



University
of Glasgow

Wedding Receptions

UNIVERSITY OF GLASGOW



Drinks Receptions

Following your Wedding Ceremony at the University of Glasgow, you can choose to begin your celebrations as a married couple in style by hosting a drinks reception on our magnificent University grounds.

We know that with us, you and your guests will have a truly memorable experience at the heart of the University of Glasgow, and we look forward to welcoming you to celebrate.

All prices are valid until the end of 2026 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value.

Packages

Our packages are available for a minimum of 50 adult guests. Choices must be confirmed in advance. Alcoholic drinks may be substituted for a soft drink or a 0% alternative.

Under 18's receive a 30% discount on our package prices.

Additional alcoholic drinks can be added to either package for **£5.40** per person.



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Package A

£13 Per Person
1 Glass of Prosecco or a Bottle of Beer

Package B

£20 Per Person
1 Glass of Prosecco or a Bottle of Beer
3 Canapés per person.

Canapé Selection

All of our canapés are hand prepared using the finest ingredients. Each type of canapé must be ordered in multiples of 25. Canapés are included in Package 2 above and this is the minimum order permitted. Additional canapés can be added on for £2.40 per canapé in multiples of 25 per type.



Meat

Chicken liver parfait on oatcake

Beef pastrami, mustard mayo & pickle croute

Prosciutto crudo & melon

Fish

Smoked salmon & creamed cheese tart

Mini prawn cocktail cup

Smoked mackerel pate

Vegetarian

Mini Mediterranean vegetable quiche

Five cheese & onion bites

Cherry tomato, basil & mozzarella skewer

Vegan

Hummus, olive & balsamic onion cup

Smashed spiced avocado on rye

Fresh fruit skewer



Wedding Receptions

Grand sweeping staircases, beautiful wood panelled rooms and magnificent Victorian Halls with striking, yet unpretentious interior architecture, are the order of the day at the University of Glasgow. The University is one of the most recognisable buildings in Britain and is the second largest example of Gothic revival architecture in Britain after the Palace of Westminster. With sweeping views across the west and south of the city and stunning enclosed Quadrangles and Cloisters, there is really no other venue quite like it in the country.

Your wedding celebration should be the most special day and at the University of Glasgow we are here to make it as memorable as possible for all the right reasons. Our dedicated team will work closely with you on the arrangements for your celebration and our Chefs are happy to consider any special requests you may have. Our team are always on hand to assist in the planning of the event and put you at ease with the organisation of the biggest day of your life.



Photographer: [Gao Peng](#)



Reception Venues

ONE A, THE SQUARE

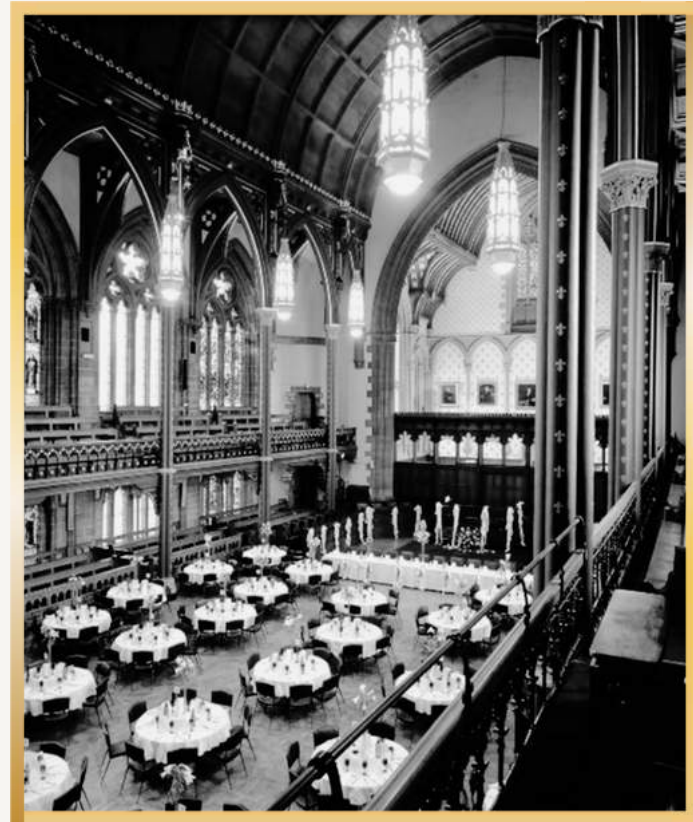
One A The Square is an attractive venue that blends traditional and contemporary design featuring natural daylight, parquet flooring, beamed ceilings and stone arches. Looking out onto Professors Square next to the Memorial Chapel it is ideal for wedding receptions, hosting between 50 and 100 people. In addition, the venue can accommodate a further 75 evening guests.



Reception Venues

BUTE HALL

Bute Hall is a stunning ceremonial hall and sits at the heart of University life. This venue features beautiful stained glass windows which bathe the room in beautiful tinted natural light, a vaulted wooden ceiling and a sprung wooden floor ideal for dancing. The jewel in the University's crown, this breath-taking venue is perfect for wedding receptions for between 100 and 160 people.





Wedding Menus



Our menus are designed to offer the very best in fine dining for you and your guests as you celebrate on your Wedding day.

For Wedding celebrations we request that you select **two** dishes from each course to create your menu, as well as a full vegetarian or vegan menu, should this be required. A pre order of all of your guest's choices is due 6 weeks prior to your wedding. All dietary requirements can be catered for.

If you wish to substitute any dish in any menu with a course from another menu then we are happy to allow this. In this instance the overall menu cost will automatically revert to the highest priced menu based on your choices.

If you would like to supplement your chosen menu with an intermediary course then please let us know and we would be happy to discuss options with you and provide a bespoke quote.

Children's Menus are available on request. Younger children aged 11 and under have the option of their choice from the children's menu or a smaller portion of the main menu. Children aged 12 and over, receive a full portion of the main menu.

A wedding tasting, of both of your chosen menus, is included within your package.



Tower Menu

To Start

Chicken liver parfait,
with red onion marmalade, pickles, dressed salad leaves, balsamic reduction & crisp bread

Prosciutto crudo, melon, greek feta and olive salad,
with pea shoots, micro herbs & lemon dressing

Isle of Mull smoked trout, Smoked Salmon,
*with lemon & cream cheese roulade,
Yuzu dressing, mixed baby leaf salad*

Butternut squash and chilli velouté,
with coconut crème (vegan)

To Follow

Supreme of Chicken,
served with buttered mash, tender stem broccoli, sugar snaps, carrots & pink peppercorn sauce

Maple & Coffee Glazed Daube Of Beef,
served with caramelised shallot, thyme mash & roasted roots

Herb Crusted Hake,
served with lemon infused spinach, crushed potatoes & dill oil

Pumpkin & Sage Ravioli ,
served in a roast garlic and thyme sauce

To Finish

Eton Mess,
layers of whipped cream, crushed meringue & fresh berries

Sticky Toffee Pudding,
with Isle of Arran Vanilla ice cream

Vegan lemon tart,
with mixed berry compote

Tea & Coffee will be served along with Scottish tablet to end the meal

Turret Menu

To Start

Chicken & Smoked Ham Hock Terrine,
with basil oil dressed leaves & piccalilli

Haggis Timbale,
with whisky cream sauce

Dirty Martini Prawn Cocktail,
with a gin and vermouth sauce, garnished with olives

Heritage tomatoes carpaccio style salad,
with rocket, balsamic onions, vegan cheese, crisp bread (vegan)

Petit Pois and Mint Soup (vegan)

To Follow

Slow-cooked Pork Belly,
pink lady puree, pickled apple, salt-baked beetroot, cider apple jus & Stornoway champ

Sirloin Of Scotch Beef
braised fondant potato, savoy cabbage, thyme roasted roots & red wine jus

French trimmed breast of Chicken,
stuffed with basil, sundried tomato & mozzarella, with mash & trimmed French beans in a rich sugo sauce

Salmon Fillet,
Saffron fondant potato, braised fennel, in a dill & lemon butter sauce

Roasted Cauliflower Steak,

Chickpea croquette, turmeric, coriander & sweet onion salsa (vegan)

To Finish

Classic Vanilla Bean Crème Brûlée,
smooth vanilla custard topped with a layer of caramelized sugar, served with fresh berries

Raspberry and white chocolate tartelette,
served with fresh raspberries

Chocolate & caramel tart,
with a berry compote & boozy butterscotch sauce (vegan)

Profiteroles
filled with Chantilly cream, served with a rich dark chocolate sauce & caramel syrup

Banoffee cheesecake
served with soft fruits & syrup (vegan)

Tea & Coffee will be served along with Scottish tablet to end the meal

Cloisters Menu

To Start

Beef carpaccio,
with micro rocket, balsamic salad & parmesan shavings

Isle of Mull smoked trout,
with smoked salmon lemon & cream cheese roulade, yuzu dressing & mixed baby leaf salad

Wild Mushroom, Spinach & Roast Garlic Filo Tart,
with chive and cep cream sauce

Mediterranean vegetable terrine,
with balsamic onions, cheese & crisp bread (vegan)

To Follow

Chicken Balmoral,
chicken breast stuffed with haggis, served with a whisky & Arran mustard cream sauce

Herb-crusted loin of lamb,
served with Dauphinoise potatoes, pea puree, roasted vichy carrots & minted jus

Thai spiced roasted fillet of Monkfish,
served with coconut & lime lentils, Pak choi & lightly spiced mango puree.

Beetroot Bourguignon
served with rushed potatoes & cumin glazed carrots

To Finish

Decadent chocolate fondant,
with vanilla ice cream & mixed berries

Classic apple Tart tatin,
with vanilla crème anglais,

Chocolate & caramel tart,
with a berry compote & boozy butterscotch sauce (vegan)

Asian tea and lemon posset
with cinnamon shortbread

Tea & Coffee will be served along with Scottish tablet to end the meal

Wee Ones

For young diners aged 11 and under.

Starters

Cheesy Garlic Bread

Lentil Soup with Crusty Bread

Mozzarella Sticks

Mains

Crispy Haddock Fingers
served with chips and peas

Penne Napoli,
served with garlic bread

Chicken Goujons,
served with chips & beans

Desserts

Fruit salad

Chocolate Brownie & Ice Cream

Trio of Ice Cream

£20

Drinks Menu

Choose from one of our curated drinks packages below. Additional drinks can be added on if desired and we'd be delighted to provide a bespoke quote for this.



Option 1

Glass of house prosecco on arrival
Half bottle of wine with the meal
Glass of house prosecco for the toast

Option 2

Two glasses of house prosecco on arrival
Half bottle of wine with the meal
Glass of house prosecco for the toast

We are happy to allow bottles of beer to be substituted into the drinks packages if desired. A glass of fizz can be substituted for 1 bottle of beer and half a bottle of wine can be substituted for 2 bottles of beer.

Evening Buffet

Our selection of evening buffet items are ideal for serving to your guests to ensure they have plenty of energy to dance the rest of the night away..

Breakfast Rolls

£ 5.00 per roll

Choose from:

Bacon, Lorne Sausage,
Vegetarian Sausage, Potato
Scone or Scrambled Egg

Sandwich Selection

£5 per round

Chef's Selection

Buffet Items

£ 3.75 per item

Each item must be ordered in
multiples of 25.

Haggis Pakora
Chicken Pakora
Vegetable Samosas
Spring Rolls
Lamb koftas with Mint Yoghurt
Pork & Apple Sausage Roll
Vegan sausage rolls
Mini Scotch Pies
Mini Steak Pies
Gourmet Mac & cheese
Mini Gourmet Sliders
(beef & vegetarian)
Chicken Skewers
Sweet Potato Falafel Skewers
Masala Vegetable Skewers

Pizza

£25 per pizza
(approx. 20 slices)

Flavours

Margherita
Pepperoni
Vegetable
Chicken Tikka

Gluten Free Bases Available.

Wedding Reception Packages 2025

Our packages offer a variety of options to suit your requirements. Included within the package cost is:

- Wedding Menu Tasting
- Venue hire until midnight
- 3 course meal and drinks package
- Silver cake stand and cake knife
- Master of Ceremony duties performed by the Function Manager
- Round tables and banqueting chairs
- Linen tablecloths and napkins
- Staff charges
- Cash Bar until close
- Parking (after 5pm & weekends only)

One A, The Square Minimum numbers of 50 adults Price per Person			
	Tower	Turret	Cloisters
Drinks Option 1	£89	£94.50	£100
Drinks Option 2	£94.50	£100	£105

Bute Hall Minimum numbers of 100 adults Price per Person			
	Tower	Turret	Cloisters
Drinks Option 1	£104	£109.50	£115
Drinks Option 2	£109.50	£115	£120

All prices are valid until the end of 2026 and include VAT. Please note our food and drink options may require to be substituted for alternatives of equivalent value.

We do not include printed table plans or place names within our packages. As standard we would print one menu per table.

Wedding Reception Packages 2026

Our packages offer a variety of options to suit your requirements. Included within the package cost is:

- Wedding Menus Tasting
- Venue hire until midnight
- 3 course meal and drinks package
- Silver cake stand and cake knife
- Master of Ceremony duties performed by the Function Manager
- Round tables and banqueting chairs
- Linen tablecloths and napkins
- Staff charges
- Cash Bar until close
- Parking (after 5pm & weekends only)

One A, The Square Minimum numbers of 50 adults Price per Person			
	Tower	Turret	Cloisters
Drinks Option 1	£93.50	£99	£105
Drinks Option 2	£99	£105	£110

Bute Hall Minimum numbers of 100 adults Price per Person			
	Turret	Tower	Cloisters
Drinks Option 1	£108.50	£114	£120
Drinks Option 2	£114	£120	£125

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