



Wedding Receptions at the Hunter Halls

The Hunter Halls, with ornate painted pillars and large panelled windows overlooking the Quadrangles, provides the perfect setting for large wedding receptions.

Venue	Capacity	Venue Hire Cost 2012
Hunter Hall West	180	£2500 (+VAT)
Hunter Halls (full venue)	360	£3000 (+VAT)

Our approved caterers, Saltire Hospitality, would be delighted to assist with your wedding reception in the Hunter Halls.

Sample Menus

Canapés

Allowing 1 of each item per person. Prices are based on numbers of 50+.

Option one	choose any 3 items	£ 6.00pp+vat
Option two	choose any 5 items	£ 9.95pp+vat
Option three	choose any 7 items	£11.75pp+vat

Hot canapés

- Haggis balls with an Arran mustard dip
Small bites of the great chieftain o' the puddin' race with a wholegrain mustard dip (vegetarian haggis available)
- Seared tiger prawns
Seared tiger prawns served with parsley, chilli butter (gluten free)
- Marinated chicken skewers
Strips of chicken marinated in olive oil, garlic and rosemary - skewered and flash roasted (gluten free)
- Potato scone with black pudding and apple
Base of potato scone with seared black pudding topped with caramelised apple
- Croustade of smoked apple wood and cranberry (v)
Baked pastry base topped with smoked applewood and cranberry
- Honey glazed pork and apple sausages
Pork, apple and cider sausages glazed with heather honey and sesame seeds (gluten free)
- Croustade of Aberdeen Angus
Seared Petit fillet of Aberdeen Angus with horseradish cream on a croustade topped with a pesto dressing
- Sausage, apple, garlic and cheese tarts
- Mini soupsum (v)
Demitasse cup/shot glass filled with warm vegetarian soup
- Marinated king scallop in lime and chilli
Sliced king scallop marinated in lime with chilli & ginger lightly seared served with a wedge of lime (served in a Chinese spoon- gluten free)
- Feuilletés filled with brie and slow roasted tomato
Puff pastry with slow roasted tomato and brie
- Salmon tikka served with a riata dip
Salmon pieces marinated in tikka spice, roasted and served with a yoghurt, cucumber and mint dip
- Mini duck parcels
Confit of duck wrapped in filo pastry served with a hoi sin dip
- Seared filled of border lamb with a mint crème fraiche
Tender fillet of lamb seared and served on a bread crouton topped with mint crème fraiche



Cold canapés

- Mini Yorkshire pudding with shredded beef and horseradish
Small Yorkshire pudding with shredded roast beef, horseradish and mayonnaise with chervil
- Savoury shortbread with tomato and feta cheese (v)
Parmesan and rosemary shortbread rounds, topped with cherry tomato and feta cheese
- Scottish smoked salmon on a mini oatcake
Fine Scottish smoked salmon on a mini oatcake with cream cheese
- Roast vegetable tartlets with caramelised onions and pesto (v)
Dainty pastry cup filled with roasted vegetables, caramelised onion and pesto
- Pear and Roquefort blinis (v)
Pear pieces with Roquefort cheese served on buckwheat blinis
- Artichoke and parmesan tarts topped with sundried tomatoes (v)
Small artichoke filled with sun dried tomatoes and olives topped with parmesan shavings
- Tartlet of guacamole and quails egg (v)
Pastry tartlet filled with guacamole and garnished with half a quails egg and chervil
- Barquette topped with shellfish and medallions of lobster
Barquette of scallop and prawn with a light lemon mayonnaise topped with a medallion of lobster
- Strips of smoked duck with caramelised onion croustade
Croustade filled with caramelised onion and smoked duck, finished with an orange segment and flat leaf parsley
- Mini prawn cocktail
Prawns bound in a marie rose sauce served in a pastry cup
- Red mullet brochette
Red mullet served on a crouton of bread with a tomato and basil concasse
- Carpaccio of venison with rocket and pear chutney
Thinly sliced fillet of venison with a rocket and pear chutney
- Skewers of basil mozzarella with cherry tomato (v)
Skewer of baby mozzarella and cherry tomatoes with a basil oil dressing (gluten free)
- Sun blushed tomato and garlic croustade (v)
Garlic crouton topped with sun blushed tomatoes topped with a rocket pesto
- Half quails egg with keta caviar and green salsa
Chinese style spoon filled with spicy flavoured green salsa quails egg topped with salmon caviar (gluten free)

All canapés are prepared freshly by our brigade of chefs. Hot canapés are finished at your venue to ensure quality and freshness.

Sweet canapés

- Mini fruit skewer
- Dainty lemon tart
- Dainty chocolate tart
- Mini passion fruit tart
- Mini walnut tart



Bowl Food

Looking for something different? Our bowl food is a stylish and substantial alternative to canapés. Small but perfectly formed, bowl food dishes are ideal for your drinks reception. Bowl food is designed to be eaten standing up.

Please select one choice plus one vegetarian (recommended split 90%/10%):
£6.00pp+VAT

- Traditional breaded fish and chips with mushy peas
- Mini chilli bowl with rice, tortilla chips & sour cream
- Classic prawn cocktail with iceberg and marie rose sauce
- Chilli and garlic fried beef with Asian coleslaw
- Bubble and squeak with bacon lardons
- Chicken caesar salad with parmesan shavings & garlic croutons
- Pork and leek sausage with caramelised onion mash & gravy
- Mini chicken fillets with pesto cream sauce & creamed potatoes
- Minted lamb kofta with mint riata
- Three bean chilli with rice and tortilla chips (v)
- Lamb chops with braised red cabbage
- Wild mushroom risotto with truffle oil & parmesan shavings (v)

The above dishes are samples of what we can provide; we would be delighted to provide additional suggestions tailored to suit your requirements. Clients are advised that products from our kitchens could contain nuts or nut related ingredients transferred from other products. We have been assured by all our suppliers there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergies involved in the production of food for events, if you are at all unsure of the makeup of any of our dishes please, do not hesitate to contact us. We are committed to driving healthier living and we use Lo-salt in the make up of our dishes. Our logo indicates 'healthy living' options. All our menu items are made up using the freshest local produce.



Wedding Breakfast Selector

Three course served dinner or luncheons are priced from £32.75pp+vat to £51.50pp+vat (based on numbers of 50+) dependent upon the menu selected which includes the provision of table linen, crockery, stainless steel cutlery, linen napkins, equipment and staff to serve.

Soups

• Spicy parsnip and apple (v)	£5.75
• Sweet potato and red onion with parmesan crouton (v)	£5.75
• Tomato and fennel broth (v)	£5.75
• Thyme roasted vine tomato and red pepper (v)	£5.75
• Traditional Scotch broth with a contemporary twist (max numbers 200)	£6.75
• Chilled vichyssoise (v)	£5.75
• Cream of wild mushroom and tarragon (v)	£5.75
• Butternut squash with coconut and lime (v)	£5.75
• Crayfish bisque	£6.75
• Smoked haddock chowder with quails egg	£6.75

Starters

• Whisky cured salmon in a chilli and gazpacho dressing	£8.50
• Rilette of smoked & roast salmon with a sauce remoulade, with dill and sea salt melba toast	£8.50
• Gateâu of haggis, neeps and tatties with a whisky sauce	£8.50
• Cocktail of tiger prawns served in a bread bowl	£9.10
• Halibut gravadlax with chilled gazpacho	£9.60
• Carpaccio of duck with pear, blue cheese, seasonal leaves and pancetta	£9.40
• Crab fish cake served with a fennel salad and finished with a lemon pesto	£8.50
• West coast roast salmon with a tomato and lime salsa	£9.50
• Terrine of chicken ,potato and parma ham with brioche and finished with a balsamic reduction	£8.20
• Seared wood pigeon breast with a celeriac remoulade and Shetland black pudding	£9.50
• Rilette of duck with an orange salad	£8.50
• Mille feuille of woodland mushroom and pancetta with a quails egg dressing	£8.50
• Pressed char-grilled vegetable and goats cheese terrine with a tapenade dressing (v)	£7.50
• Gnocchi with dolcelatte & asparagus cream sauce with fresh rosemary(v- numbers of 100 or less)	£7.50
• Warm asparagus and feta tart with a tomato and herb salad (v)	£9.75
• Salad of sun-ripened tomatoes with mozzarella cheese and finished with basil oil (v)	£7.50
• Tartlet of sautéed leek and Dunsyre blue on vine tomato and micro salad (v)	£8.00
• Parmesan tartlet with plum tomato and gorgonzola with a red onion and balsamic dressing (v)	£8.50



Main courses

- Supreme of halibut with buttered leeks, parmentier potatoes and finished with lobster bisque Market Price*
- Poached rainbow trout with asparagus, warm potato salad and a dressing of lemon, dill and aioli £20.50
- Monkfish & langoustine skewers on tagliatelli, with anchovy cream, chorizo, tomatoes & spinach Market Price*
- Confit of salmon with a red wine risotto and a julienne of vegetables £24.50
- Roast supreme of chicken filled with haggis, with grain mustard mash & wedges of roasted parsnip & carrot £22.50
- Roast supreme of free range chicken with soft herb mash, baby vegetables, lardons of pancetta & Madeira jus £22.20
- Poached supreme of chicken with tarragon & mustard sauce with roasted root vegetables & fondant potatoes £22.00
- Supreme of chicken with fresh asparagus spears and a white wine sauce, served with a chive mash £22.00
- Roast breast of guinea fowl with a black pudding farce wrapped in streaky bacon with oyster mushrooms and butternut squash risotto with a tarragon jus £22.00
- Duck leg confit with apple and rocket, parmentier potatoes and a cider jus £22.00
- Honey roast duck breast, served with sautéed potatoes, caraway vegetables and an amaretto jus £25.80
- Slow cooked saddle of mutton on a cassoulet of beans with rosemary infused sauté potatoes £25.30
- Roast loin of lamb on a bed of buttered cabbage, served with boulangere potatoes £30.50
- Rump of lamb niçoise served with dauphinoise potatoes, green beans and wild mushrooms £23.50
- Braised shank of lamb with shallots and tarragon with crushed peppered potatoes & butternut squash £21.00
- Braised daube of beef crushed herb potatoes, roasted vegetables and a bourguignon sauce £23.00
- Carved sirloin of Scottish beef with pan juices, with Yorkshire pudding, roast potatoes & roasted root vegetables (max numbers 200) £25.00
- Pan-fried fillet of Scottish beef, darphin potato with celeriac, tomato & spinach, finished with tomato chutney £33.00
- Surf and turf, 60z sirloin steak with seared prawns and niçoise sauce, dauphinoise potatoes & panache of seasonal vegetables Market Price*
- Shank of venison with a sweet potato mash and braised red cabbage £33.00

*Due to fish stocks in Scottish waters market prices change regularly, therefore please contact us for these prices and we shall consult our suppliers prior to providing a quotation.



Vegetarian Main Courses

- Roast pumpkin, tomato and coriander samosa with a tomato and chilli salsa
- Pave of aubergine and grey lentils with a sauce Jacqueline
- Mushroom and truffle risotto with a rocket salad
- Strudel of asparagus and wild mushrooms, served with char-grilled Mediterranean vegetables & tomato and basil dressing
- Fried polenta with baby spinach and woodland mushrooms, served with a yellow pepper essence
- Beetroot and apple tart tatin with puy lentils and horseradish crème fraiche
- Leek and fennel tart with smoked applewood cheese, poached egg and hollandaise sauce

Desserts

- Crème brulée of your choice £6.50
- Warm tarte tatin with apple ice cream and toffee drizzle £6.50
- Panna cotta served with a basket of berries £6.50
- Seasonal fruit pavlova £6.50
- Apple and ginger pudding with a ginger syrup £6.50
- Black cherry and chocolate mousse £6.50
- Baked lemon cheesecake with preserved berries £6.50
- Glazed lemon tart with a vanilla cream & raspberry sorbet £6.50
- Raspberry meringue roulade & white chocolate ice cream £6.50
 - Sticky toffee and whisky pudding £6.50
- Chocolate nemesis with a raspberry & ginger compote £6.50
- White chocolate teardrop filled with lemon mousse £6.80
- Summer pudding with vanilla crème fraiche - seasonal £6.50
- Passion fruit tart £6.50
- Dark chocolate tart, pistachio tuile & a red wine coulis £6.50
- Raspberry & white chocolate mousse, with raspberry coulis £6.50
- Gratinated summer fruits, cointreau sabayon & lemon sorbet £6.50
- DIY Cranachan- a novel way of serving a traditional dish. We serve the components and let you build your own! (max numbers 200) £8.50
- Meringue basket filled with cranachan, served with a fruit coulis £6.75
- Trio of chocolate (torte, marquise and white chocolate ice cream) £8.75
- Trio of seasonal fruits (fruit mousse, crème brulée, ice cream) £8.75
- Selection of Scottish or Continental cheeses with a quince jelly, grapes, celery, water biscuits and oatcakes £7.00

Beverage

Freshly brewed tea and filter coffee served with chocolate truffles

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Contact Us

Please do not hesitate to contact us for more information on holding your wedding reception at the Hunter Halls.

Email: cvso@glasgow.ac.uk Telephone: 0141 330 3123