

GARVIE & CO
RESTAURANT • BAR • BAKERY

PARTY MENUS

PRIVATE HIRE AT GARVIE & CO

The Piano Bar at Garive & Co is located on the upper level, overlooking the main-bar below is the ideal space for small gatherings and celebrations! The private bar can accommodate up to 40 people for an informal gathering with buffet or up to 20 for a sit-down meal.



We have menu options to suit every taste and budget whatever the occasion! Your personal preferences will be discussed to ensure all your requirements are met! Your own personal bar tender will make sure you and your company are well-looked after on the day, if you have any special requests just let us know!

For more information or to book get in touch today
by calling 0141 956 4111 or email
info@garvieandco.com

FINGER BUFFET MENU

Selection of Sandwiches:

Carvery Ham & Tomato

Cheese Savoury (V)

Tuna Mayonnaise & Spring Onion

Roast Beef & Mustard

(A selection of all of the above fillings will be served on brown & white bread)

Choose 3 items from below:

Cajun Potato Wedges & Chive Sour Cream (V)

**Crisp Vegetable Spring Rolls with duo
of Sweet Chilli & Teriyaki Dips (V)**

Sticky BBQ Chicken Drum Sticks

Oven Baked Sausage Rolls

Mini Cheese & Tomato Pizzas (V)

Mozzarella Bocconcini & Sun-blushed Tomato Skewer (V)

(Items below are an additional £1.50 per item per person)

Vegetable Pakora with Mint Raita

**MacSween's Haggis, wrapped in feullies de brick pastry
and Glengoyne Whisky sauce**

Mini Halloumi & Red Pepper Skewers (V)

Vegetarian Quiche Selection (V)

Cajun Chicken Mini Fillet with Coriander & Lime Mayo

Shredded Duck Spring Rolls with Hoi Sin Sauce

Mini Tomato & Garlic Bruschetta (V)

T & C's

1. A minimum of 35 people must be catered for.
100% of guests must be catered for.
2. Buffet Time on Friday & Saturday nights is 5.30pm, 9.30pm or 10pm
3. A Maximum of 5 items applies, 1 of which must be sandwiches.
4. For £500.00 room hire we the venue will cater for 35 people. Any persons over and above 35 people will be charged at £9.95 per person.
5. For each upgraded item every person will be charged an additional £1.50.

PIANO BAR MENU

Soup of the Day (V)

With crusty bread and butter

Haggis, Neeps N' Tatties

Wrapped in Feuilles de brick pastry, toasted skirlie oats and Glengoyne Whisky Sauce

Quick Fried Salt and Pepper Calamari

Lemon and garlic mayonnaise

Stornoway Black Pudding

Poached egg, pancetta crisp, toasted homemade bread and balsamic glaze

Tomato, Buffalo Mozzarella and Avocado Salad (V)

oOo

Pan Seared Fillet of Seabass

King prawn, chilli and chorizo stew

Spaghetti Gamberoni

King prawns, red onion, spinach, garlic and cherry tomatoes

Steak Frites

Bernaise or Peppercorn Sauce

West Highland Chicken

Stuffed with haggis, served with seasonal vegetables, clapshot mash and Glengoyne Whisky sauce

Smoked Haddock

Creamy leek mashed potato, spinach, green vegetables and poached egg

Vegetable Risotto (V)

Asparagus, peas, green beans and crème fraiche

oOo

Sticky Toffee Pudding

Salted caramel sauce and vanilla ice cream

Banoffee Cheesecake

Rum and raisin ice cream

Very Berry Sundae

Strawberry ice cream, raspberry sorbet, red berry compote, whipped cream and lashing of white chocolate

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2. Buffet Time on Friday & Saturday nights is 5.30pm, 9.30pm or 10pm
3. A Maximum of 5 items applies, 1 of which must be sandwiches.
4. For £500.00 room hire we the venue will cater for 20 people. Any persons over and above 20 people will be charged at £24.95 per person.

DRINKS PACKAGES

Choose from our wine, beer and fizz packages.
Our packages are to be booked in advance.

WINE PACKAGES

£60.00 (Suggested for 5 guests)

Chilean Sauvignon Blanc or Italian Pinot Grigio x 2
Chilean Merlot or Argentinian Malbec x 2

£110 (Suggested for 10 guests)

Chilean Sauvignon Blanc or Italian Pinot Grigio x 4
Chilean Merlot or Argentinian Malbec x 4

BEER PACKAGES

£35.00 (Suggested for 5 guests)

Peroni Nastro Azzurro Piccola x 15

WINE & BEER PACKAGES

£65.00 (Suggested for 5 guests)

Peroni Nastro Azzurro Piccola x 15

**Bottles of Chilean Sauvignon Blanc, Italian Pinot Grigio,
Chilean Merlot or Argentinian Malbec x 2**

£120 .00 (Suggested for 10 guests)

Peroni Nastro Azzurro Piccola x 30

**Bottles of Chilean Sauvignon Blanc, Italian Pinot Grigio,
Chilean Merlot or Argentinian Malbec x 4**

CELEBRATE IN STYLE

Moet Et Chandon NV, France £49.95

Fresh, rich and light Champagne with lovely golden colour and a warm, fruity flavour, which is very pleasing.

Vilarau Cava Brut, Spain £24.95

A bright pale yellow with golden highlights, predominantly floral and fruit aromas and the perfect balance of flavours. Rich and smooth.

Add Prosecco

Prosecco DiVici, Italy £25.95

Fresh and soft on the palate with well-balanced acidity.

PRIVATE FUNCTION HIRE TERMS & CONDITIONS

1. All bookings must be confirmed with a non-refundable deposit of £100 within 2 weeks of making a provisional booking. Until deposit is paid your booking is provisional and we may cancel it, without liability, in this circumstance we will contact you.
2. Full settlement must be paid to the venue no later than 2 weeks prior to the event date.
3. All monies received are non-refundable and non-transferrable.
4. Payments cannot be exchanged for food or drink in the event of cancellation.
5. Garvie & Co cannot refund or transfer any monies due to inclement weather if customers cannot make the event, unless Garvie & Co cancels said event.
6. Garvie & Co reserves the right to refuse service to anyone, we operate a Challenge 25 policy, all guests deemed to be under 25 will be asked to produce ID on arrival, the only valid forms of ID we accept are Drivers Licence or a valid passport.
7. Confirmation of final numbers must be given to the venue no later than 48 hours prior to the event, after this time changes cannot be made.
8. Under no circumstances are you permitted to bring your own food or drink into the venue for consumption.
9. Any damage to, or theft, property at Garvie & Co caused by you or your guests will be charged to you at full replacement cost.
10. Nothing may be fixed to walls, ceilings, floors or pillars by nails, screw, drawing pins, tape or other means without prior approval from management.
11. We accept no liability whatsoever for any loss, damage or injury to your property, or the property of your guests unless we are legally responsible
12. No animals will be permitted with the exception of registered guide dogs.
13. Room hire is £500.00. £500.00 caters for 35 people for a finger buffet or for 20 people to dine from our Piano Bar Menu. Supplement charges may apply for any item upgrades or addition guests over and above the menu allocation. Please consult the specific menu T&C's for more details.
14. By making a booking you agree to all the above terms & conditions.

BOOKING FORM

Contact Name

Telephone

Email Address

Function Type Number of people

Arrival Time Departure Time

Drink Packages Chosen:

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Food Arrangements:

Finger Buffet Set Menu

Food Details:

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Total Cost Per Person:

Customer Agreement

By signing below you agree that all the details above are correct and that you are happy to proceed with the booking as per details and pricing above. By signing below you agree to the Terms & Conditions for the venue.

Signed Date

GARVIE & CO
RESTAURANT • BAR • BAKERY

Garvie & Co - 1 Station Road, Milngavie G62 8PG Tel - 0141 956 4111

Web - www.garvieandco.com Email - info@garvieandco.com

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