

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

2019

£2750 for 50 guests

£4120 for 80 Guests

2020

£2830 for 50 guests

£4245 for 80 guests

Additional day guests will be charged at £55

Additional evening guests will be charged at £6.30

Additional chair covers will be charged at £2.35 per chair

Please note that package prices apply for new bookings only
(terms and conditions apply)

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 1st April 2019 & 31st March 2020 - £875 + VAT
- Receptions between 1st April 2020 & 31st March 2021 - £900 + VAT
- Receptions between 1st April 2021 & 31st March 2022 - £927 + VAT

Drinks Packages

Package A

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

£6.70 + Vat

Package B

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

£8.45 + 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

£11.15 + Vat

Kids Drinks Package

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

£2.80 + 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 2020

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

£28.75 + Vat

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

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

£28.75 + Vat

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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

£31.95 + Vat

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Platinum Package

Smoked salmon and prawns resting on a bed of rocket 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 chef's selection of vegetables and potatoes

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

Tea, coffee and chocolate drizzled strawberries

£37.70 + Vat

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 **£5.30**

Chicken liver pate served with an onion chutney and Scottish oatcakes **£6.60**

Tomato, mozzarella & basil salad with red onion, drizzled with olive oil **£7.10**

Salad of smoked salmon and prawns served with brown bread **£7.40**

Tower of haggis, neeps & tatties with a whisky cream jus (Vegetarian Haggis available) **£6.80**

Intermediates

Golden lentil soup **£3.95**

Traditional scotch broth **£3.95**

Cream of leek and potato soup with sniped Herbs **£4.30**

Sweet potato and chilli Soup **£4.30**

Tomato and roast pepper soup **£4.30**

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Main Courses

All served with Chefs seasonal potatoes and vegetables

Baked chicken fillet **£18.50**

Choose one of the following sauces

Diane sauce

Whisky jus

Traditional rich gravy

Roast rib eye of beef **£19.80**

Choose one of the following sauces

Caramelised red onion

Traditional rich gravy

Peppercorn cream sauce

Steamed fillet of Scottish salmon **£19.95**

on a bed of asparagus and roast cherry tomatoes

Roast loin of pork served with
bramley apple sauce **£19.35**

Roast rib eye of beef with a
Yorkshire pudding and

traditional pan gravy

Breast of chicken stuffed with haggis and served on a wholegrain mustard and whisky cream sauce **£19.80**

Mediterranean Chicken breast **£19.15**
stuffed with mozzarella and basil, wrapped in Parma ham with a plum tomato coulis

Individual fillet of beef wellington **£29.25**
with a red wine and herb jus

Vegetarian Options **£18.50**

A selection is available on request

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strawberries and cream
(please note this dessert is seasonal)

Desserts

Warm sticky toffee pudding with
vanilla ice cream and
butterscotch sauce **£5.15**

Individual banoffee pie topped
with toasted coconut edged with
a vanilla anglaise **£5.45**

French apple tart served with
Chantilly cream **£5.00**

Trio of Desserts (mini meringue
with soft fruits, mini cheesecake,
mini chocolate cake) **£5.90**

Individual tarte au citron served
with a raspberry coulis **£5.60**

Individual meringue nest with
fresh cream and topped with
summer fruits **£5.20**

Layers of shortcake with **£5.20**

Selection of Scottish and
European cheeses with celery,
grapes and traditional oatcakes **£6.50**

Tea, coffee and mints **£2.50**

Tea, coffee and bite sized tablet **£2.90**

Tea, coffee and petit fours **£2.90**

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ordering please speak to our staff about your
requirements.

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Children's Menu Selector

£11.70

(under 12 year olds)

*Please choose one option from
each course*

Macaroni cheese served with
garlic bread

Penne pasta with a fresh tomato
sauce served with garlic bread

Chicken goujons served with
potato wedges

Beef burgers served with salad
and potato wedges

Fish goujons served with salad
and potato wedges

Jelly and ice cream

Ice cream

Caramel cake

Fresh fruit salad

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

requirements.

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Evening Buffet Selections

Selection of hot filled rolls (2 rolls per person)

Tea & Coffee

£7.10

Finger Buffet

(Two items per portion, unless otherwise stated)

Assorted sandwiches

Traditional sausage rolls

Breaded chicken gougons

Skewered roast vegetables and peppers with a balsamic vinegar and honey glaze

Red Thai Chicken Splits (GF & DF)

Tempura battered king prawns

Mini smoked salmon bagels

Cheese & tomato pizza

Mini duck and hoisin spring rolls

Chicken pakora

Vegetable pakora

Chicken liver pate served on blinis

Onion bhajis

Falafel

Sweet Potato Curry Bites

All served with a selection of dips

3 items @ £6.90

4 items @ £9.90

6 items @ £12.25

Additional items priced at £1.80 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

Food allergies and intolerances – Before ordering

please speak to our staff about your requirements.

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Wine List

White Wine

Los Romeros
Sauvignon Blanc **£17.70**

Berri Estates
Unoaked Chardonnay **£21.50**

Fair Horizons Fairtrade
Sauvignon Blanc **£21.15**

Cullinan View
Chenin Blanc **£18.35**

Organic
Pinot Grigio delle Venez **£21.60**

Red Wine

Los Romeros
Merlot **£17.70**

Berri Estates
Shiraz **£21.50**

Fair Horizons Fairtrade
Cabernet-Petit Verdot **£21.20**

Pinot Noir
del Veneto **£20.80**

Rose Wine

Los Romeros, Rose **£17.70**

Belvino Pinto Grigio
Rosato Delle Venezie **£19.60**

Sparkling Wine

Codurnuit Classic **£22.30**

Prosecco **£22.30**

Piper-Heidsieck Brut **£49.20**

All wine prices are inclusive of current VAT rates &

valid until 31 March 2020

Bar Tariff

Wine

Wine per glass (125ml)	3.00
Los Romeros Sauvignon Blanc	17.70
Los Romeros Merlot	17.70

Spirits

25ml Vodka	2.85
25ml Whisky	2.85
25ml Gin	2.85
25ml Malt Whisky	3.70
25ml Bombay Gin	3.70
25ml Bacardi	2.85
25ml Jack Daniels	3.20
25ml Southern Comfort	3.20
25ml Brandy	3.20
50ml Port	3.20
50ml Sherry	2.85
50ml Martini	2.85
25ml Morgan Spice	3.20

Liqueurs

25ml Baileys	3.20
25ml Peach Schnapps	3.20
25ml Cointreau	3.20
25ml Drambuie	3.20
25ml Glayva	3.20
25ml Pernod	3.20

Shots

25ml Sambuca	3.30
25ml AppleSourz	3.30
25ml Aftershock	3.30

Soft Drinks

Red Bull	2.70
Still Mineral Water	1.50
Sparkling Mineral Water	1.50
Fresh Orange (Glass)	1.50
Apple Juice (Glass)	1.50
Cranberry Juice (Glass)	1.50
Cans	1.50
Baby Bottles	1.50
Dash	0.70
Crisps	0.90

Lager/Beers/Bottles

Budweiser	3.70
Corona	3.70
Lager Cans (500ml)	3.40
Guinness	3.70
Export	3.40
Strongbow (Can)	3.40
Magners	4.30
Peroni	3.70
Stella	3.70
Miller	3.70
Smirnoff Ice	3.70
Breezers	3.70

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