



Hotel
du Vin

One Devonshire
Gardens

Weddings &
Civil Ceremonies



EXCLUSIVE USE

Townhouse No.5 can be hired out in its entirety, including exclusive access to our property's own 'secret' terrace garden for an intimate and sophisticated wedding ceremony and reception.

Whilst very cutting-edge in its approach to our guests comfort, the hotel celebrates all of its opulent original features; rich wood panelling, open fireplaces, dramatic stained glass windows and sweeping wooden staircases.

Exclusive use of Townhouse No.5 is available including 12 truly luxurious bedrooms, suites for double occupancy and the Honeymoon Suite with full Scottish breakfast. Exclusive use gives you access of The Macallan, Glenlivet, Ardbeg, Rosebank and private terrace. There is capacity for up to 80 guests for the wedding ceremony and wedding breakfast. There is an opportunity for live entertainment and an evening reception for up to 100 guests.

Included is the ultimate honeymoon suite Vettriano with roll top bath in front of the fireplace. The suite has a staircase leading to a large downstairs bathroom, double shower and double sinks.

EXCLUSIVE USE CHARGE

Inclusive of room hire, 12 bedrooms & the Honeymoon Suite.

2027

May – September & December £6,250
January – April | October – November £5,930



2028

May – September & December £6,560
January – April | October – November £6,225

A 5% visitor-levy tax has been introduced on all hotel rooms. This is a mandatory charge set by Glasgow City Council. It is payable directly to the hotel and is not included in the rates quoted above.

ROOM HIRE

As an alternative to the exclusive use of Townhouse No.5,
our event space can be hired out exclusively without
accommodation at the following rates.

Our wedding room hire rates include:

Dedicated wedding co-ordinator

Flowers for table centrepieces

Place cards

Display cards

Personalised menu cards

Candles

Cake knife

Master of ceremonies

Table linen & crockery

Ceremony charge £500 (*over 50 day guests*)

2027

Friday & Saturday

May – September & December £2,470

January – April | October – November £2,155

Sunday – Thursday

May – September & December £1,700

January – April | October – November £1,365

2028

Friday & Saturday

May – September & December £2,595

January – April | October – November £2,262

Sunday – Thursday

May – September & December £1,785

January – April | October – November £1,435





CANAPÉS MENU

Vegan

- Pickled Beetroot
Vegan cream cheese, orange
- Crispy Spiced Cauliflower
Siracha vegan mayonnaise
- Compressed Watermelon
Vegan feta, mint

Meat

- Confit Duck Spring Roll
Date emulsion
- Coronation Popcorn Chicken
Mango salsa
- Smoked Duck
Orange cream cheese, crostini
- Chicken Liver Parfait Mousse
Brioche crouton, apple gel
- Campbells Gold Beef Tartare
Smoked egg yolk emulsion, croustade
- Spiced Lamb & Pistachio
Riatta

Vegetarian

- Pea & Spring Onion Arancini
Tomato chutney
- Broad Bean & Feta Fritter
Ricotta
- Gruyere Cheese Gougères
Goats Cheese Bon Bon
Fig chutney

Fish

- Smoked Scottish Salmon
Caviar, blini, bronze fennel
- Teriyaki Salmon Skewer
Aioli
- Devilled Quails Egg
Caviar, chive
- Smoked Haddock Croquette
Dill mayonnaise
- Sesame Tempura Prawn
Wasabi mayonnaise
- Mackerel & Pickled
Cucumber Tart
Lemon aioli

3 canapés for £12 per person
4 canapés for £15 per person
5 canapés for £18 per person

(Minimum of 3 canapés)

PERRIER-JOÛET MENU

Koffman's Potato

Leek and horseradish soup, crème fraîche, herb oil (v)

Crispy Haggis Bon Bons

Potato puree, pickled turnip, whiskey jus

Atlantic Prawn Cocktail

Shredded lettuce, cucumber, tomato, marie rose sauce

Burrata

Compressed melon, pomegranate, almond and pickled onion dressing (v)

Granny Smith
Apple Sorbet
Yoghurt shards (v)

Passion Fruit Sorbet
Mango salsa (v)

Mushroom &
Truffle Velouté
Chervil oil (v)

Breast of Chicken
Stuffed with mushroom
and tarragon, chasseur jus

Roast Pork Cutlet
Wholegrain mustard and
Shallot sauce

Poached Scottish
Salmon
Tomato and saffron sauce

Grelot Onion & Corra Linn Risotto
Herb and rocket salad (v)

All mains served with olive oil mashed potato, fine beans and asparagus

Slow Roasted & Caramelized Pineapple
Passionfruit, coconut sorbet (v)

Warm Apple Crumble Tart
Cinamon ice cream (v)

Lemon Posset
White chocolate crumb, lavender meringues (v)

Salted Caramel Chocolate Delice
Caramelised banana, chocolate and peanut sorbet (v)

2027 - £79 per person | 2028 - £83 per person

POL ROGER MENU

Chicken Liver Parfait

Orange and fig chutney, toasted brioche

White Onion & Corra Linn Cheese Soup
Croutons, herb oil (v)

Citrus Cured Scottish Sea Trout

Pickled fennel and dill salad, lemon cream cheese, rye bread

Campbells Gold Beef Fillet Carpaccio

Aged parmesan, truffle mayonnaise, pickled shallots, watercress

Lime Sorbet
Elderflower syrup (v)

Red Cabbage
Gazpacho
Mustard mayonnaise (v)

Baked Ragstone
Walnut dressing (v)

Roast Sirloin of
Campbells Gold Beef
Yorkie pudding,
red wine jus

Breast of Chicken
Stuffed with Haggis
Red wine jus

North Sea Cod
Sherry and golden
raisin sauce

Roast Squash

Spinach and vegan feta pithivier (v)

All mains served with dauphinoise potatoes, creamed cabbage, tenderstem broccoli

Devonshire Sticky Toffee Pudding
Caramel sauce, vanilla ice cream (v)

White Chocolate Cheesecake
Mango puree, mango salsa, passionfruit sorbet (v)

Cherry Bakewell Tart
Clotted cream ice cream (v)

Whipped Vanilla Rice Pudding
Rhubarb compote (v)

2027 - £84 per person | 2028 - £88 per person

LAURENT PERRIER MENU

Shellfish Bisque

Smoked paprika rouille, scallop mousse

Ayrshire Beetroot Tartare

Whipped goats cheese, pickled golden beetroot, orange (v)

Marbled Game

Thyme and juniper terrine, celeriac remoulade, pickled walnut ketchup

Dressed West Coast Crab

Pickled mooli, cucumber and apple salad

Fennel Gazpacho

Compressed cucumber (v)

Green Apple Sorbet

Calvados (v)

Baked Camembert

Apricot and honey jam (v)

Roast Campbells Gold Beef Fillet

Pancetta jus

Wild Inverness-Shire Venison

Pickled blackberry jus

Poached North Sea Halibut

Smoked mussel, caviar sauce

Pumpkin & Sage Ravioli

Hazelnuts, pumpkin seeds, herb oil (v)

All mains served with pomme anna, sticky red cabbage, roast heritage carrots

Tonka Bean Crème Brûlée

Strawberries, shortbread (v)

Dark Chocolate & Orange Tiramisu Pots

Mascarpone cream, candied pecans (v)

Lemon Meringue Pie

Poached orange and basil (v)

Selection of British & European Cheeses

Fig chutney, quince jelly, sour dough crackers (v)

2027 - £89 per person | 2028 - £93.50 per person



CHILDREN'S MENU

Garlic Bread
Melon & Berries
Tomato & Basil Soup

Homemade Fish Goujons, Pommes Frites & Peas
Homemade Chicken Nuggets, Pommes Frites & Peas
Tomato Pasta

Fruit Salad
Warm Chocolate Brownie with Caramel Ice Cream

2 courses - £17.50 per person | 3 courses - £19.50 per person

EVENING BUFFET

A Selection of Rolls with Bacon, Potato Scones & Lorne Sausage
Served with tea or coffee
2027 - £13 per person | 2028 - £13.50 per person

Scottish Cheese Selection
Chutney, oatcakes, crackers
2027 - £18 per person | 2028 - £19 per person

One Devonshire Grazing Boards
Scottish cheese, cured meats, marinated vegetables, olives and breads
2027 - £19 per person | 2028 - £20 per person

Mini Cheeseburgers, Haggis Sausage Rolls, Spice Lamb Koftas,
Goats Cheese & Red Onion Tarts
2027 - £19 per person | 2028 - £20 per person

DRINKS PACKAGES

Planeta
2 glasses of sparkling wine
1/2 bottle of house wine
2027 - £35.50 per person
2028 - £37 per person

Geoff Merrill
2 glasses of
house Champagne
1/2 bottle of house wine
1/2 bottle of mineral water
2027 - £43 per person
2028 - £45 per person

Willi Opitz
2 glasses of
house Champagne
1/2 bottle of wine to
complement your menu
1/2 bottle of mineral water
2027 - £48 per person
2028 - £50.50 per person

Prices may be subject to change



Scan here to view the full
One Devonshire Gardens wedding brochure

All prices subject to change





PRE-WEDDING CELEBRATIONS

Your wedding may be the main event, but there are lots of other memories to share and make with friends and family before the big day.

One Devonshire Gardens is perfect for a weekend away. Perhaps a last hurrah with your nearest and dearest, with an informal wine, cognac or cigar tasting session? Or a relaxing dinner in a private room with your loved ones, to the sounds of tinkling glasses and laughter to celebrate your engagement or anniversary? Or maybe a light supper post-rehearsal, with drinks al fresco in the open-top courtyard to raise a glass before the big day? And if you have something else in mind, just let us know – we're all ears.



**ONE DEVONSHIRE GARDENS
BY HOTEL DU VIN**

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