



House for an Art Lover

*A design masterpiece by Charles Rennie Mackintosh
Nothing compares*

All wedding packages include:

Venue hire/ 3 course menu with tea or coffee
Master of ceremonies
Cake stand and knife
Dance floor
Wedding stationery:
Table plan, place cards, menus, table names

House Drinks Package:
*Glass of prosecco or bottled beer for welcome drinks reception
Half bottle of house wine for the meal
Glass of prosecco for your toast*

Plus

Host your ceremony with us - **£550.00**
Offer your guests a choice menu - **£5.00pp**
*(2 starters, 2 mains and 2 desserts
with a full pre-order required 2 weeks prior to your date)*

**2024 Weddings From
£68.50pp**



Honeyman Package

Please choose 1 dish from each course to create your menu for all guests.

Starter

- Sustainably sourced coley fish cake with tartare sauce
- Ham hock terrine with piccalilli & apple puree
- Soup of your choice (v/vg)
- Galia melon with berry compote & strawberry sorbet (v/vg)

Main Course

- Supreme of chicken with café au lait sauce
- Steak & ale pie with rosemary roast potatoes
- Seared sea trout with lemon and herb cream sauce
- 7oz bacon steak with cider jus
- Flat cap mushroom, spinach & red onion wellington with salsa verde (v/vg)

All main courses served with
creamy mashed potatoes & seasonal vegetables

Dessert

- Sicilian lemon tart with crème fraiche (v)
- Coconut, cardamom & lime panna cotta with coconut granola
- Classic pavlova with mango & passion fruit compote (v)
- Profiterole with chocolate sauce & salted caramel brittle (v)
- Vegan Eton mess (v/vg)

Freshly Brewed Tea & Coffee
With Scottish Tablet

Honeyman	Mon – Thur	Fri - Sun
April – October	£71.50	£76.50
November – March	£68.50	£71.50

*Special dietary requirements will be catered to separately.
Please ask for details regarding allergens.*



Gesso Package

Please choose 1 dish from each course to create your menu for all guests

Starter

- Charred Scottish smoked salmon with radish carpaccio & caper dressing
- Chicken and soft herb roulade, BBQ leeks & truffle oil
- Herb rolled chicken liver parfait with quince jelly & pomegranate dressing
- Goats cheese & red onion tart with rocket salad (v, vegan feta cheese available)

Main Course

- Chicken stuffed with haggis & whisky au lait sauce
- Braised shin of beef, caramelised shallot & rich red wine sauce
- Fillet of cod with roasted cauliflower & dill cream sauce
- Pork belly with roasted apple & red wine sauce
- Pea & mint risotto with feta cheese (v/vg)

All main courses served with
dauphinoise potatoes & seasonal vegetables

Dessert

- White chocolate & passion fruit cheesecake with orange syrup (v)
- Warm apple & blackberry crumble with clotted cream & apple crisp (v)
- Warm chocolate pudding, Bailey's crème anglaise (v)
- Sticky toffee pudding with toffee sauce & vanilla ice cream (v)
- Sticky toffee pear pudding with toffee sauce & vegan vanilla ice cream (v/vg)

Freshly Brewed Tea & Coffee
With Scottish Tablet

Gesso	Mon – Thur	Fri - Sun
April – October	£76.50	£81.50
November – March	£73.50	£76.50

*Special dietary requirements will be catered to separately.
Please ask for details regarding allergens.*



Glasgow Rose Package

Please choose 1 dish from each course to create your menu for all guests

Starter

- Stornoway black pudding with poached egg & grain mustard cream sauce
- Gin & beetroot gravadlax, pomegranate & lemon dressing
- Herb rolled duck parfait, glazed beets, apple & quince jelly
- Smoked salmon roulade, torched cucumber, samphire & sauce vierge

Main Course

- Sirloin of Scottish beef, roasted tomato & béarnaise sauce
- Fillet of sea bass, roasted pancetta, garden peas & red pepper puree
- Seared rump of lamb with roast celeriac & a rosemary jus
- Seared duck breast with caramelised pear & a red wine jus
- Vegan haggis wellington, spinach, mash potato, oat milk & cream sauce (v/vg)

All main courses served with
fondant potatoes & seasonal vegetables

Dessert

- Dark chocolate delice with honeycomb & salted caramel (v)
- Iced ginger parfait with fresh strawberries and an elderflower & champagne jelly
- Vanilla crème brûlée with shortbread & seasonal berries (v)
- Lemon and poppyseed financier, lemon curd & raspberry crumb (v)
- Vegan rich chocolate mousse & fresh berries (v/vg)

Freshly Brewed Tea & Coffee
With Scottish Tablet

Glasgow Rose	Mon – Thur	Fri - Sun
April - October	£82.50	£87.50
November - March	£79.50	£82.50

*Special dietary requirements will be catered separately.
Please ask for details regarding allergens.*



Enhance Your Menu

Optional extra courses to make more of your meal

Soup - £4.00pp

Carrot & coriander
Roasted tomato & basil
Sweet potato with chilli & coconut
*Ask about other options

Sorbet - £4.00pp

Raspberry
Strawberry & champagne
Passion fruit & mango
Citrus

Haggis, neeps & tatties - £4.50pp

(Vegetarian haggis provided)

Cheese Board - £75.00 per table

Selection of 3 cheeses, crackers & caramelised red onion chutney

Look After the Little Ones

*Please choose 1 dish from each course to
create your menu for guests 12 & under*

Hummus & crudités (v)

Garlic doughballs with tomato dip (v)

Soup of the day (v/vg)

~ ~ ~

Chicken breast, mashed potato, seasonal vegetables & gravy

Fish goujons, fries and peas

Macaroni cheese with garlic bread (v)

Angus beef burger with fries and salad

~ ~ ~

Trio of ice cream – strawberry, chocolate & vanilla (v)

Tropical fruit salad (v/vg)

Chocolate brownie sundae (v)

£25.00 per child (includes 3 soft drinks)



Alternative Wedding Breakfast

We're delighted to offer these alternative packages for couples whose cup of tea isn't a formal 3 course meal – Your day, your way!

Deluxe Afternoon Tea Package

Sandwiches – select 4:

Smoked salmon & cream cheese
Cheddar & sun blushed tomato
Ham & mustard mayo
Egg mayo & watercress
Prawn marie rose & avocado mini
English muffin
Brie & mango chutney open sandwich
Caprese open sandwich

Savouries – select 2:

Bacon, gruyere & tomato tart
Vegetable quiche
Tomato & cheese pinwheel
Smoked salmon pate a choux
Mull cheddar & chive gougere
Pork & apple sausage roll
Black pudding sausage roll

Cakes – select 6:

Macaron
Mini crème brulee
Espresso brownie bite
Tiramisu pot
Hazelnut choux au craquelin
Strawberry shortcake
Chocolate & caramel sponge
Pistachio & raspberry cannoli
Chocolate tart with chocolate mousse
Raspberry sable Breton
Strawberry tart
Chocolate eclaire
Carrot cake bite
Opera slice cake
Mango & passion fruit panna cotta

Scones – select 2:

Plain scone
Golden raisin
Raspberry & white chocolate
Lemon scone with lemon curd
Maple & pecan
Spiced date & orange
Blueberry

Deluxe Afternoon Tea	Mon – Thur	Fri - Sun
April – October	£73.50	£78.50
November – March	£70.50	£73.50



Sharing Buffet Package

Sample menu

Meat options – select 2:

Mini beef slider, lettuce,
tomato & red onion

Mini southern fried chicken slider,
dill mayo

Haggis, neeps & tattie pie,
peppercorn sauce

Lamb kofta with mint yoghurt,
pomegranate dressing & toasted
pita bread

Mini fish cake, tartare sauce,
lemon wedge

Mini fish goujon slider,
crisp gem lettuce & dill mayo

Coley & leek tart

Vegetarian options – select 4:

Mini crispy halloumi slider,
lemon slaw, tomato relish

Goat's cheese & onion tart

Tomato & olive arancini

Beetroot & caraway seed humous
crostini

Crispy mozzarella sticks

Something sweet – select 2:

Lemon grass panna cotta

Vanilla crème brulee

Pear frangipane tart

Chocolate brownie

On the side:

Breadbasket, ciabatta rolls with seasonal fillings and a mixed salad bowl

Sharing Buffet	Mon – Thur	Fri – Sun
April – October	£71.50	£76.50
November – March	£68.50	£71.50



Delicious Additions

Canapés - £9.00pp for 4
Additions £1.75 each

Hot

Haggis bonbons
Haddock & leek tart
Mini baked potato with chive hollandaise
Hot smoked salmon & pea tart

Cold

Chicken liver parfait with apricot gel
Chicken & bacon roulade with date puree
Tomato & pesto tart
Smoked salmon & avocado oatie

Vegan

Chickpea falafal
Tapenade & puff pastry roulade
Vegan feta mousse & minted watermelon
Cheesy vegan scones

Sweet

Chocolate dipped strawberries
Lemon meringue tart
Raspberry shortbread
Mini bakewell tart

Evening Buffet - £12.50pp
Choose 3 options

Selection of rolls with bacon, lorne sausage and potato scone
(vegan fillings available)
Mini steak pies
Mini macaroni pies
Mini haggis pies
Chicken pakora
Mozzarella, pesto & roasted red pepper tart (v)
Cajun spiced potato wedges (v, vg)
Vegetable pakora (v, vg)
Vegetable samosa with chilli dip (v, vg)
Served with Tea & Coffee



Customise Your Day

Add some finishing touches to make your day unique!

Drinks Reception & Toasts

Ask about upgrade options for your reception & toast drinks!

Pimp your Prosecco - £75.00*

A selection of fresh fruit purees, cordial and seasonal cut fruit for your guests to make their drink their own (*suitable for 60)

Kilner Cocktails

£125 for 2 non-alcoholic cocktails

£275 for 2 alcoholic cocktails

(*each Kilner is suitable for 30 guests)

Wines with Dinner

If you have something specific in mind to complement your menu choices, ask about alternative options.

Welcoming your Evening Guests

Ask about options to add on a drinks reception or organise drinks tokens to welcome your evening guests.

Drinks Tokens

House wine, bottled beer or main line spirit & mix

Request a late license 'til 1am - **£150.00**

Chairs and Linen

Our standard banqueting chairs and linen can be upgraded to Chiavari chairs and ivory linen.

Please ask us for pricing and we will be happy to advise.



What's Next?

Seeing is Believing

If you haven't already done so pop in and see us for a tour of the suite.

Check Availability

We can pencil you in for your preferred date, provisional bookings may be held for 14 days.

Set the Date

We require a **£750** non-refundable deposit to confirm your date. We will then get your personal wedding contract completed to be signed by you to make it official.

6 months before - a further payment of **£1000** is payable.

8-10 weeks before - we will meet to co-ordinate all of the finer details of your day.

3 weeks before - we need your absolute final details including any menu pre-order, ready for your final balance payment 2 weeks prior.

Important Things to Note

Minimum Numbers Requirement

60 adult day guests - Friday & Saturday

40 adult day guests – Thursday & Sunday

Numbers are flexible midweek but there is a minimum requirement of 60 evening guests for all dates.

It's Your Day!

If you have something specific in mind please ask, we are here to make it perfect for you both!



Pricing Summary – Overview

	<u>2024</u>	<u>2025</u>
Ceremony Fee	£550	£600
<u>Honeyman</u>		
Mon – Thurs		
<i>(April - October)</i>	£71.50	£76.50
<i>(November - March)</i>	£68.50	£73.50
Fri – Sun		
<i>(April - October)</i>	£76.50	£81.50
<i>(November - March)</i>	£71.50	£76.50
<u>Gesso</u>		
Mon – Thurs		
<i>(April - October)</i>	£76.50	£81.50
<i>(November - March)</i>	£73.50	£78.50
Fri – Sun		
<i>(April - October)</i>	£81.50	£86.50
<i>(November - March)</i>	£76.50	£81.50
<u>Glasgow Rose</u>		
Mon – Thurs		
<i>(April - October)</i>	£82.50	£87.50
<i>(November - March)</i>	£79.50	£84.50
Fri – Sun		
<i>(April - October)</i>	£87.50	£92.50
<i>(November - March)</i>	£82.50	£87.50



Pricing Summary – Overview

	<u>2024</u>	<u>2025</u>
<u>Afternoon Tea</u>		
Mon – Thurs		
<i>(April - October)</i>	£73.50	£78.50
<i>(November - March)</i>	£70.50	£75.50
Fri – Sun		
<i>(April - October)</i>	£78.50	£83.50
<i>(November - March)</i>	£73.50	£78.50
<u>Sharing Buffet</u>		
Mon – Thurs		
<i>(April - October)</i>	£71.50	£76.50
<i>(November - March)</i>	£68.50	£73.50
Fri – Sun		
<i>(April - October)</i>	£76.50	£81.50
<i>(November - March)</i>	£71.50	£76.50
<u>Additions</u>		
Canapes	£9.00	£11.50
Evening Buffet	£12.50	£16.50
Children's menu	£25.00	£28.00
Soup or sorbet	£4.00	£5.50
Canapes	£9.00	£11.50
Evening Buffet	£12.50	£16.50