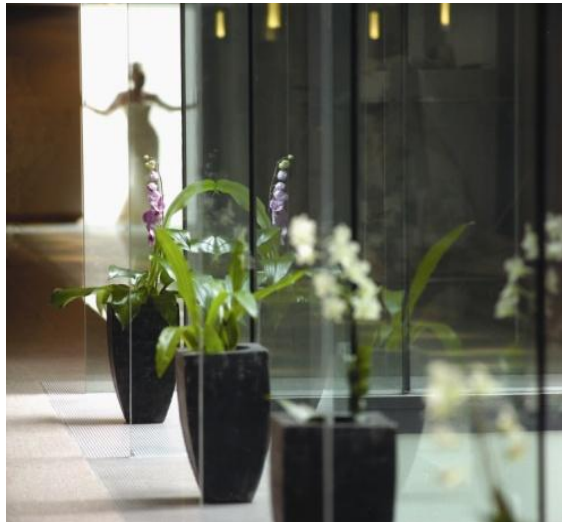


Making Dreams Come True

.... At the Radisson BLU Hotel Glasgow

From the moment you first meet one of our experienced Event Co-ordinators until you leave hand in hand as Mr & Mrs ... let us take care of your every need to create your special day.



Radisson 
HOTELS & RESORTS

ABOUT US

IN THE HEART OF GLASGOW IS THE AWARD WINNING, ARCHITECTURALLY STRIKING RADISSON BLU HOTEL. A CONTEMPORARY HOTEL WITH CHIC FINISHES AND STYLISH FEATURES.

CENTRAL

Glasgow brims with culture, fun and is second only to London for shopping. The Radisson BLU has direct links from the M8, only a couple of minutes away. It is diagonally opposite Central Station and 12 km from Glasgow International Airport. There local car parks on the next street, making parking safe and convenient. A discounted rate applies for guests.

ROOMS

247 rooms including business class, some super feature suites and The Apartment, the largest suite with all the opulence you'd expect. Outlook is over the city or the central atrium; the rooms are a good size with floor to ceiling windows and bespoke interior design. Just some of the features – air conditioning, complimentary wireless internet access, fluffy bathrobe and slippers, personal bar, safes and – heaven for any seasoned traveller – your own iron and board!

RELAX

A huge club by LA Fitness offers both sides of the game - hi-tech equipment, fitness studios and 15-metre pool, plus some serious attempts to relax and chill...

EATING & DRINKING

With our restaurant and two bars, there is a chance to enjoy some real diversity. Collage restaurant is a unique combination of art and food, serving a fusion of Mediterranean cuisine in art exhibition style surroundings. For a drink, take time out in The Atrium Bar or experience the buzz of Glasgow in Collage Bar, a real contribution to the city's already stylish bar scene and voted Best Bar Design in the Theme Magazine Awards.

OUR SERVICES

Whether you are planning a small intimate gathering or a larger celebration, we offer flexible options of private rooms to suit your requirements.

Our attention to detail, expertise planning and organisational flair means you can relax and enjoy your day. We can arrange everything on your behalf to ensure that your day is exactly how you want it to be. From menus to the table plan, from décor to the entertainment, our dedicated staff are renowned for going that extra mile.



WEDDING PACKAGE

In addition to bespoke and tailor made weddings, the Radisson BLU Hotel Glasgow offers a range of inclusive packages that include everything needed for an outstanding reception.

Package prices start from £53 per person, based on 75 adult day guests.
All prices are valid for weddings taking place before 31/12/2014

- ♥ Wedding menu tasting (for 2)
- ♥ Red Carpet Welcome
- ♥ A glass of bubbly on arrival
- ♥ Two glasses of house wine with wedding breakfast
- ♥ A glass of bubbly for traditional toast
- ♥ Toast Master/Event Manager
- ♥ Wedding breakfast room hire
- ♥ Personalised printed table plan, place cards and menu cards
- ♥ *Bronze package – see overleaf
- ♥ 3 course menu from those shown overleaf (supplements applies from menu 4 onwards)
- ♥ Children's menu – complimentary for under five years
- ♥ Dietary requirements
- ♥ Silver cake stand and knife
- ♥ PA system and microphones for speeches
- ♥ Staging
- ♥ Dancefloor
- ♥ Unique photograph opportunities
- ♥ Complimentary overnight accommodation in a Junior Suite for Bride & Groom
- ♥ With a bottle of Champagne and breakfast with late checkout
- ♥ Specially negotiated accommodation rates for guests
- ♥ Complimentary 1st Anniversary dinner with wine for Bride & Groom

BRONZE PACKAGE £53:

White or black chair cover & coloured sash of either organza, satin, lace or taffeta

Table runner

Mirror plate

Table crystals

Choice of Martini Candelabra/fish bowl/tall stem vase/single cylinder vase/birdcage

SILVER PACKAGE £55:

White or black chair cover & coloured sash of either organza, satin, lace or taffeta

Table runner

Mirror plate

Table crystals

Scattered tea lights

Choice of Martini Candelabra/fish bowl/tall stem vase/single cylinder vase/birdcage with flowers

GOLD PACKAGE £57:

White or black chair cover & coloured sash of either organza, satin, lace or taffeta

Table runner

Mirror plate

Table crystals

Scattered tea lights

Choice of Martini Candelabra/fish bowl/tall stem vase/single cylinder vase/birdcage with flowers, goblets and crystal trees

ADDITIONAL SERVICES:

Let us take care of the added touches for you

Ceremony Room

Transport

Flowers

Disposable Cameras

Piper

Lighting

LED Dance floor

Hen/Stag Party Packages

Balloons

Cheese board

Champagne upgrade

Crèche facilities

Starlight Backdrop

Guest Accommodation

Entertainment

Gift Vouchers

Canapés

Choice of Centre pieces

SAMPLE MENUS

The Radisson BLU Hotel Glasgow sources local primary products to create an extensive range of menus and dishes for you and your guests to enjoy. Below are some recommended menus we offer. Supplements may apply.

MENU 1

Sweet potato soup finished with coconut cream and coriander

Confit chicken supreme, roasted garlic and chive mash, fine beans, carrots with a woodland mushroom and tarragon fricassee

Orange panna cotta with citrus sauce

Tea coffee with petit fours

MENU 2

Glazed feta quiche with tomato and red onion carpaccio and sweet basil oil

Roasted loin of pork with grain mustard mash, fine beans, courgettes and apple compote

Iced praline parfait with butterscotch sauce

Tea coffee with petit fours

MENU 3

Grilled goats cheese with herb crouton, apple and hazelnut salad, drizzled with grain mustard dressing

Roasted salmon fillet with anchovy and caper butter, Bok choy, roasted red pepper and scallop potato

Peach Melba with poached peach, vanilla pod ice cream and raspberry sauce (seasonal)

Tea coffee with petit fours

MENU 4

Warm mozzarella and plum tomato on focaccia crostini, roasted red pepper, rocket salad and basil oil

Cream of asparagus soup

Honey glazed loin of gammon, scallion mash, braised Savoy cabbage with pancetta and roasted vegetables

Dark chocolate tart, white chocolate shavings and chocolate sauce

Tea coffee with petit fours

MENU 5

Haggis timbale with creamed potatoes, turnip with a whisky cream jus

Leek and potato soup with flaked smoked haddock

Rump of lamb with sweet potatoes, wilted spinach and grilled aubergines, drizzled with redcurrant and rosemary jus

Raspberry cranachan

Tea coffee with petit fours

MENU 6

Glazed fillet of smoked haddock with Welsh rarebit, ripened plum tomatoes, finished with basil oil

Carrot, ginger and coriander soup

Chicken breast filled with herb mousse, fondant potato and roasted Mediterranean vegetables

Chocolate praline truffle with Chantilly cream

Tea coffee with petit fours

MENU 7

Chicken liver pate, brioche crouton and red onion marmalade

Seared fillet of sea bass with pomme boulingere, braised fennel and seasonal greens with carrot and dill puree

Green apple bavarois and lime sorbet

Tea coffee with petit fours

MENU 8

Home cured salmon gravadlax, crisp watercress, potato and chive crème fraiche salad

Cream of mushroom soup with tarragon and truffle cream

Breast of chicken wrapped with sage and Parma ham, potato fondant, roasted courgettes scented with garlic, marinated red peppers and traced with natural jus

Lemon tart with Scottish raspberries and coulis

Tea coffee with petit fours

MENU 9

Home smoked duck breast, brioche crouton, beetroot and spring onion leaves

Seared sirloin steak, roasted châteaux potatoes, flat cap mushroom with bacon lardons and baby onions

Baked vanilla cheesecake, coconut tuille and mango salsa

Tea coffee with petit fours

MENU 10

Tain of salmon with crayfish tails and keta caviar

Roast rib of beef, roasted carrot, parsnip and courgette, with gratin potatoes and horseradish jus

French apple tart with calvados sauce Anglaise

Tea coffee with petit fours

MENU 11

Scottish smoked salmon with red onion, capers and lemon salad

Fillet of Beef Wellington, cooked with duxelle of mushrooms, wrapped with Parma ham and puff pastry served with Vichy carrots, green beans and port wine jus

Raspberry mousse with passion fruit syrup

Tea coffee with petit fours



We would be delighted to be part of your magical day.

Please contact our events team to arrange a viewing appointment

Phone - 0141 204 3333

Email - info.glasgow@radissonblu.com

Website – www.radissonblu.co.uk/hotel-glasgow