



The Trades Hall
of GLASGOW

W E D D I N G S



Contributions

The Trades Hall would like to thank the following photographers for the stunning images used in this brochure, and to all the happy couples that feature in them.

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gandmphotographersglasgow.co.uk

John Johnston Photography
johnjohnstonphotography.co.uk

Ingrid Mur
imurchan.co.uk

Gary Davidson
garydavidsonphotography.com

NDK Wedding Photography
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struvephotography.co.uk

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carlopaloni.co.uk

Scottish Wedding Directory
scottishweddingdirectory.co.uk

Look no further...
you've found
the one.

Trades Hall is often referred to as 'The Hidden Gem of Glasgow' or 'Glasgow's Best Kept Secret.' The building was designed and built from 1791-1794 by prominent Scottish architect Robert Adam. Steeped in history, it is the home of The Trades House of Glasgow and its fourteen incorporated crafts.

This stunning Merchant City venue offers magnificent surroundings with a wealth of historical features and opulent interiors.

All income arising from events held within Trades Hall is used to support the charitable purposes of Trades House and the benevolent work it undertakes.







The perfect space for your perfect day.

There's something rather special about being given the freedom to make your own choices and the ability to move beyond the ordinary.

This unique venue offers exclusive use and with a variety of rooms, we can cater for a range of party sizes up to 250 guests.



The Grand Hall

Our flagship room is the ultimate backdrop for a classical wedding.

The space is elegant yet opulent and flooded with natural daylight courtesy of five arched windows that overlook Glassford Street. The stunning baroque chandeliers, white marble fireplace, late Victorian decor and historical features all make it a magnificent setting for your special day.

The Grand Hall can accommodate up to 220 guests for a Wedding Breakfast and up to 250 for an Evening Reception.





The Saloon

The Saloon features mahogany -panelled walls inscribed with gilt lettering, three newly restored stained glass windows, stunning baroque chandeliers and a white marble fireplace.



This room adjoins The Grand Hall and can hold up to 60 guests for a Wedding Breakfast, 90 for a wedding ceremony and up to 100 for an Evening Reception.



The Reception Room

A bright and modern space perfect for intimate wedding celebrations, post ceremony or arrival drinks.

The Reception Room can accommodate up to 100 guests.





It's all in the detail...

At Trades Hall, we understand that no two weddings are the same. With an eye for detail and perfection. Use of any of our spaces includes:

Exclusive Use

Complimentary room with en-suite facilities for the Bride & Groom

Dedicated Wedding Co-ordinator

Red Carpeted Private Entrance

Experienced Master of Ceremonies

Crisp White Table Linen

Cutlery, Crockery and Glassware

Personalised Table Plan & Menus

Use of the Venue for Photographs

Cake stand and knife

Cloakroom facilities

Reduced rates at city centre hotels





Finishing touches

Our skill and experience will allow us to translate your ideas in to the perfect day for you and your guests, which everyone will be talking about long after the day is over.

We can arrange the following finishing touches at an extra cost:

Pianist or Piper

Ceilidh band

DJ

Photographer

Favours

Personalised Place Cards

Individual Menus

Bespoke Floral Arrangements

Chair covers and ties

Centre pieces and tea light

Coloured table linen

Children's entertainment and childcare



HIGHMIGHTY



Food, glorious food!

Our dedicated wedding co-ordinator can help you choose a menu from our extensive menu selector that will tickle everyone's tastebuds.

From canapes served during your drinks reception to our extensive choice of carefully selected dishes for that all important wedding meal, our team of chefs use only the finest ingredients to ensure your entire menu exceeds all expectations.

For sample menus visit tradeshallglasgow.co.uk/weddings





Contact us

Web: tradeshallglasgow.co.uk

Facebook: [/tradeshallglasgow](https://www.facebook.com/tradeshallglasgow)

Twitter: [@tradeshallglasgow](https://twitter.com/tradeshallglasgow)

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W E D D I N G S

Food, Drink and Venue Packages

Canapé Menu



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Standard Canapés

Mini crispy duck, hoisin and vegetable spring rolls with pickled ginger

Vegetarian spring rolls

Haggis dumplings with an oatmeal crumb with whisky cream

Vegetarian haggis dumplings with an oatmeal crumb with whisky cream

Smoked salmon and cream cheese blinis

Tiger prawns in crispy tempura batter with sweet chilli sauce

Mini crostinis topped with peppered mackerel and horseradish

Mini quiche – red pepper and parmesan (v) OR smoked bacon and cheddar
OR prawn and asparagus

Smoked chicken cream cheese and tarragon with arran “oaties”

Chicken liver parfait on toast with fruit chutney

Spicy lamb and rosemary koftas with tzatziki dip

Cost per person:

4 items - £5.75

6 items - £7.75

10 items - £11.95

Premium Canapés

Scottish lobster with tomato salsa and guacamole - £4.75

Beluga caviar on blini - £4.75

Foie gras with sweet apple compote - £4.25

Baked loch etive oyster with spinach and parmesan cream - £4.25

Menu A



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Starters

Home-made soup with organic bread (v)

Chicken liver parfait with a spiced pear chutney and arran "oaties"

Oak smoked salmon with beetroot, soy and sesame dressing

Main Courses

Breast of Scottish chicken with herb crushed potato, French beans and mustard sauce

Pan-fried fillet of seabass served with baby new potatoes, asparagus and beurre blanc

Chargrilled prime Scottish rib eye steak (cooked medium) with confit potatoes, grilled tomato, flatcap mushrooms and green peppercorn sauce

Woodland mushroom and truffle risotto with parmesan (v)

Desserts

Sticky toffee pudding with butterscotch sauce

Classic crème brulee with homemade shortbread

£32.50 per person

Add tea, coffee and shortbread - £2.50 per person

Menu B



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Starters

Smoked Salmon, shallot, capers and crème fraiche

Haggis, neeps, tatties and Arran mustard sauce (vegetarian also available)

Cullen Skink

Smoked Duck Salad with Orange and Pistachio

Chargrilled Halloumi, Chilli marinated courgette and heritage carrots

Main Courses

8oz Ribeye with Dauphinoise Potato and Wilted Greens and Shallot jus

Free range chicken with creamed leek and bacon, mashed potato

Monk Fish wrapped in Prosciutto, sweet and sour onions, white wine veloute

Butternut, Parsnip and Potato Wellington with Tomato Fondue and Basil Crisp

Desserts

Cheeseboard Selection

Lemon Meringue Tart with blackcurrant compote

Chocolate, salted caramel and praline tart, pistachio ice Cream

Sticky Toffee Pudding with Vanilla Bean Ice Cream

£37.95 per person

Add tea, coffee and shortbread - £2.50 per person

Children's Menu



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Starters

Tomato soup (v)

Lentil soup (v)

Fruit salad (v)

Garlic bread (v)

Main Courses

Chicken cream mash and seasonal vegetables with gravy

Sausage 'n' mash with onion gravy

Penne carbonara

Macaroni cheese (v)

Margarita pizza with potato wedges and ketchup (v)

Fish fingers, peas and mash

Breast of chicken goujons with baked beans and potato wedges

Cheeseburger and coleslaw

Desserts

Vanilla ice cream and chocolate sauce (v)

Fruit salad (v)

Chocolate mousse (v)

Chocolate muffin (v)

Raspberry mouse (v)

£19.95 per person

Under 12s only

Evening Buffet



Please choose 4 items to create your selection:

Marinated lamb koftas with raita yoghurt

Jamaican jerk chicken fillets with mango and coriander salsa

Mozzarella and roasted red onion bruschetta with fresh basil pesto

Sesame coated salmon goujons with roasted garlic mayonnaise

Haggis bon bons with whisky sauce

Shredded duck spring rolls with pickled ginger and soy

Crispy coated coconut battered tiger prawns

Breaded mushrooms with garlic aioli

Selected cuts of continental meats with bread, olives and balsamic oil

Confit of duck leg pate with chutneys and mini oatcakes

Spicy potato wedges with tomato salsa

Smoked trout and horseradish mousse with charcoal cracker

Skewered tiger prawns with chilli, garlic and coriander salsa

Blinis with smoked salmon keta caviar, feta and cherry tomato

Tortilla wraps with oriental beef and cheddar cheese

Chicken pakora with spiced onions and tandoori yoghurt

Vegetable pakora with spiced onions and tandoori yoghurt

Chocolate dipped strawberries and shortbread

Mini bannoffee pie with vanilla cream

£7.95 per person

Additional items - £2.50 each

Chef's selection of breakfast rolls - £2.50 each

Chef's selection of hand cut sandwiches - £5.25 per person

Chef's selection of open sandwiches - £7.25 per person

Tea, coffee with your wedding cake - £2.00 per person

Drinks



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Package One

Glass of prosecco on arrival and half bottle of house wine with meal

£12.50 per person

Package Two

Glass of prosecco on arrival, half bottle of house wine with meal and a glass of prosecco for toasts

£19.00 per person

Package Three

Glass of Mumm Champagne on arrival, half bottle of Sauvignon Blanc/Cabernet Sauvignon with meal and a choice drink for the toasts (choice of bottled beer, small house wine or mainline spirit and dash)

£24.50 per person

Signature Cocktails

Price on request.

If you have a specific request please contact us. We will be happy to create a bespoke package.

Venue



Ceremony Hire Only

£500.00

Drinks Reception, Dinner and Evening Party

£1000.00

Full Day (including ceremony)

£1250.00

Evening Celebration Only

£800.00

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