



VOCO®

AN IHG HOTEL

Grand Central
Glasgow

Christmas 2024

EAT, DRINK & BE MERRY

‘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.

[Click here to see our gift vouchers.](#)



‘Tis the season



Christmas Party Lunches

CHRISTMAS PARTY LUNCHES AT A GLANCE

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

Join the party in the 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 – 6th, 7th, 13th, 14th, 20th, 21st December

Grand Ballroom – 6th, 13th, 20th December

Arrival 12 noon, Sit 12.30, Close 4pm

Deli Disco until late

PRICE

£45 per person

Menu

STARTER

Carrot & ginger soup (ve)

MAINS

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

Sweet potato & cranberry wellington, braised red cabbage & mulled wine gravy (ve)

DESSERT

Chocolate orange tart, kumquat compote, chocolate crumb, passion fruit gel, honeycomb cream (ve)

Tea & coffee

V = vegetarian | VE = vegan



VICTORIA SUITE PARTY NIGHTS AT A GLANCE

Enjoy fabulous food and entertainment with our Festive three-course set dinner and disco in the 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

6th, 7th, 8th, 11th, 12th, 13th, 14th, 15th, 18th, 19th, 20th, 21st December

Arrival 7pm, Sit 7.30pm, Close 1am

PRICE

£55 per person Fridays & Saturday.

£45 per person Wednesday, Thursday & Sunday

Menu

STARTER

Carrot & ginger Soup (ve)

MAINS

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

Sweet potato & cranberry wellington, braised red cabbage & mulled wine gravy (ve)

DESSERT

Chocolate orange tart, kumquat compote, chocolate crumb, passion fruit gel, honeycomb cream (ve)

Tea & coffee

V = vegetarian | VE = vegan

Victoria Suite party nights

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Grand Ballroom party night

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

6th, 7th, 13th, 14th, 20th, 21st December

Arrival 7pm

Sit 7.30pm

Close 1am

PRICE

£65 per person

Menu

STARTER

Carrot & ginger Soup (ve)

MAINS

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

Sweet potato & cranberry wellington, braised red cabbage & mulled wine gravy (ve)

DESSERT

Chocolate orange tart, kumquat compote, chocolate crumb, passion fruit gel, honeycomb cream (ve)

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.

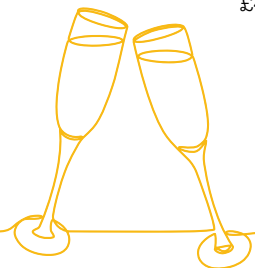
LOCATION, DATES & TIMES

4th, 11th January

Arrival 7pm, Sit 7.30pm, Close 1am

PRICE

£45 per person



Menu

STARTER

Carrot & ginger Soup (ve)

MAINS

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

Sweet potato & cranberry wellington, braised red cabbage & mulled wine gravy (ve)

DESSERT

Chocolate orange tart, kumquat compote, chocolate crumb, passion fruit gel, honeycomb cream (ve)

Tea & coffee

V = vegetarian | VE = vegan



January party nights

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Clyde & Queen's presents...

“Create your own Christmas!”

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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 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 Queens Suite

Dates and Times available throughout
November and December

PRICE

£65 per person

Minimum numbers apply.

Menu

STARTERS

Carrot & ginger soup(ve)

Smoked haddock & herb fishcake, sunflower seed & pepper romesco, soft herb dressing

Confit chicken & herb terrine, savoury granola, raisin & curry dressing

MAINS

Sweet potato & cranberry wellington, braised red cabbage & mulled wine gravy (ve)

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

Braised daube of beef, arran mustard mash, smoked bacon crisp, fine bean ragu, beef fat carrot, truffle & madeira jus

DESSERTS

Lemon Delice, scorched meringue, cider braised berries, vanilla mascarpone

Chocolate orange tart, kumquat compote, chocolate crumb, passion fruit gel, honeycomb cream (ve)

Tea & coffee with mince pies

Menu pre order required
7 days before event

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



**THE GRAND GRAND
HOGMANAY CÈILIDH
GALA BALL 2024
AT A GLANCE**

It's the Grand Grand Hogmanay
Cèilidh Gala Ball!

Celebrate the arrival of 2025 in the
luxurious surroundings of the Grand
Room. It's going to be so much fun, we had
to name it twice!

Be welcomed in style with our traditional
Piper, then enjoy a Champagne reception
before being seated in Glasgow's most
iconic Grand Ballroom and indulging in a
sumptuous four-course meal.

Join in the fun with our cèilidh band as they
lead the dancing along with our resident
DJ through the bells, keeping the party
alive until 2am.

We also have a special performance
during courses from the famous Clann An
Drumma! It is an evening not to be missed.

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

PRICE

£120 per person

DATE & TIME

31 December 2024

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 from £558

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

Menu

Chefs' choice of Canapes & Champagne

STARTERS

Beetroot cured salmon, Bannock, saffron aioli, potato
& herb salad, caviar

Crispy lentil haggis dumplings, caramelised parsnip
puree, burnt leek, whisky & herb dressing (ve)

MAINS

Slow roast sirloin, crispy beef shin, pomme anna, charred
celeriac, heritage carrot, Maderia & truffle sauce

Chestnut mushroom & squash parcel, pomme
anna, charred celeriac, heritage carrot, black
garlic dressing (ve)

DESSERTS

Warm apple tart tatin, calvados braised brambles,
traditional Arran ice cream, honeycomb crumble,

Cranachan, oat crumble, raspberries & whisky (ve) (gf)

Cheese for the table
Scottish cheese's, Arran oatties, plum & apple chutney,
grapes, apricots

Tea, coffee & Scottish treats

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

The Grand 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

AMUSE-BOUCHE

Beetroot & goats cheese cone, parmesan & herb scone, chorizo jam, smoked mackerel blini

STARTERS

Hot smoked salmon & prawn roulade, pickled fennel, pumpernickel, tarragon
duck liver parfait, smoked duck, quince, beetroot & prune gel
shallot & aged balsamic tatin, cauliflower soubise, walnut & truffle dressing, watercress salad

INTERMEDIATE COURSE

Roast carrot & ginger soup, chive creme fraiche

MAINS

Traditional roast turkey, clapsnot puree, cranberry stuffing bonbon & gel, madeira jus
slow cooked Scottish sirloin, confit shallot & bourguignon
Seared cod fillet, charred leek, cider & mussel sauce
Sage & herb gnocchi, roasted chestnuts, squash puree(ve)
Pot-roasted roots, honey glazed chipolata's, sprout-kraut, duck fat roast potatoes

DESSERTS

Chocolate orange tart, kumquat compote, chocolate crumb, passionfruit gel, honeycomb cream (ve)
lemon delice, scorched meringue, cider braised berries, vanilla mascarpone
Warm sticky toffee pudding, rum poached pear, butterscotch, milk ice cream

Scottish cheese selection with accompaniments



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

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 Hogmanay). 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 2024 for Christmas parties & 30th November 2024 for Hogmanay & Christmas Day, otherwise, your reservation may be released. Full pre-payment of Hogmanay accommodation packages is also required by 30 November 2024, 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



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