

WEDDINGS AT COTTIERS

2025

COTTIERS





THANK YOU FOR CONSIDERING COTTIERS FOR YOUR SPECIAL DAY.

We love our quirky theatre venue and we hope you will too. With its beautiful stained glass windows, ornate stonework and fully restored Willis organ.

We have a selection of menu ideas and packages all of which can be tailored to your requirements. If you don't see anything you like please don't worry. We are more than happy to create bespoke menus just for you. We know how important it is to get every detail of your day just right.


Cover photo by Jo Donaldson
www.jodonaldsonphotography.com

Flowers on Page 2 by erin@cottiers

Other photos by Martin McLellan
www.mclellanphotography.co.uk
and www.toptablephotography.com







To hire Cottiers theatre for the day we charge £2200 and this includes the following:

Wedding coordinator
Theatre technician for the full day
In-house PA
Linen table covers and napkins
Wooden cross back chairs
Fairy light canopy • Theatre lighting grid
Red carpet for ceremony • Cake stand and knife
Menu tasting
Room set up and break down • Security staff
Private Room for Bride and Groom
Capacity for dinner 130 guests
Evening capacity 200

To hold your ceremony in Cottiers we charge £400.

Reception Only Hire £1900 available Sunday to Thursday
(7pm till 1am, minimum 80 guests)

Buffet and Welcome Drink Package £25 per person

Minimum guest number 80 Friday and Saturday



Minimum guest number 60 Sunday to Thursday

Maximum 130 for meal and 200 Reception

Twilight Ceremony (including ceremony charge) - £2550

If you are looking for an intimate wedding with smaller numbers, our sister venue in the West end - Websters is a perfect setting.

To book a show round or discuss any of the above information further please email weddings@cottiers.com



For additional fees Cottiers can supply wedding flowers, organ hire and the ringing of the church bells.





PLANNING YOUR DAY



12 months or more until the wedding:

Work out your budget.

Think about what you need to do and start researching.

Suppliers – cakes, dresses, cars, photographers and bands/DJ's.

Start work on your invite list and expected numbers.

Consider the type of ceremony you would like to have and who will be performing it.

6 - 12 months before

Firm up ideas for centrepieces, flowers and any other decorations.

Pop in for a second visit to see the theatre again - ideally on an open night or before a ceremony so you can see the space dressed.

Get in touch with your suppliers to firm up arrangements.

Get the bridal party's outfits organised.

Send out save the dates.

Book your hotel for the wedding night.


3 - 4 months before

Get booked in for your menu tasting. Remember, if you're offering a choice menu to your guests you need to send menu options with your wedding invites. To book your menu tasting please contact your wedding coordinator with your tasting choices. Generally you choose : 3 starters, 3 mains and 3 desserts form the menus options in the wedding brochure.


All menu options and table plans should be submitted 2 -4 weeks in advance of the wedding.

Meet with your celebrant to run through your ceremony and confirm times for the day.

Meet with your photographer – have you considered a wet weather plan?



You can apply for a licence to use the Kibble Palace in the Botanical Gardens through Glasgow City Council.





8-12 weeks before the wedding

First proper catch up with your wedding coordinator – at this meeting we'll see where you are in the planning process and what still needs to be finalised. Any questions you may have can be addressed at this meeting. Your wedding coordinator is happy to meet with you prior to this time if you feel you need it - to request appointment email us at weddings@cottiers.com

6 - 8 weeks before the wedding

Send out invites – don't forget to include an RSVP date. If you're having a choice menu be sure to send your menu options as well, including a return card. Remember to ask your guests for any dietary requirements.

4 weeks before

Final meeting with your wedding coordinator

4 - 6 weeks before

Apply and obtain your marriage licence
Submit your table plan

1 - 2 weeks before

Collect your marriage licence

1 week before

Settle your final payment

1 day before



Arrange a time to meet with your coordinator to deliver your decorations etc to the venue – have a last run through your wedding planner and confirm all of your things have been dropped off. Then relax!

Wedding day

Arrive at the designated time and let us look after you.

Next day

Please collect all your belongings by 11am - If you've left your marriage licence with us for safekeeping don't forget to pick it up along with any left over wedding cake. Enjoy the honeymoon!





MENUS

Selection of 3 course dinners:

Menu A:

Three course dinner. Includes two meat options and a veggie option per course and two desserts.

£56.00pp

Menu B:

Three course dinner. Includes one meat option and one veggie option per course and one dessert.

£48.00pp

Menu C:

Change to Three-Course Family Sharing Menu

£45.00pp

Menu D

Three course BBQ dinner

£45.00pp

(all menus served with tea and coffee)





DRINKS PACKAGES

All drink packages include: reception glass of fizz or bottle of beer, a toasting glass of fizz and 1/2 bottle of wine per person with dinner

Cava Package - £31.00pp

Prosecco Package - £34.50pp





Menu A & B options:



Starters

Soup

(potato and leek, lentil and veg broth, roast red pepper and tomato, pea and mint, mushroom and tarragon)

Haggis Bon Bon's, potato gratin, turnip purée, whisky sauce

Ham Hough terrine, piccalilli, crisp sourdough

Hot and cold smoked salmon, fennel and caper salad, lemon dressing

Smoked mackerel, beetroot and potato salad, pickled cucumber

Wild mushroom, red onion and mozzarella tart, rocket oil, hazelnut crumb

Israeli couscous, tomato, pepper and courgette salad, red pepper purée
(Vegan)

Mains

Roast chicken breast, fondant potato, haggis Bonbon,
honey roast root vegetables, whisky sauce

Braised beef shin roulade, creamy mash, roast shallots,
tender-stem broccoli, thyme jus

Roast chicken breast, black pudding, dauphinoise, creamed leeks, bacon jus

Fillet of sea bass, mussel, tomato, chorizo and potato broth

Monkfish wrapped in prosciutto, crushed potato, crispy kale, sauce vierge

Vegetarian haggis wellington, celeriac purée, crispy kale, tender-stem broccoli

Smoked aubergine, roast squash and sweet potato, pomegranate and
chilli dressing, puffed wild rice and crispy falafel (Vegan and Gluten free)

Desserts

White chocolate and raspberry cheesecake, raspberry sorbet,
chocolate soil, mint syrup

Lemon and blueberry tart, crushed meringue, coconut ice cream

Chocolate and hazelnut ganache, vanilla ice cream,
hazelnut praline, passion fruit purée

Sticky toffee pudding, caramel sauce, butterscotch ice cream

Selection of Scottish cheeses, chutney, oatcakes and grapes

Eton mess, Scottish berries, cream and meringue

Raspberry cranachan toasted oats, tablet ice cream



Menus may slightly change due to seasonal availability of produce







Menu C, Family Style



Choose two starters, 2 mains with 3 sides and 1 dessert. These will be presented on platters at table for your guests to serve themselves – if you have vegetarians, please ensure you pick a suitable main as one of your options .

Starters

Wild mushroom and mozzarella tarts
Crispy pig cheeks, black pudding & salsa
Feta and spinach Pastilla • Charcuterie Board • Bruschetta
Halloumi skewers with baby tomatoes, red onion, courgette, and peppers (V)

Mains

Smokey chicken thighs • Moroccan spiced lamb shoulder
BBQ beef brisket • Vegan haggis wellington
Chilli, lime and coriander BBQ glazed salmon fillet.
Goats cheese and beetroot Slider (V)
Pork and chorizo slider • Cottiers beef slider


Salads

Red cabbage, horseradish and apple slaw • Baby new potatoes
Beef fat roast potatoes • Classic coleslaw • Corn on the cob
Mac n Cheese • Potato salad, red onion, honey and mustard dressing
Potato, truffle and bacon salad • Couscous salad • Mixed house salad


Desserts

White chocolate and raspberry cheesecake, raspberry sorbet, chocolate soil, mint syrup
Lemon and blueberry tart, crushed meringue, coconut ice cream
Chocolate and hazelnut ganache, vanilla ice cream, hazelnut praline, passion fruit purée
Sticky toffee pudding, caramel sauce, butterscotch ice cream (can do GF)
Selection of Scottish cheeses, chutney, oatcakes and grapes (can do GF)
Eton mess (GF)

Raspberry cranachan toasted oats (can be done GF)



Menus may slightly change due to seasonal availability of produce





Menu D, BBQ option

Starters

Crispy pig cheeks, black pudding, sweet corn salsa

Smoked salmon and crab mousse,
crispy avocado, tomato and chilli dressing

Grilled asparagus and broccoli, caramelised onion,
lemon and almond dressing

Feta and spinach pastilla, toasted pine nuts,
sunblush tomato salsa

Mains

Moroccan Spiced lamb tagine

BBQ pork shoulder tagine

BBQ Glazed chicken legs

Goats cheese stuffed aubergine, roast tomato and paprika sauce

Grilled falafel, chimichurri, crispy kale

All mains served with couscous salad, yoghurt dressing
and roast Mediterranean vegetables

Desserts

White chocolate and raspberry cheesecake, raspberry sorbet,
chocolate soil, mint syrup Lemon and blueberry tart,
crushed meringue, coconut ice cream

Chocolate and hazelnut ganache, vanilla ice cream,
hazelnut praline, passion fruit purée

Sticky toffee pudding, caramel sauce, butterscotch ice cream

Selection of Scottish cheeses, chutney, oatcakes and grapes

Eton mess

Raspberry cranachan toasted oats



Menus may slightly change due to seasonal availability of produce







CANAPÉ MENU

Canapés start at £8.00pp for three options

Additional options £1.75 each

Choose from the following:

Haggis Bon Bon's, mustard mayonnaise

Chicken liver parfait, bacon crumb

Goats cheese, honey and pine nut mousse

Smoked salmon blini, caviar

Roast potato, chive and truffle

Roast med veg and Parmesan roulade

Ham Hough terrine, apple purée

Crispy spiced cauliflower, tarragon aioli

Smoked mackerel paté, pickled cucumber, beetroot





Evening buffet

Selection of breakfast rolls £5.50 each

Bacon

Potato scone

Square sausage

Gourmet pies £6.50 each:

Spinach and ricotta

Curried sweet potato and lentil

Steak and ale

Chicken bacon and leek

Macaroni

Finger buffet £19.50pp:

Choose five of the following:

Selection of wraps

(Cajun chicken and roast peppers, falafel and hummus,
hot smoked salmon, cucumber and dill crème fraiche)

Venison sausage and caramelised onion sausage roll

Mini chicken, mushroom and leek pies

Haggis/Veggie haggis fritters

Sticky chicken wings

Goats cheese and red onion tarts

Mini slider burgers
(chicken or beef, veggie)

Fish pakora

Mini hotdogs

Smoked haddock and cheddar croquet

All served with a selection of condiments







ORDER OF SERVICE

Ceremony:

Ceremonies are set up in front of the room dividers with rows of seats and a red carpet (optional) central aisle. The ceremony takes place beneath the pulpit in front of the signing table.

Drinks receptions:

After the ceremony guests usually head outside for a group photo in-front of the main church doors, then make their way upstairs to our restaurant attic space designed by William Leiper for a glass of fizz and canapes. In the warmer months tables are reserved outside so guests can enjoy the use of the beer garden. The theatre has its own bar for your use throughout the day and can be used as an alternative option for your drinks reception.

Wedding Breakfast:



Dinner takes place in the same area as the ceremony with the top table beneath the pulpit. Maximum capacity for dinner is 130 set over ten tables of 12 and a top table of 10. You have the option of a long or round top table. You also have the choice of cabaret style or banquet style seating.

Reception:

After the meal we would ask your guests to make their way into the theatre bar area. The dividers would again be closed and the second room turn around would take place. At this time your band or DJ would set up and sound check. Tables are moved to beneath the balconies making room for the dance floor.

Set up:

We do all the room dressing for you: including table dressing, cake dressing, setting up candy buffets, laying aisle runners etc. We're also happy to work with florists and other vendor's to ensure the theatre is set to your exact specifications. We will then pack everything up, ready for collection by 11am the next day.







RECOMMENDED SUPPLIERS

SERVICE	NAME	CONTACT
Flowers	Elsie Wren Wild Flowers	07935 624 123 elsiewrenwildflowers@gmail.com <i>Elsie Wren are Cottiers in-house florist</i>
Bay Trees	Gerry Fallon	07831 487 670
Chair covers, linen, table swags centrepieces etc	Ambience Venue Styling - John/Catherine Scott	www.ambiencevenuestyling.com glasgow@ambiencevenuestyling.com 07900141717
Stationery	Paper Baker	enquiries@paperbaker.co.uk
Photography	Mclellan Photography Toptable photography	078450 756 648 www.mclellanphotography.co.uk martin@mclellanphotography.co.uk 0141 308 8308 www.toptablephotography.com
String Quartet	Erskine Stringerskinestringquartet@gmail.com Quartet – Jane / Daniel	
Ceilidh Band	Kilter – Ross Lothian	ross@kilter.co.uk
Wedding Band	Fiore Wedding band	fioreweddingband@gmail.com www.fioreweddingband.co.uk Stephen: 07445 072 174 Douglas: 07710 141 545
DJ	Pin up DJ Fresh Entertainments	www.pinupnights.co.uk/hire-us/ www.freshentertainments.com
Hair and make-up	Zoe Burns	zoeburns1979@yahoo.com



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93-95 Hyndland Street,
Glasgow G11 5PU
www.cottiers.com

