



THE ★★★★★
ALBANY
Let Us Entertain You

Situated in the West End of Greenock, The Albany is a unique venue, offering stunning facilities for a wedding ceremony.

Formally the Orangefield Baptist Church, The Albany is perfect for ceremonies and The Suite can be used for more intimate wedding gatherings. We take great pride in providing a bespoke wedding service from your initial enquiry to your special day offering you flexibility including menus and an accommodating approach to any request.

The Theatre

The Theatre is an inspiring space enriched by the original stained glass window restored by local artist Alex Galloway and, as well as retaining many of the original features of the church, lends itself to adding your own individuality to ensure your wedding day is a unique experience for you and your guests.

Wedding Receptions

The Suite Our beautiful suite is located on the ground floor of The Albany providing a private entrance, private bar, devoted kitchen, disabled access, intimate setting and committed staff to ensure your big day is everything you asked for.



Best of the Best



Weddings

WEDDING CEREMONY & RECEPTION

We offer a bespoke service which caters to your specific requests. For that reason, we don't offer packages. This allows you to pick out the things that really matter.

Three-Course Meal	£ 39.00 pp
Child's Meal/ Portion	£ 16.00 pp
Tea & Coffee	£ 1.20 pp
Sparkling Wine toast	£ 3.95 pp
Evening Buffet Based on Breakfast Rolls	£ 3.85 pp
Alcoholic Favours corkage	£ 1.95 pp
Exclusive Ceremony Hire, MC, Piper & Evening Reception	£ 950.00

Evening Reception 7 pm-Midnight


Max Capacity is 120 guests

Included in hall hire-
Cake Table and Knife

Centrepieces

Twinkle light backdrop

Wedding Planning service



Information on vendors available



Sparkle

Unique



Magical



reception menu

SOUP

Cream of leek & potato

Lentil & smoked bacon

Cream of mushroom, chive and
parmesan

Roasted carrot and coriander

Roasted tomato with Cajun spice &
balsamic

Traditional Scotch broth

STARTERS

Honeydew & Cantaloupe Melon
with cucumber & mixed berry compote

Loch Fyne Smoked Salmon & prawns
with lemon and caper mayonnaise

Chicken Liver pate
red onion & cranberry confit,
Arran oatcakes

Ham Hough & Chicken terrine
with piccalilli

Terrine of roasted Mediterranean
vegetables
with balsamic & red wine puree

Terrine of chicken & chorizo
with red pepper aioli





reception menu

MAIN COURSE

French trimmed supreme of Chicken

stuffed with:

- Haggis
- Black pudding
- Pancetta & smoked garlic
- Sundried tomato, basil & mozzarella

Sauce accompaniment:

- Green peppercorn
- Tomato & Red pepper
 - Café-au-lait
 - Red wine gravy

Roast Sirloin of Scotch beef & Yorkshire pudding

- Roast Gravy
- Green Peppercorn
- Red wine with wholegrain mustard

Pan Seared Shetland Salmon

Leek & rosemary

- Smoked bacon & capers
- Wild mushroom & thyme
- Mussel, caper & cream

DESSERTS

Lemon Tart

lime & vanilla cream &
raspberry puree

White chocolate & Strawberry cheesecake

with strawberry & lime puree

Cranachan Meringue nest

vanilla cream, whiskey,
toasted oatmeal
& raspberries

Chocolate & Orange truffle torte

with vanilla cream & orange dressing

Salad of fresh fruits & berries

with
ice cream

Chocolate profiteroles

with brandy flavoured butterscotch sauce

