



GLENBERVIE

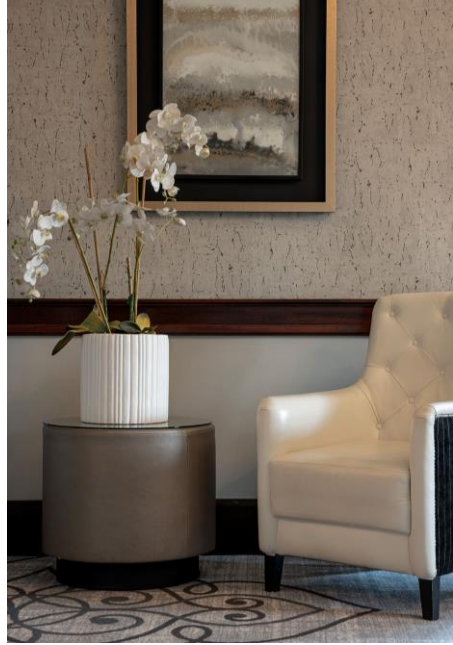
HOUSE & COUNTRY ESTATE



B e s p o k e M e e t i n g s & E v e n t s

E x c l u s i v e l y y o u r s , w h a t e v e r t h e o c c a s i o n

glenberrie-house.com





Glenbervie House & Country Estate is a truly magnificent Victorian manor house and estate just outside Larbert, in Stirlingshire that has been sympathetically transformed into a magnificent exclusive-use venue for all events and occasions. Approached by a private, sweeping drive and enveloped by acres of picturesque parkland, the house combines the elegance and style of times gone by with the luxury and comfort of a modern contemporary venue.

Exclusive, chic and stylish Glenbervie House is an exquisite venue for all types of events and celebrations and, as well as an idyllic countryside setting, you are assured of the highest calibre of quality, service and hospitality from our experienced and enthusiastic team.

C l u b P a c k a g e

£ 3 0 p e r p e r s o n

Room hire from £500

- Room hire of drawing room.
- Arrival Tea & Coffee
- Mid-morning Tea & Coffee
- Afternoon Tea & Coffee with Cake
- Soup & Sandwich lunch
- Retro Sweets on tables
- Still & Sparkling Mineral Water
- Conference Stationery & Organisers Tool Kit
- Dedicated Conference Co-ordinator
- Data Projector, 6 ft Screen & Flipchart
- Complimentary WIFI

All rates are inclusive of VAT.

P r e m i u m P a c k a g e

£ 3 5 p e r p e r s o n

Venue Hire from £1000

- Exclusive use of the house & grounds.
- Arrival Tea & Coffee with Butter Croissants, Jam & Butter
- Mid-morning Tea & Coffee with Home-made Shortbread
- Afternoon Tea & Coffee with Cake
- Upmarket Finger Buffet Lunch served outside Meeting Room
- Retro Sweets on tables
- Still & Sparkling Mineral Water
- Conference Stationery & Organisers Tool Kit
- Dedicated Conference Co-ordinator
- Data Projector, 6 ft Screen & Flipchart
- Complimentary WIFI

All rates are inclusive of VAT

S i g n a t u r e P a c k a g e

£ 4 5 p e r p e r s o n

Venue Hire from £1000

- Exclusive use of the house & grounds.
- Arrival Tea & Coffee with Bacon Rolls
- Mid-morning & Coffee with Home-made Shortbread
- Afternoon Tea & Coffee with Scones, Jam & Clotted Cream
- 2 course Buffet Lunch
- Retro Sweets on tables
- Mineral Water
- Conference Stationery & Organisers Tool Kit
- Dedicated Conference Co-ordinator
- Data Projector, 6 ft Screen & Flipchart
- Complimentary WIFI

All rates are inclusive of VAT.

2 4 - h o u r r a t e s

F r o m £ 2 4 5 p e r p e r s o n

- Exclusive use venue hire.
- Arrival Tea & Coffee with Butter Croissants, Jam & Butter
- Mid-morning Tea & Coffee with Home-made Shortbread
- Afternoon Tea & Coffee with Cake
- Upmarket Finger Buffet Lunch served outside Meeting Room
- Retro Sweets on tables
- Mineral Water
- Conference Stationery & Organisers Tool Kit
- Dedicated Conference Co-ordinator
- Data Projector, 6 ft Screen & Flipchart
- Complimentary WIFI
- 3 course, 3 choice Dinner (pre order required).
- 12 rooms, Bed & Breakfast.

All rates are inclusive of VAT.



m e n u s

F i n g e r b u f f e t

l u n c h m e n u

c h o i c e o f 5 i t e m s

£ 2 6 . 9 5 p p

- Selection of meat, fish and vegetarian baguettes, rolls and wraps
- Fresh salmon teriyaki kebabs
- Mini fish & chips, pea puree
- Mini Gourmet Pork Sausage Rolls
- Cajun spiced chicken skewer with tzatziki dip
- Sweet potato falafel with hummus dip
- Roast fig and goats cheese crostini
- Mini Hoi Sin Duck Spring Rolls with Sweet Chilli Dip
- Moroccan Cauliflower Bites
- Onion Bhaji's with Mango Chutney
- Fruit Skewers
- Tomato and Basil Bruschetta
- BBQ pulled pork mini rolls Asian slaw
- Fresh Fruit Platter

B u f f e t l u n c h

2 c o u r s e £ 2 9 . 9 5

P l e a s e c h o o s e :

1 s a l a d & 1 m a i n

O r

1 m a i n & 1 d e s s e r t .

S a l a d

- Panzanella salad, marinated tomatoes, black olives, red onion, focaccia, basil
- Heritage beetroot, truffle honey, toasted seeds, rocket
- Niçoise salad, free range egg, potato, green beans, black olives, cherry tomatoes
- Marinated tomato salad, buffalo mozzarella, mixed leaf, basil dressing
- Caesar salad, croutons, aged parmesan, Caesar dressing
- Vegan roast spiced squash salad, tahini dressing
- Halloumi, carrot & orange salad, baby watercress citrus vinaigrette
- Feta , beetroot & pomegranate salad, rocket & mint

M a i n c o u r s e

- Grilled sea bass, crush potatoes, charred Pak choi, lemon butter sauce
- Roast free range chicken breast, new potatoes, seasonal vegetables, truffle cream sauce
- Roast loin of pork, glazed carrots, roast potatoes, apple & cider sauce
- Beef or vegetarian lasagne, garlic focaccia bread
- Jamaican jerk chicken thighs, saffron rice, fresh coriander
- Braised beef & onion, herb mash potatoes, seasonal vegetables
- Sweet potato & chickpea curry- curried cauliflower, sticky coconut Jasmin rice, mini nann bread
- Fresh Italian pasta, melted goats' cheese, toasted pine nuts, garlic bread
- Chilli con carne, rice or chunky potato wedges, sour cream dip

D e s s e r t

- Lemon tart, torched meringue & raspberry sorbet
- Salted caramel chocolate brownie
- Caramelised Apple crumble tart
- Chocolate & orange gateau, orange gel & honeycomb
- Raspberry & white chocolate cheesecake, raspberry sauce
- Crème brulee cheesecake tart, anglaise sauce, shortbread crumble
- Lemon posset torte, bramble & grenadine compote
- Strawberry & cream cheesecake
- Chocolate & caramel profiteroles, hazelnut & tablet crumble



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Speak to the team today for a personalised quote for your event

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