




WEDDINGS

WELCOME

Set in the heart of Glasgow's historic Park district the stylish and chic Lorne Hotel is the finest venue for your special day; let us host the wedding of your dreams. At the Lorne Hotel we aim to surpass your expectations. We'll provide the perfect venue for your wedding day, whether it is a small intimate gathering or a large celebration. We'll ensure that everything runs smoothly to make your special day a dream come true.

We have created the enclosed information to give you an idea of our facilities and services. However, we are strong believers of individualism and believe that no two weddings are the same. With this in mind we are happy to create a bespoke package especially for you - simply tell your wedding planner your ideas and we will make it a reality for you.

From menus, linen, mirrored and sparkling centre pieces, wines, entertainment, to the little extras such as chocolate fountains and chair covers, we are more than happy to assist you plan your big day so why not pop in to chat about your requirements with a member of our events team, over a glass of Taittinger Champagne.



STAY & RELAX



At the end of the day it is great to know that you and your guests don't have far to wander to retire after a busy and eventful day. Your guests can enjoy comfort in all our bedrooms at specially arranged rates including a full Scottish breakfast the following morning.

Please discuss your accommodation requirements with your wedding planner at the time of booking.

All of our bedrooms come equipped with air conditioning, superb comfy double beds with duvets, stylish en suites with power showers, flat screen TV's and an in room safe.

In addition we offer a late checkout of 12pm for all your guests allowing them time to catch up in the morning before heading home.

INDULGE IN A LITTLE SOMETHING



We understand that planning a wedding is a stressful event, with this in mind our Head Chef has created a range of packages so you can cater your to all your tastes. However if you have a particular dish in mind or a certain way you would like your meal prepared then please tell us and we will make it happen.

The Lorne Hotel is also the proud home of the award winning Bukharah Indian restaurant and as such we have a team of highly creative and talented Indian chefs available for those of you with exotic and spicy tastes, should you wish to offer your guests something different.

Please discuss options with your wedding co-ordinator. Please choose one starter, one main course and one dessert for all of your guests. Any special dietary requirements can be dealt with separately, so don't worry. We can organise bespoke menus and price accordingly.

Choice menus are subject to numbers and timings with a pre order and again are priced separately.

MENUS

LORNE PLATINUM MENU

£37.95 per person

Asparagus Spears

with hollandaise sauce

Creamed Garlic Mushroom

on toasted focaccia bread

Smoked Salmon

with lemon crème fraîche and capers

Duck and Apricot Terrine

with red onion marmalade

Serrano Ham Salad

with pear salsa

Soups

Carrot & Coriander · Tomato & Basil · Potato & Leek
Scotch Broth · Cock-a-leekie · Garden Minestrone

Roasted Courgette and Red Onion Straddle

with Neapolitan sauce

Poppietes of Sole

with Mornay sauce

Supreme of Chicken

with a haggis cake and local Auchentoshan whisky cream

French trimmed rack of Lamb

with red wine and rosemary jus. Served with swede mash & Dundee marmalade

Duo of Bay Fillet of Beef

Medallions of fillet of beef with a grain mustard sauce and Bordeaux red wine jus and fondant potato

All served with boiled potatoes & baby vegetables unless otherwise stated

Scottish Bramble Mess

A twist on Eton mess with meringue, local Auchentoshan whisky cream and brambles

Crème Brûlée

with shortbread

Hot Rhubarb and Apple Crumble

with cream or ice cream

Luxury Chocolate Fondant

rich chocolate cake with a gooey molten chocolate centre. (served hot)

A selection of Scottish Cheeses

with grape chutney and oat cakes

Mövenpick Ice Cream

Vanilla Dream · Chocolate · Strawberry
Mint chocolate chip · Carmelita (caramel)

Mövenpick Sorbet

Passion Fruit & Mango · Champagne

Tea & Coffee

with chocolate truffles, petits fours and sweet tablet

LORNE GOLD MENU

£32.95 per person

Goats Cheese Crostini

with sun blushed tomatoes and balsamic dressing

Vine Tomato and Mozzarella Salad

with herb oil

Breaded Fishcakes

with lemon mayonnaise

Smoked Chicken Caesar Salad

classic dressing, croutons and parmesan shavings

Soups

Carrot & Coriander · Tomato & Basil · Potato & Leek
Scotch Broth · Cock-a-leekie · Garden Minestrone

Aubergine Fritters

with tomato salsa and salad leaves

Smoked Haddock

and Parsley Sauce

Chicken Supreme

with creamed spinach and Parmentier potatoes
(cubed and herb roasted)

Herb Crusted and Roasted Loin of Lamb

on a bed of wilted spinach

Classic Roast Beef

with Yorkshire pudding and roast potatoes

All served with boiled potatoes & baby vegetables unless otherwise stated

Cranachan, local Auchentoshan Whisky

whipped cream, honey and fresh raspberries, with toasted oatmeal

Warm Apple Pie

with cream, ice cream or custard

Strawberries and Cream Cheesecake

with fruit

Profiteroles

filled with cream and topped with hot chocolate sauce

Mövenpick Ice Cream

Vanilla Dream · Chocolate · Strawberry
Mint chocolate chip · Carmelita (caramel)

Mövenpick Sorbet

Passion Fruit & Mango · Champagne

Tea & Coffee

with chocolate petits fours and mints

LORNE SILVER MENU

£29.00 per person

Sliced Melon

with Mövenpick Champagne sorbet and seasonal berry compote

Classic Prawn Marie-rose Ssalad

Smooth Farmhouse Pâté

served with Highland oatcakes and tomato and raisin chutney

Soups

Carrot & Coriander · Tomato & Basil · Potato & Leek
Scotch Broth · Cock-a-leekie · Garden Minestrone

Wild Mushroom Risotto

with mixed leaves and parmesan shavings

Salmon Fillet

with pesto mash, baby asparagus and hollandaise sauce

Chicken wrapped in Streaky Bacon,

with fondant potatoes and rosemary jus

Traditional Lamb or Beef Casserole

with herb dumplings

Campbell's of Glasgow Award Winning individual Steak Pie

with Whisky gravy

All served with boiled potatoes & baby vegetables unless otherwise stated

Chocolate Fudge Cake

with ice cream or cream

Citrus Cheesecake

drizzled with strawberry and champagne coulis

Sticky Toffee Pudding

with vanilla ice cream

Mövenpick Ice Cream

Vanilla Dream · Chocolate · Strawberry
Mint chocolate chip · Carmelita (caramel)

Mövenpick Sorbet

Passion Fruit & Mango · Champagne

Tea & Coffee

with chocolate mints

DRINKS

Relaxing with Champagne cocktails, fresh mocktails to an ice cold beer, we can organise drinks to suite all tastes and budgets. We have put together the following packages for arrival drinks to a full Wedding day.

However we can bespoke a package to suit your favourite cocktail or drinks. We have a full cocktail and wine list, thus simply speak to your co-ordinator and we will do the rest.

MOCKTAILS **£3.95 each**

Fruit Daiquiri • Mojito • Fruit Mojito • Raspberry Collins • Virgin Mary

SPARKLES

	750ml bottle	By the glass
Omni Brut NV, Australia	£24.95	£4.95
Bolla Prosecco, Italy	£29.50	£5.95
Omni Pink NV, Australia	£24.95	£4.95
Taittinger Brut Réserve, France	£39.50	£8.95
Taittinger Prestige Brut Rosé, France	£49.50	£9.95
Taittinger Brut Vintage, France	£49.50	£9.95
Taittinger Comtes de Champagne, France	£149.00	£29.95

SPARKLING COCKTAILS

Made with Taittinger Brut Réserve Champagne **£9.25** • Made with Bolla Prosecco **£7.95**

Aqua Marina	French 77	Mango Bellini	Secret Crush
Champagne Charlie	Honey Apple	Pampemouse Royale	Sparkling Daisy
Champagne Cocktail	J'Adore	Rhubarb Royale	<i>Please refer to our cocktail list for full descriptions.</i>
Di Saronno Mimosa	Jayne Mansfield	Ritz Fizz	
Green Dragon	Kir Royale	Royal Wild	



WINES

White

	750ml bottle	By the glass
Tierra Sauvignon Blanc, Central Valley	£16.95	£4.35
Cullinan View Chenin Blanc, South Africa	£15.95	£3.95
Whispering Hills Chardonnay, California	£16.95	£4.35
Corte Vigna Pinot Grigio, Pavia, Italy	£15.95	£3.95
La Campagne Viognier, Pays d'Oc, France	£15.95	£3.95

Rosé

Corte Vigna Pinot Grigio Rosé, Italy	£16.95	£4.35
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Red

Tierra Merlot, Central Valley, Chile	£15.95	£3.95
Berri Estates Shiraz, Australia	£16.95	£4.35
Cullinan View Pinotage, Western Cape	£17.25	£4.45
Etchart Privado Malbec, Argentina	£19.75	£5.00
Côtes du Rhône, La Dentelière, France	£17.25	£4.45

We also have a full wine list available on request.



DRINKS PACKAGES

The following packages are examples; however we can bespoke a package to suit all tastes and budgets.
We can also arrange bottle beers, cocktails or a favourite you may have.

Silver **£15.95 per person**

Apéritif Glass of Omni Brut NV, Australia / Omni Pink NV, Australia

Wine the Meal 2 Glasses of:
Glass of Cullinan View Chenin Blanc, South Africa
Corte Vigna Pinot Grigio Rosé, Italy
Tierra Merlot, Central Valley, Chile

Toast Glass of Omni Brut NV, Australia / Omni Pink NV, Australia

Gold **£20.95 per person**

Apéritif Glass & a half of Bolla Prosecco, Italy

Wine the Meal 2 Glasses of:
Tierra Sauvignon Blanc, Central Valley
Corte Vigna Pinot Grigio Rosé, Italy
Berri Estates Shiraz, Australia

Toast Glass of Bolla Prosecco, Italy

Platinum **£29.95 per person**

Apéritif 2 Glasses of Taittinger Brut Réserve, France

Wine the Meal 2 Glasses of:
Whispering Hills Chardonnay, California
Don Jacobo Rioja Rosado, Bodegas Corral, Spain
Etchart Privado Malbec, Argentina

Toast Glass of Taittinger Brut Réserve, France



CANAPÉS

Why not treat your guests to a little something to keep their hunger at bay?

Try serving a selection of our canapés priced at £7.25 per person for a selection of 4:

- Mini Spring Rolls
- Pear, Prosciutto & Blue Cheese Skewer
- Crudités served with a Houmous dip
- Bruschetta topped with Tomato Salsa
- Melon wrapped in Parma Ham
- Filo pastry wrapped Prawns
- Smoked Salmon Bilini
- Mini Mixed Pakora
- Chicken Satay Skewers
- Mini Yorkshire Pudding with Roast Beef and Horseradish
- White and Dark Chocolate dipped Strawberries

Or even just white and dark chocolate dipped strawberries at £2.50 per person, to go with your apéritifs?

All products are correct at going to print. The Lorne Hotel reserves the right to replace products with a product of equivalent value, if no longer available from The Lorne Hotel supplier.

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