

Christmas Parties



SPARKLE
and FIZZ

UNDER
the STARS

Get in touch to start planning
your perfect Christmas party.

Our unique VENUE *

Glasgow Science Centre is the perfect backdrop to your private Christmas party this year. Make it a party to remember at one of the most unique and exciting venues in the city of Glasgow. Each exclusive party can be customised with a range of add-on options.

Enjoy a *sparkling* drinks reception, with *panoramic* views over the River Clyde as you explore our *interactive* exhibits, before heading for dinner.

THE PACKAGE:

Based on 100–420 guests, includes:

- Exclusive venue hire
- A glass of fizz on arrival
- Set 3-course dinner with tea and coffee
- ½ bottle of wine per person
- Christmas crackers, décor, and lighting
- Dedicated events team

Our 2025 price is £55 per person plus VAT



Every event held at Glasgow Science Centre contributes to our charitable mission to inspire everyone to explore and understand the world around them, and to discover and enjoy science.

Make it YOUR OWN *

We can help make your Christmas party extra special for you and your guests. There are plenty of additional opportunities for branding, graphics and AV support so you can bring your own entertainment and create the perfect experience.

PRIVATE PLANETARIUM EXPERIENCE FOR UP TO 200 GUESTS

Two 25-minute shows before dinner. Explore the Wonders of the Night Sky in our live, presenter-led full-dome Planetarium experience.

+£750 plus VAT

ARRIVAL COCKTAIL UPGRADE

A sparkling festive blend of gin, prosecco and cranberry with edible glitter served on arrival.

+£1.65pp plus VAT

CHRISTMAS CANAPÉS UPGRADE

A selection of beautiful flavours to whet your appetite, 4 canapés per person.

+£11.50pp plus VAT

Enquiry form



Christmas MENU

Starter

CAULIFLOWER | KALE | CHEDDAR (v)

Roasted cauliflower, kale and smoked St Andrews cheddar tart, endive salad, served with Arran mustard dressing

EGG | MILK | GLUTEN | SOYA | MUSTARD - MAY CONTAIN NUTS | SOYA | SESAME

Main

TURKEY | LEEK | BACON

Roast turkey roulade, charred leek and bacon stuffing, pigs in blankets, roasted root vegetables, mashed potato, served with turkey gravy

EGG | MILK | GLUTEN - MAY CONTAIN NUTS | SOYA | SESAME

FOREST MUSHROOM | TARRAGON | PARMESAN (v)

Pan roasted gnocchi, sautéed forest mushrooms, tarragon cream, vegetarian parmesan, served with truffle oil

MILK | GLUTEN - MAY CONTAIN NUTS | SOYA | SESAME

Dessert

CHOCOLATE | PEAR | HAZELNUT (v)

Chocolate mousse, hazelnut bavares, pear gel and chocolate sablé

EGG | MILK | GLUTEN | SOYA | NUTS

Canapés

4 per person | +£11.50pp plus VAT

PANCETTA | LEEK | CHEDDAR

Smoked pancetta, charred leek and cheddar quiche

MACKEREL | BEETROOT | HORSERADISH

Smoked mackerel, horseradish cream, pickled beetroot on crostini

BEETROOT | GOAT CHEESE | HAZELNUT (v)

Roasted beetroot, pickled shallots, whipped Elrick log goats cheese and candied hazelnut cone

MUSHROOM | MOZZARELLA | TARRAGON (vg)

Arancini rice ball, with truffled winter forest mushrooms, tarragon and vegan mozzarella

We can accommodate allergy and dietary requirements when provided in advance. Please discuss with our team when making your booking.