



HOUSE <sup>FOR</sup> AN  
ART LOVER



Congratulations,  
this is the start of a very exciting time...





McLellan Photography



The Gibsons



Euan Robertson



Simons Studio





F.D Young



Francis J Smith



John Johnston



The Gibsons

.....

# Spaces & Layouts

Music Room



Main Hall & Dining Room



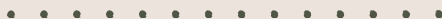
Art Lover's Bar



Oval Room



# Music Room



## Layouts

**Option 1** - For a ceremony in this space we can seat up to 120 guests.

**Option 2** - A traditional long top table and up to 6 round tables seating a maximum of 10 per table (72 guests max)

**Option 3** - A round top table with up to 7 extra rounds, each seating a maximum of 10 per table (80 guests max)

*We can also offer a sweetheart table option - ask for more details.*

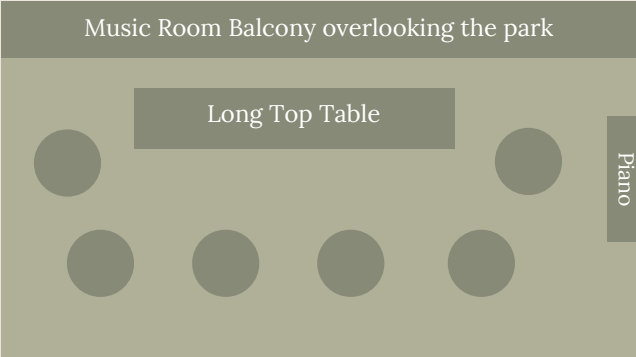
**Option 4** - Two long tables with a maximum of 20 guests on each side (80 guests max)

**Option 5** - Long top table of up to 8, with two long tables of up to 15 guests per side (68 guests max)

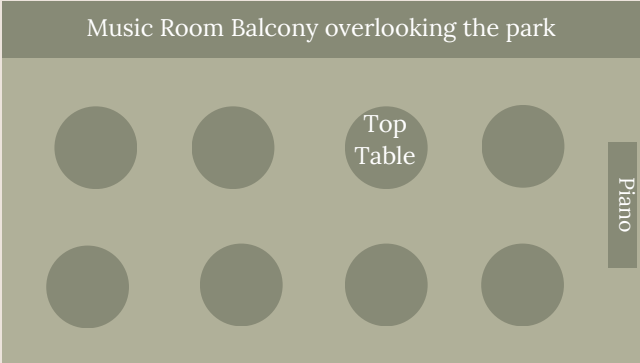
**Option 6** - For intimate mid-week weddings we can seat up to 44 guests maximum on one Oval table

# Music Room

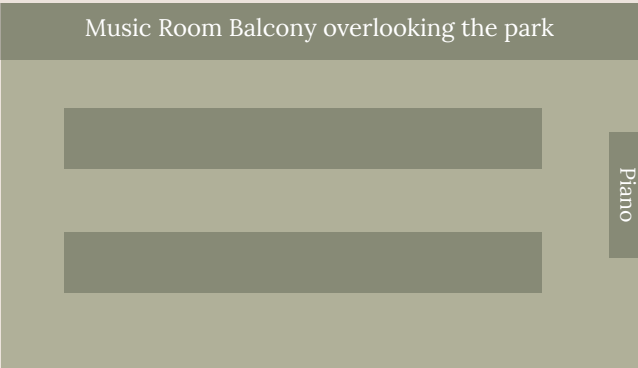
**Option 2** - Seats a maximum of 72



**Option 3** - Seats a maximum of 80

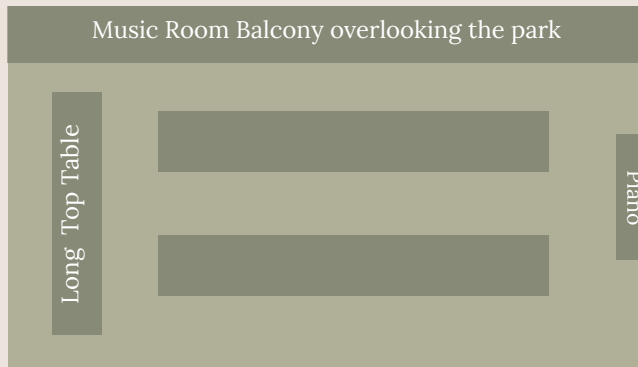


**Option 4** - Seats a maximum of 80

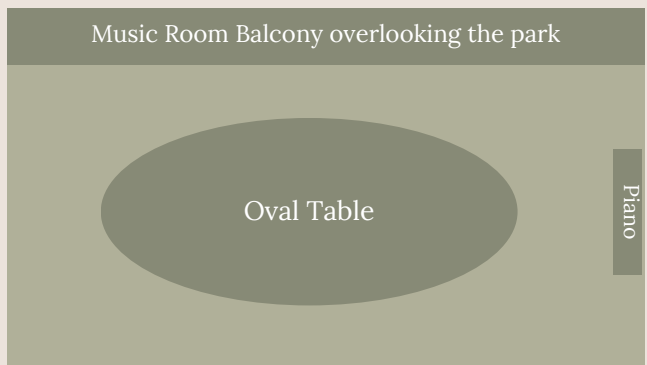




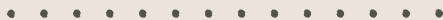
**Option 5** - Seats a maximum of 68



**Option 6** - Seats a maximum of 44



# Main Hall & Dining Room



## Layouts

**Option 1** - For a ceremony in this space we can seat up to 80 guests.

**Option 2** - A traditional long top table (either at the back of the room in front of Dining Room fireplace, or in the middle of the room along the doors) and up to 10 round tables seating a maximum of 10 per table (110 guests max)

**Option 3** - A round top table with up to 11 extra rounds, each seating a maximum of 10 per table (120 guests max)

*We can also offer a sweetheart table option - ask for more details.*

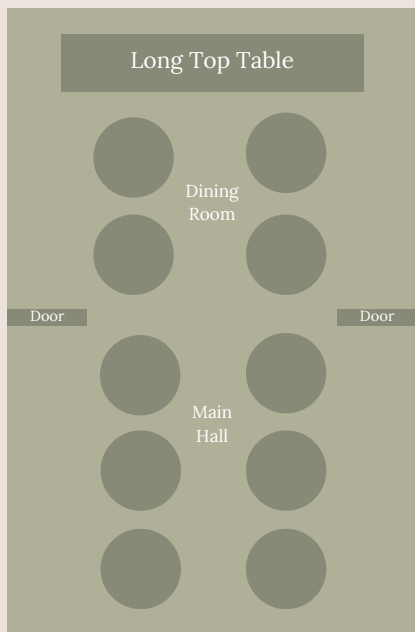
**Option 4** - Four long tables with a maximum of 12 guests on each side (96 guests max)

**Option 5** - For intimate mid-week weddings we can seat up to 35 guests maximum on one Oval table in the Dining Room, or up to 44 guests maximum in the Main Hall.

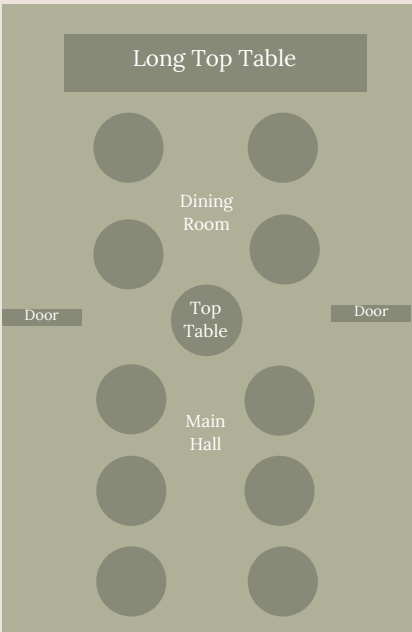


# Main Hall & Dining Room

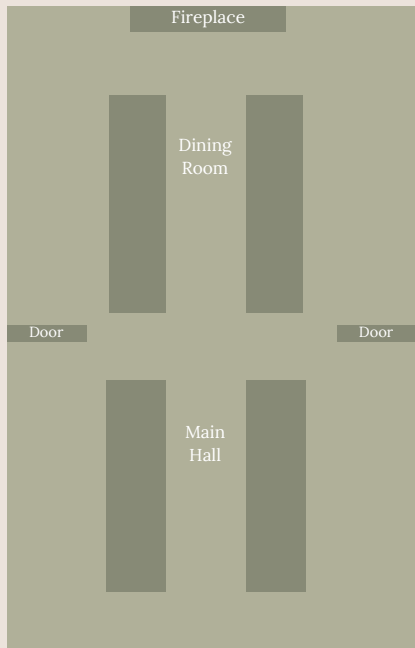
**Option 2** - Seats a maximum of 110



**Option 3** - Seats a maximum of 120



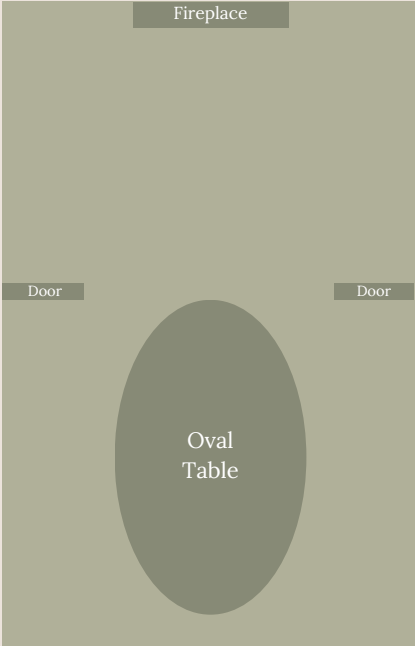
**Option 4** - Seats a maximum of 96



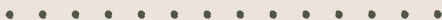
**Option 5 in the Dining Room** - Seats a maximum of 35



**Option 5 in the Main Hall - Seats a maximum of 44**



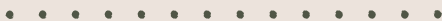
# Art Lover's Bar



The Art Lover's Bar is located on the ground floor providing a superb space for evening reception and entertainment. Whether you wish to have a chillout room, children's area or fun photo booth, the adjacent lounge area can be adapted to suit. Our maximum capacity or evening guests is 150.



# Oval Room



The Oval Room is exclusively yours, a welcome sanctuary for the happy couple – complete with a key! With a private bathroom and floor-length mirror, the bridal couple can make use of this perfectly formed preening space, which can then be used for photographs, storing presents, or just as a quiet retreat for the happy couple post ceremony.

# Frequently asked questions...



## **What rooms are used during our wedding event?**

When you hire House for an Art Lover for your wedding, you have exclusive use of the Mackintosh Suite on the first floor for your ceremony, drinks reception and wedding dinner. The Suite is made up of the Main Hall, Dining Room, Music Room and Oval Room. Our rooms can be arranged in different styles depending on the number of guests attending on the day. The Art Lovers Bar on the ground floor of the House is available for your evening reception until midnight.

## **Can we arrange our own table Centrepieces?**

Absolutely, there are a variety of options for decor and flowers through our recommended suppliers. House for an Art Lover can also provide 2 pedestals which you can use to display your flowers, or decor, during the ceremony and drinks reception.

## **Are wedding photographs and videos permitted in the House and gardens?**

Photographs and videos may be taken inside the House and in Bellahouston Park, however if you wish to use the adjacent Walled Gardens, you must complete an application to Glasgow City Council and arrange payment within the stated time period

## **If I am planning my ceremony at the venue where should I submit my notice of marriage?**

Applications and associated fees should be made the Registration Service, Glasgow City Council. Visit [www.glasgow.gov.uk](http://www.glasgow.gov.uk) for more details.

## **Can we alter the food and drinks packages to our requirements?**

We are more than happy to discuss any specific requirements with you. Approximately 8-10 weeks before your wedding our Coordinator will arrange a meeting to go through all of your details and supplier information.

## **Can we have a choice of dishes within our menu?**

As standard we serve a set menu for your wedding meal. You may have a pre-ordered choice menu, however this will increase your meal time and cost of the menu package.

## **What does pre-ordered choice mean?**

Pre-ordered choice means that you must be able to tell us prior to your wedding day what each of your guests would like for dinner. The best way to find this information out is to put a meal order card in with your invites, your guests would then complete this and return it to you with their RSVP.

## **Can we provide our own catering and drinks?**

Unfortunately not, we don't offer the facility for external caterers or corkage at the House. If any of your other wedding suppliers incorporate food or drinks you must agree this with your Wedding Coordinator before confirming.

## **Is there accommodation at the House?**

Unfortunately we do not have accommodation at the House; however we are happy to recommend local hotels. Please ask your Wedding Coordinator for more details.

## **Does House for an Art Lover have parking?**

We have over 90 parking spaces within our facilities, disabled parking and coach access.

## **What is the suggested timings of our wedding day?**

The following is a guideline of the running order we work to at the House but this can be adjusted slightly if necessary to suit your requirements:

**1.30pm** Access available

**2.00pm** Guests to arrive

**2.30pm** Ceremony to commence

**3.00pm** Photography and Drinks Reception

**4.45pm** Cake cutting

**5.00pm** Speeches followed by dinner (or vice versa if you wish)

**7.30pm** Evening guests to arrive

**9.30pm** Buffet served

**11.30pm** Last orders

**12.00am** Departure (Ask about our late licence)

# Terms & Conditions

1. HAL Commercial Company Limited reserves the right to pass on increases in costs over the period from booking to the event itself and will confirm the final price two weeks before the event, or earlier if full details are available. Any changes will be advised to the client in writing.

2. Should the clients have to cancel their booking, this should be notified in writing with signatures from both parties and the following charges apply: Initial Deposit payment and 6-month Interim payment are date specific and nonrefundable at any time.

- More than 190 days' notice - loss of non-refundable deposits as indicated above.
- 189-90 days' notice - 30% projected balance due based on minimum numbers.
- 89-60 days' notice - 50% projected balance due based on minimum numbers
- 59-32 days' notice - 75% of projected balance due based on minimum numbers
- Less than 31 days' notice - 100% balance due based on minimum numbers

3. Provisional numbers will be asked for at any time of booking and HAL Commercial Company Limited reserves the right to set an agreed minimum number which forms the basis of your contract.

4. Payment terms: A £750 deposit is required within 2 weeks of making your provisional booking to confirm the date. A further £1000 deposit is required 6 months in advance of your booking date. The final number and total balance amount are required 2 weeks prior to your booking date. Once full payment has been received no refunds will apply and additions will be charged accordingly.

5. Should the client have any changes to wedding day numbers after the final balance has been paid the client has 48 hours prior to advise any final amendments in writing, in order that the table layout can be adjusted.

6. Payment can be made by card in the venue or over the phone, by cash in the venue (by prior arrangement - maximum £1000), by cheque (payable to HAL Commercial Co Ltd) or by bank transfer (details will be provided). Clients choosing to pay by bank transfer must email to advise that the transaction has been processed using the date of their wedding as reference in order that the receipt can be confirmed.

7. The client is hiring the building only for their event. HAL Commercial Company Limited is not responsible for any public events which may take place within Bellahouston Park.

8. HAL Commercial Company Limited reserves the right to change agreed event rooms with appropriate discussion, should indicated numbers not materialise.

9. HAL Commercial Company Limited may cancel the booking under the following circumstances: If the House, or any part of it, is closed due to fire/flood or an act of god, or by order of any public authority, or for any other reason that could not be foreseen at the time of the booking. Additionally, if the Client has not settled deposits/balance amounts owed within the agreed time scales.

10. The client assumes all responsibility for any damage he/she and his/her guests may cause during their event at the House for an Art Lover. The client will indemnify HAL Commercial Company Limited from and against any and all losses, costs, expenses, damages and claims arising in respect of damage caused by the client and/or his/her guests to any property at House for an Art Lover. Please note that the following are not permitted within the house: Iron-Bru, animals or candles at floor level, additionally only biodegradable confetti is permitted in the house grounds.

11. HAL Commercial Company Limited will ensure that the event is undertaken using reasonable care and skill but shall not be liable for any loss or damage to the property of the client or any such person as may so occur. Any claim which the client may wish to lodge against HAL Commercial Company Limited must be forwarded within one month of the date of the event and the liability of the latter shall not exceed the total invoice value (except in cases of death or personal injury). HAL Commercial Company Limited will not under any circumstances be liable for any indirect, consequential or economic losses.

12. Should the client wish to employ the services of any outside contractor other than those arranged by HAL Commercial Company Limited, the client must undertake to indemnify the House for an Art Lover against any claims made against them resulting from an act or default by the clients' contractors or caused by equipment supplied by the client. This indemnity is also to include cover under the Health and Safety at Work Act 1974. Any outside contractor must comply with appropriate legislation including the Fire Precautions Act. The House for an Art Lover reserves the right to refuse access without prejudice to any contractor.

13. The client must seek prior consent from their wedding coordinator in the event that they wish to arrange any 3rd party product or service. HAL Commercial Company Limited reserves the right to deny access for any product or service which has not had prior approval. All timings, set-up, delivery and collection details must be agreed in advance with the wedding coordinator and HAL Commercial Company Limited can accept no responsibility for services ordered without prior consent. Please refer to the suppliers timing information document.

14. Corkage is not permitted.

15. The House for an Art Lover name, logo and telephone number cannot be used in any advertising or publicity without the prior knowledge and approval of HAL Commercial Company Limited.

16. The client will not erect any exhibitions, stands or displays within the House without prior written consent.

17. It is a term of letting that goods and services cannot be bought or sold on the premises and no tickets may be sold at the door.

18. The contract is governed by Scots Law and the Scottish Courts have non-exclusive jurisdiction.

19. The terms of the contract, except as otherwise agreed between HAL Commercial Company Limited and the client in writing; regulate the contract between both parties to the exclusion of any other terms and conditions including any issued by the client.



# What our couples say...

"We had the best, most fun day of our lives, and it wasn't by accident. I don't know how you all do it, but we're so grateful that you do."

Alan & Rhiannon, 2024

"Thank you so much for all the care, craft, and hard work that went into making our wedding day last Saturday a massive success - getting married at your venue was a fantastic decision! Our guests were full of praise for every part of the ceremony, reception and evening party, and we couldn't be happier with how things went. You all helped make our big day really special."

Mr & Mrs Purvis, 2024

"I cannot rave enough about how beautiful a day it was, and there is nothing that could have been improved or changed. We are so grateful to everyone at House for an Art Lover for a once-in-a-lifetime experience, and wish we could relive it. Thanks again to everyone, we are endlessly grateful."

Catrhiona & Sara Rae, 2024





# 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 - **£600.00**

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)*

**2025 Weddings  
From £73.50pp**



# 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 fraîche (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	£76.50	£81.50
November – March	£73.50	£76.50

*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	£81.50	£86.50
November – March	£78.50	£81.50

*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>	<b>Mon – Thur</b>	<b>Fri - Sun</b>
April - October	£87.50	£92.50
November - March	£84.50	£87.50

*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 - £5.50pp**

Carrot & coriander

Roasted tomato & basil

Sweet potato with chilli & coconut

\*Ask about other options

**Sorbet - £5.50pp**

Raspberry

Strawberry & champagne

Passion fruit & mango

Citrus

**Haggis, neeps & tatties - £6.00pp**

(Vegetarian haggis provided)

**Cheese Board - £85.00 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)

**£28.00 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

### **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

### **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

### **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	£78.50	£83.50
November – March	£75.50	£78.50





# 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	£76.50	£81.50
November – March	£73.50	£76.50



## Delicious Additions

Canapés - £11.50pp 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 - £16.50pp  
*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)

### **Cocktail station**

£550 for 2 types of alcoholic cocktails

*(\*includes the first 100 cocktails)*

*Speak to the Wedding Coordinator to discuss your signature cocktail ideas*

## 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

	<b><u>2025</u></b>	<b><u>2026</u></b>	<b><u>2027</u></b>
<b>Ceremony Fee</b>	£600	£650	£700
<b><u>Honeyman</u></b>			
<b>Mon – Thurs</b>			
<i>(April - October)</i>	£76.50	£82.50	£87.50
<i>(November - March)</i>	£73.50	£79.50	£84.50
<b>Fri – Sun</b>			
<i>(April - October)</i>	£81.50	£87.50	£92.50
<i>(November - March)</i>	£76.50	£82.50	£87.50
<b><u>Gesso</u></b>			
<b>Mon – Thurs</b>			
<i>(April - October)</i>	£81.50	£87.50	£92.50
<i>(November - March)</i>	£78.50	£84.50	£89.50
<b>Fri – Sun</b>			
<i>(April - October)</i>	£86.50	£92.50	£97.50
<i>(November - March)</i>	£81.50	£87.50	£92.50
<b><u>Glasgow Rose</u></b>			
<b>Mon – Thurs</b>			
<i>(April - October)</i>	£87.50	£93.50	£98.50
<i>(November - March)</i>	£84.50	£90.50	£95.50
<b>Fri – Sun</b>			
<i>(April - October)</i>	£92.50	£98.50	£103.50
<i>(November - March)</i>	£87.50	£93.50	£98.50



## Pricing Summary – Overview

	<b><u>2025</u></b>	<b><u>2026</u></b>	<b><u>2027</u></b>
<b><u>Afternoon Tea</u></b>			
<b>Mon – Thurs</b>			
<i>(April - October)</i>	£78.50	£84.50	£89.50
<i>(November - March)</i>	£75.50	£81.50	£86.50
<b>Fri – Sun</b>			
<i>(April - October)</i>	£83.50	£89.50	£94.50
<i>(November - March)</i>	£78.50	£84.50	£89.50
<b><u>Sharing Buffet</u></b>			
<b>Mon – Thurs</b>			
<i>(April - October)</i>	£76.50	£82.50	£87.50
<i>(November - March)</i>	£73.50	£79.50	£84.50
<b>Fri – Sun</b>			
<i>(April - October)</i>	£81.50	£87.50	£92.50
<i>(November - March)</i>	£76.50	£82.50	£87.50
<b><u>Additions</u></b>			
Canapes	£11.50	£14.00	£14.00
Evening Buffet	£16.50	£20.50	£23.00
Children's menu	£28.00	£31.00	£33.00
Soup or sorbet	£5.50	£7.00	£8.00