

GRADUATION BALL PACKAGE.



GLASGOW
**SCIENCE
CENTRE**

EVENTS



glasgowsciencecentre.org

WHERE BLACK TIE MEETS WHITE COAT.

Celebrate your graduation in spectacular style at Glasgow Science Centre, with vibrant event spaces and interactive exhibits providing an unforgettable setting for this milestone moment.



GRADUATION BALL PACKAGE

Included:

- Exclusive hire of Floor 1, featuring interactive exhibits, for the arrival reception
- Exclusive hire of the Atrium for dinner and dancing (until midnight)
- Glass of fizz on arrival
- Three-course set dinner (please choose from the options below)
- Bar serving beer, wine, spirits and soft drinks
- Dedicated, experienced Event Manager to support you throughout
- Complimentary car parking, high speed Wi-Fi and cloakroom facilities

Included AV and Lighting:

- Large external LED screen for welcome branding
- Uplighting and building-wide lighting in your university colours
- Large Atrium LED screen for branding
- Four fixed plasma screens for images
- PA system
- Stage and handheld microphone for speeches
- AV Technician

Please note that entertainment is to be arranged directly by the event booker; however, we are happy to provide a list of recommended suppliers to assist with your planning.

£46 + VAT PER PERSON

- minimum numbers of 150



ELEVATE YOUR EXPERIENCE WITH THESE OPTIONAL ADD ONS:

- Private Planetarium show where you'll be guided on a journey through the solar system - *£800 + VAT*
- Additional glass of fizz for the arrival reception – *£4.95 + VAT per glass*
- Half bottle of wine per guest served with dinner – *£9.35 + VAT*
- Late-night bacon rolls – *£4.35 + VAT per person*

THE MENU

Please select one starter, one main course, and one dessert from the options below. These choices will form a bespoke set menu for all your guests.

Starters

- Chicken liver pâté, spiced rhubarb chutney, pickled fennel salad and rye bread
- Haggis, with neeps and tatties clapshot, vegetable crisp and whisky sauce
- Grilled asparagus, crumbled goats' cheese and charred leek tart with balsamic dressing and micro leaf salad (V)
- Smoked aubergine, confit tomato, basil pesto galette and balsamic dressing (V)

Mains

- Roast chicken fillet, buttered crushed potato, seasonal greens and tarragon cream (GF)
- Slow braised beef, heritage carrots, mash potato and grain mustard jus (GF)
- Pan roasted gnocchi, charred sprouting broccoli, kale, spinach, garlic cream, vegetarian parmesan and chilli crumb (V)
- Sautéed forest mushroom, spring pea and Parmesan risotto (V)

Desserts

- Chocolate coffee delice, passion fruit curd and coffee biscuit (V)
- White chocolate vanilla bavaois, strawberry compote and matcha cookie (V)
- Lemon posset, blueberry compote and vanilla shortbread (V)
- Honey crowdie cream, raspberry and honey oat biscuit (V)



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.