



THE CLYDESIDE DISTILLERY

GLASGOW



TALISMAN

Private Dining Experience
The Clydeside Distillery

30-50 guests





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Exclusive Use of The Clydeside Distillery

Enjoy exclusive use of the new Clydeside Distillery, with exhibition areas, single malt whisky distillery and tasting room.

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.

Distillery Tour

Your guests will experience an informal tour of the distillery. Discover how our hand-crafted skills are used to create liquid gold and what makes The Clydeside unique. Includes the Still House with spectacular views along the Clyde.

Private Dining

Guests will be delighted with a sumptuous 3 course menu, using the finest fresh local produce, served within our unique tasting room. Plus half bottle of house wine served throughout dinner.

Table Decoration

Table centrepieces, linen, personalised menus, table plan and place cards are included in your package.

Memento of Your Special Evening

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

Based on a minimum of 30 guests –from £135.00 per person inclusive of VAT.
Maximum 50.

Package Includes:

Exclusive evening use of the Clydeside Distillery & Visitor Centre
Informal distillery tour, including Still House
2 arrival drinks per person
3 course menu with tea/coffee
½ bottle of house wine per person
Table decoration & stationery
Clydeside Distillery miniature dram glass

Should you wish to enhance your evening further, a choice of additional features are available. Our dedicated event manager would be delighted to discuss these with you and assist with the detailed planning of your evening. These include:

- *Specially selected wines, beer & soft drinks*
- *Delicious canapés to accompany your welcome drinks*
- *Intermediate course*
- *Scottish speciality cheese board*
- *Clydeside piper on arrival*
- *Live music throughout dinner*
- *Whisky tasting, food pairing OR whisky & chocolate tasting*
- *Whisky or liqueur to toast the end of your evening*
- *Bespoke floral centrepieces*
- *Upgraded gifts, personalised dram glasses or whisky to keep*



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KELVIN

Terrine of Hot Smoked & Poached Scottish Salmon
Avocado Puree, Caper Berries, Lemon Oil & Micro Salad

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Roast Rack of Lamb with Herb Crust
Cauliflower Puree, Roasted Carrots, Fondant Potato
Rosemary Jus

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Dark Chocolate Mocha Torte
Orange sorbet, Mango Berry Mint Salsa
& Pistachio Crumb

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Filter Coffee, Freshly Brewed Tea & Handmade Scottish Tablet

CLYDE

Scottish Scallops
Tomato Salsa, Black Pudding Crumb, Cauliflower Puree

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Pan Fried Fillet of Beef
Arran Mustard Mash, Fine Bean, Pancetta & Wild Mushrooms
Thyme Jus

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

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Filter Coffee, Freshly Brewed Tea & Handmade Scottish Macaroon

KATRINE

Chicken Wild Mushroom Terrine
Pickled Vegetables, Endive & Shallot Puree

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Roasted Venison
Black Pudding Croquet, Sauté Kale, Roasted Baby Roots
Scottish Bramble Berry Jus

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Warm Treacle Tart
Spiced Roasted Plums, Toasted Almonds
& Vanilla Ice-cream

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Filter Coffee, Freshly Brewed Tea & Handmade Petit Fours

House Wines

includes ½ bottle per person

Sauvignon Blanc, Las Condes, *Central Valley, Chile*
Merlot, Las Condes, *Central Valley, Chile*