

MENU PACKAGES

SILVER

Menu

STARTERS

Carpaccio of Watermelon,
Bloody Mary Jelly & Seasonal Berries

Or

Leek & Potato Soup

MAINS

Chicken Stuffed with Haggis and a Whisky
Jus, served with Chef's selection of Seasonal
Vegetables & Potatoes

Or

Fillet of Salmon with Creamed Spinach, Baby
Potatoes and a Dill & Cream Cheese Sauce

DESSERTS

Panna Cotta with macerated Strawberries &
a Chocolate Brownie

Or

Blackcurrant Cheesecake
with a Custard Gel

£36.00 per person

The prices shown for all
4 packages are based on a
set menu only (one choice
per course) and your choice
should be confirmed at the
final details appointment.

GOLD

Menu

Chef's Selection of Canapés served
with the Arrival Drink

STARTERS

Wild Boar & Duck Terrine with Plum & Apple
Chutney served with a Micro Salad & Oatcakes

Or

Haggis, Neeps & Tatties with a Whisky Jus

Or

Butternut Squash & Sweet Potato Soup

MAINS

Pan seared Chicken with a Sage & Parmesan
Crust with a Pumpkin Puree and Wholegrain
Jus. Accompanied by Mashed Potatoes &
Seasonal Vegetables

Or

Moroccan Spiced Lamb Rump with Fondant
Potato, Seasonal Vegetables & Pomegranate Jus

Or

Fillet of Cod with a Bacon & Herb Crust,
Minted Baby Potatoes & Seasonal Vegetables

DESSERTS

Apple Tart Tatin with Ginger-Scotch Sauce &
Honeycomb Ice Cream

Or

White Chocolate Mousse with Strawberry Gel
& Mojito Jelly

Or

Toasted Marshmallow with Raspberry Puree &
Almond Florentine

£39.00 per person

DIAMOND

Menu

Chef's Selection of Canapés served
with the Arrival Drink

STARTERS

Venison Foie Gras Terrine
with Fruit Chutney & Oatcakes

Or

Watermelon, Elderflower Apple,
with Feta Cheese & Cashew Nuts

Or

Roasted Beetroot Salad with Honey & Caraway
Dressing & Pumpkin Seeds

MAINS

Sea Reared Trout with Brown Shrimp
Ratatouille, Fondant Potato & Lemon Oil

Or

Chicken Stuffed with Apricot & Pancetta,
served with a Calvados Jus accompanied by
Dauphinoise Potato & Seasonal Vegetables

Or

Black Olive & Marquez Stuffed Rack of Lamb
with Pea Puree and a Mint & Caper Jus with
Dauphinoise Potato

DESSERTS

Dark Chocolate Mousse with Honeycomb &
Lavender Parfait with Rhubarb & Custard

Or

Sticky Toffee Pudding
with Earl Grey Packed Prunes,
Vanilla Ice Cream & Butterscotch Sauce

Or

Mixed Berry Tart with a Nolly Prat Sabayon &
Champagne Sorbet

£42.00 per person

PLATINUM

Menu

Chef's Selection of Canapés served
with the Arrival Drink

STARTERS

Hot Smoked Salmon Roulade served with
Orange & Tarragon Cous-Cous, Essence of
Squid Ink, Celeriac Veloute & Truffle Oil

INTERMEDIATE

Mango & Ginger Sorbet

MAIN

Duo of Scotch Beef Fillet & Shin,
Artichoke Puree, Dauphinoise Potato,
Honey & Thyme Carrots with Jus

GRAND DESSERT

Mini Lemon Tarte, Crème Brûlée,
Chocolate Mousse & Coconut Parfait

£50.00 per person



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GLASGOW GROSVENOR



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are for 2018/2019 and will
incur an increase year on
year. Please ask your Sales
Executive for future prices.

DRINKS PACKAGES

Drinks
SILVER
Menu

ARRIVAL

Glass of Bucks Fizz,
Orange Juice or Bottle of Beer

MEAL

Glass of House Wine,
Orange Juice or Bottle of Beer

TOAST

Glass of House Wine,
Orange Juice or Bottle of Beer

£15.00 *per person*

Drinks
GOLD
Menu

ARRIVAL

Glass of Bubbly,
Orange Juice or Bottle of Beer

MEAL

Glass of House Wine,
Orange Juice or Bottle of Beer

TOAST

Glass of Bubbly,
Orange Juice or Bottle of Beer

£17.00 *per person*

Drinks
DIAMOND
Menu

ARRIVAL

Glass of Bubbly,
Orange Juice or Bottle of Beer

MEAL

2 Glasses of House Wine,
Orange Juice or Bottle of Beer

TOAST

Glass of Bubbly,
Orange Juice or Bottle of Beer

£20.00 *per person*

Drinks
PLATINUM
Menu

ARRIVAL

Glass of Kir Royale,
Orange Juice or Bottle of Beer

MEAL

Half Bottle of House Wine
per person

TOAST

Glass of Champagne,
Orange Juice or Bottle of Beer

£26.00 *per person*

Our Drinks Packages are flexible and can be adapted to suit your personal requirements. Minimum spend applies.

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

Complimentary Hilton Deluxe Guestroom with Breakfast for Bride & Groom, Red Carpet Welcome, Hotel's Master of Ceremonies, Cake Base and Knife, Personalised Wedding Menus & Table Plan, Top Table Floral Decoration, Linen Napkins and White Linen Table Cloths, Special Overnight Rate for Wedding Guests – T&Cs apply. Children under 12 benefit from a half price Menu/Drink Package and under 5 years are complimentary.



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EVENING BUFFET

Buffet
SILVER
Menu

Selection of Sandwiches
on Various Breads

Sausage Rolls

Chicken Satay
with Green Chilli Sauce

Wild Mushroom Risotto Balls

£8.00 per person

Buffet
GOLD
Menu

Selection of Breakfast Rolls
(Sausage, Bacon & Egg)

Mini Steak & Ale Pies

Tomato, Feta Cheese &
Red Pepper 'Pies'

£10.00 per person

Buffet
DIAMOND
Menu

Selection of Sandwiches
on Various Breads

Chicken Satay
with Sweet Chilli Sauce

Chicken Pakora

Vegetable Pakora

Lamb & Coriander Kebab
with Mint Yoghurt

£12.00 per person

Buffet
PLATINUM
Menu

Homemade mini burgers sliders
topped with cheddar

Oven roasted mini baked potato
with sour cream & chives

Fish Goujons & Hand Cut Chips

Honey & Sesame Seed Chicken Strips

Beef Teryaki Skewer

Tomato, Feta Cheese & Red Pepper 'Pies'

£15.00 per person



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TERMS & CONDITIONS

WEDDING RECEPTION

TERMS AND CONDITIONS OF BUSINESS

Your Wedding Reception will not be confirmed until a signed copy of these Terms & Conditions and appropriate non refundable deposit is received by the hotel.

Full Hilton Terms & Condition apply.

PROVISIONAL BOOKING

The hotel can hold a provisional booking for up until 14 days without obligation after which time the space will be automatically released.

MINIMUM NUMBERS & MINIMUM SPEND

There are minimum numbers for our suites. These vary depending on the suite chosen and exclude free places and Children's (under 12 yrs) 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 new numbers.

Minimum Adult Numbers:-

Grosvenor Suite	120
Botanic Suite	60
Kibble/Kelvin Suite	40

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.

CONFIRMED BOOKING

To confirm your booking a deposit as stated below is required. A signed copy of these Terms & Conditions 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

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.

PAYMENT

Full payment is required no later than 8 weeks prior to the event based on minimum numbers and minimum spend. 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 any part of your reception, we will require written confirmation of these changes no later than 2 weeks in advance of your Wedding in order for us to accommodate your requirements.

FINAL NUMBERS

The final numbers for your Wedding Meal and Reception must be given no later than 14 days prior to the event date, along with any applicable balance payment due.

No refunds will be made after this 14 day cut off.

Should you need to increase guest numbers after this time we are happy to accommodate a 10% increase up until 4 working days prior

The above is subject to maximum numbers in your allocated function suite.

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 depending 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 DJs provided by the client must give proof of Public Liability Insurance cover to the Hotel prior to the event.

Hilton Terms & Conditions Apply.

Signature:

Date:

Date of Event

Estimated Numbers:



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