

MAKING MAGICAL CHRISTMAS

Moments



Hilton

GLASGOW GROSVENOR



“Christmas!

Tis the season for kindling
the fire of hospitality...”

– Washington Irving

UNFORGETTABLE Celebrations

Enjoy an unforgettable celebration with Hilton Glasgow Grosvenor

It's the most wonderful time of the year, so spend it with the perfect host—Hilton Glasgow Grosvenor. Offering exclusive hospitality packages, fine dining and quality entertainment, you're sure to find something to please everyone.

Our Christmas Co-Ordinator will attend to all the details, ensuring a memorable celebration, while you and your guests catch up, relax and have fun!

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Dietary Needs

For those with special dietary requirements or allergies, who may wish to know about ingredients used, please ask at the time of booking.

The Next Steps

To provisionally book your chosen festive event, simply pay a deposit of £15.00 per person to secure the booking, due within seven days of the holding date. A deposit of £30.00 per person is required for New Year's Eve.

All deposits are non-refundable and non-transferable. You are required to pay the final balance no later than six weeks prior to event. Once full payment has been received no refunds, exchanges or transfers can be made.

Contact our Christmas team to learn more about our festive events

glasgowgros_events@hilton.com
0141 339 8811

Office Hours

Monday to Friday 9.00am – 5.00pm

A SWALLY, CHEW & A BOOGALOO

Party Nights

Drink, dine and dance the night away with family, friends or colleagues at our “A Swally, Chew & A Boogaloo” Party Night.

Party Nights

Join us for a delicious three course festive set menu then dance the evening away with music from our resident DJ.

The Terrace Lounge opens for drinks from 6.00pm with dinner being served at 7.30pm prompt.



Book now | 0141 339 8811



3 Course Set Christmas Party Menu

Starter

Roast winter vegetable & lentil soup
(gf) (v) (vegan)

Main Course

Free range turkey breast with stuffing, pigs in blankets, winter vegetables, roast potatoes & turkey gravy

Moroccan cauliflower & chickpea roulade, roast potatoes, winter vegetables & tomato & kale sauce *(gf) (v) (vegan)*

Dessert

Chocolate & hazelnut mousse with a cherry compote

Vegan flourless chocolate & orange tart with a cherry compote *(gf) (v) (vegan)*

Freshly Brewed Tea or Coffee

Dietary Needs

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.

Pre-Order Your Drinks

Request a drinks order form prior to the event for faster service.

A Swally, Chew & A Boogaloo Party Package

- 3 course set menu
- Glass of house wine per person *(upgrade to a half bottle of wine for an additional £5 per person)*
- Resident DJ

Dates

Friday, 29th November
Saturday, 30th November
Sunday, 15th December
Thursday, 19th December

Timings

Arrival: from 6:00 p.m.
Dinner: 7:30 p.m.
Fri & Sat Last Drinks Orders: 12:30 a.m.
Sun & Thurs Last Drinks Orders: 11:30 p.m.
Carriages: at 1:00 a.m.

Price

£28 per adult

Extend the Evening

Make a night of it! Confirm your place at one of our party nights and enjoy special discounted rates on our guest rooms. Please enquire with our Christmas Co-Ordinator for availability and prices.

Snowball

PARTY NIGHTS



Drink, dine and dance the night away with family, friends or colleagues at our fabulous Snowball Party Night.

Party Nights

Join us for a delicious three course festive set menu then dance the evening away with music from our resident DJ.

The Terrace Lounge opens for drinks from 6.00pm with dinner being served at 7.30pm prompt.



Book now | 0141 339 8811



3 Course Set Christmas Party Menu

Starter

Roast winter vegetable & lentil soup
(gf) (v) (vegan)

Main Course

Free range turkey breast with stuffing,
pigs in blankets, winter vegetables, roast
potatoes & turkey gravy

Moroccan cauliflower & chickpea roulade,
roast potatoes, winter vegetables &
tomato & kale sauce (gf) (v) (vegan)

Dessert

Chocolate & hazelnut mousse with a
cherry compote

Vegan flourless chocolate & orange tart
with a cherry compote (gf) (v) (vegan)

Freshly Brewed Tea or Coffee

Dietary Needs

For those with special dietary
requirements or allergies who may wish
to know about the ingredients used,
please ask to speak with one of our team
members.

Pre-Order Your Drinks

Request a drinks order form prior to the
event for faster service.

Snowball Party Package

- 3 course set menu
- Half a bottle of wine per person
- Resident DJ

Dates

Friday, 6th, 13th & 20th December

Saturday, 7th, 14th & 21st December

Timings

Arrival: from 6:00 p.m.

Dinner: 7:30 p.m.

Last Drinks Orders: 12:30 a.m.

Carriages: at 1:00 a.m.

Price

£39 per adult

Extend the Evening

Make a night of it! Confirm your
place at one of our party nights and
enjoy special discounted rates on
our guest rooms. Please enquire
with our Christmas Co-Ordinator for
availability and prices.



Contact our Christmas team to book

glasgowgros_events@hilton.com

0141 339 8811

Grosvenor Ball

PARTY NIGHTS

Kick start the festive period with family, friends or colleagues at our Grosvenor Ball Party Night.



Party Nights

Enjoy a drink in the Terrace Bar before moving into our Grosvenor Suite for a festive three course meal with a half bottle of house wine per person before dancing

the night away to our fantastic live band and resident DJ. The Terrace Lounge opens for drinks from 6.00pm with dinner being served promptly at 7.30pm.

3 Course Set Christmas Party Menu

Starter

Roast winter vegetable & lentil soup
(gf) (v) (vegan)

Main Course

Free range turkey breast with stuffing, pigs in blankets, winter vegetables, roast potatoes & turkey gravy

Moroccan cauliflower & chickpea roulade, roast potatoes, winter vegetables & tomato & kale sauce *(gf) (v) (vegan)*

Dessert

Chocolate & hazelnut mousse with a cherry compote

Vegan flourless chocolate & orange tart with a cherry compote *(gf) (v) (vegan)*

Freshly Brewed Tea or Coffee

Dietary Needs

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.

Pre-Order Your Drinks

Request a drinks order form prior to the event for faster service.

Snowball Party Package

- Three course set meal
- Half a bottle of wine per person
- Resident DJ
- Live band

Dates

Friday, 6th, 13th & 20th December
Saturday, 7th, 14th & 21st December

Timings

Arrival: from 6.00 p.m.

Dinner: 7.30 p.m.

Last Drinks Orders: 12.30 a.m.

Carriages: at 1.00 a.m.

Price

£49 per adult

Extend the Evening

Make a night of it! Confirm your place at one of our party nights and enjoy special discounted rates on our guest rooms. Please enquire with our Christmas Co-Ordinator for availability and prices.



Contact our Christmas team to book
glasgowgros_events@hilton.com
0141 339 8811

PRIVATE

Christmas



PARTY PACKAGES

Are you interested in hosting a family get together or a corporate party to celebrate the end of the year? Whatever the excuse we have it all wrapped up with our fabulous all-inclusive Festive Package! Let us spoil you and your guests in one of our impressive event spaces.



Festive Package

- Glass of bubbly on arrival
- Three course set festive menu
- Glass of wine with dinner
- Resident DJ
- Crackers & table centrepieces
- Chair covers & ties

Price

£35 per adult

Minimum numbers apply to avoid room hire fee.

Please note that this package is available Sunday to Thursday for lunch or dinner. Dates are subject to availability.

Alternatively, speak with our Christmas event co-ordinators who can create a bespoke occasion with menus, prices and theme ideas to suit your needs and budget.

Booking Terms & Conditions

Please ask your Event Co-ordinator for information on our full terms & conditions.



Festive Dining

While turkey may be the flavour of the month, we all know that steak is still King! Bo'Vine Meats & Wines is the perfect venue for an intimate Christmas experience with or without the Christmas trimmings. Our restaurant is ideal for smaller parties looking to enjoy Bo'Vine's

award winning food. Whether in our cosy booths or private dining area, a great meal is assured. Bo'Vine is open daily for evening meals and from 12pm on the 13th, 14th, 20th & 21st of December for festive lunches. Festive lunch is served from 12pm to 3pm and evening meals are served from 4pm.

Book now | 0141 339 8811



FESTIVE

Dinner Parties

IN BO'VINE MEAT & WINES

Enjoy an evening out for a special festive dinner to celebrate the Christmas season with your colleagues, friends or family.



SAMPLE FESTIVE MARKET MENU

Starters

Roast Red Pepper & Butternut Squash Soup

Haggis Bon Bons with whisky & grain mustard mayo, rocket salad

Mulled Pear & Crispy Halloumi Salad with citrus, port & redcurrant dressing

Belhaven Smoked Trout Fillet with horseradish potato salad, lemon vinaigrette

Stornoway Black Pudding with poached free range hens egg, pancetta, Arran mustard cream

Main Courses

Free Range Turkey Breast with sage & onion stuffing, pigs in blankets, baby roast potatoes, winter vegetables, turkey jus

Roast Cod Fillet with winter vegetable, chorizo & chickpea stew

Spiced Cauliflower Steak with sweet potato & kale pakora, light coriander curry cream

Chargrilled Campbells Gold Sirloin Steak with triple cooked chips, vine cherry tomatoes, peppercorn sauce

£7.00 supplement*

Slow Braised Flat Iron Steak with parsley & butter mash, honey roasted vegetables, rich red wine gravy

Desserts

Christmas Pudding Sundae with vanilla ice cream, Chantilly cream,

Baked Flourless Chocolate Cake with blackberry sorbet

Apple Tart Tatin with salted caramel sauce, honeycomb ice cream

Sticky Toffee Pudding with butterscotch sauce, vanilla ice cream

Selection of Scottish Cheeses with oatcakes, seasonal chutney
£4.50 supplement*

Dinner Sunday to Thursday
1st to 24th December
3 courses £21.95

Dinner Friday & Saturday
1st to 24th December
3 courses £35.00

Lunch Friday & Saturday
13th, 14th, 20th & 21st December
3 courses £29.00

**Supplements only apply to Sunday to Thursday dining at £21.95. No supplements apply to weekend dining at £35.*

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



New Traditions

Gather the whole family around our table for a spectacular meal that everyone can enjoy together.

Book now | 0141 339 8811

Christmas Day

IN BO'VINE MEAT & WINES

Christmas has finally arrived and after all the stress of shopping and wrapping the presents, it's time to sit back, relax and enjoy. Bo'Vine Meats & Wines is the perfect setting to enjoy a delicious Christmas Dinner.



SAMPLE CHRISTMAS DAY MENU

Organic Bread & Olives with Flavoured Butters & Oils

Starters

Roast Celeriac Veloute with tarragon & truffle oil

Smoked Salmon & Tiger Prawn Cocktail with gem lettuce, brandy marie rose sauce

Stornoway Black Pudding with crisp free range egg, potato scone, tangy HP jus

Layered Goats Cheese & Red Pepper Terrine with caramelised onion & apple chutney, candied walnut salad

Main Courses

Free Range Turkey Breast with sage & onion stuffing, pigs in blankets, baby roast potatoes, winter vegetables, turkey jus

8oz Fillet of Campbells Gold Beef with fondant potato, haggis bon bon, roast shallot puree, bone marrow crumb, red wine jus

Pan Fried Halibut Fillet with confit potato, samphire & mussel chowder

Rack of Scottish Lamb with dauphinoise potatoes, honey chantenay carrots, spinach, lamb port jus

Wild Mushroom & Butternut Squash Cannelloni with smoked cheddar glaze, crispy kale

All tables served with a selection of potatoes, vegetables and Brussels sprouts

Desserts

Chocolate & Salted Caramel Trifle

Banana & Toffee Pudding with toffee pudding, banana ice cream

Christmas Pudding Sundae with brandy sauce, dairy ice cream

Pineapple & Rhubarb Crumble with crème anglaise, vanilla ice cream

Selection of Scottish Cheeses with oatcakes, winter fruit chutney

Freshly Brewed Coffee or Tea

Wednesday, 25th December, from 12:30pm to 4pm.

£69.00 per adult
£35.00 per child

Christmas dinner is served in Bo'Vine Meats & Wines with tea and coffee then served in The Terrace, our relaxing lounge.

A £30.00 non-refundable, non-transferable, per person deposit is required to confirm your reservation and the balance must be received by the 13th November 2019.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.



FEV 10 12 14 16 18 20 22 24 26 28 30 31
IF YOU DRINK IN THE MORN, MORN

CELEBRATE THE SEASON IN beGIN



This December, experience beGIN, the speakeasy-style gin bar in the heart of Glasgow's West End.

beGIN features over 100 gins from around the world, along with a great selection of innovative cocktails, local craft beers, wine and spirits.

Gin connoisseurs can enjoy a Perfect Serve with the bar's recommended selection of tonic and garnish for each gin or they can choose their own gin accompaniments from thirty mixers and thirty garnishes.

If you're looking for a relaxed get-together over drinks and nibbles to celebrate the festive season, beGIN offers a variety of drinks packages and finger food platters for groups. Email the team to learn more.

Make yourself comfortable in one of the semi-private booths or leather sofas and enjoy the unique atmosphere reminiscent of the American Prohibition Era as you toast the festive season.

Contact beGIN to learn more
beginbar@outlook.com



Hogmanay in Bo'Vine Meats & Wines

Whether you're partying the night away, or looking for a more relaxed Hogmanay, join us for a 3 Course choice menu in the intimate and stylish surroundings of Bo'Vine Meats & Wines and allow us to take care of everything for you.

Book now | 0141 339 8811

Hogmanay



IN BO'VINE MEAT & WINES

If you've been cooking for everyone during the Festive Period, or even if you haven't, let us indulge you with a decadent and delicious meal to end the year right.



SAMPLE HOGMANAY MENU

Starters

Cock-a-leekie with chicken & leek dumpling, steamed prunes

Salt & Chilli Tiger Prawns with Vietnamese salad

Goats Cheese, Leek & Apple Terrine with winter chutney

Crispy Beef Cheek with nut brown buttered onions, pastry galette

Red Wine Poached Pear with petit celery & walnut salad, red wine syrup

Main Courses

Tournedos Rossini with 8oz fillet steak, brioche crouton, smooth brandy pate, butter roasted potatoes

Pan Roast Chicken Supreme with haggis rosti potato, turnip purée, barley whisky jus

Roast Shallot & Butternut Squash Wellington

Seared Sea Bass with roasted scallops, chorizo potato & parsnip cream

Trio Of Pork with slow braised pork belly, grilled loin, black pudding bon bon, mustard mash, apple jus

Desserts

Raspberry & Whisky Crème Brûlée with oatmeal shortbread

Hot Chocolate Fondant with white chocolate ice cream

Tipsy Laird Trifle

Cloutie Dumpling with Glayva sabayon

Selection of Scottish Cheeses with oatcakes, seasonal chutney

Tuesday, 31st December,
from 4pm to 8:30pm.
£39.00 per person

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.

HOGMANAY

Ceilidh Ball

Wave farewell to 2019 and welcome in 2020 in style at our Hogmanay Ceilidh Ball.



Ring in the New Year!

Join us in the beautiful Terrace Lounge for a glass of bubbly and canapés, before moving through for the main event, an indulgent five course meal with a variety of entertainment

in the lead up to the bells and well into the New Year. The event starts at 6.30pm in The Terrace Lounge, with dinner served promptly at 7.30pm in the ballroom.



“Each age has deemed the new-born year the fittest time for festal cheer.” – *Walter Scott*

Book now | 0141 339 8811



5 Course Set Hogmanay Menu

Starter

Haggis, neeps & tattie bridie with a whisky cream

Fish Course

Loch Etive smoked salmon with caper and shallot dressing

Intermediate Course

Raspberry, Glayva & lemon sorbet

Main Course

Orkney gold fillet steak with dauphinoise potatoes, honey chantenay carrots, malt whisky jus

Dessert

Baked chocolate cheesecake with white chocolate sauce

Freshly Brewed Coffee or Tea with Petit Fours

Dietary Needs

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.

Pre-Order Your Drinks

Request a drinks order form prior to the event for faster service.

Hogmanay Ceilidh Ball

- Glass of sparkling wine and canapés on arrival
- Five course set menu
- Resident DJ
- The Jiggers Ceilidh Band
- Piper to bring in the bells

Dates

Tuesday, 31st December

Timings

Arrival: from 6:30 p.m.

Dinner: 7:30 p.m.

Last Drinks Orders: 1:30 a.m.

Carriages: at 2:00 a.m.

Price

£79 per adult, 18 and over

Extend the Evening

Make a night of it and stay over! Please enquire with our Christmas Co-Ordinator for availability and prices.

2020 Events

10% DISCOUNT

Start planning your 2020 meetings, events and celebrations and receive a 10% discount when you book and confirm with us before Friday 31st January 2020 by referencing this offer.



Booking Terms & Conditions

Voucher should be redeemed at the time of enquiry to avail of this offer. This voucher cannot be used in conjunction with any other offer. Terms and conditions apply. Rates and dates are subject to availability.

Contact our events team to book

glasgowgros_events@hilton.com

0141 339 8811

SAVE £950 ON YOUR

Wedding



**AT HILTON
GLASGOW GROSVENOR**



Unforgettable Wedding Celebrations

Your wedding day is the day you will remember forever. From picking the rings to saying "I do," you will want every moment to be perfect.

Our outstanding West End location is perfectly complemented by our exceptional service. From the moment you arrive at Hilton Glasgow Grosvenor our attentive staff will ensure your special day is everything you dreamed it would be.

Your personal Hilton Wedding Advisor will be happy to help advise you on all aspects of your ceremony.

Our team will also be able to advise you on bespoke packages, tailored to suit every style and budget. To speak to one of our experienced, friendly and professional wedding co-ordinators, please contact 0141 339 8811.

Contact our wedding coordinator to learn more

glasgowgros_events@hilton.com

0141 339 8811

£2,000 Inclusive Wedding Package

REGULAR PRICE £2,950

- Arrival drink—glass of Buck's Fizz
- Set 3 course menu finished with coffee and mints
- 1 glass of wine with meal
- Toast drink—1 glass of sparkling wine
- Evening buffet with sandwiches, sausage rolls, chicken satay and tea & coffee
- Room hire
- MC to run your event on the day
- Silver candelabras, personalised menu and table plans
- 1 complimentary overnight room including breakfast for the bride & groom on the night of the reception

Price

£2000 for 50 Guests*

REGULAR PRICE £2,950

Save £950 only with this special offer.

Additional guests can be added for £50.00 per adult and children can be added for £20.00. Additional evening guests can be added for £750 per adult.

***Contact hotel for full terms and conditions.**

Follow Hilton Glasgow Grosvenor
for lots of festive updates!



Hilton Glasgow Grosvenor

1-9 Grosvenor Terrace | Glasgow | G12 0TA

T: 0141 339 8811

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hilton.com/glasgowgrosvenor



Hilton

GLASGOW GROSVENOR