Wedding Celebration
Menus
Sample 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
- Brandy Alexander chocolate pot with caramelised orange segments and shortbread
- Coffee or tea with University dark chocolate mints

Menu 2
- Gâteau of 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
- Berry pavlova with Madagascan vanilla ice-cream
- 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
- Coffee or tea with tablet
- Why not add…

Soup course £6 per head
- Roasted pepper and vine tomato soup with basil crème fraîche
- Carrot and coriander soup
- Celery and apple soup
- Red lentil soup, garnished with parsley oil
- Leek & lemon soup with a parmesan wafer
- Creamy sweetcorn with bacon sippets
- Butternut squash with toasted almonds and sage drizzle
- Chicken consommé with seasonal vegetables and chervil
- Wild mushroom with chive cream
- Traditional Scotch broth
- Cock-a-leekie

Continental cheese selection with savoury biscuits £9 per head

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.

Vegetarian and vegan suggestions
Please select one dish only for each course
- Seasonal melon with grapes & stern 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
- Roast squash, peas, pitta bread, spiced roast cauliflower & crispy shallots
- Sweet potato, cashew and apricot chutney tart with a tomato and red pepper coulis.

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 £7 per head (additional canapés £2.50 each)
- Maple cured ham, free range egg mayonnaise and sun-dried tomato
- Smoked duck breast with marmalade chutney
- Chicken satay skewer with toasted sesame seeds and soy dip
- Salt-cured beef with gherkin and onion compote
- Loch Fyne smoked salmon and dill cheese scone
- British brown crab with pink grapefruit mayonnaise
- Smoked kipper pâté with cranberry, lime and ginger
- Tigers milk king prawn and lumpfish caviar blini
- Capricorn goats' cheese, foraged wild mushroom and chopped tarragon with honeyed pistachio granola V
- Sun blush tomato and feta tartlet with basil chutney V
- Borlotti bean crush with fajita spiced onion relish Vg
- Sesame hummus, sumac and roasted onion buckwheat blini Vg

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 £2.30
Freshly filled sandwiches from £5
Roll and bacon from £5.50
Drinks Packages

Drinks package A
Glass of House Prosecco on arrival
Half bottle of house wine with the meal
Glass of House Prosecco for the toast

Drinks package B
Glass of House Prosecco on arrival
Half bottle of mid-range wine with the meal
Glass of House Prosecco for the toast

Drinks package C
Glass of House Champagne on arrival
Half bottle of premium wine with the meal
Glass of House Champagne for the toast

The packages are based on a minimum requirement. All packages include a soft drink alternative and water. 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 2021

All packages include the following:
- Master of Ceremony duties performed by Function Manager
- Menu card printed on University of Glasgow stationery
- Complimentary menu tasting for the couple
- Silver cake stand and wedding knife
- White linen tablecloths and napkins
- Taxi transport for the couple to any Glasgow city centre/west end hotel

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<th>One A The Square</th>
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<tr>
<td><strong>Wedding Date 2021</strong></td>
<td><strong>Menu 1</strong></td>
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<td>Drinks Package A</td>
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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:

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