



WEDDINGS AT THE MONTAGUE





AN OASIS IN CENTRAL LONDON

**Can you think of anywhere better to get married?
We hope not, as all of us here love weddings!**

We can arrange intimate gatherings, formal elaborate celebrations and everything in between.
With our unique venue it would be a shame not to pull out all the stops!
Talk to us about your dream wedding and our team will be delighted to help make this a reality for you.

Complete Service

Let us make your day as stress free as possible.
We will assign you a dedicated Wedding Coordinator to help take care of cakes, balloons, photographers, flower arrangements, entertainment and even more.
On top of this, you will have your own dedicated Operations Manager, who will, along with your Coordinator look after everything for you on your big day.

Civil Ceremonies and Formalities

In addition to your reception you can also hold your ceremony here with us.
We have three stunning rooms for you to choose from:

Room	Layout	Capacity
Great Russell Suite	Theatre Style	120
Woburn Suite	Theatre Style	30
Large Conservatory	Theatre Style	26

If you do decide to hold your ceremony with us you will need 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:

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



WEDDING PACKAGE

Package - £80.00 per person

- Hire and set up of room (for the reception) including white table cloths and napkins
- A three-course menu from our menu selector
- Half a bottle of mineral water per person
- A glass of Champagne to toast the happy couple
- A beautiful suite for the Bride and Groom with breakfast in bed the following morning

Arrival Drinks

- Arrival drink of a glass of Prosecco with a selection of soft drinks (duration of one hour) – £20.00
- Welcome drinks with hotel selection of Prosecco, red and white wine, beer and soft drinks served with canapés (duration of one hour) – £30.00

Drinks Packages

- Half a bottle of hotel selection wine per person during the meal – £12.00
- Hotel selection of red and white wine served during the starter and until the end of the main course – £24.00
- Unlimited hotel selection red and white wine, soft drinks and bottled beers (for 3 hours) – £37.00
- Unlimited hotel selection spirits, red and white wine, soft drinks and bottled beers (for 3 hours) – £47.00

Menu

- Upgrade your menu to our four-course option – £5.00



EXTRA OPTIONS

Finishing Touches

- Pre-wedding breakfast canapés – from £14.00
- Post-dinner evening finger food buffet – from £22.00
- Post-wedding breakfast DJ – from £450.00
- Chair covers with a choice of sash (red, gold or silver) – £5.00 per chair
- Name place cards – £1.00 per card
- Menu cards – £2.00 per card
- Candelabras – £10.00 each

Other thing we can help with or offer recommendations for

- Photos in the gardens, these are organised with Bedford Estates
- Your wedding cake or cupcakes made by our Pastry Chef
- Flowers for the rooms, for you, for everyone
- A photographer for the day
- Feel like something sweet? What about a chocolate fountain
- Make-up and hair – ask us for our recommendations

Accommodation

Why not make your guests' evening that little bit easier?
 We have amazing bespoke bedrooms for which we are able to organise special rates for your guests.
 Just ask your Wedding Coordinator and they can organise all of this for you.



MENU SELECTOR

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

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

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



MENU SELECTOR

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 with 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

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, for your special day

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