



# 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/ House table centre piece  
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 - **£300**  
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)*

**From £61.50pp**



# Honeyman Package

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

## **Starter**

- Soup of your choice
- Galia melon with berry compote & strawberry sorbet (v)
- Cod fish cake with roasted garlic aioli
- Ham hock terrine with piccalilli & cornichons

## **Main Course**

- Supreme of chicken, creamy mashed potato, seasonal vegetables & chicken jus
- Seared sea trout with crushed potatoes, seasonal greens & lemon butter sauce
- Slow cooked pork belly with fondant potato, savoy cabbage & cider jus
- Steak pie with roast potatoes & seasonal vegetables

## **Dessert**

- Sicilian lemon tart with crème fraiche (v)
- Vanilla panna cotta with raspberry jelly & mini meringue
- Classic pavlova with mango & passion fruit (v)
- Profiteroles with salted caramel & chocolate sauce (v)

Freshly Brewed Tea & Coffee  
With Scottish Tablet

| <b>Honeyman</b>  | <b>Mon – Thur</b> | <b>Fri - Sun</b> |
|------------------|-------------------|------------------|
| April – October  | £64.50            | £69.50           |
| November – March | £61.50            | £64.50           |

*Special dietary requirements will be catered to separately.  
Please ask for details of the full allergen menu*



# Gesso Package

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

## **Starter**

Scottish smoked salmon with capers, lemon & toasted bread  
Smooth duck liver parfait with spiced date puree & toasted shallot bread  
Goats cheese & caramelised red onion tart with rocket salad (v)  
Confit chicken terrine with leeks & a truffle dressing

## **Main Course**

Chicken stuffed with haggis, fondant potato, carrots & whisky cream sauce  
Braised daube of beef, creamy mashed potato, roasted carrots,  
baby onions & rich red wine sauce  
Fillet of cod with roasted cauliflower, kale & dill butter sauce  
Glazed gammon joint, dauphinoise potatoes, seasonal vegetables, roasted apple  
puree & a cider cream sauce

## **Dessert**

White chocolate & passion fruit cheesecake with orange sorbet (v)  
Warm apple & blackberry crumble with clotted cream ice cream & apple crisp (v)  
Sticky toffee pudding with vanilla ice-cream (v)  
Warm chocolate pudding with chocolate sauce & Bailey's ice cream (v)

Freshly Brewed Tea & Coffee  
With Scottish Tablet

| <b>Gesso</b>     | Mon – Thur | Fri - Sun |
|------------------|------------|-----------|
| April – October  | £69.50     | £74.50    |
| November – March | £66.50     | £69.50    |

*Special dietary requirements will be catered to separately.  
Please ask for details of the full allergen*



# Glasgow Rose Package

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

## **Starter**

- Stornoway black pudding with confit potato, poached egg & hollandaise sauce
- Tian of crab with avocado & toasted sourdough
- Chicken and duck terrine with apricot chutney, roasted fig & toasted brioche
- Salmon ballotine with samphire, cucumber & a dill mayonnaise

## **Main Course**

- Fillet of Scottish beef, dauphinoise potatoes,  
roasted root vegetables & béarnaise sauce
- Seared sea bass fillet with peas, pancetta & roast red pepper puree
- Roasted rump of lamb with celeriac, baby onion, kale & a rosemary jus
- Roast duck breast with rosti potato, caramelised baby pear,  
wilted pak choi and a red wine jus

## **Dessert**

- Dark chocolate delice with honeycomb & salted caramel ice cream (v)
- Iced ginger parfait with fresh strawberries and an elderflower & champagne sorbet
- Vanilla crème brûlée with shortbread & seasonal berries
- Milk chocolate & raspberry marshmallow fondant with buttermilk ice cream

Freshly Brewed Tea & Coffee  
With Scottish Tablet

|                     |            |           |
|---------------------|------------|-----------|
| <b>Glasgow Rose</b> | Mon – Thur | Fri - Sun |
| April - October     | £75.50     | £80.50    |
| November - March    | £72.50     | £75.50    |

*Special dietary requirements will be catered separately.  
Please ask for details of the full allergen*



# Vegetarian/ Vegan Menu

## Starter

- Poached pear & blue cheese salad with candied walnuts (v)
- Wild mushroom risotto cakes with truffle dressing (v)
- Roasted beetroot & halloumi bruschetta with salsa Verdi (v)
- Asparagus and broad bean salad with radish and a lemon dressing (vegan)
- Beetroot hummus with pomegranate & toasted rye bread (vegan)
- Oven roasted tomatoes with fennel & rocket salad (vegan)
- Chargrilled artichoke, baby onion & pickled mushrooms (vegan)

## Main Course

- Crisp herb gnocchi with peas, charred baby gem & goats cheese (v)
- Roasted celeriac risotto with BBQ leeks & bonnet cheese (v)
- Puff pastry galette with roasted plum tomatoes, mozzarella & basil (v)
- Open lasagne of Mediterranean vegetables (v)
- Baked butternut squash risotto with toasted pumpkin seeds & crispy sage (vegan)
- Roasted sweet potato with cherry tomatoes, broccoli, pickled ginger & toasted cashew nuts (vegan)
- Flat cap mushroom & spinach wellington with salsa verdi (vegan)
- Rosemary polenta with puy lentils wild mushrooms and figs (vegan)

## Dessert

- Please see main menu for vegetarian options*
- Eton Mess (vegan)
- Sticky toffee pear pudding (vegan)
- Rich chocolate mousse with fresh berries (vegan)
- Pear poached in red wine with mango sorbet (vegan)



## Enhance Your Menu

*Optional extra courses to make more of your meal*

**Soup - £2.95pp**

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

**Sorbet - £2.95pp**

Raspberry  
Strawberry & champagne  
Passion fruit & mango  
Citrus

**Haggis, neeps & tatties - £3.95pp**

(Vegetarian haggis provided)

**Cheese Board -per table £50.00**

*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)

Melon & strawberries (v)

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Chicken breast, mashed potato, carrots and gravy

Sole 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)

Chocolate brownie sundae (v)

**£16 per child** (includes 3 soft drinks)



## Delicious Additions

Canapés - £1.50 per canapé

*Minimum order 4 per person*

### **Hot**

Haggis bonbons  
Crispy fishcake with arran mustard  
Mini baked potato with chive hollandaise  
Hot smoked salmon & pea tart

### **Cold**

Duck Liver parfait with apricot on toast  
Confit chicken & parma ham roulade  
Mini bruschetta  
Smoked salmon & avocado oatie

### **Vegan**

Beetroot & chickpea falafal  
Tapenade puff pastry tart  
Watermelon, mozzarella & mint skewer  
Cheesy vegan scones

### **Sweet**

Chocolate dipped strawberries  
Lemon meringue tart  
Raspberry shortbread  
Mini bakewell tart

## Evening Buffet - £8.50pp

*Choose 3 options*

Selection of rolls with bacon, lorne sausage or potato scone  
Selection of freshly filled sandwiches  
Mini steak pies  
Mini macaroni pies  
Mini haggis pies  
Chicken or vegetable pakora  
Mini fish & chips with tartare sauce  
Spicy potato wedges (vegan)  
Goat's cheese and roast red pepper pizza (v)  
Crispy breaded courgette with sweet chilli dip (vegan)

Served with Tea & Coffee



## Customise Your Day

Add some finishing touches to make your day unique!

### Drinks Reception & Toasts

Upgrade to a Craft Beer or Bellini - add £1.50 pp

Pimp your Prosecco - £60.00\*

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

£120 for 2 non-alcoholic cocktails

£225 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**





## 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 and 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 weeks** before - we will meet to co-ordinate all of the finer details of your day.

**2 weeks** before - we need your absolute final details, any menu pre-order and final balance payment.

### Important Things to Note

Minimum Numbers Requirement  
*60 adult day guests - Friday & Saturday*  
*40 adult day guests - Sunday*  
*Numbers are flexible midweek*

### 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>2022</u> | <u>2023</u> | <u>2024</u> |
|----------------------------|-------------|-------------|-------------|
| Ceremony Fee               | £300        | £350        | £375        |
| <b><u>Honeyman</u></b>     |             |             |             |
| <b>Mon – Thurs</b>         |             |             |             |
| <i>(April - October)</i>   | £64.50      | £69.50      | £71.50      |
| <i>(November - March)</i>  | £61.50      | £66.50      | £68.50      |
| <b>Fri – Sun</b>           |             |             |             |
| <i>(April - October)</i>   | £69.50      | £74.50      | £76.50      |
| <i>(November - March)</i>  | £64.50      | £69.50      | £71.50      |
| <b><u>Gesso</u></b>        |             |             |             |
| <b>Mon – Thurs</b>         |             |             |             |
| <i>(April - October)</i>   | £69.50      | £74.50      | £76.50      |
| <i>(November - March)</i>  | £66.50      | £71.50      | £73.50      |
| <b>Fri – Sun</b>           |             |             |             |
| <i>(April - October)</i>   | £74.50      | £79.50      | £81.50      |
| <i>(November - March)</i>  | £69.50      | £74.50      | £76.50      |
| <b><u>Glasgow Rose</u></b> |             |             |             |
| <b>Mon – Thurs</b>         |             |             |             |
| <i>(April - October)</i>   | £75.50      | £80.50      | £82.50      |
| <i>(November - March)</i>  | £72.50      | £77.50      | £79.50      |
| <b>Fri – Sun</b>           |             |             |             |
| <i>(April - October)</i>   | £80.50      | £85.50      | £87.50      |
| <i>(November - March)</i>  | £75.50      | £80.50      | £82.50      |
| <b><u>Additions</u></b>    |             |             |             |
| Canapes                    | £6.00       | £7.50       | £9.00       |
| Evening Buffet             | £8.50       | £10.50      | £12.50      |
| Children's menu            | £16.00      | £23.00      | £25.00      |
| Soup or sorbet             | £2.95       | £3.50       | £4.00       |