

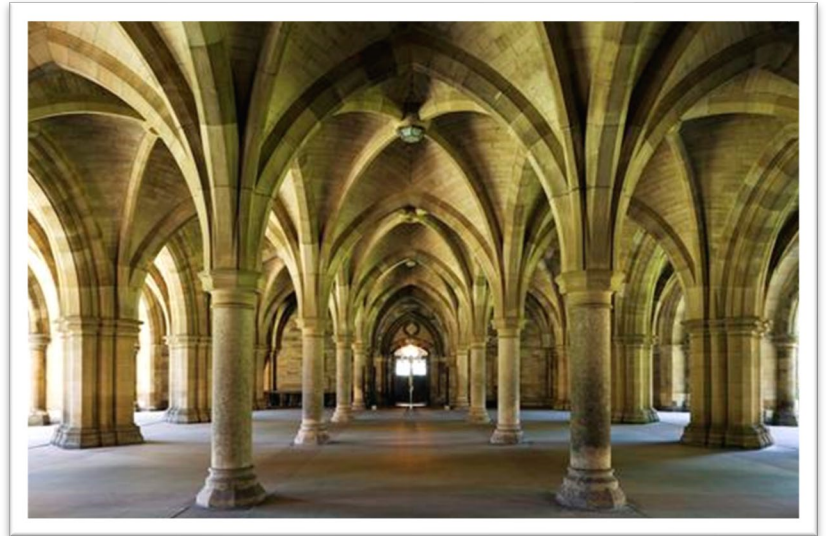


University
of Glasgow

*Wedding
Receptions*

A SPECIAL TIME

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.

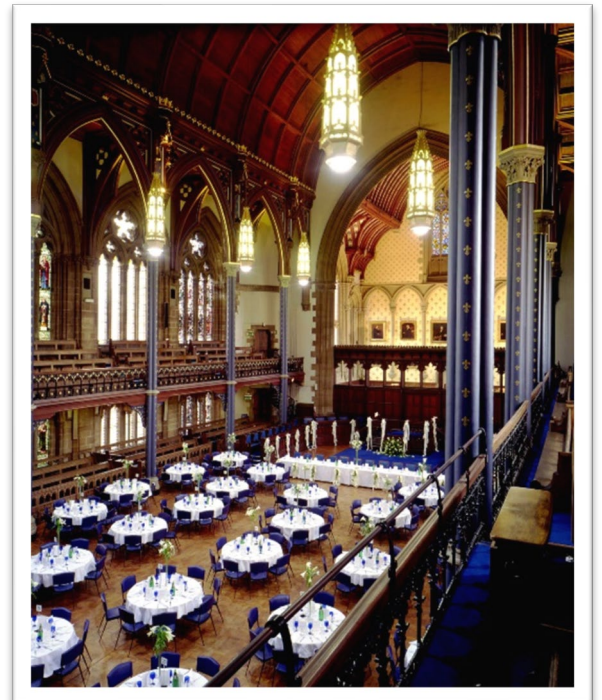


Your wedding celebration should be the most special day and at the University of Glasgow we are here to make it as memorable as possible for all the right reasons. Our dedicated team will work closely with you on the arrangements for your celebration and our Chefs are happy to consider any special requests 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.

OUR 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 breathtaking venue is perfect for wedding receptions for between 100 and 220 people.



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 near to the Memorial Chapel it is ideal for wedding receptions hosting between 60 and 100 people. In addition, the venue can accommodate a further 75 evening guests.

FOOD MENUS

Our menus are designed to offer the very best in fine dining for you and your guests as you celebrate on your Wedding day. We offer a set menu for Wedding celebrations and request that you select one dish from each course to create your menu. All dietary requirements can be catered for.

We offer a full menu of Vegetarian and Vegan choices should you have a preference for this cuisine. These options can also be substituted into any of the other menus if you have a proportion of guests with these dietary requirements and these would be priced the same as the chosen main menu.

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.

MENU 1

TO START

Chicken liver parfait with red onion marmalade, pickles, dressed salad leaves, balsamic reduction & crisp bread
Hearty golden lentil broth with root vegetables
Prosciutto crudo, melon, greek feta and olive salad with pea shoots, micro herbs and lemon dressing

TO FOLLOW

Slow braised Scotch beef shin & cheek roulade with a rich red wine sauce, button mushroom, pearl onions & bacon lardons
Roast North Atlantic cod fillet with wilted greens & Arran Cheddar cheese sauce
Roast breast of free-range chicken with Perthshire woodland mushroom, potato gnocchi & garden herb fricassee

TO FINISH

Cranachan cheesecake with Raspberries, Drambuie syrup and homemade shortbread
Profiteroles filled with Chantilly cream strawberries, rich dark chocolate sauce & caramel syrup

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

MENU 2

TO START

Succulent North Sea Prawn Cocktail crisp gem lettuce, cucumber, tomato, lemon & thousand island dressing
French onion soup flavoured with garlic, herbs & sherry with melted Gruyere crouton
Piri piri Chicken Caesar salad free-range egg, garlic croutons, shaved parmesan cheese & creamy Caesar dressing

TO FOLLOW

Chicken Balmoral stuffed with haggis – wrapped in bacon, served with roast chicken & whisky sauce
Blackened Cajun spiced Scottish Salmon fillet Lemon, mange tout, tomato, fine herbs & toasted pine kernels
Braised Aromatic Scotch Pork belly Stornoway black pudding bon bon, spring greens, soy, ginger and garlic sauce

TO FINISH

Apple crumble tart with Devon clotted cream & caramel sauce
Sticky toffee pudding cheesecake Perthshire Strawberries & baileys butterscotch sauce

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

MENU 3

TO START

Loch Fyne bradan rost smoked salmon rilletes creamed cheese, avocado & mango salsa, lemon dressed baby leaf salad
Gateau of Haggis with bashed neeps & champit tatties Scotch whisky & chive sauce
Ham Hough terrine piccalilli, apple chutney, pea shoots & Scottish oat cakes

TO FOLLOW

Steak au poivre Prime Fillet of Scotch beef with pan juices, shallots, green peppercorns & Cognac café au lait
Baked fillet of Scottish salmon and sole champagne, shallot, soft herb & lemon beurre blanc
Roast loin of Scotch Lamb Arran mustard and parsley crust, rosemary, onion & red wine sauce

TO FINISH

Scottish cheeseboard grapes, fruit chutney & biscuits
Baked Lemon tart Perthshire strawberries, syrup & Chantilly cream

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

VEGETARIAN & VEGAN CHOICES

TO START

Buffalo mozzarella, tomato & red onion salad olive, roast pepper & lemon dressing
Mediterranean vegetable terrine (vegan) balsamic onions, vegan cheese, crisp bread
Velvety smooth carrot soup with coconut milk & coriander (vegan)
Hearty golden Lentil & root vegetable broth (vegan)

TO FOLLOW

Wild mushroom risotto cake chargrilled vegetables, tomato and balsamic onion salsa
Pumpkin ravioli with courgette & asparagus, sage and parmesan cream sauce (vegan)
Butternut Squash, spinach & vegan feta pithivier roast tomato and basil jus (vegan)
Sweet potato, chickpea & roast pepper cake with Mediterranean vegetable ragout

TO FINISH

Chocolate & caramel tart (vegan) berry compote & boozy butterscotch sauce
Vanilla cheesecake – soft fruits & berry syrup (vegan)

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.

Childrens Menus are available on request and we are happy to discuss your preferences and offer suggestions for children of different ages. Younger children aged 11 and under have the option of a simplified childrens menu or a smaller portion of the main menu. Older children aged 12 and over would receive a full portion of the main menu.

DRINKS MENU

Choose from one of our curated drinks packages below. Additional drinks can be added on if desired and we'd be delighted to provide a bespoke quote for this.

DRINKS OPTION 1

Glass of house prosecco on arrival
Half bottle of wine with the meal
Glass of house prosecco for the toast

DRINKS OPTION 2

Two glasses of house prosecco on arrival
Half bottle of wine with the meal
Glass of house prosecco for the toast

We are happy to allow bottles of beer to be substituted into the drinks packages if desired. A glass of fizz can be substituted for 1 bottle of beer and half a bottle of wine can be substituted for 2 bottles of beer.

DRINKS RECEPTION

We would recommend serving the welcome drink which is included in our packages at a drinks reception in the Cloisters (weather permitting). This adds an extra element of grandeur to your day and lets both the Wedding party and your guests enjoy the beautiful grounds of the University.

Canapes can be a great addition to a drinks reception and if you'd like to offer these then you can select from the choices below. All of our canapes are hand prepared using the finest ingredients. Each type of canape must be ordered in multiples of 25 per type.

£ 2.50 per canape

MEAT

Chicken liver parfait
oatcake

Beef pastrami, mustard
mayo & pickle croute

Prosciutto crudo & melon

FISH

Smoked salmon &
creamed cheese tart

Mini prawn cocktail cup

Smoked mackerel pate

VEGETARIAN

Mini Mediterranean
vegetable quiche

Five cheese & onion bites

Cherry tomato, basil &
mozzarella skewer

VEGAN

Hummus, olive &
balsamic onion cup

Smashed spiced avocado
on rye

Fresh fruit skewer

OUR PACKAGES

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

- Venue hire until midnight
- 3 course meal and drinks package
- Silver cake stand and cake knife
- Master of Ceremony duties performed by the Function Manager
- Round tables seating 8 people per table and banqueting chairs
- Linen tablecloths and napkins
- Staff charges
- Cash Bar until close
- Parking (after 5pm & weekends only)

ONE AT THE SQUARE Minimum numbers of 60 adults

	MENU 1	MENU 2	MENU 3
DRINKS OPTION 1	£70	£75.50	£81
DRINKS OPTION 2	£75.50	£81	£86

BUTE HALL Minimum numbers of 100 adults

	MENU 1	MENU 2	MENU 3
DRINKS OPTION 1	£91.50	£96	£101
DRINKS OPTION 2	£96	£101	£106.50

We do not include printed table plans or place names within our packages. As standard we would print one menu per table. The University's print unit has a variety of stationery which is designed to compliment your wedding at the University and we'd be happy to put you in touch with them to discuss your requirements.

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.

Filled breakfast rolls

£ 5.00 per roll

Choose from:

Bacon, Lorne Sausage, Vegetarian Sausage, Potato Scone or Scrambled Egg

Selection of sandwiches

£5 per round

Buffet Items

£ 3.50 per item

Each item must be ordered in multiples of 25.

MEAT	FISH	VEGETARIAN	VEGAN
Haggis / Chicken Pakora	Smoked salmon & cream cheese quiche	Mac & cheese truffled cubes	Sweet potato falafel skewer
Pork & apple sausage roll	Smoked haddock fish cake	Vegetable pakora	Masala vegetable skewer
Chicken satay skewer	Teriyaki salmon skewers	Vegetarian Sausage roll	Fresh fruit skewer
Mini scotch pie			

We are happy to cut up your wedding cake to serve alongside your evening buffet if you wish.

To add tea and coffee it would be £3 per head.

All prices are valid until the end of 2023 and include VAT.

Please note our food and drink options may require to be substituted for alternatives of equivalent value.