

Weddings at

N^o3

'SMITHS' of Smithfield

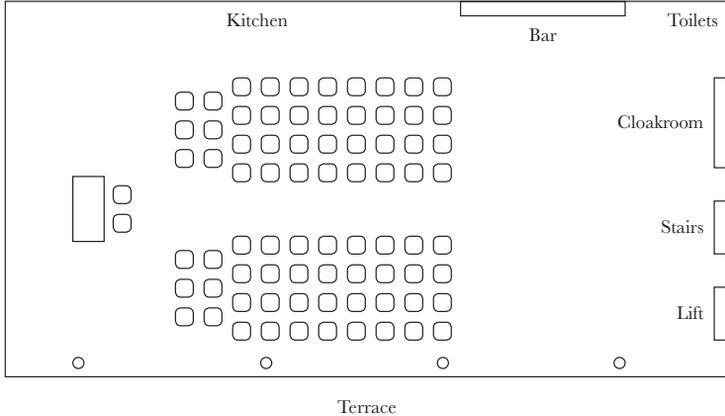


**Excellence is at the centre of our offering,
we like to think nothing is ever too much trouble.**

A stunning four story building in the heart of the City, SMITHS' of Smithfield is a unique London venue with breathtaking panoramic views of London's most iconic landmarks. With a dedicated wedding planner, civil ceremony license and two AA Rosettes, SMITHS' can host every aspect of your special day.

The Ceremony

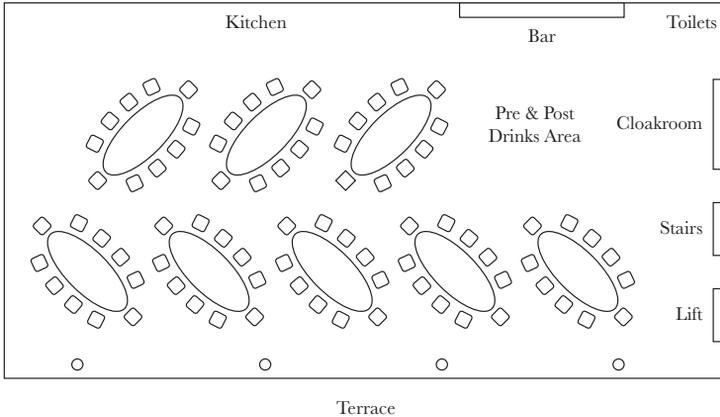
Ascend to the top floor where your journey will begin in stunning style. Say 'I do' with the breath taking backdrop of Smithfield Market and the City skyline.



Up to 100 seated

The Reception

Post ceremony, celebratory drinks will be served in Death + Victory cocktail bar while No.3 Restaurant & Terrace is transformed for your wedding breakfast and reception.



200 Standing 80 Seated

Canapés & Bites

What better way to greet the newlyweds and mingle,
than over a canapé or two and glass of fizz

PACKAGE A

5pcs £17.50 per person • 7pcs £22.50 per person • 9pcs £27 per person

Tempura vegetables, mirin dip (v)

Cheese croquette, bramley apple dip (v)

Crispy pork belly, green sauce

Salt and pepper squid, roasted chilli sauce

Salt beef sub, gherkin, English mustard

Thai beef, green mango, little gem cup

Smoked salmon and chive sour cream blini

Mini hotdog, pickled cabbage, fried onions

Macaroon

Coffee and vanilla éclair

PACKAGE B

5pcs £20 per person • 7pcs £25 per person • 9pcs £30 per person

Truffle and woodland mushroom tartlet, crunchy quail's egg and tarragon (v)

Heritage beetroot crisp, whipped goat's curd, red onion (v)

Rare roast beef fillet, Yorkshire pudding, béarnaise

Tempura prawn, wasabi mayonnaise

Beetroot and gin cured salmon, cucumber pickle

Rare breed mini burger, tomato relish, Montgomery Cheddar

Dorset crab on toast, parsley and lemon

Carpaccio of rare breed beef, micro cress, truffle oil, crostini

Passion fruit cheesecake

Chocolate torte, salted caramel

Set Menus

No.3 Restaurant & Terrace is all about the finer detail and our wedding menus are no different. They champion seasonality, provenance and top quality hand-picked ingredients to make your special day memorable.

MENU A

£65 per person

Starters

Fried pork cheeks, celeriac and apple remoulade, crackling
Whiskey cured salmon, grilled cucumber, horseradish, rye bread
Heritage beets, jerusalem artichoke, hazelnuts, goat's curd (v)

Main Course

Honey glazed duck, pickled red cabbage, pear chutney
Roast cod fillet, haricot beans, mussels, chilli, chard
Chestnut and truffle gnocchi, tarragon butter, sprout tops (v)

Dessert

Treacle tart, Guinness ice cream
Blood orange cheesecake, blood orange sorbet
Dark chocolate brownie, honeycomb, white chocolate mousse

Coffee and chocolate

MENU B

£75 per person

Starters

Chicken liver and truffle parfait, rhubarb and orange chutney, brioche
Dorset crab, grilled gem lettuce, crème fraiche, granny smith, toast
Shaved autumn vegetables, pomegranate, feta, honey (v)

Main Course

Longhorn beef sirloin, smoked brisket and bone marrow croquette,
heritage carrots, roast potatoes
Roast fillet of halibut, curried clams, seashore vegetables, fried leeks
Crispy duck egg, crushed squash, sage, pine nuts, truffle (v)

Dessert

Dark chocolate ganache, passion fruit, popping candy
Rum and ginger sponge, caramelised banana, ginger beer ice cream
Rhubarb parfait, vanilla anglaise, almond crumble
Coffee and chocolate

MENU C

£85 per person

Starters

Smoked duck breast, chicory, burnt orange, hazelnuts
Lobster and prawn 'cocktail', caviar, lollo rosso, sourdough
Slow cooked hens egg, salsify, ceps, truffle (v)

Main Course

Loin of red deer, pressed celeriac, brown sauce, pickled dates
Cornish turbot, crushed cauliflower cheese, tender stem broccoli, pine nuts
Beer glazed roots buttermilk, potato fritter, golden raisins (v)

Dessert

Pineapple carpaccio, coconut sorbet, lemon verbena
Dark chocolate cheesecake, lime curd, chocolate sorbet, lime sherbet
Lemon tart, raspberries, crème fraiche, raspberry sorbet

Coffee and chocolate

Sample seasonal menus



A Little Extra

If you want to make your big day the best it can be,
why not choose one of our delightful add ons.

Bespoke wedding packages priced pp • Cheese tower • Oyster stations

Late night snacks • Extended licence • DJ Equipment

Usherette tray of Jude's ice cream, popcorn cones or burgers

Pop up Pimm's tables • Espresso martini station

However if you don't see something you fancy, then just let us know

In addition, have you thought about...?

Engagement parties • Pre parties – Hen / Stag

Rehearsal dinners • Post wedding brunches

Our Wines

Our Sommelier is on hand in the lead up to your big day to guide you through our carefully handpicked range of world class wines.

Wine tastings available upon request.

White

Babich Black Label Sauvignon Blanc, Marlborough 2017

Georges Duboeuf, Macon-Villages 2015

Sancerre AOP 2016

Mezzacorona Pinot Grigio Riserva, Trentino 2016

Conde de Valdemar Rioja Blanco, Finca Alto Cantabria, Rioja 2017

Buena Vista Chardonnay, Carneros 2015

Rosé

Lucien Crochet Sancerre Rose, Crochet, Loire Valley 2016

Whispering Angel, Cotes de Provence 2017

Rock Angel, Cotes de Provence 2017

Red

Bodega Norton Privada Malbec, Mendoza 2015
Babich Black Label Pinot Noir, Marlborough 2016
Georges Duboeuf Chateau de Nerver, Brouilly 2014
Prunotto Barolo, Piedmont 2014
Conde de Valdemar Maturana, Rioja 2012
Joel Gott Zinfandel, California 2015

Champagne & Sparkling

Perrier Jouet Grand Brut NV
Dom Perignon P2 2000
Bollinger NV
Bolney Estate Rose Cuvee, Sussex, England 2014
Col Vittorio Superiore Prosecco DOCG, Veneto, Italy
Perrier Jouët Belle Epoque 2011

Vintages subject to availability



Bed & Breakfast at the Fox & Anchor

Whether you're looking for somewhere to spend your wedding night or to accommodate your nearest and dearest after your big celebration, The Fox & Anchor, Smithfield, has a luxurious selection of 6 boutique hotel rooms. All of the boutique double rooms boast elegance and style; capturing the history of Smithfield and the surrounding area combined with the luxury of modern technology.

Just a two minute walk away from Smiths, The Fox & Anchor is both convenient and central. As a guest of Smiths you can enjoy a 10% discount off any of their room rates. Their spacious Market Suite featuring a fabulous king-sized bed and a separate living area with an outside terrace is the perfect place to spend your first night as a married couple. To book please speak to our on-site wedding planner.

Other Info

Opening Times

Monday - Sunday, 12pm - 1am

Ceremony License

Yes

Parking

Unfortunately there is no private parking however
there is an underground car park nearby

Disability Access

Yes, lift available to all floors

Accommodation

We recommend the Fox & Anchor which offers stunning
6 boutique bedrooms just two minutes from the venue

Entertainment & Extras

Microphone for speeches and staffed cloakroom

*Please ask us about recommended DJs and musicians,
AV hire and recommended florists.*

Ts & Cs

Securing Your Booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, Deposit & Pre-Payment

Your booking is provisional until we receive a signed booking form and a deposit payment of 25% of the agreed minimum spend.

A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

Cancellation Policy

1-5 days prior to event - 100% Total food & beverage / minimum spend agreed

5-14 Days - 50% Total food & beverage / minimum spend agreed

Receipt of contract - 25% Total food & beverage / minimum spend agreed

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 14 working days prior to your event. No charge will be made for any reduction in guest numbers as long as they do not fall below 6 guests in total, and the venue receives notice of the reduction at least 14 working days prior to your event.

Equipment & Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

Service Charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The Extra Mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.



'SMITHS' OF SMITHFIELD

67-77 Charterhouse St,
London
EC1M 6HJ

Closest stations

Farringdon (4 min walk) • Barbican (6min walk) • Chancery Lane (9min walk)

020 7251 7950

www.smithsofsmithfield.co.uk

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@ThisIsSmiths



