

29 Glasgow
A Unique Wedding Venue
in the Heart of Glasgow



29's Royal Exchange Wedding Package

Available Monday to Sunday - Minimum Numbers Apply Friday to Sunday

AWARD WINNING VENUE

Ceremony Venue Hire - £400

Reception Venue Hire - £400

Included complimentary with your room hire:

Personal Wedding Coordinator

Master of Ceremonies

Cake Stand and Knife

Personalised Wedding Stationery

Candelabra Centre Pieces

Crisp White Wedding Linen

Private Dressing Room for Bridal Party

Now tailor your package by selecting your items from our selectors...

29 Wedding Menu Selector

Our award winning executive Chef has created a tantalising selection of outstanding culinary dishes for you to create your own personalised wedding menu.

Please select 1 choice per course to create your bespoke menu.

Starters

Gateau of Haggis, Neeps and Tatties
with whisky café au lait

Chicken Liver and Armagnac Parfait
with oatcakes and fruit chutney

Seasonal Melon and Fresh Fruit
with champagne sorbet and grenadine syrup

Spiced Vegetable and Lentil Pâté
with onion chutney, crème fraîche and mini poppadoms

Traditional Oak Smoked Scottish Salmon
with lemon, cucumber and feta salad

Tomato, Mozzarella and Basil Salad
with prosciutto, olives and balsamic onions

North Atlantic Prawn Cocktail
with Marie Rose dressing and lemon

Smoked Free Range Chicken Rillettes
with baby gem salad, crostini, Parmesan and Caesar dressing

Soups

Rich Lentil and Vegetable Broth

French Onion Soup *with Parmesan flutes*

Scotch Broth

Cream of Chicken and Asparagus Soup

Creamy Wild Mushroom Soup *flavoured with port and herbs*

Cullen Skink

Leek & Potato Soup

Tomato & Basil Soup

29 Wedding Menu Selector

Mains

Roast Rib of Scotch Beef
with Yorkshire pudding, horseradish relish and roast jus

Supreme of Free Range Chicken
with shallot, mushroom & parsley cream sauce

Roast Pork Loin
with sage & onion stuffing, apple sauce and roast jus

Roast Chump of Scotch Lamb
with roast jus, mint sauce and redcurrant jelly

Char Grilled Fillet of Scotch Beef
with green peppercorn & brandy café au lait (£5 supplement)

Baked Pavé of Shetland Salmon Fillet
with lemon, mustard and chive cream sauce

Aromatic Glazed Duck Breast
with vegetables, noodles and plum gravy

Braised Shin & Grilled Fillet Medallion of Scotch Beef
with root vegetables and a rich red wine sauce

Braised Chicken
with button onions, tomato and bacon lardons

All main courses are served with a selection of seasonal vegetables and potatoes

Vegetarian Options

Wild Mushroom & Pesto Cream Potato Gnocchi
with Parmesan, spinach and sweet cherry tomatoes

Courgette, Plum Tomato & Gruyère Cheese Tart
with grilled asparagus

Roast Sweet Pepper
stuffed with fragrant jasmine rice and peas on a sweetcorn velouté

Special Dietary Requirements Catered For

29 Wedding Menu Selector

Desserts

Apple Crumble Tart
with vanilla ice cream

Lemon Tart
with Eton mess ice cream

Sticky Toffee Pudding Cheesecake
with crème anglaise

Duo of Chocolate Truffle
with toffee fudge sauce

Profiteroles Filled with Chantilly Cream
with chocolate sauce

Vanilla Panna Cotta
with toasted mini marshmallows and strawberry compote

Selection of Cheeses
with grapes, fruit chutney and biscuits

Our executive Chef will cater for other dietary requirements separately

3 course menu for children up to 14 years

After Dinner

Freshly Brewed Coffee or Tea
served with either: petit fours, tablet or shortbread

3 course £40pp. Children's menu £17.50pp

Canapé Menu

Post Ceremony Canapé Menu

£2 per person, per option or £12.95 per person for full selection

Smoked Scottish Salmon, Creamed Cheese & Rocket Wrap
Smoked Chicken Tart with Quails Egg
Feta, Melon and Parma Ham Skewers
Chicken Liver Parfait, Cranberry Oatcake
Sweet & Sour King Prawn Tart
Mini Stilton & Pear Quiche
Sun Blushed Tomato, Mozzarella & Pesto Croute
Chicken & Asparagus Bouche
Mini Strawberry Tarts

Breakfast Rolls

£3.95 per head

Choice of fillings from: Pork Links, Lorne Sausage, Back Bacon,
Potato Scone, Scrambled Egg and Black Pudding,
catering for the total number of guests.

Evening Finger Food Menu

£2.50 per person, per option or £15.95 per person for full selection

Mini Steak Cheeseburger with Tomato Relish
Southern Fried Chicken Goujons with BBQ Dipping Sauce
Smoked Salmon, Creamed Cheese & Rocket Wraps
Mozzarella Cheese, Sun Blushed Tomato & Pesto Tarts
Haggis Pakora with Dipping Sauce
Wild Mushroom, Leek & Onion Quiche
Aromatic Mini Duck Spring Rolls
Sesame Seeded Sausage Rolls
Fresh Fruit Kebabs

Fork Buffet A

£19.95 per person

Crisp Breadsticks with Crudities and Dips

Seasonal Salads with Condiments (to include a minimum of 4)

Cold Cuts, Pâté and Quiche

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Mac 'n' Cheese
with tomato and herb crumb crust

Collops of Chicken
with a wild mushroom and herb cream sauce

Braised Rice

Pork & Beef Meatballs
with a spicy tomato sauce

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Profiteroles Filled with Chantilly Cream
with chocolate sauce

Fork Buffet B

£24.95 per person

Basket of Crusty Bread with Olives and Dips

Continental Cold Meat & Cheese Platter with Condiments

Selection of Seasonal Salads (to include 6)

Scottish Seafood Platter

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Penne Pasta Arrabbiata

Haggis, Neeps 'n' Tatties

Thai Green Chicken Curry

Braised Rice

~

Selection of Miniature Desserts

29 Drinks Packages

McCormick Package

£21 per person

Arrival glass of chilled Prosecco or bottle of beer, cocktail, fresh orange juice or sparkling mineral water.

Half bottle of house red / white wine or 2 bottles of beer. Served with dinner.

Chilled glass of Prosecco for toasts.

Laurent Perrier Package

£25 per person

Arrival glass of chilled Prosecco or bottle of beer, cocktail, fresh orange juice or sparkling mineral water.

Half bottle of house red / white wine or 2 bottles of beer. Served with dinner.

Chilled glass of Laurent Perrier Champagne for toasts.

Laurent Perrier Rosé Package

£32.50 per person

Arrival glass of chilled Prosecco or bottle of beer, cocktail, fresh orange juice or sparkling mineral water.

Half bottle of house red / white wine or 2 bottles of beer. Served with dinner.

Chilled glass of Laurent Perrier Rosé Champagne for toasts.

29's All Inclusive Package

Available Sunday to Friday - £4995 for 60 Guests

Ceremony venue hire	3 course meal
Reception venue hire	Breakfast rolls for evening buffet
Personal wedding coordinator	Chair covers with choice of organza sash
Master of ceremonies	Personalised wedding stationery
Cake stand and knife	Crisp white table linen
Glass of chilled Prosecco or bottle of beer on arrival or after ceremony	Candelabra centre pieces
Glass of Prosecco for toasts	Private dressing room for bridal party
Half bottle of wine or 2 bottles of beer with meal	Floral top table arrangement
Selection of chef's canapés	Professional wedding DJ
	Wedding cake by the award winning Special Day Cakes

Additional day guests can be added for £75 per person and
additional evening guests £10 per person

Supper Club

Ceremony up to 120 guests

Wedding meal up to 120 guests

Evening party up to 160 guests



Apartment 29

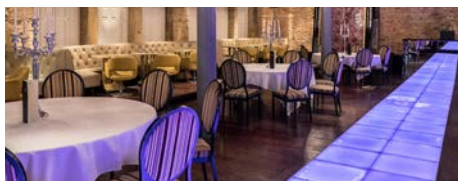
Wedding meal up to 60 guests

Evening party 40 - 100 guests



Club 29

Evening party up to 120 guests



29 Midweek Package

Available Monday to Wednesday - £2995 for 60 Guests

Ceremony Venue Hire	Glass of House Wine with Meal
Reception Venue Hire	Breakfast Rolls for Evening Buffet
Personal Wedding Coordinator	Chair Covers with Choice of Organza Sash
Master of Ceremonies	Personalised Wedding Stationery
Cake Stand and Knife	Crisp White Table Linen
Arrival or Post Ceremony Glass of House Wine	Candelabra Centre Pieces
Chilled Sparkling Wine for Toasts	Private Dressing Room for Bridal Party
3 Course Dinner (Midweek Package Menu)	<p>Additional day guests can be added for £75 per person and additional evening guests £10 per person</p>

Menu Options

Menu 1

Rich Lentil & Vegetable Broth
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Supreme of Free Range Chicken
with shallot, mushroom and parsley cream sauce
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Vanilla Panna Cotta
*with toasted mini marshmallows and
strawberry compote*

Menu 2

Tomato & Basil Soup
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Roast Pork Loin
*with sage & onion stuffing,
apple sauce and roast jus*
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Profiteroles Filled with Chantilly Cream
with chocolate sauce

Smaller Weddings

We also cater for smaller weddings,
up to 16 guests in the private dining rooms
and in the Grill Room.

Marquee caters for up to 40 guests.



Cost Summary

Room Hire

	2018	2019	2020
Ceremony Room Hire	£400	£400	£400
Reception Room	£400	£400	£400

Menu Prices

3 Course	£40 ^{pp}	£44 ^{pp}	£44 ^{pp}
4 Course	£45 ^{pp}	£49.50 ^{pp}	£49.50 ^{pp}

Drinks Packages

McCormick Package	£21	£23	£23
Laurent Perrier Package	£25	£27.50	£27.50
Laurent Perrier Rosé Package	£32.50	£39	£39

Canapés and Evening Buffet

Canapés	£2 per item	£2 per item	£2 per item
Breakfast Rolls	£3.95 ^{pp}	£4.20 ^{pp}	£4.20 ^{pp}
Finger Food Menu	£2.50 per item	£2.50 per item	£2.50 per item
Fork Buffet A	£19.95 ^{pp}	£21.95 ^{pp}	£21.95 ^{pp}
Fork Buffet B	£24.95 ^{pp}	£26.95 ^{pp}	£26.95 ^{pp}

Cost Summary

<i>Packages</i>	2018	2019	2020
Midweek Package	£2995	£3295	£3295
All Inclusive Package	£4995	£5495	£5495

Extras to Enhance Your Special Day

Chair Covers and Sash	£3.20	£3.40	£3.40
Chiavari Chairs	£4	£4.20	£4.20
Illuminated LOVE Letters	£180	£200	£200
Flower Wall	£250	£280	£280
Post Box	£25	£27	£27

*Entertainment**

Piper Package	from £160	from £170	from £170
DJ	from £200	from £220	from £220

* ask Louize for more information

Our dedicated wedding coordinator can organise additional extras on request, including LED dancefloors etc, please contact Louize for more information

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