



Weddings

THE *At*
UNIVERSITY
OF GLASGOW

25
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WELCOME

Congratulations on your engagement, and thank you for considering the University to host your Wedding Day.

Nestled in the heart of Glasgow's West End, The University of Glasgow offers the most breath taking setting for your special day.

Whether you dream of saying "I do" in a grand ceremony, surrounded by all of your family and friends. Or an intimate celebration, the University provides the perfect backdrop for every moment of your Wedding day.

With fantastic reception packages, exceptional service, and picturesque scenery at every turn, there truly is no better place to host your Wedding.

We can't wait to celebrate with you.

Best wishes,

- UoG Wedding Team
x



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CHAPTER ONE

WEDDING CEREMONIES



WEDDING CEREMONIES

The University of Glasgow is an important place to many people and it is with pleasure that we can offer the University as a venue for the Wedding ceremonies of the following:

- Current Students
- A Graduate/Diplomat
- A current member of staff
- Children of the above categories

Weddings ceremonies can take place on Fridays and Saturdays during term time, with the remaining weekdays available during the University holidays.

Weddings can start at 12 Noon, 2pm and 4pm each day.

Fees

The fee for wedding ceremonies is:

- £1350 inclusive of VAT from the 1st August 2025 (valid until 31st July 2026)
- £1455 inclusive of VAT from 1st August 2026 (valid until 31st July 2027)
- £1555 inclusive of VAT from 1st August 2027 (valid until 31st July 2028)

ISHBEL & JOSH

THE TEAM
AT UOFG
WEDDINGS
WERE
ABSOLUTELY
FANTASTIC.
FROM THE
REHEARSAL,
TO KEEPING
EVERYONE
ON TRACK
ON THE DAY.
WE COULD
NOT FAULT
THE TEAM.



CHAPTER TWO

DRINKS RECEPTIONS



DRINKS RECEPTIONS

Following your Wedding Ceremony at the University of Glasgow, you can choose to begin your celebrations as a married couple in style by hosting a drinks reception on our magnificent University grounds.

We know that with us, you and your guests will have a truly memorable experience at the heart of the University of Glasgow, and we look forward to welcoming you to celebrate.

Our drinks receptions are available for a minimum of 50 adult guests.

Alcoholic drinks may be substituted for a 0% alternative.

Under 18's receive a 30% discount on our package prices.

Choices must be confirmed in advance.

Additional alcoholic drinks can be added to either package for £5.40 per person.

If you are having your evening reception at the University,

Package A is included in your reception package.

Canapés can be added on for £2.50 per canapé.

PACKAGE A

£13 Per Person

1 Glass of Prosecco

or a

Bottle of Beer

per person



PACKAGE B

£20 Per Person

1 Glass of Prosecco

or a

Bottle of Beer

&

3 Canapés

per person



CANAPÉ SELECTION

All of our canapés are hand prepared using the finest ingredients. Canapés are included in Package 2 above and additional canapés can be added on for £2.50 per canapé in multiples of 25 per type.

MEAT

Chicken Liver Pâté Cristini

Chicken Tikka on Mini Naan Bread

Mini Quiche Lorraine

Mini Scotch Egg

FISH

Smoked Trout & Chive Mini Quiche

Smoked Mackerel Pâté on
Oatcake

Smoked Salmon & Creamed
Cheese Roulade

Prawn & Pepper Aioli Tart

VEGETARIAN

Mini Vegetable Quiche

Cherry Tomato, Basil &
Mozzarella Skewer

Heart Shaped Wild Mushroom
Palmier

Garlic & Parsley Bread Bites

VEGAN

Confit Tomato and Olive Cup

Mediterranean Vegetable &
Vegan Feta Cup

Hummus, Olive & Balsamic
Onion Croustade

Mini Pretzel Bites



CHAPTER THREE

WEDDING RECEPTIONS



WEDDING RECEPTIONS

Grand sweeping staircases, beautiful wood panelled rooms and magnificent Victorian Halls with striking, yet unpretentious interior architecture, are the order of the day at the University of Glasgow. The University is one of the most recognisable buildings in Britain and is the second largest example of Gothic revival architecture in Britain after the Palace of Westminster. With sweeping views across the west and south of the city and stunning enclosed Quadrangles and Cloisters, there is really no other venue quite like it in the country.

Your wedding celebration should be the most special day and at the University of Glasgow we are here to make it as memorable as possible for all the right reasons. Our dedicated team will work closely with you on the arrangements for your celebration and our Chefs are happy to consider any special requests you may have. Our team are always on hand to assist in the planning of the event and put you at ease with the organisation of the biggest day of your life.



MAGGI & PAUL

A photograph of a couple dancing in a kilt and wedding dress. The man is wearing a red and black plaid kilt, a black jacket, and a matching plaid shawl. The woman is wearing a white wedding dress with a full skirt and a red sash. They are both smiling and looking at each other. The background is a blurred image of a building with a balcony and a sign that says "HASS".

WE FELT VERY
LOOKED AFTER THE
WHOLE DAY, IT ALL
WENT VERY
SMOOTHLY FROM
OUR PERSPECTIVE,
AND WE'VE HAD
NOTHING BUT
COMPLIMENTS FROM
THE GUESTS ON
EVERYTHING FROM
THE CHAPEL AND
CEREMONY, TO THE
FOOD, TO THE
EVENING RECEPTION.
WE ARE SO GLAD
THAT WE WERE ABLE
TO HAVE THE WHOLE
DAY WITH YOU AND
YOUR TEAM, IT WAS
TRULY MAGICAL.

RECEPTION VENUES

ONE A, THE SQUARE

One A The Square is an attractive venue that blends traditional and contemporary design featuring natural daylight, parquet flooring, beamed ceilings and stone arches. Looking out onto Professors Square next to the Memorial Chapel it is ideal for wedding receptions, hosting between 50 and 100 people. In addition, the venue can accommodate a further 75 evening guests.



RECEPTION VENUES

BUTE HALL

Bute Hall is a stunning ceremonial hall and sits at the heart of University life. This venue features beautiful stained glass windows which bathe the room in beautiful tinted natural light, a vaulted wooden ceiling and a sprung wooden floor ideal for dancing. The jewel in the University's crown, this breath-taking venue is perfect for wedding receptions for between 100 and 160 people, with plenty of space for additional evening guests.





CHAPTER FOUR

WEDDING MENUS



WEDDING MENUS

We know that the Wedding Breakfast is one of the most important parts of any wedding day, so our menus are designed to offer the very best in fine dining for you and your guests as you celebrate on your Wedding day.

For Wedding celebrations we request that you select two dishes from each course to create your menu, as well as a full vegetarian or vegan menu, should this be required. A pre order of all of your guest's choices is due 6 weeks prior to your wedding. All dietary requirements can be catered for.

If you wish to substitute any dish in any menu with a course from another menu then we are happy to allow this. In this instance the overall menu cost will automatically revert to the highest priced menu based on your choices.

If you would like to supplement your chosen menu with an intermediary course then please let us know and we would be happy to discuss options with you and provide a bespoke quote.

A wedding tasting, of both of your chosen menus, is included within your package.

Our 'Wee One's' Menu is available on request for children aged 11 and under.

TOWER MENU

TO START

Chicken liver parfait,
*Served with red onion marmalade, pickles, dressed salad leaves,
balsamic reduction & crisp bread*

Prosciutto crudo, melon, greek feta and olive salad,
Served with pea shoots, micro herbs & lemon dressing

Isle of Mull smoked trout and Smoked Salmon,
*Served with lemon & cream cheese roulade,
Yuzu dressing & mixed baby leaf salad*

Butternut squash and chilli velouté,
Served with coconut crème (vegan)

TO FOLLOW

Supreme of Chicken,
*served with buttered mash, tender stem broccoli,
sugar snaps, carrots & pink peppercorn sauce*

Maple & Coffee Glazed Daube Of Beef,
*served with caramelised shallot,
thyme mash & roasted roots*

Herb Crusted Hake,
*served with lemon infused spinach,
crushed potatoes & dill oil*

Pumpkin & Sage Ravioli ,
served in a roast garlic and thyme sauce (vegan)

TO FINISH

Eton Mess,
*layers of whipped cream,
crushed meringue & fresh berries*

Sticky Toffee Pudding,
with Isle of Arran Vanilla ice cream

Lemon tart,
with mixed berry compote (vegan)

Tea & Coffee will be served along with Scottish tablet to end the meal.

TURRET MENU

TO START

Chicken & Smoked Ham Hock Terrine,
Served with basil oil dressed leaves & piccalilli

Haggis Timbale,
Served with whisky cream sauce

Dirty Martini Prawn Cocktail,
Served with a gin and vermouth sauce, garnished with olives

Heritage tomatoes carpaccio style salad,
*Served with rocket, balsamic onions, vegan cheese,
crisp bread (vegan)*

Petit Pois and Mint Soup (vegan)

TO FOLLOW

Slow-cooked Pork Belly,
*Served with pink lady puree, pickled apple, salt-baked beetroot,
cider apple jus & Stornoway champ*

Sirloin Of Scotch Beef
*Served with braised fondant potato, savoy cabbage,
thyme roasted roots & red wine jus*

French trimmed breast of Chicken,
*stuffed with basil, sundried tomato & mozzarella,
with mash & trimmed French beans in a rich sugo sauce*

Salmon Fillet,
*Served with Saffron fondant potato,
braised fennel, in a dill & lemon butter sauce*

Roasted Cauliflower Steak,
*Served with chickpea croquette, turmeric,
coriander & sweet onion salsa (vegan)*

TO FINISH

Vanilla Bean Crème Brûlée,
Served with fresh berries

Raspberry and white chocolate tartelette,
served with fresh raspberries

Profiteroles
Served with a rich dark chocolate sauce & caramel syrup

Chocolate & caramel tart,
Served with a berry compote & boozy butterscotch sauce (vegan)

Banoffee cheesecake
served with soft fruits & syrup (vegan)

Tea & Coffee will be served along with Scottish tablet to end the meal.

CLOISTERS MENU

TO START

Beef carpaccio,
*Served with micro rocket, balsamic salad
& parmesan shavings*

*Isle of Mull smoked trout and Smoked Salmon,
Served with lemon & cream cheese roulade,
Yuzu dressing & mixed baby leaf salad*

Wild Mushroom, Spinach & Roast Garlic Filo Tart,
Served with chive and cep cream sauce

Mediterranean vegetable terrine,
Served with balsamic onions, cheese & crisp bread (vegan)

TO FOLLOW

Chicken Balmoral,
*chicken breast stuffed with haggis,
served with a whisky & Arran mustard cream sauce*

Herb-crusted loin of lamb,
*served with Dauphinoise potatoes, pea puree,
roasted vichy carrots & minted jus*

Thai spiced roasted fillet of Monkfish,
*served with coconut & lime lentils, Pak choi
& lightly spiced mango puree.*

Beetroot Bourguignon
served with rushed potatoes & cumin glazed carrots (vegan)

TO FINISH

Decadent chocolate fondant,
Served with vanilla ice cream & mixed berries

Classic apple Tart tatin,
Served with vanilla crème anglais,

Asian tea and lemon posset
Served with cinnamon shortbread

Chocolate & caramel tart,
Served with a berry compote & boozy butterscotch sauce (vegan)

Tea & Coffee will be served along with Scottish tablet to end the meal.

Wee Ones

For young diners aged 11 and under.

Starters

Cheesy Garlic Bread

Lentil Soup with Crusty Bread

Mozzarella Sticks

Mains

Crispy Haddock Fingers
served with chips and peas

Penne Napoli,
served with garlic bread

Chicken Goujons,
served with chips & beans

Desserts

Fruit salad

Chocolate Brownie & Ice Cream

Trio of Ice Cream

EVENING BUFFET

Our selection of evening buffet items are ideal for serving to your guests to ensure they have plenty of energy to dance the rest of the night away..

BREAKFAST ROLLS

£4.20 per roll

Choose from:
Bacon, Lorne Sausage,
Vegetarian Sausage, Potato
Scone or Scrambled Egg

PIZZAS

£25 per pizza
(approx. 20 slices)

Margherita
Pepperoni
Vegetable
Chicken Tikka

Gluten Free Bases Available.

BUFFET ITEMS

13.50 for 3 items

£17 for 4 items

£20 for 5 items

Haggis Pakora
Chicken Pakora
Vegetable Samosas
Spring Rolls
Lamb koftas with Mint Yoghurt
Pork & Apple Sausage Roll
Vegan sausage rolls
Mini Scotch Pies
Mini Steak Pies
Gourmet Mac & cheese
Mini Gourmet Sliders
(beef & vegetarian)
Chicken Skewers
Sweet Potato Falafel Skewers
Masala Vegetable Skewers



CHAPTER FIVE

WEDDING PACKAGES

PACKAGES

Our packages offer a variety of options to suit your requirements.

Included within the package cost is:

Wedding Menu Tasting

Venue hire until midnight

Drinks Reception Package A

3 course meal

½ bottle of wine or 2 bottles of beer with meal

Silver cake stand and cake knife

Dedicated wedding coordinator

Master of Ceremony duties performed by the Function Manager

Round tables (Banqueting Tables available for a surcharge)

Banqueting chairs

Linen tablecloths and napkins

Staff charges

Cash Bar until close

Parking (after 5pm or weekends only)

PACKAGES

ONE A, THE SQUARE MINIMUM NUMBERS OF 50 ADULTS PRICE PER PERSON			
	TOWER MENU	TURRET MENU	CLOISTERS MENU
2026	£93.50	£99	£105
2027	£98	£104	£110

BUTE HALL MINIMUM NUMBERS OF 100 ADULTS PRICE PER PERSON			
	TOWER MENU	TURRET MENU	CLOISTERS MENU
2026	£108.50	£114	£120
2027	£114	£119	£125

PHOTOGRAPHY CREDITS

Julianne Whyte Photography

Paul Govers Photography

McLellan Photography

TopTable Photography

Ricky Bailey Photography

Good Luck Wolf

Gao Peng

ImacImages Wedding Photography

In The Name Of Love Photography



A bride in a white, high-necked, strapless wedding dress is laughing joyfully. She is being held from behind by two bridesmaids in black dresses. The scene is set outdoors in a park-like area with trees and a building in the background. The text "UNIVERSITY OF GLASGOW WEDDINGS" is overlaid in the center.

UNIVERSITY OF GLASGOW
WEDDINGS