







**THE CLYDESIDE  
DISTILLERY**  
GLASGOW

## EVENING EXPERIENCES

### Exclusive Use of The Clydeside Distillery

Enjoy private evening hire of The Clydeside Distillery with single malt whisky distillery, engaging exhibits, contemporary tasting room, reception space and specialist whisky shop.

Located on the river Clyde in The Old Pumphouse, once part of Glasgow's famous Queens Dock, The Clydeside Distillery offers a unique venue for your evening event. The building marries traditional features with exceptional modern design, engineering and Glasgow's rich shipping & whisky heritage.

### A warm Glasgow welcome awaits!

Our focus is 5 star hospitality and creating memorable experiences.

Whisky cocktails, specialised menus celebrating the best in local produce and beautiful wines. Time to explore The Glasgow Whisky story exhibit with private distillery tours and hand-picked entertainers to delight your guests throughout the night.

All whilst sampling a few fine single malts of course and with The Clydeside Distillery team on hand to ensure an unforgettable evening!

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The Clydeside Distillery  
100 Stobcross Road, Glasgow G3 8QQ  
<https://www.theclydeside.com/>









## TALISMAN EXCLUSIVE PRIVATE DINING

A truly unique evening with your own private distillery!

Please see below a sample of our private dining experience at The Clydeside Distillery. We are always delighted to create bespoke options to suit your event, please speak with our event manager to tailor your perfect evening package.

### Exclusive Use of The Clydeside Distillery

Enjoy exclusive use of The Clydeside Distillery, with exhibition areas, single malt whisky distillery and tasting room from 7pm.

### Drinks Reception

Your reception will take place in our exhibition area with time to explore the Glasgow Whisky Story and rich history of Glasgow's Queens Dock. Each guest will receive a choice of signature Clydeside Whisky cocktail, glass of Prosecco or Mocktail. Two drinks per person served on arrival.

### Informal Distillery Tour

Your guests can explore our contemporary distillery in their own time. Discover how our hand-crafted skills are used to create liquid gold and what makes The Clydeside Distillery unique. Take in stunning panoramic views of the River Clyde from our glass encased Still House.

### Private Dining

We delight guests with 3 sumptuous courses served in our beautiful tasting room, our menus are created using the finest fresh local produce. The package includes half bottle of house wine served during your meal.

### Table Decoration

Signature Clydeside Scottish floral centrepieces, linen, personalised menus, your table plan and professionally printed place cards are all included.

### Memento of Your Special Evening

Each guest will receive a departing gift, The Clydeside Distillery wee dram glass, memories of a special evening.

Based on a minimum of 30 guests –from £150.00 per person  
Inclusive of VAT. Maximum 50.









## PRIVATE DINING ENHANCEMENTS

Delight your guests with a selection of private dining add-on's at The Clydeside Distillery.

Our event manager can assist in creating your perfect event to ensure an evening to remember!

- A true Scottish welcome with *piper, drummer or mini pipe band* to welcome your guests to the distillery.
- Selection of *delicious canapés* to enjoy while exploring The Glasgow Whisky Story exhibits.
- *Bespoke décor*, floral arrangements and stationary.
- Additional courses – include an *amuse-bouche, fresh Loch Fyne oysters, intermediate, course, Scottish cheese board or fresh fruit platter*.
- Tailored menus. Select *unique and interesting dishes* to excite the taste buds!
- *Evening entertainment*. Perhaps live Glasgow buskers at your reception, our talented guitarist during dinner or after dinner speaker?
- Upgrade your *parting gifts* with personalised bottles of Label Your Own whisky, beautiful Harris tweed hip flasks, branded miniatures or personalised Glencairn whisky glasses.
- Extensive *wine list* and specially selected bar options including Scottish beers and gins, whisky and liqueurs.
- *Whisky tasting*. As you'd expect we have a huge selection of options when it comes to pouring drams! We can tailor a whisky tasting to suit your event or select:
  - 3 wee dram *regional tasting* before, after or throughout your meal.
  - End your evening with our sumptuous *5 dram whisky & chocolate flight* tasting!
  - *Pair each course* with excellent single malts from around Scotland.









## EVENING RECEPTION

### Exclusive Hire of The Clydeside Distillery

Enjoy exclusive evening use of Glasgow's newest Single Malt Whisky Distillery. With exhibition areas, gleaming Still House and tasting room from 7pm.

### Welcome Reception & Evening Drinks

Signature whisky cocktails, mocktails, local beer and prosecco await your guests arrival at The Clydeside Distillery reception!

### Catering

Savour delicious canapés, treats and bowls foods, prepared by our excellent specially selected catering partners and created with the finest local ingredients.

### Informal Distillery Tour

Your guests are invited to explore our distillery in their own time. Learn how our hand-crafted skills are used to create liquid gold and what makes The Clydeside Distillery unique.

### Dram Tasting

Each guest can enjoy 2 unique and specially selected "wee drams" from our tasting stations.

### Memento of Your Special Evening

Each guest will receive a departing gift, a miniature dram glass as memories of a special night at The Clydeside Distillery.

#### GLENLEE

Package Includes:

- Exclusive use of The Clydeside Distillery & Visitor Centre
- Informal distillery tours
- 3 arrival drinks per person
- 4 canapés per person
- 3 savoury bowl foods
- 1 dessert bowl
- 2 "wee dram" specially selected single malt
- The Clydeside Distillery miniature glass

From £90.00 per person, inclusive of VAT

Based on 50-100 guests

#### WAVERLEY

100-180 guests

Package Includes:

- Exclusive use of The Clydeside Distillery & Visitor Centre
- Informal distillery tours
- 3 arrival drinks per person
- 6 canapés per person
- 2 "wee dram" specially selected single malt
- The Clydeside Distillery miniature glass

From £62.50 per person, inclusive of VAT

Based on 100-180 guests





originally  
in the local  
it was  
sky's modern  
exceptional.

never backward in coming forward  
WILLIAM TEACHER & SONS  
were shipping whisky down  
from their bonded warehouse in  
Glasgow's King Street all the way  
out to Australia within a decade  
of Queen's Dock opening. Five  
years later, in 1892/93 TOMMY  
DEWAR visited 26 countries  
during one extended sales trip,  
providing him with plenty of  
material for his book *A Round  
Round the Globe*, and the industry  
with a taster of what was to come.

WITE





# EVENT MENUS





## 3 COURSE PRIVATE DINING MENUS

*Warm artisan bread served with each menu.*

*Maximum 50 guests for seated dining.*

### KELVIN

Scottish Gin Cured Loch Fyne Salmon  
Celeriac Remoulade,  
Freedom Bakery Sourdough Toast,  
Heritage Beetroot Crisps

Parmesan Crusted Hubertus Venison Loin  
Truffle Mash, Duo of Butternut Squash  
Sautéed Kale, Crispy Shallot Rings  
Rich Juniper Jus

Vanilla Honey Panna Cotta  
Scottish Berry Compote,  
White Chocolate Oatmeal Shortbread

Filter Coffee, Freshly Brewed Tea &  
Handmade Scottish Tablet

### CLYDE

Pan Seared Isle of Mull Scallops  
Stornoway Black Pudding, Pea Purée  
Seaweed & Caper Butter Sauce

Cannon of Scottish Lamb  
Rolled in Savoury Granola, Seared Cutlet,  
Slow-Braised Leg Tian,  
Charred Baby Leek, Carrot Purée,  
Bramble Jus

Callebaut Dark Chocolate Cremaux  
Praline, Salted Caramel Chocolate Sauce

Filter Coffee, Freshly Brewed Tea &  
Handmade Scottish Macaroon

### KATRINE

Campbells Haggis  
Chargrilled Asparagus,  
Soft Poached Nith Valley Egg,  
Whisky Hollandaise

Pan Fried Fillet of Scotch Beef  
Parmentier Potatoes,  
Thyme Sautéed Woodland Mushrooms,  
Fine Beans Wrapped in Pancetta,  
Bordelaise Sauce

Sable Biscuits, Strawberries, Soaves  
Vanilla Bean Ice Cream  
Lemon Verbena Syrup

Filter Coffee, Freshly Brewed Tea &  
Petit Four

### Additional Intermediate Course Options:

Loch Fyne Oyster

~

Minted Pea Purée, Pancetta Crisp, Sour Cream

~

Smoked Haddock Risotto with Garden Peas, Parmesan, Poached Egg

~

A selection of fine Scottish cheese or fresh fruit platter.

PRICES ON REQUEST

### Special Requests

We are always happy to create a bespoke menu to suit, please speak with our event manager should you have any special requests.

Dietary requirements, allergies and intolerances will be catered for in addition to your chosen menu.







## CANAPE MENU

*Select from the below cold, hot and sweet options.*

### HOT

Mini Smoked Haddock  
& Scottish Salmon Fish Cakes  
Pea & Mint Mayonnaise  
~  
King Prawn Tempura, Sweet Chilli Dip  
~  
Chorizo & Seared Scallop  
~  
Rosemary & Garlic Angus Beef  
with Root Vegetables on Skewers  
~  
Dainty Beef Wellington  
~  
Filo Parcel of Haggis, Neeps & Tatties  
~  
Stornoway Black Pudding Bon Bon  
~  
Smoked Venison, Strathdon Blue Cheese  
& Cranberry Croque Monsieur  
~  
Garlic Pepper Tofu Bites (ve)  
~  
Howgate Brie & Asparagus Tart  
Chilli Chutney (v)  
~  
Wild Mushroom Arancini (v)

### COLD

Hot Smoke Scottish Salmon  
Dill Lemon Crème Fraiche on Cucumber Disks  
~  
Char-grilled Asparagus & Smoked Salmon  
~  
Baby Prawn Cocktails  
~  
Roasted Honey Lemon Chicken  
Baby Gem & Arran Mustard Mayonnaise  
~  
Chicken Liver Parfait  
& Red Onion Marmalade on Mini Oatcake  
~  
Peppered Angus Beef Carpaccio  
Brioche & Horseradish Crème fraiche  
~  
Lightly Smoked Partridge, Pancetta  
Orange & Cranberry Chutney on Crostini  
~  
Roasted Vegetable Bruschetta  
Pesto Humus (ve)  
~  
Herb Polenta, Goats Cheese Curd  
& Caramelised Onion Chutney (v)  
~  
Black Olive Shortbread, Chargrilled  
Mediterranean Vegetables & Rocket (v)

### SWEET

Mini Fresh Fruit Skewer  
Selection of French Macarons  
Mini Cup Cakes  
Maple & Pecan Pie  
Mini Fruit Scone with Cream & Preserve  
Fresh Strawberries  
Coated in Belgian Chocolate Sauce  
Mini Fruit Tart









## BOWL FOOD'S

*Select from the below cold, hot and sweet options.*

*The number of bowl food options will be subject to your event numbers and chosen package.*

### COLD

#### Tuna Niçoise Salad

Seared Tuna, New Potatoes, Green Beans, Sun-blush Tomatoes, Quail Egg, Black Olives & Garlic Dressing

#### Hot Smoke Salmon

Scottish Hot Smoke Salmon, Broad Beans, Peas, Green Beans, Rocket & Cherry Tomato

#### Thai Beef Salad

Thai Marinated Beef with Rice Noodles, Chilli, Lime, Coriander & Toasted Sesame Seeds

#### Smoked Chicken Salad

Smoked Chicken Breast, Avocado, Wild Rice & Herb Mayonnaise

#### Beetroot & Goats Cheese Salad (V)

Roasted Beetroot, Crumbled Goats Cheese, Pine Nuts, Pea Shoots, Baby Spinach  
& Balsamic Dressing

### SWEET

#### Strawberries & Cream

Vanilla Panna Cotta, with Strawberry Compote & Mint

#### Chocolate Brownie Sundae

Bite Size Pieces of Chocolate Brownie with Whipped Cream, Toffee Sauce & Toasted Nuts

#### Rhubarb & Bramble Crumble

Warm Rhubarb & Bramble Compote with Oat Crumble Topping & Honey Mascarpone

#### 'Eton Mess'

Crushed Meringues with Whipped Chantilly Cream, Lemon Curd & Mixed Berries

#### Lemon Posset

Lemon Cream with White Chocolate, Strawberries & Shortbread Crumb

### HOT

#### Steak 'n' Chips

Char-grilled Scottish Beef Strips with French Fries & Cracked Pepper Sauce

#### Lamb Tagine

Ras-el-Hanout Slow Braised Lamb with Vegetable Couscous & Mini Yogurt

#### Chicken Massaman

Chicken Breast with Curry Sauce, Coconut Milk, Crushed Peanuts & Coriander Rice

#### BBQ Pulled Chicken

Smoked & Pulled BBQ Chicken with Homemade Slaw & Spicy Sweetcorn Salsa

#### Sausage & Mash

Mini Cumberland Sausages with Wholegrain Mustard Mash & Red Onion Gravy

#### Crispy Roast Pork

Slow roasted with Garlic & Sage, Herb Stuffing, Parmesan Mash & Apple Sauce

#### Braised Beef

Slow Braised Scottish Beef with Roasted Roots & Horseradish Mash

#### King Prawn Mac 'n' Cheese

King Prawns with Swiss Cheese & Mull Cheddar Béchamel

#### Seared Salmon & Aromatic Lentils

Seared Fillet of Scottish Salmon, Chorizo & Lentil Cassoulet

#### Pea & Broad Bean Risotto

Garden Peas & Broad Beans with Arborio Rice & Shaved Parmesan

### Special Requests

We are always happy to create a bespoke menu to suit, please let our event manager know if you have any special requests.

Dietary requirements, allergies and intolerances will be catered for in addition to your chosen menu.

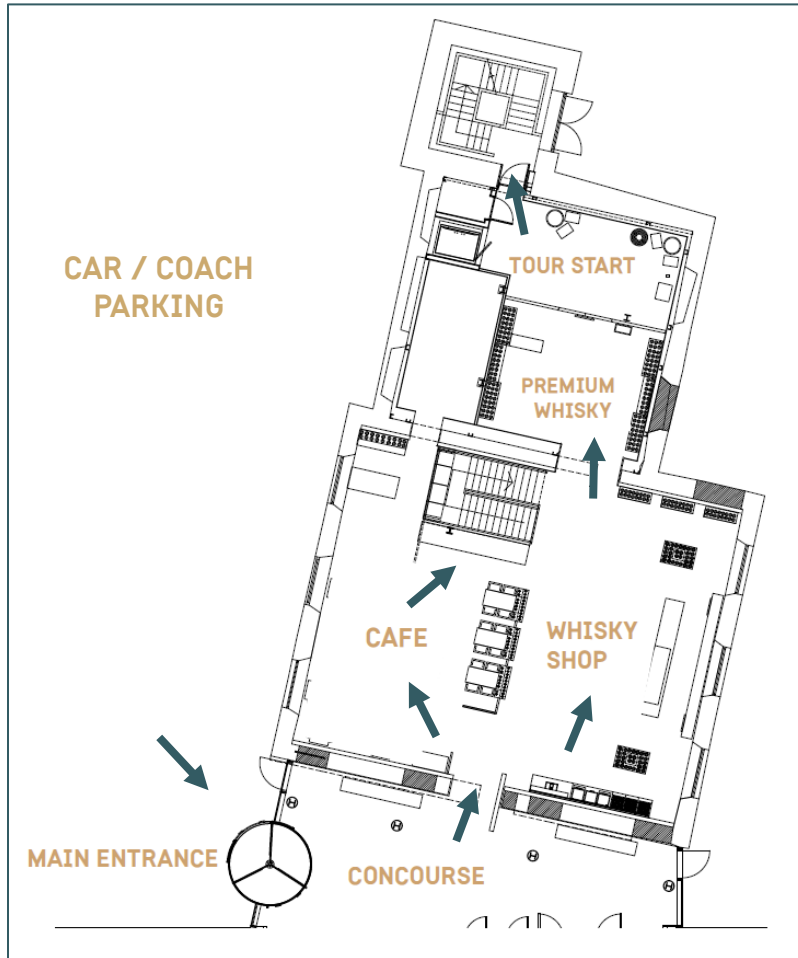
# VENUE FLOOR PLANS



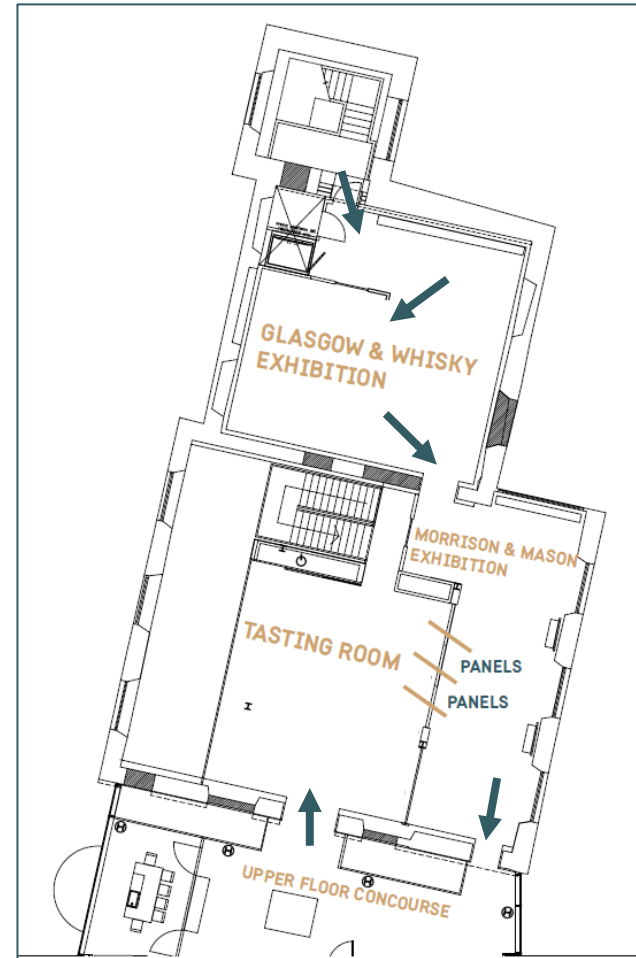
The image shows a modern interior space, likely a museum or gallery. A large, curved wooden wall dominates the foreground, featuring a circular logo with the letters 'T C D' and the word 'WELCOME' in large, vertical, metallic letters. To the left, a glass-walled area reveals industrial equipment, including pipes and machinery. A sign on the glass wall reads 'CAFE' and 'N & Y TOUR'. The floor is dark wood, and the ceiling is white with exposed pipes. The overall atmosphere is clean and industrial.



## GROUND FLOOR VISITOR CENTRE

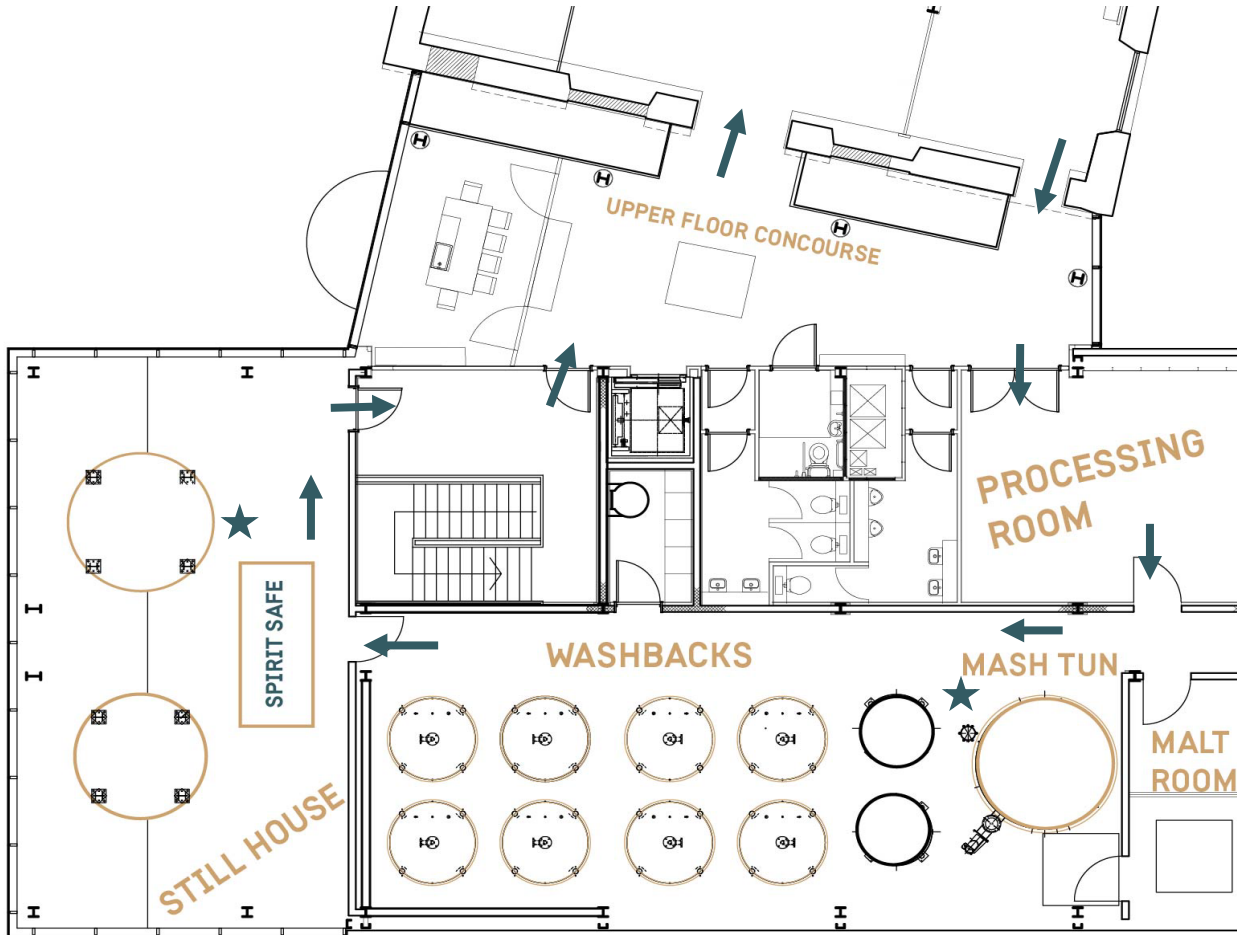


## 1ST FLOOR VISITOR CENTRE



- PARKING IS AVAILABLE FOR GUESTS AND UP TO 2 COACHES
- LADIES, GENTS AND DISABLED TOILETS ARE LOCATED ON BOTH GROUND FLOOR AND 1<sup>ST</sup> FLOOR CONCOURSES
- WE HAVE LIFT ACCESS TO THE 1<sup>ST</sup> FLOOR AND ALL AREAS ARE ACCESSIBLE
-  SHOWS THE DIRECTION OF YOUR GUESTS JOURNEY THROUGH THE DISTILLERY

## DISTILLERY (1<sup>ST</sup> FLOOR)



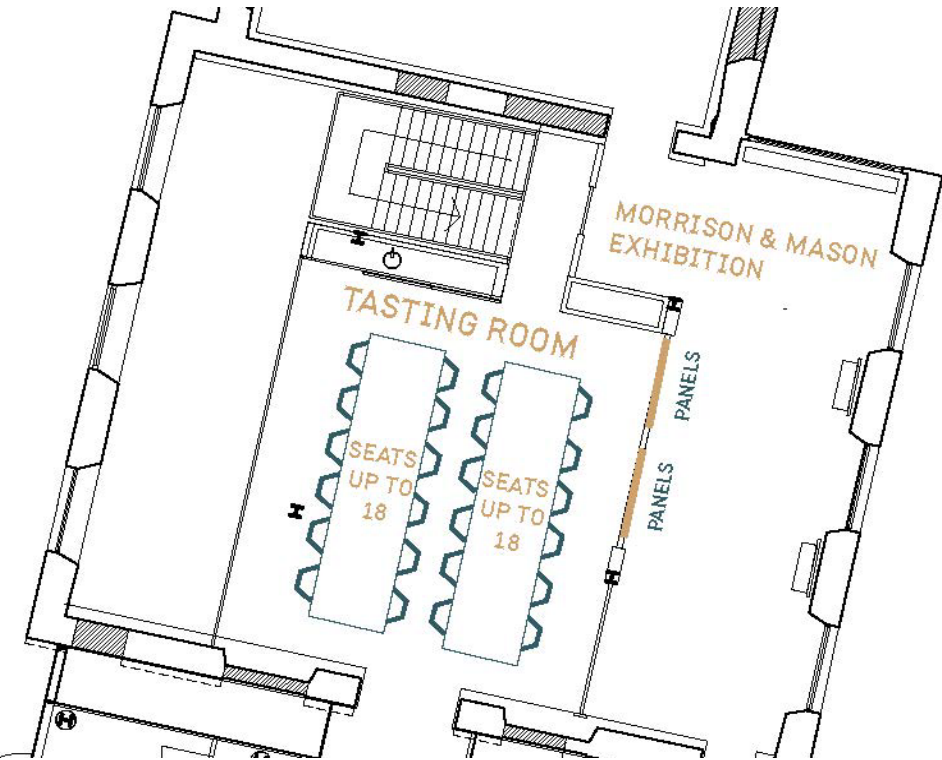
INDICATES WHERE OUR TOUR GUIDES WILL BE POSITIONED DURING INFORMAL TOURS



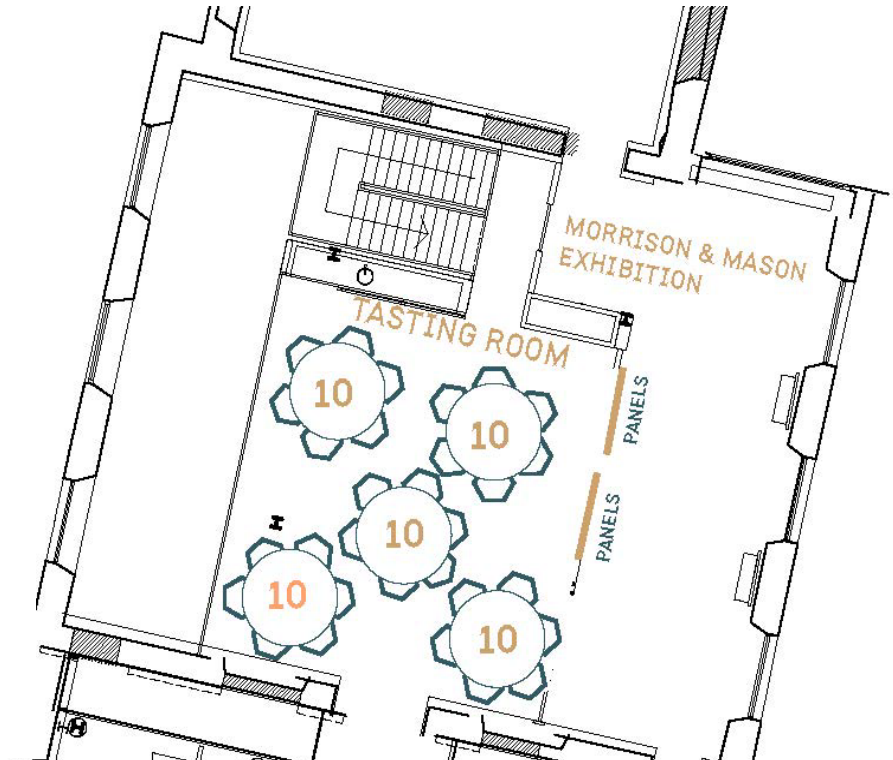
SHOWS THE DIRECTION OF YOUR GUESTS JOURNEY THROUGH THE DISTILLERY



## DINING SET UP OPTIONS



**2 LONG TABLES = MAX 36**

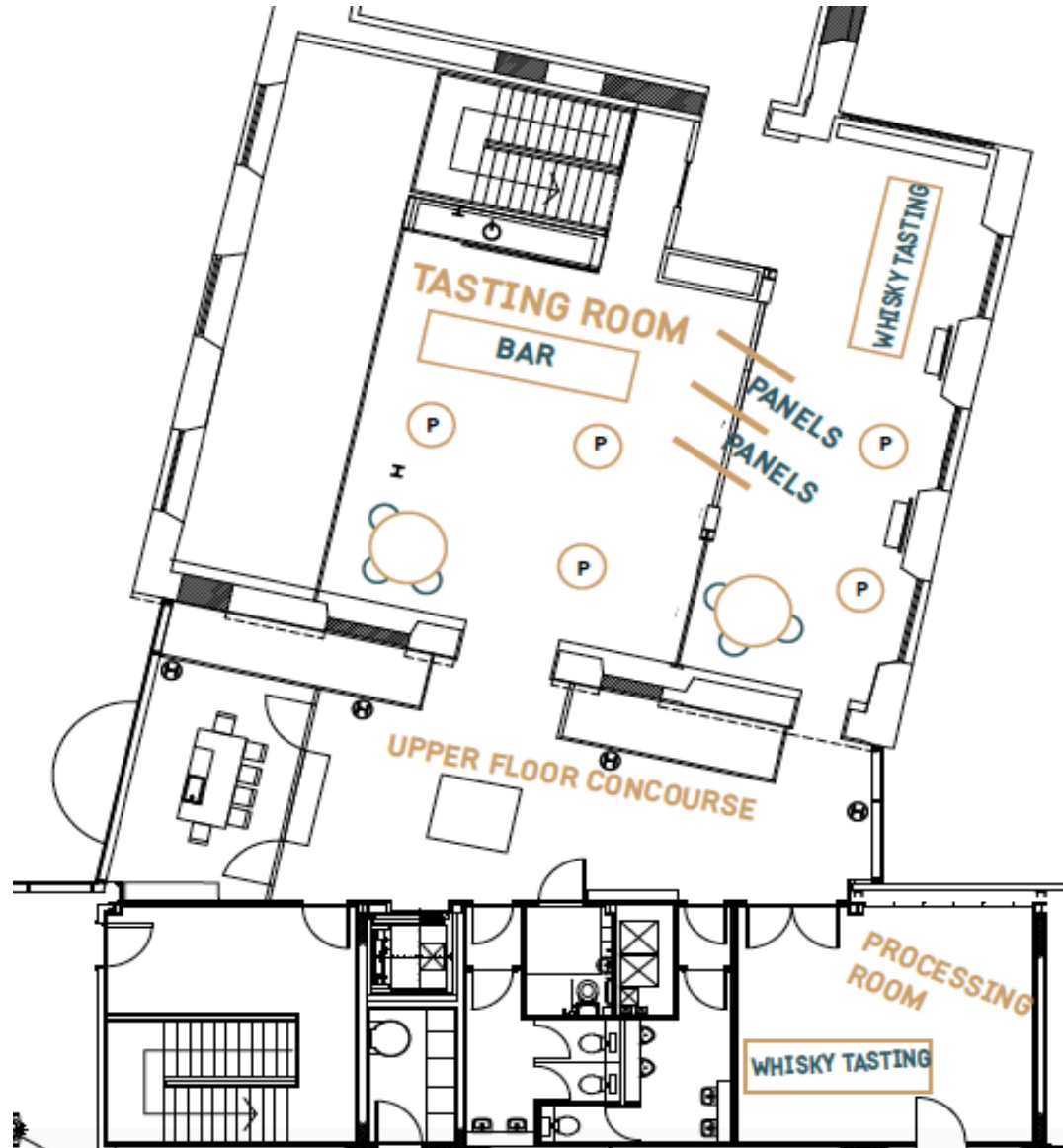


**5 ROUND TABLES = MAX 50**

Your private dining tables are set with black linen, ivory or white napkins and Clydeside floral centre pieces. Place cards & personalised menus are included.



## EVENING RECEPTION SET UP











WINNER

BEST VISITOR  
ATTRACTION



THE CLYDESIDE  
DISTILLERY  
GLASGOW



## DAY EXPERIENCES & TOURS

The Clydeside Distillery is the first dedicated Single Malt Whisky Distillery located in Glasgow for over 100 years.

The city center whisky distillery houses a 5-Star Visitor Experience offering guided distillery tours, a specialist whisky shop and a wonderful café serving fresh local produce.

### HISTORY

The Pumphouse, built in 1877, controlled the entry gate by providing hydraulic power to one of Glasgow's famous shipping ports, the Queen's Dock. The Queen's Dock once witnessed the exports of Scotch whisky, passing the Pumphouse destined for all continents of the world. Turns out our ancestor, John Morrison of Morrison & Mason, was building this very dock from 1863 as well as other prominent landmarks in the city including the City Chambers and Clyde Navigation Trust/Clydeport building.

### TOURS

Our distillery tours offer guests the chance to discover the Dockside Story, tales of the whisky industry and Glasgow's docks through a self-guided exhibition. Each distillery tour includes a guided tour of the production facilities and finishes with a regional whisky tasting of 3 exclusive 10 year old single malts. Upgrade from The Clydeside Tour to our Chocolate & Whisky Tour offering an exquisite chocolate & whisky pairing of 5 single malts with locally made artisan chocolates. For full tour details visit our website [www.theclydeside.com/tours](http://www.theclydeside.com/tours) and for group enquiries please email [info@theclydeside.com](mailto:info@theclydeside.com).

### SPECIALIST WHISKY SHOP

Browse and purchase Single Malt Whiskies from all over Scotland in our excellent whisky shop. The shop reflects our ancestor's ties to the industry and offers a celebration of Scotch whisky to all guests. Find malts from all main regions of Scotland, as well as a selection of limited edition and rare, older aged, premium whiskies. Guests can even pick up their own personalised bottle from our Label Your Own range, three exclusive 10-year-old Single Malts. The perfect gift for any whisky lover!

### CAFÉ

We relish in presenting Scotland's finest produce for you to enjoy. Our food is freshly prepared using locally sourced ingredients and our menu is carefully chosen to showcase regional specialties. Enjoy platters, drams and whisky flights! Our café menus are online [here](#).







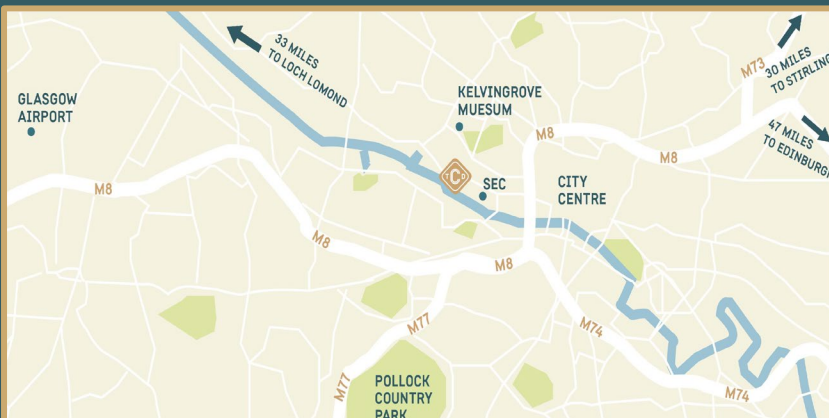
## HOW TO FIND US

### UK



International travel is available through Glasgow International Airport and regular cross-country connections to Glasgow Central Train Station.

### GLASGOW



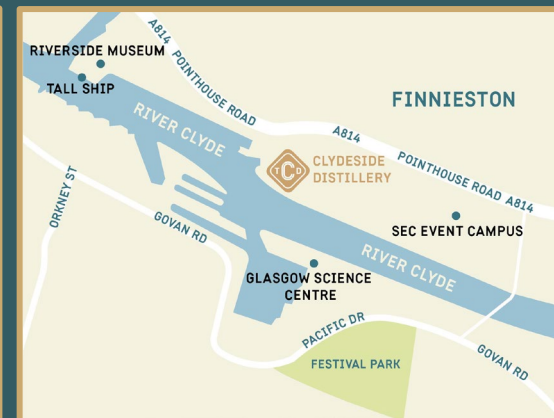
Scotland's largest city with a wide range of cultural activities for all tastes. Explore Mackintosh architecture, a variety of arts and music, some of the best food and drink outlets in the UK and warm Glaswegian hospitality!

Our riverside location creates a stunning setting for your evening, with scenery along the Clyde. Catch some of the most spectacular sunsets in Glasgow from our Still house!

Perfectly located 10 minutes' drive from Glasgow city center and in walking distance of the SEC Event Campus, with several high-quality hotels close-by.

40 minutes drive to the beautiful shores of Loch Lomond and 50 minutes from Edinburgh.

### LOCAL



We work with many partners across the city including transport, accommodation and conference facilities.

Please speak with our event manager to assist in planning your visit.

**PEOPLE  
MAKE  
GLASGOW**







## EVENT CONTRACT TERMS & CONDITIONS

Your event manager can provisionally hold your chosen date for up to 10 days. Should we have an enquiry for the same date within this time we may ask you to confirm within 48 hours.

To guarantee your event we require a signed contract with £500.00 non-refundable deposit.

50% prepayment of your total estimated fee is due 3 months prior to your event.

Final numbers and full prepayment is to be paid 14 days before your event and any additional charges (i.e account bar tab) will be invoiced after your event to be paid by bank transfer or credit card within 14 days.

Cancellation terms:

- Cancellation of a booking 60 days or more prior to the Event – 40% of the Fee.
- Cancellation of a booking between 59 days and 14 days prior to the event – 70% of the Fee.
- Cancellation of a booking less than 14 days prior to the Event – 100% of the Fee

A full contract will be issued with all terms and conditions prior to booking confirmation.

### EVENT ENQUIRIES

Lauren Currie  
Event Manager

Email: [lauren.currie@theclydeside.com](mailto:lauren.currie@theclydeside.com)

Tel: +44 141 2121 401

Contact for your tailored event package.

### GENERAL ENQUIRIES AND GROUPS

Email: [info@theclydeside.com](mailto:info@theclydeside.com)

Tel: +44 141 2121 401

THE CLYDESIDE DISTILLERY

100 Stobcross Road  
Glasgow  
G3 6HW



## FREQUENTLY ASKED QUESTIONS

### Is the distillery accessible?

The Clydeside Distillery is fully accessible for wheelchair users with wide entrances and lifts to the first floor. Please find our accessibility guide [here](#).

### Do rooms have natural daylight?

With the exception of our mash house within the production site, all of our spaces have wonderful large original windows and plenty of natural daylight. The still house features floor to ceiling glass with spectacular views over the Clyde.

### Can I arrange my own catering?

We work with one approved and specially selected catering partner who provides excellent service for all of our evening events.

### Our event needs to start before 7pm, is this possible?

As the distillery visitor centre is open for tours, with our café and specialist whisky shop, until 5.30pm daily and all spaces are in use until this time we ask for a 7pm guest arrival time to allow for housekeeping and set up for your event. Occasionally we may be able to accommodate a slightly earlier start time, depending on set up and availability. Please speak with your event manager for more information.

### Can we squeeze a couple of extra guests in?

Our maximum capacities are set for your guests comfort, health and safety. If your numbers increase we may be able to adjust the package, running order and set up to accommodate, please ask for more detail. Please note that maximum capacities do not take into consideration social distancing.

### Are children able to attend?

Yes, children are welcome to attend your private event.

### What time does your venue close?

Your venue hire is from 7pm to 11pm however we can arrange a later end to the evening of mid-night on request and at a supplement charge.

### Is parking available?

We have plenty of parking available at The Clydeside for your evening guests as well as space for up to 2 coaches.

### Some of my guests will be driving, don't drink or don't like whisky!

There are lots of options for your welcome drinks that include local beer, prosecco and a specially designed mocktail with Elderflower, grapes and fresh mint. We also have an extensive wine list and if you have any requests for your bar service we will be happy to source and include.

### What music is available?

Our music playlist includes a selection of modern Scottish songs, but of course we can tailor this to suit your evening. If you'd like to add live musical entertainment we have a variety of options from pipes & drums to local acoustic musicians and funk bands!

### What AV is available?

There is a built in sound system for background music and a number of screens throughout the visitor centre that can be used to display your company logo and visuals. If you require a PA system with microphone, projector or any other equipment we would be more than happy to source this for you from our selected supplier at a supplement.

### The sample packages aren't quite what I'm looking for, can I make my own?

Your event manager can help you in creating your perfect evening package to suit. Please let us know how you'd like your evening to feel and we can develop a bespoke option for you.



