



Dear Corporate Events Organiser,

“...perfect conference and banqueting facilities are no longer a pipe dream...”

Thank you for your recent enquiry to hold a corporate event at The National Piping Centre. We offer a truly unique Scottish venue that everyone in your party will be sure to enjoy. Situated in the heart of the city centre, within walking distance of both local train stations and the bus station, we are an ideal location.

We offer rooms suitable for meetings, conferences and seminars for a maximum of 160 delegates. Our conference and banqueting facilities can accommodate up to 120 guests.

Your meeting may range from a single day event, for which we offer a highly competitive Daily Delegate Rate, to a five-day event for which we also have The Piper's Tryst Hotel on offer. With seven twin rooms and one double room, we can provide first-class overnight accommodation for any of your delegates.

The kitchens of The Piper's Tryst provide all the catering requirements for your event. We offer the best healthy Scottish cooking, using only the finest fresh Scottish ingredients. With a highly versatile range of menus and buffets on offer, we will be more than happy to tailor *our* catering to meet *your* individual requirements.

Please find enclosed our full brochure containing all the information you require when planning your event. For further information or to arrange to view the facilities that we have on offer, please do not hesitate to contact us on 0141 353 5551.

Thank you for your interest in The National Piping Centre.

Yours sincerely

The National Piping Centre Team

Gemma Laidlaw, General Manager
Robert Wray, Assistant Manager
Briony Jardine, Duty Manager

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Room Specifications and Hire Prices

The table below shows all the rooms which we have on offer here at The National Piping Centre. If you are unsure of which room would be suitable for your event, please feel free to discuss the agenda with us, and we will be happy to advise you. In some instances, a collaboration of rooms may be required for reception or breakout purposes.

	Auditorium	Collinson	Ivory	Museum of Piping	Robertson	Blue Room
Capacity						
Network	250	N/A	N/A	60	20	30
Theatre	160	30	20	N/A	20	32
Ceremony	160	N/A	20	20	N/A	32
Classroom	50	15	10	N/A	10	16
Boardroom	70	20	12	N/A	12	20
Banquet	120	N/A	12	N/A	N/A	20
Reception	250	N/A	20	60	20	30
Lighting						
Natural	Y	N	Y	N	N	Y
Blackout	N	Y	N	Y	Y	N
Dimmer	N	N	N	Y	N	N
PA System	Y	N	N	Y	N	N
Sound proof	N	Y	N	N	Y	N
Location	1 st Floor	Basement	2 nd Floor	Ground Floor	Basement	1 st Floor
Disabled Access	Y	Y	N	Y	Y	Y
Prices						
Full Day	£500	£200	£200	Price on application	£200	£200
Half Day	£350	£150	£150		£150	£150

The Pipers' Tryst Restaurant ~ "The Gathering Place of the Pipers"

Our popular and intimate restaurant, The Pipers' Tryst, can be booked for private functions where the numbers are between 25 and 40.

It is suitable for smaller lunch / dinners, product launches, wine tasting, one on one meetings, drinks & canapés and dining events of any kind.

The Museum of Piping

Our museum is an ideal location to hold a drinks reception prior to having a meal.

It allows your guests the opportunity to mingle with each other as well as providing plenty of interesting talking points!

The Museum can be added on as an extra champagne reception space, whisky tasting room or even a break out relaxation area to allow a change of scenery after a meeting.

Catering

Corporate Daily Delegate Rate

Minimum numbers of 20 apply

£45.00 per person

- Room hire
- Arrival tea & coffee
- Breakfast rolls
- Morning tea, coffee & shortbread
- Finger buffet lunch
- Fruit juice with the buffet
- Afternoon tea, coffee & shortbread

Food & Beverages

Tea, coffee & shortbread	£2.50 per person
Tea, coffee & mini muffins	£3.00 per person
Tea, coffee & pan au chocolat	£3.00 per person
Tea, coffee & cream scones	£3.50 per person
Orange juice	£4.00 per jug
Cranberry juice	£4.00 per jug
Apple juice	£4.00 per jug
1 litre mineral water still or sparkling	£4.00 per bottle
Bottles of soft drink	£2.10 per bottle
Wine	£14.95 - £40.00 per bottle
Bottle of beer	£3.25 - £3.50 per bottle
Breakfast rolls	£2.50 per person
Mixed sandwiches & wraps	£7.50 per person
Finger buffets from	£7.50 per person
Fork buffets from	£13.95 per person

As an alternative for groups of less than 40 it may be more relaxing to escape your meeting room and have lunch in The Pipers' Tryst Restaurant.

We offer two course menus from £12.95 per person or three courses for £15.95. Menus can be ordered in advance to save time. Please ask your event co-ordinator for current set lunch menu.

Canapés

Canapés are a good way to offer your guest something light to eat, either before their main meal, during a drinks reception, or as an extra element to a corporate networking event in the evening.

- Mini traditional haggis baskets
- Mini vegetarian haggis baskets
- Smoked salmon, dill and cream cheese cups
- Mini spring rolls with chilli dip
- Roast pepper and cream cheese cups
- Smoked mackerel pate cups
- Tomato and basil galettes
- Chicken liver pate on oatcakes
- Goats cheese and red onion marmalade served in pastry cups
- Mushroom and stilton knots
- Pineapple, cheddar and baby onion sticks
- King prawns wrapped in filo pastry
- Baby caesar salad
- Mini strawberry tarts
- Mini lemon tarts
- Mini cranachan tarts

3 choices: £5.75

4 choices: £7.50

Finger Buffet

The finger buffet is the most versatile of all the options in this brochure, it can be chosen as a lunch option to cater for delegates attending meetings of any size. It is simple, quick and straight forward and usually has something to suit everyone.

Just sandwiches	£7.50 per person
Sandwiches + 4 choices	£10.50 per person
Extra choices	£1.75 per item

- Assorted sandwiches & mixed tortilla wraps
- All sandwiches come with a selection of fillings including vegetarian choices

Please choose 4 choices from the list below:

- Chicken liver pate on oatcakes
- Assorted pizza wedges
- Hummus and crudités
- Mini sausage rolls
- Salmon and pepper bites
- Hot salsa and nachos
- Brie and broccoli bites
- Mango and brie parcels
- Chicken skewers - herb or chargrilled
- Cajun chicken drumsticks
- Garlic ciabattas - with or without mozzarella
- Vegetarian pakora
- Onion bajias
- Oatmeal haggis patties
- Mini spring rolls

Scottish Options

- | | |
|-------------------------|--------------------|
| ○ Beef stovies buffet | £7.95 pp |
| ○ Haggis buffet | £7.95pp |
| ○ Mince 'n' tatties | £7.95pp |
| ○ Cheese platter | £35.00 per platter |
| ○ Roll and bacon | £2.50pp |
| ○ Roll and sausage | £2.50pp |
| ○ Roll and potato scone | £2.50pp |

Lunch Hot Fork Buffet

The lunch hot fork buffet is a great alternative to the finger buffet, offering a more substantial meal for your guests whilst still affording the opportunity to mingle.

This buffet is for numbers 20-120 and served at lunchtime only.

<p style="text-align: center;">Lunch hot fork buffet £13.95 per person</p> <p style="text-align: center;">Minimum numbers of 20 apply</p>
<p style="text-align: center;">Assorted breads</p> <p style="text-align: center;">Minted new potato salad</p> <p style="text-align: center;">Tomato and red onion salad</p>
<p style="text-align: center;">West coast seafood pie with salmon, mussels & prawns</p> <p style="text-align: center;">Beef stovies</p> <p style="text-align: center;">Char grilled vegetable risotto with rocket and parmesan (V)</p> <p style="text-align: center;">Tomato basil and Mediterranean vegetable wellington (V)</p> <p style="text-align: center;">Roast breast of chicken with shallots, smoked bacon & mushrooms</p> <p style="text-align: center;">Haggis, neeps & tatties</p> <p style="text-align: center;">Spicy lentil vegetarian haggis, neeps & tatties (V)</p> <p style="text-align: center;">Spicy chicken and vegetable curry</p> <p style="text-align: center;">Please select 2 from above</p>
<p style="text-align: center;">Saffron rice</p> <p style="text-align: center;">Clapshot</p> <p style="text-align: center;">Herbed potato wedges</p> <p style="text-align: center;">Seasonal vegetables</p> <p style="text-align: center;">Please select 2 from above or 1 if selecting haggis</p>

Evening Hot Fork Buffets

£21.00 per person	£26.00 per person
Assorted rolls or garlic & herb ciabattas	
<p>Apple, beetroot & spring onion salad with fresh herb dressing</p> <p>Tomato, olive & red onion salad with basil & baby gem lettuce</p> <p>Sweet prawn salad with red peppers & baby spring onions</p> <p>Bacon caesar salad with cos lettuce, shaved parmesan & croutons</p> <p>Penne pasta, fresh basil & yellow pepper salad</p>	
Please select 1 item from above	Please select 2 items from above
<p>Roast breast of chicken with shallots, smoked bacon & mushroom sauce</p> <p>Haggis, neeps & tatties</p> <p>Aberdeen angus steak pie with root vegetables</p> <p>West coast seafood pie with salmon, mussels & prawns</p> <p>Papperdelle pasta with sun-blushed tomatoes, goats cheese & rocket (V)</p> <p>Tomato basil and Mediterranean vegetable wellington (V)</p>	
Please select 2 items from above	Please select 3 items from above
<p>Saffron rice</p> <p>Clapshot</p> <p>Herbed potato wedges</p> <p>Seasonal vegetables</p>	
Please select 1 item from above	Please select 2 items from above
<p>Highland cranachan in tuille baskets with shortbread</p> <p>Dark chocolate tart</p> <p>Raspberry, redcurrant & rhubarb frangipane</p> <p>Scottish cheese platter with fruit, celery, red onion chutney & oatcakes</p>	
Please select 1 item from above	Please select 2 items from above

Banquet Dinners

The following set menus are for large parties dining within our Auditorium serving 40-120. We ask prior to the dinner to try and establish any dietary needs within your full party. Vegetarian menu also shown below.

March £20.00

Melon with seasonal wild berry compote
∞
Breast of chicken with haggis served with a café-au-lait sauce
∞
Cranachan in brandy snap or tuille baskets
∞
Coffee and shortbread

Strathspey £23.00

Haggis, neeps & tatties with malt whisky jus
∞
Roast rib eye of beef served with your choice of sauce
∞
Lemon tart with raspberry & mango coulis
∞
Coffee & shortbread

Reel £23.00

Chicken liver parfait with toasted brioche and red onion chutney
∞
Roast supreme of chicken with a white wine, pea and bacon sauce
∞
Rich chocolate tart with cranachan cream
∞
Coffee & shortbread

Jigs £27.00

Scottish smoked salmon platter with lemon and caper mayonnaise
∞
Scotch broth
∞
Roast chicken filled with Stornoway black pudding, apple and thyme sauce
∞
Raspberry, rhubarb and frangipane tart
∞
Coffee & shortbread

Hornpipe £30.00

Wafer thin smoked venison salad with ruby port reduction

∞

Cullen skink soup

∞

Braised lamb shank with baked root vegetables and pommes dauphinoise

∞

Apple and blackberry calvados crumble

∞

Coffee & shortbread

Piobaireachd £35.00

West coast seafood platter

∞

Haggis, neeps & tatties

∞

Bonnie Prince Charlie's fillet of beef with rosemary and red wine jus, roast fondant potatoes

∞

Raspberry and Glayva crème brulee

∞

Coffee & shortbread

Vegetarian Options

Please choose one starter and one main for your vegetarian guests:

Starters

- Goats cheese, roast pepper and red onion tartlet
- Spiced vegetable haggis, neeps and tatties
- Creamy Arran cheddar and leek tartlet
- Roasted red pepper risotto with basil pesto
- Warm goats cheese salad with pine nuts
- Melon and wild berry compote

Mains

- Aubergine, courgette and mozzarella bake with basil pesto
- Sun blush tomato, spinach and mozzarella tartlet
- Vegetable and tomato wellington puff pastry
- Open brie and redcurrant tart with rocket and parmesan salad
- Char grilled vegetable risotto with parmesan crisps and balsamic reduction
- Penne pasta with feta cheese, pine nuts and pesto
- Creamy garlic mushroom stroganoff served with rice

Whisky Tasting

£ price dependant on occasion

An introduction to the nosing and tasting of malt whiskies delivered by our whisky expert. Guests will taste up to 4 malts embracing a taste of Scotland in a Whisky Journey.

This is a great way to end a banquet dinner or socialise over a light buffet, which can be incorporated to accompany the whisky.

Come and Try Bagpipe session

£165.00 per group (2hrs max)

A light-hearted talk and demonstration of the Great Highland Bagpipe hosted by one of our experienced Pipers.

Guests will also be offered the chance to have a look round our museum.

Piper

from £165.00

Why not hire a Piper to pipe for your guests as they arrive and also for when guests are due in for dinner. Contact reception on 0141 353 0220 or shop@thepipingcentre.co.uk