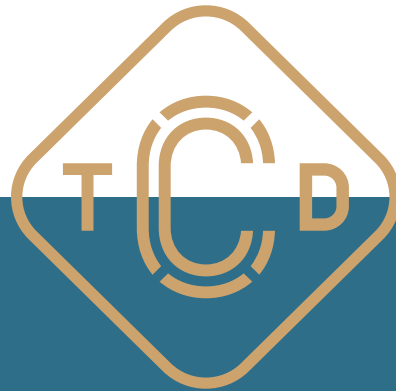


THE CLYDESIDE DISTILLERY

GLASGOW



EVENING
EXPERIENCES



EXCLUSIVE USE OF THE CLYDESIDE DISTILLERY

A WARM GLASGOW WELCOME AWAITS

As the sun sinks over the Queen's Dock, there are plenty of talking points in our characterful venue. Steeped in history and with evening scenes across Glasgow's waters, conversations bubble.

Every detail adapts beautifully to your private event, party or celebration. We'll work closely with you every step of the way.

The Clydeside, Glasgow's first dedicated Single Malt Distillery for over 100 years, is a truly unique venue available for exclusive use evening hire. Enjoy the entirety of the building for an evening in your own private distillery. The building itself offers the restored Pumphouse, built in 1877, and the contemporary distillery including the Still House, featuring views over the River Clyde.

Evening events for 30 to 50 guests private dining in the tasting room, or standing reception for up to 150 guests throughout the building.



TALISMAN PRIVATE DINING EXPERIENCE

A TRULY UNIQUE EVENING WITH YOUR OWN PRIVATE DISTILLERY!

FROM £279.00 PER PERSON

Minimum of 30 guests & up to maximum 50 guests

*4 courses include starter, main, dessert, tea/coffee
& a half bottle of house wine per person.

TALISMAN PRIVATE DINING EXPERIENCE

WHAT'S INCLUDED



GOOD TO KNOW

Free parking is available onsite for any guests driving to the distillery. We also have a coach park onsite if you wish to provide a coach for guests.

- ◆ **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 & CANAPE RECEPTION**
Guests will be warmly welcomed into their evening by the Clydeside Distillery team; coats and bags can be left in our cloakroom before your reception begins in our bar area. Each guest will receive a choice of a signature Clydeside Whisky Cocktail, Mocktail, Prosecco or a Beer. Two drinks per person served on arrival. Guests will also enjoy three canapés per person during your welcome reception.
- ◆ **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 learn 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 four 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, 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.



TALISMAN PRIVATE DINING EXPERIENCE

OPTIONAL ENHANCEMENTS



◆ A TRUE SCOTTISH WELCOME

Add a piper, drummer or mini pipe band to welcome your guests to the distillery.

◆ ADDITIONAL COURSES

Include an amuse-bouche, fresh Loch Fyne oysters, intermediate, course, Scottish cheese board or whisky & chocolate tasting.

◆ TAILORED MENUS

Select unique and interesting dishes to excite the taste buds. Personalised menus are curated by our catering team using the finest local produce. If there is a specific theme for your menu or even just an ingredient you would like to feature, our team will offer mouth-watering suggestions for your menu.

◆ EVENING ENTERTAINMENT

Perhaps live Glasgow buskers at your reception, our talented guitarist during dinner or after dinner speaker?

◆ UPGRADE YOUR PARTING GIFTS

Choose a personalised Fill Your Own Bottle, beautiful Clydeside hip flasks, branded miniatures or personalised Glencairn whisky glasses.

◆ UPGRADE YOUR DRINKS

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 from below:

- ◆ 3 wee whisky drams before, after or throughout your meal.
- ◆ Pair each course with excellent single malts from around Scotland.
- ◆ End your evening with our sumptuous 5 dram whisky & chocolate tasting.



TALISMAN PRIVATE DINING EXPERIENCE

SAMPLE DINNER MENUS



CLYDE

Artisan bread & butter

Chicken & Duck Liver Parfait,
Apricot & Orange Chutney
& Oat Crunch

Roast Scottish Salmon Fillet,
Gingered Greens
& Lemongrass Velouté

Three Milk Cake
with Rum Roasted Pineapple

Filter Coffee,
Freshly Brewed Tea
& Petit Four

KELVIN

Artisan bread & butter

Trio of Home Cured Scottish Salmon Terrine,
Lemon Dressed Beetroot,
Apple Salad & Horseradish Crème Fraiche

Roast Free Range Chicken Breast,
Mushroom Stuffed Leg,
Lightly Pickled Wild Mushrooms,
Roast Leek & a Duo of Chicken
& Creamed Mushroom

Caramel Apple Crumble,
Vanilla Ice Cream
& Anglaise Sauce

Filter Coffee,
Freshly Brewed Tea
& Petit Four

KATRINE

Artisan bread & butter

Goats' Cheese Agnolotti,
Forest Vegetables,
Celeriac Purée
& Tomato Fondue

Roast Fillet of Beef,
Mull Cheddar Crumb,
Parmentier Potatoes,
Roasted Mushroom
& Shallot Ragu

Coconut Delice,
Mango Sorbet
& Exotic Fruit Salad

Filter Coffee,
Freshly Brewed Tea
& Petit Four

SPECIAL REQUESTS

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

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



GLENLEE & WAVERLEY EVENING RECEPTION

WHAT’S INCLUDED

INCLUDED IN BOTH PACKAGES:

- ◆ **EXCLUSIVE USE OF THE CLYDESIDE DISTILLERY**
Enjoy exclusive evening use of Glasgow’s 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 guest’s arrival at The Clydeside Distillery reception.
- ◆ **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 learn what makes The Clydeside Distillery unique. Take in stunning panoramic views of the River Clyde from our glass encased Still House.
- ◆ **CATERING**
Savour delicious canapés, bowl food and sweet treats, prepared by our excellent specially selected catering partners and created with the finest local ingredients.
- ◆ **DRAM TASTING**
Each guest can enjoy three unique and specially selected “wee drams” from our tasting stations.
- ◆ **MEMENTO OF YOUR SPECIAL EVENING**
Each guest will receive a departing gift, The Clydeside Distillery wee dram glass, memories of a special evening.

GOOD TO KNOW

Free parking is available onsite for any guests driving to the distillery. We also have a coach park onsite if you wish to provide a coach for guests.

GLENLEE & WAVERLEY EVENING RECEPTION



GLENLEE BOWL FOOD PACKAGE

FROM £165.00 PER PERSON

Minimum of 50 guests & up to maximum 100 guests

- ◆ Exclusive use of The Clydeside Distillery & Visitor Experience
- ◆ Informal distillery tours
- ◆ 3 arrival drinks per person
- ◆ 4 canapés per person
- ◆ 3 savoury bowl food
- ◆ 1 dessert bowl
- ◆ 3 ‘wee dram’ specially selected Clydeside Single Malt
- ◆ The Clydeside Distillery miniature glass

WHAT’S INCLUDED



WAVERLEY DRINKS & CANAPE PACAKGE

FROM £95.00 PER PERSON

Minimum of 100 guests & up to maximum 150 guests

- ◆ Exclusive use of The Clydeside Distillery & Visitor Experience
- ◆ Informal distillery tours
- ◆ 3 arrival drinks per person
- ◆ 6 canapés per person
- ◆ 3 ‘wee dram’ specially selected Clydeside Single Malt
- ◆ The Clydeside Distillery miniature glass



GLENLEE & WAVERLEY EVENING RECEPTION

CANAPE SAMPLE MENUS

VEGETARIAN

Roasted Cherry Tomato, Parmesan Shortbread
& Chive Crème Fraiche



Squash Cracker, Squash Purée,
Pickled Beetroot & Pumpkin Seeds



Whipped Goats Cheese on an Oat Biscuit,
Fig & Heather Honey



Gougère Filled,
Cheese Fondue

MEAT

Haggis Bon Bons,
Arran Mustard Mayo



Black Pudding Bon Bons,
Homemade Brown Sauce



Chicken Liver Parfait
On Brioche Toast, Cherry Gel



Mini Venison & Haggis Sausage Roll



Confit Ham Hough Croquette,
Apple & Thyme Gel

FISH

Crispy Langoustine Croquette ,
Shellfish Essence



Smoked Salmon & Dill Mousse,
Creamed Horseradish



West Coast Crab Tartlet,
Spiced Mango



Hot Smoked Salmon
& Confit Baby Potatoes

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GLENLEE & WAVERLEY EVENING RECEPTION

BOWL FOOD SAMPLE MENUS

COLD

Hot Smoked Salmon,
Beetroot & Horseradish

Potato Salad~Blistered Tomatoes,
Borlotti Beans & Aioli~Miso

Sea Trout ,
Pickled Noodle Salad

Olive Oil Cured Pear,
Fig & Burrata Salad

HOT

Potato, Coconut & Spinach Dahl,
Rice & a Butternut Squash Cracker

BBQ Chicken Thighs, Chorizo
& Potato Salad & Peri Sauce

Braised Beef Cheeks, Chive Mash,
Roast Root Vegetables & Red Wine Jus

BBQ Pork Belly, Celeriac Slaw & Apple

Truffle Mac & Cheese

Potato Gnocchi,
Parmesan Cream Gratin

Lamb Hot Pot

Chicken Tikka Masala,
Spicy Rice & Garlic Naan Crostini

Roast Whisky Char Siu Salmon

SWEET

Dark Chocolate & Amarena Cherry Pots,
Fennel & Orange Biscotti

Passionfruit Jelly, Lemon Cream
& Glazed Lyche

3 Milk Cake,
Rum Roasted Pineapple

Warm Rice Pudding, Vanilla Ice Cream,
Poached Raspberries & Crumble

Warm Sticky Toffee Pudding,
Vanilla Ice Cream & Toffee Sauce

Poached Pear Salad,
Citrus & Whisky Caramel

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

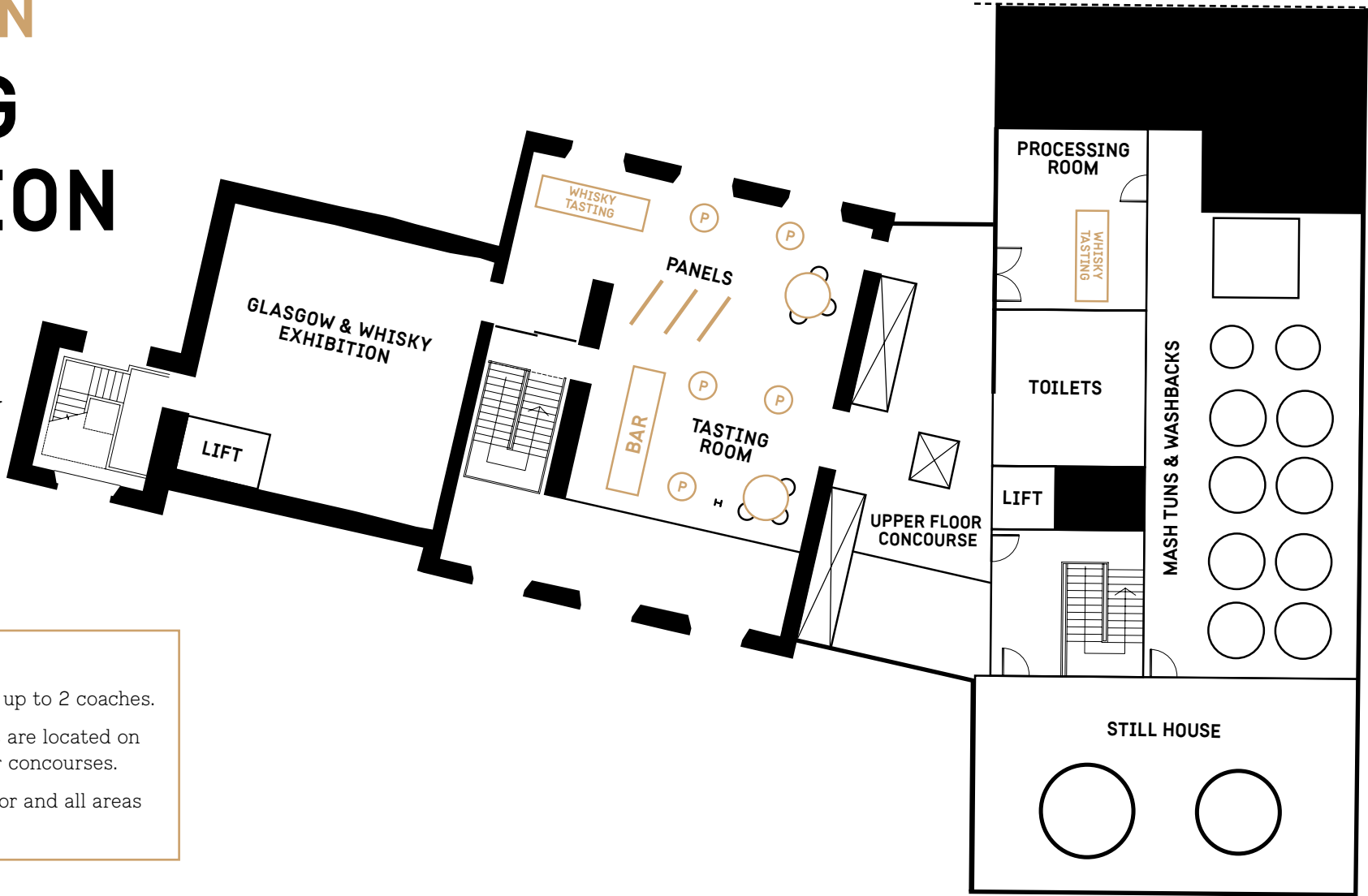
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FLOOR PLAN
EVENING
RECEPTION
SETUP

Space for up to 150 guests
over 2 floors of the distillery



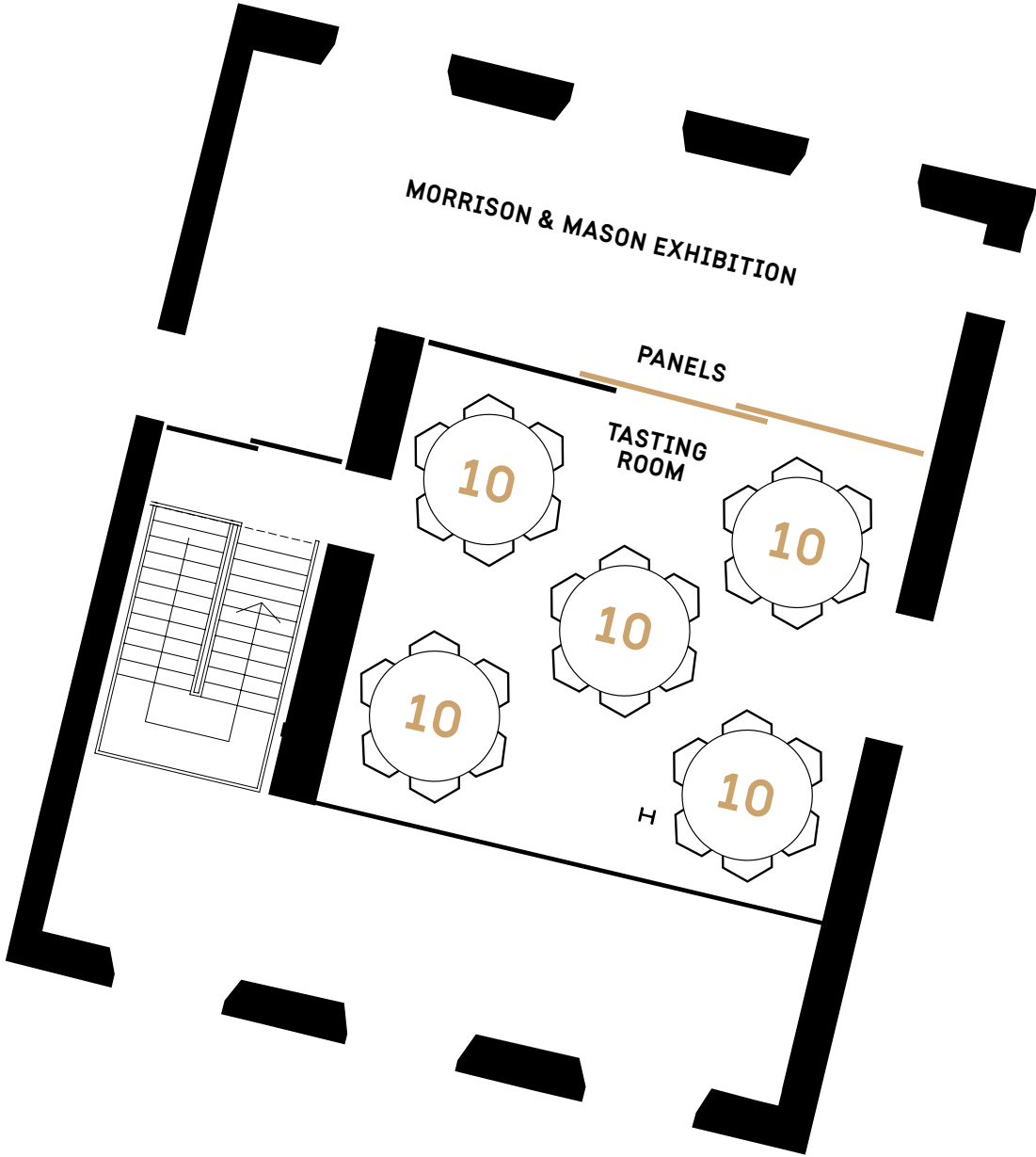
GOOD TO KNOW

Parking is available for guests and up to 2 coaches.
Ladies, gents and disabled toilets are located on both ground floor and 1st floor concourses.
We have lift access to the 1st floor and all areas are accessible.

FLOOR PLAN
DINING
SETUP

5 X 6FT ROUND = MAX 50

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



HOW TO FIND US

UK

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

GLASGOW

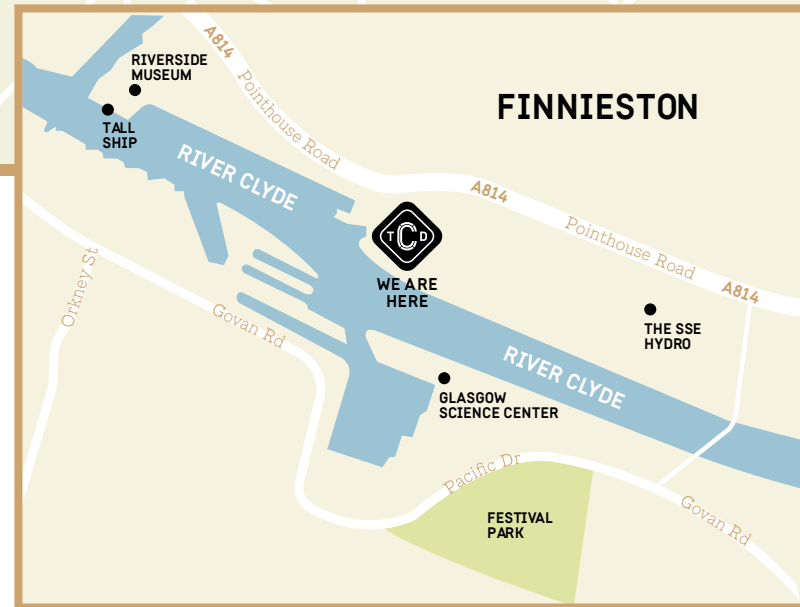
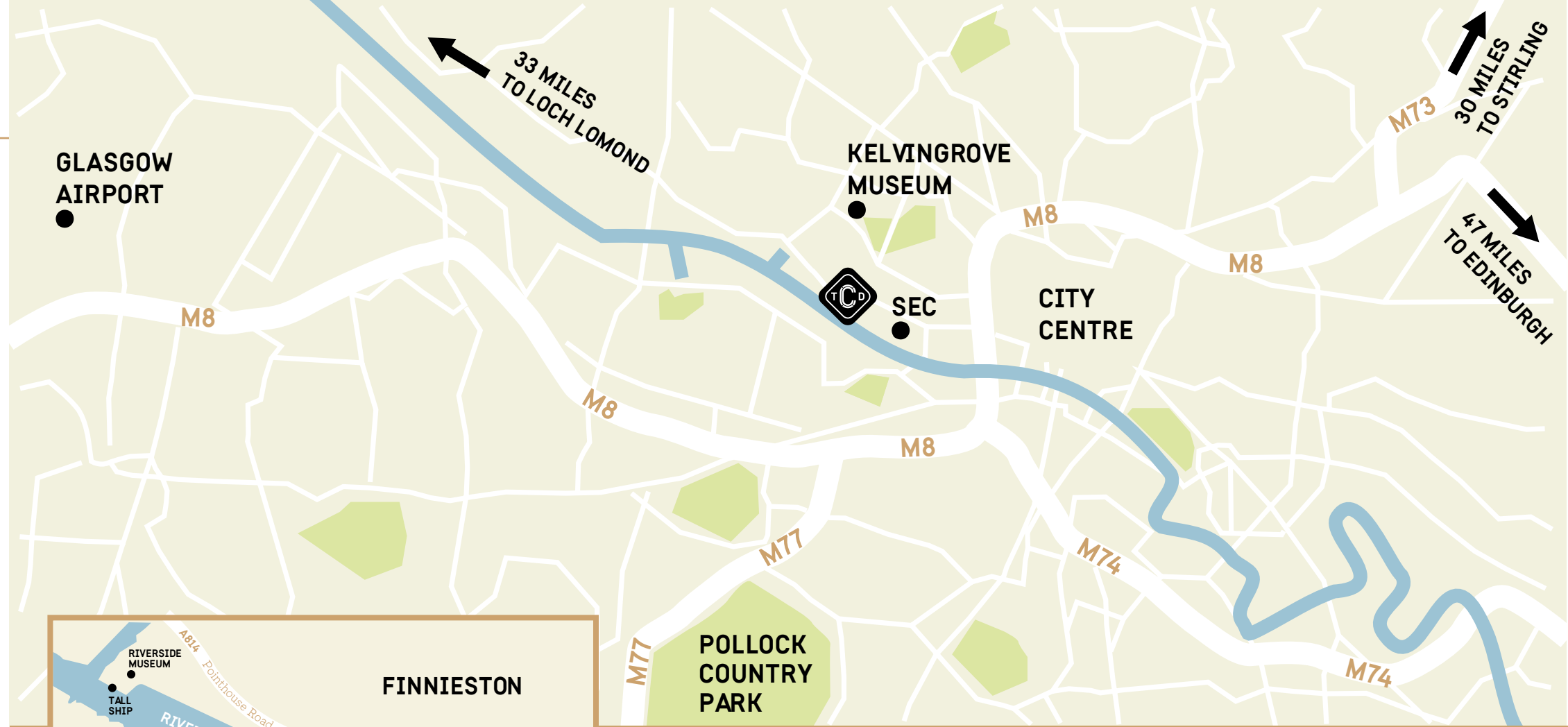
Scotland's largest city with a wide range of cultural activities for all tastes. Explore Mackintosh architecture, a variety of arts and music, some of the best food and drink outlets in the UK and warm Glaswegian hospitality!

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 centre and in walking distance of the SEC Event Campus, with many hotels close-by.

LOCAL

We work with many partners across the city including transport, accommodation and conference facilities. Please speak with our event co-ordinator to assist in planning your visit.



TRAVEL TIMES

- 15 minute drive from Glasgow Airport
- 30 minute drive from Stirling
- 40 minute drive from Loch Lomond
- 50 minute drive from Edinburgh



THE CLYDESIDE DISTILLERY

GLASGOW

EVENT ENQUIRIES

CAITLIN SMART

Event Co-ordinator

caitlin.smart@theclydeside.com

T: +44 141 212 1401

Contact for your tailored event package.

GENERAL ENQUIRIES & GROUPS

info@theclydeside.com

T: +44 141 212 1401

www.theclydeside.com

THE CLYDESIDE DISTILLERY

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Glasgow

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