

“...Perfect event facilities are no longer a pipe dream...”

Thank you for your recent enquiry to hold an 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 have several rooms to choose from which are very adaptable, for example, The Auditorium which holds a maximum of 150 guests, the four star visitor attraction; The Museum of Piping, and our award winning Pipers' Tryst Restaurant.

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

Please find enclosed our 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.

We look forward to welcoming you!

The National Piping Centre & The Pipers' Tryst Hotel

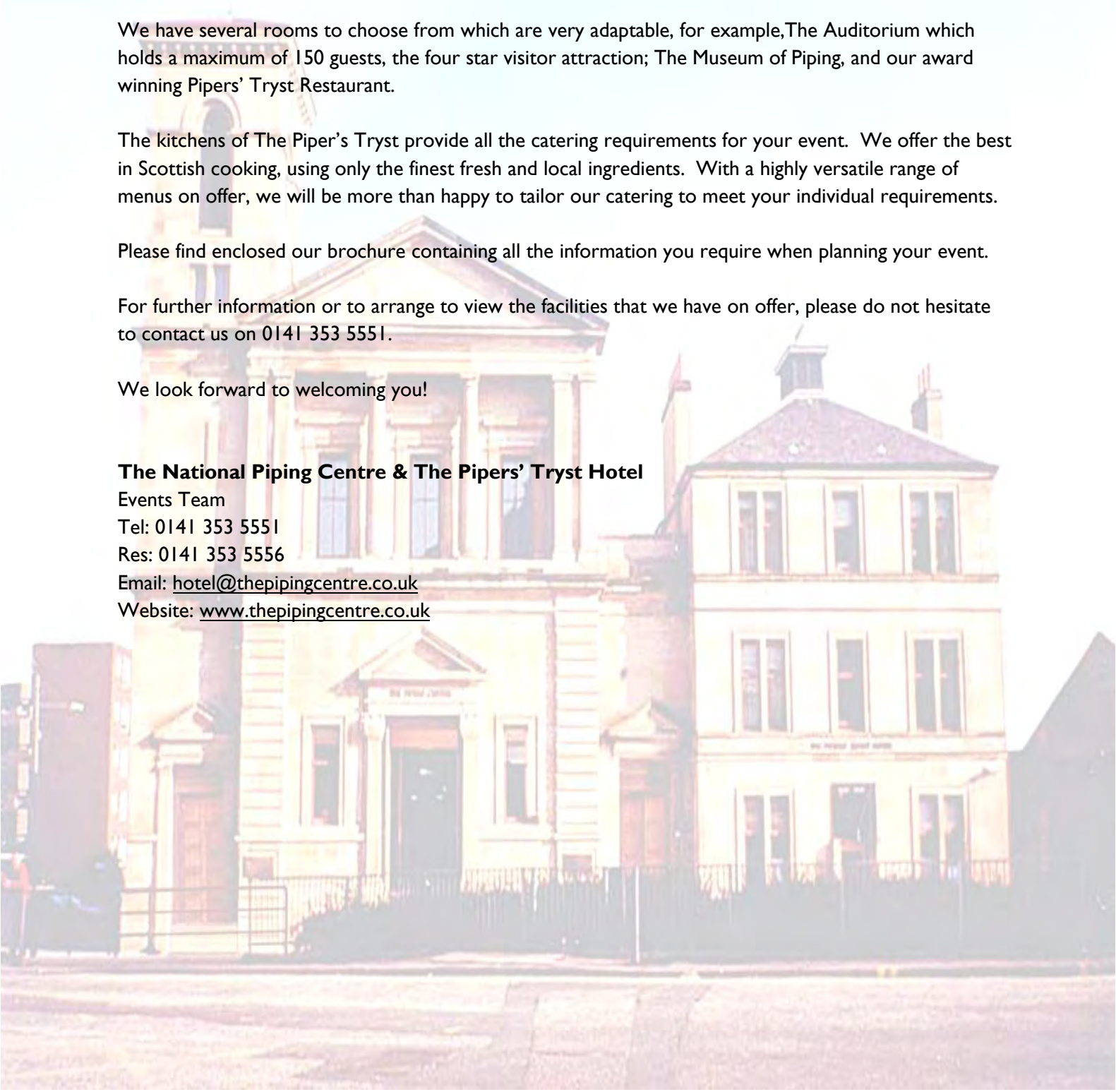
Events Team

Tel: 0141 353 5551

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The Auditorium

For large parties between 40 and 150 our auditorium has the space to accommodate a wide range of occasions. The auditorium provides the perfect setting for banquets, parties, conferences and concerts.



Room specifications are as follows:

Prices		<i>Inclusive of VAT & Service</i>
Date Rate	8am-5pm	£500
Half Day Rate	9am-12 / 1-5pm	£350
Evening Rate	6.30pm-12am	£500
Capacity		The Auditorium offers fixed tiered seating, or flat floor seats with a red carpet aisle.
Network	250	
Theatre	160	Banquet dinners can be accommodated to a maximum of 120
Ceremony	130	on round tables and also a long top table.
Classroom	50	We allow up to 150 people for parties with ceilidh dance floor,
Boardroom	70	bar and buffet space.
Banquet	120	There is a private bar, cloakroom and a separate reception room
Reception	250	which comes as standard with any hire.
Lighting		
Natural	YES	October to March – Candlelit events from 6pm onwards.
Blackout	NO	April – September – Natural light until dusk.
Dimmer	NO	
PA System	YES	Our conferencing system will allow for Laptop, HDMI and or VGA computer inputs, and allow switching between them.
AV Hire Charges	PA System	£N/A State of the art surround sound system
	Screen	£125 Large format screen 14 x 8 ft (4.5m x 2.8m) £125
	LCD projector	Allows all computer inputs and is wireless
	CD/DVD	£N/A Connectivity for clients own CD/DVD Players
	Lectern	£N/A
	Lectern mic	£65
	Tie clip mic	£65
	Handheld mic	£65
	Laptop	£75
	Flipchart	£50
Location	1 st Floor	
Disabled Access	YES	

Evening Celebrations **Banquets, Ceilidhs & Parties**

The National Piping Centre is a popular city centre venue and our large auditorium is the most frequently hired space for events. With the help of our events team we can make this space just right for you.

The auditorium is an extremely flexible space with a variety of characteristics including natural light, high ceilings and a beautiful solid wood floor. The room can accommodate all seating arrangements and also includes tiered foldaway seating allowing up to 160 theatre style.

With a maximum dining capacity of 120 the auditorium provides generous dance floor as well as a private bar, private reception facilities and full stage. Alternatively you may wish a more relaxed event, with a ceilidh or dance, buffet and bar. The maximum capacity is 150 guests with limited seating.

- Room hire £500 (Incl VAT)
- Access from 6.30pm till 12am
- Exclusive use of The Auditorium
- White table linen
- Round cabaret tables and banquet chairs
- Church candles
- Large stage
- Private Bar
- Full professional event co-ordination



The hire of the auditorium also includes the use of the Blue Room, located just outside the main room. This is the perfect area to welcome your guests with arrival drinks as well as the setting for your evening buffet. The Blue Room is also perfectly positioned to accommodate a photo booth, special decorations or candy buffet.



Catering for your special event is provided by the chefs of The Pipers' Tryst, our award winning restaurant. With a large selection of set menus and buffet lists we try to cater for all your guests' requirements; however we are more than happy to tailor our catering to meet your individual tastes.



Event Catering

Daily Delegate Rate

Minimum numbers of 20 apply

£49.00 per person

- Room hire from 8am to 5pm
- Arrival breakfast rolls
- Morning tea, coffee and shortbread
- Mid-morning tea, coffee and mini muffins
- Sandwich buffet lunch with REAL handcooked crisps
- Orange juice and water at lunchtime
- Afternoon tea, coffee & cream scones

Food & Beverages

- Tea, coffee and shortbread/tablet £2.75 per person
- Tea, coffee and mini muffins £3.00 per person
- Tea, coffee and croissants £3.75 per person
- Tea, coffee and cream scones £4.25 per person
- Orange juice £5.00 per jug
- Cranberry juice £5.00 per jug
- Apple juice £5.00 per jug
- 1 litre mineral water still or sparkling £4.95 per bottle
- Bottles of soft drink from £2.00 per bottle
- Wine from £20.00 per bottle
- Bottle of beer from £3.50 per bottle

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 a selection of set menus. Please ask for more details
- Food choices can be ordered at your mid-morning break to save time.



Canapés

£1.35 per canapé
Min order 30 / Max order 500

- Mini traditional haggis, neeps & tatties baskets
- Smoked salmon, dill and cream cheese cups
- Chicken liver pate on baby oatcakes
- King prawns wrapped in filo pastry
- Spring rolls with chilli dip (v)
- Mini vegetarian haggis filo parcels (v)
- Goat's cheese and red onion marmalade cups (v)
- Roast pepper and cream cheese cups (v)
- Mini strawberry tartlets
- Mini cranachan tartlets
- Mini lemon tartlets

Deluxe Canapés

£2.70 per canape
Min order 40 / Max order 200

- Parma ham Arancinis
- Bitesize Thai fishcakes
- Lamb kofta skewers
- Beef burger sliders
- Confit duck bon bons

Finger Buffet

£5.95 per person

Assorted sandwiches & wraps

Selection of sandwiches with a variety of seasonal filling served on white, brown, ciabatta and flat breads.

Sandwiches plus 4 finger food choices

£14.00 per person

- Haggis bon bons
- Spiced lentil and bean haggis bon bons
- Assorted pizza wedges (v)
- Mini pork and thyme sausage rolls
- Mango and brie parcels (v)
- Garlic and herb ciabattas (v)
- Vegetarian pakora with spicy dip (v)
- Mozzarella sticks (v)
- Lamb kofta skewers
- Salmon and pepper bites
- Mini vegetarian quiches (v)
- Char-grilled chicken skewers
- Cajun spiced chicken skewers
- Coronation chicken puff pastries
- Arran cheddar and onion puff pastries (v)
- Fruit kebabs (strawberries, pineapple, melon and kiwi)

Extra choices of finger food

£2.75 per item

Scottish Options

- Scottish morning rolls with bacon, sausage or potato scone £3.00
- Haggis, neeps and tatties scotch pies £3.50
- Mac 'n' cheese pie £3.00
- Haggis, neeps and tatties buffet (*multiples of 25 portions*) £7.95
- George Mewes' cheese platter (*serves up to 10 people*) £41.00
- Tea, coffee and homemade shortbread £2.75

Banquet Dinners

The following set menus are for large parties dining within our Auditorium serving 40 to 120 guests. Dishes can be changed according to your taste. We will inform you of any price change required.

March £26.00

Galia melon with seasonal wild berry compote

∞

Roast breast of chicken served with roast thyme jus

Seasonal vegetables and potatoes

∞

Traditional cranachan

∞

Freshly brewed coffee and shortbread

Reel £28.00

Haggis, neeps & tatties with malt whisky jus

∞

Roast supreme of chicken with a red wine, bacon and baby shallot jus

Seasonal vegetables and potatoes

∞

Rich chocolate tart with cranachan cream

∞

Freshly brewed coffee and shortbread



Strathspey £31.00

Chicken liver parfait with toasted brioche and red onion chutney

∞

Roast sirloin of beef served with peppercorn sauce

Seasonal vegetables and potatoes

∞

Lemon tart with raspberry coulis

∞

Freshly brewed coffee and shortbread



Jigs £33.00

Scottish smoked salmon platter with lemon and caper mayonnaise

∞

Scotch broth soup

∞

Roast breast of chicken served with Stornoway black pudding
and apple and thyme sauce

Seasonal vegetables and potatoes

∞

Raspberry, rhubarb and frangipane tart

∞

Freshly brewed coffee and shortbread

Hornpipe £36.00

Wafer thin smoked venison and beetroot salad
with ruby port reduction

∞

Cullen skink soup

∞

Braised lamb shank with rich red wine jus
Seasonal vegetables and potatoes

∞

Apple and blackberry calvados crumble

∞

Freshly brewed coffee and shortbread



Piobaireachd £38.00

West coast seafood platter

Prawn Marie Rose, salmon gravadlax and smoked mackerel fillets

∞

Haggis, neeps & tatties with malt whisky jus

∞

Fillet of beef with port and red wine jus
Seasonal vegetables and potatoes

∞

Raspberry and Glayva crème brulee

∞

Freshly brewed coffee and shortbread



Vegetarian Options

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

Starters

- Goat's cheese, roast pepper and red onion tartlet
- Spiced lentil and vegetable haggis, neeps and tatties
- Creamy Arran cheddar and leek tartlet
- Warm goats cheese salad with pine nuts and honey
- Melon and wild berry compote

Mains

- Vegetable and tomato wellington puff pastry
- Courgette, ginger and coriander koftas
- Parsnip, beetroot and red onion tarte tatin
- Char grilled vegetable risotto with parmesan crisps and balsamic reduction
- Creamy garlic and herb mushroom stroganoff served with rice
- The Pipers' Tryst mac 'n' cheese with roast tomatoes



If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available for you to check the allergenic ingredients used in our food, as required by current UK law. Please note that our kitchens are not a nut or allergen free environment.

The Pipers' Tryst Restaurant

Our cosy restaurant is suitable for intimate dinners, product launches, wine tastings and private parties of any kind.

Terms & Conditions

- No room hire fee if more than 25 dining
- The Pipers' Tryst can be hired between 12:00pm-4:00pm or 7:30pm-11:30pm
- The space caters for up to 40 guests at separate tables
- The Museum of Piping can be used for a pre-dinner drinks reception
- iPod connection available for your own personalised playlist during dinner, or after dinner for a shindig!
- £200 room hire fee applies if numbers fall below 25 people

Please ask for the current set menus for your party to choose from or alternatively choose from a set menu within this brochure.



The Museum of Piping

The Museum of Piping 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 as an extra drinks reception space, whisky tasting room or even a break out relaxation area to allow a change of scenery after a meeting.



Piper Hire for your Event
£165.00 for up to 3 hours

A National Piping Centre Piper will welcome your guests with Scottish style and flair. They will be on our door to meet and greet all your special guests, before escorting them into dinner.

Also available to pipe in the top table, the famous 'haggis' course or uniquely to provide Scottish entertainment for your guests.

Come & Try the Bagpipes Session
From £165.00

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

Your guests can humorously attempt to try and play the bagpipes and learn all about the famous instrument.

Guests will also be offered a guided tour of the Museum of Piping.



Private Whisky Tasting Event
Price on application

For something a little bit special, why not organise a Whisky Tasting with us! This fantastic experience can offer a new experience for your event and we can tailor it to you and your guests. If this is something you would like to consider please speak to our event coordinators for more information.

