

WALKERS OF WHITEHALL

Thank you for choosing the Walkers of Whitehall as a place to celebrate your special day. Contained within our wedding brochure are the fine details of how we can make your special day as perfect as possible.

Walkers of Whitehall retains its character by integrating the original vaulted basement ceilings from its former life as a bank marrying them into a modern offering of elegant banquette seating, open theatre-style kitchen and impressive lighting & décor.

Whether you want a 3 course dinner with canapés and cocktails or a dance party with a few drinks and a buffet, we've got it covered. Walkers of Whitehall can provide the perfect place for weddings, from an intimate 50 guest gathering to a larger celebration of up to 250.

The enclosed menus offer an idea of what we provide, but we can tailor the menu to meet your individual requirements to ensure your special day is perfect. We can also help with your entertainment needs, whether it's the beautiful melody of an acoustic act, the fun of a magician or a disco, Walkers of Whitehall really can make the entire day one to remember.

Sitting: 90 Capacity

Whole Venue: 250 Capacity

Cocktail Vaults: 50 capacity

If you have any queries or would like to come in to discuss how we can create the perfect day for you, please do not hesitate to contact us.

ENGAGEMENT PARTIES
FAMILY GET TOGETHERS
BRIDAL SHOWERS
REHEARSAL DINNERS
LADIES LUNCHESES & BRUNCHES
BIRTHDAY PARTIES

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Walkers of Whitehall, 15 Craig's Court
Whitehall
London
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SILVER PACKAGE

3 Course Set Menu

Choose one dish for each course

An additional vegetarian option can be chosen upon request

£35 per person

STARTER

- Pea & ham terrine, piccalilli, ham croquettes
- Hot smoked salmon tartar, caper berries & lemon mayonnaise
- (v) Butternut squash soup & whipped Stilton
- (v) Charred artichokes, yoghurt & flat bread
- (v) Asparagus & leek soup
- Lamb kofta, mint yoghurt & salted cucumber salad

MAIN

- Hanger steak, roast mushroom, garlic and parsley sauce & chips
- Roast salmon, French beans & Hollandaise sauce
- Pork chop, mustard spring greens, caramelised apple & gravy
- (v) Stuffed courgettes, smoked aubergine purée & basil leaves
- Roast chicken breast, baby leeks & gravy
- (v) Onion tart tatin, onion purée & goats cheese

• roast new potatoes & buttered seasonal vegetables for the table •

DESSERT

- (v) Chocolate brownie, vanilla ice cream & hot chocolate sauce
- (v) Strawberry & ginger biscuit cheese cake
- (v) Eton mess & raspberry ripple ice cream
- (v) Sticky toffee pudding, toffee sauce & vanilla ice cream
- (v) Poached berry crumble & custard

IF YOU HAVE AN ALLERGY OR FOOD INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR THE

ALLERGEN MENU

A DISCRETIONARY 12.5% SERVICE WILL BE ADDED TO THE BILL

GOLD PACKAGE

3 Course Set Menu

Choose one dish for each course

An additional vegetarian option can be chosen upon request

£45 per person

STARTER

- Chicken liver parfait, plum jam & toasted brioche
- Ham and cheese croquettes & truffle mayonnaise
- (v) Charred asparagus, parmesan & lemon butter emulsion
- Smoked bacon scotch egg & caramelised apple purée
- (v) Potato and truffle soup, sour cream & chives
- Dressed crab, lemon mayonnaise, sourdough toast

MAIN

- Hay-baked lamb rump, colcannon potatoes, buttered carrots & lamb gravy
- Grilled sea bass, samphire, roasted tomatoes & smoked garlic mash
- (v) Portobello mushroom Wellington & crispy artichoke hearts
- Sirloin steak, Café de Paris butter, grilled mushrooms & dauphinoise potatoes
- Rose harissa chicken, cauliflower couscous, pomegranate & charred fennel salad
- (v) Pea & broad bean risotto, mint & pecorino

• roast new potatoes & buttered seasonal vegetables for the table •

DESSERT

- (v) Vanilla and rose panna cotta & poached strawberries
- (v) Lemon curd, black berries & short bread crumble
- (v) Hot chocolate pudding & raspberry ripple ice cream
- (v) Plum & almond tart, Cornish clotted cream
- (v) Tiramisu trifle
- (v) Chocolate & orange tart

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Excellent Extras

For your guests who have a sweet tooth, we have the perfect after dinner petit fours to suit all ages, for those guests who have more savoury tastes, our cheese board served with crackers, fruit and vegetables won't steer you wrong

Petit Fours

£3.75 per person

Selection of tea and coffee with handmade petit fours served to your guest's tables.

Amaretti dark Belgian chocolate truffles

Orange & Cointreau Belgian truffles

Homemade 'After 8' chocolate mint creams

Ginger chocolate fudge

British Cheese Board

£4.5 per person

Cornish Yarg

Suffolk blue

Somerset Brie

Golden Cross goat's cheese

All served with celery, grapes, red onion marmalade, pickles & cracker bread

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BUFFET

The buffet option is perfect for a minimum of 12 guests, where everyone can mingle and dine as and when it suits them.

'Elegant' Option
£24.95 Per Person

All fixed dishes +
Your choice of 2 Tart types,
3 Savoury bites

'Opulent' Option
£26.95 Per Person

All fixed dishes +
Your choice of 2 Tart types;
3 Savoury bites
& 3 Sweet bites

'Indulgent' Option
£29.95 Per Person

All fixed dishes +
Your choice of 2 Tart types,
4 Savoury bites
& 3 Sweet bites

FIXED DISHES

Slow roasted maple glazed gammon

Rare roast 28 day Aberdeen sirloin, horseradish cream

Smoked salmon, lime, chive & caper terrine

(v) Courgette, lemon & rocket couscous, pine nuts & sultanas

(v) Leafy summer herb salad, champagne vinaigrette

(v) New potato salad, spring onion, chive, Stinking Bishop cheese, bacon on the side

(V) Selection of Artisan bread & butter

TARTS

(v) Pear, walnut & blue cheese tart

Chorizo, red pepper & onion tartlets

(v) Caramelised onion & Lancashire cheese tart

Smoked salmon, asparagus, parmesan & dill tart

SAVOURY BITES

Charred king prawns, gremolata

Redcurrant glazed venison sausages

Tuna carpaccio with a citrus & black pepper dressing

Selection of mini baked potatoes: *choose 2 from*: Pancetta & stilton; (v) Kalamata olive tapenade & cream cheese; pesto & mozzarella; smoked salmon & mascarpone

Little lamb kofta tzatziki

Chicken satay skewers with peanut dip

(v) Halloumi, courgette & aubergine skewers

(v) Mini Cajun corn on the cob

Lemon & Cajun chicken goujons

(v) Sweet potato & coriander falafel balls

Prawn & lemongrass fresh Thai spring rolls

Smoked salmon blinis with lemon crème fraiche

(v) Vegetable crudités with hummus & dukkah; herby feta & lemon dip; Baba Ganoush aubergine dip

(v) Classic basil, Mozzarella & cherry tomato balsamic skewers

(v) Fresh, seasonal & exotic fruit platter

SWEET BITES

(v) Zingy Amalfi lemon tartlets

(v) Milk, dark & white Belgian chocolate dipped strawberries

(v) Mini scones, clotted cream, fresh strawberries & jam

(v) Mini pecan banoffee pies with Belgian chocolate shavings

(v) Mini soft fruit meringues with vanilla mascarpone & raspberry coulis

(v) Double baked blueberry cheesecake bites with a raspberry ripple

(v) Pear & cherry frangipane tartlets

(v) Bite size orange millionaire's shortbread

(v) Mini chocolate, hazelnut brownies, fresh cream

CANAPÉS

Canapés are perfect as an additional starter to your evening or the accompaniment to a reception party

Choose 6 canapés for £8, 8 for £12 or 10 for £14

FISH AND SHELLFISH

Virgin Mary Oyster shooters (£1.5 supplement)

Shrimp & avocado cocktail

Dorset crab toasts, lemon mayonnaise

Kiln smoked salmon mini fishcakes, watercress purée

Smoked Scottish salmon on rye, horseradish crème fraiche

Fish & chip cone

Calamari, lemon aioli

MEAT

Mini chicken Caesars

Chicken liver parfait, toast, Cumberland sauce

Rare roast beef, Yorkshire pudding, creamed horseradish

Dexter beef burger sliders, smoked Applewood cheddar (£2 supplement)

Smoked bacon scotch eggs

Honey & mustard sausage roll

Wild boar sausages, mashed potato, caramelised onion

Shepherd's pie tartlet

'Nduja croquettes, aioli

Chicken, tarragon and wild mushroom 'vol-au-vent'

Lamb koftas, mint yoghurt

VEGETARIAN

Gazpacho shots

Minted pea soup shots (hot or cold)

Goat's cheese tart, poppy seeds

Leek and wild mushroom tartlets

Cauliflower cheese croquettes, English mustard

Mini jacket potatoes, cheese & chive dip

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Midnight Snack

Keep the party going on until late and refuel at midnight. This can be added to any of the options to ensure your guests are full all evening through

Any 6 midnight snack item for £8pp

Scotch eggs

Mini fish 'n' chips, tartar sauce

Mini prawn cocktails

Shepherd's pie tarts

Mini Yorkshires & gravy

Mini chicken and bacon Caesars

Cauliflower cheese croquettes, Branston pickle

Honey and mustard sausage rolls

Roast new potatoes, cheese and chive dip

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DRINKS

With an excellent selection of cocktails to serve your guests upon arrival, and the perfect glass of prosecco or champagne to toast with in the evening, Walkers of Whitehall can help you choose that ideal drink to start and end your night. Perhaps you would like something off the menu? Just let us know and together we can create the perfect drink to serve to your guests when they arrive.

Cocktail Reception

All your guests enjoy a cocktail upon arrival
£7 per person

Prosecco Reception / Toast

All your guests can enjoy a glass of
prosecco during the evening toast
£5 per person

•
Upgrade to champagne £9 per person

