

3 little
words,
one
special
day

richmond
creative events

www.richmondcreativeevents.com

020 8567 9090



Welcome to Richmond Creative Events

We believe our company's strength is our **outstanding customer care**. We will discuss every detail so that your Wedding Reception is all you could hope for.

Our **creative and delicious** dishes complement our **exceptional wines**. Our talented chefs will tailor each menu to ensure that everything is exactly to your tastes, making your wedding individual.

Attention to detail is essential at your wedding so helping to organise the extras from theming, table dressing, flowers to entertainment, are second nature to the wedding planners at Richmond.

Lastly we believe in offering a **personal service** from your first call, right through the planning to the day itself; your wedding planner stays with you every step of the way.



‘Richmond offers you
**outstanding
customer care**, so
choose your venue, and
let Richmond take care of
the rest.’

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creative event venues



Outer London Venues



Multi Venue, Kew Gardens, from £8,500

Ideal for large weddings, this multi venue package allows you and your guests to enjoy the variety of Kew Gardens in all its splendour.

Ceremony (Nash) 200
Reception (POW) 200
Dinner (Orangery) 230

Additional banqueting and kitchen equipment is required



Cambridge Cottage, Kew Gardens, from £3,000

Cambridge Cottage is an ideal boutique venue. The Georgian drawing room, with its beautiful bay window is licensed for civil ceremonies, whilst the Gallery is perfect for your wedding breakfast. Both rooms open onto a private Garden within Kew.

Reception 170
Dinner 88

Kitchen equipment and furniture is not required



Syon Park, Isleworth, from £9,000

Syon Park is surrounded by its own parkland, barely 10 miles from central London. Your wedding ceremony will take place in the Great Hall. After the ceremony your guests will then be led via the wooded, secluded Queen's Walk to the magnificent Great Conservatory for your wedding breakfast.

Dinner 120

Additional banqueting and kitchen equipment is required



Parkstead & Grove House, Roehampton from £3,000

These are both truly beautiful venues located in Roehampton University, surrounded by vast grounds and breath taking views. Parkstead House: has a wedding license. Grove House is a stunning Grade II listed house.

Parkstead 150
Grove House 150

Additional banqueting and kitchen equipment is required

Outer London and London Venues



Wakehurst Place, West Sussex from £3,000

Wakehurst Place is a listed Mansion with 180 acres of stunning gardens. As part of your venue hire you will have exclusive use of the Gallery, Hallway and the Dining Room.

Ceremony 80
Reception 70-180
Marquee options

Kitchen equipment and furniture is not required



Hedsor House, Buckinghamshire, from £6,000

For a classic country house wedding Hedsor House is ideal. Set in its own magnificent 100-acre historic park, the House has many outstanding features, including the grand staircase and the sunken garden where you can enjoy your reception.

Reception 170
Dinner 150

Kitchen equipment is required

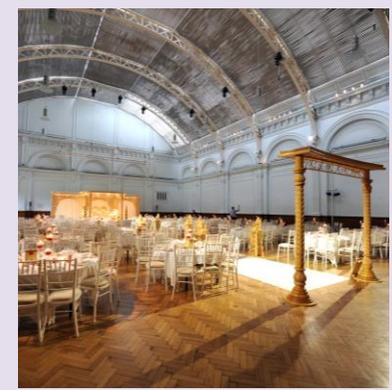


RHS Wisley, Surrey from £4,500

The stunning glasshouse is a perfect venue for your wedding reception. It is a unique space, which provides a breath taking natural backdrop of tropical plants and waterfall.

Reception 300
Dinner 120
Dinner dance 100
Marquee options

Kitchen equipment and furniture is required



Royal Horticultural Halls, St James, from £6,500

Lindley Hall is an iconic and elegant period venue for an unforgettable event. The Hall's stunning glass-vaulted ceiling lets in an abundance of natural light but can be fully blacked out if required. It's your blank canvas!

Reception 650
Dinner 350

Kitchen equipment and additional furniture is required

London Venues



Trinity House, Tower Hill, from £5,200

The Library, with the Tower of London as a backdrop is licensed for weddings for up to 100 guests, whilst the Court Room, with its unique painted ceiling is licensed for 60 guests. Three further rooms are available for dancing and drinks service.

Reception 100
Dinner 120

Kitchen equipment and furniture is not required



Glaziers' Hall, London Bridge SE1 from £4,600

River Room £2,750

Glaziers' Hall is a listed building dating from 1808. It enjoys a magnificent setting on the waterside of the South Bank of the Thames, facing the City of London. Guests enter from a picturesque cobbled street to the long foyer.

Reception 200 - 500
Dinner 120 - 280

Glaziers Hall manages all drinks requirements



Stationers Hall, St Paul's, from £4,000

Stationers' Hall is the perfect wedding venue in the heart of London. Whether you wish to get married at the Hall, St Bride's church or St Paul's cathedral, the Hall and its Garden provide the ideal backdrop for your perfect day.

Reception 400
Dinner 200

Kitchen equipment and furniture is not required



Chelsea Old Town Hall, Chelsea, from £3,000

The ceremony will commence in The Small Hall. It is a light and airy room featuring an ornately decorated marble fireplace, which provides a splendid focal point. The evening reception and dinner is held in the Main Hall which features original oil paintings, marble columns, chandeliers and wood flooring.

Reception/Dinner 180

Kitchen equipment is required

‘Our passion is **creative and delicious** food and our aim is to share it with you and your guests.’

richmond
creative event catering



Creative Event Catering

Our Executive Chef, Geoff Curtis, combines old and new culinary concepts to develop **seasonal specialities**, traditional British classics and innovative gastronomic experiences.

Whatever your event, we will **create a delicious menu** which meets your exact requirements and compliments your day.

CANAPES

A selection of interesting and delicious canapés can be offered with reception drinks:

A selection of 4 canapés - £5.50

A selection of 6 cold canapés – £7.50

A selection of 6 hot and cold canapés - £9.50

Chefs cocktail and canapé selection – where we match 4 canapés to 2 cocktails for your guests to enjoy during your reception - please enquire for further information

HOT CANAPES

Spoons of seared scallops on sweetcorn puree, pea shoots and crispy bacon shards

Thyme infused slow roasted lamb shoulder with haricot blanc

Beetroot risotto with feta ice cream and micro basil leaves

Glazed welsh rarebit tart with chargrilled cauliflower florets

Black truffle arancini with caper hollandaise

COLD CANAPES

Smoked salmon tartar on pumpernickel, dill, horseradish and keta

Seared yellow fin tuna with chilli gel and Nori

Beef carpaccio and peppered strawberry on wholewheat wafer

Roast cherry tomato and balsamic spheres on parmesan and oregano shortbread

Cassis poached beetroot and grape must on goats milk pannacotta

Chicken liver parfait on brioche with caramelised red onion

Many further canapé options available on request



Wedding Breakfast

SILVER MENU

from £52.00

Dill infused salmon gravadlax with fennel and orange, micro herbs and blood orange dressing

Garden pea mousse with shoots, beetroot puree and crispy bacon, balsamic glazed tomato tarte tatin on a bed of summer leaves

~
Selection of warm country breads and butter

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Supreme of chicken, bacon, feta, spinach and pine nuts on sweet potato gratin with tarragon cream

Roast rump of lamb with slow roasted tomato compote, baby carrots, terrine of potato, spring onion and mint with lamb jus

Cumin and lemon roasted cod with poached apricots, toasted almonds, saffron scented cous cous and coriander yoghurt

Sweet potato, spinach, and feta cheese Wellington with cocotte vegetables and chive buerre blanc

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Dark chocolate terrine on an almond flapjack with cherry jelly and afrikoko cream

Basil and lemon tart with torched Italian meringue and raspberry sherbet

White chocolate and orange pannacotta with orange, honey and pistachio tuile

~
Costa Rica coffee and truffles



GOLD MENU

from £56.75

Roasted tournedo of salmon on a cucumber, radish and asparagus ribbon salad dressed with hollandaise

Confit chicken and smoked ham hock terrine, pickled baby beets with a light mustard dressing

Warm goats cheese spring roll with red onion marmalade, roasted hazelnuts and micro herbs

~
Selection of warm country breads and butter

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Pan roasted breast of Barbary duck, blackcurrant and juniper jam, boulangère potatoes, carrots and broad beans with a duck jus

Scotch fillet of beef with cassis poached beetroot, glazed potato fondant, and carrot and tender stem broccoli mornay

Pan fried sea bass, crab beignets with lobster bisque, spinach and feves
Pillows of spinach and ricotta tortellini with wild mushroom ragu

~
Bitter chocolate delice, with salted caramel ice cream, popcorn and chocolate paper

Kaffir lime cream with caramelised puff pastry crust, roasted mango and coriander syrup

Earl grey crème brûlée with lavender sablé

~
Costa Rica coffee and truffles



Additional courses to complement your menu

AMUSE BOUCHE

from £3.50

Home cured Barbary duck ham, assiette of beetroot and artichoke pesto

Roasted scallop with peanut, radish and fennel ribbons

Foie Gras parfait with raisins macerated in Sauternes, salted hazelnut brittle, and melba tuiles

Jerusalem artichoke veloute

Truffle beignet

Watercress vichyssoise, smoked tomato

SORBET COURSE

from £3.00

Thai basil sorbet, toasted coconut

Bloody Mary granita, confit celery, mustard seed crisp

Earl grey sorbet, candied lemon

Avocado ice cream, bitter chocolate

PETIT FOURS

Choose a selection of 4 petit fours to be enjoyed with your coffee from £3.00

English lavender scented scones with homemade blueberry jam and clotted cream foam

Gin and tonic dark chocolate truffle

Rhubarb and custard macaroon

Rose and cardamom Turkish delight

Mango and passion fruit mullaron

CHEESE COURSE SAVOURIES

from £6.00

Manchego and apricot with white chocolate and hazelnut

Mini croque monsieur with apple and walnut salad

Smoked cheddar with pineapple carpaccio and anise



Late Night Munchies

CHEESEBOARD OR CHEESE TOWER

from £7.50

from £9.50

A selection of 5 English and Continental cheeses served with grapes, nuts and dried fruit, celery, radishes
country breads, biscuits and butter

PIG OUT

from £9.00

Frankfurters with;

- Mustard, ketchup or mayonnaise
- Lettuce, crispy bacon and truffle mayo
- Salsa, avocado, sour cream and jalapenos

Pulled pork, apple sauce, crackling on a brioche bun

Bacon and sausage baps with tomato sauce

NACHOS

from £15.00

Beef and brie

Pulled pork and sour cream

Guacamole

BOWL FOOD STATION

from £24.00

Thai green curry with fragrant jasmine rice and prawn crackers

Lamb tagine on lemon and coriander cous cous with dried apricots and nuts

BEST OF BRITISH

from £12.00

Selection of;

Hand raised pies – pork and apple

Cheeseboard

Chutneys – mulled apple cider, caramelised onion, spiced pear and plum

Ham hock terrine, chicken parfait

Country breads



OVEN BAKED PIZZA

from £15.00

A selection of thin crust pizza's;
Hawaiian

Parma ham, rocket parmesan shavings and truffle oil
Feta, red onion marmalade and roasted pine nuts
Quattro Stagioni

MANAPES

from £20.00

Mini fish and chips with tartare

Skewered tempura Halloumi with bell peppers

Mini lamb and mint burger with tzatziki

Richmond club

Rare roast beef and horseradish in a floury bap

Mini pitta with falafel, cucumber and hummus

CREPES

from £25.00

Savoury;

Cheese, ham

Mushroom, spinach

Pesto, apple

Stilton, walnut

Sweet;

Lemon, sugar

Nutella, banana

Apple, salted caramel

Please enquire for further details

**‘Exceptional
wines**
complement and
enhance an
exceptional menu.’



Drinks Options

Our Chief Executive, Barry Seaman, enjoys sharing his expert wine knowledge to recommend the **perfect wines** and vintages to **accompany your food.**

DRINKS SELECTION 1

from £19.75

Reception:

Two glasses of Prosecco Brut NV Revino
Freshly squeezed orange juice
Sparkling mineral water

Wedding Breakfast:

Half bottle of Cabernet Merlot Condamine L'Eveque or
Le Sanglier Chardonnay
Still or sparkling mineral water
A glass of Prosecco Brut NV Revino for the Toast

We can also provide an all day drinks selection from reception drinks through to an open bar. Starts from £29.25

DRINKS SELECTION 2

from £25.75

Reception:

Two glasses of Brugnion Champagne
Freshly squeezed orange juice
Sparkling mineral water

Wedding Breakfast:

Half bottle of red or white wine per person from the following selection:

Whites:

Muscadet de Sevre-et- Maine
Villa Maria Sauvignon Blanc
Pinot Grigio Garganega

Reds:

Côtes du Rhone
Cune Crianza Rioja
Grant Burge Benchmark Shiraz

Still or sparkling mineral water
A glass of Brugnion Champagne for the Toast



PROVIDE YOUR OWN DRINKS

If you would like to provide your own wines for reception and dinner there is a drinks service charge which starts from £11.00. This is to cover the cost of providing glasses, ice, bar equipment and extra waiting staff needed to serve your wines for your reception and wedding breakfast.

After coffee service we can either continue to serve your wines throughout the rest of the evening or operate an evening cash bar for your event. For both options we charge for bar staff @ £20.00 each per hour for a minimum of 4 hours each.

EVENING OPTIONS CONTINUATION OF RICHMOND DRINKS SELECTIONS

House wine, beer and soft drinks @ £15.00 per person.
House spirits, wines, beers and soft drinks @ £17.00 per person.
New Evening guests supplement of £5.00 per person

CASH BAR

We are able to arrange a cash bar for your guests. We will charge for bar staff at £20.00 each per hour for a minimum of 4 hours each.



COCKTAILS

Richmond's talented mixologists create innovative cocktails with the freshest ingredients. A few of our favourite long drinks include; from £5.00 per glass;

The Last Rasp

Gin and tonic mixed with raspberries and basil, served in a slim jim with whole raspberries as garnish

Ginger Mojito Pincher

Mint leaves shaken with, stem ginger, rum and ginger ale served in a tumbler over ice; garnished with mint and stem ginger

Elderbubble

Cucumber, vodka and elderflower topped with Prosecco. Served over ice in a tumbler

Strawberry Lemonade

A refreshing fruit drink - fresh strawberry puree, lemon and soda water, served in a tall glass over ice and garnished with mint.

‘We pay
**attention to
detail**’



Wedding extras

We would love to assist in ensuring your wedding is as you **dreamed**. We have included a few extras which we can assist with, please note we have many contacts and resources so we would be more than happy to assist with any **design or theming**

CAKES

Our in house chef can create deliciously classic cakes for your special day with soft white icing and a single ribbon displayed around the cake in the colour of your choice priced from £300.00 dependant on size
We also provide cake stands, table confetti and chocolate favours

FLOWERS

We are able to provide a range of flower arrangements such as delicate floating gerberas or calla Lilies in fish bowl vases.
We can recommend florists for more elaborate displays.
Small and tall vase arrangements start from £25.00 to £90.00



FEATURE BAR

Full circle mirror bar from £1000.00
Semi-circle from £600.00

CHAIR COVERS & COLOURED LINEN

Chair covers cost between £4.00 - £5.00 each depending on the fabric and colours chosen
Plain white cloths and napkins are included with a three course meal
Coloured tablecloths are an extra £2.50 each, and lavish brocade or satins from £9.00
Coloured napkins are from 45p per napkin

ENTERTAINMENT

Elegant string quartets & harpists, trendy jazz trios & dance bands, colourful steel bands & discos
Casinos, magicians and children's entertainers

**‘Your
thoughts
matter’**



Testimonials

Ron & I wanted to say a huge 'thank you' for all the **wonderful food** you provided at our wedding and for ensuring that the day ran **seamlessly!**

We really appreciate all the hard work you put in to help us have a truly **unforgettable day!** All the best with all your future ventures,

Natalie & Ron, Cambridge Cottage, Kew Gardens

Graham and I just wanted to say the biggest ever thank you to you and your **amazing team**. You made our day so **very special** and it was truly faultless from start to finish. The food, organising and service was **incredible**.

Hannah and Graham, Syon Park

All the **food was excellent**, the organisation **seamless**, the presentation perfect and all the staff very friendly – we had many compliments and an **amazing day!**

James and Gemma, Cambridge Cottage, Kew Gardens

A fantastic job! The food and drink was **excellent quality** and the wedding breakfast was praised by many of our guests. We appreciate the **attention to detail** shown by Richmond, as well as the **flexibility** in our occasionally unusual requests (adding sugar to our grandmothers white wine!)

Cambridge Cottage, Kew Gardens - Elaine & Andy

We wanted to say a big Thank you to you and the whole team for making our day **run so smoothly** and taking care of all the details. The **food was great**, everyone **complimented the dinner**.

Vavia and Gareth, Wakehurst place

All the guests said the **food is of top quality!** You have done an **excellent job** in making our wedding perfect. We really appreciate everything you have done for us! Your **service is top notch!** We would **highly recommend** you to anyone we know!

Li and Lars, Cambridge Cottage, Kew Gardens



We look
forward to
creating your
perfect day

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