



GAEL  **GRAIN**

SCOTTISH PUB & KITCHEN

MEETINGS AND EVENTS

WWW.GAELANDGRAIN.COM





ABOUT US

Gael & Grain is a charming, atmospheric Scottish pub & kitchen located in Glasgow's vibrant West End. At Gael & Grain, we celebrate Scotland's rich culinary heritage with a unique twist on classic dishes. Our menu's feature home-cooked Scottish classics made with locally sourced ingredients, paired with a fantastic selection of local beers and whiskies.

As a small independent business, we are very agile and can create bespoke menus to suit each client. We are proud of our small and friendly team who will provide fantastic hospitality throughout your dining experience with us and cater for all of your guests needs.

FIND US AT:

23 Sandyford Place, Glasgow G3 7NG

Email: contact@gaelandgrain.com

Telephone: 0141 339 9993

WWW.GAELANDGRAIN.COM





OUR SPACES

Our venue offers a unique blend of modern elegance and traditional charm, making it the perfect setting for any special occasion.

Whether you're planning a corporate event, engagement party, baby shower, or a milestone celebration, our space can be tailored to meet your needs, welcoming up to 130 guests within the main bar and private events space.

Our main bar and dining is the heart of Gael & Grain, featuring a stylish and inviting atmosphere. With a wide selection of premium spirits, craft beers, and expertly crafted cocktails, your guests will enjoy an unforgettable experience.

The bar area is designed to accommodate both intimate gatherings and larger groups, ensuring everyone feels welcome and comfortable with seating for 65 guests and up to 100 for more casual events.

Our private events space, A' Chuilidh (Gaelic for "The Secret Hiding Place"), is a versatile room designed to accommodate a variety of special celebrations, business functions, and intimate gatherings. With a seating capacity of 32 and the ability to host up to 40 guests in a more casual setting, this space is perfect for both formal and informal events such as hen parties, baby showers and special birthdays.

VENUE SPACE	CAPACITY
MAIN BAR AND DINING	60 formal
MAIN BAR AND DINING	100 casual
A' CHUILIDH EVENTS SPACE	32 formal
A' CHUILIDH EVENTS SPACE	40 casual
BEER GARDEN	40



SUSTAINABILITY

As a small organisation, we are very aware of sustainability and the impact our business will have on future generations.

At Gael & Grain we are committed to using locally sourced, fresh produce from Scotland. We strive to deliver excellent hospitality offering home-cooked cuisine. With purchasing policies in place to work with local suppliers where possible to obtain the freshest, best quality food and drink in a sustainable manner.

SAMPLE LOCAL PRODUCE AND PRODUCERS:

Macswen's Haggis

Freshly landed Peterhead haddock

Campbell & Sons

Rodger's Butchers

Crolla's ice cream

Ed's Bees honey

Local distilleries

View our sustainability policy at
WWW.GAELANDGRAIN.COM
under the 'We Care' section



DAY DELEGATE RATES

Gael & Grain's private events space offers a fantastic choice for day delegates, providing a secluded and comfortable environment for meetings, presentations, or any corporate event; offering a comprehensive package that includes:

EXCLUSIVE USE OF THE ROOM

For the duration of the meeting or event

USE OF TV SCREEN

Ideal for presentations or entertainment, compatible with laptops

TEA AND COFFEE BREAKS WITH SNACKS

Three breaks across the day

2 COURSE LUNCH

A fulfilling meal to keep the delegates satisfied

AVAILABILITY

Monday – Friday for minimum numbers of 10 people, maximum 30 guests, up until 4:30pm.

MINIMUM SPEND

£350 for 3-5 hours use inclusive of all of the above based on 10 guests.

For bookings email contact@gaelandgrain.com



SAMPLE SET MENU 1

*PRICES AVAILABLE UPON REQUEST.

HOMEMADE SOUP OF THE DAY (V)

Served with crusty bread

MACSWEEN'S HAGGIS BON BONS

Served with whisky cream

SCOTTISH HONEY AND SRIRACHA GLAZED CHICKEN

Served with crispy shallots and fresh leaves

MEDLEY OF MUSHROOMS (V)

Served in a garlic and cream sauce,
with toasted sourdough

GOATS CHEESE CROQUETTES (V)

Served with sweet chilli sauce



HAND BATTERED PETERHEAD HADDOCK

With thick cut chips and homemade tartare sauce

STEAK & SAUSAGE PIE

Served with creamy mash and seasonal vegetables

HAGGIS, NEEPS & TATTIES OR VEGGIE HAGGIS, NEEPS AND TATTIES (V)

HOMEMADE LASAGNE

Served with side salad

HAGGIS BURGER

Two 3oz steak burgers in a brioche bun topped with
Macswéen's haggis, cheese and caramelised onions
with burger sauce and shredded lettuce. Served with fries.

GOAT'S CHEESE, AVOCADO AND RED PEPPER SALAD

With mixed leaves, tomato and a citrus dressing



STICKY TOFFEE PUDDING

Served with ice cream

CHOCOLATE WHISKY BROWNIE

Served with cream

APPLE PIE

Served with freshly whipped cream





SAMPLE SET MENU 2

*PRICES AVAILABLE UPON REQUEST.

SMOKED SALMON OATCAKES

Scottish smoked salmon served with traditional oatcakes & dill crème fraiche

SCOTTISH HONEY AND SRIRACHA GLAZED CHICKEN

Served with crispy shallots and fresh leaves

TRADITIONAL CULLEN SKINK

Smoked haddock, potato & onion cream soup, served with a freshly baked bread roll

KALE PESTO STUFFED MUSHROOM (VE)

Served on a bed of roquette with balsamic glaze



GAEL & GRAIN'S SIGNATURE HAGGIS TIKKA MASALA

Macswen's haggis in our special tikka masala sauce. Served with basmati rice and naan bread. (You can add chicken to this dish if desired.)

PAN FRIED SEABASS

With basil mash, green beans & tomato chutney

CHICKEN BALMORAL

Haggis stuffed chicken breast wrapped in pancetta in a creamy whisky sauce & served with creamy mash and seasonal vegetables

GOAT'S CHEESE, AVOCADO AND RED PEPPER SALAD (V)

With mixed leaves, tomato and a citrus dressing



GAEL & GRAIN'S JAMMIE DODGER

Shortbread rounds filled with cranachan cream & raspberry drizzle

CHEESECAKE OF THE DAY

STICKY TOFFEE PUDDING

Served with vanilla ice cream



SAMPLE BUFFET MENU

*PRICES AVAILABLE UPON REQUEST.

HAGGIS BON BONS

With whisky cream sauce

MEDLEY OF MUSHROOMS (V)

Served in a garlic and cream sauce,
with toasted sourdough

CHICKEN GOUJONS

With sweet chilli dip

MINI SCOTTISH FISH & CHIPS

Hand battered Peterhead haddock
with thick cut chips

RED PEPPER & GOAT'S CHEESE CROQUETTES

With sweet chilli sauce

FRIES & MIXED SALAD



SAMPLE FINGER BUFFET MENU

*PRICES AVAILABLE UPON REQUEST.

A selection of Brioche Rolls with a variety of fillings:

HAM AND TOMATO

BEEF AND HORSERADISH

EGG MAYO (V)



A selection of wraps with a variety of fillings:

CHICKEN SALAD

TUNA MAYO AND ONION

HUMMUS AND RED PEPPER (V)



CHICKEN TENDERS

Served with a variety of dips



MINI QUICHE (V)

HAGGIS BON BONS

MAC N CHEESE BITES (V)

FRIES (V)





CANAPE MENU

*PRICES AVAILABLE UPON REQUEST.

CHOOSE FROM:

Smoked salmon, cream cheese, and caviar blinis

Macsween's haggis bon bons
with whisky cream sauce

Goats cheese croquettes

Avocado and crab crostini

Roast beef and horseradish crouton

Melon and Parma ham

Hebridean blue cheese mousse blini

Mull cheddar and tomato tapenade bruschetta

Smoked chicken mousse and cucumber crostini

Chicken liver pate with onion chutney bruschetta

Arbroath smokie Cullen skink shots



SWEET CANAPÉS

Mini cranachan

White chocolate and raspberry profiteroles

French macarons

Mini rhubarb and crème patissiere tarts



BRIDE & BRUNCH

PERFECT FOR:

HEN PARTIES

Celebrate your bride to be in the A' Chùilidh, our dedicated events space. Its name, meaning "the secret hiding place" reflects exactly what it offers: a tucked away, atmospheric room designed for celebrating. With adaptable layout options, thoughtful lighting, and a style that blends modern comfort with subtle Scottish character.

Start the afternoon with a glass of prosecco or a mimosa, enjoy a delicious brunch dish of your choice, then wrap it up with a signature cocktail.

BRUNCH DISH INCLUDED



SIP & SPRITZ BRUNCH

PERFECT FOR:

HEN PARTIES, BIRTHDAYS, CELEBRATIONS & WEEKEND SOCIALS

Guests are greeted with a Classic Aperol, Hugo or Limoncello Spritz (or non-alcoholic citrus spritz) on arrival to kick off the experience in style. Brunch will then be followed by a second spritz of choice.

BRUNCH DISH INCLUDED



BRUNCH MENU

Choose one main brunch dish from the menu, such as:

BRIOCHE FRENCH TOAST

With bacon and maple syrup

EGGS BENEDICT

Freshly toasted Freedom Bakery sourdough with honey-baked ham, poached eggs and a hollandaise sauce

BREAKFAST STACK

Brioche French toast served with lorne sausage, Stornoway black pudding, potato scone, bacon and poached egg

VEGGIE STACK (v)

Brioche French toast served with vegetarian sausage, mushrooms, potato scone and poached egg

SCRAMBLED EGGS ON TOAST WITH SCOTTISH SMOKED SALMON

Freedom Bakery sourdough toast with scrambled eggs and Highland smoked salmon

AVOCADO AND POACHED EGGS ON TOAST (v)

Freedom Bakery sourdough toast with two Scottish poached eggs and crushed avocado

BUTTERMILK PANCAKES

Served with your choice of:

**BACON & MAPLE SYRUP
STRAWBERRIES & WHIPPED CREAM
NUTELLA & BANANA (v)**



THE SIGNATURE SIP MASTERCLASS

PERFECT FOR:

**HEN PARTIES, BIRTHDAYS,
TEAM SOCIALS, CORPORATE EVENTS
& CELEBRATIONS**

Kick off your experience with a fun, hands-on cocktail masterclass led by one of our expert bartenders. Learn the art of shaking, stirring, and garnishing as you create two signature cocktails from our curated menu.

Along the way, enjoy insider tips, techniques, and plenty of tastings to keep the energy high.

WELCOME DRINK

Begin the session with a welcome prosecco on arrival, setting the tone for a lively and social experience.

TWO CURATED COCKTAILS

BUFFET

After the masterclass, indulge in a traditional Scottish-inspired buffet showcasing locally sourced flavours and classic favourites

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SAMPLE MENU

HAGGIS BON BONS

With whisky cream sauce

MEDLEY OF MUSHROOMS (V)

Served in a garlic and cream sauce, with toasted sourdough

CHICKEN GOUJONS

With sweet chilli dip

MINI SCOTTISH FISH & CHIPS

Hand battered Peterhead haddock with thick cut chips

RED PEPPER & GOAT'S CHEESE CROQUETTES

With sweet chilli sauce

FRIES & MIXED SALAD





PERFECT FOR:

**HEN PARTIES, BIRTHDAYS,
TEAM SOCIALS, AND
SPECIAL CELEBRATIONS.**

Start the occasion with a delightful welcome cocktail of your choice on arrival.

Enjoy a specially crafted 3-course lunch, prepared just for you and your guests.

To keep the festivities sparkling, each guest will receive ½ bottle of Prosecco.



DIVAS' DAY OUT

HOMEMADE SOUP OF THE DAY (V)

Served with crusty bread

MACSWEEN'S HAGGIS BON BONS

Served with whisky cream

SCOTTISH HONEY AND SRIRACHA GLAZED CHICKEN

Served with crispy shallots and fresh leaves

MEDLEY OF MUSHROOMS (V)

Served in a garlic and cream sauce,
with toasted sourdough

GOATS CHEESE CROQUETTES (V)

Served with sweet chilli sauce

HAND BATTERED PETERHEAD HADDOCK

With thick cut chips and homemade tartare sauce

STEAK & SAUSAGE PIE

Served with creamy mash and seasonal vegetables

HAGGIS, NEEPS & TATTIES OR VEGGIE HAGGIS, NEEPS AND TATTIES (V)

HOMEMADE LASAGNE

Served with side salad

HAGGIS BURGER

Steak burger in a brioche bun topped with Macsween's haggis, cheese and caramelised onions with burger sauce and shredded lettuce. Served with fries.

GOAT'S CHEESE, AVOCADO AND RED PEPPER SALAD (V)

With mixed leaves, tomato and a citrus dressing

STICKY TOFFEE PUDDING

Served with ice cream

CHOCOLATE WHISKY BROWNIE

Served with cream

APPLE PIE

Served with freshly whipped cream

HOMEMADE IRN BRU CHEESECAKE



THE SECRET SOIREE

PERFECT FOR:

**PRIVATE PARTIES, TEAM SOCIALS,
CELEBRATIONS**

Begin your evening with a sparkling welcome - a glass of prosecco to toast the start of a memorable night. Share in the flavours of Scotland with our Gael & Grain Scottish Sharing Platter, a carefully curated selection of bites designed to delight every palate. Savour Macsween's haggis croquettes with whisky cream sauce, smoked salmon with Scottish oatcakes, a medley of mushrooms with garlic cream sauce on toasted bloomer bread or freshly landed hand battered mini fish 'n' chips. For dessert you will enjoy a traditional Scottish dessert Cranachan with Scottish raspberries, whisky, cream and oats.

To round off your evening in style, enjoy one of our bespoke signature cocktails, expertly crafted by our bartenders to provide the perfect finish to a night of great company, exceptional food, and warm Scottish hospitality.



ENTERTAINMENT PACKAGES

To enhance your event and make it truly memorable, incorporate some of our entertainment packages.

EEEK!

Looking to bring your team together in a fresh, fun and memorable way? Gael & Grain offers the perfect setting for team building, combining great food, flexible space, and a unique partnership with Eeek! Escape Rooms. We can host their tabletop escape games right here at the venue - no travel required. These fully mobile games are designed for groups, playable at a dinner table, making them perfect for corporate events, away days, and group challenges.

GOOD EGG COMEDY

Whether you're a comedy enthusiast or just looking for a great night out, the Comedy Lounge promises an unforgettable experience with its line-up of talented comedians and regular shows. Why not add a comedy show to your private event and give your guests a night of laughter they'll never forget?

ADDITIONAL OPTIONS AVAILABLE

Piper to welcome your guests

Whisky Tastings

Live Scottish Trad Music

Gin tastings

***MORE DETAILS ON PRICING
AVAILABLE UPON REQUEST.**



WEDDINGS AT GAEL & GRAIN

At Gael & Grain, we believe your wedding day should feel effortless, intimate, and beautifully memorable. Whether you're planning a relaxed celebration or a refined dining experience, our stunning spaces and dedicated team provide the perfect setting for your special day.

OUR WEDDING SPACES

MAIN BAR & DINING – SEATS UP TO 65, STANDING 100

Ideal for larger celebrations, the main bar & dining space offers a welcoming atmosphere with elegant décor, warm lighting, and the flexibility to style the room to your vision. Perfect for a full wedding meal followed by speeches, entertainment, and an evening reception.

A' CHÙILIDH – SEATS UP TO 32, STANDING 40

For smaller, more intimate gatherings, A' Chùilidh provides a cosy and characterful private dining space. It's an ideal choice for smaller receptions where atmosphere and personal touches matter most.

A DAY MADE JUST FOR YOU

From the first welcome drink to the final toast, our team ensures every detail comes together seamlessly.

WHAT'S INCLUDED IN YOUR WEDDING PACKAGE

We take care of the details so you can enjoy every moment. All wedding packages include:

VENUE & COORDINATION

- Dedicated co-ordinator
- Exclusive private dining space
- PA system for speeches and background music

FINISHING TOUCHES

- Cake stand and knife
- Linen napkins
- Place cards for all guests
- Personalised printed menus

DINING EXPERIENCE

- Welcome glass of champagne
- Three course wedding meal crafted by our chefs
- Half bottle of wine per person
- A glass of champagne to toast the newly married couple
- Tea and coffee service

EVENING RECEPTION

- Evening buffet for your guests



SISTER VENUES

Gael & Grain is delighted to showcase our other venues located in Glasgow and Edinburgh. All venues are open year-round.



For more information on all venues visit WWW.LOMONDLEISURE.CO.UK



MHARSANTA
restaurant & bar

Situated in the heart of Glasgow's Merchant City, one of the original streets of Glasgow, Mharsanta offers a genuine taste of Scotland.




WWW.MHARSANTA.CO.UK



Van Winkle
BOURBON BBQ GRILL

Van Winkle is Glasgow's go to Bourbon Bar, proudly serving up Scotland's largest selection of Bourbon. Our aim is to bring real quality products, delivered by genuine people, in an atmosphere that allows you to drift off and believe you are in the deepest parts of Kentucky!

WWW.VANWINKLE.CO.UK



TOLBOOTH TAVERN
ESTABLISHED 1820

The Tolbooth Tavern is a cosy traditional Scottish pub full of character and charm, boasting a fantastic spot along the Royal Mile and serving hearty home-cooked Scottish fayre.

WWW.TOLBOOTH TAVERN.CO.UK



THE PARLIAMENT ARMS

Nestled in the heart of Edinburgh's historic Old Town, moments from Holyrood Palace, this welcoming Scottish pub and kitchen celebrates traditional hospitality.



WWW.THEPARLIAMENTARMS.COM



KIRK OF THE LOCHS
— RESTAURANT & BAR —

Signature Scottish Dishes, Outdoor Beer Garden, Weekend Brunch & Sunday Lunch, Drinks and Tastings



WWW.KIRKOTHELOCHS.COM

GAEL & GRAIN

SCOTTISH PUB & KITCHEN



CONTACT US

For all event enquiries,
please contact us on:

23 SANDYFORD PLACE,
GLASGOW G3 7NG

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