Wedding Receptions at the University of Glasgow

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
Soup course £6.50 per head
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
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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
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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
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Why not add...

Soup course £6.50 per head
Roasted pepper and vine tomato soup with basil crème fraîche
* Carrot and coriander soup
* Celeriac 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 £6.50 per head
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.

What’s included?

All packages include the following:
- Silver cake stand and bridal knife
- Master of Ceremony duties performed by the Function Manager
- Menu cards and place cards on white University stationery
- Personalised seating plan
- White or cream linen tablecloths and napkins
- Tasting session for the bride and groom
- Venue hire (subject to minimum numbers)
Special 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

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 £5.80 per head (additional canapés £1.95 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
- Parma 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
- Sweet 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
- Bean pâté with fajita spices and lemon dressing-veg

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 £2.20
- Freshly filled sandwiches from £3.85
- Roll and bacon from £5.20
- Scottish cheeseboard and pâtés with oatcakes and chutney from £7.75
Rates 2017

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For our traditional and historic Melville and Turnbull Rooms, please contact us for a bespoke wedding package.

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

To discuss your specific requirements, please contact:

Conferences & Events

Email: conferences@glasgow.ac.uk
Tel: +44 (0)141 330 5112 / +44 (0)141 330 3123
Web: http://www.gla.ac.uk/services/conferencesandevents/weddingreceptions/