

Kirkintilloch Town Hall Weddings

Because the whole experience matters

Welcome to Your Wedding at Kirkintilloch Town Hall

We are delighted that you are considering Kirkintilloch Town Hall as the venue for your wedding.

Historic Kirkintilloch Town Hall is fantastic venue for the most special occasion of your lives. On the ground floor, the beautifully-restored Main Hall can seat up to 130 for a wedding breakfast or 200 for an evening reception. Nuptials can take place in our new Lesser Hall for 20-100 guests.

Located in the heart of Kirkintilloch town centre, the Town Hall offers a distinctive setting, coupled with excellent food and service. Guaranteed to make your very special day one to remember.

Our wedding packages are based on a maximum of 130 guests and are available on three tiers:

- Platinum
- Gold
- Winter

A room hire rate will be applicable to your booking. Please call us for a quote on 0141 777 3143 / 0141 777 3090

We supply all tables, chairs, staff, a cash bar, linen, crockery, glassware, cutlery and space for a dance floor.

All catering at Kirkintilloch Town Hall must be provided by Elior.



Suite

Capacities

<i>Theatre</i>	<i>Banquet</i>	<i>Cabaret</i>	<i>Reception</i>	
<i>Main Hall</i>	130	130	133	200
<i>Lesser Hall</i>	130	80	70	130

Amenities

<i>PA system & Microphones</i>	✓	<i>Projector & Screen</i>	✓
<i>Free Wi-Fi</i>	✓	<i>Breakout rooms</i>	✓
<i>Accommodation nearby</i>	✓	<i>Civil Ceremony License</i>	✓

If you only need a venue for your ceremony, wedding breakfast or evening reception, we can arrange this for you. Our wedding co-ordinator can take you through all the options available, including entertainment options, theming and catering choices.

Please note, a non-refundable deposit of £500 is required at time of booking. We will also issue you with a set of terms and conditions, and a copy of your wedding planner. The full balance must be paid no later than four weeks prior to your wedding day.

To check availability or to arrange an appointment with our wedding co-ordinator, please contact us at:

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



Package Inclusions

Platinum Package

- Dedicated wedding co-ordinator
- Red carpet arrival
- Traditional Scottish piper
- Access to Regent Gardens for photography
- Top table floral arrangement
- Superior linen
- Room hire
- Cake stand and knife
- Master of Ceremonies
- Arrival canapes
- Four-course meal with coffee
- One glass of champagne for arrival reception
- One glass of champagne for toasts
- Half-bottle of house wine during the meal
- Security



Gold Package

- Dedicated wedding co-ordinator
- Red carpet arrival
- White or ivory linen and napery
- Access to gardens for photography
- Superior linen
- Room hire
- Cake stand and knife
- Master of Ceremonies
- Three-course meal with coffee
- Two glasses of sparkling wine - one for arrival and one for toasts
- One glass of house wine during the meal
- Security





Winter Package

- Dedicated wedding co-ordinator
- Red carpet arrival
- White linen
- Room hire
- Cake stand and knife
- Master of Ceremonies
- Three-course meal with coffee
- Security

Available from 1 October to 31 March

Evening Reception

- Dedicated wedding co-ordinator
- Red carpet arrival
- White linen
- Room hire
- Cake stand and knife
- DJ & disc
- Five-item finger buffet
- One glass of sparkling wine for toasts
- Security

Ceremony Only

Maximum 40 Guests

- Access to the gardens for photography
- Red carpet arrival

Your evening reception will incur extra cost for room hire, catering and entertainment



Sample Menu

Please see below a sample menu selection, one dish for each course for all of your guests

Our menus are seasonal so they will change depending on when you are getting married. A separate brochure will be given to you so you can choose your menu for your special day.

-Starters-

Rosette of sweet seasonal melon, passion fruit sorbet with vanilla-pod syrup (V)

Parfait of chicken livers, wrapped in smoked bacon with pear and red onions chutney

Bride and Groom's choice of soup

-Starters-

Breast of chicken wrapped in pancetta with mozzarella cheese, vine tomatoes and oregano coulis

Prime cut of beef, horseradish mash and woodland mushroom ragu

West coast salmon dusted in Cajun spices, with a lime and red-onion salsa

Baked filo parcel with mixed vegetables served with wilted greens and red bell pepper sauce (V)

All main courses will be served with seasonal vegetables and potatoes (if not specified)

-Desserts-

White chocolate and raspberry ripple cheesecake

Toffee and caramel tart with vanilla-pod cream and red berry compote

A selection of cheeses with celery, grapes and water biscuits

Followed by tea and coffee, served with mints

Please note that if you request a choice menu for your guests, we will require your pre-order four weeks prior to your wedding day.

Please advise us of any special dietary requirements in advance so we can ensure all your guests are catered for.



Children's Packages

Children (aged 4 - 11) - £18 per child

Please choose from the following menu selection one dish per course for all children attending. (Unless booked on the junior package.)

Starters

Cream of tomato or chicken soup

Melon & strawberry salad

Garlic bread fingers

Main Course

Breast of chicken with creamed mash potatoes and vegetables

Fish fingers with french fries

Penne pasta with sausage in a tomato and herb sauce

Margarita pizza squares with French fries

Macaroni cheese

Dessert

Trio of ice creams

Milk chocolate pot



Evening Buffets

-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 bruschetta

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

£3.75 per person for breakfast rolls

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

Chef's selection of individual cakes





elior  **Because the whole experience matters**