



VOCO®

AN IHG HOTEL

Grand Central
Glasgow

Christmas 2025

EAT, DRINK & BE MERRY



'Tis The Season

'TIS THE SEASON TO PARTY!

Unwrap Christmas this year at voco® Grand Central Glasgow and join us for another fabulous festive season. We've created everything you need from bespoke private celebrations and lunches to our famous Christmas party nights. Not forgetting, of course, the magic of an exquisite Christmas Day lunch and the grandeur of our Grand Hogmanay Cèilidh Ball.

No matter what you fancy, all our festive events have been specially curated to create magical memories with friends, colleagues and loved ones.

And if you fancy making your party last that little bit longer, just ask our lovely team about overnight stays and enjoy our luxurious bedrooms and indulgent breakfast. The perfect way to restore your energy after a great night out.

GIFT VOUCHERS

Treat someone special with gift vouchers from voco® Grand Central Glasgow this Christmas. Our exclusive vouchers offer something for everyone, from champagne to afternoon tea, as well as overnight staycations.

Alternatively, let them choose their own gift with our monetary vouchers. Visit our website to purchase gift vouchers online - they can be sent via email or posted out, beautifully presented in a gift wallet.

Please note, vouchers are valid for 12 months from the date of issue.



CHRISTMAS PARTY LUNCHES AT A GLANCE

We have the perfect excuse to start your celebrations early – our Christmas lunch parties!

Join the party in our Grand Ballroom or Victoria & Regent Suite with a three-course lunch followed by dancing until 4pm.

The party doesn't end there, though – continue the fun with admission included to our famous Deli Disco afterward with a DJ and exclusive bar that will stay open till late.

LOCATION, DATES & TIMES

Victoria & Regent Suite – 5th, 12th,
19th December

Grand Ballroom – 5th, 6th, 12th, 13th, 19th, 20th December

Arrival 12pm, Sit 12.30pm, Close 4pm

Deli Disco until late

PRICE

£49 per person

Menu

STARTER

Roast plum tomato and red lentil soup, parsley oil (ve)

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas,
sprout kraut, thyme roasted roots, confit potato and
roasting juices

Sweet potato and cranberry wellington, pomme
fondant, thyme roasted roots, braised red cabbage
and rosemary gravy (ve)

DESSERT

Tart au citron, brandy braised brambles, raspberry
Chantilly, rhubarb and stem ginger puree (gf)

Tea & coffee

V = vegetarian | VE = vegan

Christmas Party Lunches

Victoria Suite Party Nights

VICTORIA SUITE PARTY NIGHTS AT A GLANCE

Enjoy fabulous food and entertainment with our festive three-course set dinner and disco in our beautiful Victoria Suite.

Book on a Wednesday, Thursday or Sunday and you will also receive a complimentary half bottle of wine with your meal!

LOCATION, DATES & TIMES

Victoria & Regent Suite – 4th, 5th, 6th, 7th, 11th, 12th, 13th, 14th, 17th, 18th, 19th, 20th December

Arrival 7pm, Sit 7.30pm, Close 1am

PRICE

£59 per person Fridays & Saturday.

£49 per person Wednesday, Thursday & Sunday

Menu

STARTER

Roast plum tomato and red lentil soup, parsley oil (ve)

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme roasted roots, confit potato and roasting juices

Sweet potato and cranberry wellington, pomme fondant, thyme roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERT

Tart au citron, brandy braised brambles, raspberry Chantilly, rhubarb and stem ginger puree (gf)

Tea & coffee

V = vegetarian | VE = vegan



FESTIVE FLAMINGO BINGO

Get ready to shake your feathers and bring the festive fun to life with Festive Flamingo Bingo. Hosted in our vibrant setting, this high-energy day out is packed with lively tunes, laugh-out-loud bingo, and camp prizes.

With your energetic host calling the numbers, two DJs keeping the party going, a welcome drink to kick things off and a buffet, it's the ultimate way to celebrate the season with your besties

The party doesn't end there, though – continue the fun with admission included to our famous Deli Disco afterward with a DJ and exclusive bar that will stay open till late.

LOCATION, DATES & TIME

Victoria and Regent - 6th, 13th, 20th December
Arrival 12pm, Sit 12.30pm, Close 4pm

PRICE

£49 per person *please note,
guests may be sat on shared tables

FROM THE LARDER

Salami | Chorizo | Mortadella
Gordal olives | Balsamic onion | Grilled vegetables

PATISSIERIE SELECTION

Classic Caesar, rosemary croutons, cos and parmesan (v) (ve)
Greek, feta, cucumber and peppers (ve)
Edamame, miso & ginger glass noodles (ve)

BREAD SELECTION

Whole grain sourdough | Rosemary focaccia

FROM THE KITCHEN

Chargrilled cheeseburger slider, red cabbage slaw, pig in blanket skewer
Korean fried chicken, spring onion, sesame and waffle
Truffle and parmesan arancini, sun blushed tomato pesto V GF
Brie and cranberry chutney tart V
Spiced Brussel sprout and sweet potato fritters, coriander chutney VE GF

FEAST OF SWEET THINGS

Macarons | Eclairs | Chocolate and salted caramel tart (ve) | Lemon cherry posset (gf)

V = vegetarian | VE = vegan

Festive Flamingo Bingo



Grand Ballroom Party Nights

GRAND BALLROOM PARTY NIGHTS AT A GLANCE

Set in our beautiful Grand Ballroom, it's the jewel in our Christmas party night crown!

Be ready to party with our resident DJ and fabulous live band. Take in the atmosphere as you indulge in a beautifully prepared three-course festive meal, before dancing away to our disco, and live music from our house band until 1am.

LOCATION, DATES & TIMES

Grand Ballroom - 5th, 6th, 12th, 13th, 19th,
20th December

Arrival 7pm Sit 7.30pm

Close 1am

PRICE

£69 per person

Menu

STARTER

Roast plum tomato and red lentil soup, parsley oil (ve)

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut,
thyme roasted roots, confit potato and roasting juices

Sweet potato and cranberry wellington, pomme fondant, thyme
roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERT

Tart au citron, brandy braised brambles, raspberry Chantilly,
rhubarb and stem ginger puree (gf)

Tea & coffee

V = vegetarian | VE = vegan





JANUARY PARTY NIGHTS AT A GLANCE

Extend the festive spirit into January & start the year right – by partying the night away in our Victoria & Regent Suite.

Enjoy a delicious festive three-course set meal & disco, plus a half bottle of wine per person.

LOCATION, DATES & TIMES

Victoria & Regent Suite - 10th January

Arrival 7pm, Sit 7.30pm, Close 1am

PRICE

£49 per person



Menu

STARTER

Roast plum tomato and red lentil soup, parsley oil (ve)

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme roasted roots, confit potato and roasting juices

Sweet potato and cranberry wellington, pomme fondant, thyme roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERT

Tart au citron, brandy braised brambles, raspberry Chantilly, rhubarb and stem ginger puree (gf)

Tea & coffee

V = vegetarian | VE = vegan



January Party Nights

CONTACT TO BOOK +44 (0)141 221 3388 | grandcentral.yocohotels.com | christmasgrandcentral@ihg.com



Clyde & Queen's presents... “Create your own Christmas!”

CONTACT TO BOOK +44 (0) 141 221 3388 | grandcentral.vocohotels.com | christmasgrandcentral@ihg.com

CREATE YOUR OWN CHRISTMAS! AT A GLANCE

Create your own Christmas is the perfect option for those looking to celebrate with their very own bespoke exclusive Christmas party.

Party in style in the privacy of your personally decorated suite complete with its own DJ, dance floor, arrival drinks space and private bar.

And if you are a foodie then this one is definitely for you, as you also receive a choice menu which can be either served at your table or if you prefer, as a Grand Christmas Buffet - the choice is yours.

In fact, the only choice you don't need to make is your pre-dinner drink as we have already included a glass of chilled Prosecco to kickstart your evening!

LOCATION, DATES & TIMES

The Clyde and Queen's Suite

Dates and Times available throughout
November and December

PRICE

£69 per person

Minimum numbers apply.

Menu

STARTERS

Roast plum tomato and red lentil, parsley oil (ve)

Balvenie cured salmon, pickled fennel, pumpernickel, tarragon emulsion

Duck liver parfait, sourdough cracker, quince, poached pear and golden beetroot

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme roasted roots, confit potato and roasting juices

Braised feather blade of beef, Arran mustard and smoked bacon mash, beef fat carrot, charred shallot, truffle and Madeira jus

Sweet potato and cranberry wellington, pomme fondant, thyme roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERTS

Salted caramel cheesecake, coffee and white chocolate ganache and Griottine cherries

Chocolate delice, rum poached raisins and chocolate brownie

Tart au citron, brandy braised brambles, raspberry Chantilly, rhubarb and stem ginger puree (gf)

Tea & coffee with mince pies

Menu pre order required
7 days before event

V = vegetarian | VE = vegan. Prices are per person.



If you fancy making your party last that little bit longer, why not book one of our bedrooms from £105 (Thurs-Sun), £155 (Friday) and £190 (Saturday)

THE GRAND HOGMANAY
CÈILIDH GALA BALL 2025
AT A GLANCE

Ring in 2026 in true style at voco Grand Central's Grand Hogmanay Cèilidh Gala Ball.

Step into the grandeur of the Grand Ballroom. A warm welcome awaits with our traditional piper, followed by a Champagne reception before you take your seat in Glasgow's most iconic ballroom for an exquisite four-course feast.

Then, dance the night away with our lively cèilidh band and resident DJ, carrying the celebrations through the bells and beyond – until 2am. An unforgettable evening of music and memories awaits!

Parties of under eight will be seated with other guests due to the layout of the ballroom.

PRICE

£125 per person

DATE & TIME

31 December 2025

Arrival 7pm, Sit 7.30pm,
Close 2am

ACCOMMODATION

One-night stay from £399

Tickets to the Hogmanay ball and breakfast for two adults sharing a double or twin standard room.

Two-night stay (31st & 1st) from £558

Two-night bed and breakfast for two adults sharing a double or twin standard room with tickets to the Hogmanay Ball on 31 December and a £25 credit per person to use towards food in Champagne Central on 1 January.

Menu

Chefs' choice of Canapes & Champagne

STARTERS

Beetroot and gravadlax cone | parmesan parmentier pork rilette | whipped goats' cheese blini | mushroom and chestnut tart (ve)

Confit duck and smoked chicken ballotine, black garlic emulsion, poppy seed scone, pickled apple and fennel salad (ve)

Whipped feta, red pepper gel, pumpernickel pickled apple and fennel salad (ve)

MAINS

Slow roast beef sirloin, Ramsay haggis and potato terrine, caramelised parsnip puree, charred king oyster mushroom, fine beans, smoked bacon and Madeira jus

Lentil haggis and squash pastille, caramelised parsnip puree, leek compote and black garlic dressing (ve)

DESSERTS

Black forest cherry dark chocolate mousse, griottine cherry compote, chocolate glaze, burnt chocolate soil (ve)

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Cheese for the table

Scottish cheese's, Arran oaties, plum & apple chutney, grapes, apricots

Tea, coffee and wee sweet treats

Whisky pate de fruit | clootie dumpling fudge | Irn Bru marshmallow

V = vegetarian | VE = vegan.
Prices are per person.

The Grand Hogmanay
Cèilidh Gala Ball



Christmas Day At Champagne Central

CHRISTMAS DAY LUNCH AT A GLANCE

Have a relaxing Christmas Day and celebrate together with your loved ones in the stunning surroundings of Champagne Central.

Forget about any cooking or washing up, instead just take the time to enjoy beautifully prepared food, some festive refreshments, and a lot of precious time together.

LOCATION, DATES & TIMES

Champagne Central
Christmas Day 1pm – 4pm

PRICE

Adults £105 per person
Kids 12 & under £40 per person
Under 4 years £20 per person

Menu

Champagne Arrival Drink

AMUSE-BOUCHE

Duck parfait chou and quince jelly | parmesan palmentier pork rilette | whipped goats' cheese blini

STARTERS

Cauliflower and smoked applewood velouté, potato and ricotta dumplings, tarragon oil

Confit chicken, chestnut and ham hock ballotine, black garlic emulsion, pickled apple and a chicken skin crumble

Hot smoked salmon roulade, celeriac remoulade, poppy seed scone, beetroot and salmon tartare

MAINS

Traditional roast turkey, clapsnot puree, cranberry gel, stuffing bonbon and Madeira jus

Slow Cooked Scottish Sirloin, grilled king oyster mushroom and mushroom ketchup, beef shin bon bon and pink peppercorn sauce

Seared stone bass, mussels, bacon and cider chowder

Fennel tart tatin, Arran mustard dressed chicory and smokey red pepper romesco (ve)

FOR THE TABLE

Pot-roasted roots, maple glazed chipolata's, sprout-kraut, duck fat roast potato

DESSERTS

Black forest cherry dark chocolate mousse, griottines

cherry compote, chocolate glaze, burnt white chocolate

Tart au citron, brandy braised brambles, raspberry Chantilly, rhubarb and ginger puree (ve)

Warm sticky toffee pudding, rum poached pear, butterscotch, tablet ice cream

Scottish cheese selection, Arran oatties, cornichons, carrot and apricot chutney

Tea, coffee and sweet treats



Champagne Corner Celebrations

CHAMPAGNE CORNER CELEBRATIONS

For a more intimate festive celebration, Champagne Corner offers the perfect setting. With stunning views over Glasgow Central Station, this elegant space is ideal for gathering with friends, family, or colleagues.

Non-refundable deposit of £100 per hour deducted from final bill.

Bespoke drinks packages available upon request.

HOLLY JOLLY £6 PER PERSON

Maple glazed pigs in blankets
Herb and apricot stuffing bonbon, cranberry gel
Profiteroles

CHRISTMAS CHIC £12 PER PERSON

Brie and cranberry tartlet
Pigs in blankets toad in the hole
Herb and apricot stuffing bonbon, cranberry gel
Profiteroles
Mince pies

FESTIVE LUXE £15 PER PERSON

Brie and cranberry tartlet
Smoked salmon, caviar, blini
Warm Stornoway black pudding sausage roll
Herb and apricot stuffing bonbon, cranberry gel
Festive buttermilk turkey brioche slider, pig in blanket skewer
Macarons
Mince pies

Minimum order of 10 portions.

The small print



All offers, prices and party dates are subject to availability and must be pre-booked and paid in advance. A minimum of 10 tickets must be purchased for our Christmas parties (excludes Festive Flamingo Bingo and Hogmanay). Festive Flamingo Bingo and Hogmanay includes shared tables.

Provisional bookings must be confirmed within 7 days and secured with a non-refundable, non-transferable deposit of £20 per person for Christmas parties and £40 per person for Hogmanay events & Christmas Day. The full balance is payable by 31 October 2025 for Christmas parties & 30th November 2025 for Hogmanay & Christmas Day, otherwise, your reservation may be released. Full pre-payment of Hogmanay accommodation packages is also required by 30 November 2025, once paid this is non-refundable and non-transferable. Full pre-payments on all Christmas and New Year events are non-refundable and non-transferable.

voco® Grand Central Glasgow reserves the right to alter prices and menu content due to fluctuating market conditions. All accommodation rates are subject to availability. For full terms and conditions, please view our website.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain ingredients. Please note before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

Celebrate the most
wonderful time of the
year with unforgettable
dining at voco® Grand
Central Glasgow.

  @vocograndcentral



Finding us

TRAVEL BY AIR

Glasgow International Airport, 7 miles

TRAVEL BY RAIL

Glasgow Central Station, 0 miles

TRAVEL BY ROAD

1 mile to / from M8 J19
Edinburgh, 48 miles
Newcastle, 152 miles
Manchester, 217 miles

HOTEL INFORMATION

99 Gordon Street, Glasgow G1 3SF
+44 (0) 141 221 3388

grandcentral.vocohotels.com



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AN IHG HOTEL

**Grand Central
Glasgow**