



HOUSE FOR
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



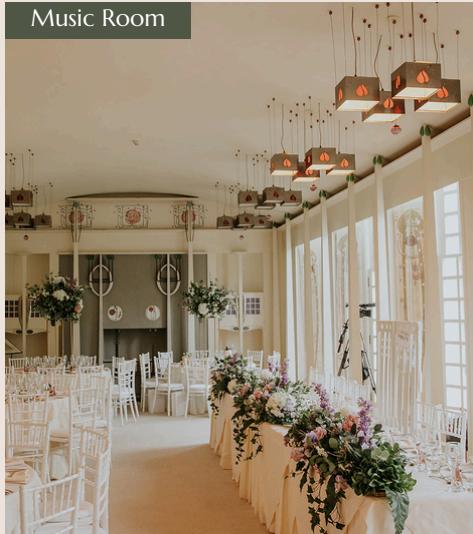
John Johnston



The Gibsons

Spaces & Layouts

Music Room



Main Hall & Dining Room



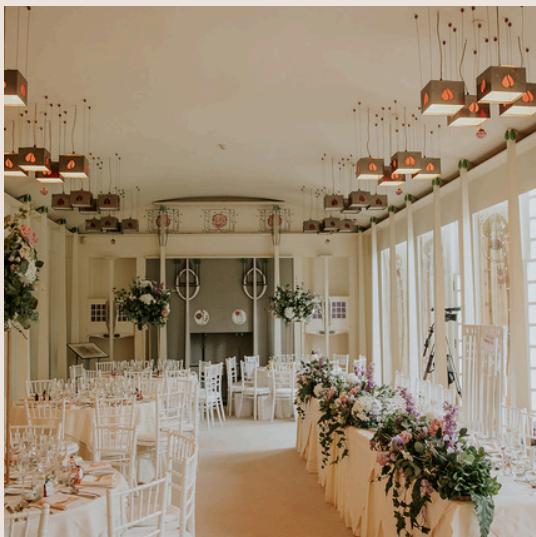
Art Lover's Bar



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.

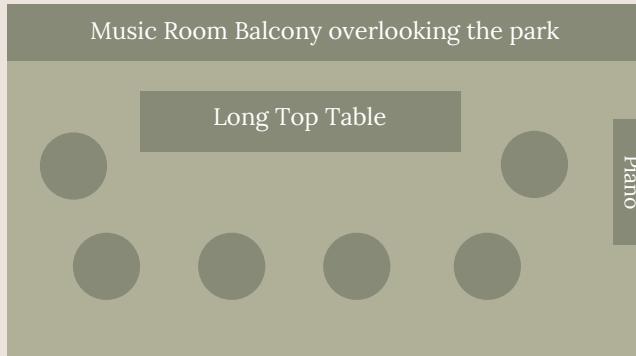
Option 4 - Two long tables with a maximum of 20 guests on each side (80 guests max)

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

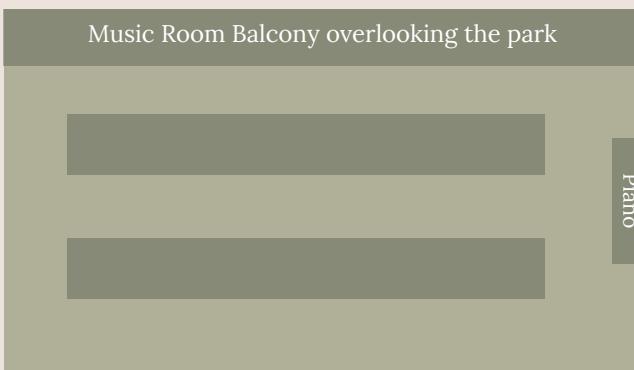
Option 2 - Seats a maximum of 72



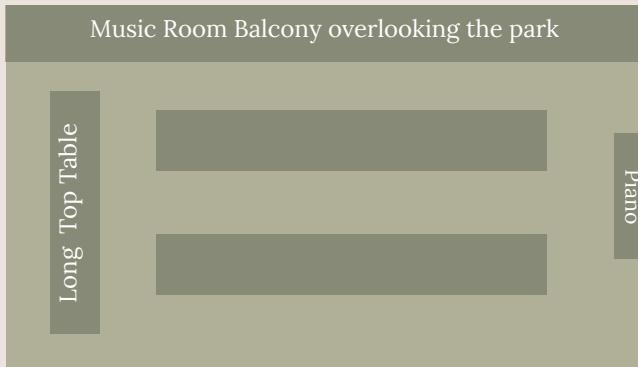
Option 3 - Seats a maximum of 80



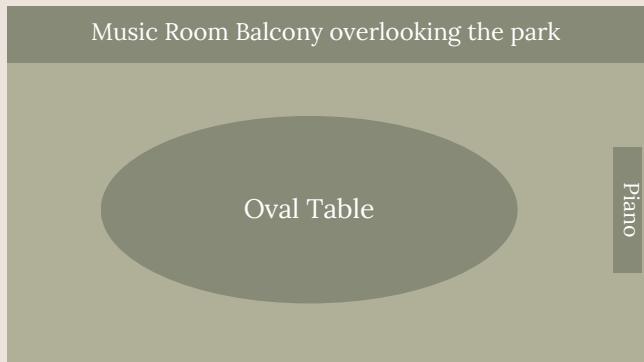
Option 4 - Seats a maximum of 80



Option 5 - Seats a maximum of 68



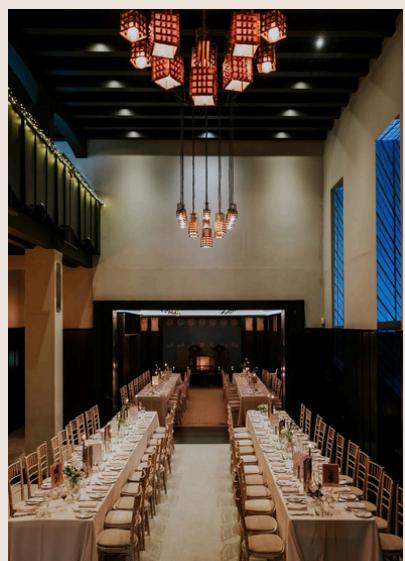
Option 6 - Seats a maximum of 44



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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)

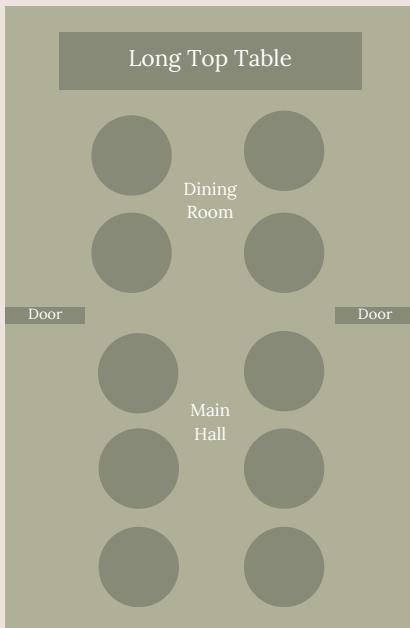
We can also offer a sweetheart table option - ask for more details.

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

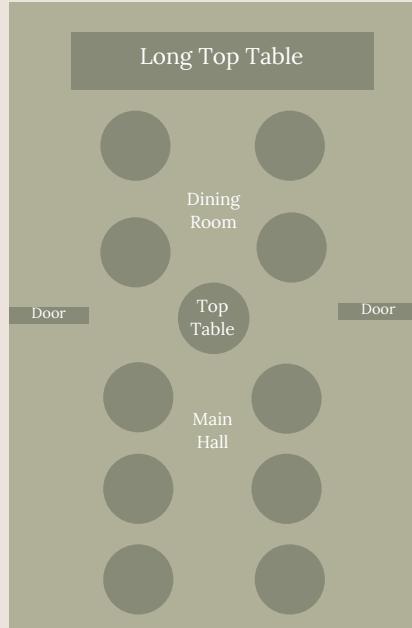
Option 5 - For intimate mid-week weddings we can seat up to 35 guests maximum on one Oval table in the Dining Room, or up to 44 guests maximum in the Main Hall.

Main Hall & Dining Room

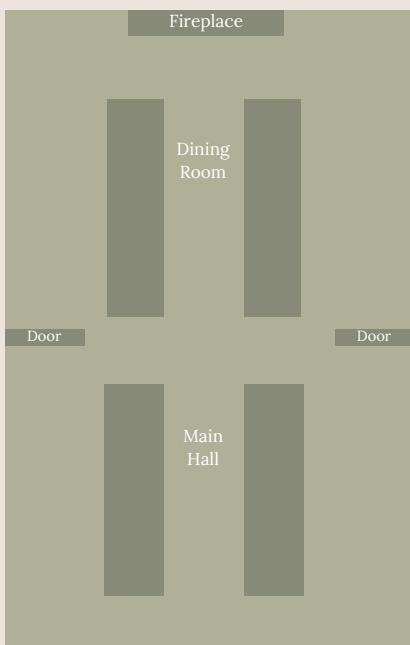
Option 2 - Seats a maximum of 110



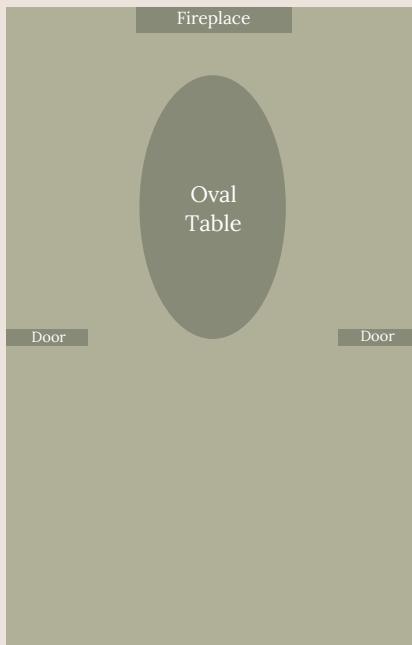
Option 3 - Seats a maximum of 120



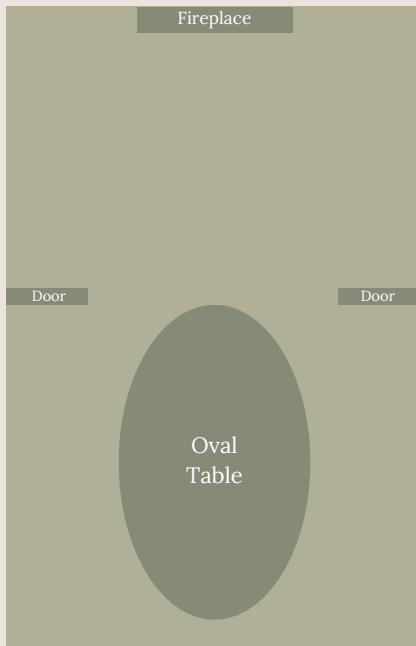
Option 4 - Seats a maximum of 96



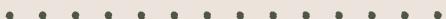
Option 5 in the Dining Room - Seats a maximum of 35



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 for evening guests is 150.

Oval Room



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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 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: Irn-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.”

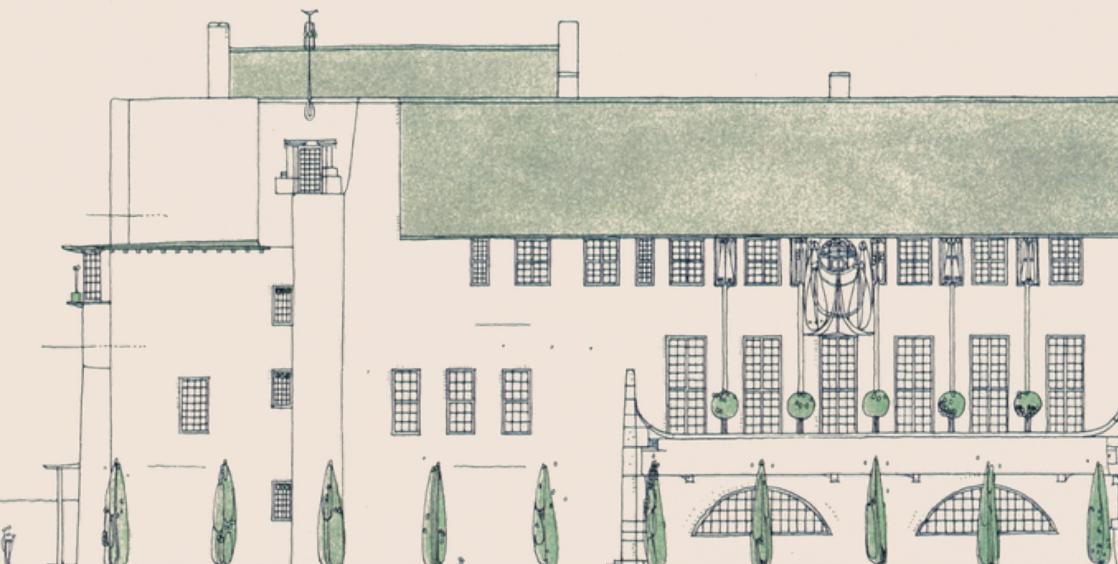
Alan & Rhiannon, 2O24

“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, 2O24

“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.”

Catriohna & Sara Rae, 2O24





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
Menu tasting:
2 starters, 2 main courses and 2 desserts of your choice

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 - **£650.00**
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)

**2026 Weddings
From £79.50pp**



Honeyman Package

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

Starter

- Smoked haddock fish cake with homemade tartare sauce
- Ham hock terrine with apple puree & pickled shallots
- Whipped feta cheese, minted watermelon (v)
- Soup of your choice (v/vg)

Main Course

- Roasted chicken supreme with chicken jus
- Steak & ale pie with rosemary roast potatoes
- Pan seared sea trout with lemon beurre blanc
- Roasted pork loin with apple cider jus
- Creamy wild mushroom orzo pasta, pecorino, rocket (v)
- Roasted butternut squash risotto (v/vg)

All main courses served with
creamy mashed potatoes & seasonal vegetables

Dessert

- Lemon & strawberry tart with whipped cream & strawberry gel (v)
- Coconut & lime panna cotta with pineapple salsa & toasted coconut
- Mango & passion fruit pavlova with passion fruit curd (v)
- Salted caramel profiteroles with chocolate craquelin & chocolate sauce (v)
- Vegan chocolate mousse with fresh raspberries & chocolate crumble (v/vg)

Freshly Brewed Tea & Coffee
With Scottish Tablet

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

Special dietary requirements will be catered to separately.



Gesso Package

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

Starter

Hot smoked salmon rillette with sourdough crostini & pickled cucumber ribbons
Chicken and pistachio roulade with rocket salad & lemon and herb dressing
Duck liver parfait with mini oatcakes & pear and quince gel
Goats cheese & watermelon salad (v, vegan feta cheese available)

Main Course

Chicken stuffed with haggis & peppered whisky jus
Slow cooked beef shin roulade with rich red wine jus
Pan seared fillet of cod with dill cream sauce
Stuffed pork loin with wholegrain mustard jus
Spinach & ricotta cannelloni with rich tomato sauce & rocket (v)
Roasted vegetable pithivier with salsa verde (v/vg)

All main courses served with
dauphinoise potatoes & seasonal vegetables

Dessert

Orange & vanilla cheesecake with passionfruit curd & Chantilly cream (v)
Apple & blackberry frangipane tart with coulis & whipped mascarpone (v)
Chocolate pudding, rich chocolate sauce & vanilla bean ice cream (v)
Sticky toffee pudding with salted toffee sauce & vanilla bean ice cream (v)
Vegan lemon tart with mini meringues (v/vg)

Freshly Brewed Tea & Coffee
With Scottish Tablet

Gesso	Mon – Thur	Fri - Sun
April – October	£87.50	£92.50
November – March	£84.50	£87.50

Special dietary requirements will be catered to separately.



Glasgow Rose Package

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

Starter

Stornoway black pudding with poached egg & wholegrain mustard cream sauce
Gin & beetroot cured salmon, whipped crème fraîche, lemon & herb dressing
Chicken liver parfait, apricot chutney & toasted brioche
Smoked mackerel pâté, pickled cucumber & toasted sourdough

Main Course

Corn fed chicken ballotine stuffed with mushroom & tarragon with white wine cream sauce
Pan seared salmon fillet with lemon & dill butter sauce
Roasted rump of lamb with celeriac puree and rosemary red wine jus
Pan fried duck breast with blackberry & red wine jus
Vegan haggis, mushroom & spinach wellington with salsa verde (v/vg)

All main courses served with
fondant potatoes & seasonal vegetables

Dessert

Dark chocolate delice with honeycomb & salted caramel Chantilly cream (v)
Iced raspberry parfait with elderflower and champagne gel & toasted pistachios (v)
Vanilla crème brûlée with House made shortbread & fresh strawberries (v)
Lemon and lime posset with mini poppyseed macaron and almond crumb (v)
Vegan chocolate cremeux with hazelnut praline & caramelised banana (v/vg)

Freshly Brewed Tea & Coffee
With Scottish Tablet

Glasgow Rose	Mon – Thur	Fri - Sun
April - October	£93.50	£98.50
November - March	£90.50	£93.50

Special dietary requirements will be catered separately.



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)

£31.00 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 eclair
- 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

April – October

November – March

Mon – Thur

£84.50

£81.50

Fri - Sun

£89.50

£84.50



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 brûlée
- 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	£82.50	£87.50
November – March	£79.50	£82.50



Delicious Additions

Canapés - £14.00pp for 4

Hot

- Haggis bonbons, whisky sauce
- Cajun king prawn skewer
- Mini baked potato with chive hollandaise
- Hot smoked salmon & pea tart

Cold

- Chicken liver parfait with apricot gel
- Smoked salmon rillette on an oatcake
- Chicken & herb roulade with date puree
- Tomato & pesto tart

Vegan

- Sweet potato rounds
- Beetroot falafel bite, tahini drizzle
- Olive tapenade & tomato puff pastry
- Cheesy vegan scones

Sweet

- Chocolate dipped strawberries
- Mini lemon macarons
- Raspberry shortbread
- Chai spiced baked apple tart

Evening Buffet - £20.50pp

Choose 3 options from the below

Selection of rolls with bacon, lorne sausage and potato scone
(vegan fillings available)

- Mini steak pies
- Mini macaroni pies
- Chicken pakora
- Cajun spiced potato wedges (v, vg)
- Vegetable pakora (v, vg)
- Vegetable samosa with chilli dip (v, vg)

Served with Tea & Coffee

OR 1 option from the below

Taco & nacho bar, pulled pork, chicken, grilled veggies, black beans, pinto beans, salsa, lettuce, sour cream, grated cheddar, guacamole, jalapenos

Pizza bar, pepperoni, barbecue chicken, ham & pineapple, vegetable, goats cheese & roasted red pepper, margarita

Gourmet slider bar, beef, chicken, pulled pork, mushroom

Mediterranean mezze, roasted vegetables, mushrooms, tabbouleh, samosas, tzatziki, baba ghanoush, crudites, falafel, hummus, pitta bread, crackers

ADD sweet options - £2.50pp – choose from: macarons, brownie bites, fruit tarts, lemon meringue tarts, chocolate strawberries, mini bakewell tarts



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

£650 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 Limewash 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

	2026	2027	2028
Ceremony Fee	£650	£700	£750
<u>Honeyman</u>			
Mon – Thurs			
(April - October)	£82.50	£87.50	£92.50
(November - March)	£79.50	£84.50	£89.50
Fri – Sun			
(April - October)	£87.50	£92.50	£97.50
(November - March)	£82.50	£87.50	£92.50
<u>Gesso</u>			
Mon – Thurs			
(April - October)	£87.50	£92.50	£97.50
(November - March)	£84.50	£89.50	£94.50
Fri – Sun			
(April - October)	£92.50	£97.50	£102.50
(November - March)	£87.50	£92.50	£97.50
<u>Glasgow Rose</u>			
Mon – Thurs			
(April - October)	£93.50	£98.50	£103.50
(November - March)	£90.50	£95.50	£100.50
Fri – Sun			
(April - October)	£98.50	£103.50	£108.50
(November - March)	£93.50	£98.50	£103.50



Pricing Summary – Overview

	2026	2027	2028
<u>Afternoon Tea</u>			
Mon – Thurs			
(April - October)	£84.50	£89.50	£94.50
(November - March)	£81.50	£86.50	£91.50
Fri – Sun			
(April - October)	£89.50	£94.50	£99.50
(November - March)	£84.50	£89.50	£94.50
<u>Sharing Buffet</u>			
Mon – Thurs			
(April - October)	£82.50	£87.50	£92.50
(November - March)	£79.50	£84.50	£89.50
Fri – Sun			
(April - October)	£87.50	£92.50	£97.50
(November - March)	£82.50	£87.50	£92.50
<u>Additions</u>			
Canapes	£14.00	£14.00	£15.00
Evening Buffet	£20.50	£23.00	£23.00
Children's menu	£31.00	£33.00	£34.00
Soup or sorbet	£5.50	£5.50	£6.00
Cocktail station	£650.00	£700.00	£750.00