

DAY DELEGATE RATE

IF ORDINARY ISN'T
FOR YOU, COME WITH US.

CORPORATE EVENTS

0141 420 5008 | glasgowsciencecentre.org



WHY CHOOSE THE ORDINARY?

Glasgow Science Centre has over 300 interactive exhibits to have fun with, so what could be better than arranging for delegates to have a go at all the fun and games after lunch?

We have lots of different day time spaces to choose from and we are here to support you every step of the way, with a reputation for delivering excellent food and drink we are confident you will have a memorable and seamless conference.

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THE PACKAGE

£45 + VAT Per Person (Minimum numbers of 60)

- Main meeting room hire
- Arrival tea, coffee and mini Danish pastries
- Mid-morning tea, coffee and biscuits
- Working lunch served with fruit juice and water with access to over 300 exhibits
- Afternoon tea, coffee and biscuits
- AV: LCD projector, screen, laptop, lectern, microphone, flipchart and AV Technician
- Registration desk with your choice of black or white linen
- Full event management, Wi-fi, complimentary car-parking and cloakroom

ENHANCE YOUR CONFERENCE

- Add warm, filled breakfast rolls and croissants: **£4.35 + VAT pp**
- Add arrival bacon rolls: **£2.35 + VAT pp**
- Add a selection of freshly cut seasonal fruits: **£2.10 + VAT pp**

WHY CHOOSE THE ORDINARY?

SANDWICHES | CHOOSE FIVE

Hot smoked Orkney salmon, chive cream and rocket.

Honey roast Ayrshire ham salad with wholegrain Arran mustard.

Whisky and salt cure gravlax, lemon mayonnaise.

Cajun spiced chicken, red pepper relish.

GSC club.

Peppered beef, red onion chutney.

Mature cheddar cheese with pear and grape chutney. 

Free range egg and watercress. 

SALADS | CHOOSE ONE

Mixed leaf salad with classic French vinaigrette. 

Apple and cheese slaw with crispy bacon.

Roast vegetable with bocconcini and sun blushed tomatoes in garlic oil. 

Lightly spiced giant couscous with apricots and toasted almonds. 

Classic Caesar salad with baby gem, crisp croutons, anchovies and Parmesan.

Penne pasta salad with roast cherry tomatoes in basil oil. 

SAVOURY | CHOOSE TWO

Red onion tart with Strathdon blue cheese. 

Mediterranean rustic bread with taramasalata, hummus and a selection of oils. 

Parma ham arancini.

Chicken and wild mushroom terrine.

Grilled tiger prawns in sweet chilli sauce with roasted cashew nuts.

DESSERTS | CHOOSE TWO

Chocolate and salted caramel tart. 

Ecclefechan tart. 

Dundee marmalade cheesecake. 

Chocolate and chestnut roulade. 

Sticky toffee pudding with vanilla custard. 