Weddings

THE *At* UNIVERSITY OF GLASGOW

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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,

- Uofg Wedding Team

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CHAPTER ONE

WEDDING CEREMONIES

WEDDING CEREMONIES

The University welcomes the weddings of its graduates, current students and members of staff as well as the children of the above categories, throughout the Summer months, and is open to all throughout January – May and September – December.

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 12'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 £6.60 per drink. (2026)

If you are having your evening reception at the University,
Package A is included in your reception package.

PACKAGE A

1 Glass of Prosecco
or a
Bottle of Beer
per person

£13 Per Person (2026)
£14 Per Person (2027)
£15 Per Person (2028)

PACKAGE B

1 Glass of Prosecco
or a
Bottle of Beer
&
3 or 5 canapés per person

£22 Per Person 3 canapés (2026)
£26 Per Person 5 canapés (2026)
£23 Per Person 3 canapés (2027)
£27 Per Person 5 canapés (2027)
£24 Per Person 3 canapés (2028)
£28 Per Person 5 canapés (2028)

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

"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

BUTE HALL

Bute Hall is a stunning ceremonial hall that 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 breathtaking venue is perfect for wedding receptions for between 100 and 170 people, with plenty of space for additional evening guests. Bute Hall is currently only available outside of teaching and Graduation times as it is widely used as part of University life. This makes it a truly unique venue, sure to wow your guests.

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.

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.

All prices are valid until the end of 2027 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value.
We do not include printed table plans or place names within our packages.

SAMPLE MENU

TOWER MENU

To Start

Chicken Liver Parfait,
Served with Arran chutney, dressed micro leaves, balsamic reduction & crisp bread

Prosciutto Crudo, Melon, Greek Feta & Olive Salad,
Served with micro herbs & lemon dressing

Dirty Martini Prawn Cocktail,
Served *with a gin Marie Rose sauce, garnished with olives*

Petit Pois & Mint Soup (Vegan

To Follow

French Trimmed Breast of Chicken,
served with mashed potato, tender stem broccoli, carrots & pink peppercorn sauce

Glazed Daube of Beef,
served with caramelised shallot, thyme mashed potato & roasted heritage roots

Salmon Fillet,
served with lemon infused spinach, crushed potatoes & dill oil

Butternut Squash & Sage Ravioli ,
served in a roast garlic and spinach vegan cream sauce (Vegan)

To Finish

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

Sticky Toffee Pudding,
served *with Isle of Arran Vanilla ice cream*

Lemon Meringue Tartelette,
served *with mixed berry compote*

Chocolate Truffle Brownie Torte,
served with mixed berry compote (Gluten Free & Vegan)

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

SAMPLE MENU

TURRET MENU

To Start

Haggis Timbale,
Served *with whisky cream sauce*

Isle of Mull Smoked Trout & Smoked Salmon,
Served with lemon & cream cheese roulade,
Yuzu dressing & mixed baby leaf salad

Heritage Tomatoes Carpaccio Style Salad,
Served *with vegan feta, micro rocket,*
balsamic onions, and olives (Vegan)

Butternut Squash & Sweet Potato Soup,
Served with coconut crème (Vegan)

To Follow

Roast Sirloin of Scotch Beef
Served with braised fondant potato, savoy cabbage,
thyme roasted roots in a rich red wine jus

French Trimmed Breast of Chicken
stuffed with Ricotta, Spinach & Barbacoa Chorizo,
served with fondant potato, tender stem broccoli
& heritage carrots in a rich sugo sauce

Herb Crusted 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

Dark Chocolate Delice,
Almond sponge topped with chocolate ganache,
served with fruits of the forest compote

Profiteroles,
Served with a rich dark chocolate sauce & chocolate mousse

Apple Crumble Tart,
served with vegan ice cream (Vegan)

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

SAMPLE MENU

CLOISTERS MENU

To Start

Ham Hock Terrine,
Served with basil oil micro leaves & Golden Beetroot piccalilli

Whisky & Lemon Cured Salmon,
Served with capers, Yuzu dressing & mixed micro herb salad

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

Mediterranean Vegetable Terrine,
Served with balsamic onions, olives & mixed herbs (Vegan)

To Follow

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

Braised Rump of Lamb,
served with Dauphinoise potatoes, pea puree,
roasted vichy carrots & minted jus

Beef, Wild Mushroom & Truffle Wellington,
Served with celeriac puree & heritage carrots
with a veal, red wine & herb jus

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 & Lemon Posset
Served with cinnamon shortbread

Rasberry & Gin Cheesecake,
Served with a Rasberry compote & coconut ice cream (Gluten Free & 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

All prices are valid until the end of 2027 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value.
We do not include printed table plans or place names within our packages.

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

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

BUFFET 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
Mini Gourmet Sliders
(beef & vegetarian)
Chicken Skewers
Sweet Potato Falafel Skewers
Masala Vegetable Skewers

PIZZAS

Margherita
Pepperoni
Vegetable
Chicken Tikka

Gluten free bases available on request.

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CHAPTER FIVE

WEDDING PACKAGES

PACKAGES

Our packages offer a varlety of options to suit your requirements.
Included within the package cost is:

Wedding Menu Tasting
Venue hire until midnight
Drinks Reception Package A
Toast Drink
3 course meal
½ bottle of wine or 2 bottles of beer with meal
Tea & Coffee
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)

All prices are valid until the end of 2027 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value.
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PACKAGES

One A, The Square Minimum numbers of 50 adults Price per Person			
	Tower Menu	Turret Menu	Cloisters Menu
2026	£103	£109	£115
2027	£110	£115	£120
2028	£120	£125	£130

Bute Hall Minimum numbers of 100 adults Price per Person			
	Tower Menu	Turret Menu	Cloisters Menu
2026	£118	£124	£130
2027	£127	£132	£138
2028	£140	£145	£155

All prices are valid until the end of 2028 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value. We do not include printed table plans or place names within our packages.

CHAPTER SIX

TWILIGHT WEDDINGS

TWILIGHT WEDDINGS

A carefully curated offering for couples who desire a more relaxed wedding experience, without compromising on the romance and wonder of a full-day celebration.

Twilight Wedding Includes:

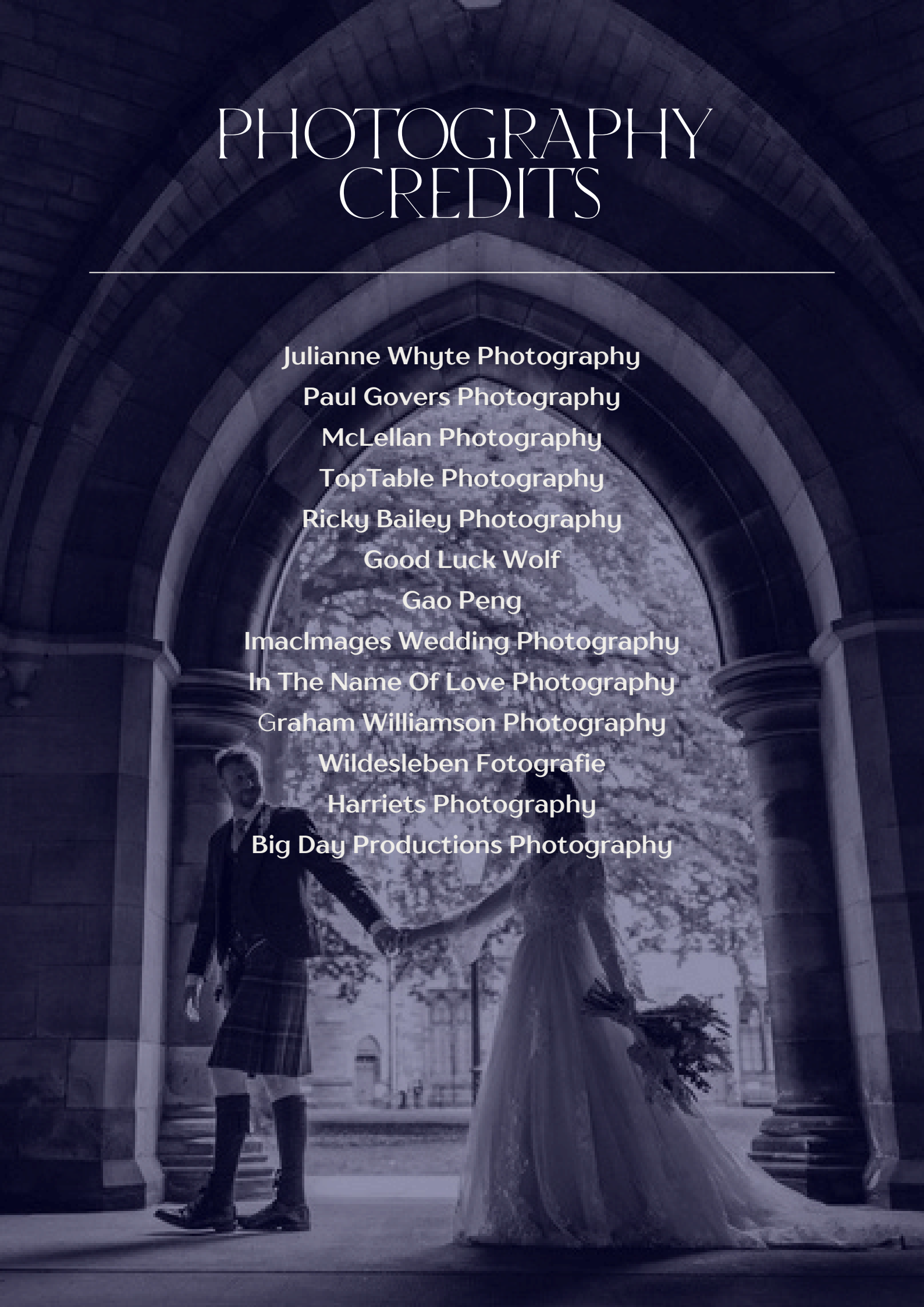
Ceremony in the Memorial Chapel & Reception at 1A The Square
Welcome Drink
Selection of Canapés
Hot Fork Buffet
Standard Table linen, Tables & Chairs
Alcoholic Drink per guest with Dinner
Room Hire Until Midnight

2026/2027 - £4500 for 50 guests. Additional Guests £80pp
2028 - £4,900 for 50 guests. Additional Guests £88pp

Sample Timeline:

4pm
Ceremony in the Memorial Chapel
5pm
Welcome Drinks Reception
6pm
Dinner Served at 1A The Square
8pm
Cake Cutting & First Dance
Midnight
Carriages

All prices are valid until the end of 2028 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value. We do not include printed table plans or place names within our packages.



PHOTOGRAPHY CREDITS

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UNIVERSITY OF GLASGOW WEDDINGS