



THE NATIONAL
Piping
CENTRE
INCORPORATING THE COLLEGE OF PIPING

EVENTS

AT THE NATIONAL PIPING CENTRE

“...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.

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 Email: hotel@thepipingcentre.co.uk www.thepipingcentre.co.uk



THE AUDITORIUM

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.

It offers fixed tiered seating, or flat floor seats with a red carpet aisle.



ROOM SPECIFICATIONS AND HIRE COSTS

Prices inclusive of VAT & service

Room hire

Date Rate	8am-5pm	£600
Half Day Rate	8am-12 / 1pm-5pm	£350
Evening Rate	6.30pm-12am	£600

Capacity (minimum capacity 40)

Network	250
Theatre	120
Ceremony	120
Classroom	50
Boardroom	70
Banquet	120
Reception	150

Location 1st Floor

Disabled access Yes

Facilities (standard with any hire)

Private bar
Cloakroom
Separate reception room (the Blue Room)

Lighting

Natural	Yes	October to March Candlelit events from 6pm.
Blackout	No	April – September Natural light until dusk.
Dimmer	No	

PA System Free of charge

Our conferencing system will allow for Laptop, HDMI and or VGA computer inputs, and allow switching between them.
State of the art surround sound system.

AV Hire Charges

Screen & Projector	£250
Large format screen 14 x 8 ft (4.5m x 2.8m)	
Allows all computer inputs and is wireless.	
Lectern	Free of charge
Lectern mic	£65
Tie clip mic	£65
Handheld mic	£65
Laptop	£75
Flipchart	£50

EVENING CELEBRATIONS

The room can accommodate all seating arrangements and also includes tiered foldaway seating allowing up to 130 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 £600 (incl VAT)
- Access from 6.30pm till 12am
- Exclusive use of the Auditorium and the Blue Room
- White table linen
- Round cabaret tables and banquet chairs
- Church candles
- Centrepieces
- Large stage
- Private bar
- Cloakroom
- 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

Catering is provided by the chefs of The Pipers' Tryst, our award winning restaurant.

Food can be pre-ordered to save time.

A selection of vegan and gluten free options are available.

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 our events team for further information.

DAILY DELEGATE

£52 p p

For day hire: 8am – 5pm

Minimum number: 20

- Arrival breakfast rolls
- Morning tea, coffee and shortbread
- Mid-morning tea, coffee and mini muffins
- Sandwich buffet lunch
- Orange juice and water at lunchtime
- Afternoon tea, coffee & cream scones

INDIVIDUAL ITEMS

- | | |
|--|------------|
| • Tea, coffee and shortbread | £3.10 |
| • Tea, coffee and mini muffins | £3.90 |
| • Tea, coffee and croissants | £4.80 |
| • Tea, coffee and cream scones | £6 |
| • Orange juice – per jug | £5 |
| • Cranberry juice – per jug | £5 |
| • Apple juice – per jug | £5 |
| • 1 litre mineral water – per bottle
still or sparkling | £4.95 |
| • Soft drink – per bottle | from £2.50 |
| • Wine – per bottle | from £23 |
| • Beer – per bottle | from £3.50 |



CANAPES

£1.45 per canape

Minimum per item: 30 / Maximum order: 500

- Mini haggis, neeps and tattie baskets
- Mini veggie haggis, neeps and tattie baskets
- Chicken liver pate on baby oatcakes
- King prawns wrapped in filo pastry
- Veggie spring rolls
- Truffle mac 'n' cheese cubes
- Haggis or black pudding bon bons
- Sweet red pepper risotto cubes
- Smoked salmon, dill and cream cheese cups
- Mini strawberry tartlets
- Mini cranachan tartlets
- Mini lemon tartlets

DELUXE CANAPES

£2.90 per canape

Minimum per item: 30 / Maximum order: 500

- Duck spring rolls with soya and sesame dip
- Cock-a-leekie terrine on oatcakes
- Wild mushroom and truffle aranchini
- Lamb kofta skewers
- Smoked haddock Scotch egg



FINGER BUFFETS

Assorted sandwiches & wraps

£7.95 p p

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

Sandwiches plus four finger food choices

£14 p p

- Haggis / veggie haggis / black pudding bon bons
- Assorted pizza wedges
- Pork and thyme sausage rolls
- Garlic, herb and mozzarella ciabatta
- Vegetable pakora / chicken pakora
- Breaded mozzarella sticks with tomato chutney
- Mini veggie quiche
- Chicken skewers (chargrilled, Cajun or teriyaki)
- Mixed samosas
- Cauliflower bites
- Falafels with coriander and natural yogurt dip
- Coronation chicken vol au vent
- Cheese and chive puffs
- Mac and cheese bites

Scottish options

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| • Scottish morning rolls with bacon, sausage or potato scone | £3 |
| • Haggis, neeps and tatties scotch pies | £3.50 |
| • Mac 'n' cheese pie | £3 |
| • Haggis, neeps and tatties buffet (multiples of 25 portions) | £7.95 |
| • George Mewes' cheese platter (serves up to 10 people) | £41 |



BANQUET SET MENUS

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

£27pp

Trio of galia melon served with seasonal berry compote

Ballotine of chicken stuffed with Ramsay's haggis, served with seasonal vegetables and potatoes

Traditional cranachan in a brandy snap basket

Freshly brewed tea, coffee and shortbread

REEL

£29pp

Ramsay's haggis, neeps and tatties with Glenfiddich whisky jus

Chicken supreme stuffed with sunblushed tomato and mozzarella with red pepper and tomato sauce, with seasonal vegetables and potatoes

Rich chocolate tart with chantilly cream and fresh berry compote

Freshly brewed tea, coffee and shortbread

STRATHSPEY

£32pp

Coch-a-leekie terrine with mini oatcakes

8oz sirloin of beef served with peppercorn sauce, seasonal vegetables and potatoes

Lemon and lime cheesecake with raspberry coulis

Freshly brewed tea, coffee and shortbread

JIGS

£34pp

Scottish smoked salmon platter with lemon, caper and chive crème fraîche dressing

Roast breast of chicken stuffed with black pudding and thistly cross cider jus, seasonal vegetables and potatoes

Raspberry frangipane tart with vanilla bean anglaise

Freshly brewed tea, coffee and shortbread

HORNSPIPE

£36pp

Cullen skink soup

Loin of lamb wellington with rich red wine jus, seasonal vegetables and potatoes

Apple and blackberry calvados crumble

Freshly brewed tea, coffee and shortbread

PIOBAIREACHD

£38pp

West coast seafood platter: smoked haddock fishcake, salmon gravadlax and smoked mackerel fillets

Fillet of beef with port and red wine jus, seasonal vegetables and truffle potatoes

Raspberry and white chocolate crème brulee

Freshly brewed tea, coffee and shortbread

VEGETARIAN BANQUET

Please choose one starter and main for your vegetarian guests.

Starters:

- Chickpea, red pepper and smoked paprika pate
- Spiced lentil and bean haggis, neeps and tatties
- Warm goat's cheese salad with pine nuts and honey
- Melon and wild berry compote
- Homemade Lentil soup
- Leek and cheese croquet

Mains:

- Courgette, ginger and coriander koftas
- Chargrilled vegetable risotto with parmesan shavings
- Creamy garlic and herb mushroom stroganoff served with wholegrain rice
- Mac 'n' cheese with tomatoes
- Sweet potato, chickpea and roast pepper cakes
- Harissa kale vegan feta and butternut squash feuille de brick
- Honey roasted root veg and ricotta wellington

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.

The Pipers' Tryst can be hired between 12.00pm-4.00pm or 7.30pm-12am.

The space caters for up to 40 guests at separate tables (no room hire fee if more than 25 dining, £200 if less than 25).

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!

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



THE MUSEUM OF PIPING

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



COME & TRY THE BAGPIPES

£200 per session for groups 1-19
£12 per person for groups over 20

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. (Groups of more than 45 people may be split into two)

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 be tailored to you and your guests. Speak to our event coordinators for more information.



PIPER HIRE FOR YOUR EVENT

£200 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.

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