

WELCOME TO  
*The Trades Hall*  
OF GLASGOW

A STYLISH AND VERSATILE VENUE FOR YOUR SPECIAL OCCASION



85 Glassford Street, Glasgow G1 1UH  
Telephone: 0141 552 2418 Option One

E- mail:[info@tradeshallglasgow.co.uk](mailto:info@tradeshallglasgow.co.uk)

*Congratulations!*

Make the most important day of your lives truly memorable at the beautiful Trades Hall of Glasgow



Situated in the heart of Glasgow's trendy Merchant City, the Trades Hall, is one of the most historic buildings in Glasgow. Stunning interiors, a first class service, award winning catering and completely flexible approach combine to make the Trades Hall the ideal destination for your celebration.

The Hall has a variety of rooms allowing us to cater for events up to 450 guests. All rooms are licensed for all types of ceremonies including humanist and civil partnerships.

**Your venue hire of £1000.00 includes the following:**

- Exclusive use of the Trades Hall including your ceremony
- Complimentary use of the Lady Convener's Room with en-suite facilities for the Bride and Groom
- Round or Trestle Tables dressed with White or Ivory Table Linen
- Uniformed doorman to welcome your guests
- Duty Manager who can act as your Master of Ceremonies
- Red carpets for the foyer and for ceremony rooms
- PA system with Microphone
- Sound system for your own music
- Personalised Wedding Menu
- Printed Table Plan
- A "taster" of your menu for the Bride and Groom
- Silver Cake Stand and Knife
- VAT at the current rate

Room Name	Ceremony	Drinks Reception	Banquet
Grand Hall	200	250	220
Saloon	93	100	60
Reception Room	70	90	70
Lady Convener's Room	10	14	n/A
Deacon Convener's Room	20	N/A	N/A



## *Menus*

Please choose one from each course. We provide a vegetarian option and can cater for all dietary requirements providing we are notified in advance.

### *Menu 1*

Chicken Liver Parfait with Redcurrant Jam and Oatcakes

Smoked Mackerel Salad with Crème Fraiche, Dijon Mustard and Pickled Beets

Seasonal Berry Gratin with a Passion Fruit and Lime Sherbet (v)

Lentil and Cumin Soup (v)

Cauliflower, Cheddar and Mustard Soup (v)

Tomato and Basil Soup (v)

~ ~ ~

Whisky and Honey Marinated Chicken Breast with Roasted Root Vegetables and Creamy Mash

Classic Roast Breast of Chicken with a Tartlet of Haggis, Creamy Whisky Sauce, Seasonal Vegetables and Crushed Potatoes

Chef's own Steak and Ale Pie with Creamy Mash and Seasonal Vegetables

Honey Mustard Loin of Pork with an Apple Mash and Onion Gravy

Baked Ayrshire Ham, Sweet Potato Dauphinoise and Arran Mustard Sauce

Irish Stew with Savoy Cabbage, Poached Potatoes and Glazed Carrots

Haddock Mornay and Chive Mash

~ ~ ~

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

Vanilla Crème Brûlée with Scottish Shortbread

Apple Crumble Tart with Vanilla Custard

Typsy Laird Trifle



## *Menu 2*

Spiced Haggis Parcel with Leek and Chive Sauce (served hot)

Classic Oak Smoked Salmon with Caper Berry Dressing, Brown Bread and Butter

Rustic Terrine of Pork scented with Lime, with Shitake Mushrooms,  
Ginger and Apple Relish

Salad of Black Olives, Feta Cheese, Pickled Tomatoes,  
Cucumber & Walnut & Truffle Dressing (v)

Parsnip and Honey Soup (v)

Tomato and Mascarpone Soup (v)

Scotch Broth (v)

~ ~ ~

Breast of Free Range Chicken on a Spiced Potato Cake, Poached Shallots and  
Mustard Cream

Basil Infused Chicken Breast on a Tomato Fondue, Parmesan Cream Sauce

Daube of Blairgowrie Beef on a Parsnip Puree with Boulanger Potatoes

Roast Beef with Yorkshire Pudding, Roast Potatoes and Root Vegetables

Poached Fillet of Salmon with Classic Hollandaise,  
Wilted Greens and Crushed Potatoes

~ ~ ~

Pineapple Tatin with Vanilla Ice Cream

Apricot Bread and Butter Pudding, Vanilla Custard and Cognac Ice

Lavendar Panacotta with Rhubarb Consommé

Pear and Frangipane Tart with Cinnamon Ice Cream



### *Menu 3*

Tartlet of Caramelised Red Onion and Goats Cheese with Sun Blush Tomato Dressing (served hot)

Hot Smoked Salmon on Potato Salad with Spring Onions and a Truffle Cream Vinaigrette

Smoked Chicken served on Classic Caesar Salad

Haggis Bon Bon, Neeps and Tatties with Whisky Sauce

Macerated Exotic Fruits with Grenadine Syrup

Tomato, Apple and Celery Soup (v)

Butternut Squash and Chilli Soup (v)

Roast Celeriac and Leek Soup (v)

Classic Celery and Stilton Soup (v)

Cream of Woodland Mushroom Soup (v)

~ ~ ~

Slow Cooked Blairgowrie Beef and Yorkshire Pudding with Burgundy Jus, Roast Root Vegetables, Dauphinoise Potatoes, Horseradish and Mustard

Rump of Lamb on Cardamom Creamed leeks with Bacon Mash and Thyme Jus

Confit of Duck Leg, Cannelloni of Celeriac, Puy Lentils and Cinnamon Jus

Coconut Crusted Chicken Breast with Stewed Grapes and Vermouth Cream

Seared Sea Bass Fillets on Potato Lyonnais with Sauce Vierge

~ ~ ~

Lemon Tart, Crème Fraiche and Fresh Raspberries

Iced Strawberry Ripple Cake in a Sage Consomme

Bailies Crème Brulee with a White Chocolate and Ginger Biscuit

Passion Fruit Tart, Caramelised Mascarpone

Chilled Rice Pudding Brûlée, Agen Prunes soaked in Earl Grey



## *Menu 4*

Luxury Prawn Cocktail with Crisp Celeriac, Lime and Mango Salsa

Carpaccio of Perthshire Venison and Herb Leaf Salad

Warm Terrine of Beaufort Cheese and Pickled Artichokes with Spiced Grape  
Chutney (served hot) (v)

Cream of Jerusalem Artichoke and Truffle Oil Soup(v)

White Onion and Thyme Soup (v)

~ ~ ~

Fillet of Blairgowrie Beef on Nutty Cabbage with Roast Root Vegetables  
and Wild Mushroom & Potato Cake

Loin of Ochil Hill Venison, Walnut and Goats Cheese Dauphinoise  
with Ice Wine Vinegar

Sliced Mallard on Poached Plus with Wilted Pak Choi, Chillies and Spring Onion

Potato and Lamb Shank Cake, Roast Root Vegetables and its' own juices!

Chermoula Soaked Halibut Fillet on a Cassoulet of Cannellini Beans with  
Asparagus & Tomatoes

~ ~ ~

Marbled Chocolate and Sour Cream Tart with Orange Water Ice

Iced Praline Parfait & Bitter Chocolate Sauce

Caboc, Dunlop Cheddar and Dunsyre Blue with Spiced Fruit Chutney  
and Oatcakes

Iced Goats Cheese, Rosemary and Caramel Parfait with a Poppy Seed Snap



## *Buffet Menus*

### *Menu 1*

Tomato and Mascarpone Soup, Soda Bread and Butter

~ ~ ~

Chicken Stroganoff with Savoury Rice

Aubergine and Sweet Potato Gateau with Parmesan Herb Crust

Honey Roast Ayrshire Ham with Arran Mustard Sauce – served hot

Steamed Potatoes tossed in Parsley Butter

Seasonal Vegetables

~ ~ ~

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce

### *Menu 2*

Cream of Asparagus and Spinach Soup, Soda Bread and Butter

~ ~ ~

Poached Fillets of Salmon served cold with Lemon and Creamy Mayo

Platters of Rare Roast Beef with Horseradish and Mustard – served hot

White Onion and Mature Cheddar Tarts (v) – served warm

Mixed Green Leaf Salad with French Dressing

Tomato and Red Onion Salad

Classic Coleslaw

Steamed Potatoes – served hot with herby butter

~ ~ ~

Classic Lemon Tart with Raspberry Coulis and Fresh Raspberries



### *Menu 3*

Warm Tartlet of Goats Cheese with Caramelised Red Onion (v)

~ ~ ~

Aubergine and Butterbean Biryani with separate bowls of curry sauce

Vegetable Stir Fry with Rice Noodles

Vegan Lasagne

Potato Wedges with Tomato Salsa and Hummus Dips

Mixed Leaf Salad

Broccoli and Oven Roast Mushroom Salad

Crusty Bread and Butter

~ ~ ~

Pavlova with Seasonal Berries and Whipped Cream

### *Menu 4*

Classic Smoked Salmon with Caper Berry Dressing and Brown Bread and Butter

~ ~ ~

Roast Sirloin Scottish Beef – served hot and

Carved at the Buffet Table by a member of our chef team

Oven Roast Crown of Turkey – served hot

Fresh Herb and Citrus Fruit Sauce to accompany

Savoury Cheese and Onion Bread Pudding (v)

Seasonal Vegetables with Garlic and Herb Roast New Potatoes

~ ~ ~

Pear and Apple Crumble with Vanilla Ice Cream

All menus are served with Tea/Coffee and Scottish Tablet



## *Drink Options*

### *A*

Glass of sparkling wine on arrival/after ceremony

Soft drink alternative

Two glasses of wine with dinner

Top up for the toast

### *B*

Glass of sparkling wine on arrival/after ceremony

Soft drink alternative

2 glasses of wine with dinner

Glass of sparkling wine for the toast

### *C*

Glass of Kir Framboise or Elderflower Cocktail on arrival/after ceremony

Two glasses of wine with dinner

Fresh Orange and Mineral Water alternatives

Glass of sparkling wine for the toast

### *D*

Two glasses of champagne on arrival/after ceremony

Soft drink alternative

Two glasses of wine with dinner

Glass of Champagne for the toast



## *Rates*

Include your menu and your drink choice to locate your package.

Based on minimum numbers of 60 Adults. A supplement may apply should your numbers be less than this, please ask for details.

### **January 2012 – December 2012**

Drink	A	B	C	D
Food				
1	£55.00	£59.00	£61.00	£70.00
2	£57.00	£61.00	£64.00	£73.00
3	£63.00	£67.00	£70.00	£79.00
4	£68.00	£72.00	£75.00	£84.00

Children 2yrs to 11years inclusive are charged at £27.50 which will include soft drinks

### **January 2013 – December 2013**

Drink	A	B	C	D
Food				
1	£57.00	£61.00	£63.00	£72.00
2	£59.00	£63.00	£66.00	£75.00
3	£65.00	£69.00	£72.00	£81.00
4	£70.00	£74.00	£77.00	£86.00

Children 2yrs to 11years inclusive are charged at £28.50 which will include soft drinks

### **January 2014 – December 2014**

Drink	A	B	C	D
Food				
1	£57.00	£61.00	£63.00	£72.00
2	£59.00	£63.00	£66.00	£75.00
3	£65.00	£69.00	£72.00	£81.00
4	£70.00	£74.00	£77.00	£86.00

Children 2yrs to 11years inclusive are charged at £28.50 which will include soft drinks

## *Special Offers*

For weddings taking place Sunday to Thursdays inclusive, please deduct £10.00 per adult.

Should you wish to provide your own sparkling wine/wines and soft drinks on arrival/after ceremony and during meal, please deduct £5.00 per person from the above prices.



## *Evening Buffet*

**2 items - £2.95**

**Each additional item - £1.25**

Platter of Sandwiches and Wraps

Homemade Cocktail Sausage Rolls – served hot

Marinated Chicken Skewers

Vegetable Tarts (v)

Coconut and Thai Spiced Prawn Skewers with Sweet Chilli Dip

Roast Red Onion, wilted Leek and Kintyre Cheddar Tarts

Skewers of Chicken marinated in Whisky and Honey and tossed in Skirlie

Mixed Platters of Cut Fruit with Yoghurt Dip

Mixed Olives and Sun blush Tomatoes

### **Additional Options**

A Selection of Scottish Cheese with Bannocks, Oatcakes, Pickles,  
Cherry Tomatoes, Celery and Cut Fruit - £7.25

Morning Roll filled with Ayrshire Bacon, Scrambled Egg, Potato Scone  
- £3.50

A wee Bowl of Stovies with Bread and Butter (vegetarian alternative)  
- £6.50

Haggis, Neeps and Tatties (vegetarian alternative) - £6.50

Tea/Coffee with Wedding Cake - £2.95

## *Children's Menu*

### **Please choose one from each course**

Tomato Soup (v)

Lentil Soup (v)

Mixed Fruits – Melon, Watermelon, Grapes (v)

Mixed Red Berries – Strawberries, Raspberries with a Light Vanilla  
Yoghurt (v)

Garlic Bread (v)

~ ~ ~

Chicken, Creamy Mash and Seasonal Vegetables with Traditional Pan  
Gravy

Sausage "n" Mash with Onion Gravy

Baked Potato with Tuna and Coleslaw

Penne Carbonara

Macaroni Cheese (v)

Pizza Margarita with Potato Wedges and Ketchup (v)

Chicken Fajitas

Mini fish Pie

Breast of Chicken Goujons with Baked Beans and Potato Wedges

Cheeseburger and Coleslaw

~ ~ ~

Vanilla Ice Cream and Chocolate Sauce (v)

Fruit Salad (v)

Chocolate Mousse (v)

Chocolate Muffin (v)

Raspberry Mousse (v)

We will also be happy to provide smaller portions of your preferred  
adult menu on request

Please note, should any child require a special diet that is not detailed  
on our menus please ask and, with prior notice, we will be happy to  
accommodate their needs.



At the Trades Hall, we realise that each event is completely different and would, therefore, be delighted to discuss your individual menu requirements with you.

Why not let us make some suggestions for those little extra touches:

#### Canapés

##### **Design your own menu**

**Choose 4 items - £10.55 per person**

**Choose 5 items - £12.95 per person**

**Choose 6 items - £14.95 per person**

#### **Cold**

Gateau of Hot Smoked Salmon with Crème Fraiche and Baby Caper

~~~

Seared Tuna with Mango Salsa

~~~

Smoked Salmon Chopsticks with Lemon

~~~

Garlic Prawns with Lime and Chilli

~~~

Gravadlax with Mustard and Dill Crème fraiche on pumpernickel

~~~

Chicken and Mango Salsa Served in Tartlets

~~~

Potato Rosti Topped with Cajun Chicken and Mediterranean Capsicum Relish

~~~

Smoked Chicken Roulade with Serrano Ham

~~~

Bilinis with Cream Cheese and Parma Ham

~~~

Barbequed Pork & Hoi Sin Cucumber Bites

~~~

Chorizo Sausage & Grilled Haloumi on Bamboo Skewer

~~~

Peking Duck, Shallot and Cucumber Crepe with Hoi Sin Sauce

~~~

Smoked Venison with Spiced Fruit Chutney

~~~

Char Grilled Lamb & Rosemary Skewer with Cucumber Raiti

~~~

Creamed Goats Cheese Tarts with Red Onions Confit (V)

~~~

Ratatouille Filled Tartlet with Basil

~~~

Tartlet Filled with Trio of Mushrooms, Thyme and Mascarpone (V)

~~~

Aubergine Caviar on Crostini (V)



### Hot

Creamy Smoked Haddock Tarts

~~~

Salmon Fingers Crusted in Herbed Couscous with Lime Mayonnaise

~~~

Grilled King Prawn Skewers with Garlic, Lemongrass and Toasted Sesame Seeds

~~~

Szechuan Pepper Chicken with Sweet Tomato Chilli Jam

~~~

Chicken Maryland Served on Bamboo Skewer with Pineapple Salsa

~~~

Satay & Coriander Chicken Tenderloin Skewer with Lime and Peanut Sauce

~~~

Mini Lamb & Feta Burgers

~~~

Mini Yorkshire Pudding with Roast Beef and Horse Radish Mayo

~~~

Home Made Spiced Sausage Rolls

~~~

Chipolata Sausages Tossed in Grainy Mustard & Maple Syrup

~~~

Haggis and Neeps Wonton

~~~

Gourmet Shepherds Pie

~~~

Chinese Dumplings served on Ceramic Spoon with Fusion Sauces

~~~

Mushroom Cups Baked with Ricotta, Fresh Herbs & Parmesan (V)

~~~

Baby Jacket Potato, Cheddar, Sour Cream & Chives (V)

~~~

Butternut Squash Risotto Cake (V)

~~~

Cheesecake – with your choice of cheese – POA



### **Sweet Options**

Bite Size Raspberry Tarts

~~~

Double Dipped Chocolate Strawberries

~~~

Choux Bun Filled with Cream Dipped in Chocolate Sauce

~~~

White Chocolate Mousse – Served in Chocolate Cups

~~~

Mini Fruit Kebabs

### **Nibbles**

Choose from the following at £1.25 per person each  
Olives, Crisps and dips, Cheese Straws, Selection of Nuts  
Please be aware of any nut allergies

Sorbets - £3.95 – Choose from Lime & Passion Fruit, Champagne, Lemon, Lime & Basil, Grapefruit and Green Apple

Fish Course – From £4.50 – please ask for our extensive fish course list

Piper – From £100.00

Silver Three Pronged Candelabra with White or Ivory Candles - £7.00

Table Flowers - £10.00

Dressed Poser Tables for the bar area - £35.00 each

Candy Buffet - £2.95

Cheesecake

This stunning alternative to an evening buffet can be tailor made with your favourite cheeses and served with oatcakes, crackers, chutney and fruit - POA

DJ - £150.00

Discounted Accommodation Rates are available at the Ramada Hotel, Spires Serviced Suites, Fraser Suites and the Premier Inn, George Street – please ask for details





### **Terms and Conditions:**

We are happy to hold your chosen date provisionally for 14 days. After that, we require a deposit of £800.00 which includes £400.00 security deposit, refunded after your event providing no damage has occurred in the Hall.

A further payment of £1000.00 is due six months prior to the date of your event or at the time of booking, whichever is soonest.

Final numbers, table plan and any dietary requirements are due no later than 23 days before your booking date with final payment due 21 days prior.

### **Cancellation Policy**

In the unlikely event you have to cancel your event, the following charges apply:

Cancel 6 months or less prior to event: 15% of total invoice due

Cancel 3 months or less prior to event: 30% of total invoice due

Cancel 2 months or less prior to event: 50% of total invoice due

Cancel 30 days or less prior to event: 75% of total invoice due

Cancel 14 days or less prior to event: 100% of total invoice due