

# THE OYSTER SHED

## *Monument*

---

A wedding on the banks of the almighty River Thames -  
what could be more perfect?

With floor to ceiling windows and stunning views across London's most iconic landmarks, The Oyster Shed makes for the perfect venue for the largest of weddings. With such an abundance of space you can really let your dreams come true with the help of our on-site events team. With menus and packages to fit all of your needs, you won't need to worry about a thing.


# THE oyster SHED




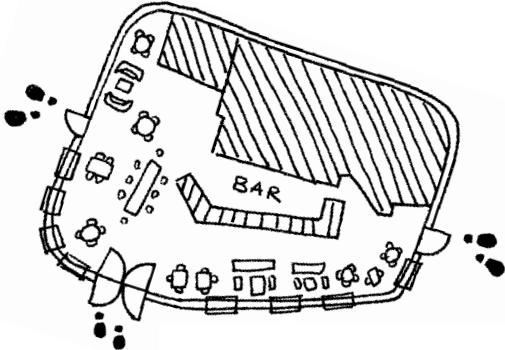
# CAPACITIES AND FLOOR PLAN

---

WHOLE VENUE

 400

 140



   
Standing      Seated



# WEDDING MENU

---

## *Starters*

- Seared tuna with green peppercorns, strawberry coulis
- Crispy soft boiled duck egg, asparagus soldiers
- Salmon ceviche, avocado mousse, crème fraîche
- Terrine of chicken, mushroom and sweetbreads
- Schezuan duck breast, pomegranate and molasses dressing
- Aubergine, mushroom and slow roasted tomato tian, feta emulsion
- Roast cauliflower soup, Colston Bassett and truffle cream

## *Mains*

- Pan fried cod supreme, pumpernickel crust, cauliflower puree, roasted baby beets
- Pan fried sea bass, parsley mash, crab beignet, nantua sauce
- Baked aubergine, courgette puree, ricotta, pine nuts, goat's cheese, herb oil
- Rump of lamb, boulangère potatoes, kale, paloise sauce
- Pan fried guinea fowl, chicken and tarragon mousse, dauphinoise potatoes, roasted beets, rosemary gravy
- Seared beef fillet, parsnip purée, sweet potato chips, bordelaise sauce (surcharge applies)
- Goat's cheese, fennel pollen and walnuts, apple puree, fennel and rainbow chard

## *Desserts*

- Selection of British cheese, suitably garnished
- Chocolate mousse, raspberry and passion fruit foam
- Vanilla and praline parfait, maple syrup, coffee and Drambuie sauce
- Pear and almond tart, liquorice anglaise
- Compressed fruit plate, berries, star anise peach coulis
- Strawberry and cream panna cotta, chilli shortbread

*Seasonal sample menu only*

# TABLE TOP PICNIC

---

*Looking for something a little different? Why not go for our sharing table top picnic, where all the food is shared at the table by you and your guests...*

## *The Main Event*

*(Choose two of the following for the table)*

Lemon and herb butter roasted chicken quarters

Pan fried duck breast, salsify and potato cake, baby turnips, seville orange sauce

Cheddar cheese, quinoa, cranberry and parsnip nut roast

Seared tuna fillet, baby gem, olives, green beans, baby new potatoes, hen's egg and citrus dressing

Baked courgettes stuffed with ricotta and slow roasted tomato sauce

Slow cooked lamb, pea and mint pie

## *Served With*

*(Select two sides for the table)*

Roasted cauliflower and chickpea salad

Puy lentil, roasted vegetables and chives

Squash with spiced yoghurt and coriander

Sautéed primo cabbage, smoked bacon

Avocado and walnut salad

# CANAPÉS AND BITES

---

## *Canapés*

Smoked salmon, horseradish, pumpernickel  
Crispy kale, beef, horseradish spoon  
Teriyaki salmon bites  
Goat's cheese, onion marmalade  
Spiced lamb skewers  
Crab cake, chilli jam  
Five spice pork belly  
Roquefort and plum on toast  
Tiger prawns, garlic and parsley butter  
Pigs in blankets  
Beef skewers, coconut and chilli  
Sesame vegetable tempura, sweet chilli  
Chicken and tarragon lollipop  
Lamb and Stilton lollipop  
Mozzarella, olives sun dried tomato, basil  
Aubergine and feta arancini  
Watermelon, feta and balsamic  
Chicken liver parfait, onion marmalade

## *Verines*

Chocolate and espresso pots  
Lemon posset, herb crumble  
Banoffe pie shots  
White chocolate and Cointreau tiramisu  
Sherry trifle  
Eton mess

## *Evening Snacks*

Mini fish and chips  
Cheese burger slider  
Pulled pork sliders  
Halloumi and pesto slider  
Bacon butties

*seasonal sample menu only*





# PACKAGES

---

*Minimum of 75 guests*

## *Ivory Package*

*£90 pp*

Arrival drinks and canapes  
(2 glasses - Prosecco, Pimms, etc.)  
Table top picnic menu  
Prosecco for toasting the new weds  
Late night snacks  
Service charge and venue hire

## *Rose Package*

*£120 pp*

Arrival drinks and canapes  
(2 glasses - Prosecco, Pimms, etc.)  
3 course wedding menu  
Half a bottle of our house wine  
Tea and coffee station  
Prosecco for toasting the new weds  
Late night snacks  
Service charge and venue hire

# PACKAGES

---

*Minimum of 75 guests*

*Silk Package*

*£,150 pp*

Arrival drinks and canapes

(3 glasses - Champagne, Pimms, etc.)

3 course wedding menu

Cheese boards

Half a bottle of premium wine

Tea and coffee station

Champagne for toasting the new weds

Late night snacks

Service charge and venue hire

# THE ADDED TOUCH...

---

*If you want to make your big day the best it can be, why not choose one of our delightful add ons - a perfect treat to celebrate your big day.*

Cheese tower

Oyster stations

Burger Shack burgers

Extended licence

DJ Equipment

Furniture and linen hire

Bottles of Perrier-Jouët Belle Epoque

Usherette tray of Jude's ice cream, popcorn cones or burgers

Pop up pimms tables

Espresso martini station

Cocktail making sessions

*If you don't see something you fancy, then just let us know...*

# OTHER INFO

---

## *Ceremony License*

No

## *Parking*

We have no on-site parking, but can happily recommend nearby drop off locations for taxis, cars and buses.

## *Disability access*

Yes. The venue is split across two floors and we do have full lift access between both levels.

## *Venue or room hire charges*

This is dependent on dates and times. Please ask our on-site events team for more information and full quotes.

## *Screen and audio*

We do have six large flat screen TV's across the venue along with access to hire (at an extra cost) our on-site DJ equipment and sound system.

## *Tastings on request*

Once your wedding is confirmed, we will then invite you in to taste a selection of our wedding dishes. We would simply require you to pre select your choices at least 7 working days before your tasting date.

# 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, Deposit and Pre-Payment.*

Your booking is provisional until we receive a signed booking form and a deposit payment of £500. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

## *Cancellation Policy*

In the unlikely event of cancellation please take into account there is a 50% 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 10 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*

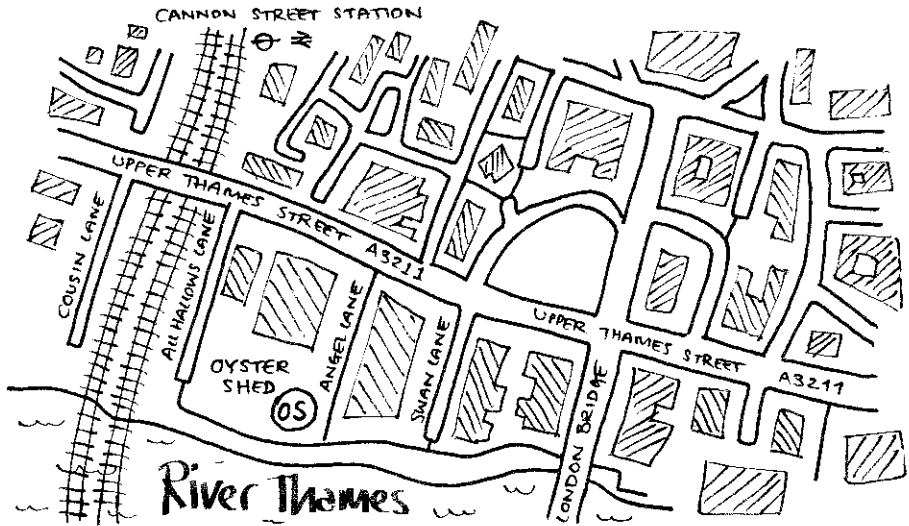
We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

## *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

---



## THE OYSTER SHED

*Monument*

Angel Lane, London EC4R 3AB

[oystershedevents@geronimo-inns.co.uk](mailto:oystershedevents@geronimo-inns.co.uk)

020 7256 3240

[oystershed.co.uk](http://oystershed.co.uk)