



IRONMONGERS' HALL

WEDDINGS BROCHURE



www.alexisjaworski.com



An elegant & stylish atmosphere

Located in the heart of the City, Ironmongers' Hall provides a unique backdrop for your special occasion. An onsite team of wedding specialists are there to assist you with every aspect of the day and we are fully licensed for civil marriage and civil partnership ceremonies.

Ironmongers' Hall is available for exclusive use. The Hall provides a stunning space for weddings with up to 150 guests, whilst the comfortable Drawing Room is ideal for more intimate weddings for up to 60.

"...you and all your staff were very kind and helpful. Please pass our thanks to all of them and especially to the chef!"

Ironmongers' Hall, Shaftesbury Place, Barbican, London EC2Y 8AA
Telephone: 020 7776 2302 Email: events@ironmongers.org Website: www.ironmongers.org

A day to remember

Ironmongers' Hall has a rich history and striking architecture, providing stunning photographic opportunities for the wedding party. There is a magnificent staircase, a charming courtyard and fountain and 4 spectacular function rooms with high ceilings, oak panelling and stained glass windows.

There are several areas to set up music and dancing and you can choose from a wonderful range of wedding menus, or just tell us what you want and we will prepare it for you.

*"The venue itself is stunning... Their attention to detail is second to none.
We didn't have to worry at all about anything on the day"*

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Civil Ceremonies & Civil Partnerships

Ironmongers' Hall is fully licensed for Civil Ceremonies and Civil Partnership ceremonies with up to 150 guests.

The Banqueting Hall

Up to 150 guests for Civil Ceremonies and for Wedding Breakfasts.

The Drawing Room

Up to 60 guests for Civil Ceremonies and up to 50 guests for Wedding Breakfasts.

"We held our civil partnership at Ironmongers'... the day was amazing, food perfect, staff awesome..."

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www.thecoverupband.co.uk



ADMIRAL HOOD PACKAGE - £119.50 PER GUEST, INC VAT (Minimum of 100 guests)

Sole use of Ironmongers' Hall from 14h00 until 23h00

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Three-course dinner with coffee and chocolates
Two glasses of sparkling house wine during the reception
One glass of sparkling wine during speeches
Half a bottle of house wine during dinner
Soft drinks (unlimited during reception and dinner)
Juices (unlimited during reception and dinner)
Tap water throughout the day and the evening
Cash bar available after dinner

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Oil lanterns outside entrance (weather and season dependent)
Table decoration (candelabra and ivy - one per table plus tea light candles)
Table cloths and napkins (white/ivory/black)

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Dance floor
One microphone
Full event guidance throughout
Steward/security on duty at entrance
Staffed cloakroom

Wedding Packages

ISAAC WALTON PACKAGE - £138.00 PER GUEST, INC VAT

(Minimum of 100 guests)

Sole use of Ironmongers' Hall from 14h00 until 23h00

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Three-course dinner with coffee and chocolates
Canapés Reception - selection of five canapés
Two glasses of sparkling wine during the reception
One glass of sparkling wine during speeches
Half a bottle of house wine during dinner
Soft drinks (unlimited during reception and dinner)
Juices (unlimited during reception and dinner)
Tap water throughout the day and the evening
Cash bar available after dinner

~

Oil lanterns outside entrance (weather and season dependent)
Table decoration (candelabra and ivy - one per table plus tea light candles)
Table cloths and napkins (white/ivory/black)

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DJ
Dance floor
One microphone
Full event guidance throughout
Steward/security on duty at entrance
Staffed cloakroom

Wedding Packages

WILLIAM MORRIS PACKAGE - £167.00 PER GUEST, INC VAT

(Minimum of 100 guests)

Sole use of Ironmongers' Hall from 14h00 until 23h00

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Three-course dinner with coffee and chocolates
Canapés Reception - selection of five canapés
Two glasses of Champagne during the reception
One glass of Champagne during speeches
Bottle of house wine during dinner
Soft drinks (unlimited during reception and dinner)
Juices (unlimited during reception and dinner)
Tap water throughout the day and the evening
Cash bar available after dinner
Late cheese station and one glass of Port per person

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Oil lanterns outside entrance (weather and season dependent)
Table decoration (candelabra and ivy - one per table plus tea light candles)
Table cloths and napkins (white/ivory/black)

~

DJ
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One microphone
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Wedding Packages

STARTERS

A duo of smoked and cured highland salmon

with cucumber, dill, crème fraiche and blinis.

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Heritage tomato and Laverstoke Farm buffalo mozzarella

with tender salad leaves, basil dressing and aged balsamic vinegar.

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Crayfish and prawn cocktail

with 'bloody mary' sauce, smoked paprika and toasted sour dough.

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Terrine of poached and smoked chicken

with puy lentils, orange and pomegranate salad, pine nuts and tarragon dressing.

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***Asparagus and pea tart**

with peppery leaf salad blue cheese mayonnaise and pickled cucumber.

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Duck egg, beetroot and watercress salad

with sliced smoked duck, cheddar cheese croutons,
chopped olive and parsley dressing.

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Palate Cleanser: Lemon and elderflower sorbet

* Denotes seasonal availability.

MAIN COURSES

Roast sirloin of Scottish beef

with thyme roasted potatoes, Yorkshire puddings,
seasonal greens and rich red wine sauce.

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Breast and thigh of Norfolk guinea fowl

with green peppercorn sauce, crushed potato cakes,
fine green beans and chantanay carrots.

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Slow braised feather blade steak

with sweet garlic mash, crisp pancetta,
truffle butter, roast root vegetables and kale.

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Spiced Gressingham duck breast

with duck confit gratin, red wine jus and tomato stuffed with spinach and mushroom.

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Hot poached escalope of salmon

with new potatoes, hollandaise sauce, spinach and green vegetables.

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Baked fillet of pesto glazed native sea bass

with crushed new potatoes, ratatouille and lemon butter sauce.

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DESSERTS

Mango mousse

with raspberry sauce, mango sorbet and mango gel.

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Spiced chocolate marquise

with caramelised pecans and toffee sauce.

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***Summer pudding**

with berry sauce and clotted cream ice cream.

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White chocolate and passion fruit parfait

with tropical fruit salsa.

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Profiteroles

filled with vanilla cream and topped with chocolate caramel sauce, honeycomb pieces and thyme.

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Berry tartlet

with Chantilly cream, raspberry coulis and vanilla ice cream.

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Chilled rice pudding

with roast pineapple, mint syrup and toasted coconut.

* Denotes seasonal availability.



CHEESE

Either individual plated cheeses,
(three varieties) or a
cheeseboard per 10 people.

Contact us

We would be delighted to discuss your requirements and to provide advice on which of the Hall's rooms will best suit your wedding or celebration.

If you would like to arrange a visit, make an enquiry or receive additional information, please contact the Events Manager on:

Tel: +44(0) 20 7776 2302

Email: events@ironmongers.org

Alternatively you can follow us:

Facebook: [Ironmongers' Hall](#)

Twitter: [@Ironhall](#)

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