



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

Honeyman	Mon – Thur	Fri - Sun
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

Gesso	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

Glasgow Rose	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

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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, feta & 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.

8-10 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 – 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>2022</u>	<u>2023</u>	<u>2024</u>
Ceremony Fee	£300	£350	£375
<u>Honeyman</u>			
Mon – Thurs			
<i>(April - October)</i>	£64.50	£69.50	£71.50
<i>(November - March)</i>	£61.50	£66.50	£68.50
Fri – Sun			
<i>(April - October)</i>	£69.50	£74.50	£76.50
<i>(November - March)</i>	£64.50	£69.50	£71.50
<u>Gesso</u>			
Mon – Thurs			
<i>(April - October)</i>	£69.50	£74.50	£76.50
<i>(November - March)</i>	£66.50	£71.50	£73.50
Fri – Sun			
<i>(April - October)</i>	£74.50	£79.50	£81.50
<i>(November - March)</i>	£69.50	£74.50	£76.50
<u>Glasgow Rose</u>			
Mon – Thurs			
<i>(April - October)</i>	£75.50	£80.50	£82.50
<i>(November - March)</i>	£72.50	£77.50	£79.50
Fri – Sun			
<i>(April - October)</i>	£80.50	£85.50	£87.50
<i>(November - March)</i>	£75.50	£80.50	£82.50
<u>Additions</u>			
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