



WEDDINGS
AT THE LONDON EDITION

YOUR WEDDING

Built in 1835 our grade II listed building has seen many happy occasions over the years. We like to think of our hotel as a home away from home and we hope that our intimate spaces will provide the perfect backdrop against which to share your special day with friends and family.

Here at The London EDITION we are dedicated to personalised service. Enclosed you will find a selection of wedding packages to cover all the essentials. These can be tailored to your specific needs with one of our specialist event team who will guide you through the planning from start to finish.

Each wedding package includes a complimentary food tasting for two people, a night's stay for the wedding couple and special rates for the wedding party.

RECEPTION PACKAGE - £80 PER PERSON

Canapé package (8 piece)

2 x sliders/finger food or bowl food per person

2 reception drinks of either Ruinart NV Champagne or Punch

Glass of Champagne with the toast

Room hire

Dedicated Hotel Wedding Planner

Special rates for the wedding party

WEDDING ONE - £150 PER PERSON

2 reception drinks of either Ruinart NV Champagne or Punch

Pre-dinner canapés (4 pieces)

Three course dinner menu

Half bottle of wine

Glass of Champagne served with the toast

Still and sparkling water

Tea, coffee and petit fours

1 complimentary Superior bedroom for the night of the wedding for the wedding couple

Complimentary menu tasting for wedding couple

Dedicated Hotel Wedding Planner

Special rates for the wedding party

Room hire

WEDDING TWO - £200 PER PERSON

2 reception drinks of either Ruinart NV Champagne or Punch

Pre-dinner canapés (4 pieces)

Three course dinner menu

Half a bottle of wine

Glass of Champagne served with the toast

Still and sparkling water

Tea, coffee and petit fours

Dedicated Hotel Wedding Planner

Special rates for the wedding party

Room hire

Complimentary menu tasting for wedding couple

EDITION Wedding Favours

Printed EDITION menus and place cards

Floral arrangements for each table

Evening Snacks

1 complimentary Deluxe bedroom for the night of the wedding for the wedding couple

FOOD & BEVERAGE

All our menus are created by the award winning team from Berners Tavern alongside wine's selected by our renowned Head Sommelier, Matteo Matone and cocktails from the team behind the internationally acclaimed Punch Room.

Please note a 12.5% service charge will automatically be applied to the final bill.

MENU A

Berners Tavern prawn cocktail, baby gem, avocado, crispy shallot
Roasted breast of Oakleaf farm chicken, slow-cooked leg, creamed mushroom and spinach, roasted potato, chicken sauce
Coconut panna cotta, mango sorbet
Coffee, tea and petit fours

MENU B

Pressed ham hock terrine, pickled baby beetroots, mustard seed vinaigrette
Roasted Cornish cod, crushed new potatoes, tomato and confit shallot dressing
Lemon meringue tart
Coffee, tea and petit fours

MENU C

Jerusalem artichoke soup, braised duck leg, roasted mushroom
Slow-cooked Dingley Dell pork belly, white beans, broccoli, honey and clove sauce
Custard slice, mixed berry sorbet
Coffee, tea, petit fours

MENU D

Buccleuch estate beef tartare, pickled mushrooms, truffle dressing, grated horseradish

Isle of Gigha halibut, lobster risotto, tender stem broccoli

Chocolate tart, vanilla ice cream, chocolate cookie crumble

Coffee, tea and petit fours

MENU E

Beetroot cured salmon, pickled kohlrabi, beetroot, yoghurt and herb dressing

Slow-cooked rump of Herdwick lamb, fondant potato, tomato and pepper ragout, lamb sauce

Chocolate and coffee opera cake, coffee ice cream

Coffee, tea and petit fours

VEGETARIAN & PESCATARIAN

TO START

Pickled pear, endive and fennel salad, mustard seed dressing, watercress
Whipped goats curd, beetroot and pine nut salad, toasted Borough brown sourdough bread
Baby artichoke and potato salad, truffle mayonnaise, gem lettuce

TO FOLLOW

Roasted broccoli, buckwheat salad, broccoli pesto, hazelnut
Sweetcorn and spring onion risotto, sage, burnt butter
Buttered gnocchi, roasted butternut squash, toasted oats, grain and seeds
Roast Cornish cod, crushed new potatoes, tender stem broccoli, lobster sauce
Chalk stream trout, red pepper pipperade, basil
Braised halibut, fennel and wild rice, fennel sauce

CANAPÉS

VEGETARIAN

Isle of white tomato, dried tomato tartare, black olive and basil
Beetroot tartare, whipped goats curd, sesame cracker
Roasted broccoli, toasted seaweed, sesame and miso
Parmesan cookies, Cashel blue, apple gel
Manchego and truffle arancini

FISH

Salt cod croquettes, lime
Prawn pop sticks, sriracha mayonnaise
Salmon rillettes, smoked salmon, pumpernickel
Seared tuna tataki, matsuhisa dressing, crispy garlic
Lobster cocktail, baby gem, avocado
Seared mackerel, pickled fennel, dill oil

MEAT

BBQ lamb tacos, pickled cucumber relish
Chicken and spring onion steamed buns
Quail scotch eggs, English mustard hollandaise
Crispy pork skin, apple sauce
Smoked ham hock, parsley, jasmine
Spicy beef tartare, pickled mushroom, sourdough

DESSERT

Seasonal macaroons
Chocolate and jasmine tarts
Mini Battenberg cake
Strawberry trifles
Choux buns, mascarpone cream

SLIDERS

Aged beef burgers, caramelised onion, sliced pickle, smoked bacon, mature cheddar cheese
Marinated Portobello mushrooms, grilled haloumi, balsamic aioli (V)
BBQ Dingley Dell pork shoulder, dill pickled cucumber, BBQ sauce
Crispy prawn, sriracha mayonnaise, baby gem
Chicken schnitzel, red pepper and caper salsa, fried quail egg

FINGER FOOD

HOT

Crispy lamb taco, pickled cucumber relish, coriander
The London EDITION hot dog
Berners Tavern mac and cheese (v)
Roasted cod, pearl barley risotto, butternut squash
Smoked pork ragout, creamed potato, crispy pork skin

COLD

Spicy Lobster roll, crème fraiche, chives, celery
Beetroot cured salmon, baby beetroots, keta caviar, yoghurt dressing
Braised chicory and butternut squash salad, toasted nuts and seeds (v)
Tuna tartare, wasabi and ponzu dressing, avocado
Seared beef and noodles, lemongrass and chilli

TERMS AND CONDITIONS

All packages are subject to availability.

All alterations to a booking are to be confirmed in writing.

All bookings require a deposit of 25% of the package price per person with the remaining balance due 3 weeks prior to the event.

All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services.

Wedding organisers are requested to inform everyone in the party of this policy.

Prices quoted are inclusive of VAT at the current rate at the time of booking and are subject to alteration should the VAT rate change.

All bookings will require food and drink pre-orders 14 days prior to the event.

All bookings will be treated as provisional pending receipt of a deposit of 25% of the package price per person and signed contract.

All prices and information were correct at time of going to press and are subject to change without notice.

The Management reserves the right in unusual circumstances or in case of under subscription to cancel or re-arrange events.

In this case an alternative date or venue will be offered or a full refund given.

Should beverages be brought into the hotel by guests attending any of the events they will be charged corkage at the relevant corkage fee.

Or, alternatively, the beverages will be held by the Hotel Management and returned to the guests after the event.

All special diets should be notified to the hotel at least 3 working days before the event.

No additional cost will be incurred for these meals provided they are within the cost of the meal chosen. When notification is given less than 3 days or no notice is given, an additional charge equal to 60% of the menu cost will be levelled.

A credit card is required to guarantee for any additional charges on the day.

The Management reserves the right to refuse admission and to escort a guest off the premises whose behaviour is inappropriate.

Children under 18 years cannot be admitted to the Après Ski Lounge.

Security presence is included in the package cost for the Après Ski Lounge.

Please note a 12.5% service charge will automatically be applied to the final bill for all bookings.

Please retain a copy of these terms and conditions for your reference.

EDITION hotels require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

All special diets should be notified to the hotel at least 3 working days before the event.



THE
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