Built in 1889 and based on the cathedral in Gerona, 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
0141 553 4148
conferenceglasgow@strath.ac.uk

www.strath.ac.uk/conferencing andevents/weddings/
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 1

STARTERS

Tian of haggis, neeps & tatties, haggis bon bon, pearl barley sauce (v & vegan available)

Tarragon flavoured watermelon, whipped goats cheese, basil (v)

Roast tomato & cannellini bean soup (vegan)

MAIN COURSES

Oven roasted breast of chicken, thyme flavoured gnocchi, braised leeks, chicken jus

Citrus basted salmon fillet, parmentier potatoes, wilted spinach, carrot puree

Roast fillet of pork, almond potato croquette, wild mushrooms, chervil veloute

DESSERTS

Honeycomb cheesecake, salted caramel

Lemon posset, shortbread fingers

Seasonal fruit pavlova, raspberry coulis

Freshly brewed Fairtrade Tea, Coffee and Mints
Menu Selection 2

STARTERS
Ham hough & smoked chicken terrine, piccalilli, focaccia grissini
Wild mushroom & spinach pithivier, truffle, rocket, manchego (v)
Smoked haddock & potato chowder, sweetcorn, crackers

MAIN COURSES
Garlic & sage-marinated pork fillet, cider-glazed fondant, creamed cabbage, calvados jus
Braised flat iron steak, roasted roots, pomme anna, bordelaise sauce
Seared fillets of sea bass, textures of cauliflower, spiced veloute, golden raisins

DESSERTS
Dark chocolate & orange tart, orange marmalade, whipped mascarpone
Sticky toffee pudding, toffee sauce, vanilla ice cream
Eton mess, stracciatella ice cream

Freshly brewed Fairtrade Tea, Coffee and Tablet
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 3

STARTERS

Ballotine of chicken, chicken liver, prunes, grissini

Gin cured Scottish salmon, crab, avocado, caper, chives & shallot dressing

White onion & rosemary soup (v)

MAIN COURSES

Roast fillet of Scotch Beef, green beans, beef boulangere potato, peppercorn sauce

Crown roast breast of chicken, potato terrine, sweetcorn, chicken & herb sauce

Breast of Gressingham duck, duck pastille, fondant potato, carrot, orange jus

DESSERTS

Rum baba, pineapple salsa, vanilla crème fraiche

Chocolate parfait, chocolate soil, nut brittle

Apple Tarte Tatin, apple sorbet, apple anglaise

Freshly brewed Fairtrade Tea, Coffee and Petit Fours
Vegetarian Selection

STARTERS
Trio of Melon with a lime, honey and ginger dressing
Ayrshire Potato and Leek Soup with chive oil
Tower of Vegetarian Haggis, Neeps and Tatties with a whisky cream sauce
Asparagus, Pea and Mint Soup

MAIN COURSES
Sweet Potato Thai Green Curry with basmati rice
Wild Mushroom and Gruyère Lasagne served with a seasonal salad
Brown Lentil and Roast Tomato Cottage Pie
Asparagus and Green Pea Risotto with a Parmesan crisp
COLD SELECTION

Crostini with Peppered Mackerel and Horseradish Cream

Smoked Chicken and Cream Cheese
Pâté on oatcakes

Hoisin Duck in a Cucumber Cup

Beef and Red Onion Chutney on crispy toast

Mozzarella and Tomato Salsa served
on a savoury spoon \(v\)

Hummous, Roast Pimento and Black Olive
in a sun dried tomato cup \(v\)

Welsh Rarebit \(v\)

HOT SELECTION

Haggis Bon Bons
(Vegetarian Haggis available)

SWEET SELECTION

Chocolate Dipped Strawberries
(White, Dark and Milk Chocolate)

French Macarons
(Chocolate, Strawberry and Pistachio)
Wine Selection

Wine Package A

1 glass of Buck's Fizz on arrival

1 glass of Solandia Grillo, Terra Siciliane White, Italy, or
Solandia Grillo, Terra Siciliane Red, Italy, with meal

1 glass of Omni Sparkling Brut, SE Australia, with toasts

Wine Package B

1 glass of Omni Sparkling Brut, SE Australia, on arrival

1 glass of Solandia Grillo, Terra Siciliane White, Italy or
Solandia Grillo, Terra Siciliane Red, Italy, with meal

1 glass of Omni Sparkling Brut, SE Australia, with toasts

Wine Package C

1 glass of Fantinel Prosecco on arrival

2 glasses of either Waipuna Hills Sauvignon Blanc, New Zealand
or Rioja Marques de Morano Rioja Joven, Spain with meal

1 glass of Fantinel Prosecco with toasts
Evening Catering Selection

Tea & Coffee
served with own Wedding Cake

Hot Filled Rolls
Rolls with a choice of bacon, sausage or scrambled egg

Evening Buffet A
Selection of Flatbread Sandwiches
Assorted Mini Quiche
Mini Baked Potatoes with sour cream & chives
Skewered Cajun Chicken & choice of dips

Evening Buffet B
Assorted Mini Filled Rolls
Selection of Pakoras and Dips
Mini Pork Pies with Chutney
Vegetarian Dim Sum selection with sweet chilli dip
Menu & Wine Selection

<table>
<thead>
<tr>
<th>Wine Selection A</th>
<th>Wine Selection B</th>
<th>Wine Selection C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Menu Selection 1</td>
<td>£49.95</td>
<td>£52.75</td>
</tr>
<tr>
<td>Menu Selection 2</td>
<td>£60.25</td>
<td>£63.50</td>
</tr>
<tr>
<td>Menu Selection 3</td>
<td>£63.50</td>
<td>£66.95</td>
</tr>
</tbody>
</table>

Canapés & Evening Catering Selection

3 Canapés Per Person  £6.00  
4 Canapés Per Person  £8.00  
5 Canapés Per Person  £10.00  
6 Canapés Per Person  £12.00  

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

Freshly-brewed Fairtrade Tea & Coffee  £2.60  
Selection of Hot Rolls  £3.95  
Evening Buffet A  £9.25  
Evening Buffet B  £9.85
Wedding Guest Capacities

Minimum
100 adults

Maximum
200 guests

Evening
Maximum 300 guests

Venue Hire

Exclusive use for Meal and Evening Reception
£2,250.00

Additional Venue Hire for Ceremony
£850.00

Prices include VAT at 20%.

Prices valid for weddings held between 1 January 2019 and 31 December 2019.

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
- Cloakroom facility
- Floor-length linen tablecloths, plus napkins
- Crockery, cutlery and glassware
- Silver cake stand and knife
- Menu cards