

Dear Patron,

Thank you for your recent enquiry to hold your wedding reception at Rutherglen Town Hall.

Everyone has a dream of how they want their wedding day to go, from walking down the aisle to your first dance. Here at Rutherglen Town Hall, our dedicated events team will ensure that every one of your dreams come true.

You will find that the recently refurbished Town Hall offers a stunning blend of the old and the new by combining our traditional Grand Hall and our modern Mezzanine Bar to create the perfect and unique venue for your wedding.

We can cater for a range of functions, from small and intimate up to a maximum of 150. With no minimum numbers, we can tailor make a bespoke package to suit your every need.

If you would like to arrange a time to view the venue or discuss your wedding plans then please call us on 0141 613 5700 or email [rutherglentownhall2@southlanarkshireleisure.co.uk](mailto:rutherglentownhall2@southlanarkshireleisure.co.uk).

## **All Inclusive Wedding Packages**

Drinks Package A

A choice from Silver Package Menu A or B

Evening buffet – choose from hot filled rolls or 3 items from our finger buffet menu

2 x pedestals of silk flowers

Top table silk flower arrangement

Silk flower table centres for your wedding meal

White table cloths and white linen napkins

Use of cake stand & cake knife

Chair Covers with a choice of bows

Bridal room

Master of Ceremonies

1am license with no earlier curfew for children

**2021**

**£2860 for 50 guests**

**£4290 for 80 Guests**

**2022**

**£2945 for 50 guests**

**£4420 for 80 guests**

Additional day guests will be charged at £55

Additional evening guests will be charged at £6.35

Additional chair covers will be charged at £2.35 per chair

Please note that package prices apply for new bookings only

No matter what type of wedding you are planning, at Rutherglen Town Hall you will receive

- Dedicated event co-ordinator
- 2 x pedestals of silk flowers
- Top table silk flower arrangement
- Silk flower table centres for your wedding meal
- Banqueting table & chairs
- White table cloths & white linen napkins
- Discounted chair cover and bow hire
- The services of fully trained & uniformed staff
- Cake stand & cake knife
- Bridal room
- Master of Ceremonies
- 1am license with no earlier curfew for children.

To hire the Town Hall for your bespoke wedding reception or civil partnership, the following rates will apply:

- Receptions between 1<sup>st</sup> April 2021 & 31<sup>st</sup> March 2022 - £910 + VAT
- Receptions between 1<sup>st</sup> April 2022 & 31<sup>st</sup> March 2023 - £935 + VAT

## **Drinks Packages**

### **Package A**

Glass of wine, sherry, whisky, vodka or fruit juice on arrival  
Glass of wine with meal plus top up

**£6.95 + Vat**

### **Package B**

Glass of wine on arrival  
Glass of sparkling wine for toast of bride and groom  
Glass of red or white wine

**£8.80 + Vat**

### **Package C**

Glass of sparkling wine on arrival  
Glass of sparkling wine for toast of bride and groom  
Glass of red or white wine with meal plus top up during the meal

**£11.60 + Vat**

### **Kids Drinks Package**

Choice of soft drink on arrival  
Choice of soft drink with dinner

**£2.90 + Vat**

## **Canapés**

While you and your bridal party are getting pictures taken of your special day, why not treat your guests to a selection of delicious canapés.  
Ask your wedding co-ordinator for more details.

**All prices are subject to VAT and valid until 31 March 2022**

## **Wedding Menus**

### **Silver Package A**

Chilled fan of galia melon with kiwi, strawberries and orange fillets

Baked chicken supreme with crushed potatoes and seasonal vegetables accompanied with traditional gravy

Meringue nests topped with Chantilly cream and a selection of soft fruits

Tea, coffee & dinner mints

**£29.90 + Vat**

### **Silver Package B**

Golden lentil soup served with a dinner roll

Traditional steak pie

Tender diced beef topped with puff pastry served with chef's selection of potatoes and vegetables

Traditional apple pie served with cream

Tea, coffee and dinner mints

**£29.90 + Vat**

Food allergies and intolerances – Before ordering please speak to our staff about your requirements.

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### **Gold Package**

Tomato & roast pepper soup served with a dinner roll

Chicken Balmoral served with a whisky cream sauce served with chef's selection of potatoes and vegetables

Layers of shortcake with strawberries and cream

Tea, coffee and tablet

**£33.00 + Vat**

### **Platinum Package**

Smoked salmon and prawns resting on a bed of roquet leaves with a marie rose dressing

Cream of leek and potato soup served with a dinner roll

Mediterranean chicken breast stuffed with mozzarella and basil, wrapped in parma ham and served with a plum tomato coulis  
served with chefs selection of vegetables and potatoes

Trio of desserts  
(mini meringue with soft fruits, mini cheesecake, mini chocolate cake)

Tea, coffee and chocolate drizzled strawberries

**£39.00 + Vat**

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## **Dinner Menu Selector**

If you would like to tailor make your own menu then please pick one choice from each course

### **Starters**

Fanned seasonal melon with kiwi, strawberry and orange segments	<b>£5.50</b>
Chicken liver pate served with an onion chutney and Scottish oatcakes	<b>£6.85</b>
Tomato, mozzarella & basil salad with red onion, drizzled with olive oil	<b>£7.35</b>
Salad of smoked salmon and prawns served with brown bread	<b>£7.65</b>
Tower of haggis, neeps & tatties with a whisky cream jus (Vegetarian Haggis available)	<b>£7.05</b>

### **Intermediates**

Golden lentil soup	<b>£4.10</b>
Traditional scotch broth	<b>£4.10</b>
Cream of leek and potato soup with sniped Herbs	<b>£4.45</b>
Sweet potato and chilli Soup	<b>£4.45</b>
Tomato and roast pepper soup	<b>£4.45</b>

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## **Main Courses**

*All served with Chefs seasonal potatoes and vegetables*

Baked chicken fillet **£19.25**

***Choose one of the following sauces***

Diane sauce

Whisky jus

Traditional rich gravy

Roast rib eye of beef **£20.60**

***Choose one of the following sauces***

Caramelised red onion

Traditional rich gravy

Peppercorn cream sauce

Steamed fillet of Scottish salmon on a bed of asparagus and roast cherry tomatoes **£20.75**

Roast loin of pork served with bramley apple sauce **£20.15**

Roast rib eye of beef with a Yorkshire pudding and traditional pan gravy **£20.40**

Breast of chicken stuffed with haggis and served on a wholegrain mustard and whisky cream sauce **£20.60**

Mediterranean Chicken breast stuffed with mozzarella and basil, wrapped in Parma ham with a plum tomato coulis **£19.90**

Individual fillet of beef wellington with a red wine and herb jus **£30.40**

**Vegetarian Options** **£19.25**

*A selection is available on request*

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## **Desserts**

Warm sticky toffee pudding with vanilla ice cream and butterscotch sauce	<b>£5.35</b>
Individual banoffee pie topped with toasted coconut edged with a vanilla anglaise	<b>£5.65</b>
French apple tart served with Chantilly cream	<b>£5.20</b>
Trio of Desserts (mini meringue with soft fruits, mini cheesecake, mini chocolate cake)	<b>£6.15</b>
Tarte au Citron	<b>£5.35</b>
Individual meringue nest with fresh cream and topped with summer fruits	<b>£5.40</b>
Layers of shortcake with strawberries and cream (please note this dessert is seasonal)	<b>£5.40</b>
Selection of Scottish and European cheeses with celery, grapes and traditional oatcakes	<b>£6.55</b>
Tea, coffee and mints	<b>£2.60</b>
Tea, coffee and bite sized tablet	<b>£3.00</b>
Tea, coffee and petit fours	<b>£3.00</b>

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### **Children's Menu Selector**

(under 12 year olds)

*Please choose one option from each course*

**£12.15**

Macaroni cheese served with garlic bread

Penne pasta with a fresh tomato sauce served with garlic bread

Chicken gougons served with potato wedges

Beef burgers served with salad and potato wedges

Fish gougons served with salad and potato wedges

Jelly and ice cream

Ice cream

Caramel cake

Fresh fruit salad

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## **Evening Buffet Selections**

**Selection of hot filled rolls (2 rolls per person)**

**Tea & Coffee**

**£7.35**

### **Finger Buffet**

(Two items per portion, unless otherwise stated)

Assorted sandwiches

Traditional sausage rolls

Vegan sausage rolls (V)

Breaded chicken goujons

Skewered roast vegetables and peppers with a balsamic vinegar and honey glaze (V & GF)

Red Thai Chicken Splits (GF & DF)

Tempura battered king prawns

Cheese & tomato stone baked pizza

Vegetable spring rolls (V)

Chicken pakora

Vegetable pakora

Chicken liver pate served on blinis

Kale & onion bhajis (V)

Sweet Potato Curry Bites

Macaroni cheese bites (V)

Haggis bon bons (V)

Jalapeno poppers (V)

All served with a selection of dips

**3 items @ £7.15**

**4 items @ £10.30**

**6 items @ £12.70**

**Additional items priced at £1.85 per item**

Please speak to the wedding co-ordinator if you would like to tailor make your evening buffet to suit your wedding guests

We recommend catering for at least 75% of your total guests

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**Wine**

Wine per glass (125ml)	3.15
Bottle of House White	18.40
Bottle of House Red	18.40

**Spirits**

25ml Vodka	3.00
25ml Whisky	3.00
25ml Gin	3.00
25ml Malt Whisky	3.85
25ml Bombay Gin	3.85
25ml Bacardi	3.00
25ml Jack Daniels	3.30
25ml Southern Comfort	3.30
25ml Brandy	3.30
50ml Port	3.30
50ml Sherry	3.00
50ml Martini	3.00
25ml Morgan Spice	3.30

**Liqueurs**

25ml Baileys	3.30
25ml Peach Schnapps	3.30
25ml Cointreau	3.30
25ml Drambuie	3.30
25ml Glayva	3.30
25ml Pernod	3.30

**Shots**

25ml Sambuca	3.45
25ml AppleSourz	3.45
25ml Aftershock	3.45

**Soft Drinks**

Red Bull	2.80
Still Mineral Water	1.55
Sparkling Mineral Water	1.55
Fresh Orange (Glass)	1.55
Apple Juice (Glass)	1.55
Cranberry Juice (Glass)	1.55
Cans	1.55
Baby Bottles	1.55
Dash	0.75
Crisps	0.90

**Lager/Beers/Bottles**

Budweiser	3.85
Corona	3.85
Lager Cans (500ml)	3.55
Guinness	3.85
Export	3.55
Strongbow (Can)	3.55
Magners	4.45
Peroni	3.85
Stella	3.85
Miller	3.85
Smirnoff Ice	3.85
Breezers	3.85