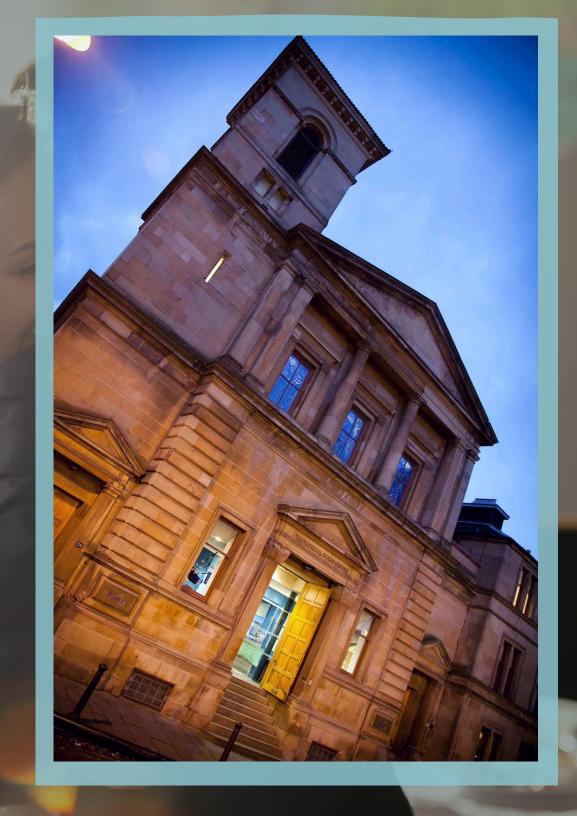


Experts in event design

Known as one of Glasgow's premier city centre wedding venues, our team of expert wedding planners are here for you at every stage, helping you plan your perfect day.

All wedding packages include:

- Master of Ceremonies
- Full professional wedding co-ordination
- Exclusive use of the Auditorium and Blue Room
- A red carpet welcome with a world class bagpiper
- Crisp white table linen and candles
- Personalised table stationery
- Cake stand and bridal knife



Time to Celebrate Your "Aye-Do"

Mingle in The Museum of Piping with pre-dinner bubbles or sample a malt at The Pipers' Tryst bar.

Allow your guests to enjoy their time in The Museum of Piping and take the chance to try the bagpipes as a fun photo opportunity!

Tempt your guests with delicious Scottish canapés, from smoked salmon and cream cheese cups to traditional mini Highland cranachan tartlets.





Bring Your People Together in the Heart of Glasgow

The National Piping Centre is steeped in tradition giving the perfect backdrop to your Scottish wedding in the heart of Glasgow.

Our unique Glasgow city centre location provides an exciting backdrop to your reception.



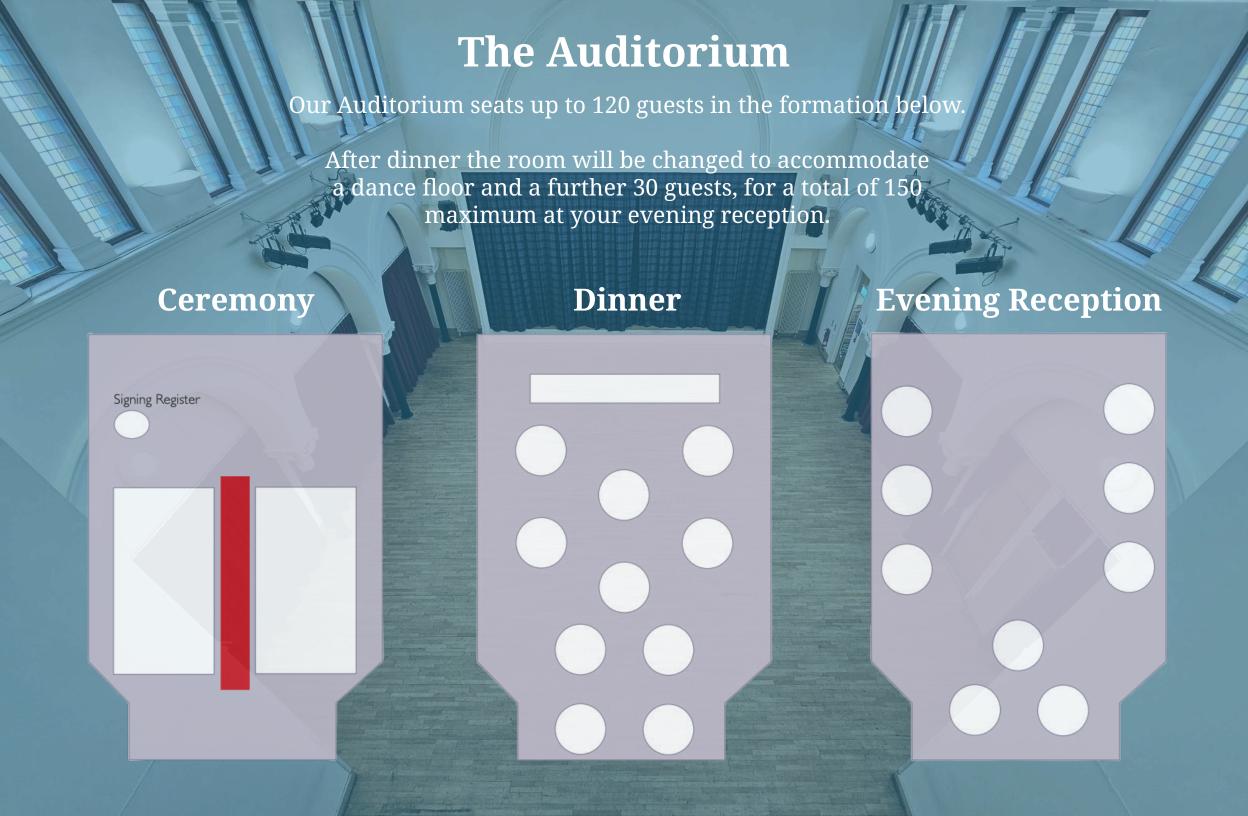














Tailor Made Packages Our tailor made packages are built up using the costs of venue hire and ceremony hire along with these costs for your wedding breakfast. Drinks Package: Menu 1 Menu 2 Drinks Package A £57.00 £60.00 Drinks Package B £62.00 £67.00 Drinks Package C £72.00 £69.00 Drinks Package A A glass of sparkling wine on arrival Half bottle of house wine with the meal A glass of wine for toasts and speeches Drinks Package B A glass of sparkling wine on arrival Half bottle of house wine with the meal A glass of sparkling wine for toasts and speeches Drinks Package C A glass of the finest house champagne on arrival Half bottle of house wine with the meal A glass of the finest house champagne or dram of whisky for toasts and speeches The National Piping Centre offers two menus, ask us for our Wedding Catering brochure for further information. We can cater for any dietary requirements, do not hesitate to get in touch if you have any questions regarding menus.



Sgian Dubh £4900

Full day room hire of Auditorium and Blueroom
The Museum of Piping and Pipers' Tryst Restaurant for drinks reception
World class bagpiper
Red carpet arrival
Uplighters
Crisp white table linen and napkins
Silver cake stand and bridal knife
All table stationary
Star backdrop

Glass of sparkling for drinks reception
Glass of house wine with dinner
Glass of sparkling for speeches
3 course meal for all guests
80 Breakfast rolls for evening buffet
Complimentary night stay for the happy couple

Package based on 80 Guests. Additional guest £60pp

Menu: Lentil Soup (vg) Haggis tweeds with a whisky and honey dressing

Breast of chicken served with a rich thyme gravy, seasonal vegetables and potatoes Aberdeen Angus steak pie with puff pastry, seasonal vegetables and potatoes Butternut squash, fennel and herb risotto with crispy sage (vg)

> Traditional highland Cranachan Apple and cinnamon crumble (vg Tea, Coffee, and shortbread



Full day room hire of Auditorium and Blueroom
The Museum of Piping and Pipers' Tryst Restaurant for drinks reception
World class bagpiper
Red carpet arrival
Star backdrop
Uplighters
Complimentary night stay for the happy couple
Crisp white table linen and napkins
Silver cake stand and bridal knife
All table stationary
Glass of sparkling for drinks reception
Half bottle of house wine with dinner pp
3 canape options
Glass of sparkling for speeches

White chair covers with organza sash (choice of colour)
Fairy lights for pillars in venue room
Candelabra centerpieces for meal and evening tables

3 course meal for all guests 80 Breakfast rolls for evening buffet

Package based on 80 Guests. Additional guest £72.00pp

Haggis, neeps and tatties with whisky sauce Veggie Haggis, neeps and tattie with balsamic glaze (vg)

Chicken breast stuffed with wild mushroom and tarragon cream sauce, seasonal vegetables and potatoes

Roast Ribeye of beef with peppercorn sauce, seasonal vegetables and potatoes Mushroom, lentil and spinach wellington, with seasonal vegetables and potatoes

Lemon tart with raspberry coulis Chocolate brownie with vanilla ice cream (vg) Tea, Coffee, and shortbread



Ivory £8,800

Full day room hire of Auditorium and Blueroom
The Museum of Piping and Pipers' Tryst Restaurant for drinks reception
World class bagpiper
Red carpet arrival
Star backdrop
Uplighters
Crisp white table linen and napkins
Complimentary night stay for the happy couple
Silver cake stand and bridal knife
All table stationary

Glass of prosecco for drinks reception
Half bottle of house wine with dinner pp
Glass of champagne for speeches
3 course meal for all guests
Tea, coffee and shortbread
3 Canapes per person
80 Breakfast rolls for evening buffet
3 choices of finger buffet options for 80 guests
White chair covers with organza sash (choice of colour)
Fairy lights for pillars in venue room
Candelabra for meal and evening tables

Package based on 80 Guests. Additional guest - £97.00pp

Menu:

Your choice of 3 course meal from menus 1 or 2. Please see separate wedding catering document. Tea, Coffee, and shortbread

Maximum of 3 choices can be selected and a pre-order is required to be submitted one month prior.