



Weddings & Civil Partnerships at Trinity House



An Introduction to Trinity House

Trinity House, overlooking the Tower of London and the charming Trinity Square Gardens, offers an uniquely historic and quintessentially English Wedding Venue in the City of London. In addition, its location near the Thames and cobbled stone paving exterior create opportunities for memorable bridal party arrivals by boat or horse-drawn carriage.

The elegant Library (and Minstrels Gallery) and Court Rooms are flooded with natural light from large sash windows which illuminate the House's historic maritime artefacts and portraits of illustrious benefactors. While evoking the ambience of a stately urban residence, the House is also noted for its unusually intimate atmosphere – rare in a Wedding Venue in the City of London.

Your Wedding at Trinity House

Civil wedding ceremonies and wedding receptions can be held in the spacious Library, with its beautiful stained glass windows, delightful views of the Tower of London and River Thames, and Minstrels' Gallery which can accommodate a small chamber orchestra.

Along the corridor from The Library is the Court Room where guests can enjoy pre- or post-ceremony drinks and The Pepys Room, perfectly proportioned for a dance floor and large enough to stage a band.

And, of course, Trinity House provides stunning photo opportunities – the elegance of the sweeping staircase lends itself perfectly to wedding party portraits as do the attractive gardens of Trinity Square.





Party Ingredients

Great food and attention to detail are at the heart of every successful event. For over 40 years we have been creating perfectly styled and expertly executed events and here are a few reasons why:

The right people with the right experience

We are a team of specialist event professionals - chefs, managers and serving staff with experience of catering at the very highest level in Royal Palaces, at State Banquets and for Private Clients and we would bring that same level of service to your wedding day.

Elegant Styling

Your wedding co-ordinator will work with you to create your ideal wedding day look, with advice on décor, linen, flowers and table settings.

The Package

On the following pages, we have set out some fully inclusive wedding packages offering exceptional catering in unique surroundings at a price to suit your budget.

The menu options are suggestions only and our chefs would be happy to work with you to create your ideal menu – please speak with your wedding co-ordinator to discuss your requirements.



What's included in the package price?

- Saturday Venue Hire for a 6 hour slot (5pm – 11pm) until midnight latest
(an additional charge will be added for time extensions - please check for further details)
- Menu as detailed on each package
- Drinks Package as detailed
- Catering Management and Service Staff
- Chefs and Kitchen Equipment
- Catering Equipment
- Villeroy and Boch China
- Kings Pattern Cutlery
- Furniture and Equipment
- Standard White Linen Hire

*Please note all costs are exclusive of VAT
Please note for Sunday Weddings, there will be an additional charge of £6.00 per person on
the package price (based on 100 guests)*



Traditional Afternoon Tea

This is a traditional tea served to your guests at round tables.

Cold Selection

A Selection of Vegetarian Roulades

Celeriac with Rocket and Pimento, Spinach and Mild Spices
Wild Mushrooms with Wild Herbs

Mini Yorkshire Puddings

With Roast Beef and Horseradish

Smoked Quail and Asparagus Tartlets

Hollandaise Sauce

Miniature Wholemeal and White Bread Sandwiches

Fresh Salmon with Lemon Mayonnaise and Cucumber
Duck Paté with Endive and Orange
Egg Coronation and Cress

Sweet Items

Scones with Raspberry Preserve
And Clotted Cream

Raspberry Meringues with Cream

Mini Chocolate and Coffee Éclairs

Individual Fresh Fruit Tartlets
Filled With Crème Patisserie, Grapes
Strawberries, Peaches and
Redcurrants

Available Throughout

Indian and China Tea
Continental Blend Coffee

Drinks Package

Reception

(2 glasses per person)
Chevalier Blanc de Blancs
Apple and Ginger Fizz

To be served throughout the meal

(Up to 1/2 bottle of wine per person)
Chateau La Besage, Bergerac 2016

Cotes Du Rhône, Domaine Le
Garrignon 2016

Iced Tap Water

Toasts

(1 glass per person)
Chevalier Blanc de Blancs

@ £97.00 per person
based on 100 guests

All costs are exclusive
of VAT



@ £125.00 per person
based on 100 guests

All costs are exclusive
of VAT

Wedding Breakfast Menu 1

Starter

Lemon Sole & King Prawn Terrine

Watercress Chiffonade, Tomato Gel and Balsamic Pearls

Main Course

New Season Lamb Cutlets

Almond Croquette, Spinach, Anchovies and Capers

Petit Pois with Mange Tout

Jersey Royals

Dessert

White & Dark Chocolate Curl Wedding Cake

Ensemble of Raspberries, Strawberries & Blueberries

Raspberry Coulis

To Finish

Fairtrade Coffee

Petit Fours

Drinks Package

Reception

(2 glasses per person)

Chevalier Blanc de Blancs

Apple and Ginger Fizz

To be served throughout the meal

(Up to 1/2 bottle of wine per person)

Chateau La Besage, Bergerac 2016

Cotes Du Rhône, Domaine Le

Garrignon 2016

Iced Tap Water

Toasts

(1 glass per person)

Chevalier Blanc de Blancs



@ £137.00 per person
based on 100 guests

Wedding Breakfast Menu 2 With Reception Canapés

Pre-Dinner Canapés

Smoked Salmon "Cannelloni"

Mascarpone, Watercress and Black Caviar

Scotch Quail Eggs

Celery Salt

Moroccan Lamb Kofta

Caramelised Orange Peel and Harissa

Chargrilled Asparagus

Balsamic and Black Pepper

Highland Cured Venison

Spiced Victoria Plum

Side Tables

Cheese Straw Stacks

Rock Salt, Paprika and Poppy Seed

Starter

Lemon Sole & King Prawn Terrine

Watercress Chiffonade, Tomato Gel and
Balsamic Pearls

Main Course

Angus Fillet Steak

Wild Mushroom Gougère, Armagnac
Demi-glace, Butternut & Potato Dauphinoise

Roasted Mediterranean Vegetables

Dessert

Trio of Raspberries

Miniature Raspberry Crème Brûlée, Raspberry
Sorbet with Grand Marnier, Raspberry Pavlova

To Finish

Fairtrade Coffee

Petit Fours

Drinks Package

Reception

(2 glasses per person)

Chevalier Blanc de Blancs

Apple and Ginger Fizz

To be served throughout the meal

(Up to 1/2 bottle of wine per person)

Chateau La Besage, Bergerac 2016

Cotes Du Rhône, Domaine Le

Garrignon 2016

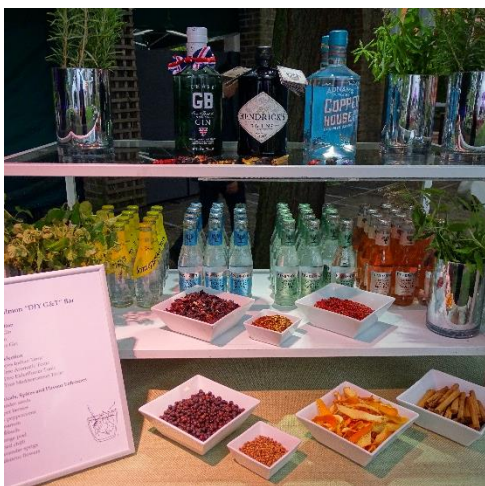
Iced Tap Water

Toasts

(1 glass per person)

Chevalier Blanc de Blancs

All costs are exclusive
of VAT



Wine Upgrades

We can provide the following upgrades instead of the suggested wines

Reception & Toasts

Nutty Brut 2014 £3.00 per person
A superb award winning English sparkling wine from our own vineyard

Lagache Brut NV £5.00 per person
Our House Champagne, balanced with good fruit and freshness – highly recommended

White Wine

Pinot Grigio, Brume Di Monte 2017 £1.00 per person
Delicate, quaffing wine with soft, lychee flavours

The Crossings, Sauvignon Blanc 2016 £2.00 per person
Crisp, fresh Sauvignon from New Zealand

St Véran Domaine Chanson 2015 £4.00 per person
Delicate with good balance and finish

Red Wine

Château La Baronne, Corbières 2016 £1.00 per person
Exceptional value, smooth with good body and length - a great dining wine

Chateau Peyrat, Cotes de Castillon, 2016 £3.00 per person
Easy drinking lighter style Bordeaux

Chateau La Grande Maye, Cotes de Castillon 2014 £4.00 per person
Well known Cru Bourgeois of some complexity – a great roast beef wine

After Dinner Bar

We can provide drinks for after Dinner. These can be provided and charged for on a consumption basis after the event or we can organise a Cash Bar if required.

DIY Gin Bar – Upgrade Option

One drink that only increases in popularity, is the classic Gin and Tonic!

Party Ingredients offer an unexpected and playful twist where guests can customise their own delicious botanical G&T cocktail.

Guests are encouraged to be creative with brave flavour combinations to create a unique drink. In their very own gin cocktail kits, guests will find botanicals such as coriander seeds, juniper berries, pink peppercorns, cinnamon, rosebuds, dried orange peel and other aromatics to infuse their drink. Garnishes include fragrant sprigs of lavender and hibiscus flowers.

The Gin Station looks striking, piled high with Kilner jars and French vintage glassware filled with spices, botanicals and buckets of flowers.

Flat charge of £500.00 to cover bar look, equipment, sundries and garnishes

All costs are exclusive
of VAT



Enhancement and Design

Our quotation includes the highest quality Villeroy & Boch or Royal Doulton China, Cabernet Glassware and Kings Pattern Cutlery. We are, however, able to hire in speciality equipment to enhance the look and design of your event. This may include the hire of speciality glassware, unusual china and charger plates, patterned or textured table linen, floral arrangements, display bars or ice sculptures.

In addition, if you have a specific theme for the wedding we can also incorporate this to the catering, by for example theming canape platters and the evening buffet. We can also suggest various options for glassware, china and cutlery to match the theme.



Weddings at Trinity House

Please do not hesitate to contact us for more information and a full proposal; we would love to talk through your plans and create a bespoke proposal based on your requirements.

We look forward to hearing from you!

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