

# CATERING BROCHURE

---

## DAY DELEGATE



## Information

Minimum numbers – 50  
(Smaller groups may be accommodated but could incur an additional charge)

These menus are suitable for up to 400 guests.

Please speak with your event organiser for larger events or for a bespoke menu.

When catering for an event, our team will always have a food allergens matrix to hand. Our staff will never guess what is in a dish.

Please ensure to ask your guests if they have any food allergies or intolerances. We require notification prior to the event in order to provide alternative options.

Final numbers dietary requirements to be confirmed 10 days in advance of the event.

Our Chefs can suggest alternative dishes; however, pricing may vary. Please discuss options with your event organisers.

All prices exclusive of VAT.

**Available at:** Glasgow City Chambers, City Halls, Emirates Arena, Kelvingrove Museum, Old Fruitmarket, Riverside Museum and The Glasgow Royal Concert Hall.

Please note there may be an additional charge for linen.







# Day delegate package

---

**Our inclusive rate provides all you need in one easy package.**

Finger buffet lunch Option £34.00 +vat

---

Fork buffet lunch Option - £38.50 +vat

---

## What's included?

- Jugs of water on tables according to your room layout
- Arrival tea, coffee and freshly baked mini-Danish pastries
- Mid – morning tea, coffee and biscuits
- Chef's choice buffet with fruit juice and water. Choose between a finger buffet or a fork buffet
- Upgrade to bottled water for £0.50 + Vat per person

## Arrival refreshments

Freshly brewed coffee, selection of teas and herbal infusions

Freshly baked mini pastries

Upgrade to breakfast roll selection - **£2.60 +vat**

## Mid-morning

Freshly brewed coffee, selection of traditional teas and herbal infusions

Biscuit twin packs

## Sample finger buffet Lunch Menu

Platters of assorted sandwich styles and fillings

Homemade pork and haggis sausage rolls

Truffled Scottish macaroni cheese pie with crispy onion and herb crust

Selection of vegetable crudities and bread crisps with houmous

Glazed lemon tart

## Sample fork buffet Lunch Menu

Chicken thighs marinated in masala spice and yoghurt cooked in a tikka sauce

Butternut squash, sweet potato and spinach coconut curry

Pilau rice

Green vegetable salad dressed in red onion chilli and lime dressing.

Locally baked bread

Homemade chocolate brownie with salted caramel drizzle



## Day Delegate Package (continued)

---

### Staying longer?

Why not add an afternoon break?

Freshly brewed coffee, tea and herbal tea **£2.80 +vat**

Served with:

Twin pack Scottish biscuits	<b>£3.95 +vat</b>
Warm mini muffins	<b>£4.20 +vat</b>
Sliced cake selection	<b>£4.95 +vat</b>
Scones with preserve and clotted cream	<b>£5.50 +vat</b>

### Finish off with style

What could be more memorable than rounding off your event with a drink's reception served with some mouthwatering canapes. Please ask to see our menu selections.

### Additional catering services

Bowls of fresh fruit	<b>(30 pieces - £35.00)</b>
Sliced fruit platters	<b>£5.25 per person</b>

**Glasgow**life



**ENCORE**  
hospitality services