



Baby, It's
Cold Outside!

WINTER FESTIVITIES

OCTOBER

ROOFTOP - CAFÉ - TERRACE - LATE BAR



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Welcome To Our Winter Wonderland

This Christmas, we invite you to join us on the rooftop level of Princes Square, for a festive season filled with cherry blossoms, botanically inspired cocktails, and lots and lots of champagne!

In this brochure, you will find all the details on our specially created Christmas dining menus. You will also find lots information on our Hogmanay party and cocktail masterclasses, as well as a list of specially created winter drinks packages to enjoy over the festive period. We have two balcony areas that are available for exclusive hire, the perfect place to host the annual office party. Our menus and packages can be tailor made to suit the needs of your party, simply contact a member of our team for availability and further information.

We will also be offering our festive market menu and cocktail offer throughout November and December, the perfect pick me up after a hard days Christmas shopping.

For magical mistletoe & more, we hope to see you all this winter!

Justine Conway
General Manager





Festive Menu

FROM 19.95 PER PERSON

Please see our menu calendar at the back of our brochure for full pricing information

Starter

ROASTED PLUM TOMATO & RED PIQUILLO PEPPER SOUP (V)
Basil Oil with Rustic Bread

SMOKED GRESSINGHAM DUCK BREAST
Pickled Carrots & Glazed Roasted Beetroot with Herb & Endive Petit Salad

HOT SMOKED SCOTTISH SALMON
Mango, Coriander Salsa, Lightly Spiced Creme Fraiche

CHICKPEA & ROAST PEPPER PATE (V)
Harissa, Salt Baked Beetroot, Red Chard & Confit Garlic Crostini

Main

ELLERSLIE TURKEY BREAST
Pork & Herb Stuffing, Pancetta Wrapped Chipolatas, Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots with Cranberry Jus

BRAISED FEATHER BLADE OF BEEF
Creamed Potato & Roast Carrot, Heather Honey Roast Parsnips, Parsnip Crisps & Braising Jus

CIDER BRAISED SEATROUT
Buttered Baby Vegetables with a Crab & Brandy Bisque, Baby Sorrel

WILD MUSHROOM, ARTICHOKE & THYME TURNOVER (V)
Roast Potatoes, Glazed Sprouts, Honey Roast Parsnips & Coriander Carrots

Dessert

AFTER EIGHT CHOCOLATE MOUSSE CAKE
Creme De Menthe Cream & Chocolate Pencil

LEMON CHEESECAKE
Bramble Jam with Lemon Curd & Meringue Shards

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce & Frosted Redcurrants

SCOTTISH CHEESE SELECTION
Mull of Kintyre, Blue Murder & Clava, Charcoal Biscuits, Stout Chutney, Celery & Green Grapes



Vegan & Low Gluten Menu

For more information on choices or allergens please ask a member of our team.

Starter

SOUP OF THE DAY
Fresh Herbs

CRISPY CHICKPEA & CHARRED CORN SALAD
Pickled Carrot & Roasted Red Pepper Coulis

Main

SALT BAKED BUTTERNUT SQUASH & FETA WELLINGTON
Roast Tomato Fondue, Roast Potatoes, Glazed Sprouts, Roast Parsnips & Coriander Carrot

TRUFFLED WILD MUSHROOM & TARRAGON RISOTTO

Dessert

BLACKCURRANT DELICE
Crushed Berries

MULLED POACHED PEAR
Winterberry Compote, Raspberry Sorbet





SHAKE IT UP, SANTA STYLE

[Sunday – Wednesday throughout December]

Shake up your festive celebrations with our signature cocktail masterclass. Enjoy a glass of fizz on arrival, then become a cocktail connoisseur by learning all the tricks of the trade from our in-house mixologist.

FROM 14.95 PER PERSON

These classes must be booked in advance, and can be added as a bolt on to festive lunch or dinner.

THE ULTIMATE PARTY PLAYLIST

[Every Thursday, Friday & Saturday
throughout December, from 8pm]

Join us every week in winter and soak up our famous party atmosphere, our resident DJs will be on hand to provide you with the perfect soundtrack for your festive night out!



2020 VISION

Welcome in 2020 with our famous New Year celebration. We will be serving our a la carte menu all day until early evening, with nibbles available until late. Open until 3am with live DJs all night long. Balconies and tables available to book in advance.

FREE ENTRY

What A Spread

If you want to give the cocktails your full attention, opt for a sharing style buffet and ditch the sit down meal

14.95 PER PERSON

- Selection of Filled Wraps (Turkey & Cranberry / Ham, Rocket & Mustard / Cheese & Chutney)
- Baked Sausage Rolls
- Baked Chipolatas with Honey & Mustard
- Flaky Puff Pastry Topped Steak Pies
- Sweet Chilli & Lime Glazed Chicken Skewers
- Roast Squash & Red Onion Bruschetta
- Mini Cheddar, Mozzarella & Macaroni Pies
- Smoked Salmon on Toasted Rye
- Crispy Roasted Potatoes with Thyme Gravy
- Stilton & Walnut Tartlets
- Mini Chocolate Brownies
- Mini Mince Pies

A STYLISH LITTLE STOCKING FILLER

Our gift cards are the perfect present for someone who enjoys delicious dining or a cocktail or two. You can purchase a variety of options, including monetary vouchers or experiences such as Cocktail Masterclasses.

To purchase, visit giftideasscotland.co.uk, or visit us in venue

A SPECIAL OFFER JUST FOR YOU...

GIVE A LITTLE, GET A LITTLE!

Purchase a gift card online at giftideasscotland.co.uk until 31st October and receive extra money to spend on us:

£75 gets you £100

£125 gets you £150

£200 gets you £250

Enter the code "givemore" at checkout, valid on online purchases only, valid from date of purchase until 31st March 2020, whilst stocks last.

Festive Tipples

Get the party started with one of our packages specially created for the festive season!

FESTIVE COCKTAIL TREE | 65

A decadent display of 9 festive Pornstar Martinis, complete with a winter berry twist

MERRY MOËT | 175

Bottle of premium spirit, bottle of Moët & Chandon and complimenting mixers

CANDY CANED | 175

Bottle of Gordon's Pink Gin, bottle of Moët Rose and complimenting mixers, served with candy cane garnishes

MISTLETOE PACKAGE | 130

Bottle of premium spirit and complimenting mixers

MISTLETOE & MORE PACKAGE | 260

Two bottles of premium spirit and complimenting mixers



Date	Three Course Lunch	Three Course Dinner
PRE CHRISTMAS CELEBRATIONS		
Friday 22nd November	22.95	29.95
Saturday 23rd November	22.95	29.95
Sunday 24th November	19.95	22.95
Monday 25th November	19.95	22.95
Tuesday 26th November	19.95	22.95
Wednesday 27th November	19.95	22.95
Thursday 28th November	19.95	22.95
Friday 29th November	22.95	29.95
Saturday 30th November	22.95	29.95
Sunday 1st December	19.95	22.95
Monday 2nd December	19.95	22.95
Tuesday 3rd December	19.95	22.95
Wednesday 4th December	19.95	22.95
Thursday 5th December	19.95	22.95
Friday 6th December	22.95	29.95
Saturday 7th December*	22.95	29.95
Sunday 8th December	19.95	22.95
Monday 9th December	19.95	22.95
Tuesday 10th December	19.95	22.95
Wednesday 11th December	19.95	22.95
Thursday 12th December	19.95	22.95
Friday 13th December	22.95	29.95
Saturday 14th December*	22.95	29.95
Sunday 15th December	19.95	22.95
Monday 16th December	19.95	22.95
Tuesday 17th December	19.95	22.95
Wednesday 18th December	19.95	22.95
Thursday 19th December	19.95	22.95
Friday 20th December	22.95	29.95
Saturday 21st December*	22.95	29.95
Sunday 22nd December	19.95	22.95
Monday 23rd December	19.95	22.95
Tuesday 24th December	N/A	N/A
Wednesday 25th December	N/A	N/A
POST CHRISTMAS CELEBRATIONS AND NEW YEAR PARTIES		
Thursday 26th December	N/A	N/A
Friday 27th December	22.95	29.95
Saturday 28th December*	22.95	29.95
Sunday 29th December	19.95	22.95
Monday 30th December	19.95	22.95
Tuesday 31st December	N/A	N/A

Shall We... Keep In Touch?

For further details or to discuss your festive party, gathering or private dinner, please contact us on:



T: 0141 221 0303 **W:** OctoberGlasgow.co.uk

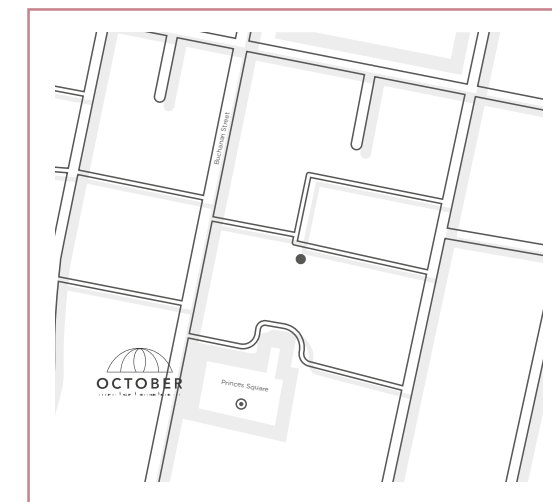
E: info@octoberglasgow.co.uk

Princes Square, Glasgow, G1 3JN

TIS THE SEASON TO GET SOCIAL!

We would love to see all of your festive snaps and stories, so don't forget to check in, and use the hashtag #PinkChristmas

 [OctoberGlasgow](#)  [OctoberGlasgow](#)



BOOKING TERMS AND CONDITIONS

A non-refundable deposit of £10.00 per person is payable upon booking. All bookings made after 31st October must be paid in full at time of booking. Final balance and pre orders must be received no later than 31st October. Please note full balance is non-refundable and non-transferable. Only one block method payment will be accepted for each booking.

October will endeavour to accommodate specific requests regarding your preferred table plan, however, we cannot guarantee that every requirement will be met. Please refer to our website for full terms and conditions and our severe weather policy.



Let's Wrap This Up!

THE BENEFITS OF BOOKING YOUR FESTIVE CELEBRATION WITH US:

A great selection of private and
semi-private dining spaces

Large party co-ordinators available to help

Exclusive booking offers & incentives available
throughout the year via our website

Pre drinks or post dining dancing
organised at one of our 52 sister venues

OCTOBER

ROOFTOP ~ CAFÉ ~ TERRACE ~ LATE BAR