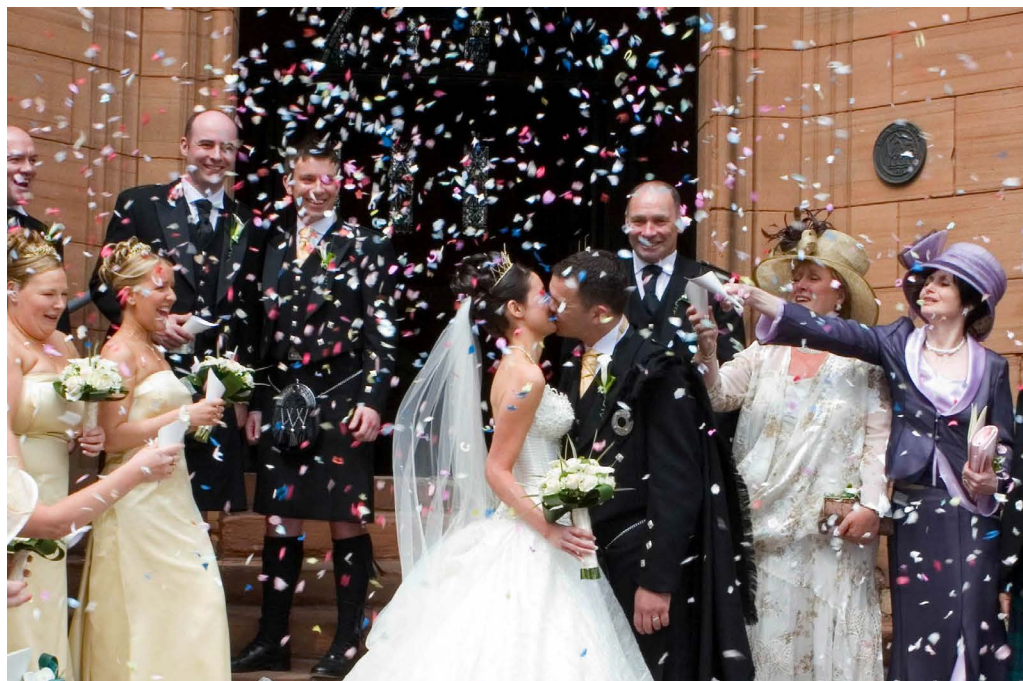


The Barony

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.

A stunning setting for an occasion to remember.



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:

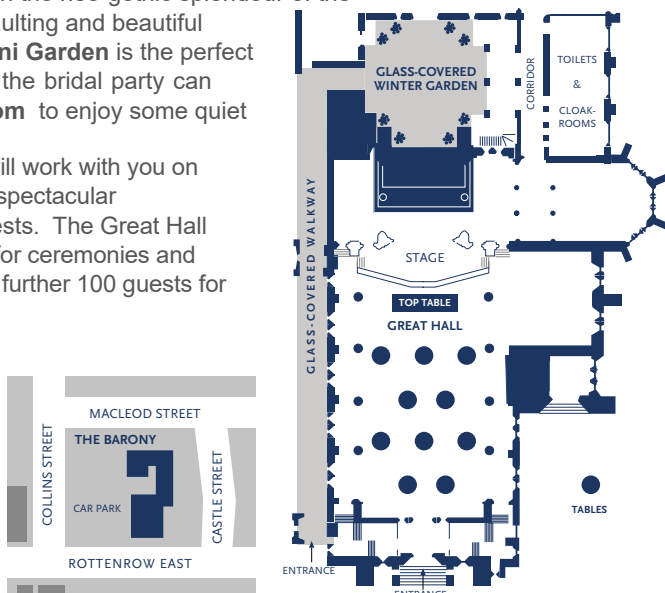
Conferencing and Events

University of Strathclyde

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conferenceglasgow@strath.ac.uk

[www.strath.ac.uk/
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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 pate, fruit chutney, pea shoots, Arran oatcakes
Lentil and vegetable soup (vg + gf)
West Coast smoked salmon, pickled vegetables, lemon, bread crisps (gf)
Roast marinated squash, charred Feta, kale pesto (vg + gf)
Maple roast beetroot, Mozzarella, radish, soft herb salad (vg + gf)



MAIN COURSES

Oven baked chicken Supreme, peppercorn sauce
Roasted fillet of Scottish salmon, chervil butter sauce (gf)
Fillet of Ayrshire pork, Madeira sauce (gf)
Wild mushroom risotto, crispy kale (vg + gf)
Herb crusted cod, shallot and lemon dressing
Mushroom, spinach and Feta pithivier (vg)
Spiced cauliflower steak, tikka sauce (vg + gf)
All our main courses are served with seasonal potatoes and vegetables



DESSERTS

Vanilla cheesecake, raspberries (v)
Chocolate mousse, espresso syrup (v)
Lemon tart, seasonal berry compote (v)
Baked yogurt, spiced pineapple and mango salsa (vg + gf)
Chilled rice pudding, apple & ginger compote, apple gel, shortbread crumb
(vg + gf)
Selection of Scottish cheese, oatcakes, chutney (gf)



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 Bericanto prosecco with toasts



Wine Package B

Glass of Bericanto Prosecco on arrival

Glass of Fat Barrel Sauvignon Blanc or Cabernet Shiraz with meal

Glass of Bericanto Prosecco with toast



Evening Catering Selection



Hot Filled Rolls

Hot Filled Rolls selection from Bacon (gf), pork link sausage or vegan sausage (vg & gf) with freshly brewed Fairtrade tea, coffee



Evening Buffet

Chef's selection of sandwiches & wraps (v, vg & gf)

Homemade brie and tomato chutney quiche (v)

Jerk chicken with a creamy yogurt and lime dip (gf)

Pork & caramelised onion sausage rolls with a selection of traditional dips



Menu & Wine Selection



	Wine Selection A	Wine Selection B
3 Course Menu	£80.00	£90.00



Canapés & Evening Catering Selection

£3.30 per item - please choose a minimum of 3 per person.

Haggis Bon Bon
Haggis Bon Bon (vg)
Italian sausage and Mozzarella arancini
Wild mushroom and truffle arancini (v)
Smoked salmon sour cream and chive (gf)
Mozzarella Caprese (vg & gf)
Prosciutto and black olive crostini (gf)



Hot Roll with Tea & Coffee £8.00
Evening Buffet £17.50
Children's menu £21.00

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
£4,500.00

Prices include VAT at 20%.

Prices valid for weddings held between 1 January 2026 and 31 December 2026

(Quotes for 2027 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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