

FARMED + FORAGED

*The*  
**BOTHY**

RUTHVEN LANE  
GLASGOW

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 they 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 and finished with cosy blankets.



## THE DETAILS

Able to cater for parties of 14-70

.....  
Wedding brunches also available

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

.....  
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





# THE BOTHY GLASGOW WEDDINGS

All packages include exclusive use  
of room for ceremony and reception.

2024 | 2025

## The Galloway Package £79 | £85

Arrival glass of prosecco & recharge glass for toasts,  
3 course meal from our Kibble menu,  
1/2 bottle of house wine per person,  
Teas & coffees

## The Trossachs Package £89 | £95

Arrival glass of prosecco & recharge glass for toasts,  
3 course meal from our Botanics menu,  
1/2 bottle of house wine per person,  
Teas & coffees

## The Cairngorms Package £99 | £105

Arrival glass of prosecco & recharge for toast,  
3 course meal from our Kelvin menu,  
1/2 bottle premium wine, dram/liqueur,  
Teas & coffees

## The Glenmore Package £69 | £75 (Mon- Thurs)

Arrival glass of prosecco & recharge glass for toasts,  
3 course meal from our Kibble menu,  
1/2 bottle of house wine per person

*Upgrade to Champagne for £9pp*



# ALL PACKAGES INCLUDE:

Exclusive use of your  
chosen space

.....  
Three course set menu







# FULL VENUE HIRE

Available Monday-Thursday  
Basic minimum package of £6250 for 2024 and £6750 for 2025

## INCLUDES:

- .....  
Exclusive use of your chosen space  
from 12pm-12am  
.....
- Welcome drink for day guests  
(prosecco/bottled beer)  
.....
- Ceremony  
.....
- Canopies (3pp)  
.....
- Wedding breakfast (Kibble Menu)  
for 50 with half bottle wine pp  
.....
- Recharge for toasts  
(prosecco/bottled beer)  
.....
- Welcome drink for evening guests  
(prosecco/bottled beer)  
.....
- Evening reception for up to 100 guests  
with dancefloor area  
.....
- Evening nibbles for 100  
.....
- We can tailor this package or make  
additions as required.



# OUR SAMPLE FOOD MENU

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, such as wine pairings and more.



## STARTERS

- Soup of The Day (V)**  
Crusty Bread & Salted Butter
- Hot Smoked Salmon**  
Watercress, Watermelon Radish, Pink Grapefruit, Rye Crisps & Crème Fraîche
- Ramsay Of Carluke Haggis**  
Neeps & Tatties, Whisky Sauce (Veggie/Vegan Option Available)

## MAINS

- Free Range Chicken Breast**  
Black Garlic, Chestnut Mushroom, Green Beans, Peas & Light Chicken Jus
- Pan Seared Fillet of Coley**  
Courgette & Spring Pea Velouté, Baby Potatoes, Green Apple & Cucumber Salsa
- Twice Cooked Pork Belly**  
Warm Ratte Potato, Shaved Fennel & Orange, Salad Cider & Stock Glaze
- White Onion & Asparagus Risotto**  
Lemon Zest, Toasted Pine Nuts, Gran Kinara & Picked Herbs

## DESSERTS

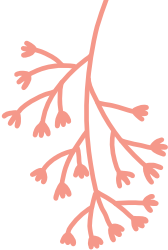
- Chocolate Ganache**  
Pistachio Crumb, Sponge, Coconut Sorbet, Candied Lime & Salted Caramel
  - Sticky Toffee Pudding**  
Butterscotch Sauce & Vanilla Ice Cream
  - Strawberries & Cream Panna Cotta**  
Strawberry Sorbet, Meringue, Gel & Almond Brittle
- Looking for more options? Ask us about our Kelvin and Botanics Menus, which are available at a supplement.



# CANAPÉ MENU

£3 PER ITEM

- Haggis Bon Bon, Whisky Sauce
- Chicken Liver Parfait, Red Onion Chutney, Peashoot Salad, Toast
- Red Pepper & Parmesan Mini Quiche
- Teriyaki Salmon, Sesame Seeds
- Vegetable Spring Rolls, Pickled Ginger & Soy
- Lamb Chipolata, Onion Jam
- Chilled Melon & Champagne Soup
- Tomato & Basil Cream Cheese Croutons
- Smoked Salmon, Cream Cheese, Arran Oatcakes
- Parma Ham & Goats Cheese Roulade
- Mini Yorkshire Pudding, Roast Beef & Gravy



## FINGER BUFFET

Choice of 3 items for £15 per person  
Minimum of 10 guests | Additional items +£5

Mozzarella & Roasted Red Onion Bruschetta, Fresh Basil Pesto  
Wild Mushroom Pâté en Croute  
Confit Of Duck Leg Pâté, Chutney & Mini Oatcakes  
Spicy Potato Wedges, Tomato Salsa  
Skewered Tiger Prawns, Chilli, Garlic & Coriander Salsa  
Smoked Trout & Horseradish Mousse, Charcoal Cracker  
Oriental Beef & Cheddar Cheese Tortilla Wraps  
Haggis Bon Bon, Whisky Sauce  
Crispy Coated Tempura King Prawns, Sweet Chilli Sauce  
Shredded Duck Spring Rolls, Pickled Ginger & Soy  
Vegetable Spring Rolls, Pickled Ginger & Soy  
Jamaican Jerk Chicken Fillets, Mango & Coriander Salsa  
Marinated Lamb Koftas, Raita Yoghurt  
Smoked Salmon, Feta & Cherry Tomato Blinis  
Chicken Pakora, Spiced Onion, Tandoori Yoghurt  
Vegetable Pakora, Spiced Onions, Tandoori Yoghurt  
Haggis Pakora, Spiced Onions, Tandoori Yoghurt  
Chocolate Strawberries, Shortbread  
Mini Banoffee Pie, Vanilla Cream

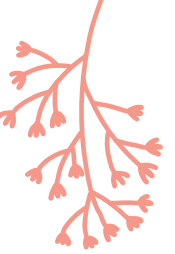
## FILLED ROLLS

£6 each, Choose from the following fillings:

Fried Egg, Scrambled Egg, Bacon, Black Pudding,  
Haggis, Hash Brown, Potato Scone, Vegetarian Haggis, Lorne Sausage



## V/VG SELECTOR



### STARTER

**Roasted Tomato & Piquillo Pepper Soup**

**Heirloom Tomato & Crispy Ricotta Salad (v)**  
Pickled Shallot Rings, Panzanella Croutons,  
Raspberry Vinaigrette

**Baby Gem & Chargrilled Courgette Salad**  
Black Olive Dressing

**Chickpea & Roasted Garlic Pâté**  
Ras El Hanout Spiced Crostini's

**Avocado, Roasted Hazelnut & Pear Salad**

### MAINS

**Chickpea, Courgette & Coconut Curry**  
Spiced Basmati Rice

**Roasted Aubergine Caponata**  
Chargrilled Polenta, Baby Spinach Salad

**Roast Squash & Sage Risotto**  
Vegan Parmesan Flakes, Dressed Rocket

### DESSERT

**Vegan Pancakes,**  
Blueberry Compote, Vanilla Ice Cream

**Dark Chocolate Tart**  
Chocolate Sauce, Fresh Strawberries

**Banana Cake**  
Brûléed Banana, Cherry Sorbet

**Cherry & Almond Polenta Cake**  
Toasted Almonds, Griottine Cherries



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		from
Premium wines & our favourites	£10.95pp	
Half bottle per person (See our wine list for options)		
WHISKY		from
Whisky Nip	£4.95pp	
Glenmorangie 10yr, Macallan Gold, Balvenie Doublewood 12yr, Talisker 10yr, Laphroig 10yr		
OTHER TIPPLES		from
Amaretto, Baileys, Tia Maria, Kahlua, Drambuie	£3.95pp	
COCKTAILS		
Rhubarb Fizz	£8pp	
Raspberry Fizz	£8pp	
Aperol Spritz	£8pp	
Espresso Martini	£9.50pp	
Jura Sunset	£8.50pp	
Pink London Fizz (Ultra low alcohol)	£4.50pp	
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.

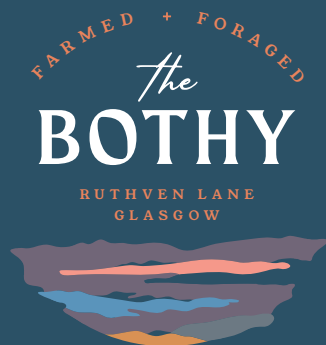
Jaimi Mullen  
General Manager

To arrange a show round or for more information please get in touch:

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info@bothyglasgow.co.uk

Instagram: @bothyglasgow  
Facebook: @thebothyglasgow





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