

WEDDINGS

*at*

WIMPOLE<sub>St</sub>



## 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

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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

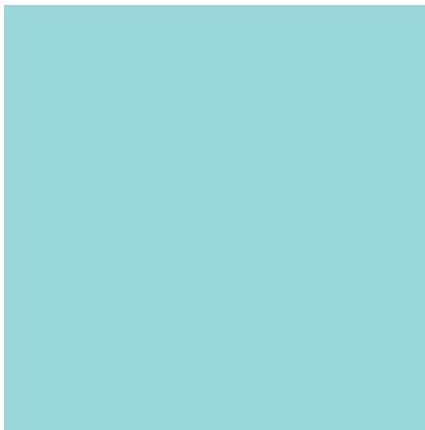
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As one of the finest wedding venues in central London we pride ourselves on having a support team to match.

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.



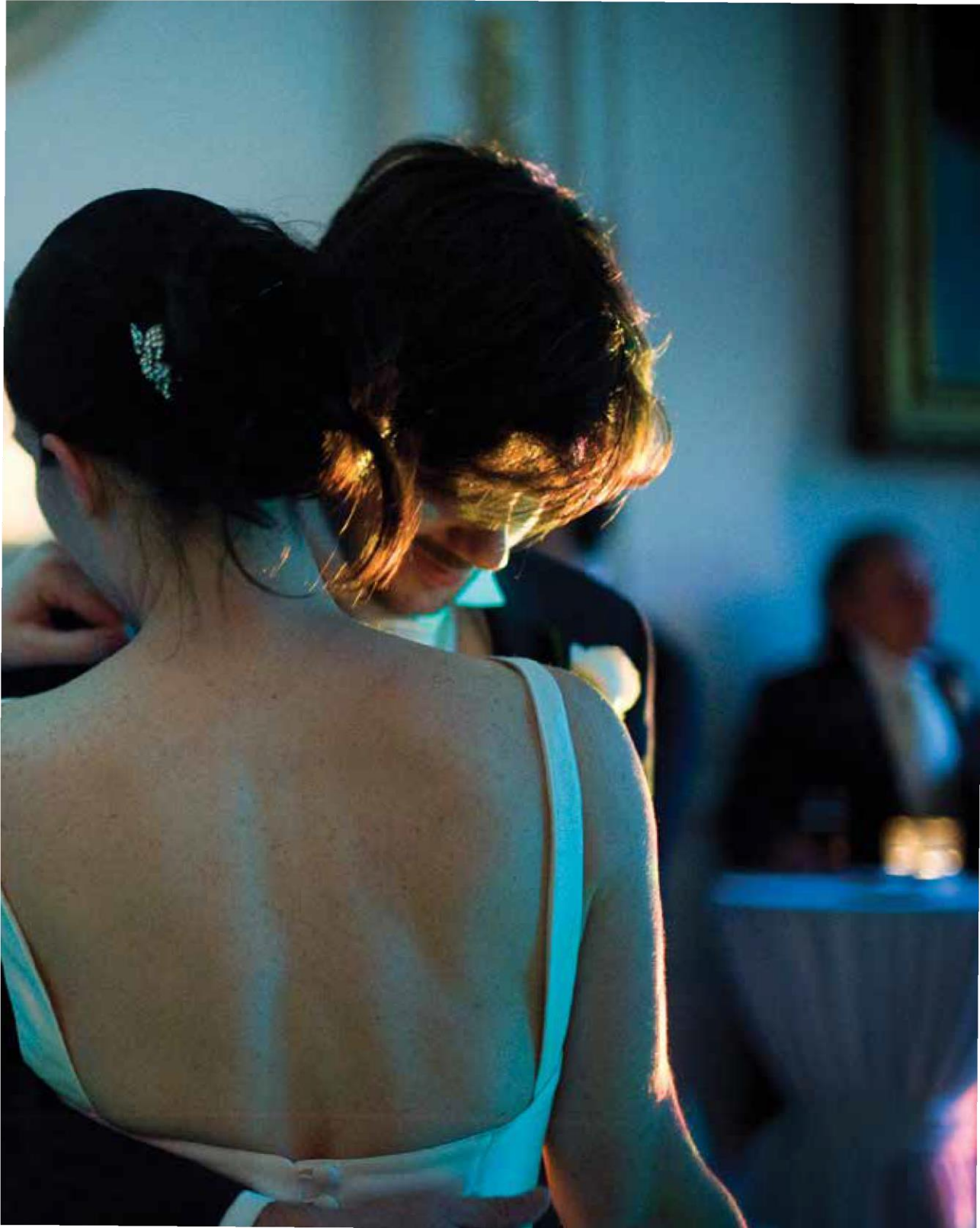


We offer a selection of wedding breakfast menus as well as various options for canapé receptions and evening buffets. Using only the freshest, finest ingredients, our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the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

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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 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

King prawn butterfly & sweet chilli dip  
Smoked haddock mini fish cake  
Mini cheese beef burger with tomato relish  
Spicy chicken lollipop, sweet chilli sauce  
Deep fried halloumi & lemon dip (v)  
Spanish tortilla (v)

## Cold Canapés

Salmon tartar Pattie with avruga on arctic bread  
Avocado salsa with Mexican spiced prawns in tortilla cup  
Duck parfait dome with orange confit  
Mille Feuille of smoked chicken, stilton & grape  
Spiced aubergine, coriander, and red pepper on a crostini (v)  
Quenelle of goat cheese & onion relish on feuilleté (v)  
Chargrilled carrot zucchini tower red pepper tapenade (ve/gf)  
Caviar d'Aubergine on rosti potato (ve/gf)  
Roasted vine tomato, pesto and shallots salsa on grilled zucchini (ve/gf)

## Dessert Canapés

Sable biscuit, passion fruit mousse, candied lime zest  
Lemon curd meringue tartlet  
Mini fresh fruit tartlet with vanilla cream  
Elderflower, blueberry & raspberry dome on lavender & orange shortbread

(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 wilted baby spinach, served with a lemon butter sauce

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

Layered duck terrine with a sultana relish, and ciabatta crisp

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

## MAINS

Rump of lamb roasted with rosemary and garlic, crushed potatoes,

sautéed wild mushroom, truffle cream sauce.

Oven roasted cod fillet, minted pea purée, lemon confit potato and white wine velouté

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

Seared sea bass fillet with a chard, asparagus & fennel salad, buttered cocotte potatoes, beurre blanc

Corn-fed chicken fillet, thyme chateau potatoes, sweetcorn puree. Shallot 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 and Cointreau sauce  
Passion fruit yoghurt mousse served with mixed berry compote  
Vanilla panna cotta with strawberry compote and strawberry sauce  
Lemon cheesecake, blackberry coulis

## 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

# WEDDINGS

*at*

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