

✂ · WEDDINGS · ✂
at Browns Brasserie & Bar

BRASSERIE & BAR
· BROWNS ·
ESTABLISHED 1973

BROWNS COVENT GARDEN

In the heart of London's West End and Theatreland, near Leicester Square and Covent Garden tube stations, you'll find our simply stunning brasserie, bar, restaurant and private dining rooms. Housed in the grand old Grade II listed Westminster County Court building, with awe-inspiring high ceilings and original features, our historic venue is fresh from a multi million pound refurbishment and a simply perfect location for all occasions.



THE JUDGE'S COURT

Maximum Capacity: 75 guests seated, 100 guests standing

THE BARRISTER'S COURT

Maximum Capacity: 48 guests seated, 60 guests standing

THE JUDGE'S STUDY

Maximum Capacity: 12 guests seated

THE JUDGE'S CHAMBER

Maximum Capacity: 35 guests seated, 50 guests standing

82-84 St. Martins Lane, Covent Garden, London WC2N 4AG

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 [browns.coventgarden](https://www.browns.coventgarden)





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THE PERFECT SETTING FOR AN UNFORGETTABLE CELEBRATION

We know every wedding day is special - and at Browns, we're here to make yours truly unforgettable. A wedding with us is more than just a celebration; it's a thoughtfully curated experience set in surroundings full of charm, warmth, and timeless elegance.

Our brasseries, housed in some of the UK's most iconic and beautiful buildings, provide a stunning backdrop for your day. With heritage features, elegant interiors, and a naturally welcoming atmosphere, Browns offers a uniquely romantic setting to gather your loved ones and celebrate in style.

Our menus are crafted with care, showcasing classic British favourites alongside fresh, seasonal dishes. From indulgent three- or five-course dining to relaxed buffets and canapé receptions, every option is perfectly complemented by our curated wine lists, crafted cocktails, and celebratory Champagne.

✂️ PLANNING YOUR SPECIAL DAY ✂️

At Browns, we understand that your wedding is more than just a day - it's a moment to be cherished forever. Whether you're planning a romantic, intimate gathering or a grand celebration with dining and dancing, our beautifully appointed spaces can be tailored to suit your vision.

From drinks on the terrace to candlelit dinners in elegant surroundings, every detail is delivered with effortless sophistication. Our bespoke, flexible service is designed around you, with a dedicated events team by your side every step of the way, helping you plan, personalise, and perfect every element of your special day.

Whatever your style, let us help you create a wedding that's as memorable as it is meaningful. Get in touch with our experienced team to start planning your celebration.





DRINKS TO TOAST

Our drinks range is curated to complement all occasions, especially your big day. From classic cocktails and premium spirits to carefully selected wines, celebratory Champagne and refreshing spritzes, there's something for every taste.

We have a selection of drinks packages to suit.



FOOD TO SAVOUR

Our menus are designed to make your celebration feel special. Whether it's a buffet for celebrations the day before, canapés or a three or five course dining menu on the special day itself, we have menus that will suit your requirements.





✂ WEDDING PACKAGES ✂

All of our wedding packages include the following:

Use of Easel, Cake Stand & Cake Knife Use of Microphone & Speaker Tables, chairs, linen, cutlery & glassware

Menu Tasting (For 2 people)

On the day wedding co ordinator



SILVER WEDDING PACKAGE

Prosecco on arrival (x2pp)

Three Course Wedding Breakfast from our Classics Menu

(select 2 out of a choice of 5 per course)

Half a bottle of standard wine per person

Prosecco Toast

Tea & Coffee

GOLD WEDDING PACKAGE

Prosecco on arrival (x2pp)

Three Course Wedding Breakfast from our Occasions Menu

(select 2 out of a choice of 5 per course)

Half a bottle of premium wine per person

Prosecco Toast

Tea + Coffee



PLATINUM WEDDING PACKAGE

Browns Champagne Drinks Reception (x2pp)

Three Course Wedding Breakfast from our Occasions Menu

(select 2 out of a choice of 5)

Half a bottle of super premium wine per person

Browns Champagne Toast

Tea + Coffee



✂ SAMPLE CLASSICS MENU ✂

✂ STARTERS ✂

SCOTTISH SMOKED SALMON

Capers, lemon, rye bread.

CRISPY CALAMARI

Aioli, lemon.

STICKY HOT HONEY CHICKEN

Buckwheat, grains, coriander, yoghurt dip.

PEA & COURGETTE SOUP (v)

Toasted crystal bread.

Vegan option available.

✂ MAINS ✂

RIBEYE (280G) (SUPPLEMENT:10)

Served with fries and dressed watercress.

TRADITIONAL FISH & CHIPS

Fresh haddock, triple-cooked chips, pea & mint purée, parsley salt, tartare sauce.

CHICKEN CAESAR SALAD

Little Gem lettuce, Cos & chicory leaves, sourdough croutons, Parmesan, salted anchovies, Caesar dressing.

PRAWN & CHORIZO LINGUINE*

King prawns, tomato & basil sauce, cherry vine tomatoes, spinach, charred lemon.

RISOTTO VERDE* (ve)

Asparagus, courgette, peas, basil pesto, capers, pumpkin seeds, charred lemon.

✂ DESSERTS ✂

BRAMLEY APPLE & RHUBARB CRUMBLE (v)

Stem ginger ice cream.

Vegan option available.

BELGIAN CHOCOLATE MOUSSE (v)

Sable biscuit.

ICE CREAM (v)

Three scoops of vanilla, chocolate, stem ginger or honeycomb ice cream, or raspberry sorbet, sable biscuit.

✂ SAMPLE OCCASIONS MENU ✂

✂ STARTERS ✂

BROWNS STEAK TARTARE

Chopped seared fillet steak, raw egg yolk, toasted sourdough.

DEVON CRAB ON TOAST

Flaked Devon white crab, lobster-infused aioli, dill, toasted brioche.

BAKED SCALLOPS*

Baked in the shell, chorizo velouté, Isle of Wight tomatoes, lemon.

BEETROOT & APPLE TARTARE (ve)

Croutons, pickled radish, candied seeds.

✂ MAINS ✂

FILLET (200g) (SUPPLEMENT: 10)

Served with fries and dressed watercress.

DUO OF LAMB

Lamb fillet, crispy lamb bonbon, pomme Anna, pancetta, asparagus, peas, red wine jus.

CORNISH SOLE

Sautéed baby potatoes, clam & pancetta butter, charred lemon.

PAN-ROASTED COD*

Pomme Anna, leeks, salsa verde, warm tartare sauce, charred lemon.

ISLE OF WIGHT AUBERGINE* (ve)

Miso-glazed aubergine, shimeji mushrooms, sautéed spinach, soya beans, sticky Jasmine rice, crispy leeks.

✂ DESSERTS ✂

BRAMLEY APPLE & RHUBARB

CRUMBLE (v)

Stem ginger ice cream.
Vegan option available.

STICKY TOFFEE PUDDING (v)

Bourbon vanilla ice cream.

CHOCOLATE TORTE (v)

Blackcurrant sorbet, Belgian cocoa crumb, blackberries.

TIRAMISU*

Mascarpone cream, Kahlúa® coffee liqueur & coffee-soaked sponge, cocoa powder.



✂️ BUFFET MENU ✂️

✂️ MEAT ✂️

STICKY HOT HONEY CHICKEN SKEWER
CHEESEBURGER SLIDERS
ROAST BEEF IN YORKSHIRE PUDDING
CHORIZO & HALLOUMI SKEWER
LAMB BONBONS

✂️ VEGETARIAN ✂️

BURRATA, PEACH & ROSEMARY CROSTINI (V)
ISLE OF WIGHT TOMATO CROSTINI (VE)

✂️ SIDES ✂️

BUTTERED POTATOES (V)
SEASONED FRIES (VE)
TRIPLE-COOKED CHIPS (VE)
ISLE OF WIGHT TOMATO SALAD (VE)
MIXED LEAF SALAD WITH CITRUS DRESSING (V)

✂️ FISH ✂️

GARLIC & LEMON KING PRAWNS
SALMON & DILL FISHCAKE
CRISPY CALAMARI WITH AIOLI
SMOKED HADDOCK CROQUETTE

✂️ DESSERTS ✂️

BELGIAN CHOCOLATE MOUSSE (V)
SALTED CARAMEL PROFITEROLES (V)
LEMON POSSET (V)
BRITISH CHEESE BOARD (V)

✂️ CANAPÉS ✂️

CRÈME FRAICHE & SALMON CAVIAR ROSTI

SCALLOP & PANCETTA SPOON

SALMON RILLETTE ON RYE

MUSHROOM VOL-AU-VENT (V)

BURRATA, PEACH & ROSEMARY CROSTINI (V)

DEVON CRAB ON TOAST

LAMB SKEWER WITH SALSA VERDE





✂ SAMPLE DRINKS PACKAGES ✂

✂ DRINKS RECEPTION ✂

- Moët & Chandon Impérial Champagne Reception
- Browns Champagne Reception
- Prosecco Reception
- Classic Bellini Reception
- Aperol Spritz Reception

✂ WINE ✂

- Standard Wine Package**
Any five bottles of the below wines:
Langhorne Creek Chardonnay (12.0% vol.)
Halton Estate Merlot (11.0% vol.)
Luisella Pinot Grigio Blush (10.5% vol.)
- Premium Wine Package**
Any five bottles of the below wines:
Vidal Sauvignon Blanc (12.5% vol.)
Terrazas de los Andes Malbec (14.0% vol.)
Gerard Bertrand Gris Blanc (13.0% vol.)
- Superior Wine Package**
Any five bottles of the below wines:
Journey's End Chardonnay (13.5% vol.)
Château Des Laurets (14.0% vol.)
Minuty M, Côtes de Provence (13.0% vol.)

✂ CHAMPAGNE ✂

- Veuve Clicquot Yellow Label Champagne Package**
Five bottles of Veuve Clicquot Yellow Label (12.5%vol.)
- Moët & Chandon Impérial Champagne Package**
Five bottles of Moët & Chandon Impérial Champagne (12.5% vol.)
- Browns Champagne Package**
Five bottles of Browns Champagne (12.0% vol.)

✂ BOTTLED BEER & CIDER ✂

- Beer & Cider Package**
Any 30 bottles of the below beer & cider:
Peroni Nastro Azzurro (5.0% vol.)
Rekorderlig Strawberry & Lime (3.4% vol.)
Rekorderlig Peach-Raspberry (3.4% vol.)
Peroni Nastro Azzurro 0.0%
Rekorderlig Strawberry & Lime 0.0%



✂ SOFTS ✂

- Soft Drinks Package**
A selection of 30 of the below:
Fentimans Rose Lemonade , Fentimans Ginger Beer
Coca Cola , Diet Coke
- Water**
Five large bottles of still or sparkling water



FREQUENTLY ASKED QUESTIONS

Viewings

If you would like to schedule in a meeting with our Events Manager, please request this via our booking platform and we will be able to book you in.

How do we confirm the booking?

In order to confirm the booking, we require a non-refundable deposit of £500 and a e-signed copy of the Wedding Contract. If you would like us to hold the date for you, we will gladly do so for two weeks, after which it will be released.

Will we be able to sample the catering options?

Once your booking is confirmed, we can provide a complimentary menu tasting for two. Any additional guests will be charged at £20pp. Tastings must be booked in advance, with menu choices confirmed at least 14 days prior to the booking.

Will we be allowed to bring our own food and drink?

We offer a wide range of packages and menu options and therefore do not permit corkage or outside catering, with the exception of a Wedding cake.

Will we be permitted to decorate the venue?

You are welcome to decorate, providing you don't use anything that is damaging, permanent or irremovable in any way.

Room Setup

We provide white linen tablecloths, napkins, glassware, cutlery and crockery. We have tea lights and holders that can be used. We do not supply decorations, but we are more than happy to decorate the rooms for you.

Confetti

We do not allow confetti inside the venue.

Can we play our own music?

Our main room features surround sound speakers, that can be connected to a phone, laptop or tablet to play your own playlist.

Are children allowed?

Children are more than welcome to attend weddings, however must be closely supervised in all public areas of the venue.

CONTACT US

Our management teams will be delighted to look after you and your guests, whatever the occasion. Please get in touch to start planning your visit.

Contact our Events Manager, Michelle McDonnell

Michelle.McDonnell@mbplc.com

www.browns-restaurants.co.uk

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Please note that terms & conditions will apply to all bookings and that you will be required to sign a contract to affirm your agreement to those conditions

BRASSERIE & BAR

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