

SILVER MENU

Platter of Melon and Soft Fruits with Passion Fruit Syrup

Or

Cream of Leek and Potato Soup with Herb Croutons



Pan Seared Breast of Chicken with Arran Mustard and Herb Crust
with a Tarragon Tomato & Mushroom Sauce

Or

Baked Fillet of Salmon Wrapped in Butter Pastry
with Creamed Leek's and Lemon Chive Beur Blanc



Crisp Brandy Baskets with Fresh Strawberries and Vanilla Cream & Red Fruit Coulis

Or

Lemon & Lime Cheesecake with Mango Puree and Chantilly Cream



Freshly Brewed Coffee & Mints

£33.00 per person – 2011,

£34.00 per person – 2012

GOLD MENU

A selection of Chef's Canapés served with arrival drinks



Chicken Liver Pate with Red Onion Chutney, Fine Leaf Salad and Oatcakes

Or

Haggis Neeps & Champit Tatties with Whisky Jus

Or

Tomato & Roast Pepper Soup with Basil Cream & Herb Snippets



Breast of Chicken Stuffed with Mushroom Duxelle wrapped in Bacon & Red Wine Jus

Or

Roast Loin of Pork with Spiced Apple Compote and Grain Mustard & Cider Sauce

Or

Fillet of Salmon with Lemon & Herb Crust, Asparagus Spears
and White Wine Cream Sauce



Lemon & Raspberry Posset Trifle with Crisp Shortbread

Or

Tiramisu Delice with Vanilla Cream

Or

Apple Tart Tatin with Dairy Ice Cream, & Caramel Sauce



Freshly Brewed Coffee & Tablet

£37.00 per person – 2011,

£38.00 per person - 2012

Please select one option per course only. A vegetarian alternative is available on request

DIAMOND MENU

A selection of Chef's Canapés served with arrival drinks



Game Terrine with Juniper Apple & Tyne with Fruit Chutney and Toasted Brioche

Or

Presse of Melon with Exotic Fruits with Berry Sorbet Passion Fruit Syrup

Or

Goat's Cheese & Beetroot Salad with Honey Sesame Dressing, Oil Parmesan Tuile



Roast Rump of Lamb with Confit Tomatoes, Rosemary and Red Currant Jus

Or

Duo of Salmon & Sole with Poaches Grapes & Champagne Sauce

Or

Breast of Chicken Stuffed with Haggis with Whisky Jus



Chocolate Tart with Raspberry Puree & White Chocolate Ice Cream

Or

Sticky Toffee Pudding with Butterscotch Sauce and Iced Vanilla Parfait

Or

Meringue with Fresh Fruits & Berries served with Fruit Coulis & Chantilly Cream



Freshly Brewed Coffee and Tablet

£42.00 per person – 2011,

£43.00 per person – 2012

PLATINUM MENU

A selection of Chef's Canapés served with arrival drinks



Trio of Salmon Terrine with Warm Tomato Chutney & Citrus Dressing



Spiced Parsnip & Apple Soup with Coriander Cream

Or

Wild Berry Sorbet



Fillet of Scotch Beef with a Forest Mushroom, Horseradish Crust
with Truffle Essence & Braised Shallots



Grande Desert with Mini Lemon Tart, Sticky Toffee Pudding,
Crème Brulee, Brandy Baskets & Dairy Ice Cream



Freshly Brewed Coffee with Petit Fours

£53.00 per person – 2011,

£55.00 per person - 2012

Please select one option per course only. A vegetarian alternative is available on request

SILVER MENU

1 Glass of Bucks Fizz – On Arrival

1 Glass of House Red or White Wine – Meal

1 Glass of Wine, Bottle of Beer or Orange Juice - Speeches

£13.00 per person – 2011,

£14.00 per person – 2012



GOLD MENU

1 glass of Bucks Fizz – On Arrival

1 Glass of House Red or White Wine – Meal

1 Glass of Sparkling Wine - Speeches

£15.00 per person – 2011,

£16.00 per person – 2012

DIAMOND MENU

1 glass of Kir Royal – On Arrival

1 Glass of House Red or White Wine – Meal

1 Glass of Champagne - Speeches

£19.00 per person – 2011,

£20.00 per person – 2012



PLATINUM MENU

1 glass of Kir Royal – On Arrival

2 Glasses of House Red or White Wine – Meal

1 Glass of Champagne - Speeches

£21.00 per person – 2011,

£22.00 per person – 2012

ALL MENUS MUST BE TAKEN WITH A DRINKS PACKAGE TO INCLUDE THE FOLLOWING:

Hire of Reception Room

Complimentary Overnight Accommodation & Breakfast for Bride & Groom

Red Carpet Welcome

Hotel's MC

Cake Base & Knife

Printed Wedding Menus & Table Plan

Linen Napkins and White Linen Table Cloths

Special Overnight Rate for Wedding Guests –T&Cs apply

Top Table Floral Decoration

Children under 12 benefit from a half price Menu/Drink Package and under 5 years are complimentary.

Our drinks packages are flexible and can be adapted to suit your personal requirements.

EVENING BUFFET SELECTOR

Assorted Sandwich Platters & Sausage Rolls

£6.00 per person

Selection of Slice Sausage, Bacon & Egg filled morning rolls

£5.50 per person

Mini Fish & Chips with Tartar Sauce

£5.00 per person

Stovies with Crusty Bread served with Tea/Coffee

£5.50 per person

Killie Pies

£2.50 per person

Tea/Coffee

£2.00 per person

FINGER BUFFET

Assorted Sandwich Platters

Honey & Sesame Chicken Strips

Beef Teriyaki

Fish Cakes

Haggis Fritters

Sausage Rolls

Wild Mushroom Risotto Balls

Tea/Coffee

£11.50 Per Person

The above are 2011 prices and will incur a 5% increase year on year.

Please ask your Sales Executive for 2012 & 2013 prices.

WEDDING RECEPTION ACCOMMODATION



We will provide complimentary accommodation for the Bride and Groom on the night of their wedding. Should you wish to upgrade to a Deluxe room or Suite we would be happy to make these arrangements for you. There will be a cost for upgrading your accommodation.

As part of our package we are happy to offer your guests who wish to make bedroom bookings 10% off of our Best Available Rates.

Once your wedding has been confirmed with us, the Bride and Groom will be issued with a special website address and booking code to allow your guests to take advantage of these special rates.

Your guests may want enjoy a short break in Glasgow whilst visiting for your special day. Discounted accommodation rates are also available for guests wishing to extend their stay.

The Hilton Glasgow Grosvenor offers extensive food and beverage facilities for your guests to enjoy. Your friends and family can indulge in Afternoon Tea in our Terrace Bar, we also offer a family Sunday Carvery lunch in the West End restaurant. The ever popular Bobar is renowned for its extensive cocktail list and delicious and varied menus.

Please note all rates are subject to availability.
Guaranteed check-in time from 3pm.

Please note all rates are **subject to availability & terms and conditions apply**. All rates are inclusive of vat and service.





WEDDING RECEPTION TERMS & CONDITIONS

TERMS AND CONDITIONS OF BUSINESS

Your Wedding Reception will not be confirmed until this contract is signed and received by the hotel.

PROVISIONAL BOOKING

The hotel can hold a provisional booking for 14 days without obligation. This booking may be automatically released unless written confirmation is received by the hotel stating your wish to hold the space.

CONFIRMED BOOKING

To confirm your booking a deposit as stated below is required. A signed copy of this document is also required for the event to be considered a Confirmed booking. In the event of a cancellation the deposit is **non-refundable and non-transferable.**

Grosvenor Suite	£ 1000.00
Botanic Suite	£ 500.00
Kibble/Kelvin Suite	£ 350.00

MINIMUM NUMBERS

There are minimum numbers for our suites. These vary depending on the suite chosen and exclude free places and Children's (under 12s) places. If your adult day guests are less than the minimum number stated below you will incur a charge

of the minimum menu price per person to make up the minimum numbers. The hotel reserves the right to allocate an alternative suite to accommodate your numbers.

Minimum Adult Numbers: -

Grosvenor Suite	120
Botanic Suite	60
Kibble/Kelvin Suite	40

FINAL NUMBERS

The minimum number of guests attending the wedding reception must be given no later than 30 days prior to the event. Final numbers are required 4 days prior to the event and will be charged as the minimum.

CANCELLATION

In the event of a Wedding Reception being cancelled, the following charges will apply and extend to any required accommodation, room hire, food, equipment, wines and estimated bar takings:-

Cancellation received within

12- 6 months notice – 50% of full balance

6-3 months notice - 75 % of full balance

3-0 months notice – 100% of full balance

Every effort will be made to re-sell the cancelled facilities and any success will be taken into account in the final calculations.

CHILDREN

Children under 12 years may have half portions of the main meal at half the main meal price or pre order from the children's menu prior to the event.

Children under 5 years old will dine with our compliments.

PAYMENT

Full payment is required no later than 8 weeks prior to the event. Credit card details are required in advance to cover the cost of any 'extras' requested on the day of your wedding.

FINAL DETAILS

You will receive an Event Agreement from the hotel prior to your Wedding Reception. Should you find it necessary to alter any details for your reception, we will require written confirmation of these changes no later than 1 week in advance of your Wedding in order for us to accommodate your requirements.

PRICES

Prices are correct and inclusive of VAT at the prevailing rate at the point of print, but may be subject to change. Food prices may fluctuate dependent on market conditions.

OTHER EVENTS AT THE HOTEL

There may be other events at the hotel on the same day as your wedding including the possibility of another Wedding Reception.

MISCELLANEOUS

- You will be liable for the cost of repairs carried out as a result of damage caused to any part of the hotel premises or equipment thereon, by negligence, wilful act or default of any person invited by you or on your behalf to the hotel.
- The hotel will make every reasonable effort to provide the services as specified but if for any reason, out with its control, the hotel fails to make available the rooms reserved or to provide any of the agreed goods or services, it shall not be liable for any resulting loss or damage suffered.
- Entertainment e.g. Bands or DJ's provided by client must give proof of Public Liability Insurance Cover to the Hotel prior to the event.

Signature _____

Date _____

Date of Event _____

Estimated Numbers _____