

Wedding Packages 2012



ST ANDREW'S IN THE SQUARE
Glasgow's Centre for Scottish Culture

Congratulations on your forthcoming marriage and thank you for considering St Andrew's in the Square as a possible wedding venue.

Please find enclosed information on the packages we offer and frequently asked questions. We hope you find this helpful.

Café Source caters to all events held at St. Andrews in the Square.
Please note that menus can be altered to suit your personal and dietary requirements.

The hall can be used for the service, meal and evening reception.
Please note there is a hall hire charge to book the venue.

For information on the hall rental please contact Karen Dunn on 0141 559 5902

For information on menus and planning please contact Jacqui or Ross on 0141 548 6020

Should you require further details or if you would like to arrange to view the facilities, please do not hesitate to contact us.

****Please note there has been no increase on prices for 2012****



CAFÉ
SOURCE

at Saint Andrew's in the Square, Calton, Glasgow

Wedding Menus

Menu A _____ 3 Courses

Starter

Leek & Potato Soup / Lentil & Vegetable Broth / Carrot & Coriander Soup
(Please choose one)

Main Course

Oven Roasted Breast of Chicken Wrapped In Smoked Streaky Bacon with a Sun-Dried Tomato Jus
Served with Arran Mustard Mash and Fresh Market Vegetables

Dessert

White Chocolate Delice with a Raspberry Coulis

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Tea / Coffee with Macaroon

Menu B _____ 4 Courses

Starter

Ramsay's of Carlisle Pork & Chicken Rillettes with Arran Oatcakes and a Red Onion Chutney
(Or choose a soup from Menu A)

Sorbet

Lemon Sorbet served with a Fresh Fruit Coulis

Main Course

Breast of Chicken Filled with a Herb Mousseline in a Roast Chicken Jus and Finished with Cream
Served with Spring Onion Mash and Fresh Market Vegetables

Dessert

Crannachan Cheesecake with a Honeyed Compote of Berries

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Tea / Coffee with Macaroon

Menu C _____ 4 Courses

Starter

Mille-Feuille of Oak Smoked Salmon & Arran Mustard Potatoes with a Red Pepper Reduction
(Or choose a starter from Menus A or B)

Sorbet

Lemon Sorbet served with a Fresh Fruit Coulis

Main Course

Roast Sirloin of Scottish Beef with a Brandy & Pink Peppercorn Jus
Served with Pommes Dauphinoise and Fresh Market Vegetables

Dessert

Orkney fudge cheesecake with butterscotch sauce

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Tea / Coffee with Macaroon

Drinks Packages^A

Package 1

- Glass of Sparkling Wine on Arrival / Drinks Reception
- 2 Glasses of Wine with Meal

Package 2

- Glass of Sparkling Wine on Arrival / Drinks Reception
- 2 Glasses of Wine with Meal
- Glass of Sparkling Wine for the Toast

Package 3

- Glass of Champagne on Arrival / Drinks Reception
- 2 Glasses of Wine with Meal
- Glass of Champagne for the Toast

Package Prices

Drinks Package ^B	Menu A	Menu B	Menu C
Package 1	£42.00	£45.00	£51.00
Package 2	£45.00	£48.00	£54.00
Package 3	£51.00	£54.00	£60.00

All package prices include:

- Option of round tables with round table cloths
- Chair covers with colour choice of ties
- Use of cake stand (limited choice available)

Banquet Wines^C

1. Chardonnay	£13.95
Dry white wine with a fruity bouquet and plenty of character, complexity and style. 13%	
2. Merlot	£13.95
This is a fruity medium Merlot with an aroma of ripe berries. Soft, supple and easy drinking. 13%	
3. Sauvignon Blanc	£13.95
Dry and refreshing with good length. Elderflower aromas & gooseberry flavours. 13%	
4. Cabernet Sauvignon	£13.95
Rich blackberries on the nose, smoky flavours, pleasing aftertaste. Excellent. 12.5%	
5. Cabernet Blush Rose. 12.5%	£13.95
Fresh and lively with aromas of strawberries and cream and bursting with zesty cherry fruit flavours.	

Sparkling Wines and Champagne

5. Masia Bach Platinum Cava – (Spain)	£16.95
Elegant off dry, delicate fruity wine 11.5%	
6. Prosecco dei Colli Trevigiani San Simone – (Italy)	£19.50
Strong Floral bouquet, light body & elegant fruity taste 11%	
7. House Champagne – Paul Herard - (France)	£30.00
Produced by a small but much sought after Champagne grower where quality is everything. Rich & biscuity with a refreshing dry finish 12%	

Corkage – Per Bottle

At Café Source we believe we provide an excellent quality of wine. If you have a wine preference not shown here or listed on our a la Carte menu we will endeavour to source your preferred wine. If however we are unable to source your wine and you wish to supply your own wine the following corkage charges per bottle will apply.

Wine	£9.50
Sparkling Wine	£11.50
Champagne	£15.00

Soft Drinks

Highland Spring Still / Sparkling Mineral Water (Litre)	£3.95	Fresh Orange Juice (Litre)	£6.75
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^A Prices listed are for 2012 and are inclusive of VAT at rate of 20%. Please note prices may be subject to change. (There is no increase from 2011)

^B All packages prices are based on banqueting wines listed, Masia Bach Cava and House Champagne.

^C All banquet wines listed are by Concha y Toro and produced in Chile. Banquet wines may be supplied with St. Andrews in the Square own label.

Buffet Menus - Price Per Person

MENU A - £5.25

Selection of Sandwiches (Half Vegetarian)
Sausage Rolls
Wedding Cake

MENU B - £6.75

Selection of Sandwiches (Half Vegetarian)
Choice of Pies -
Scotch, Haggis, Macaroni (v)
Pakora / Samosas / Spring Rolls (v)
Wedding Cake

MENU C - £7.75

Choice of Rolls -
Bacon, Sausage, Potato Scone
Samosas / Spring Rolls (v)
Choice of Pies -
Scotch, Haggis, Macaroni (v)
Sausage Rolls
Chicken Drumsticks
Wedding Cake

Additional Buffet Items

Chicken Satay Skewers	£2.55
Quiche (Vegetarian)	£1.80
Haggis Balls (Vegetarian option available)	£1.55
Breaded King Prawns	£2.55
Spiced Pork & Sweet Pepper Skewer	£2.55

Breakfast Filled Rolls

Choose from Bacon, Sausage, Potato Scone (per roll)	£2.55
Tea / Coffee	£1.55

Hot Buffet Items – Minimum 50 portions. Available from 9pm onwards.

Braised Beef and Onion Stovies with Ramsay's of Carluke Herb Sausage served with Crusty Bread..	£9.00
Ramsay's of Carluke Haggis served with Clapshot and a Whisky Jus (Vegetarian Option Available) ...	£9.00
Breast of Chicken Curry served with Rice	£9.00
Lasagne served with Salad (Vegetarian Option Available)	£9.00

Canapés _____ £1.30 Each

1. Chorizo Choux Puffs
2. Chicken Liver Parfait Tartelette with Red Onion
3. Tandoori Chicken Skewers
4. Ham & Dijon Mini Croissants
5. Smoked Salmon Tartare Croutes
6. Tangy Thai Prawn Skewers
7. Baby Baked Potatoes with Chive Crème Fraiche
8. Roast Pepper, Goat's Cheese & Mint Wraps
9. Mini Lemon Tarts
10. Mini Fresh Fruit Tarts

Canapés Package - 3 for £3.00 Includes

1. Chorizo Choux Puffs
5. Smoked Salmon Tartare Croutes
8. Roast Pepper, Goat's Cheese & Mint Wraps

Children's Meals _____ £15 (Price Includes Chair Cover and Soft Drink)

Starters - Soup

Main Courses – Choose from Chicken Nuggets / Fish Fingers / Pasta

Dessert - Ice Cream

Vegetarian Choices _____

Starters - Please choose one of the following

Soup (Vegetarian)

Salad of Cherry Tomato, Buffalo Mozzarella & Basil in a Cheese Basket with a Red Pepper & Black Olive Dressing

Fanned Seasonal Melon served with a Fruit Coulis

Main Courses - Please choose one of the following

Roasted Stuffed Peppers Filled with Balsamic Vegetables Topped with Goat's Cheese & Rocket

Ramsay's of Carlisle Vegetarian Haggis with Clapshot & Onion Gravy

Caramelised Pear and Howgate Brie Salad

Baked Portobello Mushrooms Filled with Spinach and Brie

Vegetable & Lentil Curry with Rice

Minted Couscous with Roasted Mediterranean Vegetables

Special Dietary Requirements _____

Café Source can accommodate all dietary requirements offering alternatives to our menus this includes children's meals.

