

SPRING & SUMMER 2025

Private Events Menus



GLENEAGLES

CATEGORIES BREAKFAST BREAKS LUNCH CANAPÉS DINNER BEVERAGES



Whatever your vision or theme, our chefs would be thrilled to design a bespoke menu for you, using the finest locally-sourced and seasonal ingredients, while our sommeliers and bar managers enjoy nothing more than pairing the perfect pour.

Perhaps you're looking to recreate your partner's all-time favourite dishes as a special surprise; or bringing together different nationalities and cultures; or planning a hearty Scottish huntsman's lunch, complete with game, seafood, local cheeses, whisky and a piper; or want to host the most spectacular celebratory feast your friends have ever seen. Whatever your vision, we'd be thrilled to invite you to the hotel ahead of your celebration for a food and wine tasting, to help you choose the perfect menu.

From the finest Champagnes, wines and classic dishes, to child-friendly alternatives, themed food and even edible picture frames crafted from chocolate, our brigade of talented chefs will always try to work around your ideas and will be happy to cater for any special dietary requirements.

Menus are subject to seasonal change.

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.

SERVICE CHARGE

A discretionary 12.5% service charge will be added to your bill

Breakfast

All prices are shown as per person

Feed your guests' imagination and quench their thirst for business with our legendary breakfast in the Strathearn, as part of your group package. Indulge in smoked salmon, a full Scottish breakfast, made-to-order pancakes, a Bloody Mary and lashings of coffee before a day of inspiring conversations and exhilarating pursuits.



Breaks *Tea & Coffee*

All prices are shown as per person

TEA, COFFEE £8.50 per person
AND BISCUITS

Gleneagles Own Cookies & Biscuits (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

MORNING BREAK £10.50 per person

Homemade Pastries & Cakes (V)

Bacon, Egg & Cheese Muffin

Blueberry, Ricotta & Heather Honey Pot (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

MID-MORNING £10.50 per person

Caramelised Sugar Tart (V)

Pickled Butternut, Chilli & Hummus Bagels (V)

Still & sparkling mineral water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

GLENEAGLES BREAK £13.50 per person

Date & Dark Chocolate Energy Bar (V)

Triple Chocolate Chip Cookie (V)

Maple Baked Pineapple, Coconut
& Seeded Granola Pot (V)

Banana Bread (V)

Haggis Sausage Roll

Still & sparkling mineral water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

ENERGISER £12.50 per person

Spiced Sour Cherry Flapjacks (V)

Ginger Turmeric Shots (V)

Whipped Feta, Hot Honey, Linseed Crackers (V)

Mushroom Broth (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

MUFFINS £9.50 per person

Lemon & Poppy Seed (V)

Banana & Pecan (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

Breaks *Tea & Coffee*

All prices are shown as per person

BISCUITS £9.50 per person

Cranberry & Orange Linzers (V)

Vanilla Palmiers (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

SCONES £10.50 per person

Available after 12 noon

Buttermilk scones, clotted cream,
Gleneagles & Co preserves (V)

Still & sparkling mineral water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

CAKES £9.50 per person

Chocolate Orange Bouchons (V)

Lemon & Brown Sugar Shortcakes (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

CREAM TEA £35 per person

Available after 12 noon

Sandwiches:

Salmon & Cream Cheese,
Roast Beef & Horse Radish,
Egg Mayonnaise & Mustard Cress (V)

Scones (V)

Gleneagles & Co Strawberry Jam
and Clotted Cream (V)

Tea Cakes (V)

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

DRINK SUPPLEMENTS £5.00 per drink

Fruit Smoothie (V)

Raw Green Juice (*kale, apple, celery,*
parsley, kiwi, grape) (V)

Carrot, Ginger & Orange Juice (V)

Beetroot, Raspberry & Chia Seed (V)

Iced Green Tea, Lemongrass & Lime Leaf (V)

Lunch Buffet

All prices are shown as per person

Please choose 3 salads, 3 hot courses, 3 sides & 2 desserts to create a buffet for your group.

Served with artisan breads and mixed young leaves

£55 per person

For plated lunch please see the Dinner Menus

SALAD

Greek Salad, *Cave Aged Feta, Black Olives, Cucumber, Tomato, Cos Lettuce* (V)

Potato Salad, *Spring Onion, Grain Mustard Vinaigrette* (V)

Rocket Salad, *Lanark Blue, Endive, Fennel, Pickled Cherries* (V)

Panzanella Salad, *Heritage Tomatoes, Buffalo Mozzarella, Basil, Shallot Vinaigrette*

Giant Cous Cous Salad, *Grilled Peppers, Red Onions, Courgette, Harissa Dressing* (V)

King Prawn Salad, *Raw Slaw, Kimchi, Cashew Nuts, Miso Ginger Dressing*

BBQ Chicken Salad, *White Cabbage, Sweetcorn, Carrots, Red Kidney Beans, Ranch Dressing*

Strozzapreti Salad, *Peas, Broad Beans, Bitter Leaves, Saffron Yoghurt Dressing* (V)

Caesar Salad, *Sourdough Croutons, Parmesan, Caesar Dressing*

HOT

Roast Scottish Sirloin, *Red Wine Sauce*

Lamb Kofta, *Pomegranate Sauce*

Grilled Chicken Breast, *Rosemary Sauce*

Steamed Seabass, *Salsa Verde*

Salmon & Haddock Fish Pie, *White Wine Sauce*

Porchetta, *Pommeau Sauce*

Berkswell Gnocchi, *Creamed Sweetcorn, Charred Courgette, Lemon Crème Fraîche* (V)

Aubergine Parmigiana, *Mozzarella, Basil* (V)

Pea & Shallot Tortellini, *Fennel, Sauce Vierge* (V)

Lunch Buffet

All prices are shown as per person

SIDES

Roast Potatoes (V)
Mashed Potatoes (V)
Crushed New Potatoes (V)
Lyonnaise Potatoes (V)
Creamed Polenta (V)
Steamed Broccoli (V)
Cauliflower Cheese (V)
Petit Pois ala Francoise (V)
Pickled Red Cabbage (V)
Zaatar Spiced Roast Carrots (V)
Ratatouille (V)
Green Beans & Shallots (V)
Mixed Leaf Salad, *Lemon Vinaigrette* (V)

DESSERT

Rhubarb & Custard Choux Buns
Devils Food Cake (V)
Raspberry Bakewell (V)
Grapefruit & Dark Chocolate Roulade
Lemon Meringue Tart
Carrot Cake (V)
Milk Chocolate & Orange Posset (V)
Whipped Vanilla Rice Pudding,
Perthshire Strawberries (V)
British Cheese Selection, *Gleneagles & Co*
Chutney and Oatcakes
– Supplement £15 Per Person



Lunch Working Sandwich

All prices are shown as per person

Please select a total of 4 sandwiches, 2 hot dishes and 2 sweets to build a lunch menu for the entire party.

£45 per person

COLD SANDWICHES

Chargrilled Steak, *Red Onion, Grain Mustard Mayonnaise, Rocket*

Smoked Scottish Salmon, *Crowdie Cheese, Soda Bread*

Roasted Vegetable, *Chilli & Coriander Wrap* (V)

HOT SANDWICHES

Teriyaki Chicken, *Rainbow Slaw, Bao Bun*

Grilled Cheese, *Glen & Co Onion Relish* (V)

Fish Buttie, *North Sea Haddock, Sauce Gribiche*

HOT DISHES

Lamb & Cumin Sausage Roll, *Harissa Mayonnaise*

Chicken, Leek & Isle of Mull Cheddar Frittata, *Peas, Tomato Salsa*

Smoked Haddock Fish Cake, *Tartare Sauce*

Tart, *Spiced Tomato, Feta, Rosemary* (V)

Vegetable Fritto, *Sweet Chilli Mayonnaise* (V)

Triple Cooked Chips, *Truffle, Parmesan* (V)

SWEET

Raspberry Star Anise Macarons (V)

Lemon Meringue Tarts

Devils Food Cake (V)

Rhubarb & Custard Choux Buns

Millionaire's Shortbread (V)



Lunch *Working Burger*

All prices are shown as per person

The following burgers will be served on small brioche buns with French fries and onion rings; 2 per person.

£45 per person

BURGERS

Beef Burger, *Monterey Jack Cheese, Plum Tomato, Red Onion, Gherkin*

Buttermilk Chicken, *Iceberg Lettuce, Churchill Sauce*

Field Mushroom, *Spinach, Applewood Smoked Cheddar (V)*

SALADS

Raw Slaw, *Chilli & Honey Dressing (V)*

Greek Salad, *Feta Cheese, Cucumber, Tomato, Red Onion, Black Olives (V)*

Heritage Tomato & Balsamic (V)

DESSERT

Whipped Vanilla Rice Pudding, *Rhubarb Compote (V)*

Milk Chocolate Salted Caramel Tart

Canapés

All prices are shown as per person

4 canapés
£22pp

6 canapés
£33pp

8 canapés
£42pp

Cold Canapés

MEAT

Chicken Taco, *Coriander*

Venison Tartare, *Summer Truffle*

Beef Tataki, *Ponzu Mayonnaise*

FISH

Gleneagles & Co Salmon, *Yuzu*

Smoked Mackerel, *Crème Fraîche*,
Seaweed Cracker

West Coast Crab, *Cucumber Marmalade*

VEGETARIAN

Jersey Royale Potatoes, *Peas*, *Oscietra Caviar*

Smoked Tomato Meringue, *Basil Cream*

Whipped Goat's Cheese Filo Cigar, *Black Olive*

Hot Canapés

MEAT

Haggis, Neeps & Tatties, *Whisky Mayonnaise*

Pork Belly Fritters, *Rhubarb Puree*

Glazed Short Rib, *Parsley*, *Brioche*

FISH

Tempura Prawn, *Yuzu Gel*

East Coast Lobster, *Citrus Beignet*

Smoked North Sea Haddock Croquette,
Pea Puree

VEGETARIAN

BBQ Courgette & Wild Garlic Tart,
Lemon Ricotta

Vegetable Spring Roll, *Soy & Ginger Dip*

Aged Comte Gougère, *Black Garlic*

Dessert Canapés

Raspberry Bakewell Tart (V)

Pistachio Praline Macarons (V)

Caramel Ganache, *Chocolate Shortbread* (V)

Strawberry & Vanilla Choux

Lemon Meringue Tart

Dinner Set

All prices are shown as per person

Ideal for larger celebrations, our set dinner menu offers your group a menu with wide variety of choice with some of our favorite seasonal dishes.

Please choose one dish from starter, main and dessert to create your own 3 course menu

£ 120 per person

STARTERS

Gleneagles & Co Cold Smoked Salmon, Seaweed, Pickled Cucumber, Citrus Crowdie, Dill

Scallop, Cauliflower, Smoked Pancetta, Apricot Glaze

West Coast Crab, Samphire, Confit Lemon, Pickled Mustard Seeds

Duck Terrine, Pistachio, Endive, Madeira

Gleneagles & Co Pate En Crouete, Garden Radish, Damson Chutney

Haggis, Neeps, Tatties, Glenfiddich Whisky Sauce

Sweetcorn Veloute, Lovage Oil, Toasted Seeds (V)

Beetroot, Elric Log, Candied Walnut, Cabernet Sauvignon (V)

Souffle, Connage Gouda, Gleneagles & Co Chutney (V)

Burrata, Heritage Tomatoes, Black Olives, Wild Garlic Pesto (V)



Dinner Set

All prices are shown as per person

MAIN COURSE

Scotch Beef Wellington, *Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce*

Scotch Beef Fillet, *Braised Short Rib, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce* – Supplement £ 15 Per Person

Corn-Fed Chicken, *Girolles, Baby Leeks, Lyonnaise Potato, Chicken Sauce*

Creedy Carver Duck, *Braised Duck Leg, Courgette, Creamed Potato, Spiced Sauce*

Highland Venison, *Beetroot, Swiss Chard, Sweet Potato Terrine, Chocolate Sauce*

Scotch Sirloin, *BBQ Summer Squash, Carrot, Spring Truffle Dauphinoise, Shallot Vinaigrette*

Aberdeenshire Lamb Loin, *Sweetheart Cabbage, Fondant Potato, Black Olive Molasses, Mint Sauce*

North Atlantic Cod, *Charred Sweetcorn, Compressed Fennel, Bouillabaisse*

Scottish Halibut, *Pickled Radish, Cucumber, Caviar & Dill Crème Fraîche, Salsa Verde*

Pithivier, *Cannellini Beans, Courgette, Roscoff Onion, Black Garlic Sauce* (V)

Risotto, *Isle Of Wight Tomatoes, Basil, Aged Parmesan* (V)

DESSERT

54% Milk Chocolate Black Forest, *Amarena Cherry Compote, Vanilla Ice Cream*

Strawberry Cheesecake, *Lemon Curd, Strawberry Sorbet*

Apple Tarte Tatin, *Heather Honey Ice Cream* (V)

Lemon Meringue Tart, *Vanilla Crème Fraîche*

Chocolate & Orange, *Cookie Crumble, Frozen Mandarin Yogurt*

Rhubarb & Custard Posset, *Ginger Sponge* (V)

Baileys Sacher Torte, *Milk Chocolate Cream, Coffee Ice Cream*

65% Dark Chocolate Fondant, *Raspberry Ripple Ice Cream* (V)

Sticky Toffee Pudding, *Clotted Cream Ice Cream* (V)

CHEESE

British Cheese Selection, *Gleneagles & Co Chutney and Oatcakes*

– Supplement £ 15 Per Person

Tea & Coffee, Petit Fours

Dinner Choice

All prices are shown as per person

Perfect for longer sit down meals, optimising quality time with colleagues and friends, our choice dinner menu provides the luxury of choosing menu options on the night.

Choice on the Night of 1 Starter, 1 Main & 1 Dessert Per Guest

Minimum of 10 Guests & Maximum of 50 Guests.

£170 per person

STARTERS

Gleneagles & Co Cold Smoked Salmon, Seaweed, Pickled Cucumber, Citrus Crowdie, Dill

Duck Terrine, Pistachio, Endive, Madeira

Sweetcorn Veloute, Lovage Oil, Toasted Seeds (V)

MAIN COURSE

Scotch Beef Wellington, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce

Scotch Beef Fillet, Braised Short Rib, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce – Supplement £15 Per Person

Scottish Halibut, Pickled Radish, Cucumber, Caviar & Dill Crème Fraîche, Salsa Verde

Pithivier, Cannellini Beans, Courgette, Roscoff Onion, Black Garlic Sauce (V)

DESSERT

Lemon Meringue Tart, Vanilla Crème Fraîche

Sticky Toffee Pudding, Clotted Cream Ice Cream (V)

Tea & Coffee, Petit Fours



Dinner Pre-Selector

All prices are shown as per person

Please ask your guests to select their meals for the evening and come back to us with choices 14 working days before your event

For parties up to 150 guests.

£130 per person

STARTERS

Gleneagles & Co Cold Smoked Salmon, Seaweed, Pickled Cucumber, Citrus Crowdie, Dill

West Coast Crab, Samphire, Confit Lemon, Pickled Mustard Seeds

Souffle, Connage Gouda, Gleneagles & Co Chutney (V)

Duck Terrine, Pistachio, Endive, Madeira

MAIN COURSE

Scotch Beef Wellington, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce

Scotch Beef Fillet, Braised Short Rib, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce – Supplement £15 Per Person

Corn-Fed Chicken, Girolles, Baby Leeks, Lyonnaise Potato, Chicken Sauce

North Atlantic Cod, Charred Sweetcorn, Compressed Fennel, Bouillabaisse

Pithivier, Cannellini Beans, Courgette, Roscoff Onion, Black Garlic Sauce (V)

DESSERT

Baileys Sacher Torte, Milk Chocolate Cream, Coffee Ice Cream

Rhubarb & Custard Posset, Ginger Sponge (V)

Strawberry Cheesecake, Lemon Curd, Strawberry Sorbet

Sticky Toffee Pudding, Clotted Cream Ice Cream (V)

CHEESE

British Cheese Selection, Gleneagles & Co Chutney and Oatcakes

– Supplement £15 Per Person

Tea & Coffee, Petit Fours

Dinner Stall

All prices are shown as per person

Food stalls are a great choice for larger social and networking events, and versatile enough to enliven any occasion.

Inspired by world cuisine, the style and content of our stalls can be bespoke to your event, offering great flexibility and variety. Interaction with our expert chefs will add a touch of theatre to your event!

Minimum of 80 guests.

£145 per person

ASIAN

Korean Gochujang Stir-Fry Vegetables (V)

Papaya Salad (V)

Thai Green Chicken Curry

Egg Fried Rice (V)

Slow Cooked Duck Ramen

BRITISH & AMERICAN

Fish & Chips

Roast Scotch Sirloin, *Condiments*

Mini Beef Sliders

Mac & Cheese Bites (V)

INDIAN

Poppadoms (V)

Mushroom Do Pyaza (V)

Chicken Kadai

Lamb Rogan Josh

Saffron Rice (V)

SCOTTISH SEAFOOD

Gleneagles & Co Smoked Salmon,
Gravadlax, Hot Smoked

Seafood Salad

Green Lip Mussels

King Prawns

Capers, Crème Fraiche, Marie Rose Sauce

Dinner Stall

All prices are shown as per person

DESSERT

Milk Chocolate Gateaux, *Earl Grey*

Pistachio & White Chocolate Macaron (V)

Strawberry & Cream Choux Bun

Lemon Meringue Tart

SCOTTISH CHEESES

Grapes, *Gleneagles & Co* Chutney,

Oat Cakes



Dinner *Taste of Scotland*

All prices are shown as per person

Host the most spectacular celebratory feast with a real flavor of a Scottish gathering, using dishes that are steeped in tradition and using the finest local produce. Optional extras, to really allow your guests to immerse themselves in the Scottish culture, are a bagpiper, address to the haggis, beat the retreat and a nip of whisky.

£ 150 per person

STARTER

Gleneagles & Co Cold Smoked Salmon, Seaweed, Pickled Cucumber, Citrus Crowdie, Dill

HAGGIS

Haggis, Neeps, Tatties, Glenfiddich Whisky Sauce

MAIN COURSE

Choose 1 Option from below for your whole group:

Scotch Beef Wellington, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce

Scotch Beef Fillet, Braised Short Rib, Hispi Cabbage, Braised Shallot, Smoked Mashed Potato, Bordelaise Sauce – Supplement £ 15 Per Person

PRE-DESSERT

Milk Chocolate Wafer

DESSERT

Gleneagles 65% Chocolate Sabayon Tart, Whisky Caramel, Heather Honey Ice Cream

TEA & COFFEE

Gleneagles Chocolate Bon Bon & Tablet



Dinner *Taste of Scotland Pescatarian*

All prices are shown as per person

We believed in truly personal service and our *Taste of Scotland* menu can be made to measure for a pescatarian lifestyle.

£ 150 per person

STARTER

Gleneagles & Co Cold Smoked Salmon, Seaweed, Pickled Cucumber, Citrus Crowdie, Dill

HAGGIS

Vegetarian Haggis, Neeps, Tatties, Glenfiddich Whisky Sauce

MAIN COURSE

Scottish Halibut, Pickled Radish, Cucumber, Caviar & Dill Crème Fraîche, Salsa Verde

PRE-DESSERT

Milk Chocolate Wafer

DESSERT

Gleneagles 65% Chocolate Tart, Vanilla Ice Cream

TEA & COFFEE

Gleneagles Chocolate Bon Bon & Tablet

Dinner *Taste of Scotland Vegetarian*

All prices are shown as per person

We believed in truly personal service and our *Taste of Scotland* menu can be made to measure for a vegetarian lifestyle.

£ 150 per person

STARTER

Souffle, Connage Gouda, Gleneagles & Co Chutney (V)

HAGGIS

Vegetarian haggis, Neeps, Tatties, Glenfiddich Whisky Sauce

MAIN COURSE

Pithivier, Cannellini Beans, Courgette, Roscoff Onion, Black Garlic Sauce (V)

PRE-DESSERT

Milk Chocolate Wafer

DESSERT

Gleneagles 65% Chocolate Tart, Vanilla Ice Cream

TEA & COFFEE

Gleneagles Chocolate Bon Bon & Tablet

Dinner *Taste of Scotland Vegan*

All prices are shown as per person

We believed in truly personal service and our *Taste of Scotland* menu can be made to measure for a vegan lifestyle.

£150 per person

STARTER

Beetroot, *Candied Walnut*,
Cabernet Sauvignon

HAGGIS

Vegan Haggis, *Neeps*, *Tatties*,
Tomato Sauce

MAIN COURSE

Pithivier, *Cannellini Beans*, *Courgette*,
Roscoff Onion, *Black Garlic Sauce*

PRE-DESSERT

Sorbet

DESSERT

Gleneagles 65% Chocolate Tart,
Vanilla Ice Cream

TEA & COFFEE

Pâte de Fruits

Dinner Shooting Lodge: BBQ Sit Down

All prices are shown as per person

Just a short drive from the hotel and at the heart of our world-class shooting school, The Shooting Lodge makes a brilliant hub for your group's outdoor adventures. It works perfectly as a location in its own right too, offering the perfect location for a luxurious summer BBQ.

Minimum of 20 guests.

Maximum of 30 guests.

£ 150 per person

BUFFET

Scottish Charcuterie, *Capers & Cornichons*

Scottish Smoked Salmon, *Gravadlax, Whisky Cured, Traditional Smoked*

Smoked Duck Rilette

Antipasti, *Thyme & Lemon Marinated Aubergine, Courgette, Peppers, Whipped Feta, Flat Bread* (V)

BBQ SIT DOWN

Boneless Chicken Breast, *Garlic & Herb Butter*

Scotch Beef Ribs, *Smoked & Slow Cooked, Talisker Whisky, Maple & Chipotle Glaze*

BBQ Baked Clava Brie, *Thyme, Baguette, Grissini* (V)

Borders Lamb Chops, *Pickled Red Cabbage*

King Prawns, *Smoked Tomato Salsa*

Grilled Hispi Cabbage, *Almond Yoghurt* (V)

SALADS AND SIDES

Mixed Leaves, *Raspberry Vinaigrette* (V)

Potato Salad, *Spring Onion, Grain Mustard Vinaigrette* (V)

Raw Slaw, *Mac Kimchi, Cashew Nuts, Miso Ginger Dressing* (V)

Giant Cous Cous Salad, *Grilled Peppers, Red Onions, Courgette, Harissa Dressing* (V)

Panzanella Salad, *Heritage Tomatoes, Buffalo Mozzarella, Basil, Shallot Vinaigrette* (V)

Corn on the Cob (V)

Hasselback Potatoes (V)

DESSERT & CHEESE BUFFET

Caledonian Cream (V)

Milk Chocolate & Salted Caramel Tarts (V)

Rhubarb & Custard Choux Buns

Raspberry Star Anise Macaroons (V)

Scottish Cheeses, *Grapes, Gleneagles & Co Chutney, Oatcakes*

Dinner Shooting Lodge: BBQ Stand Up

All prices are shown as per person

Cosy and casual, there's a real sense of the outdoors in our Shooting Lodge, with beautiful wooden walls and an exposed stone chimney. Ideal for larger social events, our stand up BBQ offering allows for a fun and interactive event.

Minimum of 20 guests.
Maximum of 100 guests.

£90 per person

COLD

Edinburgh Gin Cured Salmon,
Lemon Crème Fraîche

Smoked Duck Rillettes, *Pickled Radish,*
Charred Sourdough

Prawn Cocktail, *Marie Rose, Lemon*

Tomato & Cucumber Salad,
Sherry Vinegar Dressing (V)

Raw Slaw (V)

HOT

Lemon & Thyme Chicken

Lamb Kofta, *Tzatziki, Flat Bread*

Marinated Mixed Vegetable Kebab (V)

Condiments

BURGERS

Scotch Beef, *Monterey Jack Cheese, Churchill Sauce*

Slow Cooked Pork Shoulder, *Spring Cabbage Slaw*

Portobello Mushroom, *Mull Cheddar, Spinach,*
Onion Relish (V)

DESSERT & CHEESE BUFFET

Lemon Meringue Tart

Devils Food Cake (V)

Rhubarb & Custard Choux Buns

Scottish Cheeses, *Grapes,*
Gleneagles & Co Chutney, Oatcakes

Dinner Cellar

All prices are shown as per person

The Cellar is an ideal location for wine and whisky tastings, intimate dinner, chatty cocktail and canapé receptions. Hosted by one of our expert sommeliers, The Cellar provides an intimate experience in a truly unique venue.

Please note, this menu is subject to seasonal change

Maximum of 12 guests.

5 courses £175

CANAPÉS

Chef's Selection of Canapés

DINNER

*Gleneagles & Co Smoked Salmon,
West Coast Crab, Tomato, Lemon, Crisp Bread*

Halibut, Mussels, Sauce Bourride, Oscietra Caviar

*Beef Fillet, Roasted Brassica,
Bone Marrow, Red Wine Jus*

*Coconut Milk Parfait, Toasted Rice,
Alphonso Mango, Kaffir Lime*

Tea & Coffee, Petit Fours

8 courses £230

CANAPÉS

Chef's Selection of Canapés

DINNER

*Gleneagles & Co Smoked Salmon,
West Coast Crab, Tomato, Lemon, Crisp Bread*

Carrot, Chickpea, Hazelnut, Seaweed

Halibut, Mussels, Sauce Bourride, Oscietra Caviar

*Beef Fillet, Roasted Brassica,
Bone Marrow, Red Wine Jus*

Chef's Choice Of Pre-Dessert

*Coconut Milk Parfait, Toasted Rice,
Alphonso Mango, Kaffir Lime*

*Artisan Cheeses,
Gleneagles & Co Chutney, Oatcakes*

Tea & Coffee, Petit Fours

Dinner Cellar: Vegetarian

All prices are shown as per person

We can create a customised vegetarian menu to suit the occasion, but because 17,000 bottles of wine call The Cellars home, we definitely think wine should be at the heart of your event!

Please note, this menu is subject to Seasonal change

Maximum of 12 guests.

5 courses £175

CANAPÉS

Chef's Selection of Canapés

DINNER

Perthshire Asparagus, Marcona Almond,
Wild Garlic, Crispy Egg

Cheese Soufflé, Garden Peas, Pickled Walnut, Leek

Carrot, Chickpea, Hazelnut, Seaweed

Coconut Milk Parfait, Toasted Rice,
Alphonso Mango, Kaffir Lime

Tea & Coffee, Petit Fours

8 courses £230

CANAPÉS

Chef's Selection of Canapés

DINNER

Perthshire Asparagus, Marcona Almond,
Wild Garlic, Crispy Egg

Cheese Soufflé, Garden Peas, Pickled Walnut, Leek

Carrot, Chickpea, Hazelnut, Seaweed

Mushroom, Turnip, Farro, Lion's Mane

Chef's Choice of Pre-Dessert

Coconut Milk Parfait, Toasted Rice,
Alphonso Mango, Kaffir Lime

Artisan Cheeses,
Gleneagles & Co Chutney, Oatcakes

Tea & Coffee, Petit Fours

Dinner Buffet

All prices are shown as per person

Please choose 3 salads, 3 hot courses, 5 sides & 2 desserts to create a buffet for your group.

£ 110 per person

SERVED WITH

Artisan Breads & Mixed Young Leaves

Scottish Smoked & Cured Salmons

Selection of Charcuterie & Condiments

SALAD

Greek Salad, *Cave Aged Feta, Black Olives, Cucumber, Tomato, Cos Lettuce* (V)

Potato Salad, *Spring Onion, Grain Mustard Vinaigrette* (V)

Rocket Salad, *Lanark Blue, Endive, Fennel, Pickled Cherries* (V)

Panzanella Salad, *Heritage Tomatoes, Buffalo Mozzarella, Basil, Shallot Vinaigrette*

Giant Cous Cous Salad, *Grilled Peppers, Red Onions, Courgette, Harissa Dressing* (V)

King Prawn Salad, *Raw Slaw, Kimchi, Cashew Nuts, Miso Ginger Dressing*

BBQ Chicken Salad, *White Cabbage, Sweetcorn, Carrots, Red Kidney Beans, Ranch Dressing*

Strozzapreti Salad, *Peas, Broad Beans, Bitter Leaves, Saffron Yoghurt Dressing* (V)

Caesar Salad, *Sourdough Croutons, Parmesan, Caesar Dressing*

Dinner Buffet

All prices are shown as per person

MAINS

Roast Scottish Sirloin, *Red Wine Sauce*

Lamb Kofta, *Pomegranate Sauce*

Grilled Chicken Breast, *Rosemary Sauce*

Steamed Seabass, *Salsa Verde*

Salmon & Haddock Fish Pie, *White Wine Sauce*

Porchetta, *Pommeau Sauce*

Berkswell Gnocchi, *Creamed Sweetcorn, Charred Courgette, Lemon Crème Fraîche* (V)

Aubergine Parmigiana, *Mozzarella, Basil* (V)

Pea & Shallot Tortellini, *Fennel, Sauce Vierge* (V)

SIDES

Roast Potatoes (V)

Mashed Potatoes (V)

Crushed New Potatoes (V)

Lyonnais Potatoes (V)

Creamed Polenta (V)

Steamed Broccoli (V)

Cauliflower Cheese (V)

Petit Pois ala Françoise (V)

Pickled Red Cabbage (V)

Zaatar Spiced Roast Carrots (V)

Ratatouille (V)

Green Beans & Shallots (V)

Mixed Leaf Salad, *Lemon Vinaigrette* (V)

DESSERTS

Rhubarb & Custard Choux Buns

Devils Food Cake (V)

Raspberry Bakewell (V)

Grapefruit & Dark Chocolate Roulade

Lemon Meringue Tart

Carrot Cake (V)

Milk Chocolate & Orange Posset (V)

Whipped Vanilla Rice Pudding,
Perthshire Strawberries (V)

British Cheese Selection,
Gleneagles & Co Chutney, Oatcakes

– Supplement £15 Per Person

Dinner Evening Buffet

All prices are shown as per person

Wrap up an evening of celebrations with a bite to eat before bed (or indeed to continue on celebrating) with our evening buffet.

These are some of our suggested options, but our brigade of talented chefs will always try to work around your ideas and will be happy to cater for any special dietary requirements.

FILLED ROLLS£22

Bacon Roll

Lorne Roll

Egg Roll

BURGERS£25

Selection of Beef, Chicken & Mushroom

French Fries

CLASSICS£25

Stovies, *Smoked Brisket*, *Diced Potatoes*,
White Pepper

Vegetarian Haggis, *Neeps & Tatties*

PIES£23

Steak & Haggis

Chicken Curry Pie

Macaroni

French Fries

Beverages *Champagne Sparkling*

Full wine list available. All vintages are subject to change.

All prices are shown as per person

Please note that, while we will do our best to ensure availability, vintages and prices are subject to change.

Our extensive cellars do hold considerably more wines than shown here so please do contact us if you're looking for something particular, looking for inspiration or assistance with pairing wines with your meal.

Moët & Chandon, <i>Brut Impérial</i>	£90
Veuve Clicquot-Ponsardin,..... <i>Yellow Label, Brut</i>	£104
Ruinart, <i>Blanc de Blancs, Brut</i>	£135
Dom Pérignon, <i>Brut 2013</i>	£335
Moët & Chandon, <i>Brut Impérial, Rosé</i>	£105
Ruinart, <i>Rosé, Brut</i>	£135
Laurent-Perrier, <i>Cuvée Rosé, Brut</i>	£145
Billecart-Salmon, <i>Rosé, Brut</i>	£150
Dal Bello, <i>Prosecco, Italy</i> ,	£65



Beverages *White Wine*

All prices are shown as per person

FRANCE

Picpoul de Pinet,£45
*Domaine de Guillemarine, Languedoc-Roussillon,
France, 2024*

Sancerre Blanc, *Chene du Roy*,£80
P. Girault, Loire Valley, 2023

Chablis, *Prieuré St-Come, Burgundy, 2023*£90

Pouilly-Fume, “*Château De Tracy*”,£130
Henri d’Assay, 2023

Puligny-Montrachet, “*Nosroyes*”,£230
Génot Boulanger, Burgundy, France 2020

ITALY

Pinot Grigio, *St Magdalena*,£50
Kellerai Bozen, Alto Adige

Trebbiano d’Abruzzo,£68
Tiberio, Abruzzo 2022

Gavi di Gavi, *Tacchino, Italy, 2023*.....£70

SPAIN

Albariño, *Coral do Mar*,£60
Rias Baixas, 2022

USA

Chardonnay, *Backhouse, California, 2021*.....£65

Patelin de Tablas, *Cotes de Tablas*,£90
California, 2019

Chardonnay, *Black Stallion*,£115
Napa Valley, California, 2020

SOUTH AFRICA

Sauvignon Blanc, *Wild House, Western cape*£45

NEW ZEALAND

Sauvignon Blanc, *Durvillea*£52

Sauvignon Blanc, *Cloudy Bay*,£90
Marlborough, 2023

ARGENTINA

Chardonnay, *Terrazas de los Andes, Mendoza* ...£65

Beverages *Red Wine*

All prices are shown as per person

FRANCE

Fleurie, *Domaine Du Vissieux 'Poncie'*,£83
Beaujolais, 2023

Château Grand Village,£92
Bordeaux Supérieur, 2020

Esprit De Pavie, *Bordeaux, 2018*.....£96

Château Les Cruzelles,..... £115
Lalande de Pomerol, Bordeaux, 2021

Châteauneuf du Pape, £160
Château Mont-Redon, Rhone

Margaux Du Château Margaux, 2018£190

ITALY

Morellino di Scansano, *Fattoria Le Pupille*..... £58
Tuscany

Di Montepulciano, *La Braccasca*, £70
Sabazio, Tuscany

Chianti Classico, £110
Tenuta Di Bibbiano, Tuscany

SPAIN

Garnacha, *Botijo Rojo, Bodega Frontonio*,£55
Aragon, 2022

Rioja, *Finca Allende, 2015*£95

AUSTRALIA

Cabernet Sauvignon, *Tahbilk*, £70
Nagambie Lakes, Victoria, 2019

SOUTH AFRICA

Cabernet Sauvignon, *Hartenberg Estate*,£66
Stellenbosch, 2020,

NEW ZEALAND

Shiraz, *Wild House, Western Cape*£45

Pinot Noir, *Cloudy Bay, Marlborough, 2020* £120

ARGENTINA

Cabernet Sauvignon, *Fossil Point*,£65
Passo Rabole

SOUTH AMERICA

Cabernet Blend, *El Campesino, Chile*£52

Pinot Noir, *Agua Santa*,£55
Reserva, Leyda Valley, 2023

Beverages Rosé

All prices are shown as per person

Rosé Wine

FRANCE

Château La Gordonne£55
Côtes de Provence, France, 2022

Whispering Angel,£83
Caves d'Esclans, Côtes de Provence, France, 2024



Beverages *Private Bar*

Full spirit list available

With hundreds of spirits and wines in our cellars, this is only a small selection of what is available. We look forward to creating a more tailored offering based on your preferences.

Wine by the glass

White	from £ 11
Red	from £ 11
Moët & Chandon, <i>Brut</i>	from £ 17
Moët & Chandon, <i>Rosé</i>	from £ 20

Spirits

50ml

Tanqueray	from £ 11
Ketel One	from £ 11
Johnnie Walker Black	from £ 11
Jack Daniels	from £ 11
Hennessy	from £ 11
Bacardi	from £ 11

All prices are shown as per person

Post Dinner

50ml

Amaretto	from £ 9
Bailey's Irish Cream	from £ 9
Cointreau	from £ 9
Drambuie	from £ 9
Graham's 10 yr port	from £ 10

Bottled Beers 330ml

Auchterarder 70	£ 6
Peroni	£ 6
Lawless IPA (<i>gluten free</i>)	£ 6

Softs

Mixers	from £ 4
Fresh Fruit Juices	from £ 5
Speyside Water 75cl	from £ 6
Coke, Diet Coke	from £ 5

CONTACT DETAILS

*Our events are tailor made to needs,
tastes and desires.*

For more information, or to make an event enquiry, visit
gleneagles.com or contact us via:

Meetings & Events Sales: +44 (0)1764 662231

Freephone: 0800 704 705, option 2 (UK)

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GLENEAGLES