

Exclusive Private Events at The Terrace

Looking for the perfect venue for your next private event? Look no further than The Terrace upstairs at Si. Our modern and stylish space is ideal for any occasion, from intimate family celebrations to sophisticated corporate events.

Why Choose The Terrace?

Flexible Capacity - Accommodates anywhere from 40 to 120 guests, ensuring your event feels just right.

Exclusive Amenities - Enjoy the luxury of a private bar and toilets, as well as a private balcony for your guests only.

Elegant Atmosphere - The Terrace boasts a chic, contemporary design, perfect for sipping chilled champagne and savoring classic cocktails.

Whether you're planning a special family gathering, a private dining experience, or a corporate function, The Terrace at Si offers a seamless blend of elegance and exclusivity.

BUFFET

Classic sandwiches, pizza, pakora, sausage rolls, spring rolls

Minimum spend £600 for up to 30 guests.
£15 additional per person

Book Your Event Today

Make your occasion truly unforgettable. Contact us on **01294 272498**, or email **info@siayrshire.com** to learn more about our packages and start planning your perfect event at The Terrace.

siayrshire.com

GROUP MENU

STARTERS

HAGGIS TOWER

timbale of haggis, neeps and tatties, peppercorn cream drizzle and fried onions

NORTH ATLANTIC PRAWN COCKTAIL

bound in smoked paprika and lemon marie rose sauce, crisp gem with buttered bread

BRUSCHETTA

pico de gallo, olive oil, torn basil and balsamic glaze on toasted bloomer

MAINS

CAJUN CHICKEN BREAST

served with a blackened cajun cream, buttered mash potatoes, roasties and honey-glazed root veg

12-HOUR BRAISED BEEF

served with a rich chasseur sauce, buttered mash potatoes, roasties and honey-glazed root veg

CREAMED MUSHROOM RIGATONI

served with garlic bread

SLOW COOKED BBQ JACKFRUIT AND AVOCADO SALAD

pulled jackfruit, smashed avocado and sesame seeds

DESSERTS

CARAMEL APPLE PIE

served with chantilly cream and drizzled with caramel sauce

TERRACE CHOCOLATE ORANGE

served with vanilla sweetened whipped cream and mango coulis

Two Course (starter + main) £28 per person

Three Course £35 per person

Parties of 10 or more

 VEGAN OPTION AVAILABLE

 MADE WITHOUT GLUTEN OPTION AVAILABLE

 VEGGIE OPTION AVAILABLE

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.



THE TERRACE

EVENTS

— P A C K A G E S —