

WEDDINGS

at

WIMPOLE_{St}



YOUR EXCLUSIVE VENUE

1 Wimpole Street is in London's exclusive W1 district. Located in the heart of London on the corner of 1 Wimpole Street and Henrietta Place, 2 minutes from the hustle and bustle of the famous Oxford Street and Regent Street and nestled between Mayfair and Marylebone.

The home of the Royal Society of Medicine since 1912, officially opened in 1912 by King George V and Queen Mary this landmark Edwardian building has evolved to meet the demands of changing times without compromising its unique character. Behind its impressive façade, you'll find a series of flexible spaces that range from the intimate to the imposing.

The Royal Society of Medicine, who own and operate 1 Wimpole Street, has a long and rich history as a cross-specialty society sharing medical and healthcare knowledge. It has seen prominent figures in medicine and science such as Charles Darwin, naturalist and biologist and Sir Alexander Fleming; awarded the Nobel Prize in 1945 for the discovery of penicillin

OUR ROOMS

1 Wimpole Street offers the perfect mix of modern and contemporary spaces to suit all tastes. Our bespoke wedding service will ensure that your special day flows with effortless elegance and is an occasion affectionately remembered by all your guests.

1 Wimpole Street hosts eight function rooms, each providing their own unique features including:

The Max Rayne Atrium is a stunning room flooded with natural daylight from the vaulted glass roof and surrounding walls. This offers an outside-inside feel when the weather can be temperamental and is a beautiful setting both during the day and at night. This versatile room is perfect for drink receptions, wedding breakfasts or the ceremony.

The Toynbee-Mackenzie ENT Room is a truly inspirational space, developed by our ear, nose and throat section at the RSM. It offers not only two levels but cabinets filled with historical medical instruments and doors onto a small terrace space.

The Club areas have tall windows, providing plenty of natural light, surrounded by traditional style decoration which can be themed to match your wedding colours.

In addition to our reception rooms, 1 Wimpole Street contains 47 bedrooms with en-suite facilities, thus allowing you to base your entire celebration - ceremony, reception and wedding night - within our beautiful property.

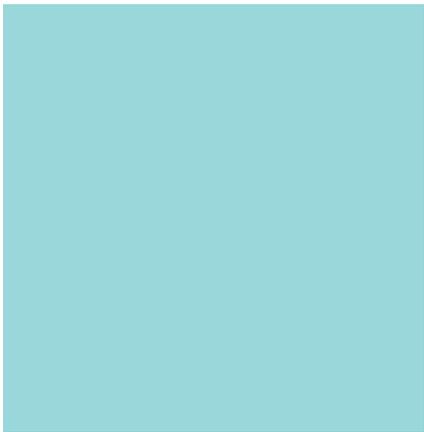
A PERSONAL TOUCH

As one of the finest wedding venues in central London we pride ourselves on having a support team to match.

To ensure no details are overlooked every wedding at 1 Wimpole Street is assigned a dedicated Wedding Planner and to guarantee a seamless service, an experienced Events Manager will be on-hand throughout your special day.

Our preferred suppliers have proven themselves to be an excellent partner for the venue. With the same dedication to detail as us, they will help bring your vision to life.

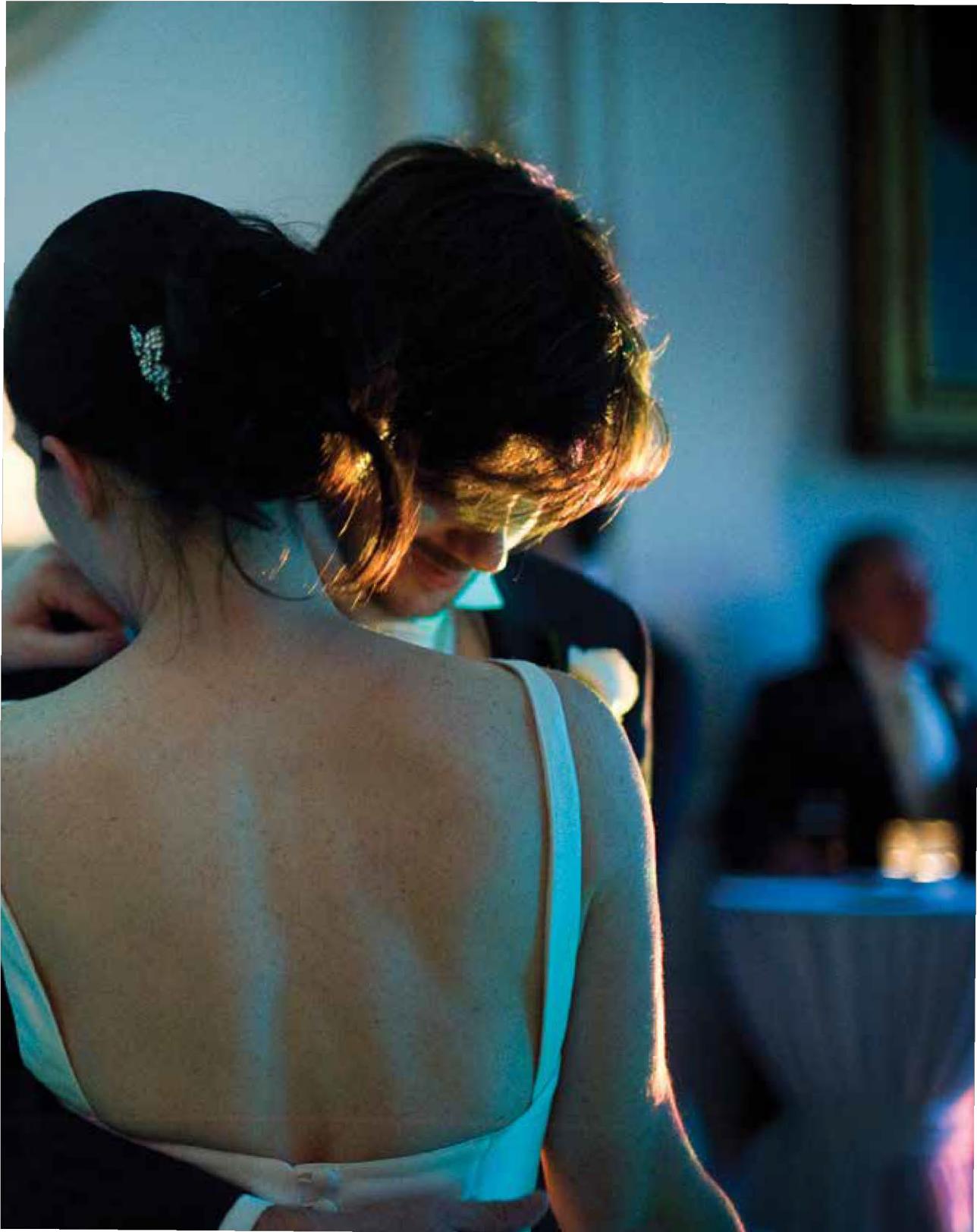




We offer a selection of wedding breakfast menus as well as various options for canapé receptions and evening buffets. Using only the freshest, finest ingredients, our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

To complement this, our wine list has been created to offer both New and Old World, still and sparkling wines to suit your menu choices.





ALL IN THE PERFECT LOCATION

Guests arriving at our idyllic location are welcomed by the distinct façade providing the perfect backdrop for unforgettable wedding day celebrations.

Both Oxford Circus and Bond Street underground stations are a 5-minute walk away. Between them, these stations have direct connections to all major London railway stations, providing guests with easy access whether they are travelling from within or outside of London.

INTIMATE WEDDING VENUE HIRE

WEEKDAY HIRE FROM £600 WEEKEND HIRE FROM £800

Intimate Wedding Venue hire for up to 30 people includes:

- A Wedding Planner
- Food Service Manager on the day of the wedding
- Candelabras on dining tables
- Uplighters and tea-lights
- Printed menus
- Easel for seating plan
- Cake stand and knife

WEDDING VENUE HIRE

WEEKDAY - £2000 WEEKEND - £3000

Venue hire includes:

- Wedding Planner pre-event and on the day of the wedding
- Food Service Manager on the day of the wedding
- Manned cloakroom
- Candelabras on dining tables
- Uplighters and tea-lights
- Printed menus
- Easel for seating plan
- Cake stand and knife
- Menu tasting
- Bedroom stay for the couple on the night of the wedding

Prices do not include VAT

WEDDING PACKAGE

£75 per person

Package includes:

Arrival and post ceremony reception of unlimited soft drinks
Post ceremony reception a glass of Prosecco or non-alcoholic cocktail
with nuts, hand cut crisps, olives and a choice of three nibbles
Three course wedding breakfast including
half a bottle of wine, water, tea, coffee and chocolate mints
A glass of Prosecco for the speeches

WEDDING UPGRADES

Selection of four canapés £12 per person (£18 per person for six)
A glass of house Champagne £5 per person
Post ceremony unlimited Pimm's reception £10 per person
Post ceremony unlimited Prosecco reception £15 per person
Post ceremony unlimited Champagne reception £20 per person

Notes:

Venue hire is from 9am - 11pm (Sunday 10.30pm)

Arrival drinks - 30 min max

Post ceremony reception - 1.5 hours max

Wine is based on House wine (upgrades available)

Prices do not include VAT

CANAPÉS

Optional Upgrade

Hot Canapés

Mongolian spiced lamb canon served with a sweet and savoury Mongolian dipping sauce (gf)

King prawn spiced with saffron, with sautéed chorizo and served with aioli sauce

Honey and mustard glazed chargrilled chicken fillet skewer (gf)

Lobster and salmon Thai flavoured fish cake served with sesame seed and lime sauce

Sweet roasted tomato and basil chutney, red onion marmalade tartlet and

crumbed goat cheese parcel (v gf)

Spinach and butternut squash Arancini (ve)

Cold Canapés

Slow cooked confit Con-fed chicken and tarragon terrine served with
a cranberry relish, on a crouton

“Hendricks” cured Scottish salmon fillet served on a blini with lightly pickled cucumber

Prosciutto rosette served with a plum chutney on a sesame & parmesan puff pastry croute

Cornish crab with spring onion, lime and chilli served with sweetcorn fritter and mango salsa

Mediterranean vegetable and red onion chutney fricassee with micro basil salad tartlet (ve)

Minted green pea panna cotta served with sweet red pepper salsa (v)

Dessert Selection

Duo of white and dark chocolate tartlet

Vanilla buttermilk panna cotta with strawberry broth

Mini champagne and berry jelly shot glass

(v) vegetarian (ve) vegan (gf) gluten free

BANQUET MENU

Please select one starter, one main, and one dessert for all guests

STARTERS

Gin and tonic cured gravadlax and citrus salad

Chargrilled aubergine, pepper, and halloumi salad with balsamic glaze (v)

Crab and salmon fish cake with smoked garlic and wilted baby spinach, served with a lemon butter sauce and garlic crisps

Layered vegetable terrine served with a Stilton poached pear & watercress salad and tomato confit (v)

Chicken liver parfait with a sultana relish, and ciabatta crisp

Caramelised onion tart tatin with a rocket and feta cheese salad (v)

MAINS

Char-grilled Scottish beef fillet, potato gratin, sautéed wild mushroom, truffle cream sauce

Oven roasted Cod fillet, minted pea purée, glazed baby vegetables, potato cake and white wine velouté

Honey glazed duck supreme, fine beans, carrot puree, butter fondant potato & blackberry sauce

Searred sea bass fillet with a Chard asparagus & fennel salad, buttered lemon fondant, beurre blanc

Corn-fed chicken fillet, dauphinoise, sweetcorn puree. Shallots petals, chicken velouté

Wild mushroom and spinach tortellini, confit cherry tomatoes (v)

Sautéed potato gnocchi, roasted pepper sauce basil oil and rocket (v)

Sweet pea risotto with ricotta cheese and leek crisps (v)

(v) vegetarian

BANQUET MENU

DESSERTS

White Chocolate & Champagne Bombe
Summer Pudding, blueberry coulis Devon clotted cream, mint crisps
Dark chocolate truffle torte burnt oranges and Cointreau sauce
Passion Fruit Tart
Rose water buttermilk Pana cotta with crushed strawberries and strawberry sauce
Lemon cheesecake, blackberry sorbet

CHILDRENS' PACKAGE

£25 per person

Package includes activity pack, unlimited water and soft drinks throughout the dinner

MAINS

Chicken or fish goujons with chips
Chicken pesto with penne
Spaghetti Bolognese
Mini mushroom tortellini (v)
Penne with tomato and basil sauce (v)

DESSERTS

Vanilla & chocolate ice cream sundae
Chocolate fudge cake with vanilla ice cream
Cheesecake served with vanilla ice cream

(v) vegetarian

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