



HAPPILY EVER
ARTÀ
WEDDINGS



"Our wedding at Arta was simply amazing. The staff, wedding coordinators and master of ceremonies were all exceptional. The food was great, and our guests all told us that they had the most fun time. The venue looks absolutely stunning and the venue plus surrounding areas are perfect for wedding pictures. I would absolutely recommend Arta for an event but in particular a day as special as your wedding."

- Elisa & Ross • August 2025

Situated in Glasgow's Merchant City, Artà is an award winning wedding venue which oozes all the charm and style of a traditional Spanish retreat. Be transported to the streets of Spain with our grand Spanish townhouse made up of seven individual spaces housed over three floors.



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 you would like a show round, simply call...
0141 552 2101.



OUR WEDDING PACKAGES INCLUDE

Award Winning Wedding Coordinator

Private Dining

* Room Hire

White Table Linen

Cake Stand and Knife

PA System

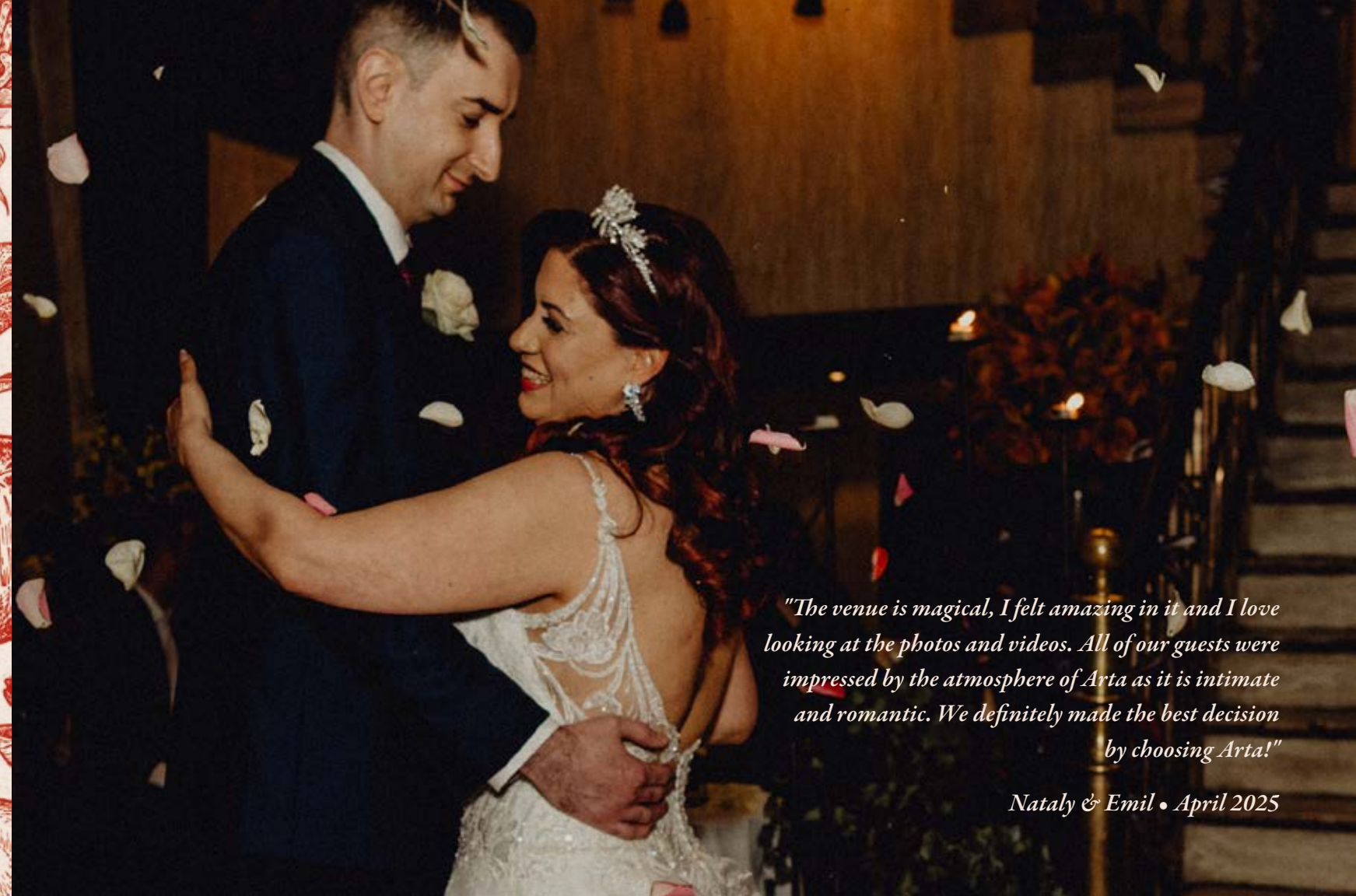
Master of Ceremony

Cava Fountain

* Complimentary Menu Tasting

Postal Box for Cards

**Additional charge applies to Sunset Package*



"The venue is magical, I felt amazing in it and I love looking at the photos and videos. All of our guests were impressed by the atmosphere of Arta as it is intimate and romantic. We definitely made the best decision by choosing Arta!"

Nataly & Emil • April 2025



ROOMS & CAPACITIES

Main Bar

This lavish setting is perfect for your ceremony. Capacity of up to 400 people standing and 120 seated for ceremony, ideal for a band, DJ and Ceilidh.

Courtyard

A unique mediterranean-themed courtyard perfect for photo opportunities. Drinks reception of 60 standing or 40 seated for dinner.

Restaurant

Authentic Tapas restaurant with beautiful feature staircase entrance and it's own private bar. Accomodates up to 120 guests for meal.

Red Room

This private space accomodates up to 70 guests (40 seated) and is ideal for serving your reception buffet and drinks with its own private bar.

Gold Room

This luxurious space complete with bar, dance floor and private bathrooms is perfect for your evening reception, with capacity of up to 100 (60 seated).

Canvas

This versatile area is perfect for a ceilidh, disco, DJ or live band. Housed with a private bar, an evening buffet can be served in this location. Capacity of 250 people.





WEDDING PACKAGES 2026 - 2028

Minimum of 50 adults required | prices per person

Valencia

Friday or Sunday

£110 2026 ~~£115~~ 2027 ~~£120~~ 2028

Monday to Thursday

£100 2026 ~~£105~~ 2027 ~~£110~~ 2028

- 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 or Sunday

£125 2026 ~~£130~~ 2027 ~~£135~~ 2028

Monday to Thursday

£110 2026 ~~£115~~ 2027 ~~£120~~ 2028

- 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 or Sunday

£135 2026 ~~£140~~ 2027 ~~£145~~ 2028

Monday to Thursday

£120 2026 ~~£125~~ 2027 ~~£130~~ 2028

- 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
 - Individual Name Cards | Menus | Seating Plan | Venue Signage
 - Petal Drop during First Dance
- Please get in touch to discuss further.



Sunset Club Package

Minimum of 50 adults required | prices per person

*Applicable for celebrations without ceremony or sit down meal.

Friday to Sunday

£35 2026 ~~£40~~ 2027 ~~£45~~ 2028

Monday to Thursday

£30 2026 ~~£35~~ 2027 ~~£40~~ 2028

- Cava Fountain on Arrival
- Evening Buffet
- 3 Additional Hot Items
- DJ (4 hours)

Palma Package

for 10 to 20 guests | prices per person

Thursday - Saturday

£55 2026 ~~£60~~ 2027 ~~£65~~ 2028

- Use of our Private Dining Room
- Arrival Fizz
- 3 Course Set Menu or Tapas Experience
- Rose Petals on the table

INTIMATE WEDDINGS

Between 20 to 40 guests required | prices per person

In Our Courtyard

Toledo

- 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



Friday & Saturday
£95 2026 ~~£100~~ 2027 ~~£105~~ 2028

Monday - Thursday
£85 2026 ~~£90~~ 2027 ~~£95~~ 2028

Marbella

- 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

Friday & Saturday
£110 2026 ~~£115~~ 2027 ~~£120~~ 2028

Monday - Thursday
£95 2026 ~~£100~~ 2027 ~~£105~~ 2028

Havana

- 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
- Individual Name Cards | Menus | Seating Plan | Venue Signage
- Petal Drop during First Dance

Friday & Saturday
£120 2026 ~~£125~~ 2027 ~~£130~~ 2028

Monday - Thursday
£110 2026 ~~£115~~ 2027 ~~£120~~ 2028

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

3 Starters | 3 Mains | 3 Desserts

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, Daubinoise 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

Preorders must be submitted to the wedding coordinator by the final details appointment.

**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

Mixed Olives, Serrano Ham & Manchego

The Main Event

Alitas De Pollo
Chicken Wings, Smoked Paprika, Rosemary, Heather Honey

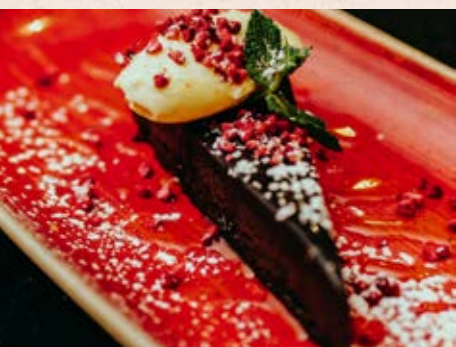
Albóndigas
Lamb & Ricotta Meatballs, Roast Tomato Sauce, Saffron Polenta

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 (£3)
Fruit Chutney & Arran Oaties



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, Capers 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 (vg)
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



CANAPÉS

Haggis Bon Bons (vg available)

Whisky Mayo

Salt Cod Croquettes

Romesco

Sweet Potato & Vegan Feta Empanadas (vg)

Basil Arrancini (v)

Sunblush Tomato Pesto

Duck & Hoi Sin Spring Roll

**vegetarian option available on request*

Chicken Liver Parfait

Smoked Tomato Jam on Oatcakes

Spanish Style Cheese & Ham Croquettes

Garlic Aioli

**vegetarian option available on request*

Whipped Goats Cheese Crostini

Smoked Salmon & Cream Cheese Blinis



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 food is incredible, we had a tapas style dinner during the day and all our guests raved about this and how it wasn't the usual wedding of some meat and vegetables. Particularly the deep fried aubergine!"

- Kelly & Ross • August 2024



ENHANCE YOUR DRINKS PACKAGE

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



ADDED EXTRAS

- Petal Drop
- Tailored Centrepieces
- Additional Flower Arrangements
- Chair Sashes
- String Quartet or Pianist for Ceremony
- Preferential Rates with Local Hotels
- DJ
- Ceilidh
- Piper
- Mariachi Band
- Samba Dancers
- Bands
- First Dance Masterclass
- Cake Packages



"We want to thank all the staff who worked day and night and tirelessly to make our wedding memorable, not just for us but for our guests; who have raved about the venue and the tremendous atmosphere that was created on the day to make it special in so many ways."



- Sharon & Lawrie • June 2024



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

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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!

PHOTOGRAPHY CREDIT

Neil Thomas Douglas Photography
Sean Myles Photography
John Clark Photography
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Shutter Monkey Media
Goodluck Wolf Photography
Madhouse Photography
Bolla Bello Photography
Top Table Photography
Nicola Campbell Photography
Ross Alexander Photography





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