



Private Events  
Menus



## Banquet Menus

For celebrations and dinner dances in any of our private rooms, with minimum numbers of 10 guests.

### Menu 1

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Smooth chicken liver parfait, crisp cracker bread, ale chutney, rocket salad

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Seared supreme of chicken, barley and leek cake, confit tomato and roast mushroom jus

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Warm carrot and toffee pudding

*£27.00 per person*

### Menu 2

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Timbale of oak smoked salmon and prawn, celeriac and candied apple

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Confit of beef, caramelised shallot and bacon jus, herb crushed new potato, buttered carrot and green beans

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Rich chocolate creamed profiteroles, warm butterscotch sauce

*£27.00 per person*

*Offer a choice of Menus 1 and 2 with a pre-order £32.00*

### Menu 3

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Whipped goats cheese and avocado, pinenut and mountain thyme salad

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Roast sirloin of beef, roasted garlic jus sweet potato Dauphinoise, wilted greens

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Strawberry cheesecake, sauce Anglaise

*£32.00 per person*

### Menu 4

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Cream of leek and potato soup

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Breast of chicken en crouete, black pudding mousseline, herb mashed potatoes, roasted root vegetables

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Apple and cider parfait mousse, quince marmalade ice cream

*£32.00 per person*

*Offer a choice of Menus 3 and 4 with a pre-order £35.00*

### Menu 5

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Asparagus and Parma ham, soft poached egg, Hollandaise sauce

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Duo of beef fillet and confit cheek, wild mushroom casserole, braised red cabbage, sauté potato

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Cinnamon spiced plum frangipane tart, vanilla ice cream

*£38.00 per person*

For our vegan menus, please contact our event planners on 0141 951 6006





## Function Rooms Available

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Zaza Room for up to 12 guests

Cameronia Room for between 10 and 30 guests

Clyde Room for between 20 and 40 guests

Inspiration Space for between 30 and 80 guests

Waterhouse Room for 60 to 160 guests

Arcoona Room for 30 to 160 guests



## Drinks Options for your Dinner or Private Party

### On Arrival

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A glass of Prosecco or Soft drink £5.00 per person

### For the table

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**Beer Bucket Package** £21.00

*6 bottles of Assorted beers*

**Wine Lover's Package** £50.00

*1 bottle of White Wine*

*1 bottle of Red Wine*

*1 bottle of Rosé Wine*

**Bubbly Package** £55.00

*2 bottles of Prosecco*

**Silver Party Package** (minimum 10) £142.00

*12 bottles of assorted beers*

*2 bottles of White Wine*

*2 bottles of Red Wine*

*2 bottles Rosé Wine*

**Gold Party Package** (minimum 10) £240.00

*12 bottles of assorted beers*

*2 bottles of White Wine*

*2 bottles of Red Wine*

*2 bottles Rosé Wine*

*1 bottle house spirit (Gin or Vodka)*

*10 mixers, softs or tonics*

**Drivers' Package 1** £15.00

*2 bottles of Coca Cola*

*2 bottles of Appletiser*

*3 bottles of J20*

**Drivers' Package 1** £34.00

*1 bottle alcohol free wine*

*4 bottles alcohol free beer*

*2 bottles of Coca Cola*

These packages must be strictly pre-ordered  
7 days prior to your event

## Scottish Menu 1

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Cock-a-leekie soup

Roast breast of chicken, skirlie stuffing, roastit tatties and roasted root vegetables

Sherry trifle

*£25.00 per person*

## Scottish Menu 2

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Oak smoked salmon

Classic haggis, neeps and tatties, whisky jus

Braised blade of beef, peppercorn sauce, thistle pressed potatoes, mountain thyme vegetables

Cranachan

*£35.00 per person*





## Finger Buffet selector for your birthday party and other good times!

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Selection of wholegrain and white tin  
loaf sandwiches

Traditional Indian parcel to include onion  
bhaji, mixed pakora, vegetable samosa and  
raita dip

Mini Aberdeen Angus steak burger  
and ketchup

Mini steak pie

Garlic and herb focaccia topped with crisp  
chicken and herb aioli

Salt and pepper chicken strips, lemon mayo

(V) Mini vegetable and halloumi burgers

(V) Mini macaroni bakes

Warm mozzarella and tomato tart, basil pesto

(V) Garlic and herb focaccia topped with  
tapenade and mixed peppers

(V) Grilled houmous and pine nut  
filled mushroom

**£12.00 per person**

Please choose 4 items

Additional items £2.75 each

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These prices include VAT at 20%



## For an event with a difference, why not try our amazing bowl food?

All of the following suggestions are served in individual bowls that are designed to fit into the palm of your hand and can easily be eaten standing with a fork.

### Hot Bowl Food

#### Fish

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Seafood and prawn paella

Smoked haddock on chive mash with smoky cream sauce

Roast salmon with pea risotto

Prawn and white fish Penang coconut curry with coriander rice

#### Meat & Chicken

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Thai green chicken curry with jasmine rice

Sweet & sour chicken, egg fried rice

Beef in black bean sauce with egg noodles

Strips of pork in green peppercorn sauce with creamy mash and mushrooms

Haggis, neeps and tatties with peppercorn sauce

Chilli pulled beef nachos with shredded cheese and jalapenos

Traditional bangers & mash, onion gravy

#### Vegetarian

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(V) Wild mushroom risotto, fresh asparagus

(V) Thai coconut and vegetable curry, basmati rice

(V) Sweet & sour vegetables, egg noodles

(V) Brown mushroom & roasted bell pepper stroganoff, herb rice

(V) Moroccan style vegetable tagine, lemon scented cous cous

(V) Chilli and lime nachos with guacamole and sour cream

(V) Penne pasta, sun-dried tomatoes, olives

#### Price

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3 bowls	–	<b>£13.50</b>
4 bowls	–	<b>£18.00</b>
Extra bowls	–	<b>£4.50</b>

### Cold Bowl Food

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Poached chicken with Caesar salad

Cajun spiced chicken, tomato, orzo and sweetcorn salad

Chilli glazed salmon on Nicoise salad

Flaked tuna, marinated tomato and cucumber salad with tapenade dressing

(V) Tomato and mozzarella salad with basil dressing

(V) Greek salad of rocket, marinated feta, black olives & roasted red peppers

Balsamic roasted Provencal vegetable salad with pesto dressing

(V) Panzanella salad with extra virgin olive oil

