



VOCO[®]

AN IHG HOTEL

Grand Central
Glasgow

Christmas 2026

EAT, DRINK & BE MERRY



'Tis The Season

'TIS THE SEASON TO PARTY!

Unwrap Christmas this year at voco® Grand Central Glasgow and join us for another fabulous festive season. We've created everything you need from bespoke private celebrations and lunches to our famous Christmas party nights. Not forgetting, of course, the magic of an exquisite Christmas Day lunch and the grandeur of our Grand Hogmanay Cèilidh Ball.

No matter what you fancy, all our festive events have been specially curated to create magical memories with friends, colleagues and loved ones.

And if you fancy making your party last that little bit longer, just ask our lovely team about overnight stays and enjoy our luxurious bedrooms and indulgent breakfast. The perfect way to restore your energy after a great night out.

GIFT VOUCHERS

Treat someone special with gift vouchers from voco® Grand Central Glasgow this Christmas. Our exclusive vouchers offer something for everyone, from champagne to afternoon tea, as well as overnight staycations.

Alternatively, let them choose their own gift with our monetary vouchers. Visit our website to purchase gift vouchers online - they can be sent via email or posted out, beautifully presented in a gift wallet.

Please note, vouchers are valid for 12 months from the date of issue.



CHRISTMAS PARTY LUNCHES AT A GLANCE

We have the perfect excuse to start your celebrations early – our Christmas lunch parties!

Join the party in the Grand Ballroom or Victoria & Regent Suite with a three-course lunch followed by dancing until 4pm.

The party doesn't end there, though – continue the fun with admission included to our famous Deli Disco afterward with a DJ and exclusive bar that will stay open till late.

LOCATION, DATES & TIMES

Victoria & Regent Suite – 4th, 11th, 18th December

Grand Ballroom – 4th, 5th, 11th, 12th, 18th, 19th December

Arrival 12pm, Sit 12.30pm, Close 4pm

Deli Disco until 7pm

PRICE

£55 per person

Parties of under eight will be seated with other guests due to the layout of the Victoria Suite.

Menu

STARTER

Maple roast parsnip and carrot soup, chive cream

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme-roasted roots, pomme fondant, cranberry and Madeira jus

Sweet potato and cranberry Wellington, pomme fondant, thyme-roasted roots, braised red cabbage and rosemary gravy (VE)

DESSERT

Vanilla and passion fruit cheesecake, white chocolate Chantilly, rum-compressed mango

Apple and speculoos tart, vanilla Chantilly and cherry purée (ve) (ngci)

Tea & coffee

V = vegetarian | VE = vegan

Christmas Party Lunches



If you fancy making your party last that little bit longer, why not book one of our bedrooms from £105 (Thurs-Sun), £155 (Friday) and £190 (Saturday)

CONTACT TO BOOK +44 (0) 141 221 3388 | grandcentral.vocohotels.com | christmasgrandcentral@ihg.com

Festive Flamingo Bingo

FESTIVE FLAMINGO BINGO

Get ready to shake your feathers and bring the festive fun to life with Flamingo Bingo. Hosted in our vibrant setting, this high-energy night out is packed with lively tunes, laugh-out-loud bingo, and camp prizes.

With a DJ calling the numbers, two DJs keeping the party going, and a welcome drink to kick things off, it's the ultimate way to celebrate the season with your besties.

The party doesn't end there, though – continue the fun with admission included to our famous Deli Disco afterward with a DJ and exclusive bar that will stay open till late.

LOCATION, DATES & TIME

Saturday 5th, 12th, 19th December

PRICE

£55 per person

FROM THE LARDER

Salami | Chorizo | Mortadella | Guindilla peppers
Gordal olives | Balsamic onion | Grilled vegetables

SALADS

Classic Caesar, rosemary croutons, cos and parmesan (v) (ve)
Vegan Greek, feta, cucumber and pepper
Radicchio, chilli squash and orange (ve)

BREAD SELECTION

Whole grain sourdough | Rosemary focaccia

FROM THE KITCHEN

Chargrilled cheeseburger slider, red cabbage slaw, pig in blanket skewer
Buttermilk fried chicken, garlic and herb ranch
Korma-spiced cauliflower and paneer pie
Brie and chive croquette, garlic aioli
Spiced Brussels sprout and sweet potato fritters, coriander chutney
Duck fat roast potatoes

FEAST OF SWEET THINGS

Macarons | Passion fruit and mango posset | White chocolate and cherry
cheesecake | Red velvet opéra cake

V = vegetarian | VE = vegan



VICTORIA SUITE PARTY NIGHTS AT A GLANCE

Enjoy fabulous food and entertainment with our Festive three-course set dinner and disco in the beautiful Victoria Suite.

Book on a Wednesday, Thursday or Sunday and you will also receive a complimentary half bottle of wine with your meal!

LOCATION, DATES & TIMES

Victoria & Regent Suite – 4th, 5th, 6th, 10th, 11th, 12th, 13th, 17th, 18th, 19th, 20th December

Arrival 7pm, Sit 7.30pm, Close 1am

PRICE

£59 per person Fridays & Saturday

£55 per person Wednesday, Thursday & Sunday

Menu

STARTER

Maple roast parsnip and carrot soup, chive cream

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme-roasted roots, pomme fondant, cranberry and Madeira jus

Sweet potato and cranberry Wellington, pomme fondant, thyme-roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERT

Vanilla and passion fruit cheesecake, white chocolate Chantilly, rum-compressed mango

Apple and speculoos tart, vanilla Chantilly and cherry purée (ve) (ngci)

Tea & coffee

V = vegetarian | VE = vegan

Victoria Suite Party Nights



If you fancy making your party last that little bit longer, why not book one of our bedrooms from £105 (Thurs-Sun), £155 (Friday) and £190 (Saturday)

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Grand Ballroom Party Nights

GRAND BALLROOM PARTY NIGHTS AT A GLANCE

Set in our beautiful Grand Ballroom, it's the jewel in our Christmas party night crown!

Be ready to party with our resident DJ and fabulous live band. Take in the atmosphere as you indulge in a beautifully prepared three-course festive meal, before dancing away to our disco, and live music from our house band until 1am.

LOCATION, DATES & TIMES

Grand Ballroom - 4th, 5th, 11th, 12th,
18th, 19th December

Arrival 7pm Sit 7.30pm

Close 1am

PRICE

£69 per person

Menu

STARTER

Maple roast parsnip and carrot soup, chive cream

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme-roasted roots, pomme fondant, cranberry and Madeira jus

Sweet potato and cranberry Wellington, pomme fondant, thyme-roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERT

Vanilla and passion fruit cheesecake, white chocolate Chantilly, rum-compressed mango

Apple and speculoos tart, vanilla Chantilly and cherry purée

Tea & coffee

V = vegetarian | VE = vegan



**JANUARY PARTY NIGHTS
AT A GLANCE**

Extend the festive spirit into January & start the year right – by partying the night away in our Victoria & Regent Suite.

Enjoy a delicious festive three-course set meal & disco, plus a half bottle of wine per person.

LOCATION, DATES & TIMES

Victoria & Regent Suite - 9th January
Arrival 7pm, Sit 7.30pm, Close 1am

PRICE

£55 per person



If you fancy making your party last that little bit longer, why not book one of our bedrooms on Saturday 9th January 2027 from £110

Menu

STARTER

Maple roast parsnip and carrot soup, chive cream

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme-roasted roots, pomme fondant, cranberry and Madeira jus

Sweet potato and cranberry Wellington, pomme fondant, thyme-roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERT

Vanilla and passion fruit cheesecake, white chocolate Chantilly, rum-compressed mango

Apple and speculoos tart, vanilla Chantilly and cherry purée

Tea & coffee

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January Party Nights

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Clyde & Queen's presents... "Create your own Christmas!"

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CREATE YOUR OWN CHRISTMAS! AT A GLANCE

Create your own Christmas is the perfect option for those looking to celebrate with their very own bespoke exclusive Christmas party.

Party in style in the privacy of your personally decorated suite complete with its own DJ, dance floor, arrival drinks space and private bar.

And if you are a foodie then this one is definitely for you, as you also receive a choice menu which can be either served at your table or if you prefer, as a Grand Christmas Buffet - the choice is yours.

In fact, the only choice you don't need to make is your pre-dinner drink as we have already included a glass of chilled Prosecco to kickstart your evening!

LOCATION, DATES & TIMES

The Clyde and Queen's Suite

Dates and Times available throughout
November and December

PRICE

£75 per person

Minimum numbers apply.

Menu

STARTERS

Maple roast parsnip and carrot soup, chive cream

Hot-smoked salmon and prawn roulade, pickled apple, fennel and caper-dressed salad

Confit chicken terrine, carrot and apricot chutney, onion crumb and toasted brioche

MAINS

Slow-roasted turkey, apricot stuffing, chipolatas, sprout kraut, thyme-roasted roots, pomme fondant, cranberry and Madeira jus

Venison haunch roulade, sage pomme Anna, tenderstem broccoli, butternut squash purée and mulled wine reduction

Sweet potato and cranberry Wellington, pomme fondant, thyme-roasted roots, braised red cabbage and rosemary gravy (ve)

DESSERTS

Vanilla and passion fruit cheesecake, white chocolate Chantilly, rum-compressed mango

Black Forest cherry, Griottine cherry, chocolate mousse, chocolate brownie, cinder toffee crumble

Apple and speculoos tart, vanilla Chantilly and cherry purée (ve) (ngoi)

Tea & coffee with mince pies

Menu pre order required
7 days before event

V = vegetarian | VE = vegan. Prices are per person.



If you fancy making your party last that little bit longer, why not book one of our bedrooms from £105 (Thurs-Sun), £155 (Friday) and £190 (Saturday)

**THE GRAND HOGMANAY
CÈILIDH GALA BALL 2026
AT A GLANCE**

Ring in 2027 in true style at voco Grand Central's Grand Hogmanay Cèilidh Gala Ball.

Step into the grandeur of the Grand Ballroom. A warm welcome awaits with our traditional piper, followed by a Champagne reception before you take your seat in Glasgow's most iconic ballroom for an exquisite four-course feast.

Then, dance the night away with our lively cèilidh band and resident DJ, carrying the celebrations through the bells and beyond – until 2am. An unforgettable evening of music and memories awaits!

Parties of under eight will be seated with other guests due to the layout of the ballroom.



PRICE

£135 per person

DATE & TIME

31 December 2026

Arrival 7pm, Sit 7.30pm,
Close 2am

ACCOMMODATION

One-night stay from £429

Tickets to the Hogmanay ball and breakfast for two adults sharing a double or twin standard room.

**Two-night stay (31st & 1st)
from £578**

Two-night dinner, bed and breakfast for two adults sharing a double or twin standard room with tickets to the Hogmanay ball and a £25 credit per person to use towards food at Champagne Central.

Menu

CHEFS' CANAPES

Smoked salmon, brioche, dill crème fraîche and caviar

Fennel and caraway scone, blue murder, onion compote

Whipped goat's cheese tart, carrot and apricot chutney, onion crumb

STARTERS

Confit chicken, apricot and chestnut terrine, liver parfait choux, romanesco, piccalilli gel

Saffron and mozzarella arancini, beetroot pesto, romanesco, balsamic onion (ve)

MAINS

Slow roast beef sirloin, truffle and sage pomme anna, carrot & mustard puree, beef shin, heritage carrot and pink peppercorn jus

Butternut squash and fennel pithivier, truffle and sage pome anna, braised chicory, tarragon jus (ve)

DESSERTS

Candy apple white chocolate mousse, caramelised apple, brandy crème anglaise, burnt chocolate soil, compressed apple

CHEESE FOR THE TABLE

Scottish cheeses, Arran oatties, plum and apple chutney, grapes, apricots

Tea, coffee and wee sweet treats

V = vegetarian | VE = vegan. Prices are per person.



**The Grand Hogmanay
Cèilidh Gala Ball**



Christmas Day At Champagne Central

CHRISTMAS DAY LUNCH AT A GLANCE

Have a relaxing Christmas Day and celebrate together with your loved ones in the stunning surroundings of Champagne Central.

Forget about any cooking or washing up, instead just take the time to enjoy beautifully prepared food, some festive refreshments, and a lot of precious time together.

LOCATION, DATES & TIMES

Champagne Central
Christmas Day 1pm – 4pm

PRICE

Adults £105 per person
Kids 12 & under £40 per person
Under 4 years £20 per person

Menu

Champagne Arrival Drink

AMUSE-BOUCHE

Chef's canapés and Champagne

Prosciutto and sun-blushed tomato tapenade crostini

Fennel and caraway scone, Blue Murder, onion compote

Whipped goat's cheese tart, carrot and apricot chutney,
onion crumb

STARTERS

Maple roast parsnip and fennel soup, truffled brioche
croque monsieur

Hot-smoked salmon and king prawn roulade, Bloody
Mary gel, raw fennel and samphire, sauce gribiche

Duck liver parfait, malt and thyme madeleine, quince,
apple, golden raisin and beetroot

MAINS

Traditional roast turkey, parsnip purée, cranberry gel,
stuffing bonbon and Madeira jus

Slow-cooked Scottish sirloin, carrot and mustard purée,
beef shin bonbon and pink peppercorn sauce

Treacle-glazed celeriac and spinach pithivier, charred
king oyster mushroom, balsamic and herb jus (ve)

FOR THE TABLE

Pot-roasted roots, maple-glazed
chipolatas, sprout kraut

Duck fat roast potatoes, mulled
wine-braised cabbage

DESSERTS

Warm sticky toffee pudding,
butterscotch, salted caramel ice
cream

Scottish cheese selection, Arran
oatcakes, cornichons, carrot and
apricot chutney

"Candy apple" mascarpone
cheesecake, caramelised apple,
brandy crème anglaise, burnt
chocolate soil, compressed apple

Tarragon-poached pear, dark
chocolate and chestnut mousse,
mulled wine brambles, cinnamon
arlette (ve)

Tea, coffee and sweet treats



**FESTIVE
AFTERNOON TEA**

Indulge in the magic of the season with Festive Afternoon Tea at Champagne Central. Gather with loved ones in our elegant setting and savour a selection of seasonal delights, from delicate patisserie to freshly baked scones and festive-inspired savouries.

Whether you're toasting to the festivities with a glass of fizz or soaking up the cosy Christmas atmosphere, it's the perfect way to celebrate the most wonderful time of the year in style.



Menu

SAVOURY SELECTION

Truffle egg mayo and roquette
Brie, fig and honey chutney
Coronation turkey and cranberry
Prawn cocktail brioche
Apricot stuffing sausage roll

SCONES

Treacle and white chocolate scone
Traditional scone
Clotted cream, Tiptree strawberry and blackcurrant jam

SWEET

Blood orange snowflake tart
Blood orange curd, Swiss meringue, butter tart
Chestnut and blackcurrant Christmas tree
Whipped blackcurrant ganache, chestnut and vanilla mousse, sable biscuit
Callebaut chocolate and cherry yule log
Cherry compote, chocolate sponge, chocolate ganache

V = vegetarian | VE = vegan

Festive Afternoon Tea

Champagne Corner Celebrations

CHAMPAGNE CORNER CELEBRATIONS

For a more intimate festive celebration, Champagne Corner offers the perfect setting. With stunning views over Glasgow Central Station, this elegant space is ideal for gathering with friends, family, or colleagues.

Throughout the season, we're waiving the usual room hire fee when you book one of our festive food packages – so you can focus on raising a glass, indulging in seasonal delights, and soaking up the magic of Christmas in the heart of the city.

PACKAGE A £9 PER PERSON

Maple-glazed pigs in blankets and sprout skewer
Herb and apricot stuffing bonbon, cranberry gel
Profiteroles

PACKAGE B £15 PER PERSON

Brie and chive croquette, garlic aioli
Maple-glazed pigs in blankets and sprout skewer
Herb and apricot stuffing bonbon, cranberry gel
Profiteroles
Mince pies

PACKAGE C £20 PER PERSON

Brie and chive croquette, garlic aioli
Smoked salmon, caviar, blini
Parmesan and herb scone, bacon jam
Herb and apricot stuffing bonbon, cranberry gel
Buttermilk chicken brioche slider, pig in blanket skewer
Macarons
Profiteroles
Mince pies



The small print


All offers, prices and party dates are subject to availability and must be pre-booked and paid in advance. A minimum of 10 tickets must be purchased for our Christmas parties (excludes Festive Flamingo Bingo, Victoria Suite Party Lunches and Dinners and Hogmanay). Victoria Suite Lunches and Dinners, Festive Flamingo Bingo and Hogmanay includes shared tables.

Provisional bookings must be confirmed within 7 days and secured with a non-refundable, non-transferable deposit of £20 per person for Christmas parties and £40 per person for Hogmanay events & Christmas Day. The full balance is payable by 31 October 2026 for Christmas parties & 30th November 2026 for Hogmanay & Christmas Day, otherwise, your reservation may be released. Full pre-payment of Hogmanay accommodation packages is also required by 30 November 2026, once paid this is non-refundable and non-transferable. Full pre-payments on all Christmas and New Year events are non-refundable and non-transferable.

voco® Grand Central Glasgow reserves the right to alter prices and menu content due to fluctuating market conditions. All accommodation rates are subject to availability. For full terms and conditions, please view our website.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain ingredients. Please note before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

Celebrate the most wonderful time of the year with unforgettable dining at voco® Grand Central Glasgow.

  @vocograndcentral



Finding us

TRAVEL BY AIR

Glasgow International Airport, 7 miles

TRAVEL BY RAIL

Glasgow Central Station, 0 miles

TRAVEL BY ROAD

1 mile to / from M8 J19
Edinburgh, 48 miles
Newcastle, 152 miles
Manchester, 217 miles

HOTEL INFORMATION

99 Gordon Street, Glasgow G1 3SF
+44 (0) 141 221 3388

grandcentral.vocohotels.com



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