

COUNTY ARMS

Wandsworth

A sublime setting for any London pub wedding; our grand Victorian building stands proud opposite the leafy, tree lined Wandsworth Common. Freshly refurbished, with many areas to choose from, we showcase The Belvedere to host a large part of your special day, bathed in sunlight and featuring natural materials and neutral colours. This back room boasts direct access to our pretty side garden, perfect for reception drinks. Our wedding packages consist of a carefully selected variety of dishes and drink options, there's definitely something for everyone. In addition, you can elect the BBQ Buffet (exclusive to the summer months) where great seasonal produce comes into it's own on our chargrill.

With flexibility at the centre of our offering, we like to think that nothing is too much trouble.

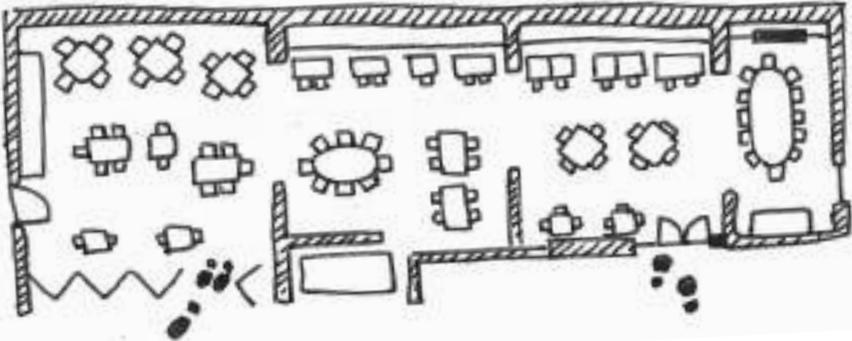


CAPACITIES AND FLOOR PLAN

THE BELVEDERE

 160

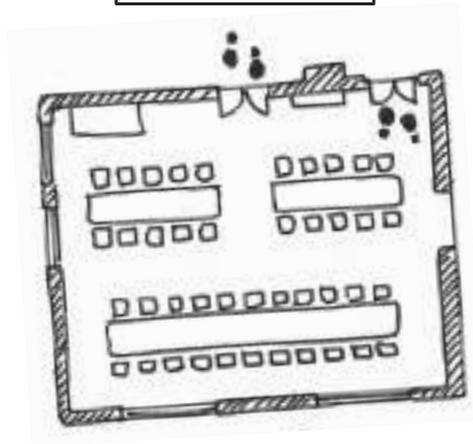
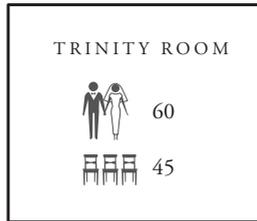
 120



 Standing

 Seated

CAPACITIES AND FLOOR PLAN

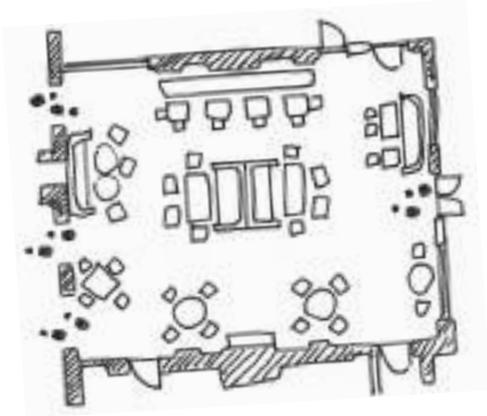


CAPACITIES AND FLOOR PLAN

VICTORIA LOUNGE

 100

 50



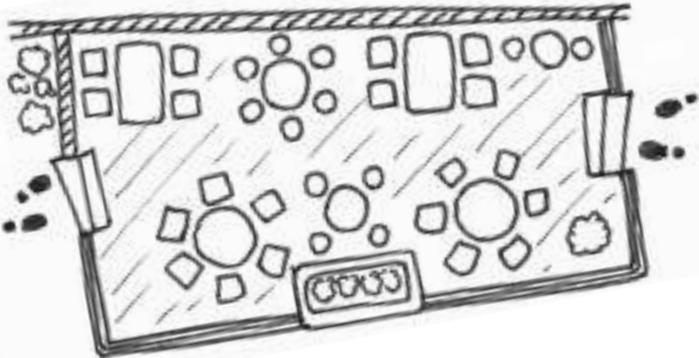
Standing Seated

CAPACITIES AND FLOOR PLAN

UPPER DECK



50



Standing



Seated



WEDDING MENU

Two courses £32 - Three courses £40

Starters

Whisky oak smoked salmon, blood orange, pomegranate and mizuno salad, Young's sourdough
Laverstock British mozzarella and heritage tomato salad, avocado mousse, baby basil leaves
Mackerel pate, toasted hazelnuts, poached vanilla pears chutney, Young's sourdough
Beef Carpaccio, bone marrow croquettes, pickled beetroot, kale pesto
Confit salmon trout, soft boiled egg, pea, radish, watercress salad and bacon crisp
Dorset lamb shoulder croquette, whipped goats curd, pickled cucumber,
toasted pistachio and watermelon
Pan seared black bream, curry sauce, burnt cucumber, sumac yoghurt and sweetcorn fritters
Charcuterie board with pickles

Mains

Pressed Dingley Dell pork belly, glazed calvados and apple cheek, cauliflower 3 ways, griddled apples
Corn fed chicken breast, apricot and sage bon bons, preserve lemon and chive cream
Herb crusted Dorset lamb rump, crushed peas and mint, rich Madeira jus
Confit salmon supreme, baby fennel and smoked bacon pearl barley risotto
Blow torched cod fillet, haricot bean stew, crisp oxspring ham, chive oil
Smoked haddock risotto, poached duck egg, shaved Lincolnshire poacher
Bulgur wheat, roasted figs, confit heritage tomato and golden beetroot salad, whipped goats curd
and toasted crushed walnuts
Goat's cheese stuffed aubergine, tomato and basil sauce with lemon and herb crumb (can be GF)

Desserts

Banana sticky toffee pudding, toffee sauce, salted caramel ice cream
Blood orange, apple and pomegranate crumble, custard
Warm chocolate brownie, salted caramel ice cream
British farmhouse cheeses, grapes, fruit chutney, seeded crackers

seasonal sample menu only

CANAPÉS AND BITES

Fish

Brixham crab fishcakes, saffron cream, pickled chilli, lemon
Smoked salmon and dill crème fraîche
King prawn tempura, marie rose

Meat

Confit pork belly, apple sauce, crackling
Sirloin of beef, Yorkshire pudding, horseradish crème fraîche
Chicken liver parfait en croute, seasonal chutney

Vegetarian

Herb crusted baked fig, grilled goat's cheese
Mini red onion marmalade tarts with blue cheese, pickled walnut and pear
Pea arancini, sweetcorn relish, pea shoots

To Finish

Chocolate brownie, white chocolate mousse
Strawberry and raspberry mille feuille

£2 per item

Please note there is a minimum order of 20 pieces per canapé type

seasonal sample menu only

EVENING SNACKS

As the night rolls on, and the party truly kicks off, hunger tends to strike again. To ensure your top dancers don't start flagging, we've got a couple of options for late night snacking:

£5 per person:

One item per person

Bacon rolls

Sausage sarnies

Hummus, pita bread and crudites

£10 per person:

At least two items per person

Pork and caramelised onion sausage rolls

Scotch eggs

Hand raised pork pies

Bacon rolls

For all the Cheese Lovers

Cheese platters, seasonal chutney and seeded crackers - £7 per person

Cakes of Cheese from £350

Price dependent on size and cheeses chosen - ask us for more details.

seasonal sample menu only

BBQ MENU

Choose three of the following.

British beef burger with melted cheese, sweet Young's ale onions and pickles

Dingley Dell pork and apple sausages

Buttermilk chicken burger

24 hour pulled pork brioche with jalapenos and BBQ sauce

BBQ lamb skewers

Mackerel fillet en papillote with soy, lime and coriander

Portobello mushroom with grilled halloumi, red peppers and a green salad (v)

Crispy beetroot, fennel, lentil and mozzarella burger (v)

(Guests can enjoy two of your chosen three options on the day for £20pp)

Served With

French fries and a choice of THREE of the following:

Beetroot and pickled egg salad, horseradish dressing

Pearl barley, pear and Yorkshire fettle salad

Roasted cauliflower, avocado, chickpea and caper salad

Blood orange, beetroot and lentil salad with pomegranate and mint dressing

seasonal sample menu only



DRINKS

After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for. Whether a crisp glass of champers, a perky prosecco or a cleverly crafted cocktail - we can cater to your taste.

The biggest draw to having your wedding in a pub - the range of drinks available. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

We allow for 6 glasses per bottle of Champagne or Prosecco

Champagne- Pierre de Bry Champagne Brut- £45.50

Champagne- Pierre Jouët Grand Brut NV- £59.50

Corte Delle Calli Prosecco- £31.50

Corte Delle Calli Robaso Rosato- £31.50

Col Vittorio Superiore Prosecco DOCG- £35.50

*All prices are subject to change

Please ask to see our full wine list or pop in and try our fine selection.

PACKAGES

Gold Package

Pierre de Bry Champagne Brut reception - 2 glasses per guest
(Sparkling elderflower for non drinkers)

5 Canapes per person

3 course set menu

Half a bottle of premium wine

Tea and coffee station

Prosecco toast

Late night snacks

12.5% service charge

£110.75 per guest

Silver Package

Col Vittorio Prosecco reception - 2 glasses per guest
(Sparkling elderflower for non drinkers)

4 Canapes per person

3 course set menu

Half bottle of wine

Tea and coffee station

Prosecco toast

Late night snacks

12.5% service charge

£98.85 per guest

PACKAGES

Bronze Package

Corte Delle Calli Prosecco reception - 2 glasses per guest
(Sparkling elderflower for non drinkers)

Crisps, nuts and olives

3 course set menu

Half bottle of wine

Tea and coffee station

Prosecco toast

Late night snacks

12.5% service charge

£88.50 per guest

English BBQ Package

Sipsmith London Cup on arrival or orange juice for non drinkers (2 glasses)

Crisps, nuts and olives

1 course BBQ buffet menu

Half bottle of wine

Prosecco toast

Late night sausage rolls

12.5% service charge

£70.90 per guest



OTHER INFO

Opening Times

Monday - Wednesday : 10am - 11pm

Thursday - Saturday : 10am - 12am

Sunday : 12pm - 10:30pm

Ceremony License

Yes

Parking

Small Pay-and-Display car park next to the pub and free parking
in surrounding streets after 11am.

Disability access

Disabled access to all rooms except Trinity Room

Accommodation

Nearby Young's Hotels include The Alma in Wandsworth Town,
Brewers Inn in Wandsworth Town and The Windmill on Clapham Common.

Screen and audio

Our Belvedere and Trinity Room have large television screens available as well as the ability to plug in your own iPod/iPad etc. Both The Trinity Room and The Belvedere have their own private bars and toilets.

T'S AND C'S

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, payment and deposit

- Your booking is provisional until we receive a signed booking form and a deposit payment of 10% of the agreed minimum spend or £500, whichever is greater.
- Full payment of of the agreed pre-ordered food and drink items is required 1 month before your event date.

Cancellation policy

- In the unlikely event of cancellation please take into account there is a 50% of the agreed minimum spend cancellation charge 3 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.

Equipment and 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.

Service Charge

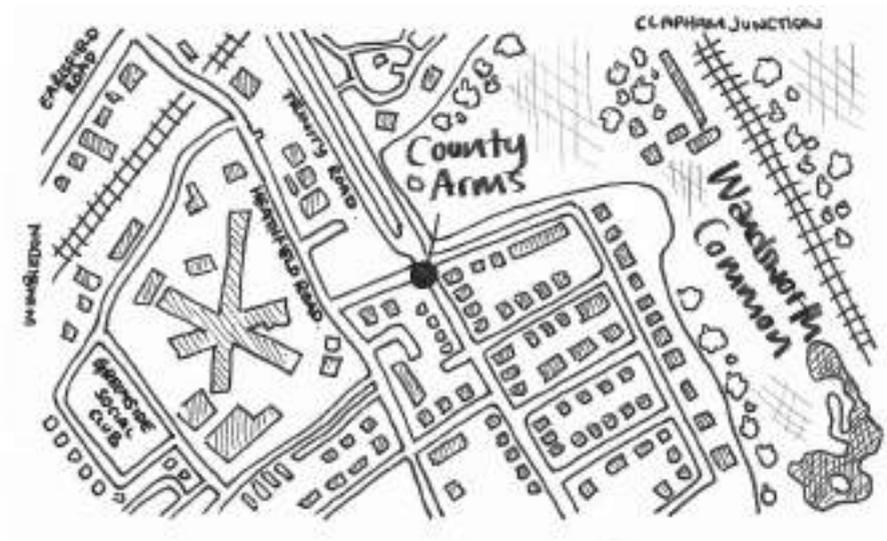
We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

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.



FIND US



COUNTY ARMS

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📍 [thecountyarms](https://www.instagram.com/thecountyarms)