

DINNER PACKAGE SPRING/ SUMMER.



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

- Smoked ham hough terrine, minted pea emulsion, endive, dill oil and rye crisp
- Confit chicken and mushroom terrine, tarragon emulsion and micro salad
- Chicken liver parfait, spiced rhubarb chutney with toast
- Hot smoked salmon lemon, dill crème fraîche', pickled fennel with oat biscuits

Vegetarian Starters

- Grilled asparagus, crumbled feta cheese and spring pea tart
Vegan alternative available
- Smoked aubergine, tomato galette and basil pesto rocket salad
Vegan alternative available
- Vegetarian haggis, neeps and tatties clapshot, vegetable crisp with whisky sauce
Vegan alternative available
- Confit tomato, whipped goats' cheese and olive tapenade

Mains

- Roast chicken fillet, haggis bon bon, creamed leeks, buttered potatoes and café au lait
- Slow braised beef, roasted heritage carrots, parsley mash and mustard jus
- Roast lamb chump, confit lamb shoulder, cabbage pomme mouseline and rosemary jus
- Roast salmon fillet, spring greens, mash potato, pickled mussels and beurre blanc

Vegetarian Mains

- Spinach and ricotta pasta, roast asparagus, spring peas and sage butter
- Pan roasted gnocchi, charred sprouting broccoli, kale, spinach, garlic cream, vegetarian parmesan and chilli crumb
Vegan alternative available
- Roast summer squash risotto, basil pesto and vegetarian parmesan
Vegan alternative available
- Harissa roast carrot, sun blushed tomato, gnocchi and Pecorino cheese
Vegan alternative available

Desserts

- Chocolate delice, chocolate sponge, hazelnut crèmeux, cocoa and hazelnut biscuit with mango sorbet
Vegan alternative available
- Earl grey bavarois, vanilla genoise, strawberry confit and vanilla crème diplomat
Vegan alternative available
- Honey and oat crowdie cream, raspberry compote, raspberry sorbet and oat biscuit
Vegan alternative available
- Lemon delice, pistachio cake, yoghurt ice cream and pistachio sablé
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.