quiche
Bacon and Spinach Quiche
Mixed Salad Leaves
Roasted Mediterranean Vegetable and Couscous Salad
Coleslaw with Cheddar
Tuna and Butterbean Salad
Platter of Fresh Salad Vegetables
Puy Lentil, Cherry Tomato and Halloumi Salad
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£18.50

Formal Buffet 3

Poached Fillet of Scottish Salmon
Roast Sirloin of Beef
Apricot Glazed Home Cooked Gammon
Honey and Ginger Marinated Chicken Breast
Atlantic Prawn and Smoked Salmon Platter with Marie Rose Sauce
Quiche Lorraine
Goats' Cheese and Red Onion Quiche
Mixed Seasonal Leaves
Char Grilled Aubergine and Tomato Salad with Feta Cheese
Baby Potatoes with Grain Mustard Mayonnaise
Waldorf Salad
Rice and Vegetable Salad
Platter of Fresh Salad Vegetables
Hot Buttered Baby Potatoes
Crusty Bread and Butter

£21.50

**All Buffets are accompanied by
Mustards, Horseradish, Vinaigrette and Mayonnaise**

All Prices subject to VAT @ 20%

HOT BUFFET SELECTION

Please make your choice from the following dishes.

Ocean Pie

(Salmon, Smoked Haddock and Atlantic Prawns
bound in a White Wine Sauce topped with Creamy Chive Mash)

Seafood and Courgette Pasta Bake with Tossed Mixed salad

(Fusilli Pasta layered with Seafood and Courgette Ribbons
in a Rich Tomato Sauce topped with Shaved Parmesan)

Thai Green Chicken Curry with Fragrant Rice

Cantonese style Sweet and Sour Chicken with Egg Noodles

Chicken Chasseur with Duchesse Potatoes

(Succulent Chicken Breasts gently simmered
in an infusion of White Wine, Tomato and Mushrooms)

Lamb Rogan Josh with Pilau Rice and Accompaniments

(Medium Curry with a Moist Braised Rice, with Accompaniments of Onion,
Tomato, Banana, Mango Chutney and Desiccated Coconut)

Shepherds' Pie

(Slowly Braised Best Lamb Mince topped with Creamy Mashed Potato)

Beef Bourguignon with a Baked Potato

(Best Scottish Steak with a Red Wine, Bacon, Mushroom and Button Onion Sauce)

Lasagne

(Steak Mince in a Rich Tomato Sauce layered with Pasta Sheets and Cheddar Sauce)

Cottage Pie

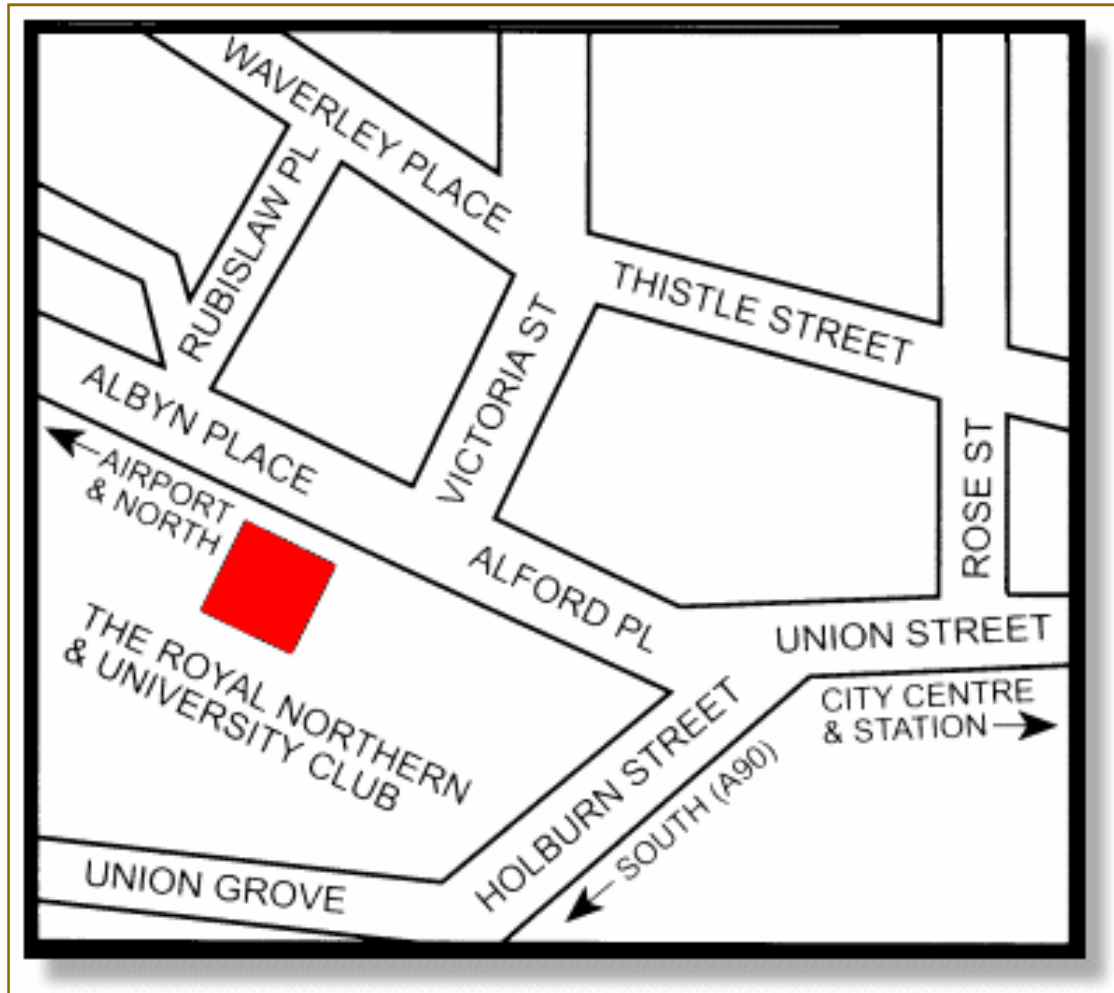
(Braised Steak Mince and Root Vegetables topped with Creamy Mashed Potato)

You can choose either one dish at £10.00 or a choice of two dishes at £15.00

**All Hot Buffets are accompanied by
Mustards, Horseradish, Vinaigrette, Mayonnaise,
Crusty Bread and Butter**

All Prices subject to VAT @ 20%

LOCATION



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