



Dear Guest,

Thank you for considering The Holiday Inn Glasgow Theatreland & La Bonne Auberge for your event.

The Holiday Inn Glasgow Theatreland has established itself as one of Glasgow's most successful hotels, our award winning La Bonne Auberge Brasserie and our exceptional conference, events and private dining facilities. The Holiday Inn Glasgow Theatreland has recently undergone a £2 million refurbishment, including all function rooms, bedrooms and La Bonne Auberge Brasserie. We are a popular choice in Glasgow due to our position in the heart of the city, our boutique hotel styling and our excellent guest service levels.

Conference, meetings or private dining events can be hosted in one of our four fully air-conditioned function rooms, which can cater for up to 110 delegates. Our function rooms are located on either the ground or first floor of the hotel, with the food and beverage being prepared in La Bonne Auberge. The hotel is fully licensed making it also an ideal venue for family gatherings, wedding receptions or any other special celebrations. We can also offer a very comfortable overnight stay in one of our 113 stylish guest bedrooms, which range from standard rooms to our exclusive floor of Penthouse suites.

Whether you are looking to host an intimate low-key event or a grand scale banquet, our dedicated team are on hand to tailor a package to suit all your requirements, and to ensure that your event runs completely to your satisfaction.

With our four-star hotel accreditation and the support of a worldwide hospitality brand leader, you can be assured a superior service at every stage of your enquiry. Please take some time to consider our hotel and its facilities and I am sure that you will be delighted with what we can offer you. Feel free to arrange a visit to the hotel and we will be happy to offer you a complete show round of the hotel, at a time suitable to you.

If you have any queries or wish to check availability please don't hesitate to contact the hotels events team directly on 0141 352 8303 or email events@higlasgow.com.

Kind regards,

A handwritten signature in black ink, appearing to read 'Marc Jones', written over a light blue horizontal line.

Marc Jones
General Manager

CONFERENCE PACKAGES

Our flexible day delegate rates allow you to choose which suits your needs best. Minimum numbers for a day delegate rate is 10 people

Day delegate rate

£ 20.00 per person

- Room Hire (9-5pm)
- Mid-Morning Tea, Coffee & Refreshments
- Sandwich & soup lunch
- Afternoon serving of Tea, Coffee with biscuits
- Mineral Water
- Pens, Paper & Mints
- Screen & HDMI LCD Projector
- Flipchart
- High speed complimentary WIFI

Day delegate rate

£ 30.00 per person

- Room Hire (9-5pm)
- Arrival Tea, Coffee, Refreshments & Cereal Bars
- Fruit Bowl
- Mid-Morning Tea, Coffee & Pastries
- Chefs choice finger buffet lunch
- Afternoon serving of Tea, Coffee & snacks
- Mineral Water
- Pens, Paper & Mints
- Screen & HDMI LCD Projector
- Flipchart
- High speed complimentary WIFI

Day delegate rate

£ 35.00 per person

- Room Hire (9-5pm)
- Arrival Tea, Coffee, Refreshments, Cereal Bars & Bacon Rolls
- Fruit Bowl
- Mid-Morning Tea, Coffee & Pastries
- 2 Course Set Brasserie Lunch in La Bonne Auberge
- Afternoon serving of Tea, Coffee & snacks
- Mineral Water
- Pens, Paper & Mints
- Screen & HDMI LCD Projector
- Flipchart
- High speed complimentary WIFI

Residential Delegate Packages available

From £ 150.00 per person, inclusive of dinner, bed, breakfast and basic day delegate rate. Subject to availability and confirmed numbers

Breakfast Meetings

Scottish and continental buffet breakfast priced at £14.95 per person in addition to the day delegate rate that you have selected.

Additional Requirements

Tea, Coffee & Biscuits	£ 2.95 per serving
Tea, Coffee & Cakes	£ 3.50 per serving
Bacon, Sausage or Egg Rolls	£ 2.95 per serving
Jugs of Orange Juice	£ 5.95 per litre
LCD Projector with audio link	£ 75.00 per day
Screen	£ 30.00 per day
Flipchart	£ 15.00 per day
PA system with Hand Held or lapel microphone	£ 75.00 per day



ROOM HIRE PRICES AND CAPACITIES

Suite	Price	Boardroom	Theatre	U Shape	Dinner
Pigalle Suite	From £ 75.00	10	16	-	10
Opera Suite	From £ 75.00	10	16	-	10
Montmartre Suite A	From £ 225.00	30	50	25	40
Montmartre Suite B	From £ 225.00	20	50	25	50
Montmartre Suite	From £ 300.00	50	100	50	85

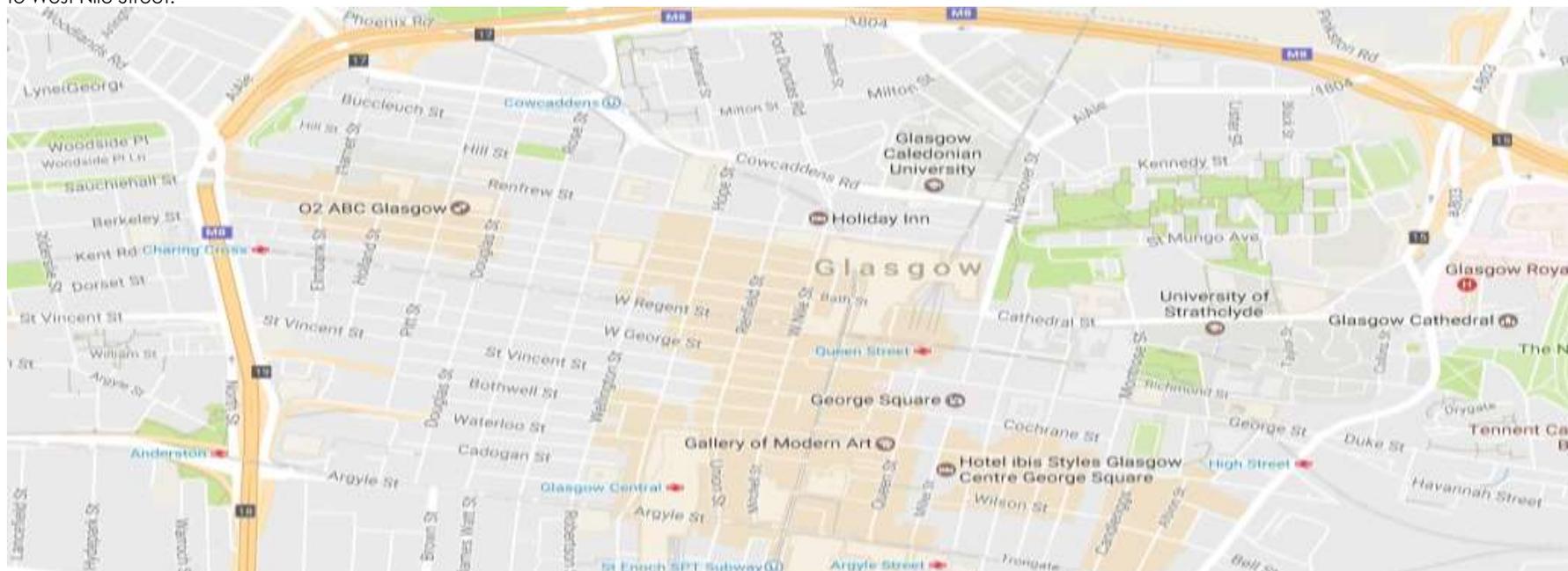
Directions

Driving Directions:

Directly opposite the hotel, Concert Square car park is available to delegates to park at a reduced rate. Alternatively Buchanan Bus Station & Queen Street Train Station are less than a 5 minute walk.

From Glasgow Airport:

Exit airport and follow signs for city centre via the M8. Follow the M8 to St George Road, A804 in Glasgow. Take the A82 exit form M8. Follow A804 and Port Dundas Road to West Nile Street.





EVENTS MENU SELECTOR

Our full menu choice selector is aimed at allowing you to completely tailor your dining experience and this also allows you to suggest dishes to us that we may not have listed. We do also have a selection of our tried and tested favourite menus for you to view and consider, that are packaged around a complete price and tailored to suit your

Our chef and our events co-ordinator will discuss your menu choices in detail with you.

Overall we want this event to be very special for you and your guests, so we'll make the process as simple as possible.

All prices are valid for future bookings when received between 1st January 2019 and 31st December 2019.

Prices are based on a minimum of 30 guests for formal 3 course private dining event, if you are considering a less formal event and are considering a single course option our room hire charges start from as little as £250 for a half day hire. This includes experienced and licenced staffing and management of your event budget.

It is expected that you will cater 100% of your numbers for all events.



BUFFET MENU SELECTOR

For those less formal and networking style events where a more leisurely pace and varied choice is preferred, please see our hot and cold buffet selections.

HOT FORK BUFFETS

Fork Buffet A

Strips of beef, stir fried vegetables and oyster sauce
Cajun spiced salmon
Ratatouille
Braised rice with sweetcorn and almonds
Selection of salads and dressings
Black forest gateau and cream

£19.95 per person

Fork Buffet B

Chicken in a dill and mushroom cream sauce
Fillet of Sole with a lightly curried white wine sauce
Wild mushroom and leek pasta with basil and pinenuts
Sauté Lyonnais potatoes
Haricot vert Provençale
Assortment of salads and dressings
Lemon cheesecake

£22.95 per person

Fork Buffet C

Cold medallions of herb crusted salmon
Escalope of turkey in a sweet pepper and white wine cream sauce
Grilled lamb cutlets with rosemary and red wine jus
Sole and prawns, in a herb and vermouth sauce
Baked courgette, capsicum and aubergine stew with garlic and tomatoes
Minted new potatoes
Selection of salads and dressings
Chocolate fudge cake
Fresh fruit salad

£27.95 per person



ARRIVAL CANAPES

Any 3 canapés £ 5.00 per person, any 5 canapés £ 7.00 per person, all additional choices £1.00 per person

Fruit kebabs (V)
 Melon and Parma ham
 Sweet potato and red pepper frittata (V)
 Pork and duck terrine, orange compote
 Chicken liver parfait, pear chutney

Dipped chocolate strawberries (V)
 Haggis bon-bon, whiskey mayonnaise
 Ham hock and pea terrine, apple puree
 Tomato and red onion bruschetta (V)
 Smoked salmon and cream cheese blinis

Wild mushroom arrancini (V)
 Goats cheese crostini, tomato chutney (V)
 Prawn Marie Rose, Millers toast
 Spiced chicken mini-naan
 Confit chicken croquette, tomato dressing

EVENING FINGER BUFFETS

Any 4 choices £15.00 per person, any 6 choices £18.00 per person, all additional choices £1.50 per person.

Sesame sausage rolls
 Mini steak pies
 Crumbed mozzarella, tomato chutney (V)
 Spiced chicken wings, blue cheese dip
 Pizza twist bites (V)

Bacon rolls
 Vegetable quiche (V)
 Open sandwich selection (V)
 Chicken and mushroom pies
 Vegetable pakora, spicy dip (V)

Traditional filled sandwiches
 Lorne sausage rolls
 Tempura king prawns, sweet chilli dip
 Chicken tikka kebabs
 Vegetarian parcels (V)

EVENING HOT BUFFETS

Haggis, Neeps and Tatties
 Chicken curry, and steamed rice
 Macaroni Cheese and Garlic Bread (V)
 Tea and Coffee

£11.50 per person
£11.50 per person
£10.50 per person
£ 2.95 per person



EVENTS MENU SELECTOR

STARTERS

Parfait of chicken livers	Flavoured with garlic and port, served with spiced pear chutney	£7.50
Seasonal melon & Serrano Ham	Serrano ham, pine nut and herb cream cheese with basil oil	£7.50
Chicken, apricot & duck terrine	Tomato, herb and shallot dressing.	£7.95
King prawn & herb tower	King prawns and sweet Atlantic prawns with dill and an orange and whisky emulsion.	£7.95
Home cured salmon	Oak smoked salmon, baby capers with a fennel and apple slaw.	£7.95
Slow roasted tomatoes	Mozzarella cheese, basil, leeks and extra virgin olive oil.	£7.25
Smoked trout	Beetroot, crème fraiche and aphillio cress.	£7.50
Ham hock and pea terrine	Served simply with apple puree.	£8.95
Smoked duck	Goats cheese, red onion compote and herb mesclun.	£8.95

SOUPS

All £5.95

Red lentil and vegetable	Carrot and ginger	Mushroom and tarragon	Tomato and red pepper	Broccoli and blue cheese
Minestrone	White onion and chilli	Chicken and mushroom	Leek and potato	French onion

SORBETS

All £ 3.50

Champagne and peach schnapps	Lemon and vodka	Blackcurrant and cassis	Green apple and calvados
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EVENTS MENU SELECTOR

MAIN COURSES

Wild Mushroom risotto (V)	Asparagus, old Winchester, pesto and rocquette.	£13.95
Mediterranean vegetable tart (V)	Roasted root vegetables and basil beurre blanc.	£13.95
Pumpkin, ricotta & butternut tortellini (V)	Herb butter, watercress and toasted pine nuts.	£14.50
Fillet of cod	Prawns, leeks, and herb white wine sauce.	£16.95
Supreme of salmon	Mustard and herb brioche crust and a tomato fondue.	£19.95
Roast breast of chicken	Shallots, mushroom and bacon lardons in a rich Madeira sauce.	£16.95
Tournedos of pork	Mustard and mushroom crust with a thyme and shallot pan jus.	£17.95
Glazed breast of duck	Creamed cabbage, bacon lardons, pine nuts and a redcurrant sauce.	£19.95
Best end of lamb	Garlic and herb crust with a green peppercorn latte.	£22.95
Highland venison	Braised red cabbage and a port wine jus.	£24.95
Roasted fillet steak	Fillet of Aberdeen Angus, sautéed wild mushrooms and a red wine jus.	£29.95

Seasonal vegetables and potatoes have been incorporated into the cost of each main course. If you wish a particular type of potato or vegetable we will be delighted to accommodate



EVENTS MENU SELECTOR

DESSERTS

Fresh cream profiteroles
Lemon delice
Rich chocolate truffle torte
Raspberry teardrop
Gateaux Paris-brest
Trio of ice creams
Mango and coconut cheesecake
Cheese and biscuits

Freshly brewed filter coffee or tea

Dark chocolate sauce.	£6.00
Fresh fruits and sauce Anglaise.	£7.00
Kirsch soaked cherries with crème fraiche.	£7.00
Forrest fruits and cassis syrup.	£7.00
Hazelnut cream and chocolate sauce.	£7.00
Tuille biscuit served with fruit coulis.	£7.00
Fruit coulis.	£7.00
Mature Scottish cheeses served with oatcakes, grapes, celery and a spiced tomato chutney.	£8.50
With chocolate mints.	£2.75
With tablet.	£2.95
With petits fours.	£3.25



SET MENUS PRIVATE DINING

Our experienced team can tailor bespoke menus for your event, however we have created some examples of tried and tested menus that have been very well received previously. As set menus they offer exceptional value and are designed to show you some examples of a well-balanced menu. Each course can be adapted and adjusted to your requirements.

Menu A

Parfait of Chicken Livers

Flavoured with garlic and port, served with spiced pear chutney

Supreme of Chicken

With mushrooms, shallots, tarragon and tomatoes white wine sauce

Baked Lemon Torte

With fresh fruits

Freshly brewed coffee

Tablet

£25.00 per person

Menu B

Home Cured Salmon

With celeriac remoulade, honey mustard and lemon vinaigrette

Roast loin of Pork

With creamed cabbage, pine nuts and bacon and peppercorn sauce

Vanilla Pannacotta

With forest fruits in syrup

Freshly brewed coffee

Tablet

£27.95 per person

Menu C

Ham hock terrine

With apple puree, peas and aphillio cress, wholegrain mustard dressing

Pan fried Cajun salmon fillet

With mange tout, toasted pinenuts and tomato concasse

Chocolate bavaois slice

With boozy cherries and crème fraiche

Freshly brewed coffee

Tablet

£29.95 per person