



# WEDDINGS AT COTTIERS

2021

COTTIERS







## **THANK YOU FOR CONSIDERING COTTIERS FOR YOUR SPECIAL DAY.**

We love our quirky theatre venue and we hope you will too. With its beautiful stained glass windows, ornate stonework and fully restored Willis organ.

We have a selection of menu ideas and packages all of which can be tailored to your requirements. If you don't see anything you like please don't worry. We are more than happy to create bespoke menus just for you. We know how important it is to get every detail of your day just right.

Cover photo by Jo Donaldson  
[www.jodonaldsonphotography.com](http://www.jodonaldsonphotography.com)

Flowers on Page 2 by erin@cottiers

Other photos by Martin McLellan  
[www.mclellanphotography.co.uk](http://www.mclellanphotography.co.uk)  
and [www.toptablephotography.com](http://www.toptablephotography.com)











To hire Cottiers theatre for the day we charge  
£1650 and this includes the following:

Wedding coordinator  
Theatre technician for the full day  
In-house PA  
Linen table covers  
Linen napkins  
Chair covers  
Fairy light canopy  
Theatre lighting grid  
Red carpet for ceremony  
Cake stand and knife  
Menu tasting  
Room set up and break down  
Private Room for Bride and Groom  
Capacity for dinner 130 guests  
Evening capacity 200

To hold your ceremony in Cottiers we charge £300.

Winter theatre hire £1450 - only available  
in January, February and November

To book a show round or discuss any of the  
above information further please email me  
at [weddings@cottiers.com](mailto:weddings@cottiers.com)



For additional fees Cottiers can supply wedding  
flowers, centrepieces, organ hire and the ringing  
of the church bells.





# PLANNING YOUR DAY



12 months or more until the wedding:

Work out your budget.

Think about what you need to do and start researching.

Suppliers – cakes, dresses, cars, photographers and bands/DJ's.

Start work on your invite list and expected numbers.

Consider the type of ceremony you would like to have and who will be performing it.

6 -12 months before

Firm up ideas for centrepieces, flowers and any other decorations.

Pop in for a second visit to see the theatre again - ideally on an open night or before a ceremony so you can see the space dressed.

Get in touch with your suppliers to firm up arrangements.

Get the bridal party's outfits organised.

Send out save the dates.

Book your hotel for the wedding night.


3-4 months before

Get booked in for your menu tasting. Remember, if you're offering a choice menu to your guests you need to send menu options with your wedding invites. To book your menu tasting please contact your wedding coordinator with your tasting choices. Generally you choose : 3 starters, 3 mains and 3 desserts form the menus options in the wedding brochure.


All menu options and table plans should be submitted 2 -4 weeks in advance of the wedding.

Meet with your celebrant to run through your ceremony and confirm times for the day.

Meet with your photographer – have you considered a wet weather plan?



You can apply for a licence to use the Kibble Palace in the Botanical Gardens through Glasgow City Council.







### 8-12 weeks before the wedding

First proper catch up with your wedding coordinator – at this meeting we'll see where you are in the planning process and what still needs to be finalised. Any questions you may have can be addressed at this meeting. Your wedding coordinator is happy to meet with you prior to this time if you feel you need it - to request appointment email us at [weddings@cottiers.com](mailto:weddings@cottiers.com)

### 6-8 weeks before the wedding

Send out invites – don't forget to include an RSVP date. If you're having a choice menu be sure to send your menu options as well, including a return card. Remember to ask your guests for any dietary requirements.

### 4 weeks before

Final meeting with your wedding coordinator

### 4- 6 weeks before

Apply and obtain your marriage licence  
Submit your table plan

### 1-2 weeks before

Collect your marriage licence

### 1 week to 2 working days before

Settle your final payment

### 1 day before



Arrange a time to meet with your coordinator to deliver your decorations etc to the venue – have a last run through your wedding planner and confirm all of your things have been dropped off. Then relax!

### Wedding day

Arrive at the designated time and let us look after you.

### Next day

Please collect all your belongings by 11am - If you've left your marriage licence with us for safekeeping don't forget to pick it up along with any left over wedding cake. Enjoy the honeymoon!







# MENUS

Selection of 3 course dinners:

Menu A:

Three course dinner with tea and coffee. Includes two meat options and a veggie option per course and two desserts.

£43.50pp

Menu B:

Three course dinner with tea and coffee. Includes one meat option and one veggie option per course and one dessert.

£38.50pp

Menu C:

Three course BBQ dinner with tea and coffee (served to the table)

£35.00pp

Menu D

Fork buffet option. Add dessert for £6.50pp.

£28.00pp





## DRINKS PACKAGES



All drink packages include: reception glass of fizz or bottle of beer, a toasting glass of fizz and 1/2 bottle of wine per person with dinner

Cava Package - £23.00pp

Prosecco Package - £23.50pp

Champagne Package - £31pp





Menu A & B options:



Starters

Soup

(potato and leek, lentil and veg broth, roast red pepper and tomato, pea and mint, mushroom and tarragon)

Haggis Bon Bon's, potato gratin, turnip purée, whisky sauce

Ham Hough terrine, piccalilli, crisp sourdough

Hot and cold smoked salmon, fennel and caper salad, lemon dressing

Smoked mackerel, beetroot and potato salad, pickled cucumber

Wild mushroom, red onion and mozzarella tart, rocket oil, hazelnut crumb

Israeli couscous, tomato, pepper and courgette salad, red pepper purée  
(Vegan)

Mains

Roast chicken breast, fondant potato, haggis Bonbon,  
honey roast root vegetables, whisky sauce

Braised beef shin roulade, creamy mash, roast shallots,  
tender-stem broccoli, thyme jus

Roast chicken breast, black pudding, dauphinoise, creamed leeks, bacon jus

Fillet of sea bass, mussel, tomato, chorizo and potato broth

Monkfish wrapped in prosciutto, crushed potato, crispy kale, sauce vierge

Vegetarian haggis wellington, celeriac purée, crispy kale, tender-stem broccoli

Smoked aubergine, roast squash and sweet potato, pomegranate and  
chilli dressing, puffed wild rice and crispy falafel (Vegan and Gluten free)

Desserts

White chocolate and raspberry cheesecake, raspberry sorbet,  
chocolate soil, mint syrup

Lemon and blueberry tart, crushed meringue, coconut ice cream

Chocolate and hazelnut ganache, vanilla ice cream,  
hazelnut praline, passion fruit purée

Sticky toffee pudding, caramel sauce, butterscotch ice cream

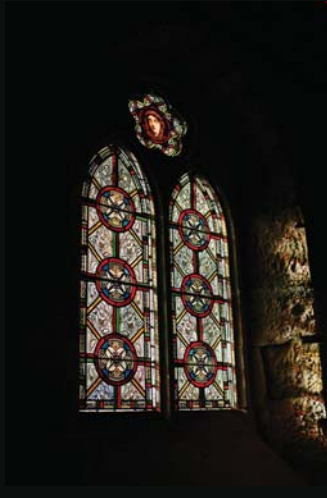
Selection of Scottish cheeses, chutney, oatcakes and grapes

Eton mess, Scottish berries, cream and meringue

Raspberry cranachan toasted oats, tablet ice cream









## Menu C, BBQ option



### Starters

Crispy pig cheeks, black pudding, sweet corn salsa

Smoked salmon and crab mousse,  
crispy avocado, tomato and chilli dressing

Grilled asparagus and broccoli, caramelised onion,  
lemon and almond dressing

Feta and spinach pastilla, toasted pine nuts,  
sunblush tomato salsa

### Mains

Moroccan Spiced lamb tagine

BBQ pork shoulder tagine

BBQ Glazed chicken legs

Goats cheese stuffed aubergine, roast tomato and paprika sauce

Grilled falafel, chimichurri, crispy kale

All mains served with couscous salad, yoghurt dressing  
and roast Mediterranean vegetables

### Desserts

White chocolate and raspberry cheesecake, raspberry sorbet,  
chocolate soil, mint syrup Lemon and blueberry tart,  
crushed meringue, coconut ice cream

Chocolate and hazelnut ganache, vanilla ice cream,  
hazelnut praline, passion fruit purée

Sticky toffee pudding, caramel sauce, butterscotch ice cream

Selection of Scottish cheeses, chutney, oatcakes and grapes

Eton mess

Raspberry cranachan toasted oats





## Menu D, Fork buffet menu



Choose two of the below options, plus 3 salads and two sides  
– vegetarian option provided for veggies

Moroccan spiced lamb shoulder

BBQ pulled pork

Cajun spiced monkfish

Chilli, lime and coriander BBQ glazed Salmon fillet

Halloumi skewers with baby tomatoes,  
red onion, courgette and peppers

Goats cheese and beetroot burger

Pork and chorizo burger

Cottiers beef burger

Cottiers chicken burger

### Salads

Red cabbage, horseradish and apple slaw

Classic Coleslaw

Potato salad, red onion, honey and mustard dressing

Potato, truffle and bacon salad

Couscous salad

Mixed house salad

Orzo pasta salad with sun-blush tomato pesto

### Sides



Mexican corn on the cob

Crusty bread

Bean and tomato salsa

Mixed leaves

Baby new potatoes









## CANAPÉ MENU

Canapés start at £6.00pp for three options

Additional options £1.75 each

Choose from the following:

Haggis Bon Bon's, mustard mayonnaise

Chicken liver parfait, bacon crumb

Goats cheese, honey and pine nut mousse

Smoked salmon blini, caviar

Roast potato, chive and truffle

Roast med veg and Parmesan roulade

Ham Hough terrine, apple purée

Crispy spiced cauliflower, tarragon aioli

Smoked mackerel paté, pickled cucumber, beetroot





## Evening buffet

Selection of breakfast rolls £4.00 each

Bacon

Potato scone

Square sausage

Gourmet pies £4.95 each:

Spinach and ricotta

Curried sweet potato and lentil

Steak and ale

Chicken bacon and leek

Macaroni

Finger buffet £10pp:

Choose five of the following:

Selection of wraps

(Cajun chicken and roast peppers, falafel and hummus,  
hot smoked salmon, cucumber and dill crème fraiche)

Venison sausage and caramelised onion sausage roll

Mini chicken, mushroom and leek pies

Haggis/Veggie haggis fritters

Sticky chicken wings

Goats cheese and red onion tarts

Mini slider burgers  
(chicken or beef, veggie)

Fish pakora

Mini hotdogs

Smoked haddock and cheddar croquet

All served with a selection of condiments







## ORDER OF SERVICE

### Ceremony:

Ceremonies are set up in front of the room dividers with rows of seats and a red carpet (optional) central aisle. The ceremony takes place beneath the pulpit in front of the signing table.

### Drinks receptions:

After the ceremony guests usually head outside for a group photo in-front of the main church doors, then make their way upstairs to Leiper's Attic for a glass of fizz and canapes. In the warmer months tables are reserved outside so guests can enjoy the use of the beer garden. The theatre has its own bar for your use throughout the day and can be used as an alternative option for your drinks reception.

### Wedding Breakfast:



Dinner takes place in the same area as the ceremony with the top table beneath the pulpit. Maximum capacity for dinner is 130 set over ten tables of 12 and a top table of 10. You have the option of a long or round top table. You also have the choice of cabaret style or banquet style seating.

### Reception:

After the meal we would ask your guests to make their way into the theatre bar area.. The dividers would again be closed and the second room turn around would take place. At this time your band or DJ would set up and sound check. Tables are moved to beneath the balconies making room for the dance floor.

### Set up:

We do all the room dressing for you: including table dressing, cake dressing, setting up candy buffets, laying aisle runners etc. We're also happy to work with florists and other vendor's to ensure the theatre is set to your exact specifications. We will then pack everything up, ready for collection by 11am the next day.









# TERMS & CONDITIONS



Provisional bookings can be held for 2 weeks, after which they will be released unless written confirmation has been received or special arrangements agreed. A deposit will be required to secure the booking. **Deposits are non-transferrable and non-refundable. Please note, by paying the deposit you agree to cottiers terms and conditions.**

All prices are inclusive of VAT. All prices are correct at the time of booking and will be honoured regardless of any changes we choose to make in the future.

Your choice of menus and drinks package, along with final numbers and a **full pre-order of guest choices** are required 2 weeks prior to the function. Cottiers requires you to choose an option from the following: Drinks package: A, B or C Menus: A, B, C or D and an evening buffet option. Canapes are optional. Cottiers can also create bespoke packages by pre-arrangement.

No food or beverages are to be brought onto the premises by you or your guests unless special arrangements are made in advance. Wedding cake and favours are an exception. If you would like to provide wine for the drinks reception and meal we will charge you £15 corkage per bottle of wine.



**Please note, you are not able to provide bottles of spirits - if opting for corkage then you must be within a responsible limit of alcohol per guest. No refund on unused wine will be offered. No alcohol can be taken off the premises after 10pm. Remaining wine can be collected the next day along with other belongings.**

We do not allow real candles, helium balloons, confetti or silly string in the Theatre.

All accounts should be cleared at least two working days before the day of the function by electronic bank transfer or in branch.

Any persons under the age of 18 attending the function must be supervised at all times and are permitted in the Theatre until close but are not permitted in the public bar or beer garden after 8pm.

Guests are expected to comply with health and safety regulations. Cottiers reserve the right to eject any person who is behaving in an inappropriate or abusive manner or is inebriated beyond a level which we deem appropriate.





# TERMS & CONDITIONS



The client assumes responsibility for damage caused by them or other persons attending the function, whether in the room reserved or in any part of building and undertakes to make good or pay restitution for any material damage of furniture, fixtures or equipment, howsoever caused by them.

Nothing should be fixed to the floor, walls, ceiling or pillars of the rooms without permission.

When using external entertainment i.e. DJs and bands; the client assumes full responsibility for equipment, sound quality and compatibility. Electrical items must be PAT tested. This must be done before the date of the function and can be conducted by a Cottier's technician, provided two weeks' notice is given. Bands are required to use their own back line, monitors, Microphones, cables, and mixing desk. The venue will take a feed for L and R for the main house PA system. Bands have 1 hour to set up, unless pre-discussed with the wedding planner.

Noise limit is set at 90db at the fOH position and will be strictly enforced by the house tech.

All decorations being provided by the client should be delivered the week before the event by pre-arrangement. For added security Cottiers will provide the following: bride's room for all your belongings with a number code lock, given to you on the day. Post-box with key for cards and a safe in the bride's room. However, Cottiers takes no responsibility for any items of monetary value brought into the building without special arrangements being made with the management for their safekeeping. All belongings must be collected by 11am the following day. Cottiers takes no responsibility for any personal items left in the building after 11am following on from your event.

## Cancellation Policy

There is no cancellation fee provided the function is cancelled in writing not less than 16 weeks prior to the event. Any deposits will be lost.

Cancellation received in writing between 16 and 4 weeks prior to the function will incur a cancellation fee of 1/3 of the full estimated amount.

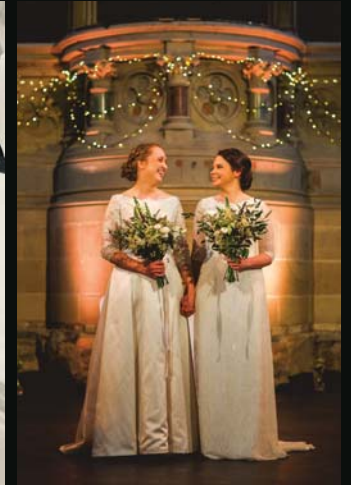
Cancellation received in writing less than 4 weeks prior to the event will incur full charge of the estimated amount.



Cottiers strongly advises all couples to take out wedding insurance when booking their wedding.









# RECOMMENDED SUPPLIERS

SERVICE	NAME	CONTACT
Flowers	Bravas and James Elizabeth Gray	info@bravasandjames wildflorist@outlook.com
Bay Trees	Gerry Fallon	07831 487 670
Chair covers, linen, table swags centrepieces etc	Ambience Venue Styling - John/Catherine Scott	www.ambiencevenuestyling.com glasgow@ambiencevenuestyling.com 07900141717
Stationery	Paper Baker	enquiries@paperbaker.co.uk
Photography	McLellan Photography	078450 756 648 www.mclellanphotography.co.uk martin@mclellanphotography.co.uk
	Toptable photography	0141 308 8308 www.toptablephotography.com
String Quartet	Erskine Stringers Quartet – Jane / Daniel	erksinestringquartet@gmail.com
Ceilidh Band	Kilter – Ross Lothian	ross@kilter.co.uk
Wedding Band	Fiore Wedding band	fioreweddingband@gmail.com www.fioreweddingband.co.uk Stephen: 07445 072 174 Douglas: 07710 141 545
DJ	Pin up DJ Fresh Entertainments	www.pinupnights.co.uk/hire-us/ www.freshentertainments.com
Hair and make-up	Zoe Burns	zoeburns1979@yahoo.com





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To book contact [bar@cottiers](mailto:bar@cottiers) or phone 0141 357 5825.

*Terms and Conditions apply.*

[www.leipersattic.com](http://www.leipersattic.com)



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