



# Weddings and Civil Partnerships at The Montague on the Gardens



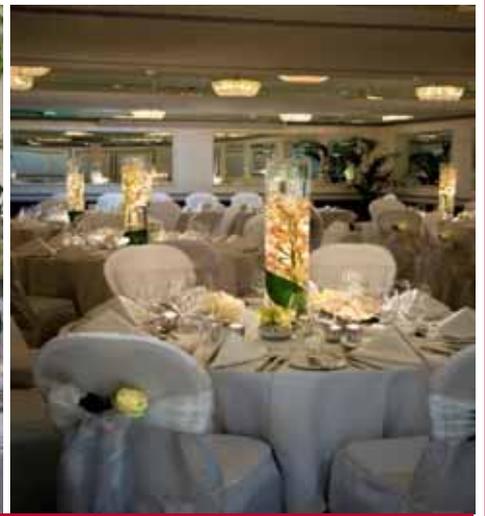
The Montague on the Gardens Hotel  
15 Montague Street

Bloomsbury, London WC1B 5BJ

Phone: (+44) 20 7612 8404/8411

Fax: (+44) 20 7612 8430

Email: [meetmt@rchmail.com](mailto:meetmt@rchmail.com)



## London's Unique Wedding Venue

### Your wedding at an oasis in central London; The perfect start to your future together

Talk to us about your dream wedding and our team will be delighted to make your dreams come true.

We can arrange intimate gatherings, elaborate parties, al fresco summer weddings and winter and New Year's Eve celebrations.

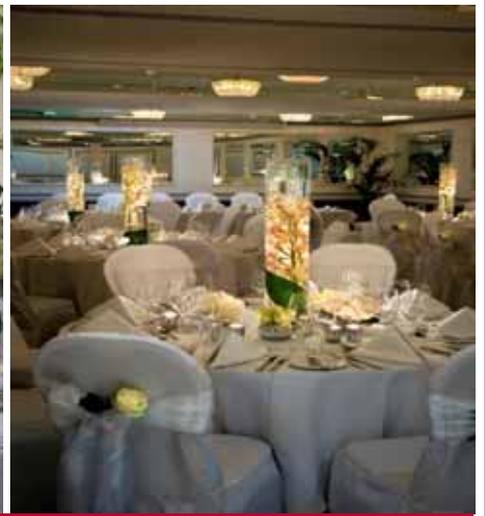
Our unique venue overlooking the beautiful Bedford Estate gardens is the ideal location for your perfect day.

#### **The Complete Service**

We are delighted to be with you every step of your wedding day journey, ensuring both you and your guests experience a magical occasion full of cherished memories.

From the selection of one of our beautiful areas for your ceremony to the choice of menus and wines, accommodation for your guests and everything in between, our dedicated team will be on hand to ensure that you experience an occasion to remember.

Your wedding coordinator will assist in organising all the details for your ceremony and reception and your dedicated operations manager will coordinate your special day for you, so all you have to do is relax and enjoy your time with your guests.



## Civil Ceremonies and Formalities

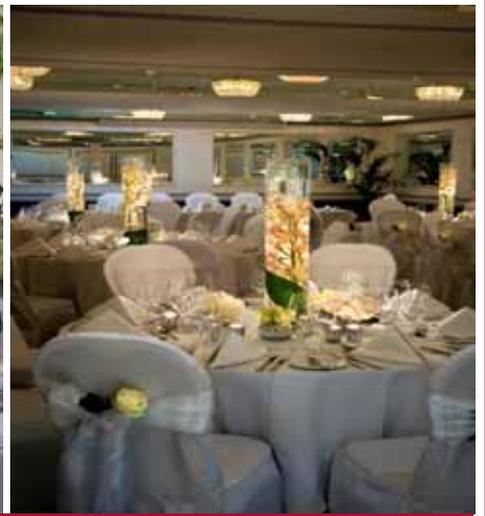
In addition to your reception we are delighted to have available three stunning areas in which you can also hold your ceremony:

Area	Layout	Capacity
The Great Russell	Theatre Style	120 guests
The Woburn Suite	Theatre Style	30 guests
The Large Conservatory	Theatre Style	26 guests

If you wish to hold your ceremony with us you will be required to contact; The Superintendent Registrar at Camden Council to confirm they are able to attend and conduct the ceremony on your chosen date.

This can be organised up to 12 months in advance at:

**The London Borough of Camden Register Office**  
Camden Town Hall  
Judd Street, London  
WC1H 9JE  
020 7974 1900



## Wedding Inspirations

### The Time Honoured Wedding

£95.00 per person, to be enjoyed by 50 or more guests

- A welcome glass of Prosecco per person on arrival
- Your choice of three courses from our seasonal wedding menus served with tea, coffee and petit fours
- White chair covers during the wedding breakfast with your choice of gold, red or silver sash
- Personalised menu cards for the tables
- Half a bottle of mineral water per person during the wedding breakfast
- Half a bottle of sommelier's selected red or white wine per person during the meal
- A glass of Champagne per person for toasts
- DJ and dancing until midnight\*\*

**And for the happy couple:** A beautiful suite for the happy couple with romantic turndown, a bottle of Champagne and personalised bathrobes, full English breakfast the next morning, an exclusively reserved area for breakfast the following morning for any guests who are staying in the hotel.  
(please be advised that this seating area is at the discretion of the hotel)

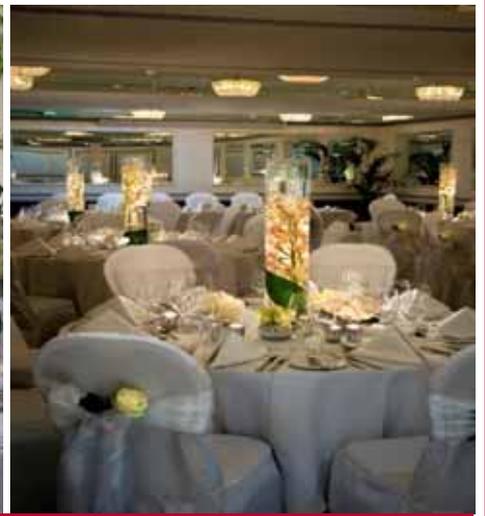
### The Summer Barbecue Wedding

£79.00 per person, to be enjoyed by 5 or more guests

- Private use of the outdoor areas\*
- A welcome glass of Prosecco per person on arrival
- Barbecue menu of two salads, two meat and one fish option, a vegetarian dish and your dessert selection
- to finish. Menu includes a selection of breads and barbecue condiments
- Iced water throughout the evening
- Half a bottle of sommelier's selected red or white wine per person
- A glass of Champagne per person for toasts
- DJ and dancing until midnight\*\*

**And for the happy couple:** A beautiful suite for the happy couple with romantic turndown, a bottle of Champagne and personalised bathrobes, full English breakfast the next morning, an exclusively reserved area for breakfast the following morning for any guests who are staying in the hotel.  
(please be advised that the seating area is at the discretion of the hotel)

Prices are per person, includes VAT at the current rate, are subject to minimum numbers and may change without notice



## Wedding Inspirations

### The Afternoon Tea Wedding

£59.00 per person, to be enjoyed by twenty or more guests

- Free flowing Champagne for two hours for all guests
- Full traditional afternoon tea; featuring a selection of delicate finger sandwiches, scones with clotted cream and preserves and seasonal pastries. Served with your choice of our selection of Twinings tea
- White chair covers during the meal with your choice of gold, red or silver sash
- Private hire of one of our beautiful areas for your afternoon tea

### The New Year's Eve Wedding

£89.00 per person, to be enjoyed by fifty or more guests

- A welcome glass of Prosecco per person on arrival in Montague Ski Lodge
- Your choice of three courses from our seasonal wedding menus served with tea, coffee and petit fours
- White chair covers during the wedding breakfast with your choice of gold, red or silver sash
- Personalised menu cards for the tables
- Half a bottle of mineral water per person during the wedding breakfast
- Half a bottle of sommelier's selected red or white wine per person during the meal
- A glass of Champagne per person for toasts
- DJ and dancing until 1.00 am\*\*
- A glass of Champagne per person to ring in the New Year

**And for the happy couple:** A beautiful suite for the happy couple with romantic turndown, a bottle of Champagne and personalised bathrobes, full English breakfast the next morning, an exclusively reserved area for breakfast the following morning for any guests who are staying in the hotel. (please be advised that the seating area is at the discretion of the hotel)

**Please note** that the wedding party on New Year's Eve must be seated by 5.00 pm. The remainder of the evening will be continued in our beautiful Great Russell Suite



## Bespoke your Wedding

### Seasonal menus

Three course sit down meal served with tea, coffee and petit fours; from £45.00 per person  
Add a sorbet course to your meal; £5.00 per person

Summer barbecue menu served with a selection of breads and barbecue condiments; from £35.00 per person  
Add additional food items to your barbecue; £5.00 per item

Traditional afternoon tea served with your choice of our Twinings tea selection; from £25.00 per person

### Pre wedding breakfast canapés, on arrival

Four items; £11.00 per person  
Six items; £14.00 per person  
Ten items; £22.00 per person  
Twelve items; £25.00 per person

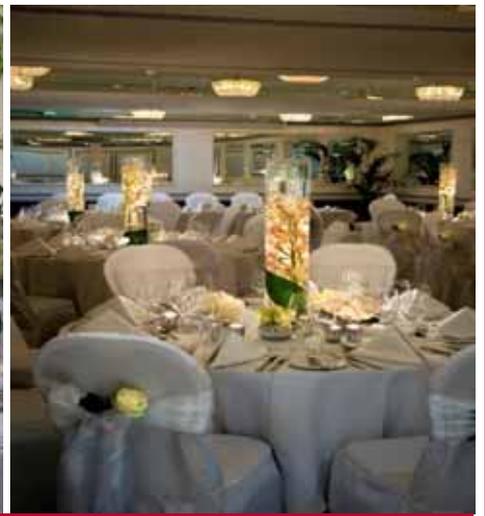
### Drinks reception, on arrival

Welcome glass of Pimm's No. 1; £5.00 per person  
Welcome glass of Prosecco; £7.00 per person  
Welcome glass of Champagne; £11.00 per person  
Bottled beers; £5.00 each  
Soft drinks; £2.50 each  
Spirits; individually priced  
Jug of freshly squeezed orange juice or homemade lemonade; £20.00 per jug.  
Serves approx. eight guests

### Drinks packages, on arrival or throughout the evening

Half a bottle of sommelier's selected red or white wine; £13.00 per person  
Sommelier's selected red and white wine served throughout the meal until dessert; £35.00 per person  
Unlimited sommelier's selected red and white wine, soft drinks and bottled beers,  
for three hours; £45.00 per person  
Unlimited sommelier's selected spirits, red and white wine, soft drinks and bottled beers,  
for three hours; £55.00 per person

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## Bespoke your Wedding

### Post wedding breakfast finger buffet

Six items; £20.00 per person  
Eight items; £25.00 per person  
Ten items; £30.00 per person  
Freshly brewed tea or coffee; £5.00 per person

### Post wedding breakfast DJ and dance floor\*\*

From £350.00

### Finishing Touches

Chair covers with your choice of red, gold or silver sash; £5.00 per chair  
Name place cards; £1.00 each  
Bespoke menu cards; £2.00 each  
Crystal candelabras; £15.00 each

### Bedford Estate Gardens

We will be delighted to check availability of the beautiful Bedford Estate Gardens for photographs;  
From £500.00 per half hour.

From £4000.00 for entire day use.

Please note that Bedford Estate Gardens are unable to support music or live entertainment.  
Additional costs will be incurred for Marquees.

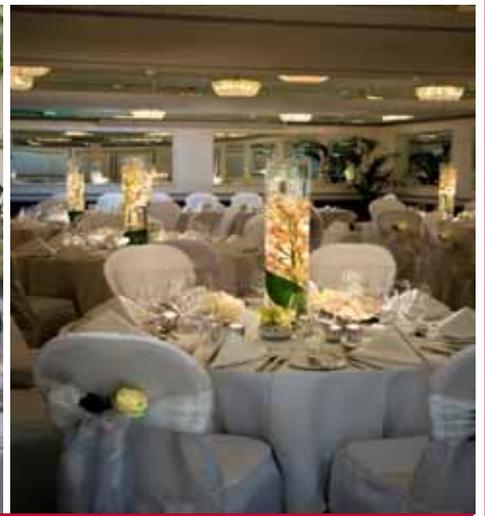
### Accommodation

Why not let your guests take the elevator home? We have beautiful individually designed bedrooms for which we are able to organise special rates for your guests. Your wedding coordinator will be delighted to discuss details of these with you.

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\*Appropriate space will be allocated according to numbers booked. These areas must be vacated by 10.00pm due to licensing restrictions. At 9.30pm guests will be asked to move through to their allocated indoor space.

\*\*For the DJ and disco an appropriate sized event room will be allocated until midnight (1am on New Year's Eve).



## Seasonal Menus

### Starters

Carpaccio of Scottish beef with rocket and Parmesan salad with a shallot dressing

Chicken and rabbit terrine with marinated pear and pickled courgette

Classic prawn cocktail with Marie Rose sauce and Melba toast

Smoked salmon platter with horseradish cream, brown bread and butter

Roast aubergine soup with toasted cumin seeds and coriander

Chilled gazpacho soup with avocado mousse

Baked goat's cheese wrapped in filo pastry with red pepper dressing

### Sorbet

(fourth course option)

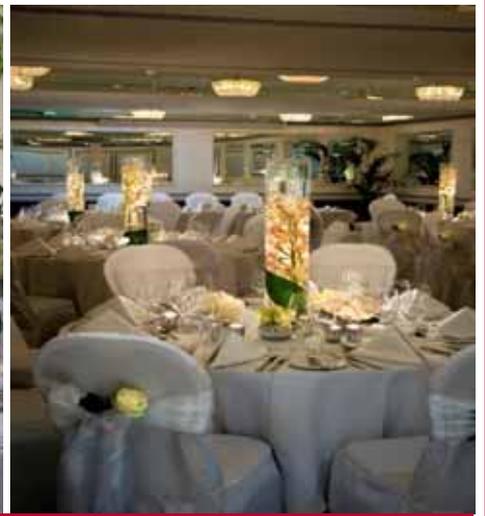
Pink Champagne

Mango

Lemon

Grand Marnier

Menu items are subject to change with seasonality, market availability and without notice



## Seasonal Menus

### Meat main courses

Medallions of beef with peppercorn sauce, baby carrots, onion and mushroom medley

Rack of lamb with a herb crust, dauphinoise potato with a basil and tomato sauce

Barbary duck breast with braised red cabbage, fondant potato, caramelised apple and Calvados jus

Corn-fed chicken breast with mozzarella and Parma ham, green beans, black olives and cherry tomatoes

### Seafood main courses

Seared salmon with a carrot and horseradish nage, baby spinach and vegetable pearls

Grilled halibut with a mussel and saffron broth, glass noodles and fresh coriander

Pan-fried sea bass with fennel cabbage, chive cream sauce and native oysters

Poached fillet of lemon sole with sautéed spinach, Champagne butter sauce and new potatoes

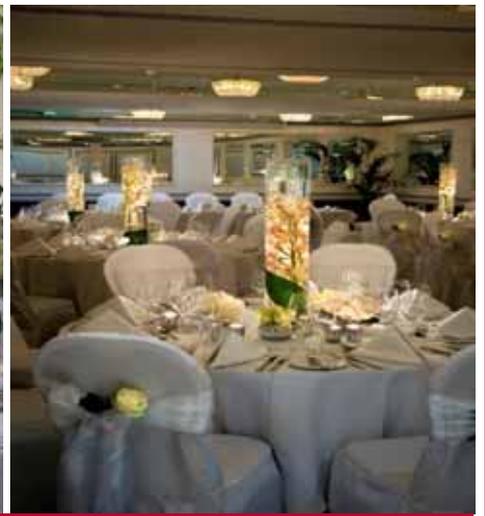
### Vegetarian main courses

Wild mushroom and artichoke tart with chive butter sauce and asparagus

Grilled vegetable gâteau with goat's cheese, plum tomato sauce and basil dressing

Butternut squash and Feta cheese risotto with baby spinach and lemon oil

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## Seasonal Menus

### Desserts

Chocolate and macadamia nut brownie with vanilla ice cream

Traditional crème brûlée with rosemary shortbread

Vanilla cheesecake with blueberry compote

Apple tart with clotted cream ice cream

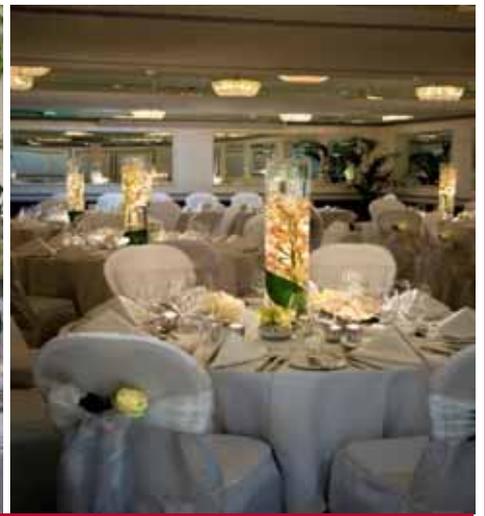
Meringue nest with strawberries, crème fraîche and candied lime

### To finish

Freshly brewed tea and coffee served with petit fours

We are also more than happy to discuss and design a bespoke menu for you

Menu items are subject to change with seasonality, market availability and without notice



## Summer BBQ Wedding Menu

Your choice of 3 salads, 2 meat and 1 fish option, a vegetarian dish and your dessert selection to finish.  
Your menu includes a selection of breads and barbecue condiments.

### SALADS

Tossed green salad  
Pasta salad with chorizo  
New potato and chive salad  
Grilled aubergine and courgette salad  
Tomato and mozzarella salad  
Greek salad  
Fruity coleslaw

### MEAT

Cumberland pork sausages  
Beef and mushroom kebabs  
Barbecued chicken thighs  
Montague beef burger  
Sticky baby spare ribs

### SEAFOOD

Grilled tuna steak  
Seafood skewer  
Ginger and lemon salmon supreme

### SPIT ROAST

(upon request at market price)  
14kg rosemary and garlic-  
marinated porchetta pig  
(serving up to 20 persons)

### DESSERTS

Fresh English strawberries and cream  
Tropical fruit salad  
Profiteroles with chocolate sauce  
Red cherry cheesecake  
Selection of ice creams served in  
cones  
Trifle extravaganza

### VEGETARIAN

Corn on the cob with chilli salt  
Spicy bean burger  
Cajun spiced barbecued Portobello  
mushrooms  
Stuffed peppers with cous cous  
Marinated halloumi cheese skewers

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## Canapé Menu

### COLD CANAPÉS

Steak tartare  
Carpaccio of duck with cranberries  
Smoked salmon with horseradish cream  
Parma ham with seasonal melon  
Avocado and crab salad  
Mini prawn cocktail  
Quail egg with truffle pearl (v)  
Baby mozzarella with cherry tomato (v)

### HOT CANAPÉS

Lamb kebabs with coriander  
Chicken and mushroom bouchées  
Pan-fried scallop with apple and celery  
Lemon sole goujons with tartar sauce  
Stilton and leek tartlets (v)  
Spring rolls with plum sauce (v)  
Mediterranean vegetable quiches (v)

(v) Denotes vegetarian option

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## Finger Buffet Menu

### HOT AND COLD

- Mini toad in the holes
- Mini bangers and mash
- Lamb cutlets with mint jelly
- Mini cheeseburgers with tomato relish
- Lamb koftas with sour cream
- Roast beef in Yorkshire pudding with horseradish
- Beef skewers in oyster sauce
- Char-grilled asparagus with Parma ham
- Mini smoked chicken Caesar wraps
- Coconut chicken strips
- Mini chicken drumsticks with sweet potato mash
- Crab spring rolls with sweet chilli dip
- Mini prawn cocktails
- Tempura tiger prawns with sweet chilli sauce
- Mini fish and chips with tartar sauce
- Finger sandwiches

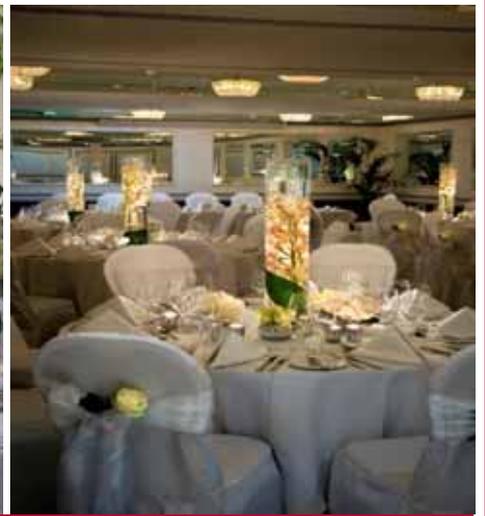
### VEGETARIAN

- Avocado and sun-blushed tomato wraps
- Wild mushroom vol au vents
- Blue cheese and leek tarts
- Mini vegetable pizzas
- Vegetable spring rolls with sweet and sour sauce
- Pineapple and halloumi cheese skewers
- Fried mushrooms with garlic mayonnaise
- Chickpea and plum tomato salad
- Mediterranean vegetable quiches
- Deep-fried Camembert with Cumberland sauce

### DESSERTS

- Mini chocolate éclairs
- Mini strawberry tartlets
- Black Forest cups
- Sliced fresh fruit
- Mini chocolate brownies
- Mini toffee apples

Menu items are subject to change with seasonality, market availability and without notice



## Our Recommended Suppliers

### FLOWERS

**Hybrid Flowers - Caroline Ball**  
61-65 Great Queen Street  
London, WC2B 5DA  
020 7404 9889  
[www.hybridflowers.co.uk](http://www.hybridflowers.co.uk)  
caroline@hybridflowers.co.uk



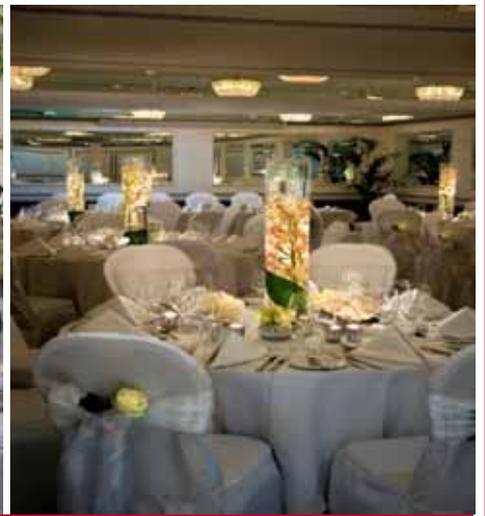
### PHOTOGRAPHERS



**Sarah Lafford**  
07968948114  
<http://assassynation.co.uk>  
sassy@assassynation.co.uk

**Ben Tilley Photography**  
T: 020 8674 8034  
M: 07544 804 987  
[www.bentilleyphotography.com](http://www.bentilleyphotography.com)  
ben@bentilleyphotography.com





## Our Recommended Suppliers

### DJ'S



**DJ JOAO**  
07574782697  
soundreset@hotmail.com

### WEDDING CAKES

**Nick's Cakes**  
8 Cherry Laurel Walk  
London, SW2 2DA  
07921 550 820  
[www.nickscakes.com](http://www.nickscakes.com)  
nick@nickscakes.com

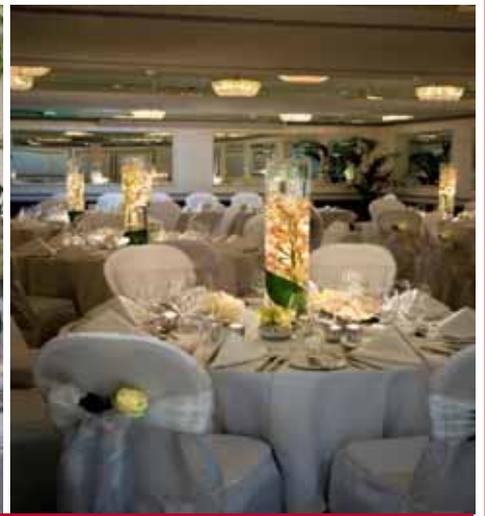


### CHOCOLATE FOUNTAIN



**Chocolate Heaven – Mark Grimwade**  
42 Broadwater Road  
Worthing, West Sussex, BN14 8AG  
01903 210590  
[www.chocolate-fondue-fountain.co.uk](http://www.chocolate-fondue-fountain.co.uk)  
mgrimwade@btclick.com

These are third party suppliers and are not associated with the Montague on the Gardens Hotel



## Our Recommended Suppliers

### HANDMADE STATIONARY

**Curious Me**  
079 0324 0059  
[www.curiousme.com](http://www.curiousme.com)  
hello@curiousme.com



### WEDDING DRESSES

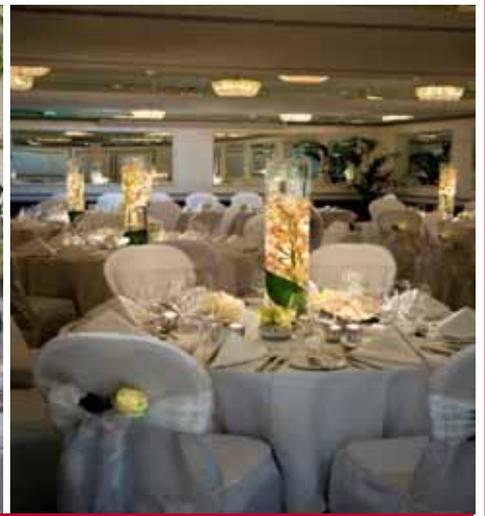


**Charlie Brear**  
33 Tottenham St  
London, W1T 4RR  
0207 637 4898  
[www.charliebrear.com](http://www.charliebrear.com)

### GROOM STYLIST / PERSONAL SHOPPER

**Sammy Aki**  
07919894803  
[www.sammyaki.com](http://www.sammyaki.com)  
info@sammyaki.com





## Our Recommended Suppliers

### SPA TREATMENTS



**Sanctuary Spa**  
12 Floral St  
London, WC2E 9DH  
0870 770 3350  
[www.sanctuary.com](http://www.sanctuary.com)