

CATERING BROCHURE

CONFERENCES AND MEETINGS



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.





Finger Buffet Selection

Finger buffet menu includes a selection of sandwiches and mini rolls with a variety of meat, fish, vegetarian and vegan fillings along with either 3, 4 or 5 items of your choice from the selection below.

with any 3 items - £19.25

with any 4 items - £22.50

with any 5 items - £25.50

Meat

Steak and gravy pie

Moroccan lemon chicken skewers with lemon and mint yoghurt dip

Scottish cheeseburger on a mini brioche bun

Mini sourdough roll BLT

Homemade pork and black pudding sausage rolls

Fish

Thai salmon fishcakes with lime and coriander mayo

Smoked mackerel pate on rye bread toast with lemon and horseradish cream

Panko breaded fish burger with pickled slaw and chipotle mayo

Mini classic prawn cocktail

Hot smoked salmon, cream cheese, baby gem, dill cucumber

Vegetarian

Leek and goat's cheese puff pastry bake

Foccaccia and Caprese salad stack

Warm spinach fritatta with ricotta and tomato concasse

Mini Scottish macaroni cheese pie with smoked cheddar and chive crust

Gruyere and caramelised onion tartlet

Vegan

Buffalo style cauliflower wings glazed with Franks hot sauce

Plum tomato, red onion and basil bruschetta

Macsweens vegan haggis and potato pakora with dip

Teriyaki sesame and spring onion tofu skewer

Selection of vegetable crudities and bread crisps with houmous dips



Finger Buffet Selection (continued)

Sweet

Glazed lemon tart

Vanilla cheesecake with raspberries

Pear and almond tart

Lemon and lime posset

Scottish cranachan with a butter cookie base

Pistachio chocolate brownie

Charred melon and pineapple skewers with a lime and mint syrup

*Fruit may change seasonally



Fork Buffet Menus

These menus are designed to cater for the smallest to the largest of conferences and can suit either a standing or seated service. If choosing the seated service please allow space for additional tables and table coverings which may incur additional costs.

All our fork buffets are served with locally baked bread, mixed leaves and seasonal accompaniments.

£35.00 - 1 Main Course, 1 Vegetarian Main course, 2 Salads and 1 Sweet

£39.50 - 2 Main Course, 1 Vegetarian Main course, 2 Salads and 2 Sweets

Main Dishes

Scottish beef, chestnut mushroom and stout casserole served with glazed puff pastry

Classic Greek Lamb Moussaka with aubergine and potato

Smoked haddock and leek gratin with Scottish cheddar and chive crumb

Chicken Milanese with wilted spinach and lemon butter sauce

Macsween's haggis, neeps and tatties served with an Arran mustard and whisky cream

Crispy pork belly with braised red cabbage, celeriac and apple puree

Chicken thighs marinated in masala spice and yoghurt cooked in a tikka sauce

Butternut squash, sweet potato and spinach coconut curry (Vegan)

Layered aubergine and courgette lasagne topped with bechamel and served with garlic baguette (Vegetarian)

Wild mushroom and truffle gratin with Gruyere topping and shallot fricassee (Vegetarian, can be Vegan)

Salads

Hot smoked salmon and new potato salad with lime creme fraiche

Green vegetable salad dressed in red onion chilli and lime dressing (Vegan)

Classic Caesar salad with sourdough croutons and Grana Padano cheese (Vegetarian)

Panzanella salad with chopped vine tomatoes, olives, red onion, ciabatta crouton, basil and balsamic dressing (Vegan)

Orzo pasta salad with pesto, parmesan and pine nuts (Vegetarian)

Pearl cous cous salad with orange, feta and mint (Vegetarian, can be Vegan)



Fork Buffets Menus (continued)

***Sweets**

Homemade chocolate brownie with whipped caramel

Glazed lemon tart served with a red berry compote

Tropical fruit salad with lemon and basil syrup
(Vegan)

Chocolate and hazelnut brioche bread and butter pudding with creme Anglaise

Apple and rhubarb topped with rosemary and oatmeal crumble served with custard

*Sweets can be made vegan, please speak with our hospitality manager at time of booking



Light Refreshments

Cold beverages

Can be served as an accompaniment to breaks or on tables throughout your event.

Still or sparkling water **£3.50**

Fresh fruit juice (per litre) **£5.95**

Coffee breaks

All our coffee is “triple-certified”: organic, fair-trade and rainforest alliance certified

All charges per person per serving

Freshly brewed coffee, tea and herbal tea **£3.00**

Served with:

Twin pack Scottish biscuits **£4.25**

Warm mini muffins **£4.50**

Freshly baked mini Danish pastries **£5.25**

Sliced cake selection **£5.95**

Scones with preserve and whipped Chantilly cream **£5.95**

Light snack options

Tea, coffee and sandwiches **£9.25**

Homemade Soup, sandwiches, tea and coffee **£12.95**

Sausage, bacon, potato scone and egg rolls, coffee, tea and herbal tea **£7.50**

Fruit smoothies **£5.75**

Baskets of fruit (30 pieces) **£38.50**

Sliced fruit platters **£5.95 per person**

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

Glasgowlife



ENCORE
hospitality services