Dear Guest,

Thank you for considering The Holiday Inn Glasgow Theatreland & La Bonne Auberge for your event.

The Holiday Inn Glasgow Theatreland has established itself as one of Glasgow’s most successful hotels, our award winning La Bonne Auberge Brasserie and our exceptional conference, events and private dining facilities. The Holiday Inn Glasgow Theatreland has recently undergone a £2 million refurbishment, including all function rooms, bedrooms and La Bonne Auberge Brasserie. We are a popular choice in Glasgow due to our position in the heart of the city, our boutique hotel styling and our excellent guest service levels.

Conference, meetings or private dining events can be hosted in one of our four fully air-conditioned function rooms, which can cater for up to 110 delegates. Our function rooms are located on either the ground or first floor of the hotel, with the food and beverage being prepared in La Bonne Auberge. The hotel is fully licensed making it also an ideal venue for family gatherings, wedding receptions or any other special celebrations. We can also offer a very comfortable overnight stay in one of our 113 stylish guest bedrooms, which range from standard rooms to our exclusive floor of Penthouse suites.

Whether you are looking to host an intimate low-key event or a grand scale banquet, our dedicated team are on hand to tailor a package to suit all your requirements, and to ensure that your event runs completely to your satisfaction.

With our four-star hotel accreditation and the support of a worldwide hospitality brand leader, you can be assured a superior service at every stage of your enquiry. Please take some time to consider our hotel and its facilities and I am sure that you will be delighted with what we can offer you. Feel free to arrange a visit to the hotel and we will be happy to offer you a complete show round of the hotel, at a time suitable to you.

If you have any queries or wish to check availability please don’t hesitate to contact the hotels events team directly on 0141 352 8303 or email events@higlasgow.com.

Kind regards,

Marc Jones
General Manager
CONFERENCE PACKAGES

Our flexible day delegate rates allow you to choose which suits your needs best. Minimum numbers for a day delegate rate is 10 people.

Day delegate rate
£ 20.00 per person
- Room Hire (9-5pm)
- Mid-Morning Tea, Coffee & Refreshments
- Sandwich & soup lunch
- Afternoon serving of Tea, Coffee with biscuits
- Mineral Water
- Pens, Paper & Mints
- Screen & HDMI LCD Projector
- Flipchart
- High speed complimentary WIFI

Day delegate rate
£ 30.00 per person
- Room Hire (9-5pm)
- Arrival Tea, Coffee, Refreshments & Cereal Bars
- Fruit Bowl
- Mid-Morning Tea, Coffee & Pastries
- Chefs choice finger buffet lunch
- Afternoon serving of Tea, Coffee & snacks
- Mineral Water
- Pens, Paper & Mints
- Screen & HDMI LCD Projector
- Flipchart
- High speed complimentary WIFI

Day delegate rate
£ 35.00 per person
- Room Hire (9-5pm)
- Arrival Tea, Coffee, Refreshments, Cereal Bars & Bacon Rolls
- Fruit Bowl
- Mid-Morning Tea, Coffee & Pastries
- 2 Course Set Brasserie Lunch in La Bonne Auberge
- Afternoon serving of Tea, Coffee & snacks
- Mineral Water
- Pens, Paper & Mints
- Screen & HDMI LCD Projector
- Flipchart
- High speed complimentary WIFI
Residential Delegate Packages available
From £150.00 per person, inclusive of dinner, bed, breakfast and basic day delegate rate. Subject to availability and confirmed numbers

Breakfast Meetings
Scottish and continental buffet breakfast priced at £14.95 per person in addition to the day delegate rate that you have selected.

Additional Requirements
Tea, Coffee & Biscuits £2.95 per serving
Tea, Coffee & Cakes £3.50 per serving
Bacon, Sausage or Egg Rolls £2.95 per serving
Jugs of Orange Juice £5.95 per litre
LCD Projector with audio link £75.00 per day
Screen £30.00 per day
Flipchart £15.00 per day
PA system with Hand Held or lapel microphone £75.00 per day
ROOM HIRE PRICES AND CAPACITIES

<table>
<thead>
<tr>
<th>Suite</th>
<th>Price</th>
<th>Boardroom</th>
<th>Theatre</th>
<th>U Shape</th>
<th>Dinner</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pigalle Suite</td>
<td>From £ 75.00</td>
<td>10</td>
<td>16</td>
<td>-</td>
<td>10</td>
</tr>
<tr>
<td>Opera Suite</td>
<td>From £ 75.00</td>
<td>10</td>
<td>16</td>
<td>-</td>
<td>10</td>
</tr>
<tr>
<td>Montmartre Suite A</td>
<td>From £ 225.00</td>
<td>30</td>
<td>50</td>
<td>25</td>
<td>40</td>
</tr>
<tr>
<td>Montmartre Suite B</td>
<td>From £ 225.00</td>
<td>20</td>
<td>50</td>
<td>25</td>
<td>50</td>
</tr>
<tr>
<td>Montmartre Suite</td>
<td>From £ 300.00</td>
<td>50</td>
<td>100</td>
<td>50</td>
<td>85</td>
</tr>
</tbody>
</table>

Directions

Driving Directions:
Directly opposite the hotel, Concert Square car park is available to delegates to park at a reduced rate. Alternatively Buchanan Bus Station & Queen Street Train Station are less than a 5 minute walk.

From Glasgow Airport:
Exit airport and follow signs for city centre via the M8. Follow the M8 to St George Road, A804 in Glasgow. Take the A82 exit form M8. Follow A804 and Port Dundas Road to West Nile Street.
Our full menu choice selector is aimed at allowing you to completely tailor your dining experience and this also allows you to suggest dishes to us that we may not have listed. We do also have a selection of our tried and tested favourite menus for you to view and consider, that are packaged around a complete price and tailored to suit your

Our chef and our events co-ordinator will discuss your menu choices in detail with you.

Overall we want this event to be very special for you and your guests, so we’ll make the process as simple as possible.

All prices are valid for future bookings when received between 1st January 2019 and 31st December 2019.

Prices are based on a minimum of 30 guests for formal 3 course private dining event, if you are considering a less formal event and are considering a single course option our room hire charges start from as little as £250 for a half day hire. This includes experienced and licenced staffing and management of your event budget.

It is expected that you will cater 100% of your numbers for all events.
BUFFET MENU SELECTOR

For those less formal and networking style events where a more leisurely pace and varied choice is preferred, please see our hot and cold buffet selections.

HOT FORK BUFFETS

Fork Buffet A
Strips of beef, stir fried vegetables and oyster sauce
Cajun spiced salmon
Ratatouille
Braised rice with sweetcorn and almonds
Selection of salads and dressings
Black forest gateau and cream
£19.95 per person

Fork Buffet B
Chicken in a dill and mushroom cream sauce
Fillet of Sole with a lightly curried white wine sauce
Wild mushroom and leek pasta with basil and pine nuts
Sauté Lyonnais potatoes
Haricot vert Provençale
Assortment of salads and dressings
Lemon cheesecake
£22.95 per person

Fork Buffet C
Cold medallions of herb crusted salmon
Escalope of turkey in a sweet pepper and white wine cream sauce
Grilled lamb cutlets with rosemary and red wine jus
Sole and prawns, in a herb and vermouth sauce
Baked courgette, capsicum and aubergine stew with garlic and tomatoes
Minted new potatoes
Selection of salads and dressings
Chocolate fudge cake
Fresh fruit salad
£27.95 per person
ARRIVAL CANAPES

Any 3 canapés £ 5.00 per person, any 5 canapés £ 7.00 per person, all additional choices £1.00 per person

Fruit kebabs (V)
Melon and Parma ham
Sweet potato and red pepper frittata (V)
Pork and duck terrine, orange compote
Chicken liver parfait, pear chutney

Dipped chocolate strawberries (V)
Haggis bon-bon, whiskey mayonnaise
Ham hock and pea terrine, apple puree
Tomato and red onion bruschetta (V)
Smoked salmon and cream cheese blinis

Wild mushroom arrancini (V)
Goats cheese crostini, tomato chutney (V)
Prawn Marie Rose, Millers toast
Spiced chicken mini-naan
Confit chicken croquette, tomato dressing

EVENING FINGER BUFFETS

Any 4 choices £15.00 per person, any 6 choices £18.00 per person, all additional choices £1.50 per person.

Sesame sausage rolls
Mini steak pies
Crumbled mozzarella, tomato chutney (V)
Spiced chicken wings, blue cheese dip
Pizza twist bites (V)

Bacon rolls
Vegetable quiche (V)
Open sandwich selection (V)
Chicken and mushroom pies
Vegetable pakora, spicy dip (V)

Traditional filled sandwiches
Lorne sausage rolls
Tempura king prawns, sweet chilli dip
Chicken tikka kebabs
Vegetarian parcels (V)

EVENING HOT BUFFETS

Haggis, Neeps and Tatties
Chicken curry, and steamed rice
Macaroni Cheese and Garlic Bread (V)
Tea and Coffee

£11.50 per person
£11.50 per person
£10.50 per person
£ 2.95 per person
EVENTS MENU SELECTOR

STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Parfait of chicken livers</td>
<td>Flavoured with garlic and port, served with spiced pear chutney</td>
<td>£7.50</td>
</tr>
<tr>
<td>Seasonal melon &amp; Serrano Ham</td>
<td>Serrano ham, pine nut and herb cream cheese with basil oil</td>
<td>£7.50</td>
</tr>
<tr>
<td>Chicken, apricot &amp; duck terrine</td>
<td>Tomato, herb and shallot dressing.</td>
<td>£7.95</td>
</tr>
<tr>
<td>King prawn &amp; herb tower</td>
<td>King prawns and sweet Atlantic prawns with dill and an orange and whisky emulsion.</td>
<td>£7.95</td>
</tr>
<tr>
<td>Home cured salmon</td>
<td>Oak smoked salmon, baby capers with a fennel and apple slaw.</td>
<td>£7.95</td>
</tr>
<tr>
<td>Slow roasted tomatoes</td>
<td>Mozzarella cheese, basil, leeks and extra virgin olive oil.</td>
<td>£7.25</td>
</tr>
<tr>
<td>Smoked trout</td>
<td>Beetroot, crème fraiche and aphillio cress.</td>
<td>£7.50</td>
</tr>
<tr>
<td>Ham hock and pea terrine</td>
<td>Served simply with apple puree.</td>
<td>£8.95</td>
</tr>
<tr>
<td>Smoked duck</td>
<td>Goats cheese, red onion compote and herb mesclun.</td>
<td>£8.95</td>
</tr>
</tbody>
</table>

SOUPS

All £5.95

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red lentil and vegetable</td>
<td></td>
</tr>
<tr>
<td>Minestrone</td>
<td></td>
</tr>
<tr>
<td>Carrot and ginger</td>
<td></td>
</tr>
<tr>
<td>Mushroom and tarragon</td>
<td></td>
</tr>
<tr>
<td>Tomato and red pepper</td>
<td></td>
</tr>
<tr>
<td>Broccoli and blue cheese</td>
<td></td>
</tr>
<tr>
<td>White onion and chili</td>
<td></td>
</tr>
<tr>
<td>Chicken and mushroom</td>
<td></td>
</tr>
<tr>
<td>Leek and potato</td>
<td></td>
</tr>
<tr>
<td>French onion</td>
<td></td>
</tr>
</tbody>
</table>

SORBETS

All £3.50

<table>
<thead>
<tr>
<th>Option</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne and peach schnapps</td>
<td></td>
</tr>
<tr>
<td>Lemon and vodka</td>
<td></td>
</tr>
<tr>
<td>Blackcurrant and cassis</td>
<td></td>
</tr>
<tr>
<td>Green apple and calvados</td>
<td></td>
</tr>
</tbody>
</table>
**Events Menu Selector**

**Main Courses**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Mushroom risotto (V)</td>
<td>Asparagus, old Winchester, pesto and rocquette.</td>
<td>£13.95</td>
</tr>
<tr>
<td>Mediterranean vegetable tart (V)</td>
<td>Roasted root vegetables and basil beurre blanc.</td>
<td>£13.95</td>
</tr>
<tr>
<td>Pumpkin, ricotta &amp; butternut tortellini (V)</td>
<td>Herb butter, watercress and toasted pine nuts.</td>
<td>£14.50</td>
</tr>
<tr>
<td>Fillet of cod</td>
<td>Prawns, leeks, and herb white wine sauce.</td>
<td>£16.95</td>
</tr>
<tr>
<td>Supreme of salmon</td>
<td>Mustard and herb brioche crust and a tomato fondu.</td>
<td>£19.95</td>
</tr>
<tr>
<td>Roast breast of chicken</td>
<td>Shallots, mushroom and bacon lardons in a rich Madeira sauce.</td>
<td>£16.95</td>
</tr>
<tr>
<td>Tournedos of pork</td>
<td>Mustard and mushroom crust with a thyme and shallot pan jus.</td>
<td>£17.95</td>
</tr>
<tr>
<td>Glazed breast of duck</td>
<td>Creamed cabbage, bacon lardons, pine nuts and a redcurrant sauce.</td>
<td>£19.95</td>
</tr>
<tr>
<td>Best end of lamb</td>
<td>Garlic and herb crust with a green peppercom latte.</td>
<td>£22.95</td>
</tr>
<tr>
<td>Highland venison</td>
<td>Braised red cabbage and a port wine jus.</td>
<td>£24.95</td>
</tr>
<tr>
<td>Roasted fillet steak</td>
<td>Fillet of Aberdeen Angus, sautéed wild mushrooms and a red wine jus.</td>
<td>£29.95</td>
</tr>
</tbody>
</table>

**Seasonal vegetables and potatoes have been incorporated into the cost of each main course. If you wish a particular type of potato or vegetable we will be delighted to accommodate.**
# EVENTS MENU SELECTOR

## DESSERTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh cream profiteroles</td>
<td>Dark chocolate sauce.</td>
<td>£6.00</td>
</tr>
<tr>
<td>Lemon delice</td>
<td>Fresh fruits and sauce Anglaise.</td>
<td>£7.00</td>
</tr>
<tr>
<td>Rich chocolate truffle torte</td>
<td>Kirsch soaked cherries with crème fraiche.</td>
<td>£7.00</td>
</tr>
<tr>
<td>Raspberry teardrop</td>
<td>Forrest fruits and cassis syrup.</td>
<td>£7.00</td>
</tr>
<tr>
<td>Gateaux Paris-brest</td>
<td>Hazelnut cream and chocolate sauce.</td>
<td>£7.00</td>
</tr>
<tr>
<td>Trio of ice creams</td>
<td>Tuille biscuit served with fruit coulis.</td>
<td>£7.00</td>
</tr>
<tr>
<td>Mango and coconut cheesecake</td>
<td>Mature Scottish cheeses served with oatcakes, grapes, celery and a spiced tomato chutney.</td>
<td>£8.50</td>
</tr>
<tr>
<td>Cheese and biscuits</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Freshly brewed filter coffee or tea</td>
<td>With chocolate mints.</td>
<td>£2.75</td>
</tr>
<tr>
<td></td>
<td>With tablet.</td>
<td>£2.95</td>
</tr>
<tr>
<td></td>
<td>With petits fours.</td>
<td>£3.25</td>
</tr>
</tbody>
</table>
SET MENUS PRIVATE DINING

Our experienced team can tailor bespoke menus for your event, however we have created some examples of tried and tested menus that have been very well received previously. As set menus they offer exceptional value and are designed to show you some examples of a well-balanced menu. Each course can be adapted and adjusted to your requirements.

Menu A

- Parfait of Chicken Livers
  Flavoured with garlic and port, served with spiced pear chutney
- Supreme of Chicken
  With mushrooms, shallots, tarragon and tomatoes
  white wine sauce
- Baked Lemon Torte
  With fresh fruits
- Freshly brewed coffee
- Tablet

£25.00 per person

Menu B

- Home Cured Salmon
  With celeriac remoulade, honey mustard and lemon vinaigrette
- Roast loin of Pork
  With creamed cabbage, pine nuts and bacon
  and peppercorn sauce
- Vanilla Pannacotta
  With forest fruits in syrup
- Freshly brewed coffee
- Tablet

£27.95 per person

Menu C

- Ham hock terrine
  With apple puree, peas and aphillio cress,
  wholegrain mustard dressing
- Pan fried Cajun salmon fillet
  With mange tout, toasted pinenuts and tomato concasse
- Chocolate bavarois slice
  With boozy cherries and crème fraîche
- Freshly brewed coffee
- Tablet

£29.95 per person