A stunning setting for an occasion to remember.

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/conferencingandevents/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
Creamed potato and roast garlic soup, ciabatta crisp bread (v)
Confit tomato, caramelised onion Parmesan galette, baby rocket (vg)
Chicken liver parfait with textures of beetroot

MAIN COURSES
Crown roast breast of chicken, potato terrine, wild mushroom and spinach compote, sweetcorn purée
Honey and soy salmon, black sesame, stir-fried vegetables, crisp noodles
Roast fillet of pork, almond potato croquette, wild mushrooms, chervil velouté

DESSERTS
Classic sticky toffee pudding, toffee sauce, vanilla ice cream
Mango and passion fruit pavlova, coconut shavings
Seasonal fruit crumble tart, white chocolate ice cream

Freshly brewed Fairtrade Tea, Coffee and Mints
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 2

STARTERS
Roast plum tomato, mozzarella and asparagus salad with herb oil and crisp bread (v)
Smoked haddock and potato chowder, sweetcorn, crackers
Tian of haggis, neeps and tatties, haggis bon-bon, pearl barley sauce (v/vg available)

MAIN COURSES
Braised feather blade of beef with Diane sauce, champ potatoes and seasonal roots
Seared stone bass with Jerusalem artichoke Barigoule
Seared breast of Guinea fowl, pomme purée, garlic spinach, roast corn, Madeira sauce

DESSERTS
Lemon brulée cake, berry compote, chocolate shards
Honeycomb cheesecake, salted caramel
Marbled chocolate mousse, raspberry shortbread

Freshly brewed Fairtrade Tea, Coffee and Tablet
Menu Selection 3

STARTERS
Open taco of crayfish, mango, coriander and avocado, spiced tomato salsa
Creamed celeriac and roast apple Soup, ciabatta crisp bread (v)
   Ham hough and smoked chicken terrine, piccalilli, focaccia grissini (v)

MAIN COURSES
Duck breast with pancetta, creamed Savoy cabbage, confit shallots, pan jus, salsify
   Roast fillet of Scotch Beef, beef boulangerè, green beans, peppercorn sauce
   Herb brioche-coated cod fillet, pomme purée, pea and lettuce cassoulet

DESSERTS
Chocolate pave with peanut butter anglais and toffee popcorn
   Lemon brulée cake, berry compote, chocolate shards
   Classic sticky toffee pudding, toffee sauce, vanilla ice cream

Freshly brewed Fairtrade Tea, Coffee and Petit Fours
Vegetarian Selection

STARTERS

Creamed potato and roast garlic soup,
ciabatta crisp bread

Seared vegan oyster mushroom scallops,
shiitake Mushrooms, pea textures, truffle oil (vg)

Confit tomato, caramelised onion Parmesan galette, baby rocket (vg)

Roast plum tomato, mozzarella & asparagus salad
with herb oil and crisp bread

MAIN COURSES

Beetroot and squash Wellington,
kale pesto, celeriac mash (vg)

Puy lentil ragout, rigatoni, rocket, Parmesan

Seared sun-blushed tomato and basil polenta cake,
slow-cooked tomato and onion salsa
Canapés

HOT SELECTION

Haggis bon-bon, grain mustard dip

Vegetarian haggis tartlet (vg)

Mini sausage supper, spiced tomato ketchup

Miso and apple shot (vg)

Confit balsamic cherry tomato (vg)

COLD SELECTION

Gazpacho shot (vg)

Mini roast beef-stuffed Yorkshire Pudding, crisp onions

Hoisin Duck in a Cucumber Cup

Hot-smoked salmon blini

Sun-blushed tomato and parmesan spoon (v)

Beetroot, goats cheese, nut-free pesto (v)
Wine Selection

**Wine Package A**
- Glass of Buck's 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 Land-Made Sauvignon Blanc or Rioja Crianza with meal
- Glass of Dimora 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

Wine Selection A  Wine Selection B  Wine Selection C
Menu Selection 1  £52.50  £55.50  £65.50
Menu Selection 2  £63.50  £66.25  £76.25
Menu Selection 3  £67.00  £70.00  £80.00

Canapés & Evening Catering Selection

3 Canapés Per Person  £6.30
4 Canapés Per Person  £8.40
5 Canapés Per Person  £10.50
6 Canapés Per Person  £12.60

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

Freshly-brewed Fairtrade Tea & Coffee  £2.70
Selection of Hot Rolls  £4.15
Evening Buffet A  £9.70
Evening Buffet B  £10.35
Children’s Menu  £16.50

All wedding package prices are inclusive of VAT.
Wedding Guest Capacities

Minimum
100 adults

Maximum
200 guests

Evening
Maximum 300 guests

Venue Hire

Exclusive use for Meal and Evening Reception
£2,365.00

Additional Venue Hire for Ceremony
£895.00

Prices include VAT at 20%.

Prices valid for weddings held between 1 January 2020 and 31 December 2020.
(Quotes for 2020 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
- Cloakroom facility
- Floor-length linen tablecloths, plus napkins
  - Crockery, cutlery and glassware
  - Silver cake stand and knife
- Menu cards