

1 LOMBARD STREET

RESTAURANT · BAR · BRASSERIE

Weddings at 1 Lombard Street





WHY 1 LOMBARD STREET?

Experience the timeless elegance and historic charm of 1 Lombard Street, an iconic venue nestled in the vibrant heart of London. With a seated capacity of 160 guests and standing capacity of 250, our space offers the perfect setting for your special day.

Steeped in British heritage, our venue boasts bespoke architecture adorned with curated artworks and mobiles reminiscent of James Holden's renowned London restaurants. The fusion of quirky yet sophisticated designs set us apart, creating an atmosphere that is truly unique and unforgettable.

From the moment you step through our doors, you'll be transported to a world where every detail is designed to exceed your expectations.

Elevating your experience further, we collaborate closely with our clients to craft bespoke menus that promise an unforgettable culinary journey. Complementing our exquisite fare, our extensive wine selection features the finest varietals from around the globe.

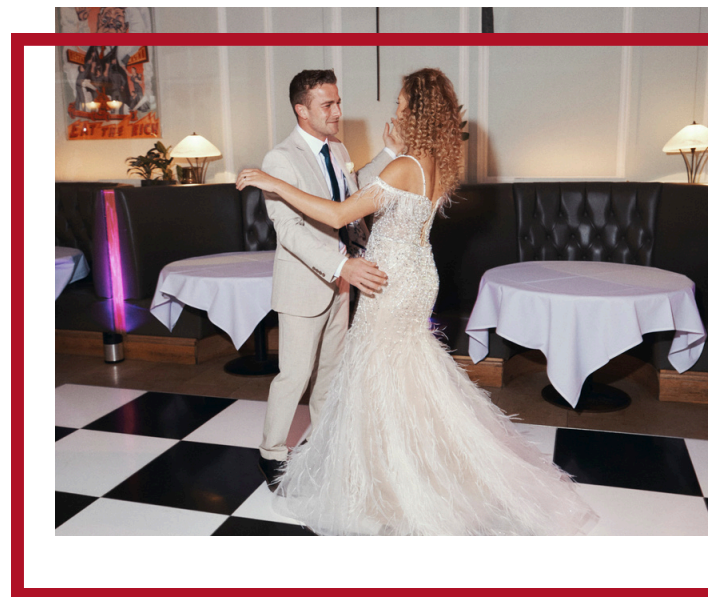
From the moment you reserve our space to the final toast, we'll work tirelessly to bring your vision to life, ensuring an experience that is as seamless as it is spectacular. With 1 Lombard Street as your backdrop, prepare to create memories that will be cherished for years to come.



REAL WEDDINGS

Please be upstanding for Mr and Mrs Marsland-Smith





REAL WEDDINGS

Please be upstanding for Mr and Mrs Lester





REAL WEDDINGS

Please be upstanding for Mr and Mrs Bater





REAL WEDDINGS

Please be upstanding for Mr and Mrs Cardosi



MENU

At 1 Lombard Street, we feel it is important to make every part of your day unique to you. This is why we have dedicated chefs which curate bespoke menus which are tailored to your wants and needs.

Inspiration Menu

Starters

Severn & Wye Smoked Salmon,
Capers, dill, rye & horseradish

La Latteria's' English Burrata,
*Isle of Wight Tomatoes, Pistachio
Pesto, Basil*

Beetroot and Goats Cheese
Salad

Grilled Asparagus Salad

Tomato & Grilled Courgette
Salad
*Shaved London ricotta, dill
vinaigrette*

Mains

Fillet of Torbay Cod
Creamed leeks, new potatoes

Roasted Chicken Breast
Mash, Winter Green, Chicken Gravy

Ethical Butchers Sirloin Steak
Chips, Watercress Salad

Fillet of Halibut
*Summer Vegetables, Lemon Butter
Sauce*

Fillet of Beef Wellington
*Madeira Jus, Mash & Summer
Vegetables*

Roasted Cauliflower,
White Beans, Salas Verde

Pea & Mint Risotto
Devon Blue

Desserts

Chocolate Panacotta
Caramel Ice Cream

Sticky Toffy Pudding

Vanilla Crème Brulée
Pistachio & Almond Biscotti

Strawberry Cheesecake
Strawberry sorbet (V)

Seasonal Sorbet
with fresh fruit



Please note garnishes can change due to the chef striving to get the best and fresh seasonal produce to elevate your culinary experience.

CANAPE OPTIONS

MEAT CANAPES

Aged Beef Tartare, Shaved Bone Marrow on Melba

Mini Yorkshire Pudding, Roast Beef, Horseradish and Gravy

Sausage Roll & Walnut Ketchup

Black Pudding Scotch Egg & Walnut Ketchup

FISH CANAPES

Smoked Mackerel, Lemon & Crème Fraiche on Cucumber

Anchovies on Toast with Whipped Goats Curd

Devon Crab on Toast with Brown Crab Mayo & Chives

Severn & Wye Smoked Salmon on Rye with Lemon and Horseradish

VEGAN CANAPES

Pear, Walnut & Vegan Feta on Chicory

Whipped Squash, Pickled Walnut on Toast

Onion Pakora with Coconut Raita

Tempura Cauliflower, Gochujang Vegan Mayo

Isle of Wight Tomato Bruschetta

VEGGIE CANAPES

Wild Mushroom & Tarragon Vol au Vent

Caramalised Onion & Stilton Tart

Fried Baron Bigod with Chilli Jam

Cheddar Rarebit

DESSERT CANAPES

Mini Carrot Cake

Mini Lemon Meringue Tart

Chocolate Brownie

Mini Victoria Sandwich

Coffee & Cream Profiterole



BOWL FOOD OPTIONS



MEAT BOWLS

'The Ethical Butcher' Mini Burger, Cheddar & Caramelised Onions

Bangers and Mustard Mash, Caramelised Onion Gravy

Black Pudding Scotch Egg, Pickled Walnut Ketchup

Fried Chicken, Siracha Mayo, House Slaw

Caesar Salad, Bacon, Anchovy & Lincolnshire Poacher
(Add Grilled Chicken £3 each)

FISH BOWLS

Mini Shrimp Burger, Chilli Jam

Fish & Chips, Tartare Sauce, Mushy Peas

Salmon Teriyaki, Spicy Salad, Coriander & Radish

VEGGIE BOWLS

Wild Mushroom Risotto, Shaved Spenwood

VEGAN BOWLS

Superfood Salad, Coconut Yoghurt Dressing,
Quinoa, Beetroot & Avocado

CHILDREN'S MENU

MAINS

Chicken Goujons with Chips & Baked Beans

Sausage with Chips & Baked Beans

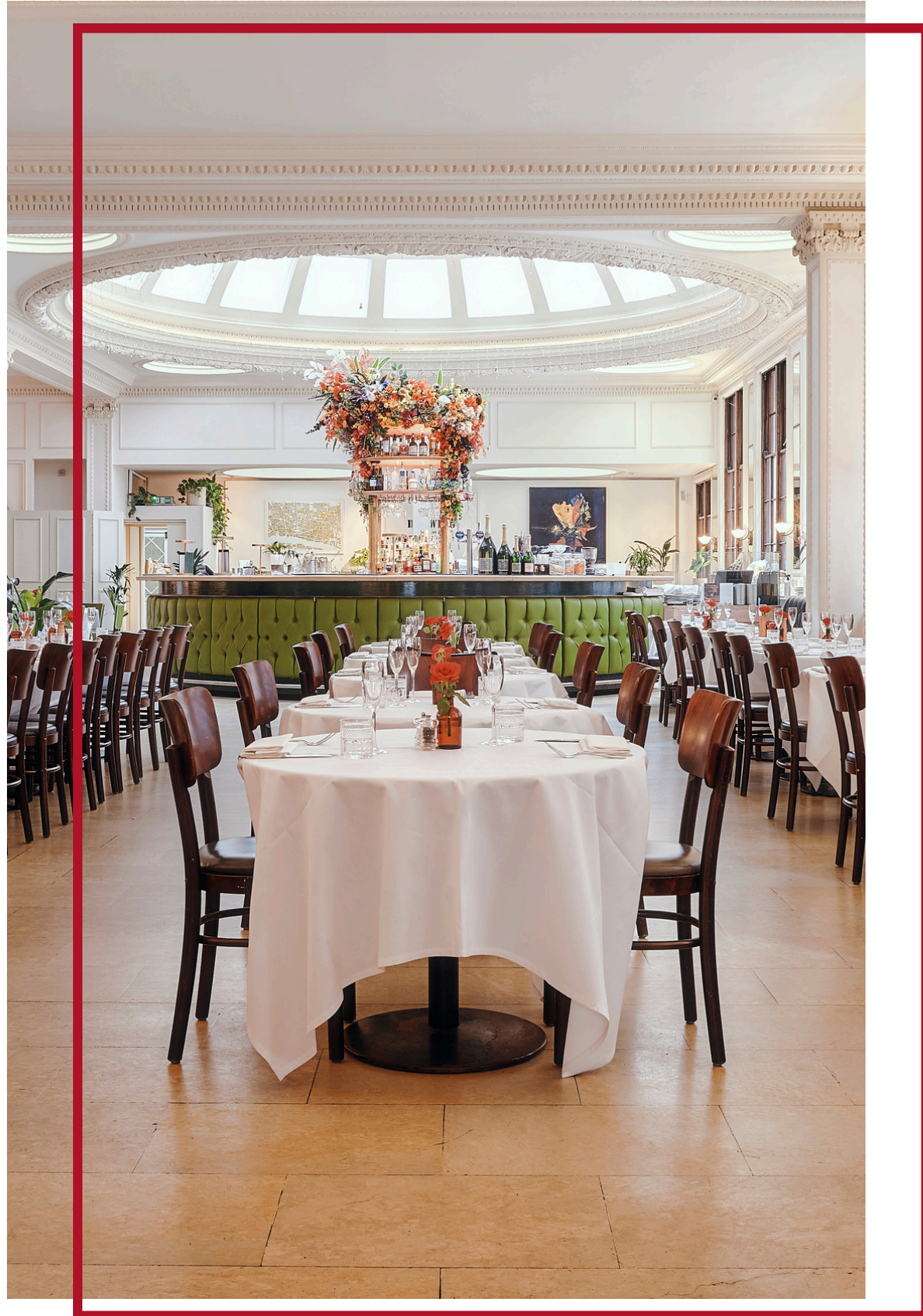
Fish Fingers with Chips & Peas

Penne Pasta with Tomato & Basil

DESSERTS

Chocolate Brownie

Selection of Ice Cream



DRINKS

Every couple is unique and we want to make sure that every detail of your day is tailored to you. This is why we have an inhouse mixologist and sommelier to ensure you and your guests have the best experience! From bespoke cocktails to exceptional wine pairings to unlimited drinks packages, we offer it all.

Example Drinks Options

Lombard Package

Welcome Drink

*2 Glasses of Champagne Lombard, Claude Baron, NV.
Champagne, FR*

Half a Bottle of Wine

*Lombard Bordeaux Blanc, 2024
Lombard Claret, AOC Bordeaux, 2022*

Half a Bottle of Water

Still or Sparkling

Tea & Filtered Coffee

Reduced Bespoke Bar Menu

Bar Tab

Unlimited Drinks Package (5 hours)

Welcome Drink

House Red and White Wine

Draught or Bottled Beer

Choose 3 of the house Spirits and Mixers (25ml)

Optional Add Ons: Cocktails, Guinness.

(Minimum of 50 people)

You are also not limited to our menu! Should there be something special to you both we can work with our suppliers to try and source your requests!





COSTINGS

At 1 Lombard Street we breakdown our costings into 4 parts:

- Minimum Spend
- Hire Fee
- 15% Service Charge
- 3rd Party Suppliers booked through us

January - March

Minimum Spends Start From:

Weekday £15,000 MS £2,000 HF
Weekend £17,000 MS £2,000 HF

April - July

Minimum Spends Start From:

Weekday £18,500 MS £2,000 HF
Weekend £19,500 MS £2,000 HF

August

Minimum Spends Start From:

Weekday £14,000 MS £2,000 HF
Weekend £15,500 MS £2,000 HF

September - October

Minimum Spends Start From:

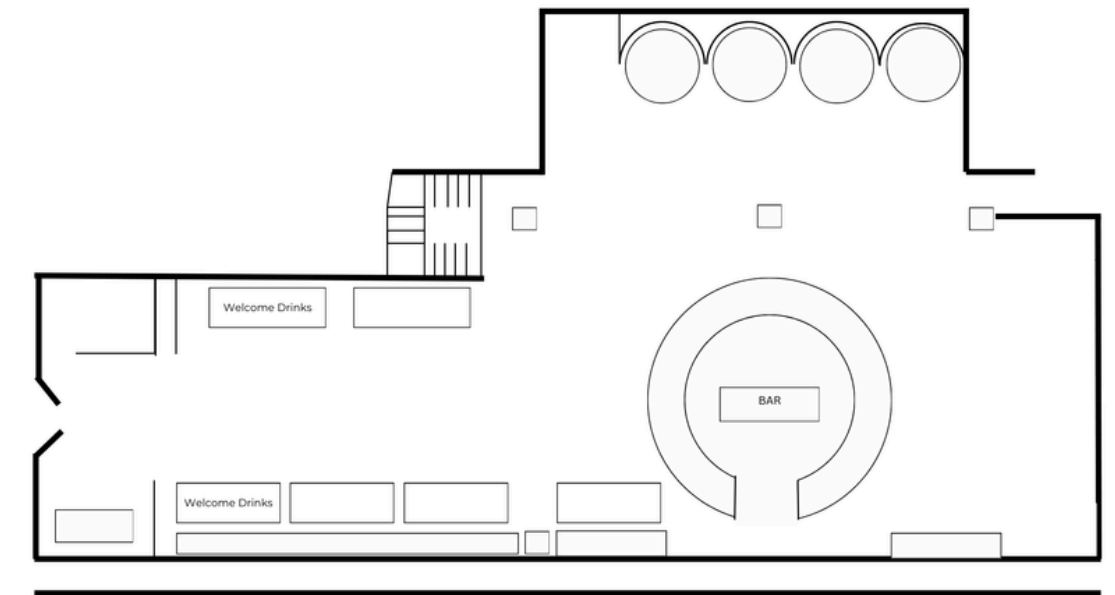
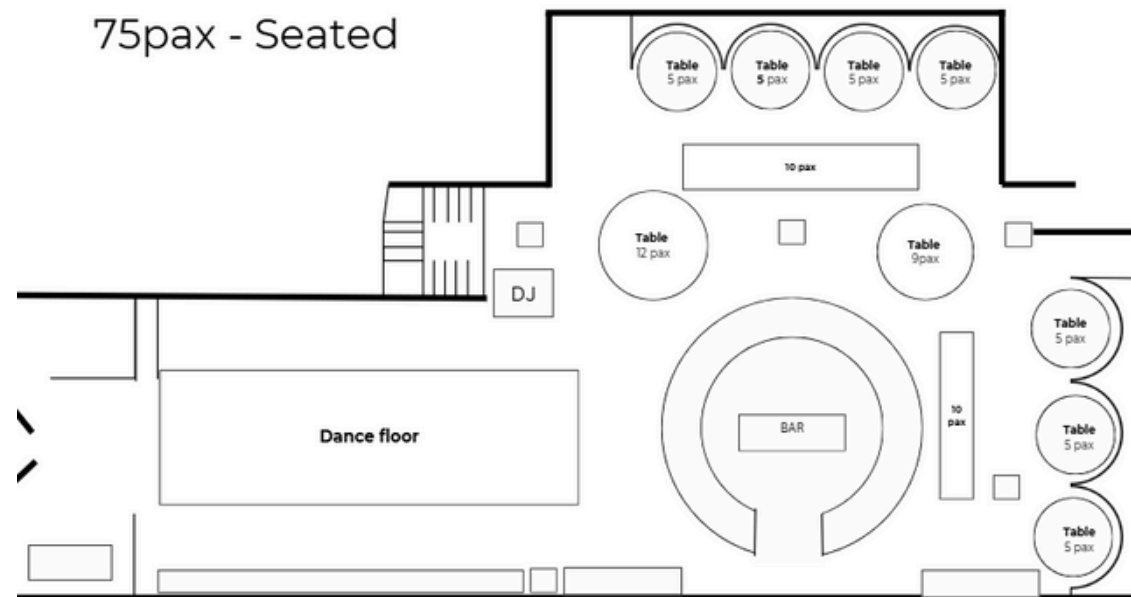
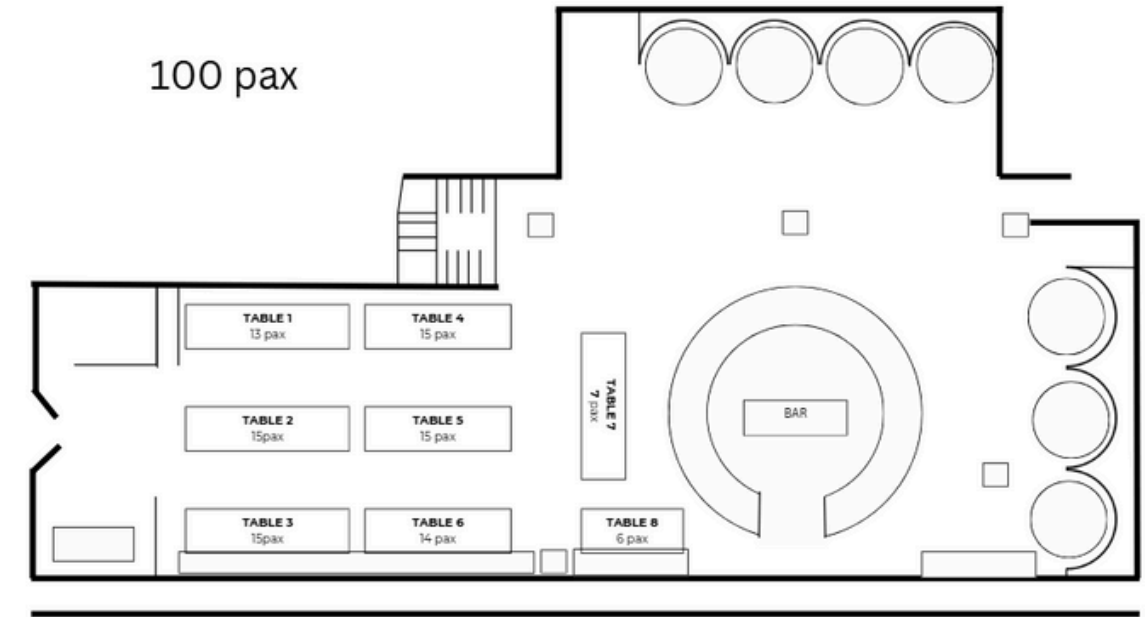
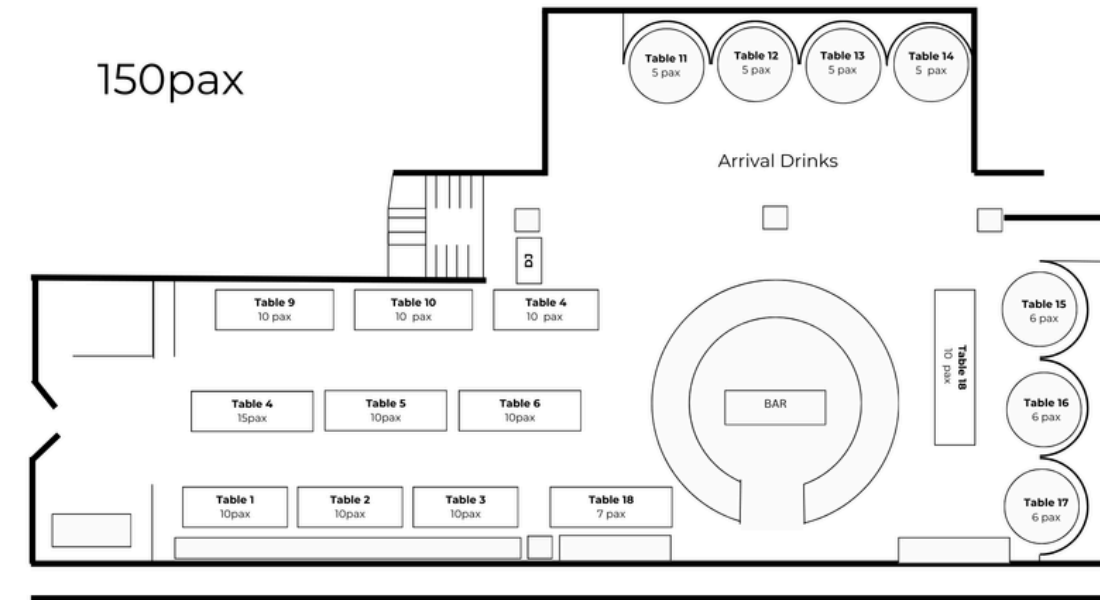
Weekday £20,500 MS £2,000 HF
Weekend £22,000 MS £2,000 HF

November - December

Minimum Spends Start From:

Weekday £30,000 MS £2,000 HF
Weekend £25,000 MS £2,000 HF

FLOOR PLANS



TESTIMONIALS

Every single guest that we have spoken to since the wedding have had nothing but positive praise about 1 Lombard; the venue, the staff, the food (personally, every single canape I tried was absolutely delicious and they went down a treat with the guests!), the drinks (specifically the chocolate negroni!), everything!

Most importantly, Rose and I had the most incredible day at 1 Lombard.

Rose and I wanted to say the biggest thank you to the entire team that worked our wedding, and moreover, to yourself Edin for making sure the day ran without a single hitch - we will be forever grateful.

We've spent our entire honeymoon reminiscing about just how incredible the day was.

The "napkin dance" was an incredible touch so thank you to all involved!

Paige & I just wanted to say a huge thank you for making our wedding day absolutely perfect. Everything, from the venue set up to the incredible food and seamless service. The day ran so smoothly, and the timings worked so well. We appreciate the work you have put in and the staff on the day to make it happen.

Our guests haven't stopped talking about how beautiful the venue was & how much they loved the whole day. They all said the food was amazing & the atmosphere throughout the day/evening was better than we could have imagined. It is great to hear your staff, and you enjoyed the day also.

Please pass on our gratitude to the entire team. We'll always have such happy memories of celebrating our wedding at 1 Lombard Street. Myself & Paige will be re-visiting; I am sure of that.

We booked 1 Lombard Street for our wedding on 26/7/25. It completely surpassed any expectation we had. It is the most iconic venue in London and, although initially we didn't even enquire as we thought it would be out of our budget, the team worked with us to create canapés, a menu and drinks that fitted our budget.

The restaurant is the perfect setting for a city wedding, the wait staff were incredible and the food amazing due to the fact this place turns over so much great British produce every day.

A special shout out to Edin- she was incredible, it felt like having a personal wedding planner. She was five steps ahead of the game constantly and kept us on track with meeting deadlines and making choices. More importantly, on the day she was so kind and generous with her time- nothing was too much, she was so set on making sure our day surpassed any expectation we had. A very special lady who is a credit to the place.

We were hesitant near the beginning to book 1 Lombard for a wedding as couldn't find many reviews on Hitched or other online websites. Choosing it was the best choice we made.

Thank you SO much for everything. We had the best time!!

You and the staff at Lombard Street are absolutely amazing and so incredibly accommodating. We can't put into words how thankful we are to you all but especially to you, throughout the process nothing was ever too much of a problem and you ensured that everything ran so smoothly!!!

So sad it's all over... will definitely pop in in the near future!