




# *Weddings at the Glynhill Hotel*

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





*Thank you for considering  
the Glynhill Hotel for  
your big day.*

*The planning starts here...*

Located in the historic Borough of Renfrew, just outside Glasgow, the Glynhill Hotel is perfectly situated with excellent transport links to the West Coast, and Glasgow City Centre within minutes. A stunning hotel with ongoing refurbishments to cater for your dream wedding.

Originally a Stately Home, over the past 45 years, this family-run hotel has expanded and been transformed into Renfrewshire's Premier Wedding Venue.

Whether your wedding is grand and lavish, or intimate and relaxed, we guarantee the highest level of service and attention to create memories you will treasure for a lifetime. We offer flexibility of choice within our packages, allowing you to design a personal package bespoke to you. Indulge in a sumptuous wedding meal tailored to specifically meet your individual requirements and complement your fairytale wedding.

Photographs are not a problem at the Glynhill; our Grand Manor Staircase and Barony Two secret garden are perfect for those intimate shots of your big day. Robertson Park and the historic Paisley Town Hall are within a five minute drive, for those who wish an additional perspective for their wedding album.

From the moment you arrive at the Glynhill Hotel, we want you to relax knowing that the services and amenities on offer are second to none. The hotel offers luxurious, contemporary club-concept accommodation and leisure complex, complete with spa bath, gymnasium, and indoor heated swimming pool.

What makes the Glynhill special is our commitment to service and this is shown from the initial moment of booking right through to your special day itself. Our Wedding Managers will assist in every way possible to ensure your expectations are exceeded.

Years of experience and attention to detail have led to the Glynhill Hotel becoming one of Scotland's foremost wedding venues.

### Contact Us

To arrange a visit, call us on 0141 886 5555  
or email: [annette@glynhill.com](mailto:annette@glynhill.com) or [rossm@glynhill.com](mailto:rossm@glynhill.com)



Photo by John McDermott Photography

# Wedding Facilities



Photo by John McDermott Photography

## **Barony Suites**

The ground floor Barony Suites (namely the Barony One Suite, and the Barony Two Suite) have recently been transformed with new furnishings and colour scheme, with modern colour change lighting system creating an elegance to complement your wedding

## **Barony One Suite**

The Barony One Suite is perfect for weddings of 60 up to 170 guests; complete with a spacious dance floor, staging facilities, and large bar for refreshments. Adjoining the Barony One Suite is the Barony One Lounge; private and inclusive with any wedding booked in the Barony One Suite, complete with private bar facilities. With direct access to the new Champagne Terrace, this is the perfect area to enjoy canapés and bubbly on your big day.

## **Barony Two Suite**

The spacious Barony Two Suite is great for weddings of 80 up to 220 guests. This Suite has large windows overlooking the Barony Two secret garden – an intimate setting for spectacular photographs. Similar to Barony One, the Barony Two Suite has a spacious dance floor, staging area, and bar for refreshments, along with adjoining private lounge, and private use of our Champagne Terrace.

The Barony One and Barony Two Suites have the capacity to be opened up, catering for the grander wedding of up to 400 guests.

## **The Glyn & Alcove Suites**

Adjoining Le Gourmet Restaurant, ideal for smaller wedding receptions up to 70 guests. Self-contained with dance floor and Cocktail Bar, available for private use.

Civil ceremonies within the hotel can be arranged at an additional cost of £350 (excluding all inclusive packages).



Photo by John McDermott Photography



Photo by John McDermott Photography

# Weddings at the Glynhill

Book a wedding at the Glynhill Hotel and enjoy the following included in your Bespoke Package:

- A red carpet arrival and prestigious 5 star entrance
- Glynhill signature chair covers
- Crystal glassware for the Bride & Groom and their top table guests
- A silver service menu using fresh produce sourced from Scotland
- Complimentary Honeymoon Suite for the Bride & Groom with bottle of champagne and fresh fruit
- Fresh flowers for the top table and rose bowls for all guest tables
- Contemporary colour change lighting system
- Wedding linen and table napkins
- Master of Ceremonies
- The silver cake stand and knife
- Special accommodation rates for guests staying overnight
- Room hire charges included

The detailed content of our Glynhill, Crystal & Platinum Wedding Packages are defined individually in the forthcoming pages. Bespoke All Inclusive Packages can be found on page 11.

Children's menu and drinks packages available.

Minimum numbers of 40 apply. Bespoke packages can be created for smaller, intimate wedding meals via the A La Carte menu creator.

Pre-wedding get togethers with overnight packages and wedding breakfasts available, please enquire.



Photo by John McDermott Photography



Photo by John McDermott Photography



Photo by John McDermott Photography

# Canapés Menu

£2.50 *per item*

## Savoury Cold

- Quail Egg, Cherry Tomato, Lemon Crème Fresh Tartlet (v)
- Parma Ham and Parmesan Shaving on Ciabatta Bread
- Baby Caesar Salad served in a Parmesan Basket (v)
- Smoked Salmon, Taramasalata and Avruga Caviar on Pumpernickel
- Prawns and Saffron Mayonnaise in Pastry Case
- Salmon and Chives Rilette on Caraway Seed Crouton
- Home-dried Tomato, Baby Mozzarella and Pesto Dressing on Olive Bread (v)
- Chicken Liver Parfait on a Mini Oat Cake
- Houmous and Chives on Pita Bread (v)

## Savoury Hot

- Selection of Mini Quiche (v)
- Breaded McSween's Haggis Balls
- Chicken, Soya Sauce and Sesame Seed Toast
- Cajun Chicken and Vegetable Cone
- Mini Fish Cake

## Sweets

- Mixed Fruit and Crème Pâtissière Tartlet
- Red Berries and Chantilly Pavlova
- Mixed Fruit Skewer
- Chocolate Mousse Mini Choux
- Fresh Strawberry Dip in Dark and White Chocolate

Live Canapé Cooking Show may be organised

## Upgrade your package with an additional Drinks and Canapés Package

One glass of Prosecco for your guests on arrival with choice of canapés consisting of meat, fish and vegetarian options from only £8.00 per person

# The Glynhill Wedding Package

## Menu

Please select one item from the four courses (supplement of £5 per person for extra choice).

### First Course

Trio of Melon served with Strawberry Sorbet and Peppermint Syrup (v) *or* Serrano Ham  
Duo of Atlantic Prawns Marie-Rose and Smoked Salmon, served with Avocado Dressing  
Country Style Pork Terrine, served with Condiments and Apple Chutney

### Second Course

Cream of Carrot, Pickled Ginger and Fresh Coriander Soup (v)  
Vegetable Scotch Broth Soup (v)  
Pea and Baked Ham Soup  
Cream of Tomato, Red Pepper and Fresh Basil Soup (v)

### Main Course

Roast Scottish Rib-eye served with Bordelaise and Spring Onion Sauce  
Grilled Fillet of Scottish Salmon, Lobster and Avruga Caviar Cream Sauce  
Roast Chicken Supreme with Grilled Sage and Onion Stuffing, Red Port and Mixed Mushroom Sauce

*All served with:*

Steamed Seasonal Vegetables *or* Honey Roast Root Vegetables  
Roast Charlotte Potatoes with Rosemary *or* Boiled Baby New Potatoes

### Sweet Course

Light Chocolate Cheesecake served with a Cassis Crème Anglaise  
Pear and Almond Tart, Pistachio Ice Cream and Toffee Sauce  
Strawberry and Drambuie Gateau with Strawberry Compote  
Coffee and Mints

## Drinks

In the Barony Function Suites this package also includes:

- A glass of sparkling wine per person for the cutting of the cake
- Two glasses of red or white wine with dinner
- Menu tasting for the Bride & Groom  
(for weddings of 60 guests and above for the meal)

Please refer to price plan for package prices





# The Crystal Wedding Package

## Menu

Please select two choices from each the four courses to make the ideal menu for your special day.

### First Course

Trio of Melon served with Strawberry Sorbet and Peppermint Syrup (v) or Serrano Ham  
Duo of Atlantic Prawns Marie-Rose and Smoked Salmon, served with Avocado Dressing  
Scottish Smoked Haddock and Baby Asparagus Tartlet, Baby Gems and Parmesan Salad, Arran Mustard Dressing  
Country Style Pork Terrine, served with Condiment and Apple Chutney

### Second Course

Cream of Carrot, Pickled Ginger and Fresh Coriander Soup (v)  
Cream of Cauliflower and Dijon Mustard Soup (v)  
Vegetable Scotch Broth Soup (v)  
Pea and Baked Ham Soup  
Cream of Tomato, Red Pepper and Fresh Basil Soup (v)

### Main Course

Roast Scottish Rib Eye served with Bordelaise and Spring Onion Sauce  
Grilled Fillet of Scottish Salmon, Lobster and Avruga Caviar Cream Sauce  
Roast Chicken Supreme with Grilled Sage and Onion Stuffing, Red Port and Mixed Mushroom Sauce  
Roast Fillet of Lamb with Fresh Thyme and Pommery Mustard, Light Heather Honey Jus

*All served with:*

Steamed Seasonal Vegetables or Honey Roast Root Vegetables  
Roast Charlotte Potatoes with Rosemary or Boiled Baby New Potatoes

### Sweet Course

Selection of Cheese, Home-made Apple Chutney and Oatcakes  
Fresh Fruit Salad served with Fresh Cream or Glynhill Vanilla Ice Cream  
Light Chocolate Cheesecake served with a Cassis Crème Anglaise  
Pear and Almond Tart, Pistachio Ice Cream and Toffee Sauce  
Strawberry and Drambuie Gateau with Strawberry Compote  
Coffee and Petits Fours

## Drinks

In the Barony Function Suites this package also includes:

- Choice of spirit, liqueur to be taken after ceremony **or** for speeches
- A glass of sparkling wine per person for the cutting of the cake
- Two glasses of red or white wine with dinner
  - Menu tasting for the Bride & Groom  
(for weddings of 60 guests and above for the meal)

Please refer to price plan for package prices



Photo by John McDermott Photography

# The Platinum Wedding Package

## Menu

Please select two choices from each the four courses to make the ideal menu for your special day.

### First Course

Trio of Melon served with Strawberry Sorbet, Red Berry Compote and Peppermint Syrup (v) *or* Parma Ham Assiette of Scottish Salmon served with Pickled Mouli and Cucumber Salad, Langoustine and Caviar Dressing  
Duo of Atlantic Prawns Marie-Rose and Home-cured Salmon with Fresh Beetroot and Basil Oil  
Home Smoked Breast of Barbary Duck, Apricot and Grain Mustard Compote, Baby Gem Lettuce and Aioli Dressing  
French Goat Cheese and Home-dried Tomato Tart, Italian Mixed Leaves and Hazelnut Dressing (v)

### Second Course

Cream of Asparagus and Lemon Zest Soup (v)  
Cream of Tomato, Red Pepper and Fresh Basil Soup (v)  
Cream of Mixed Wild Mushroom and Arran Mustard Soup (v)  
Vegetable Scotch Broth Soup (v)

### Intermediate Course (v)

Passion Fruit Sorbet  
Champagne Sorbet

### Main Course

Roast Scottish Rib-eye served with Traditional Accompaniments, Red Onion and Thyme Jus  
Grilled Sirloin Steak with a Red Wine and Button Mushroom Sauce  
Herb Crusted Fillet of Haddock served with Tomato and Avocado Salsa  
Grilled Fillet of Scottish Salmon, Lobster and Spring Onion Bisque  
Steamed Fillet of Sea Bass, Spinach and Beurre Blanc  
Roast Breast of Barbary Duck, Puy Lentil and Bordelaise Sauce  
Roast Fillet of Beef served with Grill Garnish and Bearnaise Sauce

*All served with:*

Steamed Seasonal Vegetables *or* Honey Roast Root Vegetables  
Roast Charlotte Potatoes with Rosemary *or* Boiled Baby New Potatoes

### Sweet course

Selection of Cheese, Home-made Apple Chutney and Oatcakes  
Lemon and Lime Cheesecake served with Raspberry Coulis  
Glynhill Trio of Chocolate  
Fresh Fruit Salad served with Fresh Cream *or* Glynhill Vanilla Ice Cream  
Fresh Mixed Berries and Soft Fruit Pavlova served with Strawberry Coulis  
Coffee and Petits Fours

## Drinks

In the Barony Function Suites this package also includes:

- Choice of spirits, sparkling white wine on arrival
- A glass of champagne per person for the cutting of the Wedding Cake
- Two glasses of red or white wine with dinner
- Choice of spirit, liqueurs for speeches
- Menu tasting for the Bride & Groom  
*(for weddings of 60 guests and above for the meal)*
- Floral Embellishment – Two decorative white rose floral pedestals for either side of the top table

Please refer to price plan for package prices

Platinum Plus Prestige Upgrade Menus available. See page 14.



Photo by John McDermott Photography

# Bespoke All Inclusive Wedding Packages

## Sunday to Friday

Available for 60, 80, 120, 160, 200, 250 and 300 guests

*Fully inclusive of the following:*

Red Carpet Arrival  
Ceremony Fee  
Four Course Meal  
*(Refer to Glynhill Package for menu choice)*  
Sparkling Wine for the Cutting of the Cake  
Glass of Wine with the Meal  
Fresh Flower Display for all the Tables  
Personalised Menu  
Complimentary Room Hire  
Complimentary Honeymoon Suite  
Evening Reception  
DJ  
Evening Finger Buffet  
*(two items plus tea & coffee)*  
Master of Ceremonies  
Glynhill Signature Chair Covers

## Saturday

Available for 60, 80, 120, 160, 200, 250 and 300 guests

*Fully inclusive of the following:*

Red Carpet Arrival  
Ceremony Fee  
Four Course Choice Meal  
*(Refer to Crystal Package for menu choice)*  
Sparkling Wine for the Cutting of the Cake  
Two Glasses of Wine with the Meal  
Choice of Spirit or Liqueur for the Speeches  
Fresh Flower Display for all the Tables  
Personalised Menu  
Complimentary Room Hire  
Complimentary Honeymoon Suite  
Evening Reception  
DJ  
Evening Finger Buffet  
*(two items plus tea & coffee)*  
Master of Ceremonies  
Glynhill Signature Chair Covers

*Terms and conditions apply.*

**Saturday package also available Sunday to Friday**

# A La Carte Menu

## “The Menu Creator”

Our Wedding Managers will be only too pleased to assist in the preparation of your own package theme, taking into account additional finer requirements.

### Cold Starters

Trio of Melon served with Parma Ham and Red Berry Compote £6.95

Galia Melon, Strawberry Sorbet and Midori Syrup (v) £6.95

Lemon Pepper Marinated Fillet of Chicken Caesar Salad served in a Parmesan Basket £7.45

Salad of Atlantic Prawns, Baby Gem Lettuce and Marie-Rose Sauce £7.95

Assorted Greek Platter £9.45

Home Smoked Breast of Barbary Duck, Apricot and Grain Mustard Compote,  
Baby Gem Lettuce and Aioli Dressing £8.20

Trio of Scottish Salmon, Pickles Mouli and Cucumber Salad,  
Langoustine and Caviar Dressing £8.20

Assiette of Italian Antipasti served with Crissini £8.95

Chicken Liver Pate, served with Cumberland Sauce and Condiment £6.95

### Hot Starters

Mixed Seafood and Spring Onion Fish Cake, Plum Tomato and Mango Salsa £7.00

Poached Darne of Salmon served with Langoustine and Mussel Bisque £7.00

French Goat Cheese and Home-dried Tomato Tart, Baby Spinach Salad and Raspberry Dressing (v)  
£7.50

Seared Scallops, Black Pudding Mash and Pea Velouté £10.00

### Soups £5.25

Cream of Carrot, Pickled Ginger and Fresh Coriander (v)

Cream of Roasted Plum Tomatoes and Fresh Basil (v)

Cream of Mixed Wild Mushrooms and Arran Mustard (v)

Cream of Cauliflower and Dijon Mustard (v)

Cream of Asparagus and Lemon Zest (v)

Cream of Chicken and Fresh Chives

Scotch Broth

Pea and Baked Ham

Leek and Ayrshire Potatoes (v)

Cream of Tomato, Red Peppers and Fresh Basil (v)

### Special Soups

Provençale Fish Soup, Rouille, Crouton and Gruyere Cheese £7.00

Mediterranean Minestrone, Crouton and Fresh Parmesan (v) £6.75

Cullen Skink £7.00

### Main Courses

All served with:

*Steamed Seasonal Vegetables or Honey Roast Root Vegetables,  
Roast Charlotte Potatoes with Rosemary or Boiled Baby New Potatoes*

### Fish

Grilled Fillet of Salmon, Lobster and Avruga Caviar Cream Sauce £15.50

Roast Fillet of Sea Bass, Three Beans Cassoulet and Red Onion Jus £17.25

Herb Crusted Fillet of Haddock served with Tomato and Avocado Salsa £15.50

Poached Fillet of Sole, Dugléré Sauce £15.50

### Poultry and Game

Stuffed Chicken Supreme with Sage and Onion, Red Port and Mixed Mushroom Sauce £15.50

Roast Breast of Barbary Duck, Puy Lentil and Bordelaise Sauce £17.25

Roast Turkey Breast, Sage and Onion Stuffing, Chipolatas, Cranberry Sauce and Jus £15.25

Fillet of Aged Venison, Savoy Cabbage and Pancetta Ragout, Mixed Berry Sauce £21.75

### Meat

Roast Scottish Rib-eye served with Bordelaise and Spring Onion Sauce £19.75

Crowned Fillet of Beef with a Ceps Mousse, Madeira Sauce £25.25

Grilled Sirloin Steak served with Traditional Accompaniments and Tarragon Béarnaise Sauce £24.75

Roast Leg of Lamb with Fresh Mint and Pommery Mustard, Light Heather Honey Jus £17.25

### **Main Courses (contd)**

#### **Vegetarian Dishes £12.75**

- Ragout of Mixed Wild Mushrooms and Baby Asparagus set in a Toasted Brioche with Herb Oil (v)
- Gratin of Potato Gnocchi, French Peas and Parmesan Cream (v)
- Open Ravioli of Char-grilled Mediterranean Vegetables and Pesto Cream (v)
- Home-dried Tomato and Fresh Basil Risotto served with Parmesan Crisps (v)

#### **Cheese Course £7.00**

- Selection of Scottish and Continental Cheeses, Apple Chutney and Oatcakes
- Warm Crottin de Chavignole with a Parsley Crust, Rocket Salad and Sweet Chilli Dressing
- French Brie set in a Filo Pastry Case with Redcurrant Coulis

### **Sweet Courses**

- Light Chocolate Cheesecake served with a Peppermint Crème Anglaise £6.50
- Fresh Mixed Berries and Soft Fruit Pavlova with Strawberry Coulis £7.00
- Profiteroles filled with Vanilla Chantilly Cream, Hot Chocolate Sauce and Grilled Almonds £6.50
- Warm Banana Bread, Hot Chocolate Sauce and Pistachio Ice Cream £7.50
- Fresh Fruit Salad served with Fresh Cream or Glynhill Vanilla Ice Cream £7.25
  - Dark Chocolate Mousse with Coffee Sauce £6.50
  - Cointreau Panna Cotta with Orange Coulis £6.25
- Apple and Cinnamon Tart, Caramel Ice Cream and Maple Syrup £7.00
- Strawberry and Drambuie Gateau with Strawberry Compote £7.50
- Pear and Almond Tart, Pistachio Ice Cream and Toffee Sauce £7.00
  - Raspberry Cheesecake with Glayva Sauce £6.50
  - Lemon and Lime Cheesecake with Strawberry Coulis £6.50
  - Glynhill Trio of Chocolate £8.00
  - Assiette of Citrus Miniardise £8.00
- Blairgowrie Raspberry Cranachan served with Lavender Shortbread £7.25

### **Petits Fours**

- Selection of Mini French Petits Fours £4.50
- Tea/Coffee & Mints £3.50



Photo by John McDermott Photography

# Platinum Plus Prestige Menus

Your package may be upgraded to include the following menu choices, please enquire. Further menu choices available.

## Scottish Menu

### Starters

Haggis, Swede Fondant and Tatties, Glayva Cream Sauce  
Cullen Skink Soup  
Trio of Melon, Wild Blackberry Sorbet with Raspberry Coulis (v)

### Mains

Glynhill Beef and Vegetable Pie served with Roast Potatoes  
Grilled 6oz Scottish Rib-eye Steak, Chips and  
Mixed Wild Mushroom Sauce  
Mixed Herb and Nut Crusted Scottish Salmon,  
Barley and Prawn Ragout  
Pea and Fresh Mint Risotto, Parmesan Crisp (v)

### Sweets

Selection of Fine Scottish Cheeses, Apple Chutney and Oatcakes  
Trio of Mini Desserts  
(Raspberry Cranachan and Shortbread / Tablet Ice Cream /  
Sticky Toffee Pudding / Sauce and Coulis)

### Coffee and Mints



## Fine Dining Menu

### First Course

Assiette of Fish and Seafood  
(Sea Bass with Five Spice, Carrot Julienne and Pickled Mouli /  
Salmon and Cucumber Tartlet / Crayfish with Saffron Mayonnaise)

### Intermediate Course (v)

Cream of Tomato, Red Pepper and Fresh Basil Soup  
Baby Green Asparagus and Lime Zest Soup

### Main Course

Grilled Scottish Fillet of Beef, Vintage Red Port Jus  
Served with Steamed Seasonal Vegetables and Roast Potatoes

### Sweet Course

Trio of Mini Desserts  
(Candid Orange Ice Cream on Carrot Cake / Baked Vanilla Cheesecake /  
Raspberry Coulis / Chocolate Mint and Mousse Cup)

### Coffee and Petits Fours

# Evening Finger Buffet

£2.80 per portion

Cajun Chicken and Guacamole Tortilla

Sausage Rolls

Mixed Seafood Fish Cake

Chicken Pakora

Vegetable Pakora (v)

Selection of Pizza (v)

Breaded Haggis Balls

Vegetable Spring Rolls (v)

Salmon Teriyaki Skewer

Beef and Coconut Skewer

Chicken Satay

Chicken and Red Pepper Kebab

Spicy Chicken Drumstick

Prawn Toast

Onion Bhaji (v)

Mixed Mini Quiche (v)

3 items with Tea/Coffee £8.25    4 items with Tea/Coffee £7.50    5 items with Tea/Coffee £11.25

## Selection of Closed Sandwiches (White and Brown Bread) £2.85 per round

Chicken Coronation

Tuna, Sweet Corn and Mayonnaise

Roast Beef, Horseradish and Rocket

Ham, Mustard and Iceberg Lettuce

Turkey, Cucumber and Cranberry Sauce

Tomato, Cheese and Cucumber (v)

Prawn and Marie-Rose Sauce

Egg, Mayonnaise and Cress (v)

## Selection of Open Sandwiches £2.85 per round

Chicken Liver Parfait and Red Currant Jelly

Home-dried Tomato, Mozzarella and Pesto (v)

Smoked Salmon and Cream Cheese Mini Croissant

Char-grilled Vegetables and Parmesan Shaving (v)

Brie and Apple Chutney (v)

Goat Cheese and Red Pepper (v)

Houmous and Cucumber (v)

Taramasalata and Avruga Caviar (v)

Parma Ham, Rocket and Figs

## Additional Options

Stovies £7.50

Haggis, Neeps & Tatties £7.50

Poke of Chips £1.50

Rolls with Bacon or Lorne Sausage £3.50

Tea/Coffee & Biscuits £2.50

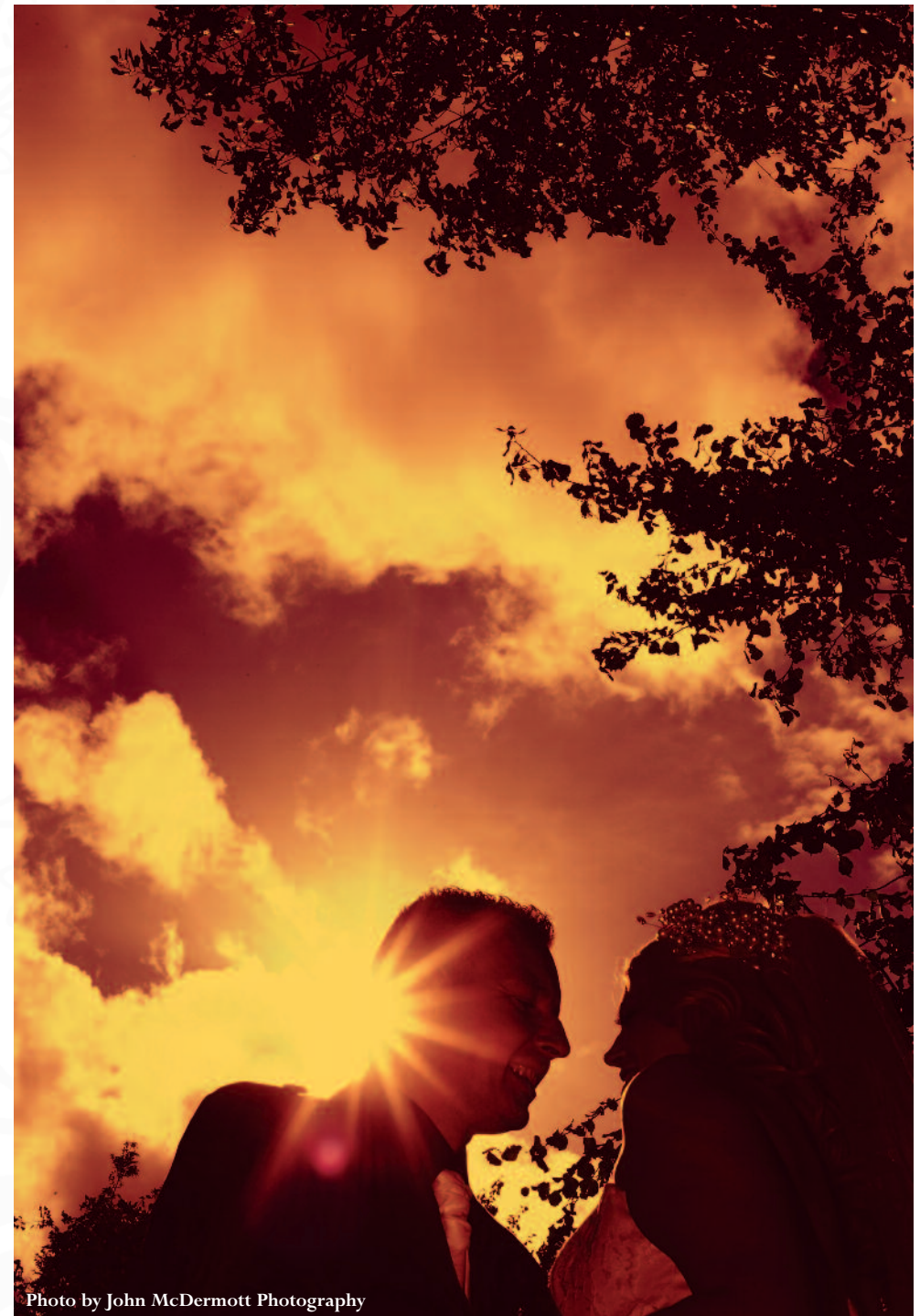


Photo by John McDermott Photography



# Wedding Schedule

- 1.30pm Ceremony
- 2.00pm Drinks Reception & Canapes / Photographs
- 4.15pm Line Up and Introduction of Guests
- 4.45pm Cake Cutting
- 4.50pm Speeches
- 5.20pm Wedding Meal
- 7.30pm Evening Guests Arrive
- 8.00pm First Dance / Evening Reception
- 10.00pm Evening Buffet
- 1.00am Evening Finishes

*The above schedule is a sample and timings can be adjusted to suit your requirements*



Photos by John McDermott Photography





# Accommodation

From the moment you arrive at the 145 bedroom Glynhill Hotel, we want you to relax knowing that the services and amenities on offer are second to none.

Enjoy complimentary use of our excellent leisure facilities; included in any overnight stay when attending a wedding at the Glynhill. You can relax in the spa bath, work off any stresses in our well-equipped gym, or have a swim in the heated indoor pool before your big day.

Your friends and family may stay over more than one night, before and after your wedding, at special rates. Stay in our luxurious, club-concept bedrooms, or brand new contemporary boutique rooms, designed specifically with guest comfort in mind.

Accommodation of up to an initial 60 bedrooms may be provisionally secured by the Bride and Groom at the time of booking. Your guests should contact the hotel direct, quoting the discount code provided to the Bride and Groom, to secure bedrooms.

Private boutique bedroom wing available to hire for all of your guests.

Photos by John McDermott Photography



# Terms and Conditions

## Booking Procedures

A non-refundable £500 deposit is due within 7 days of a provisional reservation, along with a further non-refundable £500 three months after the initial deposit. Full payment is required one month prior to the date of the wedding.

Cancellation – if you unfortunately have to cancel your booking, the hotel will retain the initial £500 confirmation deposit, along with the second £500 deposit. There will be a further cancellation charge of 50% of the estimated account if the hotel is unable to re-sell the date. However, the hotel will try to minimise loss by re-letting the accommodation and may be able to waive cancellation charges.

Accommodation of up to an initial 60 bedrooms may be provisionally secured by the Bride and Groom at the time of booking. Guests should contact the hotel direct, quoting the code received by the Bride and Groom on booking, to secure bedrooms. Any bedrooms not secured by your guests four weeks prior to your wedding will be released for general sale.

Minimum numbers of 80 apply for use of Barony Two Suite on a Friday or Saturday, and minimum numbers of 60 on a Friday and Saturday apply for Barony One Suite.

Packages may be altered to include additional services and facilities, but not subtracted from the minimum price applicable for weekend events.

Estimated numbers of day guests must be provided at the time of booking. A final arrangements meeting will be organised approximately one month prior to your wedding, where final numbers and details must be provided.

The brochure may be altered at the discretion of the management.

The management reserve the right to alter the programme without notice being given.

Smoking is not permitted anywhere inside the hotel, including bedrooms. Non-compliance will result in a £200 fine. If anyone is found damaging any aspect of hotel property, including guest accommodation, they will be charged for replacing the item or for specialist room cleaning if required.

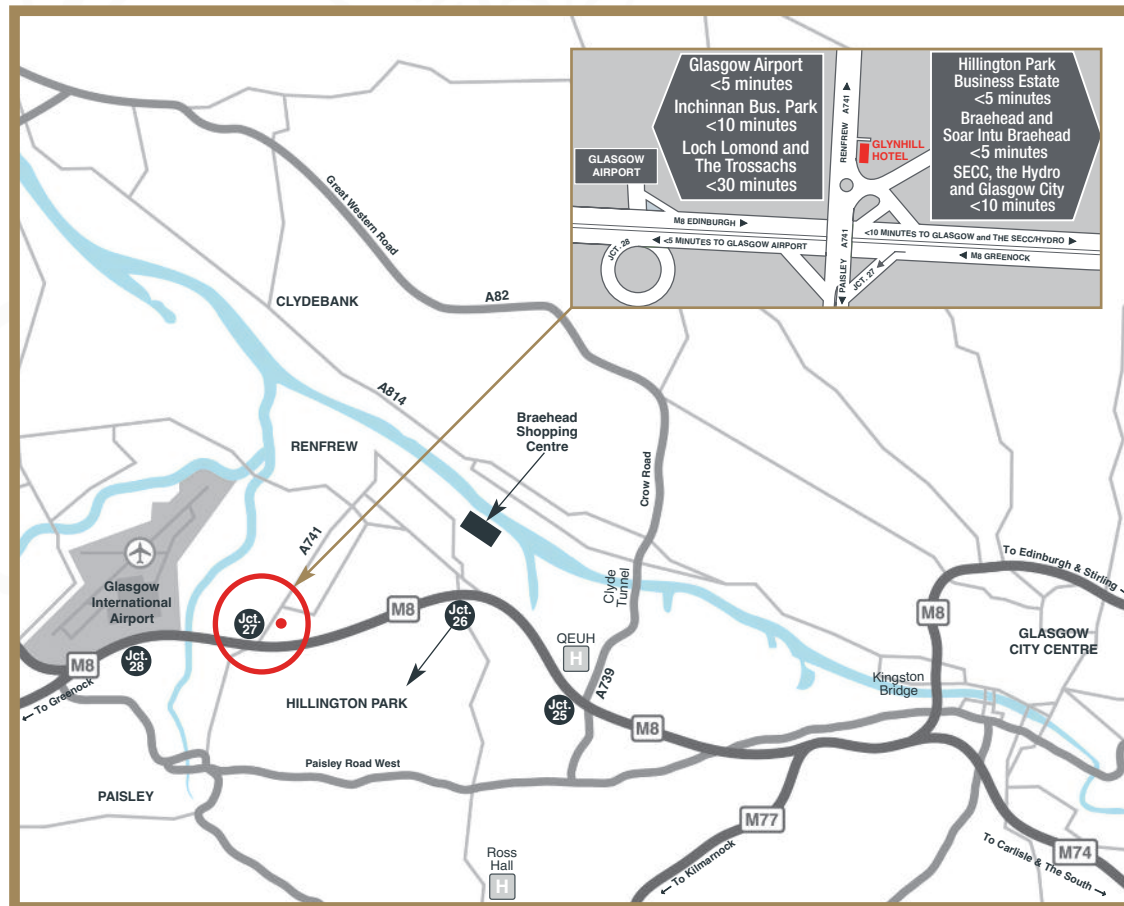


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# How to Find Us



## THE GLYNHILL HOTEL AND LEISURE CLUB

PAISLEY ROAD, RENFREW  
GLASGOW PA4 8XB

Great location and accessibility off Junction 27 of the M8 (200 metres)

**Free parking for 250 cars**  
**(1 mile from Glasgow International Airport)**

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

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