

*Top Class Catering*

**TOP CLASS CATERING**  
**WEDDINGS AT**  
**TRADES HALL**

Food and Drinks Package

# Canapé Menu

## **Selection A**

Mini quiche Lorraine

## **Assorted vol-au-vent:**

Peri-Peri chicken

Tuna sweetcorn

Mini chicken satay

Pastrami, ham, cream, cheese Ritz

Mini cocktail sausage

Savoury Scotch egg

Mini vegetable pakora

Mini sheesh kebab

Diamond cut sandwiches

Mini chocolate éclair

Mini muffins

**Choice of four served at £5.80 per person**

# Canapé Menu

## **Selection B**

Mini smoked salmon bagel

Mixed seafood parcels

Vegetable Thai baskets

## **Savoury Brioche Selection:**

Duck mousse with port

Red pepper mousse topped with poppy seeds

Smoked trout mousse topped with pea flakes)

## **Mini filled Yorkshire pudding:**

Beef & horseradish crème fraiche

Chicken & redcurrant marmalade

## **Mini Savoury Puff Tart Selection:**

Red onion with brie & bacon

Mediterranean style vegetable salsa  
& goat's cheese

Spinach & Dolce latte

Mini Duck & Hoisin Spring Rolls

Smoked salmon blinis

Mini Assorted Fruit Tartelettes

Mini New York Cheesecakes

Milk chocolate strawberries

**Choice of four served at £9.00 per person**

# Adams Package

The Adams Package includes:

Sparkling wine reception

Choice menu

Dinner table linen & napkins, crockery, cutlery

Toastmaster

Sparkling wine toast

Full bar service, with draught Tennents lager

**Total Package Cost Including VAT is £4200\***

\*cost is based on 80 guests. Additional guests will be charged per head.

# Adams Package Menu

Select any two dishes from each course

## Starters

Soup served with crusty roll & butter  
Choice of; Golden Lentil (v), Scotch broth,  
or Farmhouse Vegetable (v)

Melon Wellington (fanned Honeydew melon  
with Raspberry compote) (v)

Ardennes Pate (served with oatcakes or Melba toast  
& side salad with honey mustard)

## Main Courses

Roast Silverside of beef cooked in rich gravy sauce  
served with Yorkshire pudding

Supreme breast of chicken coated in Peppercorn Sauce

Roast loin of Pork sliced in jus with apple sauce

Traditional Scottish Steak Pie (slow cooked beef cooked  
in our secret beef sauce topped with high rise puff pastry)

Served with a choice of potato and a vegetable medley

Select one potato option; Baby boiled, Roasted or Au Gratin

## Street Food Option

Macaroni and Cheese with garlic bread

## Desserts

Strawberry Cheesecake served with Cream

Chocolate Fudge Cake with cream

Gateau mix with cream

Fresh fruit Pavlova with cream

Freshly brewed Coffee & Tea served  
with mints or shortbread

Please note dietary requests can be catered for i.e. Vegan, Halal, Gluten & Children's meals.

# Glassford Package

The Glassford Package includes:

Sparkling wine reception

Choice menu for 80 guests

Dinner table linen & napkins, crockery & cutlery

Toastmaster

Sparkling wine toast drink

Red or White wine served with meal  
(1 glass included, top ups available)

Full bar service, with draught Tennents lager

**Total Package Cost Including VAT is £5300\***

\*cost is based on 80 guests. Additional guests will be charged per head.

## Glassford Package Menu

Select any two dishes from each course

### Starters

Soup served with crusty roll & butter

Choice of; Golden Lentil (v), Scotch Broth,  
Farmhouse Vegetable or Tomato & Basil

Melon Wellington (fanned Honeydew melon  
with Raspberry compote) (v)

Ardennes Pate (served with oatcakes or Melba  
toast & side salad with honey mustard)

Prawn Marie Rose (fresh prawns & tiger prawns  
served on iceberg lettuce, coated in classic  
seafood sauce with brown bread)

Haggis Bon Bon's with rocket and balsamic

## **Mains**

Roast Silverside of beef cooked in rich gravy sauce  
served with Yorkshire pudding

Sirloin Steak cooked in rich red wine sauce

Supreme of Chicken Balmoral (Chicken breast stuffed  
with haggis and coated in Glenfiddich sauce

Salmon Steak baked in lemon butter

Supreme breast of chicken coated in Peppercorn Sauce

Roast loin of Pork sliced in jus with apple sauce

Traditional Scottish Steak Pie (slow cooked beef cooked  
in our secret beef sauce topped with high rise puff pastry)

Served with a choice of potato and a vegetable medley

Select one option;

Baby boiled, Roasted or Au Gratin

## **Street Food Option**

Macaroni and Cheese with garlic bread

Authentic Indian chicken Balti style curry served  
with saffron boiled rice

## **Desserts**

Strawberry Cheesecake served with Cream

Apple pie served with ice cream

Chocolate Profiteroles with cream and chocolate sauce

Vanilla & Toffee drizzle cheesecake with cream

Chocolate Fudge Cake with cream

Gateau mix with cream

Fresh fruit pavlova with cream

Freshly brewed Coffee & Tea served with mints or shortbread

# Ingles Package

The Ingles Package includes

Prosecco & Canape reception

Choice menu for 80 guests

Dinner table linen plus evening Linen & napkins,  
crochery & cutlery Toastmaster

Sparkling wine toast drink

Red or White wine served with meal  
(1 glass included, top ups available)

Wireless mood lighting

Hot Scotch evening buffet x 100 rolls

Full bar service, with draught Tennents lager

**Total Package Cost Including VAT is £6400\***

\*cost is based on 80 guests. Additional guests will be charged per head.

## Ingles Package Menu

Select any two dishes from each course

### Starters

Melon Wellington (fanned Honeydew melon with  
Raspberry compote) (v)

Ardennes Pate (served with oatcakes or Melba toast  
& side salad with honey mustard)

Prawn Marie Rose (fresh prawns & tiger prawns served  
on iceberg lettuce, coated in classic seafood sauce  
with brown bread)

Haggis Bon Bons with rocket and balsamic glaze

### Intermediate Course

Soup served with crusty roll & butter

Choice of; Golden Lentil(v), Scotch Broth, Farmhouse Vegetable (v)

Tomato & Basil, Sweet potato & Roasted red pepper (v)

## **Mains**

Stornoway Beef (ribeye steak served on a bed of Stornoway black pudding and coated in Whisky sauce)

Fillet of Salmon coated in Hollandaise sauce

Beef bourguignon with pancetta, baby onions, mushrooms in red wine jus

Lemon and tarragon Breast of chicken

Baked Fillet of Sea Bass with roasted red peppers

Roast Silverside of beef cooked in rich gravy sauce served with Yorkshire pudding

Sirloin Steak cooked in rich red wine sauce

Supreme of Chicken Balmoral (Chicken breast stuffed with haggis and coated in Glenfiddich sauce)

Salmon Steak baked in lemon butter

Supreme breast of chicken coated in Peppercorn Sauce

Roast loin of Pork sliced in jus with apple sauce

Traditional Scottish Steak Pie (slow cooked beef cooked in our secret beef sauce topped with high rise puff pastry)

Served with a choice of potato and a vegetable medley

Select one potato option; Baby boiled, Roasted or Au Gratin

## **Street Food Option**

Macaroni and Cheese with garlic bread

Pad Thai Chicken stir Fry

Authentic Indian chicken Balti style curry served with saffron boiled rice.

## **Desserts**

Apple and cinnamon crumble served with custard sauce

Hot Chocolate Brownies with ice cream

Strawberry Cheesecake served with Cream

Apple pie served with ice cream

Chocolate Profiteroles with cream and chocolate sauce

Vanilla & Toffee drizzle cheesecake with cream

Chocolate Fudge Cake with cream

Gateau mix with cream

Fresh fruit Pavlova with cream

Freshly brewed Coffee & Tea served with mints or shortbread

# Evening Buffet

## **Oriental Stir Fry Buffet - £15.00PP**

Amaze your guests with our chefs making stir-fries to order in front of their eyes, your guests choose from a selection of fresh ingredients and watch our chef's wok fry it in front of our special wok cookers.

This service is available for 1 hour.  
£11.95 per head

## **Hot Scotch - £3.00 per roll (Min 100 rolls)**

Hot rolls filled with sausage, bacon  
and potato scone £3.00 per roll

## **Finger buffet selector 3 items - £6.00pp**

### **Additional items - £2.50 each**

Sandwiches with variety of fillings  
Sausage rolls (vegetarian available)  
Vegetable pakora  
Chicken drumsticks  
Savoury chicken  
Vegetarian quiche  
Oriental pieces

### **Cold buffet 1 - £14.50pp**

Honey roast ham  
Roast silverside of beef  
Sliced chicken terrine  
Chicken pieces  
Drumsticks  
Egg marie rose  
Savoury quiche (v)  
Cocktail sausage rolls  
Dinner rolls and a selection of salads

### **Cold buffet 2 - £17.50pp**

Honey roast ham  
Gourmet roast pork  
Savoury chicken  
Fresh salmon with prawns  
Quiche (v)  
Dinner rolls and a selection of six salads

### **Hot buffet - £17.50pp**

Please choose two items  
With boiled rice:  
Chinese style breast of chicken curry & prawn crackers  
Indian chicken balti and naan bread  
Beef bourguignon  
Chicken chasseur  
Vegan or Chicken Stroganoff  
Mexican Chilli Con Carne  
Pad Thai Chicken

### **With garlic bread and tossed salad:**

Lasagne al Forno,  
Mac n Cheese,  
Pasta Arrabiata

Please note dietary requests can be catered for i.e. Vegan, Halal, Gluten & Children's meals.

# Welcome Package

Flute of Sparkling Fizz or Orange Juice £4.50 per head  
Prosecco Upgrade additional £1.50 per head

## **Toast and Dinner Package**

Flute of Sparkling Fizz or Orange Juice +  
Glass of Red or White Wine served £8 per head

### **Spirits (25ml) & Liqueurs**

Smirnoff Vodka	£3.50
Gordons Gin	£3.50
Bacardi	£3.50
Cointreau	£3.50
Baileys	£3.50
Malibu	£3.50
Martini	£3.50
Peach Schnapps	£3.50
Tia Maria	£3.50
Dark Rum	£3.50
Southern Comfort	£4.00
Drambuie	£4.00
Jack Daniels	£4.00
Glavya	£3.50
Malt Whisky	£4.00
Premium spirits	£4.00
Sherry	£4.00
Brandy	£4.00
Tequila	£3.50
Triple sec	£3.50
Sambuca	£3.50
Various Shots	£3.50
Jägermeister	£3.50

### **Wines (175ml)**

Red Merlot	£4.50 glass
White Sauvignon Blanc	£4.50 glass
Bottle Red/White	£19
Bottle Prosecco	£20
Prosecco	£5.50 small bottle

### **Beers**

Draught Tennent Lager	£5.00
Peroni	£4.50
Corona	£4.50
Budweiser	£4.50
Belhaven Best	£4.50
Guinness	£4.50
Strongbow Cider	£4.50
Blue WKD	£4.50
Dark fruit cider	£4.50

### **Cocktails**

A Selection of Cocktails are available from £6.00

### **Soft Drinks**

Cans	£2.00
Water/Juices	£2.00
Dash Single	£0.50
Cordial	£0.50

Pre-Order Beers or special requests can be added to our packages.

All Drinks served by trained uniformed staff including glassware,  
ice and garnishes

A bar service charge of £150 is applicable.

This charge is refundable if bar sales reach £1000 or over.

Please note dietary requests can be catered for i.e. Vegan, Halal, Gluten & Children's meals.

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Food and Drinks Package

# Canapé Menu

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Mini quiche Lorraine

## **Assorted vol-au-vent:**

Peri-Peri chicken

Tuna sweetcorn

Mini chicken satay

Pastrami, ham, cream, cheese Ritz

Mini cocktail sausage

Savoury Scotch egg

Mini vegetable pakora

Mini sheesh kebab

Diamond cut sandwiches

Mini chocolate éclair

Mini muffins

**Choice of four served at £5.80 per person**

# Canapé Menu

## **Selection B**

Mini smoked salmon bagel

Mixed seafood parcels

Vegetable Thai baskets

## **Savoury Brioche Selection:**

Duck mousse with port

Red pepper mousse topped with poppy seeds

Smoked trout mousse topped with pea flakes)

## **Mini filled Yorkshire pudding:**

Beef & horseradish crème fraiche

Chicken & redcurrant marmalade

## **Mini Savoury Puff Tart Selection:**

Red onion with brie & bacon

Mediterranean style vegetable salsa  
& goat's cheese

Spinach & Dolce latte

Mini Duck & Hoisin Spring Rolls

Smoked salmon blinis

Mini Assorted Fruit Tartelettes

Mini New York Cheesecakes

Milk chocolate strawberries

**Choice of four served at £9.00 per person**

# Adams Package

The Adams Package includes:

Sparkling wine reception

Choice menu

Dinner table linen & napkins, crockery, cutlery

Toastmaster

Sparkling wine toast

Full bar service, with draught Tennents lager

**Available from £50 per person\***

\*cost is based on a maximum of 50 guests.

# Adams Package Menu

Select any two dishes from each course

## Starters

Soup served with crusty roll & butter  
Choice of; Golden Lentil (v), Scotch broth,  
or Farmhouse Vegetable (v)

Melon Wellington (fanned Honeydew melon  
with Raspberry compote) (v)

Ardennes Pate (served with oatcakes or Melba toast  
& side salad with honey mustard)

## Main Courses

Roast Silverside of beef cooked in rich gravy sauce  
served with Yorkshire pudding

Supreme breast of chicken coated in Peppercorn Sauce

Roast loin of Pork sliced in jus with apple sauce

Traditional Scottish Steak Pie (slow cooked beef cooked  
in our secret beef sauce topped with high rise puff pastry)

Served with a choice of potato and a vegetable medley

Select one potato option; Baby boiled, Roasted or Au Gratin

## Street Food Option

Macaroni and Cheese with garlic bread

## Desserts

Strawberry Cheesecake served with Cream

Chocolate Fudge Cake with cream

Gateau mix with cream

Fresh fruit Pavlova with cream

Freshly brewed Coffee & Tea served  
with mints or shortbread

Please note dietary requests can be catered for i.e. Vegan, Halal, Gluten & Children's meals.

# Glassford Package

The Glassford Package includes:

Sparkling wine reception

Choice menu

Dinner table linen & napkins, crockery & cutlery

Toastmaster

Sparkling wine toast drink

1 Glass of Red or White wine served with meal

Full bar service, with draught Tennents lager

**Available from £56 per person\***

\*cost is based on a maximum of 50 guests.

## Glassford Package Menu

Select any two dishes from each course

### Starters

Soup served with crusty roll & butter

Choice of; Golden Lentil (v), Scotch Broth,  
Farmhouse Vegetable or Tomato & Basil

Melon Wellington (fanned Honeydew melon  
with Raspberry compote) (v)

Ardennes Pate (served with oatcakes or Melba  
toast & side salad with honey mustard)

Prawn Marie Rose (fresh prawns & tiger prawns  
served on iceberg lettuce, coated in classic  
seafood sauce with brown bread)

Haggis Bon Bon's with rocket and balsamic

## **Mains**

Roast Silverside of beef cooked in rich gravy sauce  
served with Yorkshire pudding

Sirloin Steak cooked in rich red wine sauce

Supreme of Chicken Balmoral (Chicken breast stuffed  
with haggis and coated in Glenfiddich sauce

Salmon Steak baked in lemon butter

Supreme breast of chicken coated in Peppercorn Sauce

Roast loin of Pork sliced in jus with apple sauce

Traditional Scottish Steak Pie (slow cooked beef cooked  
in our secret beef sauce topped with high rise puff pastry)

Served with a choice of potato and a vegetable medley

Select one option;

Baby boiled, Roasted or Au Gratin

## **Street Food Option**

Macaroni and Cheese with garlic bread

Authentic Indian chicken Balti style curry served  
with saffron boiled rice

## **Desserts**

Strawberry Cheesecake served with Cream

Apple pie served with ice cream

Chocolate Profiteroles with cream and chocolate sauce

Vanilla & Toffee drizzle cheesecake with cream

Chocolate Fudge Cake with cream

Gateau mix with cream

Fresh fruit pavlova with cream

Freshly brewed Coffee & Tea served with mints or shortbread

# Ingles Package

The Ingles Package includes  
Prosecco & Canape reception  
Choice menu

Dinner table linen plus evening Linen & napkins,  
crockery & cutlery Toastmaster

Sparkling wine toast drink

1 Glass of Red or White wine served with meal

Wireless mood lighting

Hot Scotch evening buffet\*\*

Full bar service, with draught Tennents lager

**Available from £65 per person\***

\*cost is based on a maximum of 50 guests

\*\*a supplement will apply for additional evening guests.

## Ingles Package Menu

Select any two dishes from each course

### Starters

Melon Wellington (fanned Honeydew melon with  
Raspberry compote) (v)

Ardennes Pate (served with oatcakes or Melba toast  
& side salad with honey mustard)

Prawn Marie Rose (fresh prawns & tiger prawns served  
on iceberg lettuce, coated in classic seafood sauce  
with brown bread)

Haggis Bon Bons with rocket and balsamic glaze

### Intermediate Course

Soup served with crusty roll & butter

Choice of; Golden Lentil(v), Scotch Broth, Farmhouse Vegetable (v),

Tomato & Basil, Sweet potato & Roasted red pepper (v)

## **Mains**

Stornoway Beef (ribeye steak served on a bed of Stornoway black pudding and coated in Whisky sauce)

Fillet of Salmon coated in Hollandaise sauce

Beef bourguignon with pancetta, baby onions, mushrooms in red wine jus

Lemon and tarragon Breast of chicken

Baked Fillet of Sea Bass with roasted red peppers

Roast Silverside of beef cooked in rich gravy sauce served with Yorkshire pudding

Sirloin Steak cooked in rich red wine sauce

Supreme of Chicken Balmoral (Chicken breast stuffed with haggis and coated in Glenfiddich sauce)

Salmon Steak baked in lemon butter

Supreme breast of chicken coated in Peppercorn Sauce

Roast loin of Pork sliced in jus with apple sauce

Traditional Scottish Steak Pie (slow cooked beef cooked in our secret beef sauce topped with high rise puff pastry)

Served with a choice of potato and a vegetable medley

Select one potato option; Baby boiled, Roasted or Au Gratin

## **Street Food Option**

Macaroni and Cheese with garlic bread

Pad Thai Chicken stir Fry

Authentic Indian chicken Balti style curry served with saffron boiled rice.

## **Desserts**

Apple and cinnamon crumble served with custard sauce

Hot Chocolate Brownies with ice cream

Strawberry Cheesecake served with Cream

Apple pie served with ice cream

Chocolate Profiteroles with cream and chocolate sauce

Vanilla & Toffee drizzle cheesecake with cream

Chocolate Fudge Cake with cream

Gateau mix with cream

Fresh fruit Pavlova with cream

Freshly brewed Coffee & Tea served with mints or shortbread

# Evening Buffet

## **Oriental Stir Fry Buffet - £15.00PP**

Amaze your guests with our chefs making stir-fries to order in front of their eyes, your guests choose from a selection of fresh ingredients and watch our chef's wok fry it in front of our special wok cookers.

This service is available for 1 hour.

## **Hot Scotch - £3.00 per roll (Min 100 rolls)**

Hot rolls filled with sausage, bacon and potato scone £3.00 per roll

## **Finger buffet selector 3 items - £6.00pp**

### **Additional items - £2.50 each**

Sandwiches with variety of fillings  
Sausage rolls (vegetarian available)  
Vegetable pakora  
Chicken drumsticks  
Savoury chicken  
Vegetarian quiche  
Oriental pieces

### **Cold buffet 1 - £14.50pp**

Honey roast ham  
Roast silverside of beef  
Sliced chicken terrine  
Chicken pieces  
Drumsticks  
Egg marie rose  
Savoury quiche (v)  
Cocktail sausage rolls

Dinner rolls and a selection of salads

### **Cold buffet 2 - £17.50pp**

Honey roast ham  
Gourmet roast pork  
Savoury chicken  
Fresh salmon with prawns  
Quiche (v)

Dinner rolls and a selection of six salads

### **Hot buffet - £17.50pp**

Please choose two items

With boiled rice:

Chinese style breast of chicken curry & prawn crackers  
Indian chicken balti and naan bread  
Beef bourguignon  
Chicken chasseur  
Vegan or Chicken Stroganoff  
Mexican Chilli Con Carne  
Pad Thai Chicken

### **With garlic bread and tossed salad:**

Lasagne al Forno,  
Mac n Cheese,  
Pasta Arrabiata

Please note dietary requests can be catered for i.e. Vegan, Halal, Gluten & Children's meals.

# Welcome Package

Flute of Sparkling Fizz or Orange Juice £4.50 per head  
Prosecco Upgrade additional £1.50 per head

## **Toast and Dinner Package**

Flute of Sparkling Fizz or Orange Juice +  
Glass of Red or White Wine served £8 per head

### **Spirits (25ml) & Liqueurs**

Smirnoff Vodka	£3.50
Gordons Gin	£3.50
Bacardi	£3.50
Cointreau	£3.50
Baileys	£3.50
Malibu	£3.50
Martini	£3.50
Peach Schnapps	£3.50
Tia Maria	£3.50
Dark Rum	£3.50
Southern Comfort	£4.00
Drambuie	£4.00
Jack Daniels	£4.00
Glavya	£3.50
Malt Whisky	£4.00
Premium spirits	£4.00
Sherry	£4.00
Brandy	£4.00
Tequila	£3.50
Triple sec	£3.50
Sambuca	£3.50
Various Shots	£3.50
Jägermeister	£3.50

### **Wines (175ml)**

Red Merlot	£4.50 glass
White Sauvignon Blanc	£4.50 glass
Bottle Red/White	£19
Bottle Prosecco	£20
Prosecco	£5.50 small bottle

### **Beers**

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Peroni	£4.50
Corona	£4.50
Budweiser	£4.50
Belhaven Best	£4.50
Guinness	£4.50
Strongbow Cider	£4.50
Blue WKD	£4.50
Dark fruit cider	£4.50

### **Cocktails**

A Selection of Cocktails are available from £6

### **Soft Drinks**

Cans	£2.00
Water/Juices	£2.00
Dash Single	£0.50
Cordial	£0.50

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ice and garnishes

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