

116

PALL MALL



Wedding guide

Where timeless elegance meets the
beginning of your forever



We are delighted that you chose 116 Pall Mall as your wedding venue

One of London's most majestic wedding venues

Every detail is yours to define and our dedicated wedding planner will be on-hand before and during your big day to bring your dream to life. This wedding guide is your handy little book of menus, suppliers and inspiration, helping you create the perfect setting for your city wedding.

All prices are in Sterling and are including VAT

**We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirement, please let us know.**

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Wedding day ideas & notes

This page is for your creative freedom. Jot down your ideas, doodle your vision, note your favourite suppliers and food options.



With you every step of the way

Your step by step journey towards the big day. Feel free to add your own timestamps, too.



Contract signed & deposit paid - Just confirmed 116 Pall Mall as our wedding venue!

- ◇ Remember to send save the dates!

6 months - wedding planning check in!

- ◇ Do you have any questions or need any advice?

1 month to go - let's confirm finer details:

- ◇ Guest numbers.
- ◇ Table plans.
- ◇ Wedding day itinerary.
- ◇ Coordination of suppliers.
- ◇ Organise a time to drop off wedding supplies, décor and anything else you'd like to store with us.

Wedding day is here!

Finer details

- ◇ Organise your suppliers – explore our list of trusted suppliers for some inspiration.
- ◇ Remember to book your registrar! We are licensed with Westminster County Council.
- ◇ Try on some dream dresses.
- ◇ Design your invites.
- ◇ Create your wedding theme.

8 weeks

- ◇ Let's book you in for your seasonal menu tasting.
- ◇ Catch up with your dedicated wedding planner about finer details.
- ◇ Discuss any dietary requirements and catering queries with our Executive Chef.

Wedding week - final run through of the big day

- ◇ Enjoy some valued time with your friends and family in the lead up...
- ◇ Pick up the rings.
- ◇ Practise your vows and speeches.
- ◇ Brief the best man, bridesmaids & ushers.

Don't forget to send us your wedding day photos and a testimonial – we always love seeing the beautiful photos of your day and feedback is warmly welcome!



Wedding catering by Searcys



With 175 years of catering for everyone from royalty to intimate weddings, Searcys is the most sought-after caterer in London and the official caterer at 116 Pall Mall.

Our ethos is quality-led, seasonal and unashamedly classic, inspired by the best of British cuisine and punctuated with a modern culinary flair.

EST · 1847
SEARCYS
LONDON



Wedding tasting

Upon choosing the right menu, we would like to invite you both to 116 Pall Mall to meet our Executive Chef for a personal wedding tasting.

We ask each couple to pick two starters, two mains and two desserts with one of each course taking potential prime position on your wedding breakfast menu.

During your tasting, your dedicated wedding planner will take time to get to know you and your personal tastes, working closely with our Executive Chef to create a menu that every guest will be talking about for months afterwards.

Our champagne and sparkling wine menu nods to Searcys' heritage, offering a variety of champagne, including a range of Searcys selected Cuvée's.

Canapés

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.



Plant based

English pea and mustard seed bonda, coconut, yoghurt raita, lime pickle purée
Black olive pin wheel, caponata, pinenuts
Sweet potato falafel, smoked chilli veganaise
Wye Valley asparagus, summer truffle, pea cress

Vegetarian

Salt baked Jersey Royals, wild garlic and chives
Ticklemore cheese and beetroot tart
Heritage tomato ceviche, buffalo mozzarella, garlic chives, charcoal cup

Fish

Atlantic prawn cocktail tart, lemon gel, bronze fennel
Salt and vinegar potato, Exmoor caviar, lemon
London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber
Smoked haddock, leek and chive tart

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements.



Meat

Free range pork belly, crushed peas, apple salsa, crackling crumb
Duck and preserved cherry
Karaage chicken, Tokyo BBQ sauce, furikake

Puddings

Plant based

Chocolate and cherry cup, cocoa nib crumble

Vegetarian

Searcys gin, lemon meringue tart
Lincolnshire rhubarb cheesecake, oat crumb, candied rhubarb
Islands chocolate, raspberry, sea salt fudge
English strawberry tartare and elderflower, creme chiboust cone

Nibbles | £9.00 per person

Choose three items

Gordal olives
Vegetable and kale crisps
Wasabi peas
Espelette luxury nut mix
Tomato and smoked paprika picos
Fried and salted broad beans and corn with chilli
Spaccatini bread sticks
Sea salt crisps



Wedding breakfast

Our menus are designed by our Executive Head Chef, who updates them seasonally using only the freshest seasonal ingredients.

Tea, coffee and petit fours included | A choice of one dish from each course is required for your guests | Dietary requirements will be catered for separately to the chosen menu.

Don't forget to send us your table plan, name places, dietary requirements and we'll take care of the rest.

Starters

Plant based

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and coriander salad

Chilled herb soup, heritage tomatoes, toasted sourdough

Vegetarian

Nutbourne heritage tomatoes, basil oil, burrata, pickled shallots

Wye Valley asparagus, summer truffle sabayon

Fish

Cornish crab, dill, caper and St. Ewes cured egg tart

London Smoke & Cure smoked salmon, whipped horseradish, pickled cucumber

Meat

Lake District Farmers cured ham, fennel and carrot remoulade

Mains

Plant based

Baked cauliflower, tzatziki, kohlrabi and asparagus slaw, pomegranate molasses

Soy braised carrots, quinoa and fennel salad, tahini pine nuts

Vegetarian

Risotto Milanese, grilled artichokes, smoked almonds, lemon and parsley

Fish

Cornish cod, crushed potatoes, laverbread, pickled cockles, fennel reduction

Cornish hake, creamed potatoes, wye valley asparagus, herb beurre blanc, pine nuts

Chalk Stream trout, Jersey Royals, sea vegetables, seaweed tartare

Meat

Suffolk chicken chasseur, spring greens, potato rosti, tomato and tarragon jus

Salt marsh lamb rump, pulled shoulder croquette, samphire, tomato, caper and mint jus
(+£5pp supplement)

Lake District Farmers slow roast pork belly, creamed potatoes, new season carrots, spiced herb ketchup

Roast Devon duck, grilled Treviso, pea and tarragon purée, green peppercorn sauce

Puddings

Plant based

Searcys rum and maple roast pineapple, coconut yoghurt, pomegranate

Coconut panna cotta, English strawberries, pinot noir syrup, almond crisp

Vegetarian

Classic lemon tart, raspberry ripple whipped mascarpone

Pimm's trifle

Cornbread, grilled peaches, maple syrup, ginger, crème chiboust

Summer berry pavlova



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Premium options

Entice your tastebuds with our premium options for your wedding breakfast.

Prices per person



Amuse bouche | £7.20

English pea and lovage cream, lemon oil, pea powder (ve)

Duck liver parfait, toasted brioche, green tomato chutney

Chicken consommé, girolles, tarragon

Palate cleanser | £6.60

Blackberry and elderflower sorbet, pink peppercorns (ve)

English strawberry and pinot noir sorbet (ve)

Rhubarb sorbet, ginger, star anise (ve)

Pre-dinner canapés (3 choices) | £14.00

Chef's choice | £12.50

British cheese board | £16.20

Three British artisan cheeses, served with quince jelly, grapes, sourdough crackers

Starters | £9.00

Roast Orkney scallops, nduja, purple sprouting broccoli, Boston bean purée

Carpaccio of Scottish roe deer, Norfolk asparagus, wild mushrooms

Mains | £13.20

Steamed halibut, Morcombe Bay brown shrimps, Jersey royals, laverbread velouté

Lake District Farmers dry aged sirloin, new season carrots, olive oil mash, wild mushrooms

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Children's package

A menu for the little ones, including a two course meal and soft drinks throughout the day for children age 12 and under.

£60 per child



Mains

Homemade chicken or fish goujon, with fries and ketchup

Fresh tomato ragu with penne pasta and parmesan

Mini sausage with mash and gravy

Broccoli served with all main courses

Desserts

Chocolate brownie with ice cream

Fruit salad with sorbet

Drinks

Bottled soft drinks (330ml)

Jugs of elderflower

Jugs of fresh lemonade

Juices (1l)

Still or sparkling water (750ml)



Evening food menu

Choose from a selection of irresistible evening appetizers for your guests to enjoy.*

Prices per person

Available for pre-order, to be catered for at least 75% of the expected guests.



Evening snacks

Menu 1 | £19.80

Falafel wraps (ve)

Mini hamburgers

Add chilli seasoned fries (£5.50)

Menu 2 | £12.00

Lake District Farmers smoked bacon baps

Lake District Farmers sausage baps

Mushroom and halloumi baps (v)

Biryani Boxes | £19.20

Buttered chicken

Tandoori cauliflower



Evening stations

Bonda station | £29.50

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with classic Indian roadside dishes:

Spiced potato bondas, coriander and chickpeas (ve)

Mango salad, coriander chutney, lime pickle, crushed poppadom's, grated paneer (v)

Black lentil dahl, lamb keema and slow cooked butter chicken

Ham carving station | £29.50

Chef will hand carve a premium quality air dried ham, served with a selection of Lake District's finest local cured meats and Artisan British cheeses, Scotch eggs or sausage rolls, all served with a selection of chutneys, pickles & crackers

*Evening food is available until 9:30pm.

Champagne & sparkling

Our champagne and sparkling wine menu nods to Searcys' heritage, offering a variety of champagne, including a range of Searcys selected Cuvée's.



Champagne

Searcys Selected Cuvée, Brut,
Champagne | £90.00

Searcys Selected Cuvée, Rosé Brut,
Champagne | £96.00

Veuve Cliquot, Yellow Label, Brut,
Champagne | £126.00

Veuve Cliquot, Rosé, NV | £120.00

Laurent-Perrier Rosé, Brut, NV | £156.00

Ruinart, Blanc de Blancs, Champagne,
NV | £180.00

Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne,
NV | £178.80

Laurent-Perrier, Rosé, Brut, Champagne,
NV | £348.00

Sparkling wine

Bottega Millesimato Brut, Veneto,
Italy | £46.20

Gratien & Meyer Cuvée Flamme,
Crémant de Loire Blanc, France | £50.40

Searcys Classic Cuvée Brut, Surrey,
England, 2016 | £66.00

Balfour Rosé, Brut, Kent, England | £96.00

Non-alcoholic sparkling wine

Bottega 0% White | £32.40

Wild Idol, Alcohol Free Sparkling
White | £60.00



Wine

Our wine list has been carefully selected by Searcys' experts. If you require a particular wine for your event, please speak with our team and we will do our best to source this for you.

All wines are 750ml unless noted.



Red

Tremito Nero d'Avola, Sicilia, DOC, Italy | £32.40

Good Natured Organic Shiraz, Spier, Western Cape | £34.80

Masseria Borgo dei Trulli Negroamaro IGP Salento, Italy | £36.00

Alice Vieira de Sousa Red Reserve, Douro, Portugal | £43.20

Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhone, France | £43.20

Catena Appellation Vista Flores Malbec, Mendoza, Argentina | £48.00

Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy | £66.60

Luke's Pinot Noir, Balfour, Kent, England | £63.60

Château Montaguillon, Montagne-Saint-Emilion, Bordeaux, France | £69.60

Gérard Bertrand Château L'Hospitalet Grand Vin Red, Languedoc, France | £84.00



White

Flor de Lisboa Branco, Portugal | £32.40

Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy | £33.00

Côtes de Gascogne, Maison Belenger, South West, France | £33.60

Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa | £34.80

Vinho Verde, Anjos de Portugal, Quinta da Lixa, Portugal | £38.40

Gavi Ca'bianca, Piemonte, Italy | £43.20

Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France | £45.60

WindVane Carneros Chardonnay, Napa/Sonoma, USA | £52.80

Chablis, Domaine Jean-Marc Brocard, Burgundy, France | £64.80

Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France | £87.60

Rosé

Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France | £43.20

Chapel Down English Rosé, England | £54.00

Dessert wine

Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml) | £45.60

Tokaji Szamorodni, Zsirai Winery, Hungary (500ml) | £57.60

Port

Vieira de Sousa, Tawny, Portugal, NV (375ml) | £42.00

Dow's Late Bottled Vintage, Douro, Portugal | £60.00

Vieira de Sousa, Fine White, Portugal, NV | £66.00



Drinks list

From beers to non-alcoholic cocktails, select your favourites from our list of carefully selected beverages.



Beers & ciders (330ml) | £6.90

Peroni Nastro Azzurro 5%
Toast Rise Up Lager 4.6%
Toast Grassroots Pale Ale 4.1%
Toast New Dawn Session IPA 4.3%
Peroni Nastro Azzurro (Gluten Free)
Aspall Draught Suffolk Cyder 5.5%

Low alcohol beers

Peroni Nastro Azzurro (0.0%)
Big Drop Brewing Pale Ale (0.5%)

Draught Beer Bar available for events as an add on

Hire two draught beer taps | £1,728
Equates 250 ²/₃ pints (380ml)
Hire one draught beer tap | £864
Equates to 125 ²/₃ pints (380ml)
Beers available are Camden Pale Ale and/or Stella Artois Filtered.

All spirits (50ml)

House spirits | from £8.40
Premium spirits | from £10.80

Cocktail: £11.40

A choice of 3: £32.40

Italian Summer

Italicus Rosolio di Bergamotto, Prosecco, lychee syrup

Oriental Collins

Sapling Climate Positive Gin, Sichuan pepper syrup, lemon, soda

Berry Bramble

Wild Turkey Bourbon, strawberry, lime, ginger ale

Non-alcoholic cocktails

Gentle Summer

Non-alcoholic Prosecco, lychee syrup, Pentire Seaward

Drifting Collins

Clean Co gin, Sichuan pepper syrup, lemon, soda

Softer Bramble

Pentire Coastal, strawberry, ginger ale

Speak to our team about classic cocktails

Soft drinks

1L	£8.50
Jugs of raspberry and lemon cordial	
Jugs of elderflower and mint spritz	
Selection of fruit juices (1L)	£8.00
200ml	£3.00
Coke	
Diet Coke	
Fever Tree Sparkling Cloudy British Apple and Mint	
Fever Tree Italian White Grape and Apricot Soda	
Fever Tree Sparkling Sicilian Lemonade	
330ml	£5.00
Organic ChariTea Green Tea, Lemon & Honey	
Organic ChariTea Red Tea Roibos & Passion Fruit	
LA Brewery Kombucha Citrus Hops	
LA Brewery Kombucha Tropical Ginger	

Our trusted suppliers

Over many years of hosting hundreds of extraordinary events, we have carefully curated a list of trusted suppliers who exemplify excellence and efficiency every time we work together.



Wedding planners

Lucy Meehan Events
www.lucymeehanevents.co.uk

Potcakes
www.potcakes.com

Av & tech

Perception
www.perceptionlive.com

Decor & furniture

Well Dressed Tables
www.welldressedtables.co.uk

Florist

Amaranté London
www.amarantelondon.com

Love Flowers
www.lovetoflowersuk.com

Pinstripes and Peonies
www.pinstripesandpeonies.com



Cake

Lily Vanilli
www.lilyvanilli.com/the-bakery

Little Cake Garden
www.littlecakedgarden.com

Entertainment

Blank Canvas
www.blankcanvasentertainment.co.uk

Sounds of Eden
www.soundsofeden.net

Photography

Vero J Photography
info@veroj.com

Stationery

Soon To Be Wed Stationery
www.SoonToBeWed.co.uk

FAQs

We are here to answer your queries along the way – but here are some frequently asked questions.



What's included within the 116 Pall Mall venue hire

- Exclusive use of the Nash, Waterloo, St James 1 and 2.
- Full support from our dedicated wedding team from the moment you book until your big day.
- All furniture to include (subject to availability): inhouse chairs, tables, linen, cutlery, crockery and glassware.
- An operational team on the day, and contracted wedding planner/coordinator.

What isn't included

- Registrar fees
- Church fees

Access & departure

When can we have access to the venue?
12pm-12am (additional fees required to extend until 1am)

What time does the party finish and guests depart?

This is dependent on which late night option you have chosen. We recommend that your guests arrange for taxis to arrive around 11:30pm. If you have chosen to continue celebrations, then we advise taxis

arrive at 12:45am at the latest. Please note that music finishes at 12:45am and the bar closes at 12:30am.

Civil ceremonies

Does the venue have a license to hold civil ceremonies?

Yes, couples may get married in various event spaces across 116 Pall Mall.

How many guests can be seated for civil ceremonies?

Our largest room can accommodate 350 guests seated for ceremony.

Wedding breakfast & reception

Where does the wedding breakfast take place?

A maximum of 250 guests can be seated in the beautiful Nash room.

Are your tables round?

The tables are round or trestle.

How many people can fit around a table?

Up to 10. We have limited tables that can accommodate 12 guests.

General

Do my suppliers/contractors need to have public liability insurance, and do we have to use your suppliers?

You do not have to use our suppliers, they are just recommended. However, it is your responsibility to check that all external contractors/suppliers you employ have public liability insurance, all electrical equipment is PAT tested and suppliers comply with Health and Safety Regulations. We are unable to accept any company's/ individual's PLI which is below £10 million.

Do you allow candles inside the venue?

Yes, but in order to comply with 116 Pall Mall's fire insurance regulations the following applies: Smokeless and dripless candles. Any table candles must be extinguished at the end of the meal. Tea lights must be in appropriate containers.

Do I need wedding insurance?

This is strongly recommended. To compare wedding insurance prices please visit: www.compareweddinginsurance.org.uk

Will there be showrounds on my wedding day?

There may be showrounds booked in on your wedding day but these will finish by midday.

Do you have accessible facilities?

We have an accessible toilet facilities and accessible access across the entire venue including a lift.

Are there any facilities for babies?

There are highchairs and baby changing facilities in the venue.

Is 116 Pall Mall a smoke-free environment?

In line with the law, smoking is not allowed anywhere inside the buildings. We also have to abide by Crown Estate rules, and your guests can smoke in designated areas outside and receptacles are provided.

Do you allow confetti?

We do not allow traditional confetti to be thrown inside the venue.



