

Something Blue

WEDDING CELEBRATIONS

Ibrox Wedding Packages – Valid from 2017 to 2019

Thank you for your enquiry to host your wedding in the special, iconic setting of Ibrox Stadium. There are three wedding packages to choose from depending on your chosen date:

- The **Platinum** Wedding package
- The **Gold** Wedding package
- The **Winter** Wedding package

These have been designed to offer a variation of choice and will give you the option to choose the best package suited to your wedding day. Depending on your chosen date, if you are looking to custom-build your own package according to your exact requirements and budget, we will be happy to discuss this with you.

Our packages are all based on minimum numbers, but should your planned catering fall below the minimum, each package can be tailored to accommodate this. Please request this at the time of booking.

Ceremonies taking place at the stadium are available at 1pm or 4pm. For exclusive access, an additional charge may apply.

It's your wedding – the most special day of your lives and we will work with you throughout to deliver a day that exceeds your expectations.

All three of our packages include the following:

- A professional wedding co-ordinator to assist you in planning your wedding
- A master of ceremonies
- A blue carpet arrival at The Rangers Football Club
- Hire of the main reception suite for your wedding breakfast
- Drinks for your guests, as detailed in your chosen package
- A personally selected menu for your guests to enjoy, as detailed in your package
- An exclusive tour of the stadium for photographs with the bridal party
- Access to the prestigious Trophy Room
- Personalised Rangers Football Club menus
- Bespoke table plans and name cards
- Oval floral arrangement for the top table in your chosen colour theme
- Standard table linen and napery ordered to your colour theme
- Engraved commemorative cake knife to keep as a gift
- A complimentary dinner with a bottle of wine for the bride and groom in the Argyle House Restaurant to mark the occasion of your first year anniversary



The Platinum Package

Adults	£70.00 per person
Juniors (10 to 15 years old)	£35.00 per person

Available all year round - up to 20% discount available for mid-week and off-peak dates.
Minimum numbers 45.

The Platinum Drinks Package

1 glass of sparkling wine or orange juice after ceremony*

1 glass of sparkling wine or orange juice with the toasts*

Half a bottle of Rangers house wine per person during the reception meal

**Upgrade from sparkling wine to champagne for £5.00 per person*

Canapés

Chocolate dipped strawberries after ceremony

The Platinum Menu Selector:

Please choose from the following four course menu selection, one dish for each course for all of your guests:

Starters

Organic oak smoked salmon, red char salad, sweet shallot and caper dressing

Chicken liver pate with red onion marmalade and oatcakes

Traditional haggis, neeps and tatties with a malt whisky jus

Seasonal melon served with parma ham, rocket and shaved parmesan with rustic bread

Soup Course

Bride and groom's choice of soup

Main Course

Breast of free range chicken, woodland mushrooms and smoked bacon with a roast garlic and red wine jus

Prime sirloin of aged beef, rosemary flavoured Yorkshire pudding, roasted potatoes and rich marsala pan jus

Roast rump of lamb, gratin potatoes, sautéed spinach, shallot purée and thyme jus

All main courses will be served with seasonal vegetables and potatoes (if not specified)

Desserts

Vanilla pod cheese cake with chocolate and hazelnut sauce

Berry fruit pavlova with honeycomb pieces and mascarpone cream

Rich chocolate fondant with fudge sauce and white chocolate ice cream

A selection of French and Scottish cheese with celery, grapes and water biscuits

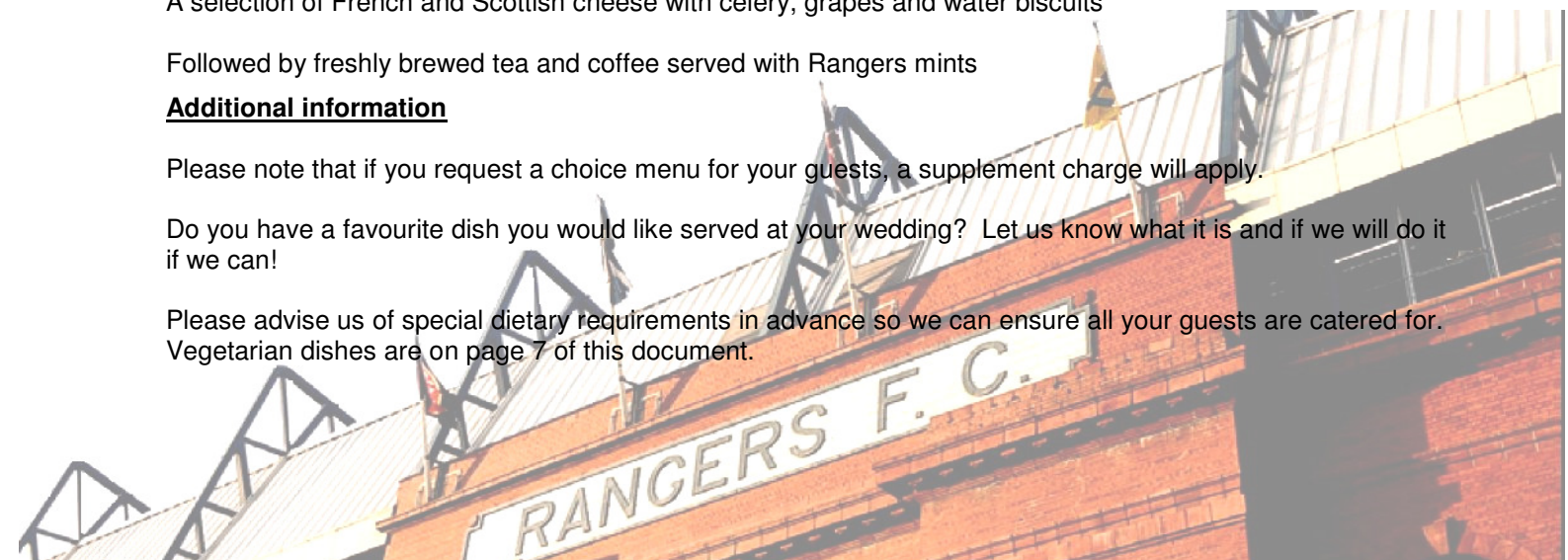
Followed by freshly brewed tea and coffee served with Rangers mints

Additional information

Please note that if you request a choice menu for your guests, a supplement charge will apply.

Do you have a favourite dish you would like served at your wedding? Let us know what it is and if we will do it if we can!

Please advise us of special dietary requirements in advance so we can ensure all your guests are catered for. Vegetarian dishes are on page 7 of this document.



The Gold Package

Adults	£62.00 per person
Juniors (10 to 15 years old)	£32.00 per person

Available all year round - up to 20% discount available for mid-week and off-peak dates.
Minimum numbers 45.

The Gold Drinks Package includes:

1 glass of sparkling wine or orange juice after ceremony

1 glass of sparkling wine or orange juice with the toasts

2 glasses of Rangers house wine during the reception meal

**Upgrade from sparkling wine to champagne for £5.00 per person*

The Gold Menu Selector

Please choose from the following three course menu selection, one dish for each course for all of your guests:

Starters

Rosette of sweet seasonal melon, passion fruit sorbet with vanilla pod syrup

Parfait of chicken livers, wrapped in smoked bacon with pear and red onions chutney

Bride and Groom's choice of soup

Main Course

Breast of chicken wrapped in pancetta with mozzarella cheese, vine tomatoes and oregano coulis

Prime cut of beef, horseradish mash and woodland mushroom ragu

West coast salmon, dusted in cajun spices, with a lime and red onion salsa

All main courses will be served with seasonal vegetables and potatoes (if not specified)

Desserts

White chocolate and raspberry ripple cheesecake

Toffee and caramel tart with vanilla pod cream and red berry compote

A selection of French and Scottish cheese with celery, grapes and water biscuits

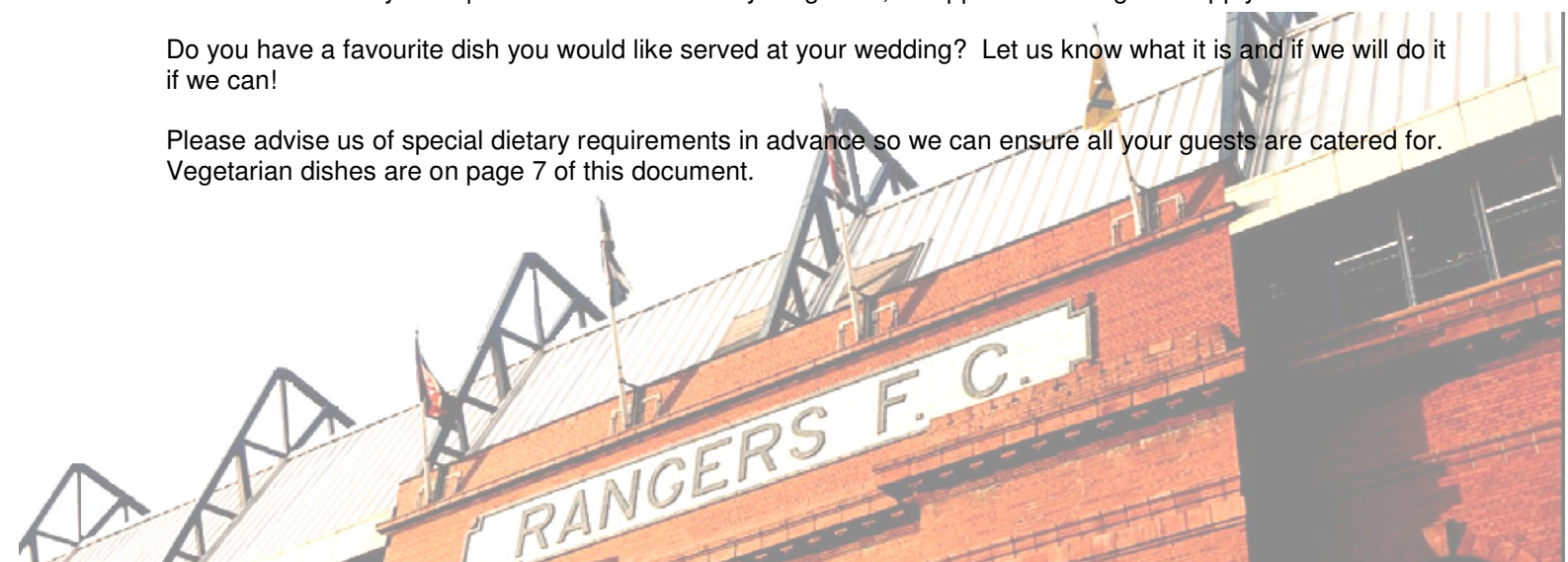
Followed by freshly brewed tea and coffee served with Rangers mints

Additional information

Please note that if you request a choice menu for your guests, a supplement charge will apply.

Do you have a favourite dish you would like served at your wedding? Let us know what it is and if we will do it if we can!

Please advise us of special dietary requirements in advance so we can ensure all your guests are catered for. Vegetarian dishes are on page 7 of this document.



The Winter Package

Adults	£50.00 per person
Juniors (10 to 15 years old)	£25.00 per person

Available from 1 October to 31 March.
Minimum numbers 40

The Winter Drinks Package:

- 1 glass of sparkling wine or orange juice after ceremony
- 1 glass of sparkling wine or orange juice with the toasts
- 2 glasses of Rangers house wine during the reception meal
- *Upgrade from sparkling wine to champagne for £5.00 per person*

The Winter Menu Selector:

Please choose from the following three course menu selection one dish for each course for all of your guests:

Starters

- Galia melon with blackcurrant sorbet, seasonal berries and champagne syrup
- North Atlantic prawn salad with mixed leaves, fresh lemon and drizzled with pink mayo
- Bride and Groom's choice of soup

Main Course

- Breast of chicken with haggis peppered clapsnot and whisky pan juices
 - Carved rib of beef with a peppercorn sauce
 - Steamed crown of salmon with saffron and mussel nage
- All main courses will be served with seasonal vegetables and potatoes (if not specified)

Desserts

- Baked vanilla cheesecake with white chocolate sauce
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream
- A selection of French and Scottish cheese with celery, grapes and water biscuits
- Freshly brewed tea and coffee served with Rangers mints

Additional information

Please note that if you request a choice menu on the day, a supplement charge will apply.

Do you have a favourite dish you would like served at your wedding? Let us know what it is and we will do it if we can!

Please advise us of special dietary requirements in advance so we can ensure all your guests are catered for. Vegetarian dishes are on page 7 of this document.



Children's Package

Children (aged 4-11)

£18.50 per child

Children's Drinks:

1 soft drink after ceremony

1 soft drink for the toasts

2 soft drinks with wedding breakfast.

Children's Menu

Please choose from the following menu selection one dish for each course for all children attending:

Starters

Cream of tomato soup

Chef's melon boat

Garlic bread

Fruit juice

Main Course

Breast of chicken with creamed mashed potatoes and vegetables

Fish fingers with French fries

Penne pasta with tomato and herb sauce

Pizza squares with French fries

Dessert

Vanilla ice cream



Canapé Selection

Canapé price list

4 items for £6.00 per person
5 items for £7.50 per person
6 items for £9.00 per person
7 items for £10.50 per person

Canape menu

Haggis balls
Prawns marie rose
Mini fish and chips
Smoked salmon bilinis
Feta cheese and olive crostini
Chicken liver pate with oat cakes
Smoked chicken and apricot tarts
Sun blushed tomato and basil croutons
Chocolate dipped fruit

Special dietary and vegetarian options

It is advisable to choose one main course for any vegetarian guests attending your reception. If you have chosen a non-vegetarian starter and/or soup, you will also have to provide a vegetarian alternative on the day. Please note, vegetarian dishes will not be shown on your menu and will be available on a request only basis on the day.

Other special diets

We can cater for dairy free, gluten free and vegan diets. We want all of your guests to enjoy their meal and whilst we can cater for all dietary requirements, if you can advise us in advance, we can ensure your guests are all looked after and provide them with a delicious meal.



Evening Receptions

Finger buffet price list

3 item buffet for £7.00 per person

5 item buffet for £11.00 per person

7 item buffet £15.00 per person

Evening buffet menus

Selection of sandwiches

Mini sausage rolls

Sole goujons with tartare sauce

Mini Scotch/macaroni pie

Skewered tempura battered prawns with chilli sauce

Chicken satay skewers with peanut dipping sauce

Southern fried chicken strips with ketchup

Indian style chicken drumsticks

Vegetable & spinach pakora with minted yoghurt dip

Mini Indian-style snack selection with dip (v)

Margarita pizza slice (v)

Mini vegetable spring rolls (v)

Mini scone with jam and cream

Chef's fresh dessert selection

Additional items, when taking the evening finger buffet menu – suitable for serving after 10pm

Lorne sausage, bacon or potato scone rolls £4.50 per portion

Savoury filled rolls £4.50 per portion

Haggis neeps and tatties £6.75 per portion

Stovies £6.75 per portion

Matchday steak and Scotch pies £2.90 per portion



Other costs to include - valid on all packages

Please note your wedding package includes hire of the main suite for your wedding breakfast only. Prices marked with an asterisk will be charged along with your package price as per your requirements. We can also arrange entertainment, flowers and decorations on your behalf and have outlined guide prices for this below.

Room Hire Charges

Blue Room hire for ceremony when booked along with the packages	£310.00*
Blue Room hire for ceremony only	£510.00
Exclusive access to areas within the stadium for photos *For ceremony only guests	£150.00
The Members Lounge for a drinks reception	£310.00*
The Thornton or Cooper Suite for a day / evening reception	£415.00*
The Ibrox Suite for a day / evening reception	£525.00*
Evening door stewards – Compulsory (For receptions of over 150 guests 2 stewards would be required)	£99.00

Suggested donation to the minister for conducting the ceremony (Will be given to the Rangers Charity Foundation)	£150.00
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Entertainment

Evening DJ	£300.00
Bands	From £700.00

Optional Extras

Pedestal flower arrangements	From £100.00
Floral table arrangements	From £30.00

Suggested upgrades to your package

- Add canapés to your drinks reception from £7.00 per guest
- Upgrade the Ranger's house wine to a superior choice from our matchday selector - poa
- If you are not sure on your menu choice, you can arrange a tasting in advance for just £50. Your wedding co-ordinator will arrange this for you.