

The image is a vertical collage. The top half features a bride in a white gown holding a bouquet, standing in a rustic setting with stone walls and wooden beams. The bottom half shows a dining table set with glasses, plates, and napkins. The entire collage is overlaid with a semi-transparent pattern of black and brown floral and leaf motifs. The text 'THE BOTHY RESTAURANT' is centered in the upper portion, and 'Wee WEDDINGS' is centered in the lower portion.

THE  
**BOTHY**  
RESTAURANT

*Wee*  
**WEDDINGS**



The Bothy is a quintessential Scottish bolthole, a charming little institution tucked away from the throng of the busy West End and discovered via the charming cobbles of Ruthven Lane.

It was never our intention to become a “wedding venue”, but throughout the years we have most happily found ourselves hosting more and more wedding celebrations. It fills our hearts with pride that you would choose us as a reflection of who you are as a couple, and we relish in our new found love of being the “antidote” of big over the top, off the shelf weddings.

We love to properly collaborate with our couples and find that our couples generally have a vision for a small, intimate and warm wedding style, with Scottish produce and tipples right at the heart of the action.

We are situated just minutes on foot from many local churches, chapels and local beauty spots, including the wonderful Glasgow University and the picturesque Botanic Gardens. We are also just a short car (or subway!) ride from the local registry offices.

To arrange a show round, please get in touch on 0141 334 4040





## OUR SPACES

### *The Scullery*

The Scullery is our own private dining room tucked away from the world. It is a beautiful atmospheric room with a rustic original fireplace and lots of natural light and exposed stone. This room is perfect for seated celebrations and dining for groups of between 14-24.

### *The Bothy Restaurant*

Our main restaurant space is also available for exclusive use on selected dates, perfect for slightly larger celebrations and more room to drink the night away and nibble on canapes whilst you chat with your guests.

### *The Bothy Garden*

Our private outside terrace is perfect for fair weather days, and can be used as a space for drinks, chatter & photographs. This area is dressed in fairy lights and finished with cosy blankets.

## THE DETAILS

Able to cater for parties of 14-90

.....  
Wedding brunches also available

.....  
Choose from our carefully curated set menus, or chose to work with our Head Chef on your own menu

.....  
Complimentary menu tasting for the couple (subject to minimum spend)

.....  
Hosted whisky tastings offered for guests whilst you have your photos taken

.....  
Special rates and exclusive use offers available for midweek dates

.....  
Access to our special local suppliers list including florists, photographers and pipers



## OUR 2020 OFFER

A special offer for those couples who don't want to delay their big day!

Exclusive use of The Scullery, three courses from our set menu, two glasses of Prosecco for toasting, plus a half bottle of wine per person plus teas & coffees.

.....  
*£55 per person*  
.....

## OUR 2021 PACKAGES

Wee Wedding for 14 persons    £795  
in The Scullery

Wee Wedding for 24 persons    £1,250  
in The Scullery

Exclusive use of                    from £4,995  
The Bothy Restaurant  
& Bar (Midweek)

Additional guests                    from £55pp  
above the stated numbers

\*Exclusive use of The Bothy Restaurant & Bar is also available on selected weekend dates, subject to minimum spend.



## ALL PACKAGES INCLUDE:

Exclusive use of your chosen space

.....  
Three course set menu

.....  
Menu tasting for the couple

.....  
Use of our external terrace for photos

.....  
Menus and place cards

.....  
Scottish Claymore to cut the cake



## OUR FOOD

Our set menu reflects the very essence of The Bothy Kitchen, however we are happy to work with you on a bespoke menu, including little extras like wine pairings and more.



### STARTERS

Soup of The Day (v)  
*Crusty Bread & Salted Butter*

Smoked Mackerel Pate  
*Chive Crème Fraîche  
& Toasted Sourdough*

Ramsay of Carluke  
Haggis, Neeps & Tatties  
*(Veggie Option Available)  
Whisky Sauce*

### MAINS

Herb & Lemon Crusted  
Free Range Chicken Breast  
*Spinach Puree, Potato Fondant, Green  
Beans, Charred Shallot Jus*

Pan Seared Fillet of Coley  
*Toasted Almond, Samphire,  
Brown Butter, Cauliflower Puree,  
New Potatoes, Orange Blossom*

Confit Duck Leg  
*Pea Puree, Confit Spring Onion,  
Smoked Pancetta, Savoy Cabbage,  
Duck Fat Roasted Potatoes*

Spinach & King Oyster  
Mushroom Risotto (v)  
*Lemon Zest, Watercress,  
Crispy Shallots, Gran Kinara*

### DESSERTS

Sweet & Salty Cherry  
Cheesecake (v)  
*Cherry Sorbet, Candied Almond*

Tonka Bean Panna Cotta (v)  
*Macerated Scottish Strawberry,  
Sorbet, Rosewater*

Sticky Toffee Pudding (v)  
*Butterscotch Sauce, Vanilla Ice Cream*

Looking for more options?  
Ask us about our Kelvin and  
Botanics Menus, which are  
available at a supplement.



## CANAPÉ MENU

*Choice of 3 for £5.95 per person*

Smoked Salmon & Dill Cream  
Cheese Roulade, Sourdough Crouton

Chicken Liver Parfait With Spiced  
Pear Chutney On Arran Oatcakes

Beetroot & Goats Cheese Crostini

Haggis Fritter, Whisky  
& Mustard Mayo

Prawn Marie Rose Tartlets

Selection Of Mini Quiches

### PETIT FOURS

*£4.95 per person*

Strawberries Dipped In Chocolate

Pate De Fruit

Chocolate Truffles

.....

## EVENING NIBBLES MENU

*Choice of 3 items for  
£9.95 per person, or 4 items  
for £12.95 per person*

Homemade Sausage Rolls

Venison Stovies With Oatcakes

Breakfast Rolls: Bacon,  
Egg Or Link Sausage

Charcuterie Cured Meats Board

Scottish Cheese Board





## THE TIPPLES MENU

We think your taste in tipples is a very personal thing, so we don't offer drinks packages. Instead, you can choose from our list below; perfect for arrivals, toasting, or as an accompaniment to your meal.

### FIZZ

Prosecco £6.50pp  
Champagne £11.95pp

### WINE

Premium wines & our favourites from £10.95pp  
*Half bottle per person (See our wine list for options)*

### WHISKY

Whisky Nip from £4.95pp  
*Glenmorangie 10yr, Macallan Gold, Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr*

### OTHER TIPPLES

from £3.95pp  
*Amaretto, Baileys, Tia Maria, Kahlua, Drambuie*

### COCKTAILS

*Rhubarb Fizz £8pp  
Raspberry Fizz £8pp  
Aperol Spritz £8pp  
Espresso Martini £9.50pp  
Jura Sunset £8.50pp  
Pink London Fizz £4.50pp (Ultra low alcohol)*

### TEA & COFFEE

£3pp



## TAKE A PEEK

We are a warm and welcoming bunch here at The Bothy, so myself or a member of my team would be delighted to show you around our spaces, and start an exciting conversation about how we make your vision for a “Wee Wedding” to remember.

*Calum Peebles*

General Manager

To enquire or for more information, please get in touch by emailing us at [weddings@bothyglasgow.co.uk](mailto:weddings@bothyglasgow.co.uk) or call 0141 334 4040



— THE **BOTHY** —  
RESTAURANT

0141 334 4040 / [info@bothyglasgow.co.uk](mailto:info@bothyglasgow.co.uk) / [bothyglasgow.co.uk](http://bothyglasgow.co.uk)

