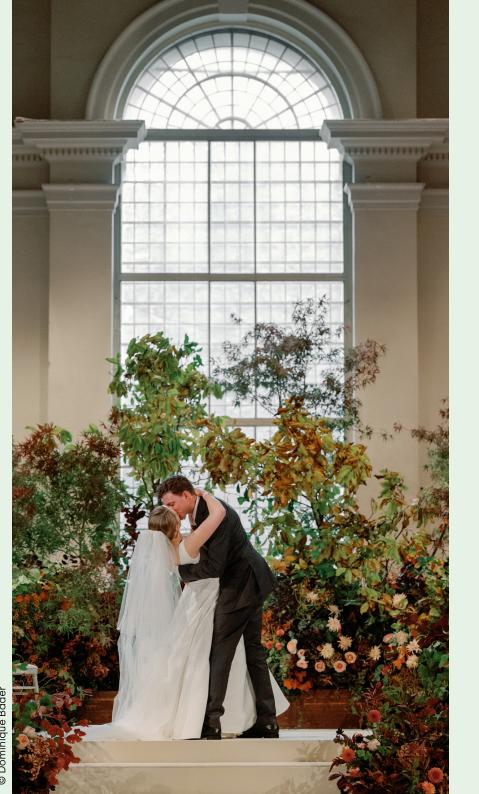


Classic Package

£145 + VAT per person minimum 100 guests

- Venue hire from 12pm-12am
- 3 course wedding breakfast
- Half bottle of wine
- Tea, coffee and petit fours
- Still and sparkling water
- Menu tasting for the wedding couple
- Table linen and napkins
- PA system and microphone
- Dedicated wedding planner
- Cloakroom and Security



Premium Package

£180 + VAT per person minimum 100 guests

- Venue hire from 12pm-12am
- Pre-dinner canapes (x4 per person)
- 1 hour prosecco drinks reception
- 3 course wedding breakfast
- Half bottle of wine
- Tea, coffee and petit fours
- Prosecco toast
- Still and sparkling water
- Menu tasting for the wedding couple
- Table linen and napkins
- PA system and microphone
- Dedicated wedding planner
- Cloakroom and Security

Prestige Package

£220 + VAT per person minimum 100 guests

- Venue hire from 12pm-12am
- Pre-dinner canapes (x4 per person)
- 1 hour prosecco drinks reception
- 3 course wedding breakfast
- Half bottle of wine
- Tea, coffee and petit fours
- Prosecco toast
- Still and sparkling water
- 5-hour bar (beer, wine and soft drinks)
- Menu tasting for the wedding couple
- Table linen and napkins
- PA system and microphone
- Dedicated wedding planner
- Cloakroom and Security



Sample Wedding Menu

From beautiful canapes to a show-stopping banquet, our onsite caterers, Leafi, are known and respected throughout London.

Canapes

Dorset mini steak burger, baby gherkin, chilli jam & micro kale(DF)
Beetroot infused gravadlax, caraway dark rye
and dill mustard (GF DF)
Wild mushroom, parmesan & thyme tartlet (V)

Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

Starter

Prawn cocktail with mango, avocado, pea shoots, lime, chilli dressing & edible flowers (GF)

Roast heritage beetroots, Ragstone goats' cheese, toasted hazelnuts & orange blossom honey dressing, micro red amaranth & viola (GF V vegan cheese available)

Main

Suffolk free roaming guineafowl breast, parmesan dauphinoise potatoes, wilted baby spinach leaves & white wine sauce Organic roasted butternut squash, quinoa, roast cherry tomatoes and herb salad, rose harissa dressing, pomegranate seeds and marinated feta (Vg V GF DF)

Dessert

Eton mess cup & Bitter chocolate truffle torte, raspberries, crème fraiche (GR V vegan available)

Tea, coffee and petit fours



