

Wedding Menu Pack

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From January 2011

Introduction

Welcome to our 2011 suggested wedding menu selection. We have included some of our client's favourite dishes and popular wines as well as some new items to suit all budgets.

Our banqueting kitchens enable us to offer plated service, allowing the food presented just the way Roger Evans our Head Chef intends it. Tables can be served swiftly and efficiently. We are aware that your choice of food and drink is vital to the success of your special day and to this end our accounts executives are more than happy to guide you through the choices.

Our intension is to make your event as special and stress free as possible. We catered for over 20 weddings last year and here are a few comments we have received:

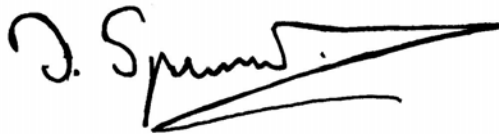
"You have been so wonderful and we really thank you and the staff at the IOD for your help from the bottom of our heart"

"Thanks so much for everything, we had a wonderful day and your staff were fantastic - please thank them for us!"

"We offer our heartfelt gratitude to you and all the staff who assisted in making Anna & Scott's Wedding Day a magical occasion, it has to be the most beautiful building together with the highest standard of service"

"All your staff were magnificent – efficient, cheerful and courteous"

We aim to deliver a seamless service, with a personal Account Executive tailoring your dining options which are available to you. So whatever type of wedding you have in mind, we are sure the combination of surroundings, catering and service will exceed your expectations.



Ian Sparrow
Hospitality Director

All prices are excluding VAT

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Standing Fork Buffets

Fork Buffet Menu 1

Stir fried chicken with Thai basil

Fishcakes Savoy cabbage with shallots
and oregano

Vegetable lasagne [v]

Steamed Jasmine rice

Bocconcini tomato and basil salad

~

Mango and coconut mousse

~

Selection of Twining Teas and Fair
Trade filter coffee

£26.80

Fork Buffet Menu 2

Beef, ale and mushroom pie

Fillet of sea bass with roasted
Mediterranean vegetables

Mushroom stroganoff with gherkins and
rice

Parmentier potatoes with red onions and
rosemary

French beans with shallots

~

Apple and berry crumble with double
cream

~

Selection of Twining Teas and Fair
Trade filter coffee

£27.80

Fork Buffet Menu 3

Lamb casserole with mint and grain
mustard, potato cocotte

Fillet of cod basil mash with corn
chowder

Asparagus risotto with pecorino

Mixed bean salad

Carrot and almond salad

~

Selection of cheeses with grapes and
Shropshire biscuits

Chocolate and raspberry mousse

~

Selection of Twining Teas and Fair
Trade filter coffee

£30.90

A supplement will apply for seated fork buffets, please contact your account executive for details

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Canapés

Pre Dinner – 3 Items @ £8.85 per person

Option A – 6 Items @ £15.95 per person

Option B – 8 Items @ £19.95 per person

Option C – 10 Items @ £23.70 per person

Please make your selection from the below

Hot Canapés

Belly of pork with white beans
King prawns with a lemon grass dip
Poached salmon, spinach and hollandaise
Chorizo and king prawns
Cocktail sausages
Cornet of fish and chips
Duck spring rolls with plum dip
Tempura prawns with chilli jam dip
Goujons of seafood with tartare sauce
Smoked haddock fishcakes
Chicken livers wrapped in smoked bacon
Coconut prawns with chilli dip
Chicken satay

Vegetarian Canapés

Cold

Cheese straws
Crostinis of goat's cheese and red onion
Bocconcini and sun-blushed tomato

Hot

Herb polenta with wild mushrooms
parmesan shavings
Vegetable spring rolls
Tartlet of Mediterranean vegetables
Cauliflower and sweet potato samosa
Arancine with fontina and sorrel
with a sun-blushed tomato dip

Dessert Canapés

Mini chocolate • Éclairs Florentine • Strawberry tartlets

Cold Canapés

Blinis with smoked salmon and keta eggs
Tartare of Scottish beef on crostini
Quails eggs with pancetta
Brown crab mousse on brioche
Cucumber spaghetti with Avruga caviar
Peppered beef carpaccio on parmesan
shortbread
Oak-smoked salmon and cream cheese
Asparagus spears wrapped in smoked
salmon
Asparagus spears wrapped in Parma ham
Tartlet of Devon crab

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Chef Roger Evans' Signature Canapés

Classic Canapé Menu

COLD

Smoked salmon and caper berry

Duck parfait with cranberry relish

Melon wrapped in Parma ham

HOT

Smoked haddock fish cake with tartare sauce

Chicken liver wrapped in bacon

Goujons of sole with tomato chutney

Spinach and feta samosa [v]

£16.95

Deluxe Canapé Menu

(Max 100 covers)

COLD

Foie gras on brioche

Steak tartare

Tomato mousse with asparagus spears

Orange and dill gravadlax

HOT

Steamed sea bass with ginger and pak choi

Fillet of Aberdeen beef with béarnaise sauce

Fillet of lamb with wild mushrooms

Shellfish and brandy soup shots

Breast of duck with apple and star anise compote

£27.30

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Seated Lunch and Dinner Menus

*Please select 1 starter choice, 1 main course choice, and 1 dessert choice for all guests
If you wish to select more than one choice for each course a supplement charge will apply*

£37.50 per person

Starters

Trio of salmon, fennel and dill salad

King prawns with Asian salad and Thai dressing

Venison and boar terrine with crostini

Main Courses

Breast of free-range chicken, forest mushrooms, red onions and new potatoes

Fillet of sea bream, warm nicoise salad, red wine reduction and herb oil

Elwy Valley shoulder of lamb, grain mustard mash and roasted vegetables

Desserts

Steamed lemon and sultana pudding

White chocolate, maple and pecan cheesecake

Strawberry and champagne mousse

Fair Trade filter coffee and Champagne truffles

Please see our selection of menus below.

If you would like any alternative suggestions please ask your personal Account Executive

Vegetarian Options

Starters

Risotto of spinach and pine kernels

Asparagus spears with marinated goats cheese and roasted peppers

Tart fine of tomato, shallots with red onion marmalade

Main Courses

Vegetable strudel with black sesame seed rice

Feuillete of woodland mushrooms with roasted bocconcini and tomatoes

Tempura vegetables Asian greens
Japanese dipping sauce

£39.70 per person

Starters

Suffolk chicken and leek terrine with puy lentil dressing

Orange and dill gravadlax with pea shoots

Warm goats cheese with pine kernels, herbs and roasted beetroot [v]

Main Courses

Roast rump of Elwy Valley lamb, boulangere potatoes and seasonal greens

Breast and confit of duck, rosti potato and Savoy cabbage

Fillet of plaice with a saffron mousse and leaf spinach, crushed new potatoes

Desserts

Seasonal fruits with a mango crush

Raspberry brulée with sable biscuit

Warm chocolate fondant with white chocolate sauce and vanilla ice-cream

Fair Trade filter coffee and Champagne truffles

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Lunch and Dinner Menus

*Please select 1 starter choice, 1 main course choice, and 1 dessert choice for all guests
If you wish to select more than one choice for each course a supplement charge will apply
Vegetarian options are available upon request*

£45.35 per person

Starters

Tian of Devon crab and tartare of salmon pea shoot salad

Slow roast belly pork black pudding and tomato chutney

Ham hock, flat parsley and duck liver terrine with pea purée

Main Courses

Roast rib of Scottish Beef, dauphinois potato with green bean bundle

Loin of Elwy Valley lamb and shepherd's pie

Fillet sea bass, crab beignet and pearl barley risotto
slow roasted red peppers

Desserts

Warm baked pear and almond tart with vanilla ice cream

Panacotta with poached fruits

Dark chocolate and raspberry truffle

Fair Trade filter coffee and Champagne truffles

£50.95 per person

Starters

Fillet of sea bass with potato pancake, herb oil

Smoked eel, coxes apple and walnut salad

Roulade of Guinea fowl with pistachio nuts

Main Courses

Loin and confit of venison, truffled mash and leaf spinach

Fillet of Scottish beef, rosti potato and wild mushrooms

Fillet of halibut with herb crust, char grilled polenta cake with a
pea and mint cream

Desserts

Mango and peach schnapps mousse char-grilled pineapple and
coconut cream

Selection of blue cheeses with oat cakes

Apple strudel with English cream and Madagascan vanilla ice
cream

Fair Trade filter coffee and Champagne truffles

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Intermediate Courses

Individually priced dishes perfect to accompany our 3 course menus

Champagne sorbet
£4.10pp

Cream of butternut squash soup scented
with rosemary
£4.90pp

Cream of wild mushroom soup with
chives
£4.90pp

Spinach and sun-blushed tomato risotto
with truffle oil
£5.95pp

Parcel of spinach, mushroom and
manchego cheese
£5.90pp

Selection of British cheeses
served with sweet seedless grapes,
apricots, and a selection of biscuits
£7.15pp

Fillet of sea bass with crab and chive
fishcake £8.50pp

Fine food, fine wine, fine dining...

**For that extra special dining
experience in London,
116 has a number of
suitable rooms offering
the perfect setting.**

**You will surely impress
any client or colleague.**

“Add Ons”

Individually priced items – a perfect accompaniment to a drink if you wish to offer your guests a bespoke choice

Spinach and feta samosa [v] £2.70

Asparagus spears rolled in smoked
salmon £2.85

Asparagus spears wrapped in
Parma ham £2.85

Chocolate brownies £2.85

Strawberry tartlets £2.85

Tempura king prawns £3.10

Goujons of fish, tartare sauce £3.10

Mini Yorkshire pudding with salt beef
And gherkins £3.40

Platter of fruit £4.90

Selection of cheeses £7.15

Chef’s selection of sandwiches £6.95

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Banqueting Bar Tariff

In putting this wine list together we have drawn from our extended wine list, recognising the need to offer you variety, quality and affordability. The entry level wines have been chosen with care to ensure you have wines that are great with finger food or with a full meal. We have wines from the classic grape varieties and regions but also some special gems such as our new IoD Claret, Chateau Meyre, which is a beautiful mature wine from a superb estate in the Haute Medoc and Verramonte Sauvignon Blanc bursting with all the flavours and style you would expect to find in a more expensive example of the sauvignon grape variety.

Basic Spirits; Whisky, Gin, Vodka	£4.90	Llanllyr Source Mineral Water (per litre)	£3.95
Deluxe Spirits	£5.15	Baby Mixers	£1.20
Sherry, Vermouth	£4.50	Fruit Juices - orange, apple, cranberry (per litre)	£4.90
Pimms (per jug)	£20.90	Lemonade, Coke (per glass)	£1.45
Bottled Beer 330ml	£3.95	Fruit Punch (per jug)	£5.15
Liqueurs	£5.85	Elderflower (per jug)	£3.60
Port – Grahams 2000 LBV	£4.50	Mulled Wine (per jug)	£23.20
Cognac VSOP	£6.10	Iced Water (per jug) charged dependant on final numbers or per table	£0.55
Vintage port – Smith Woodhouse 1985	£83.50		

***All spirits are served in measure of 50ml or multiples thereof*

Champagne and Sparkling Wines

11	Lindauer Brut or Rosé, New Zealand <i>'Methode traditionnelle' very consistent and elegant 'methode champenoise' style</i>	NV	£29.00
9	IoD Champagne <i>A cuvée for people faithful to the Champagne-making tradition</i>	NV	£37.00
3	Veuve Cliquot Ponsardin, Yellow Label <i>Biscuity style full-bodied, reflecting the predominance of black grapes in the blend</i>	NV	£53.00
8	Besserat de Bellefon, La Cuvée de Moines, Blanc de Blancs <i>A 100% chardonnay with notes of dried apricots and brut finish</i>	NV	£42.00
2	Laurent-Perrier Rosé, France <i>Delicate salmon pink colour with fragrance of ripe summer fruits</i>	NV	£80.00

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White Wines

23	Sauvignon Blanc, Ackerman, Vin de Pays Charentais, France <i>A light refreshing French sauvignon suitable for any occasion</i>	NV	£18.00
29	Viognier d'Oc, Baron Philippe de Rothschild, France <i>Apricot and honey predominate, reflecting the generic style of this grape variety</i>	2009	£18.50
45	Chenin-Blanc, Backsberg, Paarl, South Africa <i>Zingy dry fresh finish on the palate</i>	2009	£18.50
44	Riesling, Rietvallei Estate, Roberston, South Africa <i>Easy drinking, fresh showing signs of lemony character and mineral undertones</i>	2008	£19.50
50	Verramonte, Sauvignon Blanc Casablanca Valley, Chile <i>"Decanter" gold award 2006, a wonderful sauvignon blanc</i>	2009	£21.00
43	Geoff Merrill, Chardonnay, South Australia <i>Lightly oaked clean refined style chardonnay</i>	2006	£22.00
41	Pinot Grigio, Delle Venezie Gregoris, A Fratorio, Italy <i>A superb example of a popular wine</i>	2009	£23.50
28	Macon Lugny, Les Genievres, Louis Latour, France <i>No oak, light tones of honey and apple, a great chardonnay of the Maconnais</i>	2009	£23.50
14	Chablis, Simonet-Febvre, France <i>A full bodied chardonnay with the regional flinty finish</i>	2009	£23.50
36	Pinot Blanc 'Tradition' René Mure Alsace, France <i>Crisp dry and refreshing – not to be mixed up with its "richer" neighbours in Alsace</i>	2007	£25.50
32	Pouilly Blanc Fume, Domaine Belair, France <i>Signature gunflint and smoke characters of a sauvignon style</i>	2008	£32.50
48	Koura Bay, Sauvignon Blanc, Marlborough, New Zealand <i>Award winning wine, one of the best Marlborough's on the market</i>	2008	£32.50

Red Wines

56	Ackerman Merlot Carignan, France <i>Soft, good fruits and well balanced</i>	NV	£18.00
94	Las Condes, Cabernet-Sauvignon, Chile <i>A deep ruby colour with a nose of ripe blackcurrent fruit, supple with soft tannins and acidity.</i>	2009	£18.00
70	Wild Rush, Cabernet, Tinta Barocca, South Africa <i>Powerful soft fruit flavours made complex with mineral and spice on the finish</i>	2008	£18.00
66	Cabernet Sauvignon, Baron Philippe Rothschild VdP d'Oc, France <i>Rich and well structured – a well made approachable wine</i>	2008	£18.50
21	Baron Philippe, Pinot Noir, France <i>With flavours of cherry & strawberry; this is a soft, smooth wine</i>	2009	£19.00
61	Geoff Merrill, Shiraz, South Australia <i>Spice and warmth from this full bodied syrah</i>	2006	£22.00
81	Cotes du Rhone, Chateau Mont Redon, France <i>Ripe red fruits, full and rounded palate</i>	2008	£22.00
68	Navarra Crianza, Bodegas Asensio, Spain <i>Good fruity juicy tannins and balanced acidity</i>	2005	£23.50
54	Bourgogne Pinot Noir, Louis Latour, France <i>Light in colour, rich in flavour for an excellent entry level pinot noir</i>	2008	£25.50
83	Brouilly, Chateau de La Perriere, George Duboeuf, France <i>A Cru Beaujolais with soft red fruits</i>	2007	£25.50
76	Institute of Directors Claret <i>Chateau Mayre, Cru Bourgeois. This superb estate in the Haut Medoc offers a mature wine</i>	2000	£25.50
85	Crozes-Hermitage Etienne Pochon, France <i>A northern Rhone with a youthful nose and a burst of red fruits</i>	2007	£28.00
75	Savigny-les-Beaune, 'Les Gollards', France <i>Complex raspberry flavours with distinct mineral character</i>	2007	£35.50
57	Chianti Classico Reserva, 'Petri' Tuscany, Italy <i>Rich full bodied voluptuous Italian – an absolute gem</i>	2005	£39.75

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Additional Services

Register Offices

Westminster	Marylebone Road	020 7641 1161
Chelsea	Kings Road	020 7361 4100

Florist

Fast Flowers	Mary Jane Vaughan	020 7385 8400
Kenneth Turner	Lucilla Bouchier	01442 838181
Flowers by Faith	Natalie Howell	020 8378 2274
Drake Algar	Tash Khan	020 7722 4491 / 92

Photographers

Neil Walker	020 8672 5760
Steve Hickey	01322 522 806
Ian Waldron	0845 225 1771
Douglas Fry	020 7193 9446
Hamish Jordon	020 7394 4848

Bluethroat artist management

Martyn Strange	07747 844401
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Wedding Cakes

Patissiere Valerie	Knightsbridge	020 7823 9971
Jane Asher	Chelsea	020 7584 6177
Choccywoccydoodah	Marylebone	020 7724 5465
Little Venice Cake Co	Marylebone	020 7486 5252

Wedding Insurance

Allianz Cornhill	0118 957 5491
Event Insurance Services	01425 470360
Insurex Expo-sure	01892 511500

Bus Companies

Nostalgia Bus	020 8640 6668
White Rose	01784 434114

Carparks

Spring Gardens, Trafalgar Square, W1.	0207 9301565
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Toastmaster

Richard Birtchnell	020 7730 3725
Mark Shaw-Brookman	07879 618991