



CAFÉ
SOURCE

BANQUETING & CORPORATE EVENTS

“THE PERFECT VENUE, STEEPED IN HISTORY”



GLASGOW'S CENTRE FOR SCOTTISH CULTURE
ST ANDREW'S
in the **SQUARE**

St Andrew's In The Square is Glasgow's second oldest church & a beautiful Georgian building steeped in history. In the later half of the 20th Century the building fell into disrepair, but has now been fully restored to it's former magnificence. The church boasts many superb architectural & design features, including the flat arch in the

portico (the first of it's kind built in Scotland), the sculpted ceiling work & stunning clock.

This incredible building is available to hire & is the perfect location for conferences, AGMs, exhibitions or other events. The hall can accommodate between 50 & 250 guests depending on your requirements.

Café Source has the exclusive licence to cater to all events held at St. Andrews in the Square and will be happy to discuss and personalise menus to suit your event and budget.

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

ST ANDREW'S IN THE SQUARE

1 St Andrew's Square,
Glasgow, G1 5PP

Tel: 0141 559 5902

Email: admin@standrewsinthesquare.

Banqueting Menus

Café Source will happily discuss your requirements and can personalise a menu to suit your taste and budget. Options are also available to include various drink packages.

Chair covers with a choice of ties can also be added to your package for an additional £3 per person.

MENU A

£30 PP

STARTER

choice of

Leek & Potato Soup,
Lentil & Vegetable Broth

or

Carrot & Coriander Soup

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

Tea & Coffee with Macaroon

MENU B

£33 PP

STARTER

Chicken Liver Parfait with Arran Oatcakes & a Red Onion Chutney

or a choice of

Leek & Potato Soup,
Lentil & Vegetable Broth

or

Carrot & Coriander Soup

SORBET

Lemon Sorbet served with a Fresh Fruit Coulis

MAIN COURSE

Breast of Chicken stuffed with Ramsay's haggis in a Roast Chicken Jus

served with

Spring Onion Mash and Fresh Market Vegetables

Chicken can also be stuffed with a herb Moussaline or sun dried tomato Moussaline

DESSERT

Crème Brulee with Raspberry Coulis & Shortbread

Tea & Coffee with Macaroon

MENU C

£35 PP

STARTER

choice of

Leek & Potato Soup,
Lentil & Vegetable Broth

or

Carrot & Coriander Soup

SORBET

Lemon Sorbet served with a Fresh Fruit Coulis

MAIN COURSE

Slow Braised Daube of beef marinated in red wine

served with

Rumbledethumps and fresh market vegetables

DESSERT

Crème Brulee with Raspberry Coulis & Shortbread

Tea & Coffee with Macaroon

MENU D

£42 PP

STARTER

Smoked Salmon Pate with Lemon Dressed Leaves, Sweet Chilli Dressing
& Oatcakes

or choose a starter from menus A or B

SORBET

Lemon Sorbet served with a Fresh Fruit Coulis

MAIN COURSE

Medium-Cooked Scottish Sirloin Steak With A Brandy & Pink Peppercorn Jus

served with

Pommes Dauphinoise and Fresh Market Vegetables

DESSERT

Orkney Fudge Cheesecake With A Fruit Coulis

Tea & Coffee with Macaroon

VEGETARIAN OPTIONS & SPECIAL DIETRY REQUIREMENTS

Café Source can accommodate all dietary requirements offering alternatives to our menus. We also have a choice of vegetarian dishes available on request.

Buffet Selections

CANAPES

Chorizo Choux Puffs
Chicken Liver Parfait Tartlett with Red Onion
Tandoori Chicken Skewers
Ham & Dijon Mini Croissants
Smoked Salmon Tartare Croutes
Baby Baked Potatoes with Chive Creme Fraiche
Roast Pepper, Goat's Cheese & Mint Wraps
Mini Lemon Tarts
Mini Fresh Fruit Tarts
Tangy Thai Prawn Skewers

CHEF'S CHOICE CANAPE PACKAGE

Includes:

1 x vegetarian
1 x meat
1 x fish

£3.00 PP

BUFFET OPTIONS

Tea & Coffee	£1.55
Tea, Coffee & Biscuits	£3.00
Tea, Coffee & Danish	£3.50
Selection of Closed Sandwiches	£3.65
Selection of Salads	£2.65
Sausage Rolls	£1.65
Selection of Mini-Pies: Scotch, Haggis & Macaroni	£2.15
Bacon Rolls	£2.75
Rolls and Sausage	£2.75
Quiche	£1.90
Chicken Drumsticks	£2.15
Vegetable Pakora, Samosas & Spring Rolls	£2.15
Crisps & Nuts	£1.65
Breaded Ramsay's Haggis Balls (vegetarian option available)	£1.65
Butterfly Breaded King Prawns	£2.65
Spiced Pork & Sweet Pepper Skewer	£2.65
Fishcakes with Sweet Chilli Dip	£2.65
Satay Chicken with Peanut Sauce	£2.65

Banqueting Wines

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	£10.00
SPARKLING WINE	£12.00
CHAMPAGNE	£16.00

Prices listed are for 2017 and are inclusive of VAT at rate of 20%. Please note prices may be subject to change and that wines may be supplied with St. Andrew's in the Square own label

All banquet wines listed are by Concha y Toro and produced in Chile.

WHITE WINES

CHARDONNAY

Dry white wine with a fruity bouquet and plenty of character, complexity & style. 13%

£15.95

SAUVIGNON BLANC

Dry and refreshing with good length. Elderflower aromas & gooseberry flavours. 13%

£15.95

RED WINES

MERLOT

This is a fruity medium Merlot with an aroma of ripe berries. Soft, supple and easy drinking. 13%

£15.95

CABERNET SAUVIGNON

Rich blackberries on the nose, smoky flavours, pleasing aftertaste. Excellent. 12.5%

£15.95

ROSE WINES

CABERNET BLUSH ROSE

Fresh and lively with aromas of strawberries and cream and bursting with zesty cherry fruit flavours.

£15.95

SPARKLING WINE

MASIA BACH PLATINUM CAVA (SPAIN)

Elegant off dry, delicate fruity wine 11.5%

£18.95

PROSECCO DEI COLLITREVIGIANI SAN SIMONE (ITALY)

Strong Floral bouquet, light body & elegant fruity taste 11%

£22.00

CHAMPAGNE

HOUSE CHAMPAGNE - PAUL HERARD (FRANCE)

Produced by a small but much sought after Champagne grower where quality is everything. Rich & biscuity with a refreshing dry finish 12%

£32.00

SOFT DRINKS

HIGHLAND SPRING MINERAL WATER (LITRE)

£3.95

FRESH ORANGE JUICE (LITRE)

£6.95

Frequently Asked Questions

HALL CAPACITY

FOR A CONFERENCE

The hall can accommodate up to 250 guests, theatre style facing the stage with a central aisle.

FOR A MEAL OR CONFERENCE CABARET STYLE

Capacity is determined by the layout and types of table required.

LONG TABLES

The Centre of the hall can hold up to 18 long tables, plus the top table (all with a view of the stage). The tables are 6ft long and can accommodate 6-8 guests each.

ROUND TABLES

The Centre of the hall can hold up to 13 round tables, plus the top table (all with a view of the stage). The tables are 6ft in breadth and can accommodate 8-12 guests each.

MIX

Using the available space outside the pillars we can cater for up to 250 people. Please note that tables outside the pillars have a restricted view of the stage.

EVENING RECEPTION WITH DANCE FLOOR

Maximum seated capacity is 200 but can allow up to 250 people in the building. So max seated is 200 plus a possible further 50 people standing.

LONG TABLES

These figures are maximum number guidelines & can be lowered to individual preferences thus allowing more room if required.

TABLE COVERS

All tables are provided with white linen tablecloths, white linen napkins and chair covers can be provided for an additional cost.

STAFFING

Bar & Waiting Staff are also included with an experienced supervisor co-ordinating throughout the event.

EQUIPMENT

A Full in-house PA is available on request. This includes 2 lapel microphones and 1 radio microphone.

For advice on the equipment available or for recommended sound/vision hire companies please contact St Andrew's In The Square.

OTHER SPACE

The Balcony area can be used for drinks for up to 200 people and break-out areas.

Two meeting/changing rooms are also available in the basement for 8-10 people.

WHAT IS NOT PERMITTED?

St Andrew's In The Square is a Grade A listed historical building located in a residential area.

CANDLES

Naked Flame Candles are not permitted in the hall due to current fire regulations

BALLOONS

We cannot permit the use of helium balloons

OUTSIDE CATERING

No outside catering is permitted. Cafe Source has the sole franchise for all catering and staffing requirements within the building.

MUSIC

As required by law, no music / band / performer can exceed the 93 decibel maximum limit and therefore a sound limiter has been installed to monitor this.

HALL BOOKINGS

To check availability and cost of hall hire please contact St Andrews in the Square via Karen Dunn on 0141 559 5902 during office hours or email admin@standrewsinthesquare.com

A provisional booking can be held for 2 weeks and confirmed by paying 50% of the hall hire cost as a deposit plus a signed contract agreement to/with Café Source is required. When your booking has been confirmed it will then be passed to Café Source who will be running the catering and all other arrangements on the day.

NEXT STEPS

A meeting with the events coordinator at Café Source should take place 2-3 months prior to the event, (although this can be arranged for earlier if preferred), where requirements and aspects of the day will be discussed in detail. Final numbers and details should be confirmed 2-3 weeks before the event.

For further information please contact Café Source on 0141 548 6020 where Jacqui or Paul will be happy to answer any queries.

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