



# ÒRAN MÓR

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WEDDINGS AT ÒRAN MÓR







## CELEBRATING BIG LOVE AT ÒRAN MÓR

I am overjoyed that you are considering Òran Mór for your special day. Òran Mór is not just a venue; it's a promise to make your wedding unforgettable. With its timeless charm and dedicated team, we are excited to create a day that reflects the uniqueness of your love story. Trust us to go above and beyond, ensuring every moment is perfect. We can't wait to be part of your journey and make your dream wedding a reality.

- A note from our General Manager







## THE AUDITORIUM

The star of the show, featuring 'The Hall of Celestial Heavens' a mural by Alasdair Gray, one of the largest public art pieces in Scotland.

OUR SPACES



## DAN MÓR / *Big Poem*

Intimate elegance awaits in our private room within Òran Mór, the perfect setting for intimate and unforgettable weddings.







## THE GALLERY

Intimate ceremonies  
under the stars.



OUR SPACES



## FONNN MÓR / *Big Melody*

Our classically cool late-night piano  
and cocktail bar, perfect for evening  
receptions.







## THE AUDITORIUM

An atmospheric room enhanced by the original stained glass and, as well as retaining many of the original features of the church, offers a contemporary setting in which to hold a wedding. Your special day will also include our Gallery with facilities including a private entrance, private bar and natural daylight with a stunning original architectural setting.

## DAN MÓR

A beautifully appointed elegant space perfect for your intimate reception. The room boasts a private bar and sofa area, lift access and wonderful views over the Kibble Palace and Botanic Gardens. Our Private Dining Suite can be used in conjunction with the Gallery to provide a full day for groups of 15 – 32 guests.

## THE GALLERY

Our perfect spot for an intimate ceremony under the stunning Alasdair Gray mural at the highest point of the building. This balcony space can hold up to 32 guests for a ceremony. Followed by a relaxed and cosy reception in our Private Dining Room (Dan Mór) or Fonn Mór where you and your guests can enjoy an evening of fine dining and dancing.

## FONN MÓR

Formely the vestry of this historic church. Our chic piano and cocktail bar, exclusively yours for intimate wedding receptions of up to 60 guests; features its own private entrance, fully stocked private bar and a grand piano with a stylish ambiance that sets the perfect stage for your special day.







## YOUR WEDDING, YOUR WAY

At Òran Mór, we believe in bringing your wedding vision to life, catering for parties from 15 – 300 guests, offering a range of exquisite settings from small and intimate ceremonies in our Gallery to unforgettable larger celebrations in our stunning Auditorium.

With a dedicated Wedding Coordinator by your side from your initial enquiry to your big day, we ensure a personal and efficient service, guiding you through

all the planning and tailoring the perfect package for you.

Recognising the uniqueness of each wedding, we offer complete flexibility, including bespoke menus and an accommodating approach to any request. At Òran Mór, we're here for you every step of the way, making your wedding journey as seamless and memorable as possible.



## IN-HOUSE WEDDING COORDINATOR

At Òran Mór, we redefine weddings with a tailored approach, steering clear of a 'one-size-fits-all' mindset.

Once your booking is confirmed, we equip you with essential information, including an outstanding third-party supplier list, a dedicated planner, and a comprehensive wedding checklist. Leading up to your big day, we remain fully accessible, ensuring you have all the support to bring your unique vision to life.

On the grand day itself, our expert team excels at seamless coordination, managing guests, and meticulously overseeing every detail of your schedule. We work tirelessly to guide you through each perfect moment, allowing you to relax and savour the joy of your celebration with friends and family.





## WE PROVIDE

- Complimentary menu tasting
- Flexibility to suit any style and size wedding from 15 – 300 guests
- On the day co-ordination from our team
- Fully stocked and staffed bar, with late license at weekends up to 3am
- AV + PA system set up and support
- Private entrance
- Bentwood chairs
- Blue aisle runner
- Candelabras
- Mood Lighting / Disco Lighting
- Cloakroom facility
- White table linen with white tea lights
- Cake stand and knife
- Dog friendly
- Master of ceremonies



## CATERING & BEVERAGE

We envision your wedding feast not just as an exceptional meal but as a celebration of love—a unique gathering of your closest friends and family, marking a pinnacle moment that deserves to be truly extraordinary.

Whether you envision a formal three-course wedding dinner or a lively feast to share, we offer a curated selection of the finest menus. We will collaborate with you to craft a menu that wows and delights your guests.

Our goal is to bring your wedding dreams to life, and we are open to working with different and bespoke ideas.

## DRINKS RECEPTION

At Òran Mór, we present a variety of options to elevate your drinks reception into a truly unforgettable experience. Picture cocktails served from our bespoke gallery bar or a pop up bar loaded with champagne bottles—simply share your wish list, and we'll strive to make it a reality.

While we offer classic drinks packages featuring Prosecco, Beer, and Wine, we're equally excited to collaborate on a tailor-made package that aligns with your vision. Whether you fancy a Gin Bar, a Whisky Station, or even an open bar for your guests, the infrastructure is at your disposal.

We also cater to all preferences with a delightful range of non-alcoholic options, aiming to please every guest in attendance.



AMUSE-BOUCHE

Traditionally, bite-sized treats sent out by the Chef to whet diners appetites for the meal to follow. Please ask the events team for a quote, sample below:

Spiced Smoked Haddock Velouté	Smoked Salmon on Sourdough Caper-Dill Relish
Crab, Avocado & Tomato	Haggis, Neeps & Tatties Timbale Whisky Sauce
Smoked Salmon Tartare	Watermelon & Red Onion Salad (v/vg)
Savoury Parmesan Crème Brûlée	Chilled Gazpacho (v/vg)
Scallop & Mango Vinaigrette	
Seared Beef & Potato Pancake Horseradish Cream	

SCOTTISH TAPAS TRIO STARTERS

Please select three tapas from the options below:

Warm Scottish Goats Cheese (v) Whisky Marmalade	Stornoway Black Pudding Tattie Scone, Spiced Apple Chutney
Smoked Scottish Salmon Parcel Candied Walnuts	Beetroot Carpaccio (v) Scottish Goats Cheese
Langoustine & Avocado Salsa Cocktail Served in a Lettuce Cup (+1 supplement)	Scallop & Crispy Ayrshire Bacon Crumb Pea Purée (+1 supplement)
Skirlie Coated Haggis Bonbon Arran Mustard Mayo	Smoked Salmon Tartare Lemon & Capers
Dunsyre Blue Cheese Bonbon	Mini Aberdeen Angus Beef Wellington



VEGAN/VEGETARIAN STARTERS

Dunsyre Blue & Pear Tart (v) Crisp Mixed Leaf Salad	Apple Gel, Pistachio Crumb, Stem Ginger Foam, Beetroot Sponge
Textures of Cauliflower (v/vg) Pickled Red Grapes, Caper Emulstion & Mint	Salt Baked Celeriac (v/vg) Amaranth, Salsify, Pickled Pear, Onions, Carrot Chutney Beetroot Carapaccio (v/vg) Orange & Caper Vinaigrette, Flatbread
Trio of Heritage Beetroot (v/vg)	

FISH

Spiced Salmon & Crab Cakes (v) Sweet Chilli Sauce, Green Leaf Salad
Hot Smoked Salmon Pickled Cucumber, Horseradish Crème Fraîche
Trio of Scottish Salmon Terrine Beetroot & Apple Salad, Lemon Dressing
Garlic Tiger Prawns Crispy Garlic Croutons, Shavings of Parmesan, Caesar Dressing, Served in Crisp Lettuce Cup
Classic Smoked Salmon Mixed Leaf Salad, Horseradish Cream, Lemon in Muslin, Crusty Bread
Arbroath Smokie & Mull Cheddar Twice Baked Cheese Soufflé Arran Mustard Cream Sauce

SOUP

Cullen Skink Classic Scottish Smoked Haddock Soup with Cream, Velvety Leeks & Potato
Slow Roasted Tomato & Caramelised Onion (v/vg) Garlic Croutons
Carrot & Ginger Veloute (v) Coriander Crème Fraîche
White Bean & Roast Chicken Truffle Oil
Other options available, please ask events team.

MEAT

Timbale of Haggis, Neeps & Tatties Ayrshire Bacon, Parsnip Crisps
Chicken Liver Pate Plum Chutney, Traditional Scottish Oatcakes



MEAT

Classic Chicken Balmoral  
*Breast Of Chicken Stuffed with Haggis,  
Served with Arran Mustard Mash,  
Seasonal Greens, Creamy Whisky Sauce*

Breast of Chicken Stuffed  
with Basil, Sublush Tomato  
& Homemade Ricotta Mousse  
*Wrapped in Pancetta & Served with  
Roast Pepper Sauce, Potato Dauphinoise,  
Asparagus*

Traditional Haggis, Neep & Tatties  
*Ayrshire Bacon, Parsnip Crisps, Whisky  
Cream Velouté*

Bacon-wrapped Pork Tenderloin  
*Clapshot, Green Beans, Whisky  
Honey Glaze*

Roast Pork Loin  
*Caramelised Apple, Creamy Mash, Fine  
Beans, Pork & Cider Gravy*  
**Rump of Spring Lamb**  
*Jerusalem Artichoke Puree, Tomato,  
Broad Bean, Pea Fricassee, Rosemary  
Potato Fondant*

Slow-cooked Daube of Beef  
*Roasted Garlic Mash, Pancetta, Baby  
Onions, Braised Red Cabbage, Broccoli*

Roast Sirloin of Abderdeen Angus Beef  
*Chateaux Potatoes, Buttered Seasonal  
Greens, Roasted Root Vegetables*  
- Option for guests to carve beef at table  
(+2..50 supplement)

Aberdeen Angus Fillet of Beef  
*Gratin Dauphinois, Spinach, Horseradish  
Garlic Cream, Heritage Carrots, Potato  
Crisp (+£4.50 supplement)*

FISH

Fillet of Hake  
*Smoked Potato Croquette, Fennel &  
Lemon Butter, Orange Braised Endive,  
Apple & Dill Salad*

Cullen Skink Risotto  
*Creamy Smoked Haddock Risotto,  
Topped with Crispy Shallots*

Seared Scottish Salmon  
*Potato & Parsnip Purée, Glazed Root  
Vegetables*

VEGETARIAN/VEGAN

Slow Roasted Cauliflower (v)  
*Duki Beans, Goats Curd, Charred  
Braised Shallot, Yuzu*

Goats Cheese Spinach Pithivier (v)  
*Butternut Squash, Red Onion Chutney,  
Candied Walnuts*

Arborio Rice, Spelt Roasted  
Vegetable Risotto (v/vg)  
*Vegan Pesto, Crispy Shallots*

Pan-fried Vegetarian Parmesan Gnocchi (v)  
*Wild Mushrooms, Peas, Radish,  
Sweet Wine Beurre Blanc*

Butternut Squash & Aubergine Tagine (v/vg)  
*Black Olives, Preserved Lemon  
& Almond Cous Cous*

Aubergine & Puy Lentil Daal (v/vg)  
*Crisp Vegetable Tempura, Flatbread,  
Mango Chutney*



DESSERT & CHEESE

Taste of Scotland  
*Vanilla Crowdie Cheesecake, Drambuie  
Soaked Raspberries, Clootie Dumpling  
Ice Cream, Toasted Oat Crumble*

Scottish Raspberry Cranachan Parfait

Hot Sticky Toffee Pudding  
*Vanilla Ice Cream, Toffee Sauce*

Tonka Bean Panna Cotta  
*Hazelnut Meringue, Poached Apricots,  
Shortbread*

Blackberry Apple Crumble  
*Crème Anglaise*

Chocolate Mousse  
*Chocolate Soil, Raspberry Purée*

Apple & Cardamon Cheesecake  
*Caramel Apples, Cinnamon Snow, Cider  
Gel, Cinnamon Ice Cream*

Coconut Sponge  
*Griddled Pineapple, Mango Purée*

Lemon Meringue Tarta  
*Blackberries, Vanilla Cream, Blackberry Gel*

Chocolate Brownie (vg)  
*Hazelnuts, Vanilla Ice Cream, Raspberry  
Compote*

Roast Pineapple & Fennel (vg)  
*Mango Coulis*

Baked Apple (vg)  
*Lemon Sorbet*

A Selection of Scottish Cheese  
*Biscuits, Quince, Grapes, Celery Flowers*





## TWILIGHT WEDDINGS

*Prices from £89 per person*

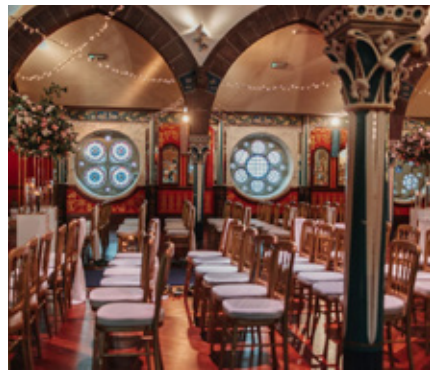
Introducing "Twilight" Weddings at Oran Mor - perfect for couples seeking a more modest wedding day. Our Twilight Weddings allow you to exchange vows later in the day, seamlessly transitioning into an enchanting evening celebration. The unique timing eliminates the need for sit-down meals, formal speeches, and intricate table layouts, sparing the wedding couple from unnecessary stress allowing more time to celebrate and dance the night away with your loved ones.

## TIMELINE

- 4pm • Guests Arrival
- 5pm • Ceremony
- 5.30pm • Drinks Reception
- 7pm • Wedding Buffet
- 9pm • DJ & Party Begins
- 2am • Carriages







Your wedding day is uniquely personal, and we understand the importance of tailoring every detail to your preferences. Offering a completely personalised wedding service, our dedicated wedding coordinator collaborates closely with you to plan and host the day of your dreams. We'll explore a wide range of finishing touches to enhance and customise your day according to your desires. With years of wedding planning


experience, we've curated a list of trusted suppliers who share our commitment to excellence and prioritise our couples. Whether envisioning an intimate ceremony or a grand reception, Òran Mór provides all the elements for a fantastic wedding day—exclusively yours, allowing you and your guests to relax and enjoy the celebration in privacy.








# THE ESSENTIAL INFORMATION


## FACILITIES


- 


Bar
- 


AV
- 


Garden
- 


Kid Friendly
- 


Catering
- 


Heating
- 


Wifi
- 


Late License
- 


Accessible
- 


Loading Bay
- 


Secure Storage
- 


Wedding Planner
- 


Toilets
- 


Staging
- 

Lighting
- 

Dog Friendly
- 

Decorative Services
- 

Security
- 

Botanic Gardens Photo Spot
- 

Ashton Lane Photo Spot

## CAPACITY

Auditorium Seated	160 guests
(252 without Auditorium ceremony)	
Gallery Ceremony:	32 guests
Dan Mor Seated:	32 guests
Fonn Mor Reception:	60 guests



## TAILORED PRICING

We understand that no two weddings are alike, and that's why we believe in crafting personalised packages tailored to your unique needs.

For Spring and Summer celebrations in our Auditorium, the minimum spend ranges from 8K to 15K, depending on the day of the week. If you prefer the intimate settings of Fonn Mór or Dan Mór during these seasons, packages range from 2K to 8K, also dependent on the chosen day.

As the seasons change to Autumn and Winter, the minimum spend for

the Auditorium adjusts to 6.5K to 9.5K, while Fonn Mór and Dan Mór present packages ranging from 1K to 6K, with both variations contingent on the selected day of the week.

Our commitment is to provide you with flexibility and options, ensuring that your wedding experience is not only unique but also tailored to your preferences and budget. Contact our dedicated wedding team to start building the perfect package for your special day at Òran Mór.



## WHERE TO FIND US

📍 Òran Mór  
Top of Byres Road  
Glasgow  
G12 8QX



### Photography Credits:

McGlynn Sisters Photography • Lena Sabala • John Johnston  
Pocket Square Photography by Neil Jarvie • Tommy Gaken Wan

With special thanks to 'Make Believe Events'

## GET IN TOUCH

For a note of pricing and availability,  
please send us an email and we will get  
back in touch.

Our team would love nothing more than  
to take you around Òran Mór, and we look  
forward to telling you more about what  
the venue has to offer.

✉ [barryshaw@oran-mor.co.uk](mailto:barryshaw@oran-mor.co.uk)

☎ 0141 357 6200

📷 @oranmorweddings

**FIND OUT ABOUT UPCOMING  
WEDDING OPEN DAYS:**

➡ [www.oran-mor.co.uk/weddings](http://www.oran-mor.co.uk/weddings)





