

# DINNER PACKAGE AUTUMN/ WINTER.



# THE PERFECT FORMULA FOR YOUR EVENT.

Kick-start your evening with a drinks reception among our range of engaging exhibits, giving your guests a truly unique experience. They'll then move to our Atrium - an impressive setting for a celebratory dinner or awards ceremony, complete with a large screen and ambient lighting.



Alternatively, for a more intimate gathering, our Hive offers a distinctive space overlooking the River Clyde, accommodating up to 120 guests.



# DINNER PACKAGE

**£58 + VAT PER PERSON**

- 150+ guests

**£60 + VAT PER PERSON**

- 100 to 150 guests



- Exclusive hire of one of our science floors, featuring interactive exhibits, for the arrival reception
- Exclusive hire of the Atrium or Hive for dinner and dancing (until midnight)
- Glass of fizz on arrival
- Three-course set dinner served with tea and coffee (please choose from the options below)
- Half bottle of wine per person
- Dedicated, experienced Event Manager to support you throughout
- Complimentary car parking, high speed Wi-Fi and cloakroom facilities

Please note, if you would like to add on a bar, there will be a minimum spend of £300 + VAT.

## ELEVATE YOUR EXPERIENCE WITH THESE OPTIONAL ADD ONS:

- Private Planetarium show where you'll be guided on a journey through the solar system – from £800 + VAT
- Additional glass of fizz for the arrival reception – from £4.95 + VAT per glass
- Flying service canapés for your guests on arrival – from £12.50 + VAT per person

# THE MENU

Our seasonal dinner menus, curated by our Head Chef, showcase the very best locally sourced and in-season ingredients.

## Starters

- Confit chicken and ham hough terrine, piccalilli purée, endive and crisp toast
- Duck rilette, pickled blackberry, parsnip purée and rye crisp
- Haggis, neep and tatties clapshot, vegetable crisp and whisky sauce
- Smoked mackerel tian, beetroot, horseradish cream and hazelnut dressing

## Vegetarian Starters

- Beetroot and shallot galette, whipped goats' cheese, walnuts, rocket and balsamic dressing  
*Vegan alternative available*
- Charred leek, grain mustard and cheddar tart, mustard emulsion and micro salad  
*Vegan alternative available*
- Baked celeriac, roast cauliflower purée, apples and toasted hazelnut dressing
- Roast sumac spiced squash, charred corn, labneh and chermoula dressing

## Mains

- Roast corn-fed chicken fillet, heritage carrots, buttered potatoes and thyme jus (GF)
- Beef, cep purée, burnt onion, mash potato and demi-glace
- Roast pork belly, black pudding croquette, parsnip purée and cider jus
- Roast salmon fillet, wilted spinach and kale, mash potato and white wine chive cream (GF)

## Vegetarian Mains

- Charred leek, jerusalem artichoke, kale and creamed white bean ribolitta and herb pangratto  
*Vegan alternative available*
- Pan roasted gnocchi, sautéed forest mushroom, spinach tarragon cream and vegetarian parmesan  
*Vegan alternative available*
- Roast squash pasta, vegetarian parmesan, garlic cream, sage and toasted hazelnut pesto
- Roast courgette pea risotto, mascarpone, basil pesto, vegetarian parmesan (GF)  
*Vegan alternative available*

## Desserts

- Chocolate mousse, coffee sponge chocolate sablé, chestnut purée and coffee ice cream  
*Vegan alternative available*
- Vanilla crowdie cream, vanilla genoise, apple compote and blackberry sorbet  
*Vegan alternative available*
- Pear and roasted almond frangipane, honey crowdie cream and amaretti ice cream
- Pumpkin cream, toasted brown sugar meringue, cinnamon honey biscuit  
*Vegan alternative available*

## DID YOU KNOW?

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.