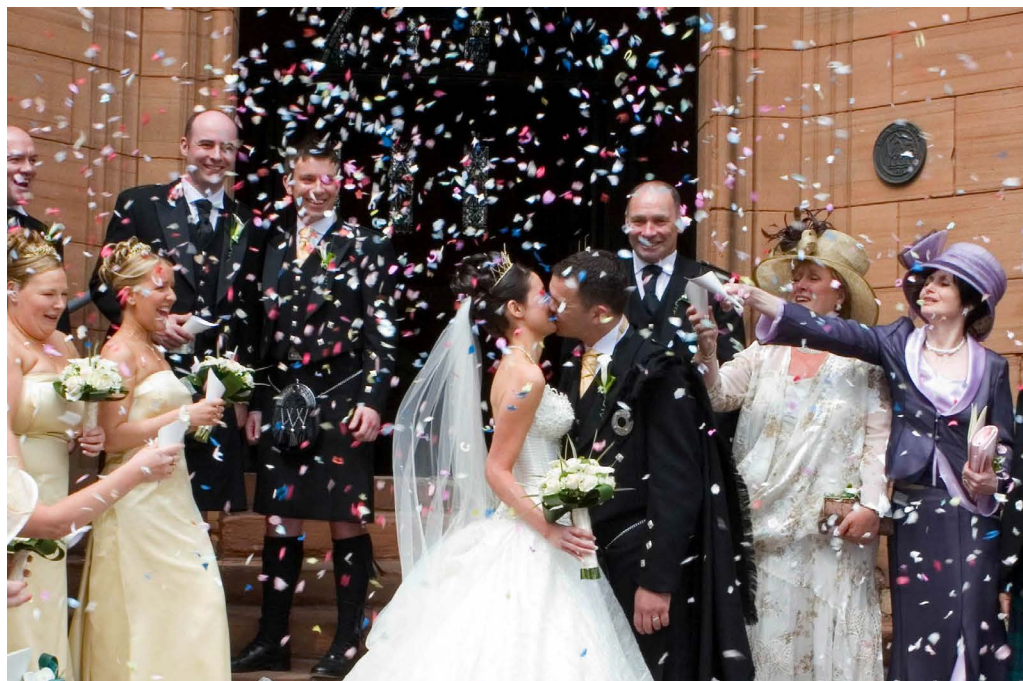


The Barony

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:

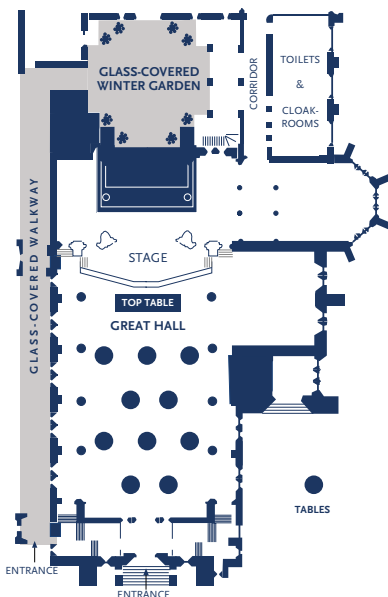
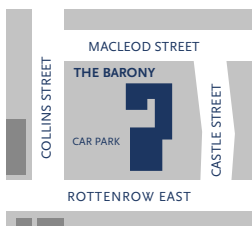
Conferencing and Events

University of Strathclyde

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[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

Roasted fillet of Scottish salmon, crushed Scotch baby potatoes, savoy cabbage,
wild mushroom, chervil butter sauce
Roast tikka cauliflower steak, basmati rice, spinach, tikka sauce, coriander dressing (vg & gf)
Fillet of Highland venison, herb mash potato, garlic greens, red wine sauce
(£5.00 supplement)
Spelt, barley and butternut squash risotto, crispy kale (vg)
Slow-braised shoulder of blackface lamb, rosemary fondant potato, roasted roots,
East Lothian ale gravy
Mull cheddar and herb crusted cod, rumbledethump potato, shallot and lemon dressing
Oven baked corn fed chicken, potato and celeriac terrine, charred broccoli,
shallot and madeira sauce (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 Bericanto prosecco with toasts



Wine Package B

Glass of Bericanto Prosecco on arrival

Glass of Solino Bianco or Rosso with meal

Glass of Bericanto Prosecco with toast



Wine Package C

Glass of Bericanto Prosecco on arrival

2 glasses of Fat Barrel Sauvignon Blanc or
Cabernet Sauvignon shiraz, South Africa with meal

Glass of Bericanto 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

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

Arran chutney & Mull cheddar quiche (v)

Moroccan marinated chicken with a herb yoghurt dip (gf)

Asian snack selection (spring rolls, veg gyoza) with a hoisin dipping sauce (vg)



Menu & Wine Selection



	Wine Selection A	Wine Selection B	Wine Selection C
3 Course Menu	£70.00	£73.50	£80.00



Canapés & Evening Catering Selection

£3.10 per item - please choose a minimum of 3 per person.

Haggis bonbon
Haggis bonbon (vg)
Goats cheese and caramelised onion arancini (v)
Duck liver pate with pickled sultanas (gf if required)
Mushroom and truffle arancini (v)
Smoked salmon, sour cream and chive (gf if required)
Vegan mozzarella caprese (vg & gf)
Basilicata and mozzarella arancini (v)



Hot Roll with Tea & Coffee £6.50

Evening Buffet £16.00

Children's menu £20.50

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
£4,500.00

Prices include VAT at 20%.

Prices valid for weddings held between 1 January 2025 and 31 December 2025.
(Quotes for 2026 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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