



eve

PRESENTS

*Weddings  
at  
Stationers' Hall*

AVE MARIA LANE

# Your happily ever after starts here...



STATIONERS' HALL | AVE MARIA LANE | LONDON EC4M 7DD

Discover this unique wedding venue in the heart of the City.

Stationers' Hall, with its enchanting garden and striking interiors, is the most iconic setting for couples seeking somewhere truly romantic to start their journey through married life together. This distinctive Grade I listed building is just a stone's throw from St. Paul's Cathedral and offers a seamless blend of welcoming warmth, romance and tradition, providing that elusive touch of magic to your 'happily ever after'.

Beautiful interlinking rooms, featuring time-aged oak panelling and jewel-like stained glass windows, create a breathtaking backdrop at any time of year. Stationers' Hall is hired exclusively for all weddings, meaning couples share their special day with only their family and friends. The venue is licensed for civil ceremonies of up to 120 guests in the Court Room and up to 200 guests in the magnificent Livery Hall. The venue hosts receptions for up to 200 guests seated or 400 guests standing for a more informal celebration. CH&CO is the exclusive in-house catering partner chosen by Stationers' Hall. The team provides the epitome of excellence in both food and service and are passionate to ensure every wedding is both unique and memorable.

We believe in taking the time to help you create the bespoke wedding of your dreams, from the smallest personal touches to the most lavish gestures.





# To have and to hold...

## SPRING & SUMMER WEDDING PACKAGE £184 PER PERSON\*

### INCLUDING

- Exclusive use of the Hall from 3pm-midnight (1am extension available at additional cost).  
Supplier access from 12pm on the day.
  - Two glasses of bubbles on arrival.
  - Crisps, olives, nuts and cheese straws during your drinks reception.
- Three course wedding meal followed by tea, coffee and chocolates.
  - Half bottle house wine with the meal.
    - One glass of bubbles to toast.
- Cash or account bar facility for evening (minimum spend of £150\* required).
- Complimentary menu tasting for two.
  - Cake stand and knife.
- All necessary staffing, tableware and linen.
- Event Manager throughout and on the day.
  - Exclusive use of the Garden.
  - Livery Hall for dancing.

## AUTUMN & WINTER WEDDING PACKAGE £168 PER PERSON\*

### INCLUDING

- Exclusive use of the Hall from 3pm-midnight (1am extension available at additional cost).  
Supplier access from 12pm on the day.
  - Two glasses of bubbles on arrival.
  - Crisps, olives, nuts and cheese straws during your drinks reception.
- Three course wedding meal followed by tea, coffee and chocolates.
  - Half bottle house wine with the meal.
    - One glass of bubbles to toast.
- Cash or account bar facility for evening (minimum spend of £150\* required).
- Complimentary menu tasting for two.
  - Cake stand and knife.
- All necessary staffing, tableware and linen.
- Event Manager throughout and on the day.
  - Exclusive use of the Garden.
  - Livery Hall for dancing.



\*All prices include VAT.

SPRING & SUMMER Available April 2020 to September 2020. Minimum 80 guests.  
Last orders at the bar 11.20pm, bar closed and last dance 11.30pm, guests to have departed by 12am.

AUTUMN & WINTER Available October 2019 to December 2019 and January 2020 to March 2020. Minimum 80 guests.  
Last orders at the bar 11.20pm, bar closed and last dance 11.30pm, guests to have departed by 12am.

Packages based on a Saturday wedding. Prices for other days of the week available on request.





# *To love and to cherish...*



## CAPACITIES

STATIONERS' HALL IS LICENSED FOR CIVIL CEREMONIES AND PARTNERSHIP CEREMONIES

## CEREMONY

Up to 120 guests in the Court Room

Up to 200 guests in the Livery Hall

## WEDDING BREAKFAST

Up to 90 guests in the Court Room

Up to 200 guests in the Livery Hall





# Pre-Dinner Canapé Sample Menu

A minimum of three items is recommended for a one hour pre-dinner canapé reception.

## COLD

Smoked Salmon  
Mousse, Avruga Caviar, Sesame Cornetto

Poached Lobster  
Avocado Puree, Fennel Pollen

Tuna Tataki  
Wasabi, Sweet Soy

Seasonal Melon  
Wrapped in Parma Ham

Pressed Chicken Terrine  
Brioche Solider, Truffled Sweetcorn

Veggie Garden (Vegan)  
Crispy Baby Potato, Caramelised Shallot  
Hummus, Mini Veg Crudities

Smokey Chipotle Kale Chips (Vegan)  
Broad Bean Guacamole

Soft Boiled Quail Eggs (V)  
Celery Salt

Classic Cheese Straws (V)

## HOT

Seared Scallops  
Apple and Bacon Crumble

Thai King Prawn Skewer  
Coconut and Basil Dip

Crayfish Popcorn  
Spicy Aioli Dip

Chicken and Oyster Mushroom Dumplings  
Miso Dip

Cottage Pie Croquette  
Horseradish Cream

Seasonal Arancini (V)  
Parmesan Crème Fraiche

Triple Cooked Parsnip Chips (Vegan)  
Smoked Beetroot Ketchup

Cauliflower Bhaji (Vegan)  
Coriander Mango Dip

Smoked Tofu Spoons (Vegan)  
Ginger and Spring Onion Dressing



# Spring & Summer Sample Menu

Please note that all guests will be served the same menu with the exception of those with dietary requirements.

## TO BEGIN

Baby Vegetable Salad (V)  
Ricotta Mousse, Lemon Thyme  
Vinaigrette, Flowers

Marinated Heritage Tomatoes (V)  
Basil, Goats Cheese,  
Aged Balsamic,  
Soda Dough Melba

Confit Salmon Trout  
English Asparagus, Soft Boiled Quails  
Eggs, Hollandaise Dressing

Garden Peas and Ham  
Mousse, Melon, Crispy Parma Ham

Confit Guinea Fowl and Chicken  
Pressed Terrine, Summer  
Truffle Dressing, Capers Salsa

## THE MAIN EVENT

Pan Seared Fillet of Sea Bream  
Confit Vine Tomatoes, Baby Courgettes,  
Warm New Potato Salad, Sauce Vierge

Breast of Spring Chicken  
Truffle Mash, Garden Peas, Baby Gem,  
Wild Mushrooms, Tarragon Jus

Roast Fillet of Pork  
Smoked Pancetta Croquette, Bean  
Cassoulet, Baby Carrots, Crackling,  
Cider Jus

Rump of New Season Lamb  
Polenta Fritter, Baby Spinach, Charred  
Baby Peppers, Caponata, Capers Jus

Aged Fillet of Beef  
Fondant Potatoes, Heritage  
Tomatoes, Sprouting Broccoli,  
Truffle Hollandaise

## LASTING MEMORIES

Hazelnut and Strawberries  
Hazelnut and Tonka Bean Cheesecake,  
Balsamic Marinated Strawberries

Citrus Meringue Tart  
Blueberries, Blueberry Sorbet,  
Toasted Meringue

Passion Fruit  
Passion Fruit Crème Fraiche,  
Passion Fruit Tartare, Coconut  
and Chili Ice Cream

Mango and Ginger  
Ginger Panna Cotta, Mango Compote,  
Ginger Crumble, Mango Sorbet

Peach Melba Vacherin  
Poached Peaches, Peach Sorbet,  
Vanilla Meringue, Raspberry Sauce



# Autumn & Winter Sample Menu

Please note that all guests will be served the same menu with the exception of those with dietary requirements.

## TO BEGIN

Twice Baked (V)  
Drunken Burt Cheese Souffle,  
Apple and Walnut Salad,  
Cider Dressing

Pumpkin Terrine (V)  
Mandarin Salad, Toasted Pumpkin  
Seeds, Pumpkin Oil and Sage

London Smoked Salmon  
Cucumber Carpaccio, Pickled  
Fennel, Dill Dressing

Venison Carpaccio  
Spiced Baby Beets, Toasted  
Walnuts, Parsnip Crisps

Guinea Fowl  
Poached Guinea Fowl Roulade,  
Rhubarb Puree, Toasted Hazelnuts

## THE MAIN EVENT

Thyme Poached Hake  
Pan Seared Scallop, Buttered Samphire,  
Cockles, Seaweed Butter Sauce

Pan Roasted Breast of Duck  
Swiss Chard, Glazed Figs, Hazelnuts,  
Cherry Porter Sauce

Pan Seared Breast of Guinea Fowl  
Turnip Fondant, Confit Savoy Cabbage,  
Chestnut Puree, Madeira Jus

Red Wine Braised Beef  
Kohlrabi Horseradish Gratin,  
Curly Kale, Roasted Beets,  
Red Wine Shallots

Loin of Veal\*\*\*  
Veal Bolognese Ravioli, Truffle  
Celeriac, Caramelised Pears,  
Cavolo Nero

## LASTING MEMORIES

Chocolate and Mint  
Dark Chocolate Mousse,  
Mint Chocolate Crisps,  
Mint Choc Chip Ice Cream

Pineapple Carpaccio  
Spice Marinated, Fresh Lime,  
Rum and Coconut Sorbet

Orchard Apple  
Apple Tart Tatin, Salted Caramel Ice  
Cream, Toasted Hazelnuts

Lemon and Lime  
Cream Cheese, Ginger Crumb,  
Confit of Lemon, Lemon  
Thyme Meringues

Black Forest Trifle  
Black Cherries, Rich Dark  
Chocolate, Chantilly Cream



\*\*\*Supplement price upon enquiry.

# Evening Buffet Sample Menu

Please choose three items from the below menu.  
We recommend catering for a minimum of 70% of your guests.  
Priced at £20\* per person.

Lemon Pepper Fish Fingers  
Tartare Sauce

Pork, Black Pudding Sage Sausage Rolls  
Apple Ketchup

Salt and Pepper Squid  
Chipotle Mayo

Piri Piri Chicken Skewers  
Jalapeno Salsa

Prawn and Lobster Dogs  
Saffron Aioli

Smoked Bacon Bap  
Rocket, Vine Tomatoes, Mustard Mayo

Cheese Sliders  
Tomato Relish, Gherkins, Seeded Bun

Croque Monsieur  
Gammon Ha, Gruyere Cheese, Dijon Mustard

Marrakech Pulled Lamb Pitta  
Mint Cucumber Dressing, Vegetable Slaw

Spiced Salt Polenta Fries (Vegan)  
Smoked Beetroot Ketchup

Pulled Char Sui Pork  
Steamed Bun, Spring Onion and Pak Choy

Wild Mushroom and Tarragon Arancini (V)  
Truffle Crème Fraiche



\*All prices include VAT.

# Add a special something



## OPTIONAL UPGRADES

Upgrade to Chef's choice canapés (three items per person) from £10.20

Upgrade to choose your own canapés (three items per person) from £12.60

Upgrade from sparkling wine to Champagne from £13

Evening buffet (three items per person) from £20

Cheese and fruit evening buffet from £11.40

Add unlimited house wine, beer and soft drinks for four hours from £34

Venue hire extension from 12am-1am from £1200



All prices include VAT.



*Let us  
help you plan the  
best day of your life...*

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