



HOUSE FOR AN ART LOVER

*A design masterpiece by Charles Rennie Mackintosh
Nothing compares*

All wedding packages include:

Venue hire / 3 course menu with tea or coffee / Master of ceremonies
Cake stand & cake knife / Choice of 2 floral centre pieces
Dance floor / Full table linen / Wedding stationery - table plan,
place cards, menus, table names

House Drinks Package

Glass of prosecco or bottled beer after the ceremony
Half bottle of house wine for the meal
Glass of prosecco or bottled beer for your toast

Plus

Host your ceremony with us - **£250.00**
Offer your guests a choice menu - **£5.00pp**
(2 starter, 2 main course & 2 dessert with a full pre-order
required 2 weeks prior to your date)

From £60.50pp





Honeyman Package

*Please choose one dish from each course to create
your menu for all guests.*

Starter

Soup of your choice
Seasonal melon with berry compote, sorbet & mint syrup (v)
Smoked haddock fish cake with dill mayonnaise
Chicken & bacon terrine with onion chutney & seasonal leaves

Main Course

Supreme of chicken, mashed potato, seasonal vegetables & chicken jus
Roasted hake with broccoli, new potatoes & salsa verdi
Loin of pork with potato galette, savoy cabbage & cider jus
Steak pie with roast potatoes & seasonal vegetables

Dessert

Treacle tart with clotted cream ice cream (v)
Vanilla panna cotta with forest fruits & brownie crumb
Classic pavlova with mango & passion fruit (v)
Profiteroles with salted caramel & chocolate sauce (v)

Tea, Coffee & Tablet

| | | |
|---------------------------|--------------------------|-------------------------|
| <i>Honeyman</i> | <i>Mon - Thur</i> | <i>Fri - Sun</i> |
| <i>April - Oct</i> | <i>£63.50</i> | <i>£68.50</i> |
| <i>Nov - Mar</i> | <i>£60.50</i> | <i>£63.50</i> |

*Special dietary requirements will be catered separately
Please ask for details of the full allergen menu*





Gesso Package

*Please choose one dish from each course to create
your menu for all guests.*

Starter

Scottish smoked salmon with capers, lemon & toasted bread
Chicken liver parfait with apricot chutney & oatcakes
Goats cheese & caramelised red onion tart with rocket salad (v)
Ham hock & parsley terrine, with piccalilli & endive salad

Main Course

Chicken stuffed with haggis, fondant potato, carrots & whisky sauce
Flat iron steak with creamy mashed potato, baby onions,
smoked bacon & wild mushroom jus
Fillet of cod with dauphinoise potatoes, spinach & golden raisin dressing
Honey glazed bacon joint with butternut squash, broccoli & mustard sauce

Dessert

Sticky toffee pudding with vanilla ice cream (v)
Roasted apple crumble tart with vanilla cream & almond tuille (v)
Iced mango parfait with coconut sorbet & passion fruit curd
Warm chocolate pudding with chocolate sauce & Baileys ice cream (v)

Tea, Coffee & Tablet

| <i>Gesso</i> | <i>Mon - Thur</i> | <i>Fri - Sun</i> |
|--------------------|-------------------|------------------|
| <i>April - Oct</i> | <i>£68.50</i> | <i>£73.50</i> |
| <i>Nov - Mar</i> | <i>£65.50</i> | <i>£68.50</i> |

*Special dietary requirements will be catered separately
Please ask for details of the full allergen menu*





Glasgow Rose Package

*Please choose one dish from each course to create
your menu for all guests.*

Starter

Stornoway black pudding, confit potato, poached egg & mustard sauce
Tian of crab & crayfish with avocado & toasted sourdough bread
Chicken & duck terrine with glazed fig & pickled vegetables
Scottish cured sea trout tartare with shallots & buttermilk dressing

Main Course

Scottish Fillet of beef with potato terrine, oyster mushroom,
baby leeks & a peppercorn sauce
Venison haunch with butternut squash, kale & blackberry jus
Scottish salmon with dill crushed potatoes, seasonal vegetables & warm tartare sauce
Rump of Scottish lamb with baked aubergine puree & red wine jus

Dessert

Dark chocolate delice with honeycomb & salted caramel ice cream (v)
Vanilla crème brûlée with fresh berries & shortbread (v)
Eton mess with raspberry sorbet & a mini macaron (v)
White chocolate & mango cheesecake with exotic fruit (v)

Tea, Coffee & Tablet

| <i>Glasgow Rose</i> | <i>Mon - Thur</i> | <i>Fri - Sun</i> |
|----------------------------|--------------------------|-------------------------|
| <i>April - Oct</i> | <i>£74.50</i> | <i>£79.50</i> |
| <i>Nov - Mar</i> | <i>£71.50</i> | <i>£74.50</i> |

*Special dietary requirements will be catered separately
Please ask for details of the full allergen menu*





Vegetarian Menu

Starter

Plum tomato & fennel salad with butternut royale
Rocket & sun blushed tomato tart
Salad of new season asparagus with artichoke, crisp focaccia croutons
with walnut vinaigrette & parmesan shavings

Main Course

Gnocchi with spinach, pesto & caramelised leeks
Open baked puff pastry tart with butternut squash & goats cheese
Wild mushroom & pea risotto

Dessert

Please see the main menu options

Vegan Menu

Starter

Rocket, fennel & quinoa salad with orange & beetroot dressing
Gateau of Mediterranean vegetables with baby spinach & tomato coulis
Chargrilled Jerusalem artichoke with pear, endive & lemon dressing

Main Course

Crispy polenta with caramelised onions & mushrooms
Roast butternut squash, spinach & cherry tomato with salsa verdi
Sweet potato with tenderstem broccoli, pickled ginger & cashew nuts

Dessert

Vegan Eton mess
Sticky toffee pear pudding
Chocolate mousse with fresh berries

The above menus are an indication of the possibilities, our chef has a full range of dishes & we would be happy to discuss options with you.





Enhance Your Menu

Optional extra courses to make more of your meal.

Soup

Carrot & coriander (v)
Roasted tomato & basil (v)
Leek & potato (v)
Lentil, butternut squash & coconut (v)
£2.95pp

Sorbet

Mango (v)
Raspberry (v)
Passion fruit (v)
Strawberry & champagne (v)
£2.95pp

Haggis, neeps & tatties

*(*Vegetarian & vegan haggis provided)*

£3.95pp

Cheese Board – per table **£50.00**

Selection of 3 cheeses, crackers
& onion chutney

Look After The Little Ones

Starter

Garlic bread (v)
Hummus & crudities (v)
Melon & strawberries (v)

Main Course

Cheese & tomato pizza with fries (v)
Chicken, mashed potato,
carrots & gravy
Fish goujons with fries & peas
Macaroni cheese (v)
Angus beef burger with fries & salad

Dessert

Ice cream sundae (v)
Fresh fruit salad (v)
Chocolate brownie
with vanilla ice cream (v)
£15 per child (includes 3 soft drinks)





Delicious Additions

Canapés - £1.50 per canapé
Minimum order four per person

Hot

Haggis bonbons
Mull cheddar & ham croquettes
Crispy fishcake with Arran mustard
Warm Mediterranean tart
with Italian pecorino (v)

Vegan

Aubergine and chickpea bites
Olive tapenade, oatcake & tomato
Cheesy vegan scones
Courgette fritters

Cold

Duck liver parfait with toast
Pork rillettes with pickles & sourdough
Pea & feta crostini (v)
Chicken & parma ham roulade

Sweet

Chocolate dipped strawberries (v)
Mango & passion fruit torte (v)
Lemon meringue tart (v)
Fresh fruit skewer (v)

Evening Buffet - £8.50pp

Pick 3 options

Selection of rolls with bacon, lorne
sausage & potato scone (v)
Selection of sandwiches (v)
Mini steak pies or haggis pies

Mini macaroni pies (v)
Chicken pakora
Vegetable pakora (v)
Mini fish & chips with tartare sauce

Vegan

Falafels (v) - Garlic dough balls (v) - Potato wedges (v)

Served with Tea & Coffee





Customise Your Day

Add some finishing touches to make your day unique.

Drinks Reception & Toasts

Prefer Champagne

Lanson White Label - add £7.00pp

Offer Bellini or Craft Beer, Brewdog Punk IPA - add £1.50pp

Pimp your Prosecco - £55.00*

A selection of fresh fruit purees, cordial & seasonal cut fruit for your guests to make their drink their own (*suitable for 60)

Kilner Cocktails

£115.00 for 2 non-alcoholic cocktails £145.00 for 2 alcoholic cocktails
(*each Kilner suitable for 30)

Wines with Dinner

If you have something specific in mind to complement your menu choices, ask about alternative options.

Welcoming your Evening Guests

Prosecco - £26.00 per bottle

Lanson White Label Champagne - £62.50 per bottle

Bottled Beer - from £3.95

Keep the Party Going

Drinks Tokens - £4.50pp

Glass of house wine, bottled beer or main line spirit & mix

Request a late license until 1am - £150.00





What's Next?

Seeing is Believing

If you haven't already done so, please pop in and see us for a viewing of the suite.

Check Availability

We are happy to 'pencil you in' & your provisional booking will be held for 14 days.

Set the Date

We require a **£750** non-refundable deposit in order to confirm your date. We will then get your contract completed & signed by you to make it official!

6 months before - a further payment of **£1000** is payable.

8 weeks before - we will invite you in to co-ordinate all of the finer details of your day.

2 weeks before - we need your absolute final details, any menu pre-order & final balance payment.

Important Things to Note

Minimum Numbers Requirement

60 adult day guests - Saturday

40 adult day guests - Friday & Sunday

Numbers are flexible - Monday to Thursday

It's Your Day!

If you have something specific in mind please ask - we are here to make your wedding day perfect for you both!

