REALLY DELICIOUS CATERING & EVENTS

FOR THE TALL SHIP, GLASGOW

the Tall Ship



The Tall Ship at Riverside - a unique venue for any special occasion that you and your guests will always remember. The Tall Ship is Glasgow's most original venue for weddings and corporate entertaining. She was built in 1896 on the River Clyde when Glasgow was recognised as the Second City of the Empire and she is now the only Clydebuilt sailing ship still afloat in the UK.

The Tall Ship offers a unique combination of 19th century charm with modern facilities. The atmospheric surroundings evoke dramatic images of a life at sea. Enjoy the unique riverside setting (flood lit in the evening), before going below decks to dine or entertain.

The Tall Ship can accommodate up to 150 people for dining and up to 200 for a reception. The space is very flexible and allows organisers to use imagination and flair to 'wow' their guests. Guests can browse the onboard exhibits or enjoy the riverside sunset from the main deck. Explore The Tall Ship while our catering company provide all the facilities and services needed to make your event a success.

With Really Delicious you can trust that your event at The Tall Ship is in the hands of passionate professionals, familiar with the layout and operational challenges of managing an event in this unique venue.

Oh, and we really love a Tall Ship wedding! Food and drink really can bring people together and we truly believe in its power to ignite an event. This may be your first experience of planning a large event, particularly on a venue as unique as The Tall Ship but don't worry, this isn't ours!

Our event managers will be there to support you every step of the way whilst giving personalised and thoughtful advice on menu choices and the flow of the day. We have a variety of sample menus; however, we like to work with each and every client to create a menu to suit their event and style.



















A Really Delicions Tasting

We would really like to get to know you. Your wedding day is completely unique to you as individuals and we are right by your side shaping your vision for an unforgettable experience from start to finish.

Your tasting experience is your very first chance to get a flavour of your big day. That first tantalising taste through to the first sip and the last drop, we really explore how food and drink should be enjoyed. Our chef and sommelier go hand in hand, should you want to find that perfectly paired glass to complement the feast on your big day.

Really Sustainable

Options, options, options. With the rise of diets such as flexitarianism or casual vegetarianism we can take an environmentally sustainable approach to your wedding menu for the carbon footprint conscious diner.

This might mean a vegetarian or vegan starter with a main course which balances everything out. Eating a bit less of everything with more variety is an approach we fully support.

We are hot on the heels of the top trends for 2021 and beyond. Expect to see an increase in Fair Trade as the provenance of produce is at the forefront of everyone's mind. Also expect to see the humble, yet oddly shaped jackfruit appearing as a knock out substitute for plant based sustainable dining, as well as those so called "ugly" products that get turfed in the bin. This is where we come in, to ensure that nothing goes to waste. Waste is ugly. Ugly can be beautiful and delicious when we get our hands on it.























Canape Menn

Porcini, Parmesan, Arancini Balls (V)

Curried Cauliflower, Mango Chutney Gobi Naan Bites (Vg)

Asparagus, Whipped Burrata, Truffle Oil Cups (V)

Sesame Topped Teriyaki Salmon Cubes, Cucumber Discs

Skewered Jumbo Prawns, Moroccan Chilli Jam Dip

Loch Fyne Smoked Salmon, Soft Goat's Cheese On Rye Toasts

Aberdeen Angus Rare Roast Beef, Yorkshire Puddings, Horseradish Crème Fraîche

Scottish Fillet of Beef, Focaccia, Bearnaise Sauce, Caramelised Onion Chutney

Confit Duck Bon Bons, Sweet Red Chilli, Lime, Ginger Dip

Manchego, Parma Ham Croquettes, Chipotle Mayo Dip

Chicken Liver Parfait, Toasted Brioche, Tomato Chutney

Thai Chicken, Basil, Mango Skewers, Tamarind, Soy Dip

Vg Vegan V Vegetarian GF Gluten Free





Spring Sample Menn Starters

Charcoal Golden Cross Goat's Cheese, Chilli Jam, Pear, Hazelnut and Endive Salad V

Lemon and Dill Crab Cakes, Pea Shoot Salad and Lime Guacamole Pickled Melon, Parma Ham, Charred Asparagus and Rocket Salad GF

Mains

Baked Salmon, Creamed Cabbage, Root Vegetable Mash, Caper and Chervil Butter Sauce GF

Roast Chicken Breast, Dauphinoise Potato, Woodland Mushrooms, Green Beans Red Wine Jus GF

Lamb Rump, Charred Sweet Potato, Tahini Roast Aubergine, Chermoula Dressing GF

Courgette, Lemon Pea and Mint Risotto V Vg

Desserts

Lemon and Gingernut Tarte, Raspberry Coulis Frangipane Paper Bake, Glace Fruits, Citrus Crème Fraîche

Vanilla Panna Cotta, Blueberry Soup GF

Vg Vegan V Vegetarian GF Gluten Free





Summer Sample Menn

Starters

Summer Gazpacho, Hot Smoked Salmon, Sour Dough Croutons

Burrata, Fennel Salami, Marinated Olives, Sun Blushed Tomatoes, Charcoal Pesto GF

Chargrilled Asparagus, Poached Egg, Hollandaise, Crispy Shallots V

Mains

Rump Steak Garni, Home Cooked Chips, Green Peppercorn Sauce GF

Baked Cod, Sautéed Greens, Potatoes and Mussels Nage GF

Roast Leg Of Lamb, Herb New Potatoes, Seasonal Buttered Vegetables, Mint Jus

Gnocci Spinach Pasta with Sundried Tomatoes and Wilted Spinach VVg

Desserts

Baked New York Style Cheesecake, Grand Marnier Summer Berry Compote

Lemon Posset, Raspberries, Lavender Shortbread

Espresso Chocolate Honeycomb Mousse, Blueberries GF

Vg Vegan **V** Vegetarian **GF** Gluten Free



"Really Delicious, from start to finish we were taken care of. What a fantastic team and a seamless day!"



Autumn Sample Menn Starters

Grilled Halloumi, Roast Squash, Pomegranate, Sourdough Crouton and Pea Shoot Salad V

> Lightly Indian Spiced Chicken Terrine, Apple and Pear Chutney, Herbed Salad GF

Smoked Mackerel Pâte, Apple, Celery, Maple Syrup, Artisan Crackers GF

Mains

Pork Tenderloin, Fondant Potato, Cider Vinegar Roast Leek, Calvados Café Au Lait GF

Blackened Cajun Salmon, Roasted Pepper Shallot and Caper Salsa, Creamed Mash, Garlic And Chilli Sauteed Spinach GF

Cauliflower Steak, Chickpea, Cous Cous and Roast Vegetable Tagine VVg

Desserts

Sticky Toffee Pudding, Butterscotch Sauce

Chocolate Brioche Bread and Butter Pudding, Double Cream, Chocolate Fudge Sauce

Apple and Rhubarb Oatmeal Crumble, Vanilla Custard GF

Vg Vegan V Vegetarian GF Gluten Free





Winter Sample Menn Starters

Pan Seared Sea Bass, Langoustine Bisque and Lemon Balm GF

Rare Peppered Onglet of Beef, Celeriac Rémoulade, Micro Herb Salad GF

Woodland Mushrooms, Sourdough Crostini, Burnt Artichokes, Olive Tapenade V

Mains

Slow Braised Daube of Venison, Smoked Squash Purée, Roast Chestnuts, Fine Beans, Tawny Port Reduction GF

Oven Baked Sea Trout, Beetroot Purée, Gremolata Mash, Aged Sherry Vinegar, Sautéed Tender Stem Broccoli GF

Chianti Pearl Barley Risotto, Salt Baked Heritage Carrots V Vg

Desserts

Warmed Clootie Dumpling, Peat Smoked Whiskey Custard

Poached Pear, Drambuie Sabayon, Almond Paper Bake GF

Coffee, Chocolate, Vanilla Crème De Pâtissière Filled Profiteroles, Salted Toffee Sauce

Vg Vegan V Vegetarian GF Gluten Free





Sharing Platters

Our beautifully bespoke platters are perfect for weddings, birthday parties, corporate functions and everything in between.

Laden with the best quality produce there is to offer – think artisan cheeses topped with lashings of fresh seasonal fruits; cured meats, roast vegetables and fish lovingly handmade to ensure deliciousness as well as creative presentation.

We believe that every meal should be a celebration, which is why every one of our platters is full of delectable colour, and attention to detail. Using only the finest ingredients, we freshly prepare each platter on a canvas of rustic wood.

We can create any platter to perfectly match your personal desires, as well as specific dietary requirements. Start prices below, it's possible to add extra items at £1.50 per head, per item.

Antipasti Platter

Selection Of Cured Meats (Italian Salami, Chorizo, Parma Ham) Buffalo Mozzarella, Sundried Tomatoes, Artichokes, Polenta Chips, Rosemary & Red Onion Focaccia, Tuscan Chicken Liver Pâté with Capers & Lemon, Marinated Olives, Cannellini Bean Dip, Roasted Peppers

Fish Platter

Loch Fyne Smoked Salmon, Cucumber, Caper Salsa, Smoked Mackerel Pate, Marinated Olives,
Prawn Marie-rose, Jumbo Prawns with Lemon, Oregano with Dill Aioli, Pickled Beetroot,
Mini Oatcakes, Sourdough Toasts

Vegetarian Platter

Halloumi, Beetroot Falafels, Sweet Potato Wedges, Roast Courgettes, Hummus with Green Verbena,
Lemon Marinated Feta, Sweet Piquante Peppers, Butter Bean & Rosemary Pate
Pitta Bread & Artisan Biscuits

Vegan Platter

Crudities Carrots, Celery, Radish, Cherry Tomatoes, Roast Peppers, Aubergine, a Trio Flavoured Hummus,
Pea Pastizzi Pastries, Wild Mushroom & Tarragon Pate, Pickled Fennel,
Marinated Olives Toasted Ciabatta

Vg Vegan V Vegetarian GF Gluten Free





Childrens Menn

Half Portion of The Adult Main

Mini Lasagne with Crusty Garlic Bread

Crispy Chicken Goujons, Triple Cooked Chips, Tomato Sauce

Fish, Chips, Peas, Tartar Sauce

Meatballs, Penne Pasta, Tomato Ragu

Cheese Burgers, Chunky Chips, Burger Relish

Sausage, Mash, Carrot, Broccoli

Dessert

Chocolate Brownie, Ice Cream

Baby Ice Cream Sundae

Fruit Salad Pots, Cream

Fruit Skewers

Mini Cheesecake, Sprinkles & Fruit

TIP: To keep the kids entertained throughout the meal why let us pop in an activity pack with colouring books and puzzles to keep them out of mischief during the speeches.

Vg Vegan V Vegetarian GF Gluten Free



Evening Buffet

Get everyone refuelled for the dance floor with your evening buffet! Below are some options you can choose from but feel free to bring your own ideas! We like to work with you to suit your style!

Breakfast Rolls

Choose from Bacon, Lorne, Black Pudding, Tattie Scone, Veggie Sausage Rolls (2) Vg

Pakora

Chicken Pakora with a Selection of Dips (GF Available)

Vegetable Pakora with Dip (2) V Vg (GF Available)

Spinach & Brie Pakora

A Selection of Hot Mini Pies with a Variety of Fillings

3 Cheese Macaroni Chicken Curry Chicken & Leek Beef & Sausage

Vg Vegan V Vegetarian GF Gluten Free























Services Breakdown

We like to be as open as possible about our charges so there are no surprises!

Crockery & Cutlery Hire from £3.00

Linen Table Cloths dependent on quantity and style required. Eg, 70×108 " white linen from £10.00

Tables / Chairs

Price varies depending on requirements. Let us know what you would like and we'll try to source it for you.

Event Manager

Free of charge. One of our event managers will work to plan your event with you and will oversee the day to ensure smooth running.

Waiting Staff Hire from £15.00 per hour

Depending on the requirements of your event we can flex the workforce up and down

Delivery

As we are Glasgow based there is no delivery charge to the The Tall Ships.

Tastings

£75 which will be deducted from your deposit when you confirm your booking

Day-Before Set Up

This may only be required for larger numbers. Prices vary depending on requirements.

Planning a large event can be quite daunting but don't worry, our staff are here to support and provide whatever guidance you require.

You should contact us either by email or phone to provide us with an idea of what you're looking for and your style and food tastes. We can then work together to create your desired menu. Following initial talks, we will provide you with a detailed quote.

Any questions please feel free to chat to one of our event managers on the number below.



All Inclusive

You may wish to have everything taken care of, so all you need to do is turn up on the day knowing everything is in expert hands, we're really good at that! Or you may simply just want to choose a menu to suit your taste and budget, and source all the other essentials yourself. You can pick and choose which of the following you wish included, and we'll create a package that's perfect for you.

Our all inclusive services include:

Canapés

3 Course Meal

Crockery and Cutlery

Hot Rolls for Evening Buffet

Table Linen and Linen Napkins

Same Day Set Up and Dressing

Waiting Staff, Chefs and Fully Equipped Kitchen

Your Own Really Dedicated Event Manager

Delivery and Collection