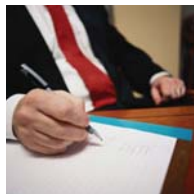


GLYNHILL HOTEL



CONFERENCE & BANQUETING,
CORPORATE HOSPITALITY,
TRADESHOW & EVENTS BROCHURE.



CONFERENCE & BANQUETING, CORPORATE HOSPITALITY FACILITIES AT THE GLYNHILL HOTEL



There is a choice of Suites for your own particular function requirements:

THE BARONY BANQUETING SUITE has accommodation for approximately 420 guests. Comfortable and spacious with every facility for the larger Function, the

Barony Suite may be sub-divided into the Barony One and the Barony Two Suite.

THE BARONY ONE SUITE

Is suitable for approximately 170 guests, own pre-reception lounge, guest facilities and own entrance.

THE BARONY TWO SUITE

Has accommodation for approximately 220 guests, spacious dance floor, own pre-reception lounge, guest facilities and own entrance.

LE GOURMET, THE GLYN & ALCOVE

Are ideal venues to unwind after your successful meeting, relax and enjoy the first class food prepared by our award winning French Chef, ideal venue for corporate/private dining.

THE MACKINTOSH AND MORAY ROOMS

Are located on the first floor of the hotel, both rooms are suitable for private Dining and smaller intimate corporate events, each room can cater for up to 50 guests.

All public areas and function suites are fully air-conditioned.

SPECIAL ACCOMMODATION RATES

We offer Special Accommodation Rates for guests attending a function, Corporate Event or Meeting at the Glynhill Hotel (subject to availability). Relax and stay overnight after the event without the worries of driving home. For reservations please contact the hotel direct on 0141 886 5555.

BOOKING PROCEDURES

A letter of confirmation and a £500.00 Deposit is required 7 days after a provisional reservation, 90% of the estimated Function Account is payable 14 days prior to the event (Minimum numbers for the meal on Fridays and Saturdays is 80-100 guests in Barony One, 100-120 Guests in Barony Two and the Whole Suite is 180-300. If you unfortunately have to cancel your booking the Hotel will retain the confirmation deposit of £500.00. There will be a further cancellation charge of 50% of the estimated account if the Hotel is unable to re-let the accommodation. The hotel will try and minimise loss by re-letting the accommodation and may be able to waive the cancellation charges.

Brochure can be altered at the discretion of the management. The management reserve the right to amend the programme without prior notice being given.

THE MENU

Please select two choices from each of the four courses to make your ideal function or event menu. This flexibility ensures your menu comprises of good choices for guests.

ACCOMMODATION AT THE GLYNHILL HOTEL

From the moment you arrive at the family-run Glynhill Hotel, we want you to be able to relax knowing that the services and amenities on offer are second to none.

What makes the Glynhill special is our commitment to service and this shows from the initial moment of booking through to your Event itself. Our In-house Co-ordinators will assist in every way to ensure your expectations are more than exceeded. Years of experience and attention to detail have made the hotel one of Scotland's foremost Event venues.

Our fully refurbished, self-contained Barony Suite has accommodation for over 400 guests with first class facilities to match including separate pre-reception lounges, cloaks and guest amenities. The Hotel's 145 bedrooms include luxurious new contemporary Club Rooms.

Our award-winning French Chef, Pascal Eck, will delight your guests with his interpretation of modern and classic cuisines, from our tailor made packages through to our A La Carte menu option, ensuring a successful Event for you and your guests.

ROOM FACILITIES

- ▶ Telephone
- ▶ Radio/TV
- ▶ Tea/Coffee
- ▶ Hairdryer
- ▶ Fresh Fruit
- ▶ Room Service
- ▶ Trouser Press/Ironing Board
- ▶ Double/Twin rooms for single occupancy

ACCOMMODATION FACILITIES

TOTAL NO. OF ROOMS	145
FAMILY	16
DOUBLE/TWINS	57
PREMIUM/CLUB ROOMS	72
PARKING	230



CONFERENCE/EXHIBITION FACILITY

- ▶ LCD Projector
- ▶ Overhead Projector
- ▶ AV Equipment
- ▶ PA System
- ▶ Microphone/Sound
- ▶ Video
- ▶ Platform
- ▶ Track Lights
- ▶ Spotlights
- ▶ ISDN Line/Broadband
- ▶ Air Conditioning
- ▶ Broadband
- ▶ WiFi

MEETING ROOM FACILITIES

ROOM/SUITE	Seating Capacity		Area Sq.m
	Theatre Style	Banquet	
BARONY *	450	420	430
BARONY (1)	200	180	209
BARONY (2&3)	150	220	220
MACKINTOSH	60	40	51
MORAY	55	40	47
BOARDROOM	40	25	36
EXECUTIVE	40	20	32
EXEC LOUNGE	80	50	84
LOUNGE 1	80	50	100

Additional purpose built syndicate rooms 201, 202 & 203.

* Partition Available.

A LA CARTE MENU



The Banqueting Manager will be only too pleased to assist in the preparation of your own package theme, taking into account additional finer requirements. Please note that menus for Events are a suggested 4 course and coffee, outwith breakfast packages. Please note that there may be a minimum charge applied on certain dates during the year (applicable for conference and trade shows).

The A La Carte choice enables you to customise your own menu, please add £2.00 to menu total for added choice.

Drink packages available with A La Carte menu.

Cold Starters

Trio of Melon served with Parma Ham and Red Berry Compote	£3.50
Galia Melon, Strawberry Sorbet and Midori Syrup (v)	£4.00
Lemon Pepper marinated Fillet of Chicken Caesar Salad served in a Parmesan Basket	£4.50
Salad of Atlantic Prawns, Baby Gem Lettuce and Marie Rose Sauce	£4.00
Assorted Greek Platter	£6.00
Home Smoked Breast of Barbary Duck, Apricot and Grain Mustard Compote, Baby Gem Lettuce and Aioli Dressing	£5.00
Trio of Scottish Salmon, Fennel and fresh Dill Salad, Langoustine and Caviar Dressing	£6.00
Assiette of Italian Antipasti served with Crissini	£6.00
Corn fed Chicken and Shitake Mushroom Terrine, served with Condiment and Ravigotte Dressing	£5.00
Chicken Liver Pate, served with Cumberland Sauce and Condiment	£3.50

Hot Starters

Mixed Seafood and Spring Onion Fish Cake, Plum Tomato and Mango Salsa	£4.00
Poached Darne of Salmon served with Langoustine and Mussels Bisque	£3.50
French Goat Cheese and home-dried Tomato Tart, Baby Spinach Salad and Raspberry Dressing (v)	£4.00
Seared Scallops, Black Pudding Mash and Pea Velouté	£6.50

Soups £3.50

Cream of Carrot, Pickled Ginger and fresh Coriander (v)	
Cream of Roasted Plum Tomatoes and fresh Basil (v)	
Cream of mixed Wild Mushrooms and Arran Mustard (v)	
Cream of Cauliflower and Dijon Mustard (v)	
Cream of Asparagus and Lemon Zest (v)	
Cream of Chicken and fresh Chives	
Provençale Fish Soup, Rouille, Crouton and Gruyere Cheese	(£4.25)
Tomato, Red Peppers and fresh Basil (v)	
Mediterranean Minestrone, Crouton and fresh Parmesan (v)	(£3.95)
Leek and Ayrshire Potatoes (v)	
Pea and baked Ham	
Cullen Skink	(£3.95)
Scotch Broth (v)	

Mains courses

All served with:

*Steamed Seasonal Vegetables or Honey Roast Root Vegetables
Roast Rosevale Potatoes with Rosemary or Boiled Baby New Potatoes*

Fish

Grilled Fillet of Salmon, Lobster and Avruga Caviar Cream Sauce	£10.50
Roast Fillet of Sea Bass, Three Beans Cassoulet and Red Onion Jus	£11.50
Herb Crusted Fillet of Haddock served with Tomato and Avocado Salsa	£10.50
Poached Fillet of Sole, Dugléré Sauce	£11.00

Poultry and Game

Stuffed Chicken Supreme with Sage and Onion, Red Port and Mixed Mushrooms Sauce	£10.50
Roast Breast of Barbary Duck, Sautéed Pak-Choy and Orange Glaze	£11.50
Supreme of Guinea Fowl filled with Sultanas and Hazelnut Mousse, Deep Red Wine Jus	£11.00
Roast Turkey Breast, Sage and Onion Stuffing, Chipolatas, Cranberry Sauce and Jus	£10.50
Fillet of well hung Venison, Savoy Cabbage and Pancetta Ragout, Mixed Berries Sauce	£14.50

Meat

Roast Scottish Rib Eye served with Bordelaise and Spring Onion Sauce	£13.50
Crowned Fillet of Beef with a Ceps Mousse, Madeira Sauce ..	£17.00
Grilled Sirloin Steak served with traditional accompaniment and Tarragon Béarnaise Sauce	£15.00
Crusted Rack of Lamb with Fresh Mint and Pommery Mustard, Light Heather Honey Jus	£12.50
Lemon Thyme marinated Pork Fillet, Sautéed Apple Golden Delicious and Calvados Cream Sauce	£10.50

Vegetarians Dishes £9.50

Ragout of mixed Wild Mushrooms and Baby Asparagus set in a Toasted Brioche, Herb Oil (v)	
Gratin of Potato Gnocchi, French Peas and Parmesan Cream (v)	
Open Ravioli of chard-grill Mediterranean Vegetables and Pesto Cream (v)	
Home-dried Tomato and fresh Basil Risotto served with Parmesan Crisps (v)	

Cheese Courses £3.50

Selection of Scottish and Continental Cheeses, Apple Chutney and Oatcakes	
Warm Crottin de Chavignole with a Parsley Crust, Rocket Salad and Sweet Chilli Dressing	
French Brie set in a Filo Pastry Case, Redcurrant Coulis	

Sweets Courses

Light Chocolate Cheesecake served with a Mint Crème Anglaise	£3.00
Fresh Mixed Berries and soft Fruit Pavlova, Strawberry Coulis	£3.00
Profiteroles filled with Vanilla Chantilly Cream, Hot Chocolate Sauce and Grilled Almonds	£3.00
Warm Banana Bread, Hot Chocolate Sauce and Pistachio Ice Cream	£3.50
Fresh Fruit Salad served with Fresh Cream or Vanilla Ice Cream	£4.00
Dark Chocolate Mousse, Coffee Sauce	£3.00
Cointreau Panna Cotta, Orange Coulis	£3.50
Apple and Cinnamon Tart, Caramel Ice Cream and Maple Syrup	£4.00
Fresh Strawberry and Drambuie Gateau, Raspberry Coulis	£4.00
Pear and Almonds Tart, Chocolate Ice Cream and Toffee Sauce	£3.50
Raspberry Cheesecake, Glayva Sauce	£3.00
Lemon and Lime Cheesecake, Strawberry Coulis	£3.00
Glynhill Trio of Chocolate	£5.00
Assiette of Citrus Miniardise	£5.00
Blairgowrie Raspberry Cranachan served with Lavender Shortbread	£4.50

Petits fours

Selection of mini French Petits Fours	£1.50
Selection of Swiss Chocolate	£2.25
Selection of Mini Praline	£1.80
Tea/Coffee & Mints	£1.50



BANQUETING PACKAGES

MENU ONE

£20.50 *per person*

Trio of Melon served with Parma Ham and Red Berry Compote

•
Cream of Carrot, Pickled Ginger and fresh Coriander (v)

•
Stuffed Chicken Supreme with Sage and Onion,
Red Port and Mixed Mushrooms Sauce

Selection of Seasonal Vegetables and Rosevale Boiled Potatoes

•
Light Chocolate Cheesecake served with a Mint Crème Anglaise

•
Coffee and Mints

MENU TWO

£24.50 *per person*

Hot Poached Darne of Salmon served with
Langoustine and Mussels Bisque

•
Cream of Roasted Plum Tomatoes and fresh Basil (v)

•
Roast Scottish Rib-eye served with a
Bordelaise and Spring Onion Sauce

Selection of Honey Roast Vegetables and Roast Baby New Potatoes

•
Fresh Mixed Berries and Soft Fruit Pavlova, Strawberry Coulis

•
Coffee and Mints

MENU THREE

£26.50 *per person*

Starters

Trio of Melon served with Parma Ham and Red Berry Compote

Or

Assiette of Atlantic Prawns with Saffron Mayonnaise,
Poached Fillet of Mackerel and Lime Bavaois

Soups

Cream of Carrot, Pickled Ginger and fresh Coriander (v)

Or

Scotch Broth (v)

Mains

Roast Scottish Rib-eye served with Bordelaise and
Spring Onion Sauce

Or

Grilled Fillet of Salmon, Lobster and Avruga Caviar Cream Sauce

Selection of Honey Roast Vegetables and Roast Baby New Potatoes

Sweets

Selection of Scottish and Continental Cheeses,
Apple Chutney and Oatcakes

Or

Profiteroles filled with Vanilla Cream,
Hot Chocolate Sauce and Grilled Almonds

•
Coffee and Mints



BANQUETING PACKAGES

MENU FOUR

£23.00 *per person*

Salad of Atlantic Prawns, Baby Gem Lettuce and Marie-Rose Sauce

•
Cream of Asparagus

•
Cruised Rack of Lamb with Fresh Mint and Pommery,
Light Heather Honey Juice

Selection of Honey Roast Vegetables and Roast Baby New Potatoes

•
Profiteroles filled with Vanilla Chantilly Cream,
Hot Chocolate Sauce and Grilled Almonds

•
Coffee and Mints

MENU FIVE

£21.00 *per person*

Fanned Melon with Fruits of the Forest and Raspberry Coulis

•
Cream of Roasted Plum Tomatoes and Fresh Basil (v)

•
Pan Fried Supreme of Chicken Bread Crumbed
with Tomato and Asparagus Tips

Chef's Selection of Steamed Vegetables with Roasted Baby New Potatoes

•
Chocolate Cheesecake served with Mint Anglaise

•
Coffee and Mints

MENU SIX

£27.00 *per person*

Starters

Poached Salmon with Fennel and fresh Dill Salad

Or

Assiette of Gala Melon served with
Strawberry Sorbet and Midori Syrup

Soups

Fresh Carrot and Coriander (v)

Or

Scotch Broth (v)

Mains

Grilled Sirloin Steak with Red Wine and Button Mushroom Sauce

Or

Supreme of Chicken in a Smoked Cheese and Chardonnay Sauce

Selection of Steamed Vegetables with Roast and Boiled Baby New Potatoes

Sweets

Fresh mixed Berries and soft Fruit Pavlova served
with Strawberry Coulis Glynhill Trio of Chocolate

•
Coffee and Mints



BUFFET PACKAGES

THREE COURSES BUFFET

£18.95 *per person*

(Served with Bread Rolls, Condiments and Sauces)

Starters

- Soup of the Day (v)
- Caesar Salad, make your own, Bacon or Plain (v)
- Chicken Liver Parfait
- Selection of Continental Cold Meat
- Fresh Fruit Cocktail

Mains

- Thai Green Chicken Curry
- Chilli Con Carne Served with Rice and Pitta Bread
- Poached Fillet of Salmon, Langoustine and Mussels Bisque
- Potato Gnocchi with French Peas and Parmesan Cream (v)

Vegetables

- Roast Rosevale Potatoes (v)
- Turmeric Braised Rice (v)
- Green Beans with Parsley and Garlic (v)
- Steamed Carrot with fresh Coriander (v)

Sweets *(Choose two from the following)*

- Selection of Cheese, Apple Chutney and Oatcakes
- Fresh Fruit Salad served with pouring Cream and Strawberry Coulis
- Light Mandarin Gateaux with fresh Cream
- Fresh Lemon Meringue pie with fresh Cream
- Home made Apple Pie with fresh Cream

Coffee and Mints

THREE COURSES BUFFET

£22.95 *per person*

(Served with Bread Rolls, Condiments and Sauces)

Starters

- Soup of the Day (v)
- Salad of Tomato, Mozzarella and Pesto (v)
- Chargrilled Mediterranean Vegetable Salad with Garlic and Olive Oil (v)
- Lime Marinated Salmon
- Selection of Continental Cold Meat

Mains

- Roast Turkey Breast served with traditional accompaniment and Cranberry
- Strip of Beef Fillet, Green Peppercorn and Button Mushrooms Sauce
- Fillet of Sea Bass, Three Beans Cassoulet and Red Onion Jus
- Vegetable Fajitas, Guacamole, Crème Fresh and Salsa (v)

Sweets *(Choose two from the following)*

- Selection of Cheese, Apple Chutney and Oatcakes
- Fresh Fruit Salad served with pouring Cream and Strawberry Coulis
- Black Forest Gateaux with fresh Cream
- Home made Apple Pie with fresh Cream

Coffee and Mints



EVENING FINGER BUFFET

Finger buffet (served with assorted dips, coffee and mints)

Choice of 4 sandwiches fillings plus 3 items *£10.00*

Choice of 4 sandwiches fillings plus 4 items *£12.00*

Choice of 4 sandwiches fillings plus 5 items *£14.00*

Choice of 4 sandwiches fillings plus 6 items *£16.00*

Selection of closed sandwiches (white and brown bread)

Chicken Coronation

Tuna, Sweet Corn and Mayonnaise

Roast Beef, Horseradish and Rocket

Ham, Mustard and Iceberg Lettuce

Turkey, Cucumber and Cranberry Sauce

Tomato, Cheese and Cucumber (v)

Prawn and Marie Rose Sauce

Egg, Mayonnaise and Cress (v)

Selection of open sandwiches

Chicken Liver Parfait and Red Currant Jelly (Country brown)

Home-dried Tomato, Mozzarella and Pesto (Olive bread) (v)

Smoked Salmon and Cream Cheese (Mini Croissant)

Chard Grill Vegetables and Parmesan Shaving (Ciabatta) (v)

Brie and Apple Chutney (Walnut bread) (v)

Goat Cheese and Red Pepper (Country bread) (v)

Houmous and Cucumber (Pitta bread) (v)

Taramasalata and Avruga Caviar (Pitta bread) (v)

Parma Ham, Rocket and Figs (Ciabatta)

Cajun Chicken and Guacamole Tortilla

Sausage Rolls

Mixed Seafood Fish Cake

Chicken Pakora

Vegetable Pakora (v)

Selection of Pizza (v)

Breaded Haggis Balls

Vegetable Spring Rolls (v)

Salmon Teriyaki Skewer

Beef and Coconut Skewer

Chicken Satay

Chicken and Red Pepper Kebab

Spicy Chicken Drumstick

Prawns Toast

Onion Bhajji (v)

Mixed Mini Quiche (v)

Pastries and Scones

Tea/Coffee & Biscuits *£1.50*



CANAPES MENU

£1.50 *each*

Savoury cold

- Quail Egg, Cherry Tomato, Lemon Crème Fresh Tartlet (v)
- Parma Ham and Parmesan Shaving on Ciabatta Bread
- Baby Caesar Salad served in a Parmesan Basket (v)
- Smoked Salmon, Taramasalata and Avruga Caviar on Pumpernickel
- Prawns and Saffron Mayonnaise in Pastry Case
- Salmon and Chives Rilette on Caraway Seed Crouton
- Home-dried Tomato, Baby Mozzarella and Pesto Dressing on Olive Bread (v)
- Chicken Liver Parfait and fresh Raspberry on Brown Bread
- Houmous and Chives on Pita Bread (v)
- Tuna and Sweet Corn Cornet
- Selection of Sushi

Savoury hot

- Selection of Mini Quiche (v)
- Breaded McSweens Haggis Ball
- Baby Black and White Pudding Skewer
- Chicken, Soya Sauce and Sesame Seeds Toast
- Cajun Chicken and Vegetable Cone

Sweet

- Mixed Fruit and Crème Patisière Tartlet
- Red Berries and Chantilly Pavlova
- Mixed Fruit Skewer
- Chocolate Mousse Mini Choux
- Fresh Strawberry Dip in Dark Chocolate



EXHIBITION/CONFERENCE TARIFF & PACKAGES

ROOM HIRE CHARGES

The Barony Suite on application for Conference and Exhibition Purposes

Mackintosh.....£120.00

Moray.....£120.00

Boardroom.....£120.00

Executive.....£120.00

Syndicate 201.....£95.00

Syndicate 202.....£95.00

Syndicate 203.....£95.00

Lounge 1.....£175.00

Lounge 2.....£175.00

Barony 1.....£600.00pp

Barony 2.....£600.00pp

OHP/Screen.....£35.00

Flipchart.....£15.00

TV&Video.....£45.00

LCD Projectors.....£150.00 approx

Day Delegate Rate.....£30.00per person
(Minimum of 8 delegates)

Weekend Rate.....£25.00

Fully inclusive of room hire, morning tea, coffee and biscuits on arrival, mid morning tea & coffee, 2/3 course lunch (sit down or buffet style), afternoon coffee, and standard equipment i.e. Overhead Projector, screen and flipchart. Other equipment may be organised at an additional cost.

RESIDENTIAL PACKAGE RATES FROM

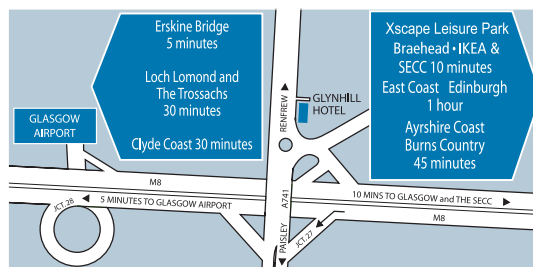
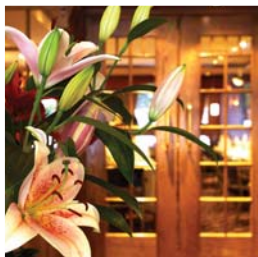
Weekday Single.....£125.00

Weekday Twin.....£90.00

Weekend Single.....£95.00

Weekend Twin.....£80.00

GLYNHILL HOTEL



THE GLYNHILL HOTEL AND LEISURE CLUB

Junction 27 M8

PAISLEY ROAD, RENFREW
GLASGOW PA4 8XB

Free parking for 250 cars.

(1 mile from Glasgow International Airport)

TEL: +44 (0) 141 886 5555 FAX: +44 (0) 141 885 2838

RESERVE TEL NO: +44 (0) 141 885 1111

ACCOUNTS: +44 (0) 141 885 2499

AA ★★ ★ RAC ★★ ★ STB 4 Crown Commended

E-MAIL: events@glynhill.com

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