



## 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 stationary - table plan,  
place cards, menus, table names

#### *House Drinks Package*

Glass of prosecco or bottled beer for on arrival  
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, fruit & berry compote  
Smoked haddock roulade, seasonal salad,  
caper & shallot dressing

## Main Course

Supreme of chicken, pomme puree,  
seasonal vegetables & peppercorn sauce  
Fillet of seabream, ratte potatoes, sauté greens  
& a classic beurre blanc  
Loin of pork, potato galette, roscoff onion & cider jus

## Dessert

Treacle tart with clotted cream Ice cream  
White chocolate panna cotta with berry compote  
Classic pavlova with mango, passion fruit & hazelnuts

Tea, Coffee & Tablet

<b>Honeyman</b>	<b>Mon - Thur</b>	<b>Fri - Sun</b>
<i>Summer (Mar - Oct)</i>	£63.50	£68.50
<i>Winter (Nov - Feb)</i>	£60.50	£63.50

*Special dietary requirements will be catered separately*





# Gesso Package

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

## Starter

Warm tartlet of caramelised onions & goats cheese  
with seasonal salad & tomato vinaigrette  
Ham hough & leek terrine with pickles & Belgian endive  
Classic smoked salmon with capers, lemon & toasted bread

## Main Course

Chicken Balmoral with potato fondant, carrots & whisky sauce  
Flat iron steak, pomme puree, crisp pancetta,  
onion & red wine sauce  
Fillet of cod, pomme dauphine, cauliflower,  
caper & golden raisin dressing

## Dessert

Sticky toffee pudding with vanilla ice-cream  
Lemon posset with strawberry & crème fraiche sorbet  
Pear & almond tart with crème normonde

Tea, Coffee & Tablet

<b>Gesso</b>	<b>Mon - Thur</b>	<b>Fri - Sun</b>
<i>Summer (Mar - Oct)</i>	£68.50	£73.50
<i>Winter (Nov - Feb)</i>	£65.50	£68.50

*Special dietary requirements will be catered separately*





# Glasgow Rose Package

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

## Starter

Tian of crab with avocado & cucumber  
Duck & chicken terrine with baby fig & pickles  
Confit potato, black pudding & poached egg  
with mustard sauce

## Main Course

Fillet of gold beef, buttered mash, haricot vert,  
root vegetables & béarnaise sauce  
Scottish salmon, dill crushed potato, baby leek  
& a classic shellfish velouté  
Rump of lamb, ratatouille with green olive & a caper dressing

## Dessert

Chocolate delice, cocoa nib tuille, salted caramel  
ice-cream & honeycomb  
White chocolate & passion fruit cheesecake  
with coconut & lime sorbet  
Vanilla crème brûlée with shortbread & fresh raspberries

Tea, Coffee & Tablet

<i>Glasgow Rose</i>	<i>Mon - Thur</i>	<i>Fri - Sun</i>
<i>Summer (Mar - Oct)</i>	<i>£74.50</i>	<i>£79.50</i>
<i>Winter (Nov - Feb)</i>	<i>£71.50</i>	<i>£74.50</i>

*Special dietary requirements will be catered separately*





# Enhance Your Menu

*Optional extra courses to make more of your meal.*

## *Soup*

Carrot & sweet potato veloute  
Roasted tomato & basil  
Cream of cauliflower with a curry beignet  
Lentil, butternut squash & coconut  
Cullin skink

£2.95pp

## *Sorbet*

Coconut & lime  
Strawberry & champagne  
Apple & sorrel

£2.95pp

## *Haggis, neeps & tatties*

£3.95pp

## *Cheese Board* - per table £50.00

Selection of 3 cheeses, crackers  
& onion chutney

## *Look After The Little Ones*

### Starter

Hummus & crudités  
Roasted tomato soup  
Melon & strawberries

### Main Course

Chicken, mashed potato, carrots  
& gravy  
Scottish haddock, buttered new  
potatoes, green beans & homemade  
tomato sauce  
3 cheese tagliatelli with garlic  
focaccia bread  
Angus beef burger with fries  
& salad

### Dessert

Selection of ice cream  
Fresh fruit salad  
Chocolate brownie with vanilla  
ice cream  
£15 per child (includes 3 soft drinks)





# Delicious Additions

*Canapés - £1.50 per canapé*  
*Minimum order four per person*

## *Hot*

Haggis bonbons  
Arbroath smokie tartlet with chive & shallot  
Crispy fishcake with Arran mustard  
Warm Mediterranean tart with Italian percorino  
Crispy chicken with spiced date compote & apple (**£2.50**)

## *Cold*

Duck Liver parfait, apricot & almond  
Pork rillettes with pickles & sourdough  
Pea & feta crostini (v)  
Smoked salmon, avocado & caviar blini (**£2.50**)

## *Vegetarian*

Cream cheese & chive gougère  
Garden vegetable tartlet with curry royal  
Mozzarella, olive & tomato skewer  
Ayrshire bonnet with truffle & multiseed cracker

## *Sweet*

Chocolate dipped strawberries  
Mango & passion fruit torte  
Lemon meringue tart  
Valrhona Chocolate choux buns (**£2.50**)

*Evening Buffet - £8.50pp*

*Pick 3 options from the following*

Selection of rolls with bacon, lorne sausage or potato scone  
Selection of sandwiches  
Mini steak pies  
Mini macaroni pies

Mini haggis pies  
Chicken or vegetable pakora  
Mini fish & chips with tartare sauce  
Potato wedges  
Homemade sausage rolls

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)

## 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**

Artisan bar snack for the tables - **£5.50 per bowl**

## 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 **£500** 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 - Friday & Saturday

30 adult day guests - Sunday to Thursday

*\*ask about options for smaller wedding parties*

## 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!

