





Our dedicated wedding coordinators will be on hand to ensure your day is stress free and goes off without a hitch. We are more than happy to accommodate any special requests you may have, and menus can be tailored to suit the needs of your party.

Please don't hesitate to get in touch if would like a show round, simply call...
0141 552 2101.







"Arta is an absolutely stunning venue where their customer service and organisational skills are second to none. With less than 3 months to plan a whole wedding - these guys absolutely made my day happen. They took away all the stress and made everything simple."

- David & Russell • May 2022



WEDDING PACKAGES

2024 - 2026

£300 MIDWEEK



Valencia

*prices per person

Friday - Sunday £90 2024 \$\infty\$ £100 2025 \$\infty\$ £110 2026

Midweek £80 2024 \$\infty\$ £90 2025 \$\infty\$ £100 2026

- Minimum of 50 Guests
- Choice of 3 Course Meal, Spanish Tapas or Hot Fork Buffet
- Cava Fountain Drinks Reception
- Glass of Wine with Dinner
- Glass of Cava for Toast

Barcelona

Friday - Sunday £105 2024 \$\infty\$ £115 2025 \$\infty\$ £125 2026

Midweek £90 2024 \$\infty\$ £100 2025 \$\infty\$ £110 2026

- Minimum of 50 Guests
- Choice of 3 Course Meal, Spanish Tapas or Hot Fork Buffet
- Cava Fountain Drinks Reception
- · Half a bottle of Wine with Dinner
- · Glass of Cava for Toast
- Tea & Coffee
- Evening Buffet

Madrid

Friday - Sunday £115 2025 № £125 2025 № £135 2026
Midweek £100 2024 № £110 2025 № £120 2026

- Minimum of 50 Guests
- Choice of 3 Course Meal, Spanish Tapas or Hot Fork Buffet
- 3 Choice Canapes service
- Cava Fountain Drinks Reception
- · Half a bottle of Wine with Dinner
- · Glass of Cava for Toast
- Tea & Coffee
- Evening Buffet
- Petal Drop during First Dance





Sunset Evening Reception

£250 ROOMHIRE

Friday - Sunday £30 2024 & £35 2025 & £40 2026 Midweek

£25 2024 \$ £30 2025 \$ £35 2026

- · Minimum of 50 Guests
- Cava Fountain on Arrival
- · Evening Buffet
- · 3 Additional Hot Items
- DJ (4 hours)

INTIMATE WEDDINGS

In Our Courtyard







Toledo

*prices per person

Friday & Saturday Midweek £75 2024 % £85 2025 % £95 2026 £65 2024 % £75 2025 % £85 2026

- Between 15 to 40 Guests
- Choice of 3 Course Meal, Spanish Tapas or Hot Fork Buffet
- Cava Fountain Drinks Reception
- · Glass of Wine with Dinner
- · Glass of Cava for Toast

Marbella

Friday& Saturday Midweek £90 2024 \$\infty\$ £100 2025 \$\infty\$ £110 2026 £75 2024 \$\infty\$ £85 2025 \$\infty\$ £95 2026

- · Between 15 to 40 Guests
- Choice of 3 Course Meal, Spanish Tapas or Hot Fork Buffet
- Cava Fountain Drinks Reception
- · Half a bottle of Wine with Dinner
- · Glass of Cava for Toast
- Tea & Coffee
- Evening Buffet



Havana

Friday & Saturday Midweek £100 2024 \$\infty\$ £110 2025 \$\infty\$ £120 2026 £90 2024 \$\infty\$ £100 2025 \$\infty\$ £110 2026

- Between 15 to 40 Guests
- Choice of 3 Course Meal, Spanish Tapas or Hot Fork Buffet
- 3 Choice Canapes service
- Cava Fountain Drinks Reception
- Half a bottle of Wine with Dinner
- · Glass of Cava for Toast
- · Tea & Coffee
- · Evening Buffet
- Petal Drop during First Dance





WEDDING MENU SELECTOR

To Start

Roasted Plum Tomato Soup (VG)

Ciabatta Croutons

Parsnip Velouté (V)
Curry Oil & Rustic Bread

Roasted Pimento

& Sweet Potato Soup (V) (VG available)

Chilli Oil, Rustic Bread

Mushroom & Tarragon Soup (V)

Rustic Bread

Salad Caprese (V) (VG available)

Basil Pesto, Rocket & Balsamic

Chicken Liver Parfait
Toasted Brioche, Smoked Tomato Jam

Whipped Ricotta & Beetroot Bruschetta (V) Rocket, Balsamic Cherry Tomatoes & Balsamic Glaze

Chickpea & Roasted Garlic Pâté (VG)
Spiced Crostini & Pickled Carrot

Terrine of Ham Hock & Fresh Herbs Bramley Apple Purée, Caper & Shallot Salad

Smoked Salmon & Herb Roulade Lemon Crème Fraiche, Toasted Brown Bloomer

White Crab & Prawn Cocktail (+£2.50)

Bloody Mary Mayo & Toasted Brioche

Hot Smoked Salmon Salad (+£2.50) New Potatoes, Grain Mustard & Chive

Serrano Ham, Melon & Feta Salad (+£2.50) Roasted Pine Nuts, Basil Dressing

Mains

Roast Chicken Supreme Stuffed with Haggis Confit Potato, Green Beans, Asparagus & Whisky Sauce

Scottish Salmon Fillet

Herb Crushed New Potatoes, Roasted Cherry Tomatoes, Butter Sauce

Paprika Spiced Roasted Pork
Garlic Mash, Honey Carrots & Parsnips, Herb Apple Gravy

Serrano Wrapped Chicken Supreme Chorizo & Chickpea Stew, Balsamic Roasted Cherry Tomatoes & Baby Potatoes

Braised Scotch Blade of Beef
Baby Roast Potatoes, Tenderstem Broccoli & Rosemary Jus

Paella of Roasted Red Peppers (VG) Smoked Paprika & Courgettes, Saffron Oil

Risotto of Wild Mushrooms (V) (VG available) Thyme & Italian Hard Cheese with Truffle Oil

Beetroot Tortellini (V)
Goats Cheese Cream Sauce, Herb Salad

Vegetable Wellington (V)
Red Pepper Purée, Mixed Vegetables & Crushed Potatoes

Sweet Potato, Roast Pepper & Chickpea Tagine (VG)

Monkfish Wrapped in Prosciutto (+£4) Baby New Potatoes, Fine Green Beans & Champagne Butter Sauce

Lamb Rump (+£4)

Sugar Snaps, Thyme Jus, Dauphinoise Potatoes & Salsa Verde

Roast Angus Beef (+£4) Mustard Fondant, Caramelised Shallot, Red Cabbage, Green Peppercorn Sauce

Desserts

Crema Catalana
Nutmeg Shortbread Biscuits

Salted Caramel & Dark Chocolate Tart Vanilla Mascarpone, Chocolate Sauce

Lemon Tart Crème Fraiche, Raspberries

Sticky Toffee Pudding
Salted Caramel Sauce, Vanilla Bean Ice Cream

White Chocolate Cheesecake Raspberry Coulis

Selection of Scottish & Spanish Cheeses (+£3)

Fruit Chutney & Arran Oaties

Extras

Intermediate Sorbet Course

Tea & Coffee

*Alternatives or substitutes can be made to cater for allergies.









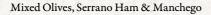


SPANISH DINING EXPERIENCE

A selection of 6 tapas served family style in the centre of your table with a dessert each.

To Start

Pan Y Aceitunas (VG) Bread, Olives, EVOO, Balsamic



The Main Event

Alitas De Pollo

Chicken Wings, Smoked Paprika, Rosemary, Heather Honey

Albóndigas

Lamb & Ricotta Meatballs, Roast Tomato Sauce, Saffron Polenta

Gambas Al Ajillo

King Prawns, Chilli, Coriander, Garlic, Lime, Olive Oil

Paella De Chargrilled Piquillo Pepper (VG)

Tenderstem Broccoli, Spinach, Romesco

Patatas Bravas (VG)

Classic Spanish Fried Potatoes, Rustic Spicy Tomato Sauce

Roast Cauliflower (VG)

Toasted Almonds, Romesco

Dessert

Choose 1 of the following:

Crema Catalana

Nutmeg Shortbread Biscuits

Salted Caramel & Dark Chocolate Tart

Vanilla Mascarpone, Chocolate Sauce

Lemon Tart

Crème Fraiche, Raspberries

Sticky Toffee Pudding

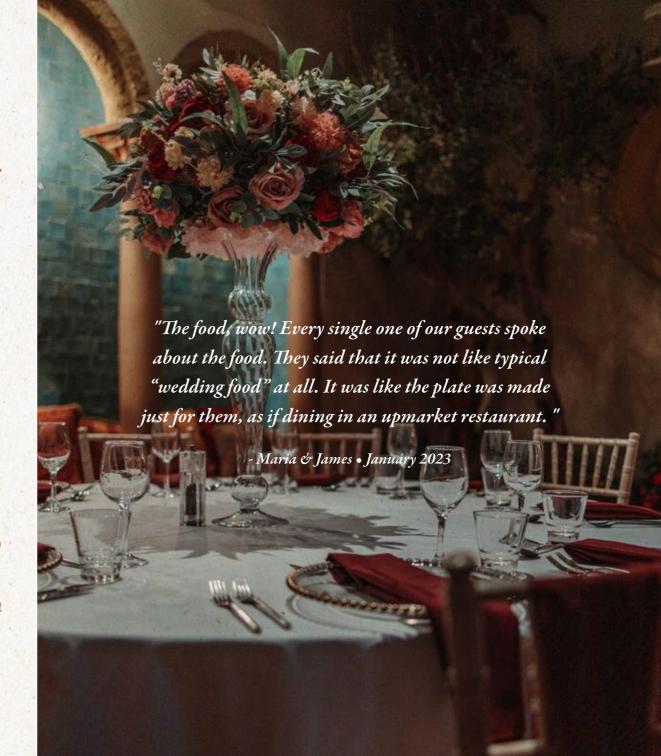
Salted Caramel Sauce, Vanilla Bean Ice Cream

White Chocolate Cheesecake

Raspberry Coulis

Selection of Scottish & Spanish Cheeses
Fruit Chutney & Arran Oaties (£3 supplement)







HOT FORK BUFFET

3 Mains | 3 Accompaniments | 1 Salad | 1 Dessert

MAINS

Harissa Spiced Lamb Casserole

Tomato, Mascarpone & Basil Penne Pasta Bake (v)

Serrano Wrapped Chicken, Rioja & Baby Onion Jus

Chorizo Lasagne

Mediterranean Vegetable Lasagne (v)

Smoked Paprika Macaroni Cheese (v)

Chorizo & Butterbean Casserole

Fillet of Beef Stroganoff, Brandy Cream Reduction

Salmon Supreme, Caper Butter Sauce

Paella Carne (Chicken, Chorizo & Serrano Crumb)

Paella Especial (Chorizo, Chicken, Mussels, Prawns, Squid, Lemon)

Paella Vegetable (Chargrilled Piquillo Pepper, Tenderstem

Broccoli, Spinach & Romesco)

Sweet Potato, Bok Choi & Courgette Curry (vg)

Potato Gnocchi, Basil, Sage & Cashew Nut Sauce (vg)

ACCOMPANIMENTS

Patatas Bravas (vg)

Apricot & Green Pepper Cous-Cous (vg)

Salt Baked New Potatoes, Garlic Aioli (v)

Maple Glazed Roast Root Vegetables (vg)

Garlic Bread (v)

Baked Rice (vg)

Rosemary Duck Fat Roasted Potatoes

Market Greens (vg)

SALADS

Caesar Salad (v)

Gem Lettuce, Parmesan, Croutons

Penne Salad (vg)

Rocket, Parsley, Basil, Pine Nuts

Feta Greek Salad (vg available)

Oregano, Green Pepper, Red Onion, Olives,

Red Wine Vinegar

Orzo Salad (vg)

Green Beans, Roast Red Pepper, Cherry Tomato,

Mint, Parsley & Lemon

Beetroot Salad

Heirloom Tomatoes, Shallots & Sherry Vinegar Dressing

DESSERTS

Catalana (v)

Apple & Rhubarb Crumble with Brandy Sauce (v)

Chocolate Orange Tartlet with Chantilly Cream(vg)

Raspberry Frangipane Tart Fresh Berries (vg)

Burnt Basque Cheesecake (v)

Selection of Spanish & Scottish Cheeses



EVENING BUFFET

Selection of Breakfast Rolls

Additional Hot Items

Add additional hot items to your evening buffet for +£3 per person.

Spicy Potato Wedges With Tomato & Coriander Salsa (V)

Chicken Wings With Rosemary & Smoked Paprika

Tiger Prawn Skewers Marinated With Garlic, Chillies & Coriander

Vegetable Pakora With Spiced Onions & Tandoori Coconut Yoghurt (VG)

Chicken Pakora With Spiced Onions & Tandoori Coconut Yoghurt

Baked Sausage Rolls

Vegetable Spring Rolls With Sweet Chilli Sauce (VG)

Lemon & Thyme Chicken Skewers

Tomato Bruschetta With Mozzarella (V)

Mini Duck Spring Rolls With Hoi Sin Sauce

Sweet Potato & Courgette Falafel Bites With Cucumber Coconut Riata (VG)









The Connoisseur | £20 per person

Elevate your beverages to Moët Chandon Champagne and Premium Wines.

> Add Still & Sparkling Water Package

£10 per table (10 guests)

Upgrade to Prosecco
£2 per person

Spanish Sangria

Swap your wine for Sangria +£2.50 per person

Add Drinks Tokens











PHOTOGRAPHY CREDIT

Neil Thomas Douglas Photography Mr & Mrs M Photography Emma Gray Photography Sean Myles Photography John Clark Photography Isaac Craig Photography Orange Lemur Photography Chic Photo by Jaqui Photography

CONTACT US



For further details or to arrange a walkround, please contact us on:

T: 0141 552 2101 E: events@arta.co.uk W: arta.co.uk A: 62 Albion Street, Glasgow, City Centre, G1 1PA





f artaglasgow o artaglasgow

Book your wedding with us and receive an exclusive 10% off you or a friend's next event with us... perfect for Hen Parties, Stag Parties, & Engagement Celebrations!

