

Weddings

at
DAVY'S



WEDDINGS@DAVY.CO.UK or CALL 020 8858 7204

STEEPED IN HISTORY *with a* MODERN TOUCH

*I*f you are looking for a characterful venue for your wedding reception, with heritage, charm and a modern approach, Davy's can make your wishes a reality in one of more than 20 venues across London.

We believe that the key to the perfect wedding celebration is careful planning, attention to detail and impeccable service and have been hosting all manner of events and celebrations for nearly 150 years.

From your initial enquiry, through to the big day itself, your dedicated wedding planner will work with you to create memories of your special day that will last a lifetime.



150 years OF HERITAGE IN WINE



*W*ine has been at the heart
of Davy's since 1870.

Our unique relationship with the world's finest winemakers and châteaux now go back five generations and we still select and ship our own wines. Many are exclusive to us, sourced from critically acclaimed, boutique producers around the world.

For those non-wine drinkers we have a large selection of craft beers and classic cocktails available.

Our expert team will create the perfect selection to suit your palate and your budget, from welcome drinks, to wines matched with your menu, including our impressive selection of vintage wines, large formats and after dinner Sherry, Port and Madeira

THE *Food*

*G*reat wine deserves great food to accompany it.

We offer a modern take on classic British cooking, using carefully chosen ingredients to create quality dishes for each of our wedding menus.

Seasonality is very important to us. So, each of our menu packages feature imaginative dishes made with the freshest produce of the season, from our favourite suppliers.

Our menus can be flexible to cater to your tastes and the season, anything from sharing roasts with a joint of your choice to outdoor BBQs for couples who want something a little different.



Light, vegetarian and vegan options are also available.

DAVY'S *Packages*

CRU CLASSÉ

Sharing starters
to be enjoyed 'family-style'



Seasonal main course and dessert



Half a bottle of house wine
during dinner



A glass of Prosecco
during the toasts

£55.00
PER GUEST

PREMIER CRU

A glass of Prosecco
or cocktail on arrival



Three canapés on arrival



Seasonal three-course menu



Half a bottle of
house wine during dinner



A glass of Prosecco
during the toasts



½ bottle still or sparkling water
per person

£75.00
PER GUEST

GRAND CRU

Two glasses of Champagne
or cocktails on arrival



Five canapés on arrival



Seasonal three-course menu



Sorbet palate cleanser



Half a bottle of
Davy's premium wine



A glass of Champagne
during the toasts



½ bottle still or sparkling water
per person

£99.00
PER GUEST

All prices include VAT at 20%. A 10% service charge will be added to your bill.
Please note there is no venue hire fee for any of our wine bars, minimum spend applies.

SAMPLE
Canapé
MENU

Parma ham and asparagus tarts

Cod in herb beer batter with tartare sauce

Cheddar and chilli croquettes v.

Chopped sausages with honey mustard glaze

Spiced salmon fish cake, crab mayonnaise and mustard

Sweet potato hash browns **VE.**

Portuguese chicken skewers

Scampi monkfish, mango yoghurt, red onion and coriander

Padron peppers with sea salt v.

Rare roast beef toasts, Parmesan dressing and pickled red onion

Smoked salmon toasts with wasabi crème fraîche and fried capers

Chickpea falafel with harissa dip **VE.**

Mini lamb kofta with harissa mint yoghurt

Piri piri prawns

Artichoke and mushroom arancini v.

Pork belly, soy apple, sweet chilli, kale and peanut

V. VEGETARIAN / VE. VEGAN

Please note that this menu is for guidance only.

We will be happy to create a bespoke menu with your choice of our chef's seasonal dishes.

Please ask us for more details.

SAMPLE
Wedding
MENU

STARTERS

Spiced salmon fish cake, crab mayonnaise and mustard

Crispy lamb Kiev, anchovies, pea and mint

Red onion, Jerusalem artichoke, Stilton and walnut tart v.



MAINS

Roasted seabass, fennel and basil whipped mash, roast pepper herb and caper dressing

Chicken in red wine, baby onions, king oyster mushrooms and smoked bacon mash

Roasted squash, Romanesco, goats curd, pickled red onion and pumpkin seed relish v.



DESSERTS

Dulce de leche panna cotta with pistachio crunch v.

Dark chocolate brownie, salted caramel and hazelnut v.

Gin posset, blackberries and shortbread v.

V. VEGETARIAN / VE. VEGAN

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FROM INTIMATE WEDDINGS TO LAVISH *Celebrations*

We have over 20 bars across London,
each with its own unique identity, character and charm

Bar	Location	Exclusive hire capacity
Bangers	Moorgate	 130  200
Boot & Flogger	London Bridge	 100  150
Bunghole Cellars	Holborn	 80  150
Champagne Charlies	Charing Cross	 110  250
City Boot	Barbican	 60  130
City Flogger	Fenchurch St.	 60  100
Crusting Pipe	Covent Garden	 60  200
Davy's at Canary Wharf	Canary Wharf	 200  220
Davy's at St James's	Mayfair	 150  280
Davy's at Woolgate	Moorgate	 48  196
Davy's Wine Vaults	Greenwich	 75  100 upstairs  110  120 downstairs
Grapeshots	Liverpool St.	 35  100
Habit	Fenchurch St.	 70  180
Mughouse	London Bridge	 70  150
Plantation Place	Monument	 100  150
Tappit Hen	Cannon St.	 50  100
The Bottlescruce	St. Paul's	 150  300
Tapster	Liverpool St.	 52  150
Truckles	Holborn	 50  120

HERE TO HELP WITH EVERY LAST *Detail*



We take pride in creating unique experiences and special memories.



Your dedicated wedding planner will work closely with you to turn your vision into a reality, carefully managing your celebration right through from the initial enquiry to the big day itself.

We can also introduce you to our trusted partners including:

- Florists
- Photographers
- Cake Suppliers
- Hotels and guest houses
- DJs
- Master of Ceremonies
- Entertainers



EVENTS AROUND YOUR *Wedding*

*W*eddings are not just about the day itself – the build-up is part of the whole experience too.

We are experts in hosting all manner of celebrations associated with nuptials, from engagement parties, family suppers and get-togethers, to hen and stag parties and rehearsal dinners.

When it comes to introducing your families to each other, one of our exclusive tutored wine and food tasting sessions is a great conversation starter. We can also arrange bespoke activities for large groups, so why not kick off your hen or stag do with a creative cocktail masterclass or a cheese and wine pairing?

To discuss your ideas and for
a detailed proposal, please email
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