



Hotel
du Vin

One Devonshire
Gardens

Weddings &
Civil Ceremonies



EXCLUSIVE USE

Townhouse No.5 can be hired out in its entirety, including exclusive access to our property's own 'secret' terrace garden for an intimate and sophisticated wedding ceremony and reception.

Whilst very cutting-edge in its approach to our guests comfort, the hotel celebrates all of its opulent original features; rich wood panelling, open fireplaces, dramatic stained glass windows and sweeping wooden staircases.

Exclusive use of Townhouse No.5 is available including 12 truly luxurious bedrooms, suites for double occupancy and the Honeymoon Suite with full Scottish breakfast. Exclusive use gives you access of The Macallan, Glenlivet, Ardbeg, Rosebank and private terrace. There is capacity for up to 80 guests for the wedding ceremony and wedding breakfast. There is an opportunity for live entertainment and an evening reception for up to 100 guests.

Included is the ultimate honeymoon suite Vettriano with roll top bath in front of the fireplace. The suite has a staircase leading to a large downstairs bathroom, double shower and double sinks.

EXCLUSIVE USE CHARGE

Inclusive of room hire, 12 bedrooms & the Honeymoon Suite.

2025

May – September & December £5750
January – April | October – November £5450



2026

May – September & December £5950
January – April | October – November £5650

ROOM HIRE

As an alternative to the exclusive use of Townhouse No.5, our event space can be hired out exclusively without accommodation at the following rates.

Our wedding room hire rates include:

Dedicated wedding co-ordinator

Flowers for table centrepieces

Place cards

Display cards

Personalised menu cards

Candles

Cake knife

Master of ceremonies

Table linen & crockery

Ceremony charge £500 (*over 50 day guests*)

2025

Friday & Saturday

May – September & December £2150

January – April | October – November £1850

Sunday – Thursday

May – September & December £1400

January – April | October – November £1100

2026

Friday & Saturday

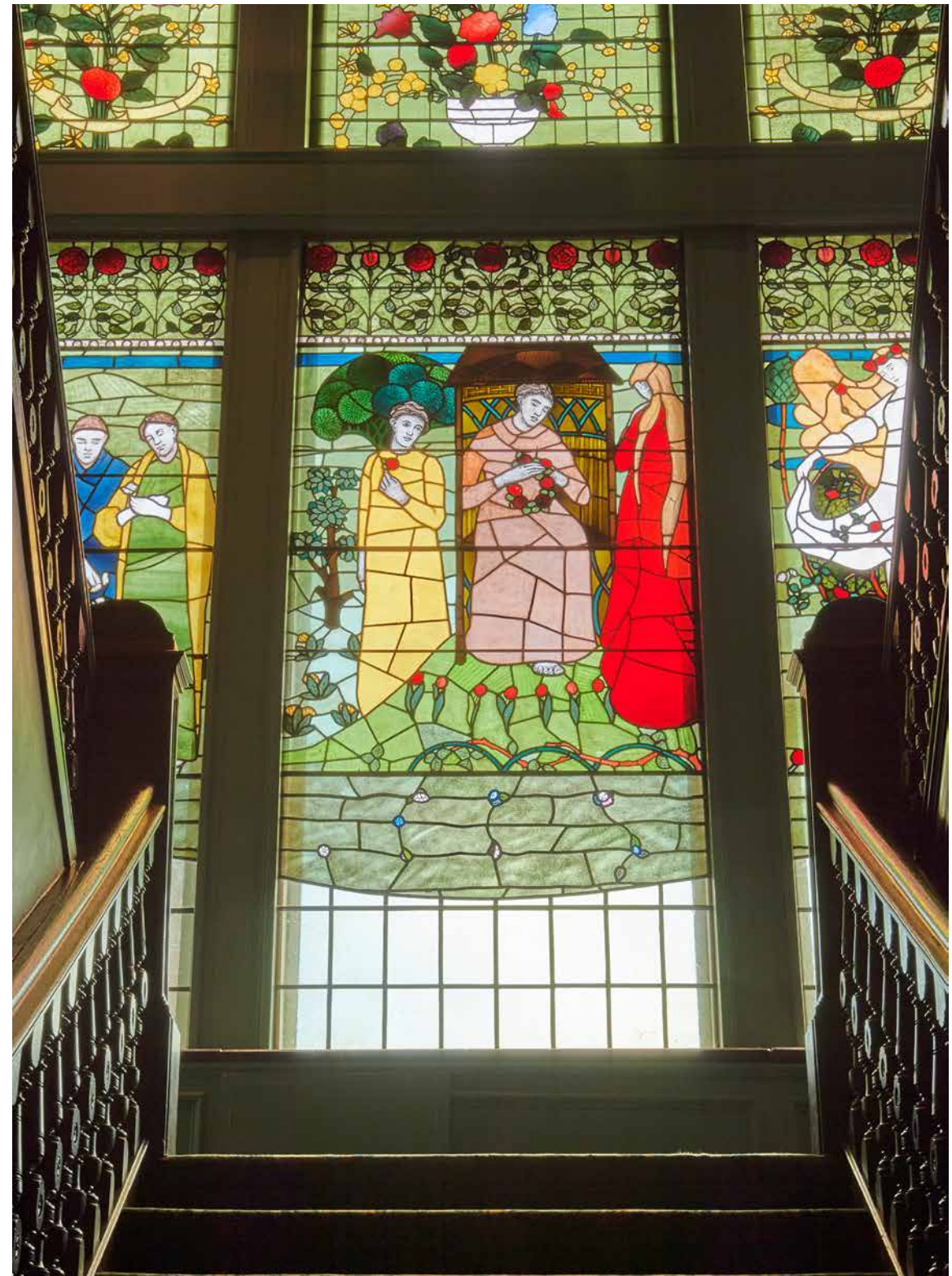
May – September & December £2350

January – April | October – November £2050

Sunday – Thursday

May – September & December £1600

January – April | October – November £1300





CANAPÉS MENU

Crispy Goat's Cheese Bon Bon
White onion purée

Cherry Tomato & Mull Cheddar Tart
Pickled red onion

Mozzarella & Sundried Tomato Arancini
Herb emulsion

Compressed Melon, Feta & Mint

Tandoori Spiced Carrot
Vegan yoghurt, pomegranate

Cured Scottish Salmon Tartare, Caviar & Chive Blinis

West Coast Prawn Croustade
Bisque emulsion, chervil

Mini Fish & Chips
Tartar sauce

Shetland Fish Cake
Buttered leeks

Panko-Crusted Prawn
Spicy ketchup

Whipped Chicken Liver Parfait
Oatcakes, chutney

Crispy Haggis Bon Bon
Wholegrain mustard mayonnaise

Parma Ham, Poached Pear & Blue Cheese

Confit Duck Spring Roll
Date emulsion

Smoked Paprika & Oregano Popcorn Chicken
Spiced Asian slaw

3 canapés for £12 per person | 4 canapés for £15 per person | 5 canapés for £18 per person

(Minimum of 3 canapés)

PERRIER-JOÛET MENU

Haggis, Neeps & Tatties
Whisky jus

White Onion & Parmesan Soup
Herb oil (v)

Hot Smoked Salmon Rillettes
Pickled cucumber, toasted sourdough bread

Cured Ham & Parsley Terrine
Piccalilli, toasted focaccia bread

Granny Smith Apple Sorbet, Yoghurt shards
Passion Fruit Sorbet, Mango salsa

Breast of
Free-Range Chicken
Smoked bacon and onion jus

Roast Loin
of Pork
Apple sauce, wholegrain
mustard jus

Baked North Sea
Cod Loin
Smoked Shetland
mussel sauce

All served with fondant potato, braised carrot, caramelized shallot, green beans

Seasonal Mushroom Risotto
Crisp parmesan, herb oil (v)

Lemon Cheesecake
Mango carpaccio, mango sorbet

Warm Dark Chocolate Brownie
Chocolate sauce, hazelnut ice cream

Slow-Roasted & Caramelized Pineapple
Passionfruit, coconut sorbet

White Chocolate & Vanilla Panna Cotta
Raspberry sorbet, shortbread biscuits

2025 - £70 per person | 2026 - £75 per person

POL ROGER MENU

Chicken Liver Parfait
Orange and fig chutney, toasted brioche

Atlantic Prawn Cocktail
Shredded lettuce, cucumber, tomato, Marie Rose sauce

Lentil & Smoked Ham Soup

Saffron & Parmesan Arancini
Smoked tomato sauce, rocket (v)

Lime Sorbet, Elderflower Syrup
Red Cabbage Gazpacho, Mustard mayonnaise

Rump of
Borders Lamb
Pea and mint jus

Roast Dry-Aged
Sirloin of Beef
Yorkshire pudding,
red wine jus

Baked Scottish
Salmon Fillet
Shellfish bisque

All served with roast château potatoes, creamed savoy cabbage, roast root vegetables

Pumpkin and Sage Ravioli
Roast squash, herb butter, and garlic sauce (v)

Caramelized Vanilla Rice Pudding
Confit orange

Devonshire Sticky Toffee Pudding
Caramel sauce, vanilla ice cream

Lemon Posset
Blueberry compote, shortbread biscuits

Warm Chocolate Tart
Hazelnuts, caramel ice cream

2025 - £75 per person | 2026 - £80 per person

LAURENT PERRIER MENU

West Coast Crab

Pickled kohlrabi, crab emulsion, pink grapefruit dressing

Smoked Duck Breast

Compressed melon, feta, pickled carrot, chocolate

Seasonal Mushroom & Truffle Risotto

Crisp parmesan, rocket (v)

Citrus-Cured Sea Trout Tartare

Pickled fennel, fennel biscuit

Granny Smith Apple Sorbet, Calvados

Fennel Gazpacho, Compressed Cucumber

Roast Dry-Aged Beef Fillet

Truffle and Madeira jus

Royal Deeside Estates Venison Loin

Pickled blackberry and
red wine jus

Poached North Sea Halibut

Crispy oyster, champagne,
and caviar sauce

All served with dauphinoise potato, pancetta-wrapped green beans, king oyster mushroom

Caramelized Shallot, Celeriac & Stilton Tart Tatin

Celeriac and Gruyère cheese sauce (v)

Vanilla Crème Brûlée

Greotine cherries, shortbread

Valrhona Chocolate Délice

Dulcy chocolate crèmeux, passionfruit sorbet

Caramelized Orange Tart

Lemon curd sauce, hazelnut praline crumb

Selection of British and European Cheeses

Fig chutney, quince jelly, sourdough crackers

2025 - £80 per person | 2026 - £85 per person



CHILDREN'S MENU

Garlic Bread
Melon & Berries
Tomato & Basil Soup

Homemade Fish Goujons, Pommes Frites & Peas
Homemade Chicken Nuggets, Pommes Frites & Peas
Tomato Pasta

Fruit Salad
Warm Chocolate Brownie with Caramel Ice Cream

2 courses - £17.50 per person | 3 courses - £19.50 per person

EVENING BUFFET

A Selection of Rolls with Bacon, Potato Scones & Sausage
Served with tea or coffee
2025 - £10 per person | 2026 - £12 per person

Scottish Cheese Board
Chutney, jelly and biscuits
2025 - £15 per person | 2026 - £17 per person

One Devonshire Grazing Board
Scottish cheeses, cured meats, marinated vegetables, olives and bread
2025 - £16 per person | 2026 - £18 per person

Mini Cheese Burgers, Mini Veggie Burgers,
Homemade Sausage Rolls & Margarita Pizzas
2025 - £16 per person | 2026 - £18 per person

DRINKS PACKAGES

Planeta
2 glasses of sparkling wine
1/2 bottle of house wine
*2025 - £32 per person
2026 - £34 per person*

Geoff Merrill
2 glasses of
house Champagne
1/2 bottle of house wine
1/2 bottle of mineral water
*2025 - £39 per person
2026 - £41 per person*

Willi Opitz
2 glasses of
house Champagne
1/2 bottle of wine to
complement your menu
1/2 bottle of mineral water
*2025 - £45 per person
2026 - £46 per person*

Prices may be subject to change



Scan here to view the full
One Devonshire Gardens wedding brochure

All prices subject to change





PRE-WEDDING CELEBRATIONS

Your wedding may be the main event, but there are lots of other memories to share and make with friends and family before the big day.

One Devonshire Gardens is perfect for a weekend away. Perhaps a last hurrah with your nearest and dearest, with an informal wine, cognac or cigar tasting session? Or a relaxing dinner in a private room with your loved ones, to the sounds of tinkling glasses and laughter to celebrate your engagement or anniversary? Or maybe a light supper post-rehearsal, with drinks al fresco in the open-top courtyard to raise a glass before the big day? And if you have something else in mind, just let us know – we're all ears.





**ONE DEVONSHIRE GARDENS
BY HOTEL DU VIN**

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