

A close-up photograph of a woman wearing a vibrant red, satin-like dress. Her hands are placed on her hips, and the fabric of the dress is draped and folded, creating a sense of movement and texture. The background is dark, making the red dress stand out prominently.

# GET A DATE FOR THE PROM!

(Don't miss out - dates going fast!)



**Hilton**  
Glasgow Grosvenor

# School Prom Packages 2011!

Packages are exclusively available to School Proms taking place Sunday - Thursday Evenings.

## 3 course menu, 1 glass of wine and resident DJ only £32.00 per person

DJ inclusive offer applicable to minimum numbers of 60. Menu as adjacent.

## Drinks Packages

Add a glass of house wine for an additional £3.00pp or a glass of Bubbly at £4.00pp

Try out cocktail "The Graduate" at the arrival reception for only £3.00pp

White chair covers & ties only £3.00pp supplement, colours are subject to availability

### Room Hire Rates:-

Grosvenor Suite - £500.00. Minimum numbers 100.

Botanic Suite - £200.00. Minimum numbers 60.

Kibble Suite £100.00 - Minimum numbers 40.

Friday & Saturday nights are subject to availability.

– Room hire quotes and minimum numbers available on request.

For further information or to make a booking please contact call 0141 341 6552 or email: [events.glasgowgros@hilton.com](mailto:events.glasgowgros@hilton.com)

## 3 course menu for just £26.00 per person

Please select **one** dish from each choice of courses to personalise your menu. Menus can be themed on request.

### STARTERS

Melon & Parma ham with rocket & pine nut salad with a pesto dressing

Duck terrine with spiced fruit chutney & oatcakes

Tomato & basil soup with garlic croutons

### MAINS

Breast of chicken Served with your choice of:

Smoked bacon, Arran mustard & cider sauce  
Peppercorn cream sauce - Wild mushroom & pancetta sauce  
Red wine & rosemary sauce.

Served with honey glazed carrots, seasonal greens & roast or Dauphinoise potatoes

Or

Roast lemon & thyme chicken. Served with gravy, honey glazed carrots, seasonal greens & roast or Dauphinoise potatoes

Or

Fillet of salmon with creamed leek & chive butter sauce.

Served with honey glazed carrots, seasonal greens & roast or Dauphinoise potatoes

### DESSERTS

Apple tarte & Chantilly cream

White chocolate torte & raspberry coulis

Homemade sticky toffee pudding with a caramel sauce & vanilla cream

Freshly brewed coffee & mints

