

CATERING BROCHURE

WINE AND DRINKS



Information

Minimum numbers – 50
(Smaller groups may be accommodated but could incur an additional charge)

These menus are suitable for up to 400 guests.

Please speak with your event organiser for larger events or for a bespoke menu.

When catering for an event, our team will always have a food allergens matrix to hand. Our staff will never guess what is in a dish.

Please ensure to ask your guests if they have any food allergies or intolerances. We require notification prior to the event in order to provide alternative options.

Menu choices to be confirmed 4 weeks in advance of the event. Final numbers dietary requirements to be confirmed 10 days in advance of the event.

Our Chefs can suggest alternative dishes; however, pricing may vary.

All prices exclusive of VAT.

Available at: Glasgow City Chambers, City Halls, Glasgow International Arena, Kelvingrove Museum, Old Fruitmarket, Riverside Museum and The Glasgow Royal Concert Hall.

Please note there may be an additional charge for linen.





Wine List

Sparkling Wine & Champagne

Moët & Chandon Brut Impérial (France) **£82.00**

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies their unique style, distinguished by its bright fruitiness, seductive palate and elegant maturity. *(vegetarian)*

Maschio dei Cavalieri Prosecco Spumante (Italy) **£33.75**

As popular as ever, this is great Prosecco - packed with soft fruit flavours, hints of peachy fruit and a long lingering finish. *(vegan)*

WHITE WINES

Oliver & Greg's Pinot Grigio (Australia) **£26.50**

Light-bodied and refreshing, with flavours of green apple, lemon and grapefruit.

Don Segundo Laderas Sauvignon Blanc (Chile) **£27.50**

Aromas of citrus fruit combined with grassy notes. The palate is light and fresh with a long finish.

Short Mile Bay Chardonnay (Australia) **£28.75**

A refreshing wine with tropical flavours of peach and melon and a hint of vanilla. *(Certified carbon neutral by Carbon trust)*

Rare Vineyards Marsanne-Viognier, Pays d'Oc (France) **£30.25**

A well-rounded blend of white Rhône varieties grown in the warmer south, unoaked to retain freshness and vibrant with lime and grapefruit notes and pretty aromas of peach blossom. *(vegan)*

Wine List (continued)

ROSE

Oliver & Greg's Zinfandel Rose (USA) £26.50

This wine is a light fresh Rose with a good balance of sweetness, perfect chilled.

Vendemia Pinot Grigio Rose (Italy) £27.50

Notes of cherries and strawberry fruits, backed by floral notes of violets and roses with a hint of sweetness on the finish.

REDS

Oliver & Greg's Merlot (Australia) £26.50

This wine is rich with ripe plum fruit flavours, smooth fruit which is sumptuous and delicious. *(vegan)*

Don Segundo Laderas Carmenere (Chile) £27.50

Soft, ripe blackberries with subtle smoky notes, spice and well-rounded tannins.

Short Mile Bay Shiraz (Australia) £28.75

A medium bodied wine with plum, raspberry and blackberry flavours and a touch of spice. *(Certified carbon neutral by Carbon trust)*

Rare Vineyards Pinot Noir (France) £30.25

The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice. *(vegan)*

Additional Beverage options

Local craft beers 500 ml	£5.85
Bottled beers 330 ml	£5.50
Selection of cans of soft drinks	£2.45
Still & Sparkling mineral water (per 750ml)	£3.50
Fresh fruit juice (per litre)	£5.95

All wines on our lists have an ABV of between 7% and 15%.
These do change slightly throughout the vintage.
If you require specific ABV details please ask.

All prices are exclusive of VAT and valid until end November 2026

Speak to our team to find out more about licensing requirements for your venue

Glasgowlife



ENCORE
hospitality services