Made for moments
like these...

APEX HOTELS

DUNBLANE HYDRO

There's something special about Christmas in Dunblane, the historic streets of the old town combined with the magic of the surrounding countryside. At Apex Dunblane Hydro, we bring that feeling indoors with heartfelt hospitality, festive flavours, and spaces made for gathering. Whether you're raising a glass with friends, sharing a long lunch with family, or making new memories at one of our party nights, this is your place to slow down, savour the season, and celebrate together, your way.

Festive Afternoon Tea

£30 per person • 1st - 30th December • 12:30pm - 4pm*

£35 with prosecco.
£38 with festive cocktail.

Sandwiches
Roast breast of turkey, cranberry sauce
Smoked salmon, cucumber, cream cheese
Mature Scottish cheddar & caramelised onion jam *(V)*
Ayrshire ham, grain mustard & vine tomato

Savouries
Black pudding sausage roll
Haggis bon bon

Sweet
Clementine tart *(V)*
Cream horn *(V)*
Carrot cake *(V)*
Victoria sponge *(V)*

Scones
Scones with clotted cream & jam *(V)*

**Excludes Christmas Day.*
Festive Afternoon Tea must be pre-booked 48 hours in advance. A deposit of £20 per person is required to secure your booking and must be paid within 14 days of enquiry. Payments are non-refundable and non-transferable. Please note, for groups 9+ full pre-payment will be required 14 days prior to your booking. All prices are inclusive of VAT, an optional 12.5% service charge will be added to your bill.

Shared Festive Parties

Embrace the festive season at our fun-filled Party Nights, this year we're going retro. Enjoy a retro cocktail with your meal, nostalgic pick-and-mix treats, and a soundtrack packed with the biggest feel-good hits that'll have the dance floor filled.

All of our party nights include:

- Glass of fizz on arrival
- 3-course festive meal
- Retro cocktail
- Live DJ entertainment

Packages:

Off-peak £69
Peak £79

Dates:

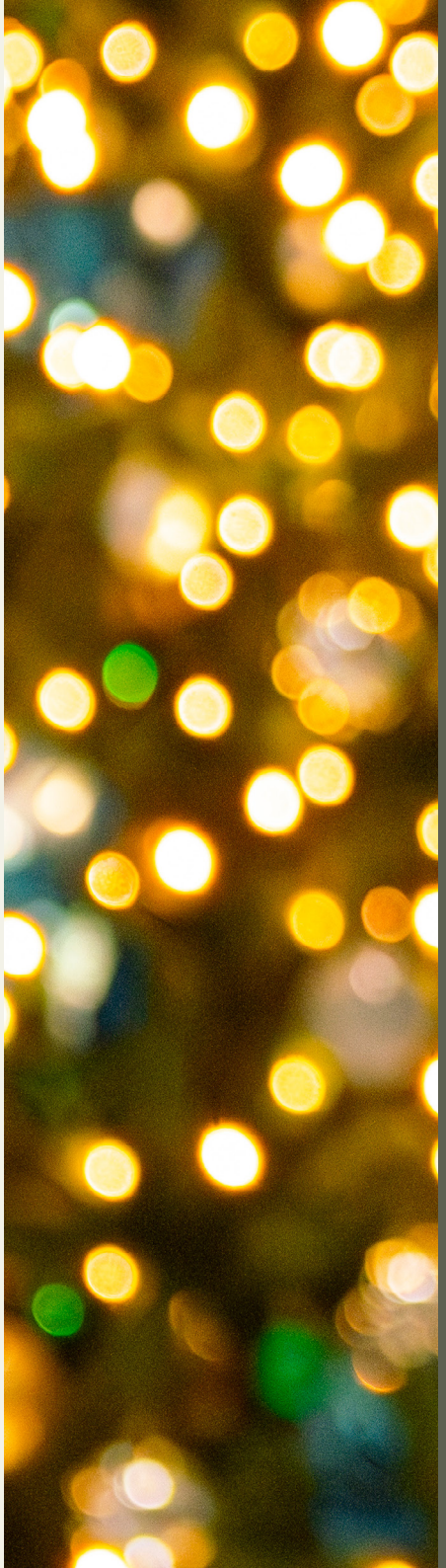
Off Peak:
Sat 28th November | Thu 10th December
Thu 17th December
Peak:
Fri 4th December | Sat 5th December
Fri 11th December | Sat 12th December
Fri 18th December | Sat 19th December

Timings:

Drinks Reception: 7pm | Dinner: 7:30pm
DJ: 9pm until midnight | Carriages: 12:30am

A deposit of £30 per person is required to secure your booking. Please note, full pre-payment will be required by 1st November. Payments are non-refundable and non-transferable.

To enquire or book: 0800 049 8301
dunblane.events@apexhotels.co.uk



Festive Party Night Menu

Starters

Lentil & Root Vegetable Soup
sippets *(VG)*

Ham Hough & Pickled Carrot Terrine
tomato chutney, mini oatcakes

Mains

Traditional Roast Turkey
sage & onion stuffing, pigs in blankets, cranberry sauce, pan gravy, roast root vegetables, roast potatoes, Brussels sprouts

Carrot, Bulger Wheat & Spinach Wellington
tomato & basil fondue, roast root vegetables, roast potatoes, Brussels sprouts *(VG)*

Dessert

Retro Pick 'n' Mix Bags & Ice Cream Stand

We reserve the right to amend our menus.
All dishes subject to availability.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free
We offer full allergen information and can recommend suitable dishes for your requirements.
Please contact our team for support.

Festive Party Lunch

Gather your friends, family or colleagues and celebrate the season in style. Enjoy a glass of fizz on arrival, a delicious three-course festive meal, a retro cocktail and live DJ entertainment for an afternoon filled with festive cheer.

All of our party nights include:

- Glass of fizz on arrival
- 3-course festive meal
- Retro cocktail
- Live DJ entertainment

Price:
Peak £69
(early bid £64)

Date:
Fri 11th December

Timings:
Drinks Reception: 12pm | Lunch: 12:30pm
DJ: 2pm until 4pm | Carriages: 4pm

A deposit of £30 per person is required to secure your booking. Please note, a pre-order and full pre-payment will be required by 1st November. Payments are non-refundable and non-transferable.

To enquire or book: 0800 049 8301
dunblane.events@apexhotels.co.uk

Festive Dining

Moments made for sharing

Celebrate and enjoy the moment with beautifully crafted festive dining. Our restaurant is the perfect backdrop for long lunches, cosy dinners, and gatherings filled with warmth.

Festive Set Menu

Prices:
£34 (2 courses) | £42 (3 courses)

Dates:
Available 1st – 24th December

Timings:
Lunch: 12:30pm – 4pm
Dinner: 5pm – 9pm

Must be pre-booked. Please note parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior. Payments are non-refundable and non-transferable

For groups of 9+, contact 0800 049 8301
dunblane.events@apexhotels.co.uk

Christmas Day Lunch

Celebrate Christmas Day with a relaxed 3-course lunch. Enjoy a glass of bubbles on arrival, a generous 3-course festive feast, and the warm, welcoming atmosphere that makes our restaurant feel like home.

Prices:
£130 per adult
£65 per child (age 2-12)
Under 2s free

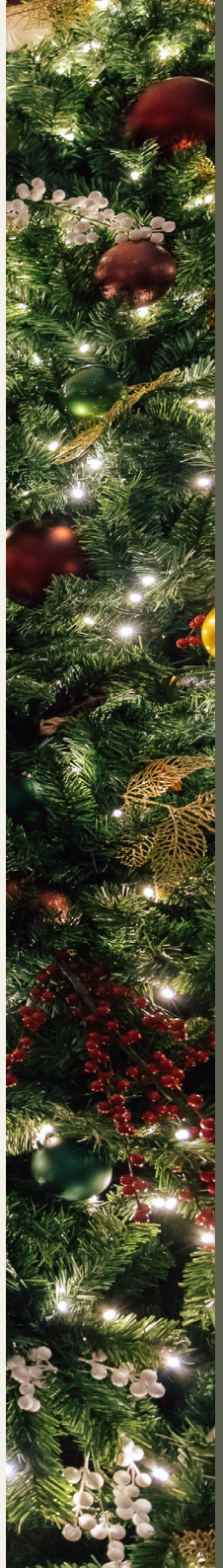
Date:
Fri 25th December

Sittings:
12:30pm – 4pm

Upon booking a member of our team will be in touch to confirm your reservation. A deposit of £30 per person is required to secure your booking and must be paid within 14 days of enquiry. Deposits are nonrefundable and non-transferable. Please note full prepayment will be required by 1st November.

Book via OT. Guests will be contacted for payment once booking received.

To enquire or book: 0800 049 8301
dunblane.events@apexhotels.co.uk



Christmas Day Menu

Starters

Traditional Mutton Broth
shredded mutton, barley & root vegetable soup

Seared Scallops
confit chicken wing, celeriac purée, roast chicken jus, tarragon oil

Trio of Scottish Salmon Tartare
citrus avocado purée, pickled apple, sourdough crostini

Honey Glazed Warm Crotin of Goat's Cheese
candied pecan crumb, cranberry chutney *(V)*

Mains

Traditional Roast Scottish Turkey
cranberry stuffing, pigs 'n' blankets, roast potatoes, roast carrot & parsnip, Brussels sprouts, turkey gravy

Roast Sirloin of Campbells 'Gold' Beef
Yorkshire pudding, roast potatoes, roast carrot & parsnip, Brussels sprouts, thyme & port wine jus

Gressingham Duck Breast
confit duck leg spring roll, duck fat potato terrine, pak choi, spiced duck jus

Chargrilled Monkfish on the Bone
spring onion mash, spinach, caper & herb nut butter

Grilled Yeasted Cauliflower
romesco sauce, pickled shallots, toasted smoked almond crumb, EVO *(V)*

Desserts

Traditional Christmas Pudding
brandy custard, brandy snap *(V)*

Selection of Scottish Cheese
Peters yard crackers, fig relish *(V)*

Lemon & Blackcurrant Délice
blackberry gel, raspberry sorbet *(V)*

Sticky Toffee Pudding
salted caramel sauce, fudge, raspberry ripple ice cream *(V)*

We reserve the right to amend our menus. All dishes subject to availability.
(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.

Christmas Day Grazing Buffet

The ideal way to enjoy Christmas Day with our wonderful grazing buffet filled with all your classic favourites.

Prices:
£45 per adult
£25 per child (under 12)

Date:
Fri 25th December

Timings:
Served 7pm - 9pm

To enquire or book: 0800 049 8301
dunblane.events@apexhotels.co.uk

Hogmanay Gala Ball

Ring in 2027 with a night to remember. Enjoy a glass of fizz on arrival, a delicious 3-course dinner, a traditional ceilidh leading to a piper to see in the new year and a DJ to keep you dancing into the night.

Price:
£140 per person.
Over 12s only.
Shared tables.

Date:
Thu 31st December

Timings:
7:30pm - 1am

Starter

Marbled Game, Thyme & Juniper Terrine
hot beetroot chutney, cranberry & raisin toast

Main

Roast Sirloin of Campbells Gold Beef
haggis & pulled beef croquette, potato terrine, smashed carrot & neeps, beef gravy

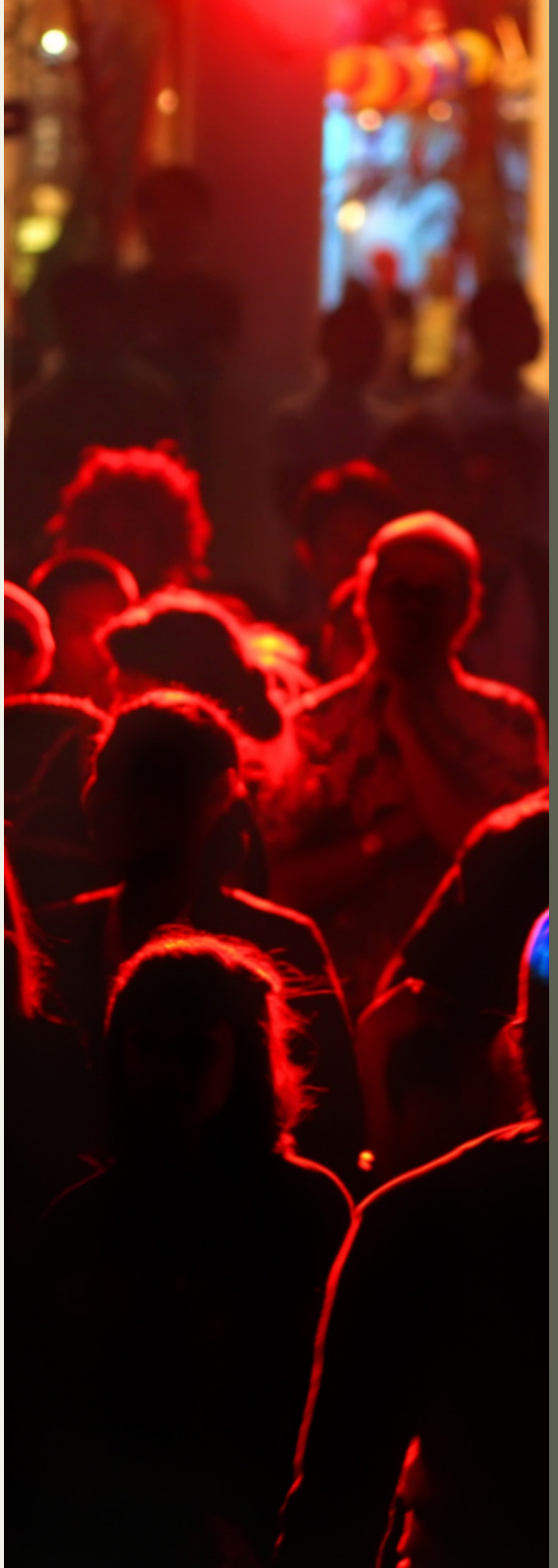
Dessert

Dark Chocolate Pavé
blackberry purée, yoghurt sorbet

Tea & Coffee

with petit fours

To enquire or book: 0800 049 8301
dunblane.events@apexhotels.co.uk



Hogmanay Dinner

Make this Hogmanay one to remember with a relaxed evening of great food and good company in our stunning restaurant. Settle in for a specially crafted three-course meal and a glass of prosecco as you celebrate the arrival of the New Year with entertainment in our 1813 Bar.

Prices:
£95 per adult
£50 per child (age 3-12)
Under 2s free

Date:
Thu 31st December

Timings:
6pm - 8:30pm

A deposit of £30 per person is required to secure your booking. Please note full pre-payment will be required by 1st November. Payments are non-refundable and non-transferable.

To enquire or book: 0800 049 8301
dunblane.events@apexhotels.co.uk

Hogmanay Dinner Menu

Starters

Marbled Game, Thyme & Juniper Terrine
hot beetroot chutney, cranberry & raisin toast

Roast Parsnip Velouté
shredded oxtail, lemon oil

Honey Glazed Warm Crotin of Goat's Cheese
beetroot emulsion, candied walnuts, roast golden beets, pickled raisins *(V)*

Hot Smoked Salmon Tian
mango, chilli & lime salsa

Mains

Grilled Breast of Chicken
champ potato, tenderstem broccoli, wild mushroom & garlic cream sauce

200g Rump Steak
portobello mushroom, slow roast tomato, fries, peppercorn sauce

Scotch Lamb Rump
barley, root vegetable, pea & mint broth

Salmon Fillet
spinach, fondant potato, keta caviar & orange beurre blanc

Roast Beetroot Risotto
feta cheese, pickled beets, chilli oil *(V)*

Dessert

Selection of Scottish Cheese
Peter's Yard crackers, fig relish *(V)*

Lemon & Blackcurrant Délice
blackberry gel, raspberry sorbet *(V)*

Dark Chocolate Pavé
blackberry purée, yoghurt sorbet *(V)*

Profiterole Tower
salted caramel sauce *(V)*

Tea & Coffee

with petit fours

Private Hire

Moments made your way

From intimate gatherings to large-scale celebrations, our versatile spaces are designed to host events of every size, from 10 to 300 guests. Whether you're planning a festive dinner, a sparkling drinks reception, or a bespoke celebration, our team will bring your vision to life with effortless hosting and heartfelt hospitality.

Dates:
November 2026 – January 2027
(Minimum numbers or minimum spend may apply)

Packages:
3-Course Dining: From £39 per person
Buffet: £26 per person
Canapés: 4 for £12 per person (additional items £3 per person)

Menus available upon request

To enquire about exclusive or semi private hire please get in touch.
0800 049 8301 or dunblane.events@apexhotels.co.uk

a