Wedding Celebration Menus
Set menus
Please select one dish from each course to create your set menu.

Menu 1
- **Trio of melon with a compote of seasonal fruits**
- **Chicken liver parfait with spiced chutney and toasted brioche**
- Suprême of chicken with leek and lemon stuffing and seasonal vegetables, served with Madeira jus
- **Herb-crusted salmon fillet, seasonal vegetables and chive cream**
- Apricot and ginger crème brûlée, served with an almond biscuit
- Coffee or tea with University dark chocolate mints

Menu 2
- Gâteau de haggis, neeps and tatties with a whisky and peppercorn sauce (hot)
- Goats’ cheese terrine with pressed chargrilled vegetables, beetroot and red pepper chutney
- Suprême of chicken with apricot stuffing wrapped in smoked bacon, with seasonal vegetables and thyme jus
- Baked Parmesan-crusted loin of cod with pesto and seasonal vegetables
- Bailey’s cheesecake with chocolate syrup
- Coffee or tea with University dark chocolate mints

Menu 3
- Tian of hot smoked salmon with citrus emulsion
- Melon & Parma ham with herb cream cheese and basil oil
- Herb crusted loin of lamb, redcurrant and mint potato cake, seasonal vegetables & rosemary jus
- Oven roasted duck suprême with baked spiced plums, seasonal vegetables with black cherry jus
- Chocolate steamed pudding with marmalade ice-cream and orange crème anglaise
- Summer fruit jelly with crème brûlée ice cream and a shortbread thin

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Special / restricted diets
The University of Glasgow was the first University in the UK to be awarded ‘Sunflower status’ from the Vegan Society. We also have Vegetarian Society membership and our team of chefs enjoy devising menus to suit every dietary requirement.

Here is a short selection of vegetarian suggestions - we are happy to discuss further options with you.

### Vegetarian options
Please select one dish only for each course

- Seasonal melon with grapes & stem ginger syrup
- Mozzarella, tomato and olive salad served with balsamic reduction
- Spinach & asparagus roulade with cream cheese & peppers
- Soups can be adapted to suit vegetarian, gluten free or vegan on request

- Mediterranean vegetable tower, served with a basil & tomato coulis
- Wild mushroom tart with truffle dressing
- Broad bean and pea risotto

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Menus for children and younger guests
Menus are available and can be discussed to accommodate specific requirements. Children up to the age of 12 can enjoy a half-portion of the adult meal for 50% of the package price.

Popular menu additions and evening buffet suggestions
Why not serve some canapés whilst your photographs are being taken?

Select any 3 for £5.99 per head (additional canapés £2 each)
- Herb baked chicken with roast vegetables and grated Parmesan
- Smoked duck breast with fruit chutney and sliced plums
- Pastrami with caramelised onions and sliced gherkins
- Parmesan ham with cream cheese and chive
- Chicken liver parfait with tomato compote
- Hot smoked salmon with dill tartare
- Thai-scented king prawns with crab crème fraîche
- Sweat cured herring with horseradish
- Smoked salmon and cream cheese blini
- Red pepper and coriander mousse with petit ratatouille-veg
- Goats’ cheese tartlet with beetroot and dill-veg
- Baby Mozzarella skewer with cherry tomato and basil-veg
- Mozzarella tart with cherry tomato and basil-veg
- Bean pâté with fajita spices and lemon dressing-veg

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Evening buffet
If you simply wish to offer evening guests a slice of wedding cake and a cup of tea or coffee, this is fine. We supply plates and napkins and cut the cake for service.

Sandwiches and other savoury items are also available and we will discuss the options with you at your planning meeting.

- **Tea/coffee from £2.25**
- Freshly filled sandwiches from £3.99
- Roll and bacon from £5.35
- Scottish cheeseboard and pâtés with oatcakes and chutney from £7.99
Drinks Packages

Drinks package A
Glass of House Cava on arrival
Glass of French House wine with 2 top-ups with the meal
Glass of French House wine for the toast

Drinks package B
Glass of House Cava on arrival
Glass of Chilean House wine with 2 top-ups with the meal
Glass of House Cava for the toast

Drinks package C
Glass of House Champagne on arrival
Half bottle of Conto Vecchio Pinot Grigio / Errazuriz Merlot
or
Half bottle of The Spee'wah Houseboat Chardonnay / The Spee'wah Deep River Shiraz
Glass of House Champagne for the toast

The packages are based on a minimum requirement. You may add further drinks to enhance the package. Please note that wine, sparkling wine and Champagne may require to be substituted for a wine of equivalent value.

Bar Arrangements

12 weeks notice is required for licence applications for cash bars in all our venues (with the exception of One A The Square, which is licensed until midnight). There is no charge for the provision of a cash bar should the takings exceed £500. Should takings fall below this level, the shortfall plus an admin fee of £50 + VAT is applicable to cover the set up and licence fee costs.

Credit bars can also be provided for all or part of the day.

Packages 2020

All packages include the following:
- Master of Ceremony duties performed by Function Manager
- Menu and place cards on white University of Glasgow stationery
- Personalised seating plan
- Silver cake stand and bridal knife
- White or cream linen tablecloths and napkins

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Please note:
- All rates shown include VAT at the current rate (20%)
- Surcharges are applicable for wedding receptions held on a Sunday and/or if the numbers attending are fewer than the minimum specified above.

If you are interested in any of our other venues (Hunter Halls, Randolph Hall, Melville Room or Turnbull Room) please contact us for a bespoke wedding package.

To discuss your specific requirements please contact:

Conferences & Events
University of Glasgow
conferences@glasgow.ac.uk
+44 (0)141 330 5112 / 3123