Exclusive Use of

Hazel Restaurant

Your Perfect Private Event Venue





Host Your Next Event in Style

Looking for an unforgettable venue for your special event?

Hazel Restaurant, exclusively yours for an evening or day to remember. Whether it's a wedding, corporate event, milestone celebration, or intimate gathering, Hazel offers the ideal setting with our bespoke services tailored just for you.





Why Choose Hazel?

- **Exclusive Use:** Enjoy full privacy for your event, ensuring an intimate and personalized experience.
- **Elegant Atmosphere:** Modern and stylish interior with a warm, welcoming ambiance that fits any occasion.
- Customisable Menus: Delight your guests with our expertly crafted menus designed by Jean Paul Giraud and team. With options to suit all your preferences.
 From gourmet dinners, to canapes or creative cocktails, chef & his team will create the perfect menu to suit.
- Impeccable Service: Our dedicated staff will attend to every detail, ensuring a flawless experience from start to finish.
- Versatile Space: Hazel is perfect for small, intimate gatherings or larger parties with customizable seating arrangements.
- Prime Location: Conveniently located just off George Square and within a 5-minute walk from Glasgow Queen Street Station, Glasgow is a haven from the urban world just outside the window.





Perfect For

- Weddings & Receptions
- Corporate Events & Meetings
- Anniversaries & Milestone Celebrations
- Private Dinners & Exclusive Gatherings
- Brunches & Afternoon Teas
- And More...





Pricing & Minimum numbers

£55 per person

Menu changes seasonally

Sunday - Thursday
Minimum 60 people

Friday & Saturday lunch
Minimum 70 people

Friday & Saturday evening
Minimum 100 people

Below minimum numbers considered with room charge hire.



Hazel Exclusive Use Sample Menu

For tables of more than 12, a pre order will be required 7 days prior to your event

For the table

Artisan bread, whipped maple butter

Small Plates

Chef's soup of the day, charred artisan bread, salted butter (vga)

Whipped goats cheese mousse, beetroot, marinated tomato, frisee (*vga*)

Smoked Scottish salmon, creme fraiche, pickled fennel and cucumber, Peter's Yard crispbread

Tomato and mozzarella caprese salad nut free pesto, rocket (vg)

Lemon and garlic king prawns, cucumber and red onion salsa, romesco

Ham hock and pea terrine, house chutney, sourdough crispbread, watercress

Large Plates

Feather blade of beef, gratin potato, chive buttered vegetables, roasted shallots. Thyme jus

Roasted fillet of North Atlantic cod, butter bean and cherry tomato ragu with mussels

Slow cooked pork belly, creamed spring cabbage, Stornoway black pudding, crispy pork scratching's, cider sauce

8oz Dry aged sirloin steak, frites, mushroom, grilled tomato, peppercorn sauce (£9 supplement)

Roasted breast of chicken romesco, tender stem broccoli, carrots, tarragon foam

Turmeric spiced cauliflower, pomegranate, harissa chickpea hummus, spiced seeds, salsa verde, romesco dressing (vg)

Spaghetti, Kale pesto, garden peas, sun dried tomatoes, crispy garlic crumbs and Pecorino (vga)

Pan fried stone bass, pak choi, garden peas, curly kale, saffron potatoes, dill & cream sauce



Desserts

Citrus almond - polenta cake, coconut yoghurt, lemon sorbet and macerated berries (ve)

Sticky toffee pudding, vanilla pod ice cream and toffee sauce

Crème brulee, house shortbread

Selection of Scottish cheese, apple, fruit chutney, quince, grapes, oatcakes (£6 supplement)

Vanilla cheesecake, tropical fruit salsa, crisp meringue, mango sorbet

Tea, Coffee and Giffnock fudge

Please let your server know of any dietary requirements, allergen information is available on request. Although we strive to take every precaution, unfortunately we cannot guarantee the total absence of trace allergens in our dishes.

Hazel Packages

Hazel Drinks Package £14.00 per person

Arrival glass of prosecco, plus further choice of a bottle of beer (WEST St Mungo) or prosecco.

Hazel 75 Drinks Package £19.00 per person
Arrival glass of prosecco, plus signature Hazel 75 cocktail.

Hazel Full Drinks Package £27.00 per person
Arrival glass of prosecco, plus a bottle of WEST St Mungo
beer or house wine, plus our signature Hazel 75 cocktail.

Canapes By Hazel £19.00 per person
A selection of 4 canapes freshly prepared

Finger Food By Hazel £28.00 per person

Give your guests the chance to sample dishes from the most talked about restaurant in Glasgow with a selection of finger food items delivered by Hazel's superb team.





Enquire Now

For further information please do not hesitate to reach out to the Hazel team!

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