



# 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

| <b>Honeyman</b>  | <b>Mon – Thur</b> | <b>Fri - Sun</b> |
|------------------|-------------------|------------------|
| 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

| <b>Gesso</b>     | 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

|                     |            |           |
|---------------------|------------|-----------|
| <b>Glasgow Rose</b> | 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

| <b>Deluxe Afternoon Tea</b> | <b>Mon – Thur</b> | <b>Fri - Sun</b> |
|-----------------------------|-------------------|------------------|
| 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

|                       |            |           |
|-----------------------|------------|-----------|
| <b>Sharing Buffet</b> | 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 falafel  
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> |
|----------------------------|-------------|-------------|
| <b>Ceremony Fee</b>        | £550        | £600        |
| <b><u>Honeyman</u></b>     |             |             |
| <b>Mon – Thurs</b>         |             |             |
| <i>(April - October)</i>   | £71.50      | £76.50      |
| <i>(November - March)</i>  | £68.50      | £73.50      |
| <b>Fri – Sun</b>           |             |             |
| <i>(April - October)</i>   | £76.50      | £81.50      |
| <i>(November - March)</i>  | £71.50      | £76.50      |
| <b><u>Gesso</u></b>        |             |             |
| <b>Mon – Thurs</b>         |             |             |
| <i>(April - October)</i>   | £76.50      | £81.50      |
| <i>(November - March)</i>  | £73.50      | £78.50      |
| <b>Fri – Sun</b>           |             |             |
| <i>(April - October)</i>   | £81.50      | £86.50      |
| <i>(November - March)</i>  | £76.50      | £81.50      |
| <b><u>Glasgow Rose</u></b> |             |             |
| <b>Mon – Thurs</b>         |             |             |
| <i>(April - October)</i>   | £82.50      | £87.50      |
| <i>(November - March)</i>  | £79.50      | £84.50      |
| <b>Fri – Sun</b>           |             |             |
| <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> |
|------------------------------|-------------|-------------|
| <b><u>Afternoon Tea</u></b>  |             |             |
| <b>Mon – Thurs</b>           |             |             |
| <i>(April - October)</i>     | £73.50      | £78.50      |
| <i>(November - March)</i>    | £70.50      | £75.50      |
| <b>Fri – Sun</b>             |             |             |
| <i>(April - October)</i>     | £78.50      | £83.50      |
| <i>(November - March)</i>    | £73.50      | £78.50      |
| <b><u>Sharing Buffet</u></b> |             |             |
| <b>Mon – Thurs</b>           |             |             |
| <i>(April - October)</i>     | £71.50      | £76.50      |
| <i>(November - March)</i>    | £68.50      | £73.50      |
| <b>Fri – Sun</b>             |             |             |
| <i>(April - October)</i>     | £76.50      | £81.50      |
| <i>(November - March)</i>    | £71.50      | £76.50      |
| <b><u>Additions</u></b>      |             |             |
| 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       |