



THE CAPTAIN'S
TABLE

TOP BAR

EXTERNAL
SEATING

TION DECK

MAIN DECK



THE OYSTER SHED

THE OYSTER SHED



ALL ABOARD!

A wedding on the banks of the Thames - what could be more perfect? How about a wedding on the banks of the Thames in your very own elegant pub with a feast of glorious gastronomy? Thought so! On Saturdays and Sundays The Oyster Shed is available for exclusive hire and provides the perfect place for the largest of weddings. With such abundant space you can really let your imagination run wild and our events team have boundless contacts and ideas so whether its decorations, flowers, food, music or anything else you can be assured that they'll be right here to help you plan your perfect day.

I Angel Lane, London, EC4R 3AB
(0)20 7256 3240 // oystershedevents@geronimo-inns.co.uk
www.geronimo-inns.co.uk/theoystershed
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EVENTS SPACE



All Yours at the Weekend

The Oyster Shed is closed at weekends – unless of course you'd like to take over the whole pub for a wedding as grand as your imagination and our talents can make it? We can host up to 140 people seated for a gastronomic feast or 400 standing for drinks and canapés. The pub encompasses a wide array of spaces so there's a perfect place for everything – a place for your favourite band to strut their stuff while you dance the night away? Not a problem. A relaxed area for those who need to take a load off their feet? Plenty of options. A separate space to keep the kids entertained while the grown up's party on? We've got the ideal spot.



The Observation Deck

Commanding an enviable view from the top deck of the good ship Oyster Shed and with its own bar besides, The Observation Deck is an ideal place for a pre-reception party for up to 120 standing before the masses arrive. Just around the corner from The Observation Deck is The Captain's Table, a great space tucked out of the way which can provide a retreat for the family or, with a wide range of entertainment options, a great place to keep the kids enthralled while the adults get on with the serious fun!

In the galley our chefs prepare top-notch gastronomic gems from fresh seasonal ingredients, creating hearty and delicious modern twists on traditional British favourites as well as tasty bar snacks, tempting canapés and glorious feasts! Whether you decide on one of our lovingly crafted events menus or want to draw things together into your own bespoke creation, we've got everything you need to wow you and your guests.

Choose one meat and one vegetarian option from each course

TO START

Seared tuna with green peppercorns, strawberry coulis

Crispy soft boiled duck egg, asparagus soldiers

Salmon ceviche, avocado mousse, crème fraîche

Terrine of chicken, mushroom and sweetbreads

Schezuan duck breast, pomegranate and molasses dressing

Roasted vegetable and goats cheese terrine, cucumber and mint yoghurt

Roast cauliflower soup, Colston Basset and truffle cream

MAINS

Grilled lobster, vegetable ribbons, Champagne beurre blanc (surcharge applies)

Pan fried sea bass, parsley mash, crab beignet, nantua sauce

Tagliatelle with courgette, thyme-roasted heritage tomato, smoked garlic, parmesan

Rump of lamb, boulangère potatoes, kale, paloise sauce

Pan fried guinea fowl, chicken and tarragon mousse, dauphine potatoes, roasted beets, rosemary gravy

Seared beef fillet, parsnip purée, sweet potato chips, bordelaise sauce (surcharge applies)

DESSERTS

Selection of British cheese, suitably garnished

Chocolate mousse, raspberry and passion fruit foam

Vanilla and praline parfait, maple syrup, coffee and Drambuie sauce

Pear and almond tart, liquorice anglaise

Compressed fruit plate, berries, star anise peach coulis

Strawberry and cream panna cotta, chilli shortbread

Other menu options available, please ask for details.

If you require any further information on ingredients which may cause an allergy or intolerance, please advise us before ordering.

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A delicious selection of hand-made canapés for your wedding celebration

CANAPES

Smoked salmon, horseradish, pumpernickel
Crispy kale, beef, horseradish spoon
Asparagus filo cigars
Teriyaki salmon bites
Goats cheese, onion marmalade
Spiced lamb skewers
Crab cake, chilli jam
Five spice pork belly
Roquefort and plum on toast
Tiger prawns, garlic and parsley butter
Pigs in blankets
Beef skewers, coconut and chilli
Sesame vegetable tempura, sweet chilli
Chicken and tarragon Lollipop
Beetroot, cucumber, goats cheese
Lamb and Stilton Lollipop
Mozzarella, olives sun dried tomato, basil
Aubergine and feta arancini
Watermelon, feta and balsamic
Chicken liver parfait, onion marmalade

BOWL FOOD

Sausage, mash, onion gravy
Korean chicken & rice
Lamb tagine, couscous
Thai red chicken curry
Vegetable tagine, couscous
Braised ox cheek, horseradish mash
Prawn cocktail

VERINES

Chocolate and espresso pots
Lemon posset, herb crumble
Banoffee pie shots
White chocolate and Cointreau tiramisu
Sherry trifle
Eton Mess

CONES

Crispy mozzarella bites
Szechwan pepper squid
Falafel, yoghurt, pomegranate
Crispy pork, sweet chili

EVENING SNACKS

Mini fish and chips
Cheese burger slider
Pulled pork sliders
Halloumi and pesto slider
Bacon butties
Burritos

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Minimum of 70 guests

OPTION 1 £75.00pp

Arrival drinks & standard canapés
(2 glasses - prosecco, pimms etc)
2 course Buffet menu
Prosecco for toasting the newly weds
Late night snacks
Service charge & venue hire

OPTION 2 £100.00pp

Arrival drinks & premium canapés
(2 glasses - prosecco, pimms etc)
3 course wedding menu
Half a bottle of our house wine
Tea & coffee station
Prosecco for toasting the new weds
Late night snacks
Service charge & venue hire



OPTION 3 £120.00pp

Arrival drinks & premium canapés
(3 glasses - champagne, pimms, etc)
3 course wedding menu
Cheese boards
Half a bottle of premium wine
Tea & coffee station
Champagne for toasting the new weds
Late night snacks
Service charge & venue hire

EXTRAS

Cheese tower
Oyster station - £4.00pp
Extended licence - £250 until 12:30am - Carriages at 1am
DJ equipment - £100 hire charge
Furniture and linen hire
Flowers

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WINE LIST

A vibrant and refreshing selection of beautiful bubbles and wonderful wines for your wedding celebration

Champagnes and Sparkling Wines

Champagne Drappier (Depuis 1808) Blanc de Blancs Signature, Aube, France	£45.00
Veuve Clicquot Yellow Label Brut, Reims, France	£59.00
Prosecco Borgo Del Col Alto, Veneto, Italy	£28.00
Camel Valley Pinot Noir Sparkling Rose, Cornwall, England	£45.00

Rosé

Light and easy drinking with lots of summer fruit flavours

Grenache/Syrah, Terres Du Sud, Pays d'Oc France 2014	£18.95
Rogers & Rufus, Grenache of Barossa, Australia 2014/15	£21.00

Whites

Delicious wines, clean, pure and refreshing

Chenin Blanc, Stonedale, Robertson, South Africa 2014/15	£19.50
Sauvignon Blanc, Gran Hacienda, Lontue Valley, Chile 2014	£20.50
Picpoul de Pinet, Trois Mats, Languedoc, France 2014	£22.30
Promised Land Unwooded Chardonnay, Wakefield, South Australia	£23.50
Pinot Grigio, Castel Firmian (Double Gold Medal), Trentino, Italy 2014	£24.00
The Infamous Goose Sauvignon Blanc, Wild Rock, Marlborough, NZ	£26.40

Reds

Many different flavours yet all great examples of well-rounded wines

Merlot, La Playa, Colchagua, Chile 2013/2014	£19.50
Cabernet Franc, Gran Hacienda, Central Valley, Chile 2013	£23.00
Gamay de l' Ardèche, Duboeuf, France 2013	£24.00
Peppoli Chianti Classico, Antinori, Tuscany, Italy 2012	£33.50
Cupid's Arrow Pinot Noir, Wild Rock, Central Otago, NZ 2012/13	£34.00
Rioja Gran Reserva, Bodegas Ramon Bilbao, Spain 2006/08	£38.50

pudding Wines & Port – To Round it off nicely

Try a glass with your pud or cheese or just savour it on its own...

Mira la Mar Pedro Ximenez, Jerez, Spain	1/2 bottle £19.50
Botrytised NZ Riesling, Wairau River, New Zealand 2012	£31.00
Ferreira LVB Port, Portugal 2010	£36.00

Please ask to see out full wine list or come in and try our fine selection

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THE BORING STUFF

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 20% of the agreed minimum spend. This payment will secure your celebration and date with us.
- Once issued, the booking agreement and the deposit must be returned within 10 days otherwise the date may be released.
- A second payment of 60% of the agreed minimum spend is required 6 months before your event date.
- Final payment based on your minimum spend requirement and confirmed contracted number of guests is due 14 days from your event date.
- Any other bills, such as an extra Bar Tabs set up on the day, must be settled in full on the date of your event

Cancellation Policy

- Please note that your deposit is non-refundable.
- In the unlikely event of cancellation please take into account there is a 100% cancellation charge 6 months before your booked date.

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 7 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 7 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.

NOISE LEVELS

Please do be sensitive to our neighbours and keep noise to a minimum when going outside, please be aware we are required to monitor music levels at all times.

DAMAGE

If there is any obvious damage done to our lovely venue during your event, we will show this to you after your event and you will be asked to pay to make the damage good.

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.

Please don't hesitate to contact us if we can help clarify any of The Boring Stuff.

FIND US



Located off Canon Street and walking distance from London Bridge. Scan the QR code to find us! Or give us a call on the number below.

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