



Loch Ness Backpackers Lodge is delighted to offer a range of catering options for groups of 10 or more. Below is a summary of what is available, but we are also more than happy to cater to specific tastes and requirements, so please feel free to call us and discuss your specific needs.

Breakfast

Continental buffet: £3.50 per person

Cereals, seeded and white toast, homemade jams, spreads, fruit juices, dried fruit and nuts, yoghurt, fresh fruit, tea and filter coffee.

(This can be booked on arrival if preferred – it is set up every morning for all guests.)

Highland cooked breakfast: £8.00 per person

Sausage, bacon, haggis, potato scone, baked beans, scrambled egg, tomatoes and mushrooms. Plus the Continental buffet.

Other options are available – please contact us to discuss.



Lunch

Packed lunches

£5.00 per person

Packed lunches include a sandwich, a chocolate bar, a piece of fruit, a packet of crisps and a can of juice or bottle of water.

Sandwich choices are ham and cheese +/- salad, tuna mayo +/- salad, egg mayo +/- salad, or peanut butter and jelly!

For large groups we will send you an order form by email so that we know in advance who wants what.

Lunch at the hostel

£5.00 per person

If you want to eat at the hostel, we can provide platters of sandwiches (some toasted), plus fruit, crisps and juice. We can also do soup for an additional £1.50 per person.

Soup options include: Scotch broth; spicy tomato and red lentil (vegan-friendly); Spanish chorizo and bean; curried parsnip and apple; lentil and bacon; potato and cheddar; broccoli and almond.

Dinner

Our dinner prices are based on an assumption that everyone will eat the same thing (dietary requirements excepted). If you wish to have more than one option available we are happy to cater to this, so long as everyone's menu choices are still pre-agreed prior to arrival – please just contact us to discuss options. Prices may increase slightly.

Main course only	16+ ppl: £8.50 per person	10–15 ppl: £9.50 per person
2 courses	16+ ppl: £12.50 per person	10–15 ppl: £13.80 per person
3 courses	16+ ppl: £17 per person	10–15 ppl: £19 per person

Free tea, filter coffee and Scottish tablet with all two- and three-course meals. For one-course meals this can be added for £1 per person.

Jugs of iced tap water will be provided on all tables.

Starters

Our most popular starter is haggis creggans – haggis (or vegetarian haggis) cooked with cream and mature Scottish cheddar, served with oatcakes.

We can also provide a range of soups (see the lunch menu above for a list of these), paté (Scottish smoked salmon, or smoked mackerel) with wheaten bread or oatcakes, or salads (parma ham and peaches; pear, blue cheese and walnut; or crispy bacon and brie).

Main courses

These are our standard twelve main course options, with a vegetarian option listed next to each:

1. Lasagne – Nikki’s family recipe, a huge favourite. Served with salad and garlic bread. (vegetarian: vegetable lasagne)
2. Slow cooked beef stroganoff – cooked for hours to make sure it’s wonderfully tender and juicy. Served with rice. (vegetarian: mushroom stroganoff)
3. American barbecue, with burgers, wings, corn, coleslaw, fries and more – American Patrick comes into his own on barbecue night. You’ll love it! (vegetarian: veggie burgers) MAY TO SEPTEMBER ONLY
4. Curry night – 2-3 curries (depending on numbers), plus rice, poppadoms and chutneys. A firm favourite with all of our catered groups (vegetarian: at least one of the curries is vegetarian)
5. Salmon on tagliatelle with a lemon cream sauce and green beans. A delicious fish dish, slightly lighter than some of the others (vegetarian: tagliatelle and lemon cream sauce served with a medley of green veg)
6. Mexican lime-chicken burritos – choose between super-spicy or mellow-&-mild, our burritos are packed with flavour and a particular favourite with younger groups. Served with mountains of tortilla chips and salsa. (vegetarian: peppers and onions instead of chicken)
7. Chicken and broccoli bake – a creamy, warming all-in-one dish with rice, suitable for the youngest palates but equally satisfying for older eaters. (vegetarian: something completely different! Usually a Chinese vegetable stir-fry or Moroccan tagine)
8. Macaroni cheese with gammon and sundried tomatoes – everyone’s favourite cosy dish, with added zing from the tomatoes and gammon (vegetarian: mac and cheese minus the gammon)
9. Sausage and mash – sausages served over a mound of creamy mash, and drizzled with a delicious onion and greens gravy. (vegetarian: veggie sausages)
10. Shepherd’s pie – tender lamb mince covered with creamy mash, leeks and cheese. Everyone loves a good shepherd’s pie. (vegetarian: cooked with Quorn mince if you like it, or alternatively a Chinese stir fry or Moroccan tagine)

11. Chicken, chorizo and asparagus risotto – A very adaptable dish, we can add or remove any veg or meat you like, really! Chicken, bacon, chorizo, butternut squash, courgette, asparagus, green beans, broad beans, peas, rocket – these are the most common options. Another firm favourite with guests (vegetarian: vegetable risotto)
12. Zingy chicken – chicken breasts baked in a tangy mango sauce, served with baked potatoes and veg. Healthy, filling, and popular with families. (vegetarian: vegetable Thai green curry)



Curry night

Desserts

These are our six most popular desserts, but we are always adding more options so if none of these sound like what you're after, talk to us and we'll come up with something that works for you.

1. Apple and blackberry crumble, with ice cream or custard
2. Sticky toffee pudding with hot toffee sauce and ice cream
3. Vanilla cheesecake with a berry coulis
4. Scottish cranachan – a delicious mix of toasted oats, honey, whisky, local raspberries and whipped cream. Scotland's answer to Eton mess.
5. Lemon tart with cream
6. Pecan pie and ice cream

What about drinks?



We have a fully stocked bar, specializing in Scottish beers and whiskies – at the moment we have 40-50 beers and about 25 whiskies, and the selection is always changing and growing! On top of that we offer the usual spirits (gin, vodka, rum, etc.) and mixers, plus four house wines. Prosecco is available but must be ordered in advance.

You can choose whether you would like to pay for some drinks as part of your catering, or leave it for everyone to buy their own drinks on the day. We can also run a tab for groups, capping it at a certain amount if you like.

Just as with the food, we are more than happy to try to cater to your group's specific preferences when it comes to drinks. So please get in touch and we'll see what we can do.

Do you cater for dietary requirements?

Yes. Vegetarian options are always available – numbers for vegetarians must be confirmed a minimum of 2 weeks before your arrival.

Aside from this, we will aim to meet any dietary requirements that your group has, so long as we are told at the time of booking.

Please note: If we don't hear from you with information on requirements, we will assume that there are no specific dietary needs.

When and how do we pay for catering?

We ask for a 30% deposit for food bookings. This is paid to confirm the booking. The rest is payable upon arrival, at the same time as you settle your accommodation bill.

Where will our group eat?

We have a large bar space for up to 50 people. You can organize the tables any way you like – lots of small tables or one long table.

Note that we do not have a private dining room, so there may be other guests using the bar at the same time.

In the evenings there is mood lighting, music and candles.

