

The Barony

A stunning setting for an occasion to remember.



Built in 1889 and based on the cathedral in Girona, Spain, **The Barony** is a spectacular neo-gothic confection in red sandstone. This much-loved landmark in the heart of the city offers a truly unique, flexible setting for your special day, whether for ceremony, meal or evening reception.

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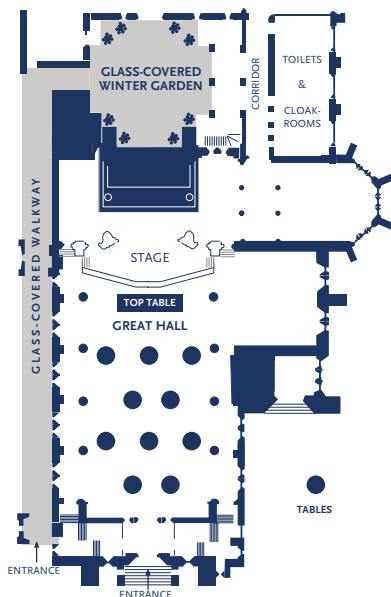
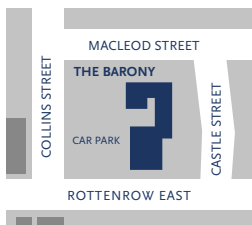


The clean lines and glazed roof of the **Winter Garden** provide a bright, contemporary setting for your guests as they arrive. Raise a glass as the happy couple cut the cake, before moving through to dinner in the neo-gothic splendour of the **Great Hall**, with its impressive vaulting and beautiful stained glass. Outside, the **Alumni Garden** is the perfect backdrop for photography whilst the bridal party can use the **Sir Patrick Thomas Room** to enjoy some quiet time.

Our experienced in-house team will work with you on menu options to complement the spectacular surroundings and delight your guests. The Great Hall accommodates up to 200 guests for ceremonies and dinners, with the option to invite a further 100 guests for an evening reception.

For more information:
Conferencing and Events
University of Strathclyde
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[www.strath.ac.uk/
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otherstrathclydevenues/](http://www.strath.ac.uk/conferencingandevents/otherstrathclydevenues/)



Please select one dish from each course from your preferred Menu.
All Main Courses are served with a selection of Market Vegetables and Potatoes

Menu Selection



STARTERS

Chicken liver parfait, fruit chutney, grissini, endive salad
Roasted plum tomato soup, ciabatta pesto crouton (v) (can be vg + gf)
Cream of celeriac soup with chive oil (vg + gf)
Traditional prawn cocktail, bloody mary dressing, bread crisps
Chargrilled marinated courgette, goats' cheese, black olive and caper dressing (v)
Beetroot-cured salmon, fennel and rocket salad, apple dressing (gf)
Roast cauliflower, pickled raisins, satay sauce (vg + gf)



MAIN COURSES

Baked salmon, herb crushed potatoes, ratatouille, red pepper butter sauce (gf)
Roast cauliflower steak, pomme puree, seasonal greens, salsa verde (vg + gf)
Chicken supreme, haggis, pomme purée, garlic greens, peppercorn sauce
Butternut squash and broad bean risotto, sage butter, crispy leeks (vg + gf)
Slow-braised shoulder of lamb, fondant potato, roasted roots, red wine jus (gf)
Open lasagne of lentils, caramelised onion, tomato fondue (vg)
Oven baked corn-fed chicken, potato terrine, charred broccoli, shallot and Madeira jus (gf)



DESSERTS

Chocolate mousse, raspberries, honeycomb (v)
Coconut panna cotta, rum-spiced poached pineapple (vg)
Classic lemon tart, seasonal berry compote (v)
Seasonal fruit Pavlova (v)
Sticky toffee pudding, toffee sauce, vanilla ice cream (v)



Freshly brewed Fairtrade tea, coffee and tablet

Wine Selection



Wine Package A

Glass of Bucks Fizz on arrival

Glass of Sospiro Bianco or Rosso with meal

Glass of Dimora prosecco with toasts



Wine Package B

Glass of Dimora Prosecco on arrival

Glass of Sospiro Bianco or Rosso with meal

Glass of Dimora Prosecco with toast



Wine Package C

Glass of Dimora Prosecco on arrival

2 glasses of MAN Family Wines Free-Run Steen Chenin Blanc
or Ken Forrester Petit Pinotage with meal

Glass of Dimora Prosecco with toasts



Evening Catering Selection



Hot Filled Rolls

Hot Filled Rolls selection from Bacon, Lorne Sausage
& Potato Scone (vg) with Tea & Coffee



Evening Buffet A

Caramelised carrot shawarma wrap (vg)

Mature cheddar & onion quiche (v)

Harissa & lime boneless chicken thigh

Cauliflower Wings Sweet and Sour Dipping Sauce (vg)



Evening Buffet B

Mixed bean taco, guacamole, salsa (vg +gf)

Indian selection, Spiced Onions (vg)

Macaroni cheese pie (v)

Chicken Caesar croquette, aioli dip

Menu & Wine Selection



	Wine Selection A	Wine Selection B	Wine Selection C
3 Course Menu	£67.00	£69.50	£77.50



Canapés & Evening Catering Selection

£2.50 per item - please choose a minimum of 3 per person.

Chicken liver parfait with onion chutney
Smoked salmon mousse
Whipped goats' cheese and basil (v)
Sun dried tomato hummus (vg)
Haggis bon bons (v available)
Vegan chocolate brownie (vg)



Hot Roll with Tea & Coffee £5.95
Evening Buffet £15.00
Children's menu £19.50

All prices are per person and include VAT at 20%.

Wedding Guest Capacities



Minimum
100 adults

Maximum
200 guests

Evening
Maximum 300 guests



Venue Hire

Exclusive use for Meal and Evening Reception
£2,750.00

Additional Venue Hire for Ceremony
£1000.00

Prices include VAT at 20%.

Prices valid for weddings held between 1 January 2024 and 31 December 2024.
(Quotes for 2025 and beyond are available on request)

Menu packages are inclusive of:

- VAT at 20%
- A complimentary menu tasting for the bride and groom
- Food & Beverage Manager and staff for food and drinks service
- Floor-length linen tablecloths, plus napkins
- Crockery, cutlery and glassware
- Silver cake stand and knife
- Menu cards

*Please note, candles are not permitted in the venue



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