

YOUR WEDDING



**THE ENGINE WORKS**


Your Space, Your Vision



Dream of a wedding as unique as your imagination. Blend tradition with modern romanticism, history with contemporary design and create a wonderfully romantic wedding that will create memories to last a lifetime. At The Engine Works we can create a celebration unlike any other, heartbreakingly beautiful in it's romantic history, brought to life by your wedding dreams. Catering for parties from 10 - 250, from intimate ceremonies to the grandiose setting of the main event space at The Engine Room we have a wedding package to suit you.

Our in house wedding specialist will be on hand to guide you through every step, whether you wish a fully catered and cared for wedding, or you simply wish the space for you to create your own dream, with the care and dedication your wedding deserves. The Engine Works will create a package that suits you.

Bar		Staging		Car arrival area		Hair & Make Up	
Catering		Accessible		Kids friendly		Event Planner	
AV/Sound/ Lighting		Parking		Wifi		Security	
Underfloor heating		Loading bay		Animal friendly		Toilets	
Load Bearing Floor		Exclusive use		Tables & Chairs Provided			
Private Entrance		Garden		Decorating Services			
Curfew		BBQ		Secure Storage			

- 
- Bespoke Wedding Packages from 10 - 250 guests
  - Exclusive Use
  - Dedicated Wedding Specialist
  - Private Gardens
  - Fully Stocked Bar
  - BBQ Party Packages
  - Tailor-made Menus Canapés & Drinks Packages
  - Secure Storage
  - Coach Parking







Dr Seuss on Love

“You know you’re in love when you can’t fall asleep because reality is finally better than your dreams.”









## The Engine Rooms Price List

At The Engine Works, the only limit to its use, is your imagination. Create your dream wedding in a space that is as flexible as it is unique. The Engine Works allows you to add your personal touch to every detail, and we'll work with you at every stage to ensure your special day is as unique and memorable as your imagination allows.

Every wedding is different, and we are on hand to help you create a bespoke event that leaves your guests, and you, in wedding bliss, but for a helping hand, we've detailed some options that will help you get started.

Every package can be tailored to your requirements, or you can choose from one of our stunning packages, and let us do all the hard work. Once you have chosen the package, or services, that suit you, we'll meet with you to begin creating your dream wedding!

Wedding Packages from £30pp

Deluxe Packages from £100pp \*

Drinks Packages from £12

Room Hire from £2995 \*

Exclusive Use from £4995\*



## Sample Menus by Bespoke Catering

From £30.00 per person

Bespoke Catering are committed to exceed all expectations, one customer at a time. Timeless in their efforts to earn your loyalty and trust, they deeply believe in diversity & creativity that flows from the many backgrounds and experiences of their clients, guests and employees. Their hands on approach separates them from the catering pack.

**3 Choices £5.50 per head   4 Choices £6.50 per head   5 Choices £7.50 per head**  
**7 Choices £9.50 per head   9 Choices £12.50 per head**

### Fish

Smoked Salmon Croque Monsieur,  
Pan Fried Toasted Sandwich Topped with Caviar  
Chilli & Lime Crab Cake,  
Hand Picked White Crab Meat, Red Chilli, Lime & Coriander with  
Nuoc Cham Dipping Sauce

### Meat

Confit Chorizo Tart, Tomato Ragu, Black Pudding Crumb  
Fillet of Lamb on Rosemary Sticks, Pea & Mint Purée  
Carpaccio of Beef, Parmesan Shavings, Quince, Watercress & Truffle

### Poultry

Hot Chicken Satay Lolly Pop, Rich Peanut Sauce  
Andalusian Spiced Chicken Apricot, Roast Onion Skewer  
Pan Seared Pigeon Breast  
Smoked Grouse Crostini, Bramble Jam

### Vegetarian

Blue Murder Cheese Beignet, Candid Walnut & Apple Salad  
Crispy Polenta, Taleggio Cheese, Truffle Honey  
Roasted Cauliflower Bites, Vegan Nacho Cheese

### £27.50 per head "Buffet Twist"

### Sharing

Sharing Platters of Charcuterie,  
John Ross Smoked Salmon with preserved Lemon,  
Smoked Mackerel Pate, Olive Oil, Rosemary & Potato  
Focaccia Bread, Olive Oil & Balsamic  
Mussel Popcorn, Black Garlic Mayonnaise

Rose Harissa Chicken, Fennel, Radish, Pea Shoots  
& Orange Moroccan Style Pork Shoulder Wild Mushroom  
& Goats Cheese Wellington Sweet Potato with Orange Bitters  
& Ricotta Saffron Rice with Herbs Radish & Broad Bean  
Salad Tomato, Cucumber, Pomegranate & Poppy Seed Salad  
Tabbouleh Lime Yoghurt // Mint Yoghurt //  
Spicy Sauce // Rapeseed Oil

### The Finale

### Shot Glass Dessert Board

Salted Caramel & Chocolate Shots  
Heather Scented Panna Cotta Shots  
Lemon Meringue Pie Shots



## Sample Menus by Bespoke Catering

From £2750 per person

### £30.00 per head "Pub Grub"

#### Sharing

Classic Nachos with Salsa, Cheese & Sour Cream  
Crumbed Mushrooms, Black Garlic & Parsley Butter  
Mozzarella Sticks Tomato & Chipotle Chili Relish  
Rosemary & Sea Salt Potato Skins Chive & Sour Cream  
Haggis Bon Bons Homemade Ketchup  
Stornaway Black Pudding Scotch Egg

#### The Main Feast

Slow Cooked Leg of Lamb Kale  
Chestnut & Mushroom Pie

Family Service Sides  
Caramelised Squash & Pomegranate Salad  
Blood Orange Beetroot & Fennel Salad  
West End Honey Glazed Carrots  
Garlic & Rosemary Roasted Potatoes

#### The Finale

Marshmallow Brownies Warm Chocolate Sauce  
& Extra Thick Double Cream  
Rhubarb Crumble Proper Custard

### £38.00 per head "From the Grill"

#### BBQ

Mojo Chicken Strips  
Wild Venison Sausages  
Salmon Yaktori  
Thyme & Garlic Marinated Aberdeen Angus Rump Steaks  
Teriyaki Grilled Aubergine  
Spicy Vegan Chilli Bean Slider

#### Salads

Red Cabbage & Sultana Slaw  
Mango, Papaya & Avocado Salad  
Moroccan Spiced Cous Cous with Pomegranate Malalasis  
New Potato, Grain Mustard & Watercress Salad

#### The Finale

Raspberry Cranachan with Glengoyne Whisky  
Crema Catalana & Churros  
Perthshire Strawberries Eton Mess  
Salted Caramel and Chocolate Profiteroles  
Strawberry Cheese Cake



## Sample Menus by Bespoke Catering

### Mains

Roast fillet of venison from the Queen Elizabeth Forest, haggis bon bon, Glengoyne 21 year old whisky pipette, fondant potato & buttered ruby chard

Roasted butternut & almond pithivier, grilled purple broccoli, sauce Hollandaise

Duo of outdoor reared Scottish pork roast suckling pig, sticky cheek, buttered greens, chestnuts, glazed carrot, Salmoriglio & PX sherry

28 day Aberdeen Angus fillet, haggis bon bon Dauphinoise potatoes, glazed carrots & curly kale, Hollandaise, watercress & pickled shallot salad

Roasted aubergine & pepper Wellington buttered spinach & salsa verdi

Roast Garmorn cornfed chicken, haggis bon bon, fine green beans, glazed carrot purée & potato fondant

### Desserts

Chocolate pavé, pistachio macaroon & freeze dried raspberry

White chocolate pudding, vanilla, smashed berries

Caramelised lime tart, honey & crème chantilly

Black cherry bavaois, macerated cherries, chocolate ganache, gold leaf




Red wine poached pear, star anise, cinnamon & clove

Lemon meringue pie, blackberry sorbet



## Deluxe Package Options

Our Deluxe Wedding Packages are brought to you by Heritage Portfolio, the finest caterers in the land

50 guests: 	2 canapés per person, choice of 3 course meals, full drinks package including champagne or cocktails on arrival choice of wine with meal, champagne for toast and a dram of whisky to finish. <b>£115pp</b>
100 guests: 	2 canapés per person, choice of 3 course meals, full drinks package including champagne or cocktails on arrival choice of wine with meal, champagne for toast and a dram of whisky to finish. <b>£105pp</b>
200 guests: 	2 canapés per person, choice of 3 course meals, full drinks package including champagne or cocktails on arrival choice of wine with meal, champagne for toast and a dram of whisky to finish. <b>£100pp</b>

Heritage Portfolio: We are local, Scottish, consummate event caterers. Our staff are passionately driven, food obsessed and we hope charming, creators and purveyors of the very best hospitality you're ever likely to experience at a special event or wedding. We are partners of choice for some of Scotland's most iconic and grand venues and have become "famous for food" and pioneers of precision hospitality. "Building a business we are proud of" is the mantra followed by our team. In January 2013 we were granted our Royal Warrant of Appointment to Her Majesty the Queen as Supplier of Catering Services – something we are immensely proud of and that represents a huge amount of hard work, skill and professionalism from our team

### Included:

-  Wedding Designer to assist in your planning, designing and creation of your event, ensuring a professional service and seamless event on the day
-  Dedicated team of chefs, trained and uniformed service staff
-  Floor length linen tablecloths and linen napkins
-  Contemporary cutlery, fine white tableware, elegant glassware
-  6ft round tables, classic bentwood chairs
-  3ft round cake table, stand and knife



## Deluxe Menus by Heritage Portfolio

From £60.00 per person

exclusively as part of our Deluxe Engine Works  
package with Heritage Portfolio

### Canapés

Wild boar chipolatas with heather honey and lemon thyme  
Mull cheddar and onion seed sablé, goats curd and lemon confit  
Sunflower seed croustillant, peppered crowdie and compressed watermelon  
Flower pot with spiced crème fraîche, malt soil and radish shoots

### Starters

Sprouting salad of heirloom beets, Anjou pear and Mache with candied walnuts, goats curd and rapeseed oil with pine needle honey dressing  
Textured salad of Ailsa goats cheese, peppered watermelon jellies, blueberries and torched figs with toasted hazelnuts and red tip chicory  
Podded pea and mint panna cotta, ham hock bonbon, borage sprouts and Campari vine salsa with Mull cheddar and onion seed snaps  
Torched heirloom vine tomatoes, burrata cheese, romesco and charred padron peppers with oak aged balsamic vinegar, purple basil and olive herb shoots

### Mains

Candied hogget, creamed polenta, Muscat grapes and cavolo nero with chilli and roasted garlic, rainbow chard and choy  
Free range chicken with fava beans, king oyster mushroom, grelot onions and foraged summer truffle pomme purée  
Slow cooked shin of Perthshire beef, heritage golden wonder pomme purée with spring onion tips, vine tomatoes and candied carrots  
Poached fillet of corn fed chicken, morel mushrooms and peppercorns with gruyere cheese, rosti potato and charred asparagus

### Desserts

Roasted Scottish strawberries, vanilla pods and heather honey panna cotta with cherry dust and mallows  
Coconut mousse with rum and vanilla jelly, burnt sugar ice cream, peppermint and chocolate crumbs with banana snaps  
Heritage gooey chocolate and salted caramel tart with pistachio custard and almond brittle  
Fairtrade coffee with petit fours



## Deluxe Menus by Heritage Portfolio

From £2.50 per person

### Evening Buffet

#### Tiger Rolls

Smoked Ayrshire back bacon

Traditional haggis

Aged spiced Highland beef square sausage

Pulled pork and Thai spices

Baked portabella mushroom, garlic butter | V

Free range egg scrambled or fried | V

#### Mini Pies

Black pudding, tomato and chorizo pie

Chicken, honey roast ham and leek pie

Curried cauliflower and chickpea pie | V

Haggis, potato and turnip pie

Salmon, haddock and potato pie

Spring lamb and rosemary pie

Steak and ale pie

Cheesy chips and gravy/curry sauce

We recommend catering for 75% of your total guests

and offering a minimum of 2 option per person

#### Mini panko crumbed sole and chips

Scampi in the basket tangy tartare sauce

'Highland Fling'

Traditional beef stovies and oatcakes

Haggis, bashit neeps and champit tatties

#### Yanky Buns

Hot dogs, candied onions and real mustard

Boston baked beans and smoked hickory maple ham hock

Mini beef sliders with jack cheese and spring onion slaw

Charred chicken salsa and chipotle slaw

Buffalo ribs spiced onions and house BBQ

Vegetarian patty in a bap with red onion relish | V

#### 'Mac n Cheese'

Spectacular pasta with gorgonzola, truffle and leek topped with parmesan snaps | V

Pesto cream with pancetta, cepes and cherry vine tomatoes

Hot smoked salmon, seed mustard and Mull gratin with spring onions



## Room Specifications

	Banquet Style	Rounds	Tables With Dance Floor
<b>The Engine Room</b>	275	160	300
<b>The Garden</b>	120	n/a	n/a

## Capacities

Exhibition

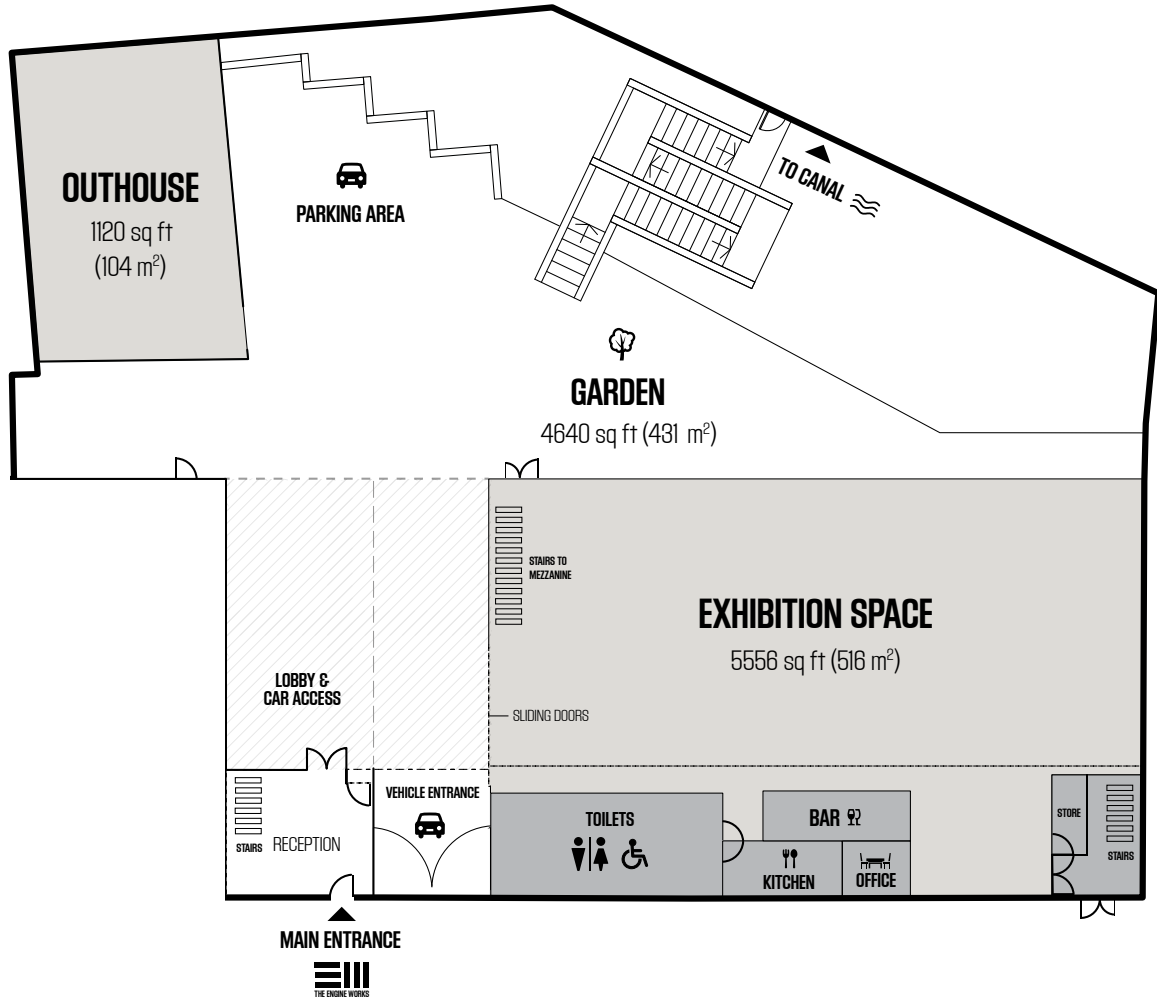


Garden



100 Event Standing







## Drinks Packages

### Drinks Options

---

Below is just a selection of packages available. There are limitless possibilities to the drinks we can offer, from bespoke cocktails to specially selected wines and single malts

#### Drinks Packages from £12pp

##### **Package 1**                      **£12 per person**

Glass of Prosecco on arrival  
Half a bottle of house wine with meal

##### **Package 2**                      **£16 per person**

Glass of Prosecco on arrival  
Half a bottle of house wine with meal, glass of Prosecco for toasts

##### **Package 3**                      **£21.50 per person**

Glass of Champagne on arrival  
Champagne for toasts, half bottle of Sauvignon Blanc/Cabernet Sauvignon with meal

##### **Package 4**                      **£25 per person**

Glass of Champagne or cocktail on arrival or following ceremony half bottle of wine per person  
with meal Champagne to toast · dram of whisky to finish



**THE ENGINE WORKS**

Your Space, Your Vision



0141 945 3180

[enquiries@theengine.works](mailto:enquiries@theengine.works)

[theengine.works](http://theengine.works)

The Engine Works  
23-25 Lochburn Road  
Glasgow, G20 9AE