



# MILLENNIUM HOTEL GLASGOW

*The perfect location for the perfect wedding*

## *Congratulations*

*Congratulations on your forthcoming wedding, and thank you for choosing the Millennium Hotel Glasgow as a venue for your special day.*

*We understand the importance of your wedding day and with our excellent reputation and experienced staff, you can rely on us to help make planning your celebrations a real pleasure!*

*Our experienced Wedding Co-ordinator, will work with you from the first meeting until your wedding day arrives. We will discuss all aspects of the wedding reception and our attention to detail and commitment to quality means you can relax and enjoy your big day!*

## *The Millennium Hotel Glasgow*

*Situated in the heart of George Square, the Millennium Hotel Glasgow is the perfect setting for your wedding and can cater for small intimate gatherings as well as those larger events of up to 100 guests. We are sure you will find us the ideal choice.*

### *The Main Event*

*The Millennium Hotel Glasgow has a civil wedding licence and we will include ceremony room hire to couple's who wish to have both their ceremony and wedding reception with us.*

### *Who's coming?*

*The Millennium Hotel Glasgow has a maximum capacity of 100 guests for a wedding breakfast. Maximum capacity including evening guests is 150.*

### *The choice is yours*

*Our Executive Chef has created wedding packages, which are especially designed to suit all tastes, without compromising on choice. These are complimented by our drinks packages and can also be tailored to suit your individual needs. Bespoke menu's and drinks packages are available on request. Please contact our Wedding Co-ordinator for more information.*

## *What's included?*

*For all wedding receptions booked at the Millennium Hotel Glasgow, we will include the following:*

- *An allocation of bedrooms at preferential rates for wedding guests*
  - *Crisp White Table Linen & Napkins*
    - *Red Carpet on Arrival*
  - *Master of Ceremonies for your reception*
    - *Cake Stand and Knife*

*For wedding receptions with 60 or more guests we will also include:*

- *A complimentary overnight stay in one of our Junior Suite's overlooking George Square for the happy couple on their wedding night.*
  - *Complimentary menu tasting for two*
    - *Flower display for top table*
  - *Personalised menu's, place cards and table plan*
- *Complimentary Room Hire (subject to availability and number of guests)*

## *Wedding Breakfast Menu's*

### *Menu A £31.50*

#### *STARTER*

*Tian of Haggis, Neeps and Tatties  
Served with a Café au Lait Sauce*

#### *MAIN*

*Roast Fillet of Chicken with a Lemon and Thyme Jus  
Accompanied with a Selection of Seasonal Market Vegetables and Potatoes*

#### *DESSERT*

*Sticky Toffee Pudding with Butterscotch Sauce  
And Dairy Vanilla Ice Cream*

*Coffee and Chocolates*

#### *OR*

#### *STARTER*

*Chicken Liver Parfait with Spiced Pear Chutney,  
Accompanied with Arran Oaties*

#### *MAIN*

*Baked Supreme of Shetland Salmon with  
Chervil and Chablis Butter Sauce  
Accompanied with a Selection of Seasonal Market Vegetables and Potatoes*

#### *DESSERT*

*Strawberry Cheesecake with Berry Compote  
And Mint Syrup*

*Coffee and Chocolates*

**Menu B £34.50**

**STARTER**

*Layered Pressing of Confit Duck served with a  
Pink Grapefruit and Orange Segment Salad*

**MAIN**

*Roast Sirloin of Scotch Beef served with Green Peppercorn Sauce  
Accompanied with a Selection of Seasonal Market Vegetables and Potatoes*

**DESSERT**

*Gingerbread Parfait with Caramel Sauce  
Gingerbread Crumble*

*Coffee and Chocolates*

**OR**

**STARTER**

*Terrine of Salmon, Lobster, and Sole  
Served with Shellfish Bisque Dressing*

**MAIN**

*Roast Rump of Scotch Lamb with Redcurrant and Rosemary Jus  
Accompanied with a Selection of Seasonal Market Vegetables and Potatoes*

**DESSERT**

*Dark Chocolate Mousse with Burnt Orange Jellies  
And Pistachio Praline*

*Coffee and Chocolates*

**Menu C £39.50**

**STARTER**

*Tian of Avocado, Prawn and Crab, Wasabi Paste  
And Soft Herb Salad*

**MAIN**

*Charred Beef Fillet with a Mushroom Fricassee and Red Wine Sauce*

**OR**

*Roast Supreme of Halibut with Spring Onions and Citrus Jus*

*Accompanied with a Selection of Seasonal Market Vegetables and Potatoes*

**DESSERT**

*Warm Chocolate Brownie with Black Cherries & Kirsch Syrup  
Served with Pistachio Ice Cream*

*Coffee and Chocolates*

## *Vegetarian Options*

*The following vegetarian options can be substituted for any main course.*

*Aubergine Gateaux served with a Fricassee of Vegetables & Wild Mushroom with a Red Wine Reduction*

*Or*

*Cannelloni stuffed with Red Lentil Spinach and Mushroom with a Tomato & Red Pepper Coulis*

*Or*

*Potato Gnocchi with Roasted Squash & Cherry Tomatoes with Sage & Chive Oil*

*Or*

*Tartlet of broccoli and Brie with a Tomato & Red Onion Salad*

*Or*

*Vegetarian Pad Thai*

## *Special Dietary requirements*

*Please speak to our Wedding Co-ordinator.*

## *Soups and Intermediate Courses*

*You can replace any starter course from any menu with the following soups.  
Alternatively, you can add a soup course for just £4 per person.*

*Scotch Broth*

*Tomato Soup with Basil Foam  
Served with tomato and mozzarella bread*

*Cream of Mushroom and Tarragon*

*Cream of Cauliflower  
With pancetta and cheese straws*

*Butternut Squash Soup  
With herbed spatzele and curry butter*

*Chilled Sugar Snap Pea and Mint Soup  
With Avocado*

*Chilled Yellow Taxi Soup  
With Avocado and coriander sorbet*

*Sweet Corn Soup  
With Lobster and Shellfish Oil*

*The following Intermediate dishes can be added as you wish to your chosen wedding  
breakfast:*

*Champagne Sorbet  
£3.50 per person*

*Lemon Sorbet  
£3 per person*

*Chicken Consommé with Tarragon Foam  
Served in a shot glass  
£3 per person*

*Tomato Soup with Basil Foam  
Served in a Shot Glass  
£3 per person*

## *Canapés (Sample)*

*The following Canapés can be chosen for your guests' arrival.*

*3 canapés per person £4*

*4 canapés per person £5*

*5 canapés per person £6*

### *Cold Canapés*

*Rice Cake with Tuna Loin and Wasabi Mayonnaise*

*Filo Casket filled with Caesar Salad*

*Smoked Duck Breast and Beetroot Salad with Crème Fraiche*

*Smoked Salmon and Caviar*

*Scotch Eggs*

### *Soup served in Shot Glasses*

*Chicken Consommé with Tarragon Foam*

*Tomato Soup with Basil Foam*

*Chicken Consommé with Mint Sorrel and Gold Leaf*

*Fresh Pea Soup with White Truffle Oil*

*Mushroom Consommé with a Lemon and Thyme Foam*

### *On Spoons*

*Boudin Noir and Scallop*

*Confit Duck and Pineapple Chutney*

*Venison Loin with Spiced Peppercorn Sauce*

### *En Croute*

*Beef Wellington*

*Salmon and Spinach*

*Red Pepper and Goat's Cheese*

## *Evening Buffet Menu\*(Sample)*

*The following evening buffet items are available as follows:*

*4 items per guest £12*

*6 items per guest £15*

*Chicken Strips with Lemon and Black Pepper in Tempura Batter*

*Cajun Salmon with Mint Dressing on Skewers*

*Lamb and Coriander on Skewers*

*Beef Teriyaki on Skewers*

*Red Pepper and Basil Tart*

*Pork and Leek Sausage Rolls*

*Vegetable Pakora*

*Cod and Pancetta Fish Cakes*

*Chicken Satay on Skewers*

*Assorted Tortilla Wraps*

*Bruschetta*

*Pizza*

*Mozzarella, Sun Blushed Tomato and Basil Skewers*

*Chilli filled Baked Potatoes*

*Raspberry Trifle*

*Mini Chocolate Éclairs*

*Strawberry Tarts*

*\*Please note, you must cater for a minimum of 80% of your total guests in attendance.*

## *Drinks Packages*

*Drinks packages are available to pre-order for your guests. Of course, we are aware that not everybody has the same tastes so bespoke drinks packages are available. Please speak to our Wedding Co-ordinator for further details.*

## *Dance the Night Away!*

*We understand that your choice of entertainment is a personal one but please let us know if there is anything you need our help with.*

## *Made your mind up?*

*We are happy to hold space for your wedding for 14 days without obligation. After this date we require a £250 deposit to secure the booking. Please note this deposit is non refundable.*

***ALL PACKAGES & PRICES ARE SUBJECT TO CHANGE  
FOR 2012 ONWARDS***