



MEETINGS

AND EVENTS

THE
CORINTHIAN
CLUB



OUR SPACES

Welcome
to
LAIRD'S ROOM
PRIVATE DINING and MEETING ROOM

Our private rooms at The Corinthian Club provide outstanding corporate meeting, event and reception spaces. Facilities include dedicated events staff, high speed WiFi access throughout the venue and audio visual equipment including drop down screens, LCD projectors and integrated audio systems. Many of the rooms benefit from natural daylight, and can be adjusted to your needs with in room temperature controls and black-out facilities at your fingertips.

Located right in the heart of the city, ideally situated just steps away from Queen Street Station, our beautiful listed building still retains much of its original character. With capacities of between 16-200 people, and truly show stopping unique features, we can help your event stand out from the crowd.

We invite you to step inside, and enjoy a whole new experience for your next event.

	Boardroom	U Shape	Theatre	Drinks	Cabaret	Private Dining
The Flying Scotsman	80	80	150	350	80	150
Skean Dhu & Sporan	36	NA	40	50	NA	36
Hempel	32	36	70	75	70	70
Mercer	32	30	60	70	50	70
Langley	32	30	60	70	60	70
Nosey Parkers	21	NA	NA	30	NA	21
Lairds	16	NA	NA	16	NA	16
Charlie Parkers	NA	NA	NA	100	NA	NA
Boutique	NA	NA	NA	70	NA	16
Tellers Bar & Brasserie	NA	NA	NA	200	NA	180
The Club	NA	NA	NA	50	NA	NA

A close-up photograph of a gourmet dish served on a grey, textured plate. The dish features two seared scallops, one on the left and one on the right, both topped with a dark sauce and garnished with fresh green herbs. In the center, there is a large, golden-brown fried item, possibly a piece of fish or a vegetable, also topped with a dark sauce. A thick, light-colored sauce is drizzled across the plate, creating a decorative pattern. The background is a plain, light-colored surface.

**SAMPLE
MARKET MENU**

TO START

SOUP DU JOUR (V)

Artisan Bread

SMOKED SALMON

Dill Crème Fraiche, Shallots, Capers & Lemon

TOMATO & CHORIZO ARANCINI

Smoked Paprika Aioli, Pea Shoots & Lime

AVOCADO & CHILLI SALAD (V)

Pine Nuts, Lemon Oil, Baby Gem & Red Pepper

TO FOLLOW

PAN SEARED CHICKEN

Crispy New Potatoes, Kale & Chorizo Butter

CHARGRILLED SALMON

Crushed Potatoes & Pesto

BRAISED PORK LOIN SPICY PORK CROQUETTE

Green Beans & Tomato Salsa

ASPARAGUS RISOTTO (V)

Garden Peas, Grana Padano & Coriander Oil

TO FINISH

STICKY TOFFEE PUDDING (V)

Vanilla Ice Cream

SELECTION OF SCOTTISH CHEESES (V)

Arran Oaties & Pear Chutney

SELECTION OF ICE CREAMS & SORBETS (V)



SET MENU A

TO START

ROASTED TOMATO SOUP (V)

Basil Pesto

CHICKEN LIVER PARFAIT

Apple Purée, Roasted Apples & Pea Shoot Salad

PREMIUM OPTION

DUO OF SALMON (£2.95 SUPPLEMENT PER PERSON)

New Potato Salad & Soft Herb Oil

TO FOLLOW

BUTTERNUT SQUASH & SAGE RISOTTO (V)

CHICKEN SUPREME WRAPPED IN PARMA HAM

Red Wine Sauce, Dauphinoise Potato, Thyme Roast Roots & Greens

PREMIUM OPTIONS

PAN FRIED SEABASS (£4 PER PERSON SUPPLEMENT)

Lemon Crushed Potatoes, Tenderstem Broccoli & Butter Sauce

8OZ SIRLOIN STEAK (£6 PER PERSON SUPPLEMENT)

Garlic & Herb Duck Fat Potatoes, Slow Roast Vine Tomatoes, Caramelised Onions & Peppercorn Sauce

TO FINISH

STICKY TOFFEE PUDDING

Traditional Ice Cream & Toffee Sauce

CHERRY & ALMOND CAKE (V)

Toasted Almonds, Griottine Cherries

PREMIUM OPTION

RASPBERRY & ELDERFLOWER TARTLETS (£2.95 PER PERSON SUPPLEMENT)

Basil & Strawberry Salad, Elderflower Syrup

£32.95 per person [up to 21 guests]



SET MENU B

TO START

ROASTED TOMATO SOUP (V)

Basil Pesto

CHICKEN LIVER PARFAIT

Apple Purée, Roasted Apples & Pea Shoot Salad

GOATS CHEESE MOUSSE

Roast Beets & Confit Garlic Croutes

PREMIUM OPTION

DUO OF SALMON (£2.95 SUPPLEMENT PER PERSON)

New Potato Salad & Soft Herb Oil

TO FOLLOW

BUTTERNUT SQUASH & SAGE RISOTTO (V)

Dauphinoise Potato, Thyme Roast Roots & Greens

CHICKEN SUPREME WRAPPED IN PARMA HAM

Red Wine Sauce, Dauphinoise Potato, Thyme Roast Roots & Greens

BRAISED BLADE OF BEEF BOURGUIGNON

Dauphinoise Potato, Thyme Roast Roots & Greens

PREMIUM OPTION

PAN FRIED SEABASS (£4 PER PERSON SUPPLEMENT)

Lemon Crushed Potatoes, Tenderstem Broccoli & Butter Sauce

TO FINISH

STICKY TOFFEE PUDDING

Traditional Ice Cream & Toffee Sauce

GLAZED RICH DARK CHOCOLATE BROWNIE

Vanilla Mascarpone, Salted Caramel Sauce

CHERRY & ALMOND CAKE (V)

Toasted Almonds, Griottine Cherries

PREMIUM OPTION

RASPBERRY & ELDERFLOWER TARTLETS (£2.95 PER PERSON SUPPLEMENT)

Basil & Strawberry Salad, Elderflower Syrup

£27.95 per person [over 21 guests]



**BUFFET
SELECTION**

CHOOSE 3 SALADS, 3 MAIN COURSES WITH 3 ACCOMPANIMENTS & 2 DESSERTS
£18.95 per person [20 guests or more]

SALADS

- Asian Coleslaw (v)
- Charlotte Potatoes, Arran Mustard & Spring Onion Salad (v)
- Greek Salad with Feta Cheese (v)
- Salad Nicoise
- Penne Pasta Salad with Rocket & Basil Pesto (v)
- Crispy Oriental Beef Salad
- Penne Pasta with Peppers, Crayfish & Spicy Tomato Mayonnaise
- Tomato, Spinach & Red Onion Salad (v)
- Caesar Salad with Croutons & Anchovies
- Chilli & Coriander Couscous Salad (v)

ACCOMPANIMENTS

- Mustard Mashed Potato (v)
- Spicy Couscous (v)
- Sticky Cardamom Rice (v)
- Boiled Dill New Potatoes (v)
- Seasonal Vegetables (v)
- Duck Fat Roasted Potatoes

MAIN COURSES

- Poached Salmon with Dill, Lemon & Caper Butter
- Classic Scottish Beef & Ale Pie
- Thai Green Chicken Curry
- Moroccan Lamb, Apricot & Prune Tagine
- Lamb Moussaka with Tzatziki Yoghurt
- Roast Chicken with Serrano Ham
- Mediterranean Vegetable Lasagne (v)
- Beef Chili with Sour Cream
- Penne Pasta with Wild Mushroom & Sunblushed Tomato Cream Sauce (v)

DESSERTS

- Strawberry Pavlova with Raspberry Sauce
- Dark & Milk Chocolate Tart with Double Cream
- Raspberry Cranachan with Toasted Oatmeal
- Fresh Fruit Salad & Passion Fruit Syrup
- Classic Crème Brûlée
- Apple Crumble with Fresh Pouring Cream
- Selection of Cheeses with Grapes, Celery, Bread & Oatcakes (£2.75 supplement per person)

A top-down view of three wooden skewers of grilled salmon. The salmon is cut into bite-sized pieces and is accompanied by yellow and red bell peppers. The skewers are garnished with fresh green parsley leaves and several bright green lime wedges. The entire dish is set against a dark, textured background. A white rectangular box with a thin black border is centered over the image, containing the text "SMALL BITES".

SMALL BITES

**SELECT 4 ITEMS TO CREATE YOUR SELECTION
FROM WHICH ALL GUESTS WILL EAT**

4 Items £7.95 Per Person

Additional Items £2.50 Each Per Person

MARINATED LAMB KOFTAS

Raita Yoghurt

JAMAICAN JERK CHICKEN FILLETS

Mango & Coriander Salsa

**MOZZARELLA & ROASTED
RED ONION BRUSCHETTA**

Fresh Basil Pesto

SESAME COATED SALMON GOUJONS

Roasted Garlic Mayonnaise

HAGGIS BON BONS

Whisky Sauce

SHREDDED DUCK SPRING ROLLS

Pickled Ginger & Soy

**CRISPY COATED COCONUT
BATTERED TIGER PRAWNS**

Garlic Aioli

BREADED MUSHROOMS

Garlic Aioli

**SELECTED CUTS OF
CONTINENTAL MEATS**

Bread, Olives & Balsamic Oil

CONFIT OF DUCK LEG PATE

Chutneys & Mini Oatcakes

SPICY POTATO WEDGES

Tomato Salsa

**SMOKED TROUT &
HORSERADISH MOUSSE**

Charcoal Cracker

SKEWERED TIGER PRAWNS

Chilli, Garlic & Coriander Yoghurt

**BLINIS WITH SMOKED
SALMON & CREAM CHEESE**

TORTILLA WRAPS

Oriental Beef & Cheddar Cheese

CHICKEN TIKKA SKEWERS

Spiced Onions & Tandoori Yoghurt

VEGETABLE PAKORA

Spiced Onions & Tandoori Yoghurt

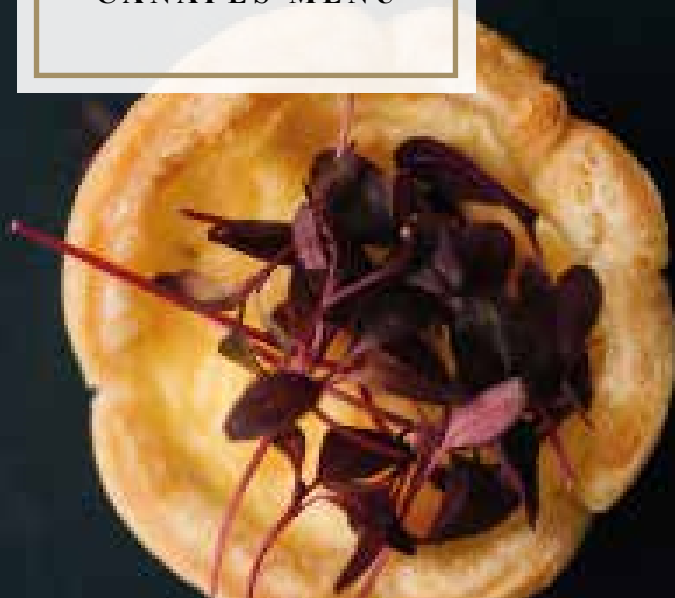
**CHOCOLATE DIPPED
STRAWBERRIES & SHORTBREAD**

MINI BANOFFEE PIE

Vanilla Cream



CANAPÉS MENU



4 Items £5.75 Per Person | 6 Items £7.75 Per Person

MINI CRISPY DUCK

Hoisin & Vegetable Spring Rolls with Pickled Ginger

VEGETARIAN SPRING ROLLS

HAGGIS DUMPLINGS

Oatmeal Crumb & Whisky Cream

VEGETARIAN HAGGIS DUMPLINGS (V)

Oatmeal Crumb & Whisky Cream

SMOKED SALMON & CREAM CHEESE BLINIS

TIGER PRAWNS IN CRISPY TEMPURA BATTER

Sweet Chilli Sauce

RED PEPPER & PARMESAN MINI QUICHE (V)

CHICKEN LIVER PARFAIT

On Toast with Fruit Chutney

SPICY LAMB & ROSEMARY KOFTAS

Tzatziki Dip

Premium Canapés [Price Per Canapé]

BELUGA CAVIAR ON BLINI £4.75

FOIE GRAS £4.25

Sweet Apple Compote

SCOTTISH LOBSTER £4.75

Tomato Salsa & Guacamole

BAKED LOCH ETIVE OYSTER £4.25

Spinach & Parmesan Cream



**VEGETARIAN &
VEGAN SELECTOR**

TO START

ROASTED TOMATO SOUP
Basil Pesto (Vegan Hard Cheese)

PANZANELLA SALAD
Tomato, Caper, Red Onion, Roasted Peppers & Ciabatta

BABY GEM & CHARGRILLED COURGETTE SALAD
Black Olive Dressing

CHICKPEA & ROASTED GARLIC PATE
Ras el Hanout Spiced Crostinis

MAINS

CHICKPEA, COURGETTE & COCONUT CURRY
Spiced Basmati

MIXED BEAN & ROASTED PEPPER STEW
Potato Gnocchi

LEMON TOFU
Spinach & Basil Linguini

BUTTERNUT SQUASH & SAGE RISOTTO
Sage Crisps

DESSERTS

VEGAN PANCAKES
Blueberry Compote & Vanilla Ice Cream

POACHED PEAR
Strawberry Sorbet

SPICED ROASTED PINEAPPLE
Vanilla Ice Cream

CHERRY & ALMOND CAKE
Toasted Almonds, Griottine Cherries



**DAY DELEGATE
RATES**

Our All Day Delegate Rates Packages include the following as standard:

Jugs Of Iced Water With Lemon

Projector & Screen

Flipchart With Pens

Complimentary Wi-Fi

Half Day Hire

Two Rounds Of Tea & Coffee Plus Room Hire

FROM £25 PER PERSON

FULL DAY HIRE

Three Rounds Of Tea & Coffee Plus Market
Menu Or Buffet Lunch, Room Hire

FROM £35 PER PERSON



BABY SHOWERS

Celebrate the arrival of a special little person with an afternoon of sweet treats and games. Our package includes as standard:

Room Hire

Prosecco Afternoon Tea

Projection Screen

Flip Chart For Fun

£26.95 PER PERSON



ROOM HIRE

Our Room Hire Only Rates Are As Follows:

Room	Weekday	Weekend
The Flying Scotsman	£500	£1000
Lairds & Nosey Parkers	£100	£175
Boutique	£250	£500
Langley, Hempel & Mercer	£175	£250



DRINKS PACKAGES

PACKAGE 1 - £130

1 Bottle Of Premium Spirit (Kettle One, Tanquery, Appleton Rum or Jack Daniels)
2 Complimentary Mixers (Exc Red Bull)

OR

2 bottles of Moët & Chandon Champagne

PACKAGE 2 - £250

1 Bottle Of Premium Spirit (Kettle One, Tanquery, Appleton Rum Or Jack Daniels)
2 Complimentary Mixers (Exc Red Bull)
2 Bottles Of Moët & Chandon Champagne

PACKAGE 3 - £300

1 Bottle Of Pink Gink
2 Complimentary Mixers (Exc Red Bull)
2 Bottles Of Moët & Chandon Rose Champagne

PACKAGE 4 - £350

1 Magnum Of Grey Goose Vodka
2 Complimentary Mixers (Exc Red Bull)
1 Magnum Of Moët & Chandon Champagne

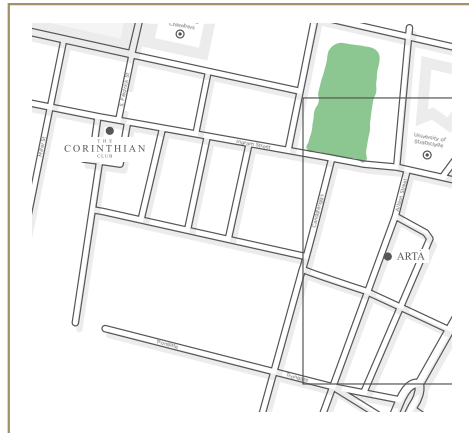
The image shows a grand, ornate interior space, likely a ballroom or a large hall. The most prominent feature is a large, circular skylight or dome at the top, with a complex, radial pattern of ribs. The ceiling is highly decorated with intricate carvings and patterns. Several large, ornate chandeliers hang from the ceiling, casting a warm, golden light. In the foreground, there are several tall, cylindrical, cream-colored lampshades or pillars, and two large vases filled with pink and white flowers. The overall atmosphere is one of elegance and grandeur.



CONTACT US

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For further details or to discuss your event
or private dinner, please contact us on:

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