



Kirkintilloch Town Hall
Parties, Dinners & Social Events

Because the whole experience matters

Corporate Buffets & Banqueting at Kirkintilloch Town Hall

We are delighted that you are considering Kirkintilloch Town Hall as the venue for a special social occasion.

Historic Kirkintilloch Town Hall is a fantastic venue for parties, dinners and social occasions. Situated in the heart of the town centre, the Town Hall retains all of its magnificent period features and is in close proximity to accommodation, public transport and parking.

We are committed to sourcing food locally wherever possible and give preference to fresh ingredients in season. Both measures enable us to make the most of British food and also minimise the energy used in production, transport and refrigeration.

To discuss your requirements in more detail, and for information on room hire rates, please call our events team:

Kirkintilloch Town Hall
Kirkintilloch
G66 1DG
Tel: 0141 777 3143 / 0141 777 3090



Are children allowed?

We have a full entertainment licence, so children are allowed at evening functions. A children's buffet menu is available when there are 10 or more children - please ask us about this if required.

What about banners, etc?

Banners and photographs can be put on the doors and windows, but nothing is allowed on the walls.

When can I access the suite?

You will normally get access from 4pm to decorate your room and/or drop off items for your party. We will arrange this with you.

What about the DJ?

If you hire a DJ from us, the cost will include the DJ, disco lights, music and a PA system, etc. If you are hiring your own, it is worthwhile checking what's included so there are no issues on the night. We will ask your DJ to show us his certificate of liability and all of his equipment must have a recent PAT test certificate before we can give them access to the suite.

Security

A blazered steward is required to attend every function where there is a sale of alcohol. Please contact our sales team for the cost.

Deposits, final payments & how to pay

A £250 non-refundable deposit is required to confirm your booking. We will also issue you with a set of terms and conditions to sign and a copy of your event planner.

You can pay towards the balance in instalments or the full amount. All balances must be paid no later than 14 working days prior to your event taking place. Payment can be made by cash, credit or debit card. Please note that cheques will only be accepted outwith five weeks of your party date and should be made out to Elixir UK Ltd.



Sandwiches

-Simply Sandwich Lunch-

Selection of meat and vegetarian sandwiches

Tea/coffee

Cut fresh fruit

Jugs of water

Orange juice

£8.50 per person

Add soup for £2 per person

-Vegetarian Sandwiches-

Grated cheddar (V)

Cheese & spring onion (V)

Egg mayonnaise (V)

Egg salad (V)

Hummus, red pepper and spinach (V)

£6 per person



Party Buffet Menus

-Finger-

Three items - £7.95 per person

Four items - £10.95 per person

Five items - £13.95 per person

Additional items £3 per person

Mini sausage rolls

Sole goujons with tartare sauce

Tempura battered prawns with chilli sauce

Chicken satay skewers with peanut dipping sauce

Indian-style chicken drumsticks

Tomato and goats cheese brushetta

Mini Indian-style snack selection

Margarita pizza slices

Mini vegetable spring rolls

Mini duck spring rolls

Mini-quiches

Mini pork pies

Selection of sandwiches

Chicken goujons

Chocolate éclairs

Caramel shortcake

Brownies

Doughnuts

Fresh cut fruit

Fork

One course – £12 per person

1 main & 1 vegetarian

Two course – £16 per person

1 main, 1 dessert & 1 vegetarian

Two course mains - £18 per person

2 mains & 1 vegetarian

Haggis, neeps and tatties

Chip shop style battered fish, chips and mushy peas

Five bean vegetable chilli with accompaniments

Roasted vegetable lasagne with garlic bread

Traditional beef lasagne with garlic bread

Baby gnocchi with creamy mushroom and
spinach sauce

Classic cottage pie with cheesy colcannon

Chinese chicken curry with scented rice

Beef or chicken madras with scented rice

-Desserts-

Strawberry and mascarpone cheesecake

Apple crumble with pouring cream

Banoffee pie

Chefs selection of individual cakes



Canapes

- Entrées -

Haggis Bon Bons

Prawns marie rose lettuce cups

Mini fish and chips

Smoked salmon blinis

Feta Cheese and Olive Crostini

Chicken liver pate with Oatcakes

Smoked chicken and apricot tarts

Sun-blushed tomato and basil croutons

Mini pizza bites

Hosin duck and spring onion rolls

Mini fruit tarts

Four items for £6 per person

Five items for £7.50 per person

Six items for £9 per person

Seven items for £10.50 per person



Banqueting menus

Please choose one of the following menus, one dish for each course for all of your guests

- The Standard Menu -

£19.95 per person

Starter

Chef's soup of the day served with fresh crusty bread
Rosettes of melon with fruits of the forest sorbet and
berry coulis.

Main

Campbells chicken breast wrapped in parma ham with
a creamy peppercorn sauce. Served with baby new
potatoes and seasonal vegetables.
Spinach and ricotta cannelloni, sun-dried tomato
sauce, basil pesto and garlic ciabatta.

Dessert

Baked vanilla cheesecake with berry compote
and chantilly cream
Profiteroles with fresh cream and chocolate sauce.

Tea and coffee only

The Classic Menu

£24.95 per person

Starter

North atlantic prawn cocktail with soft brown bread
Chicken liver pate served with red onion chutney and
oatcakes

Main

Prime cut of beef, horseradish mash and woodland
mushroom ragu served with seasonal vegetables
Breast of free range chicken stuffed with campbells
haggis, clapshot pepper sauce
Baked filo parcel with roasted veg served with wilted
greens and red bell pepper sauce

Dessert

Selection of scottish cheeses served with grapes and
biscuits
Red berry pavlova with mascarpone cream and
fruit coulis
Chocolate fondant with fudge sauce and vanilla ice
cream

Tea, coffee & shortbread

Please note that if you request a choice menu for your guests, we will require your pre-order two weeks prior to your event. Please advise us of any special dietary requirements in advance so we can ensure all your guests are catered for.

Banqueting menus

The Premium Menu

£29.95 per person

Starter

Organic oak-smoked salmon, red chard salad, sweet shallot and caper dressing.

Chicken liver pate served with red onion chutney and oatcakes.

Rosettes of melon with fruits of the forest sorbet and berry coulis.

Intermediate

Chef's choice of soup served with fresh crusty bread

Main

Breast of chicken wrapped in pancetta, stuffed with mozzarella cheese, roasted vine tomatoes, dauphinoise potatoes and oregano coulis.

Prime cut of beef, rosemary flavoured yorkshire pudding, roasted potatoes and rich marsala pan jus served with seasonal vegetables.

West coast salmon dusted in cajun spices, with a lime and red onion salsa served with crushed baby new potatoes and seasonal vegetables.

Mushroom wellington with a creamy garlic and herb sauce served with mashed potatoes and seasonal vegetables.

Dessert

Sticky toffee pudding with butterscotch sauce and vanilla ice cream.

Apple and blackberry crumble served with ice cream.

Chocolate fondant with fudge sauce and vanilla ice cream.

Tea, coffee & shortbread

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Party Buffet Menus

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Chicken satay skewers with peanut dipping sauce
Indian-style chicken drumsticks
Tomato and goats cheese brushetta
Mini Indian-style snack selection
Margarita pizza slices
Mini vegetable spring rolls
Mini duck spring rolls
Mini-quiches
Mini pork pies
Selection of sandwiches
Chicken goujons
Chocolate éclairs
Caramel shortcake
Brownies
Doughnuts
Fresh cut fruit

Fork

One course – £12 per person
1 main & 1 vegetarian
Two course – £16 per person
1 main, 1 dessert & 1 vegetarian
Two course mains - £18 per person
2 mains & 1 vegetarian

Haggis, neeps and tatties
Chip shop style battered fish, chips and mushy peas
Five bean vegetable chilli with accompaniments
Roasted vegetable lasagne with garlic bread
Traditional beef lasagne with garlic bread
Baby gnocchi with creamy mushroom and spinach sauce
Classic cottage pie with cheesy colcannon
Chinese chicken curry with scented rice
Beef or chicken madras with scented rice

-Desserts-

Strawberry and mascarpone cheesecake
Apple crumble with pouring cream
Banoffee pie
Chefs selection of individual cakes

-Canapes-

Four items for £6 per person
Five items for £7.50 per person
Six items for £9 per person
Seven items for £10.50 per person

Haggis bon bons
Prawn marie rose lettuce cups
Mini fish and chips

Smoked Salmon blinis
Feta cheese and olive crostini
Chicken liver pate with oatcakes
Smoked chicken and apricot tarts
Sun-blushed tomato and basil croutons
Mini pizza bites
Hosin duck and spring onion rolls
Mini fruit tarts



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