

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.

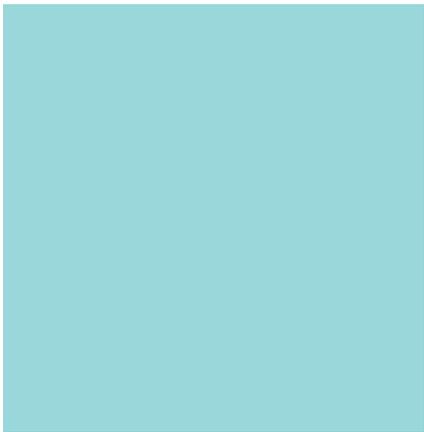
A PERSONAL TOUCH

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.

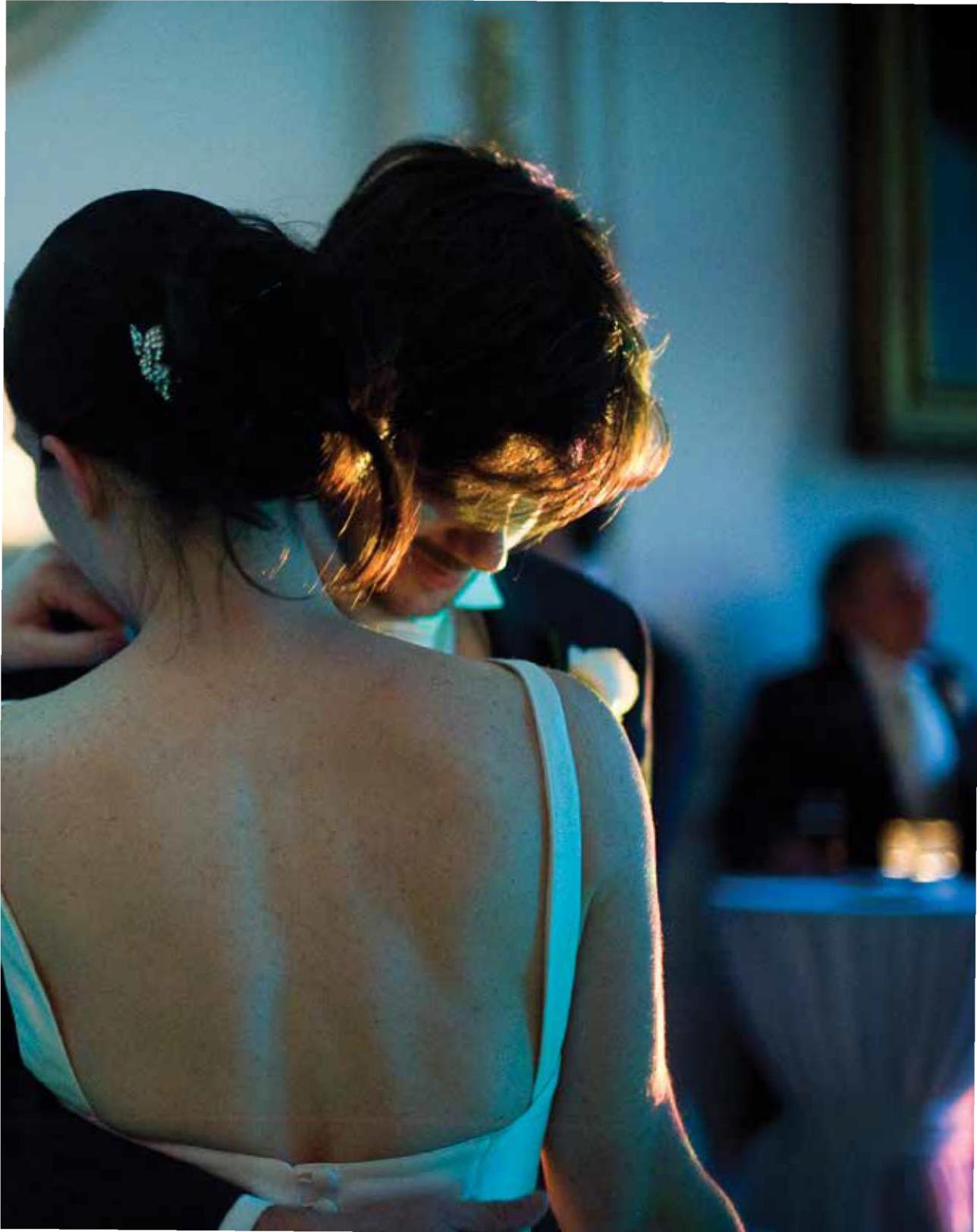




We offer a selection of wedding breakfast menus as well as various options for canapé receptions and evening buffets. Using only the freshest, finest ingredients, our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the 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 hand cut crisps and olives
- 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 six canapés £19.50 per person
- A glass of house Champagne £6 per person
- Post ceremony unlimited Pimm's reception £11 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

Marinated Salmon and Sweet Peppers in lemon & Fresh Herbs brochette
Lightly Spiced chilli King Prawn Butterfly served with a Sweet Chilli Dip
Smoked haddock Mini Fish Cake served with a hollandaise sauce
Grilled tuna fillet and pesto served with celeriac puree on a toasted crouton
Lamb Kofta skewer Raita dipping sauce
Mini Cheese Beef Burger with Tomato Relish
Spicy Chicken Lollipop, sweet chilli sauce
Confit Duck and spring onion Pancake served with a plum sauce
Provençale Vegetable & Pesto Brochette (v)
Deep Fried Halloumi skewer served with a Lemon yoghurt dip (v)
Spanish Tortilla (v)
Mini Vegetarian Quiche (v)

Cold Canapés

Rosette of Smoked Salmon Lemon Zest on Blinis
Tuna Tapenade, half a Quail Egg and tomato on Baguettine bread croute
Spicy Crab rilette with Sweet Red Pepper on roasted Potato cake
Marinated King prawn, avocado mousse ash tartlet & cherry tomato
Duck liver Parfait with Rhubarb & Ginger jam on Pain De Mie bread croute
Mini Bagel of Smoked Chicken Mousse and garnished with Grapes
Parma ham rose with mixed peppers and Flat Parsley on Feuilleté
Smoked Duck with Sesame Seeds served on a Baguettine bread croute
Goat's cheese log with beetroot dust on Paprika shortbread (v)
Grilled Artichoke with Humous and Chickpea on Herb Crostini (v)
Parmesan Shortbread with Mozzarella, Sun-blushed Tomato & Pesto (v)
Mixed Roasted Peppers ragu with Red Pepper Pesto on Ficelle bread croute (v)

Vegan Canapés

Fresh Asparagus Sundried Tomato and Black olive on Ficelle bread croute (ve)
Mixed Roasted Peppers with Red pesto on Ficelle (ve)
North African Minted Couscous on Carrot (ve)

Vegan & Gluten free Canapés

Chargrilled Carrot Zucchini Tower Red Pepper Tapenade (vg)(gf)

Caviar d'Aubergine on Rosti Potato (vg)(gf)
Roasted Vine Tomato, Pesto and Shallots Salsa on Grilled Zucchini (vg)(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

Scottish cured gravadlax served with crab rillette and a seasonal leaf salad,
lemon yoghurt dressing

Salmon and soft herb fish cake in panko bread crumb with wilted baby spinach,
served with a lemon butter sauce

Layered vegetable terrine served with & watercress, radish salad and tomato chutney (v)

Pressed confit Ham hock terrine, red onion marmalade & toasted brioche

Heritage Tomato and mozzarella salad, pesto, garlic croutons (v)

MAINS

Rump of lamb roasted with rosemary and garlic, crushed potato, sautéed wild mushroom, madeira sauce

Lightly poached Salmon fillet, minted pea purée, lemon confit potato and white wine dill velouté

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

Seared sea bass fillet with a chard, fennel salad, buttered cocotte potatoes, beurre Blanc

Corn fed chicken with braised spring greens, carrot, chateaux potato, truffle cream sauce

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

Pimm's summer pudding with clotted cream & mint crisp

Raspberry and dark chocolate torte & raspberry coulis,

Vanilla panna cotta with strawberries compote and strawberry sauce

Lemon cheesecake, blackberry coulis

Strawberry mousse with a mixed berry compote, strawberry sherbet

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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