

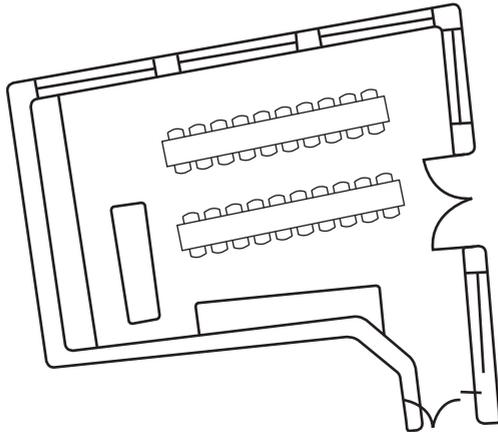
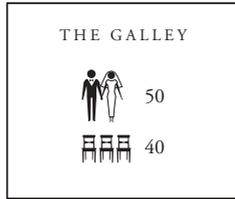
OLD SHIP

Hammersmith

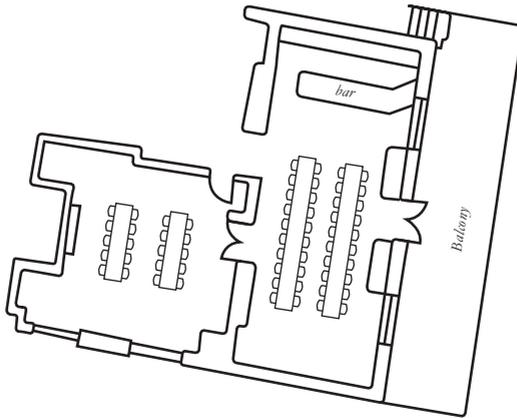
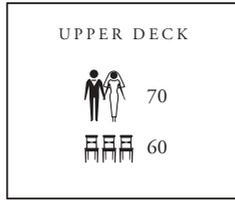
Time to tie the knot? The Old Ship has been organising weddings along the river since 1722! And it's still the perfect place to enjoy a slice of riverside life. Our private rooms are spectacular spaces for any kind of wedding reception. With stunning river views, private bars, the most dedicated service and extremely experienced events team, you will not find a better place to enjoy your special day! We can arrange as little or as much as you would like from just the amazing view to the full package.



CAPACITIES & FLOOR PLAN



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SET MENU I

£25 per head

Starters

Haggis and black pudding Scotch egg with pea shoots and rock salt

Radish, broad bean, goat's curd, jerseys and watercress (v)

Pea and ham soup, toasted bloomer

Mains

Beer battered Atlantic haddock and chips with pea puree and tartare sauce

Old Ship burger with cheddar cheese, mayo and ketchup served with fries

Savoy cabbage leaves stuffed with lentils, salsify, herb butter sauce (v)

London bangers, creamed mashed potato and red onion gravy

Desserts

Eton mess

Sticky toffee pudding, butterscotch sauce, vanilla bean ice-cream

Seasonal crumble and custard

seasonal sample menu only

SET MENU 2

£25 per head

Starters

- Pumpkin, orange and thyme soup (v)
- Butternut squash and red leicester rarebit, lemon sour cream (v)
- Sipsmith gin and juniper cured salmon, salmon roe, pickled cucumber, caper dressing
- Smoked chicken terrine, sweetcorn puree, red onion jam

Mains

- Braised ox cheek and butter beans, mashed squash, red wine glazed shallot
- Wild mushroom and chestnut wellington, garlic creamed chard (v)
- Corn fed chicken, parsnip puree, sage and onion pudding
- 6 hour fennel roasted pork belly, braised cabbage, bay infused potatoes
- Rack of welsh lamb, dauphinoise potatoes, roasted root veg
- £4 supplement

Desserts

- Bramley apple and blackberry crumble, custard
 - Blood orange chocolate mousse
 - Lime and sipsmith gin cheesecake, lemon sorbet
- Add a cheese course at the end of your meal £7 per person
- Add coffee or tea £3 per person

seasonal sample menu only

CANAPÉS BOARDS

£40 – 20 canapes per board

Smoked salmon, cream cheese and caviar blini
Wiltshire ham, rocket and honey mustard dressing
Chicken brochette, rose petal harissa, tahini
Heritage squash, white truffle and parmesan aranchini (v)
Quail's egg Scotch eggs
Salmon and smoked haddock fish cakes with tartare sauce
Sweetcorn fritters, coriander pesto (vegan)
Roasted pepper, garlic and basil bruschetta (vegan)

Sweet Bites £65 each platter

50 bite sized chocolate brownies
50 bite sized lemon and Sipsmith gin cheesecakes
50 assorted flavour macaroons

seasonal sample menu only



DRINKS

Example drinks packages:

Bellini

Half bottle - Castel Pietra Pinot Grigio / Bodega Norton Porteno Malbec

Kingsdown water still / sparkling

Glass of Corte Della Calli Prosecco

£28 per person

Sipsmith gin and fever tree tonic

Half bottle - Picpoul de Pinet / Cotes du Rhone

Kingsdown water still / sparkling

Glass of Champagne Testulat Blanc de Noir

£32 per person

Mint, elderflower and Prosecco cocktail or mocktail

Half bottle - Chablis Domaines Brocard / Lost Angel Pinot Noir

Kingsdown water still / sparkling

Glass of Laurent - Perrier Brut

£37 per person



BUFFET PACKAGES

Here is a taster of some packages we offer however we will be happy to work with you create something bespoke for your special day.

£35 per head

Canapes - 8 pieces per person

Half bottle of Pinot Grigio/Malbec

A glass of Corte delle calli Prosecco for the toast

£45 per head

Canapes - 10 pieces per person

Half bottle of Featherdrop Sauvignon Blanc/Deakin Estate Shiraz Viognier

A Glass of Testulat Blanc de Noirs Champagne for the toast

SIT DOWN PACKAGES

Here is a taster of some packages we offer however we will be happy to work with you create something bespoke for your special day.

£45 per head

3 course set menu

Half bottle of Pinot Grigio/Malbec

A glass of Corte Delle Calli Prosecco for the toast

Teas and coffees

£50 per head

3 course set menu

Half bottle of Featherdrop Sauvignon Blanc/Deakin Estate Shiraz Viognier

A glass of Vittorio Prosecco Superiore for the toast

Half bottle still/sparkling water

Teas and coffees

£60 per head

3 course set menu

Half bottle of Featherdrop Sauvignon Blanc/Deakin Estate Shiraz Viognier

A glass of Testulat Blanc de Noirs Champagne for the toast

Half bottle of still/sparkling water

Cheese course

Teas and coffees

OTHER INFO

Opening hours

Mon - Fri | 1100 - 2300, Sat - Sun | 0900 - 2300

Disabled access

We provide full disabled access to all our public areas; Please note there is no disabled access to the upper floor however the ground floor and ground are wheelchair-friendly; the building and grounds are wheelchair-friendly. We also have disabled facilities. Please contact us before your visit if you have any queries about accessibility.

Equipment

We have 50' flat screens in each of our private rooms that can be used upon request. In the Upper Deck we allow any kind of music, you can bring your own playlist or hire a live band or a DJ to make your party extra special!

Tasting Sessions

Menu and wine tasting can be organised on request, 14 days prior to the tasting.

Bedrooms Nearby

If you have a number of guests visiting from outside of London why not let us help you with accommodating them in one of our nearby sister hotels? Both The Brook Green in Hammersmith and Orange Tree in Richmond are close by and offer unique en-suite bedrooms.

Brook Green Hotel

Offers 34 spaces in 17 unique en suite bedrooms :

For more details visit www.brookgreenhotel.co.uk

Orange Tree Hotel Richmond

Offers bespoke packages for larger groups. They have 13 en suite rooms that have all the comforts of home in a fantastic boutique design.

For more details visit www.orangetreerichmond.co.uk/bedrooms

T'S & 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, DEPOSIT & PRE-PAYMENT

Your booking is provisional until we receive a signed booking form and a deposit payment of 50% of the agreed minimum spend.

CANCELLATION POLICY

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 1 month 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 & 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



OLD SHIP *Hammersmith*

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www.oldshipw6events.co.uk

 [oldshipw6](https://www.instagram.com/oldshipw6)