Weddings & Civil Partnerships at the Foundling Museum
An Introduction to the Foundling Museum

The Grade II-listed Georgian-style Foundling Museum, set within the heart of Bloomsbury, offers an uniquely historic and quintessentially English Wedding Venue in London.

The elegant Picture Gallery and Court Room are flooded with natural light from large sash windows which illuminate the House’s permanent collections and seasonal art exhibitions. While evoking the ambience of a stately urban residence, the House is also noted for its unusually intimate atmosphere – rare in a Wedding Venue in London.

All venue hire charged for hosting your wedding at the Foundling Museum supports the running of the museum, temporary exhibitions and future projects.
Civil wedding ceremonies and wedding receptions for up to 100 guests can be held in the spacious Picture Gallery, with its seasonal artwork adorning the walls, or in the intimate & ornate Court Room for 50 guests or less.

Guests can then explore the galleries during the drinks reception whilst our team work to set your chosen room for dinner, before heading downstairs for your first dance & to party the night away.

And, of course, the Foundling Museum provides stunning photo opportunities – the elegance of the sweeping staircase lends itself perfectly to wedding party portraits as do the attractive gardens of Brunswick Square.
Great food and attention to detail are at the heart of every successful event. For over 40 years we have been creating perfectly styled and expertly executed events and here are a few reasons why:

**The right people with the right experience**
We are a team of specialist event professionals - chefs, managers and serving staff with experience of catering at the very highest level in Royal Palaces, at State Banquets and for Private Clients and we would bring that same level of service to your wedding day.

**Elegant Styling**
Your wedding co-ordinator will work with you to create your ideal wedding day look, with advice on décor, linen, flowers and table settings.
The Package

On the following pages, we have set out some fully inclusive wedding packages offering exceptional catering in unique surroundings at a price to suit your budget.

The menu options are suggestions only and our chefs would be happy to work with you to create your ideal menu – please speak with your wedding co-ordinator to discuss your requirements.

What's included in the package price?

- Venue Hire – timings as per each package
- (an additional charge will be added for time extensions - please check for further details)
- Menu as detailed on each package
- Drinks Package as detailed
- Catering Management and Service Staff
- Chefs and Kitchen Equipment
- Catering Equipment
- Villeroy and Boch China
- Levite Cutlery
- Furniture and Equipment
- Standard White Linen Hire
- 12 Coloured Uplighters
- Baby Grand Piano for use (pianist not provided)

Please note all costs are exclusive of VAT
Drinks & Canapé Reception Sample Menu

**Cold Canapés**
- Smoked River Trout Cornetto
- Blood Orange Pearls
- Stilton & Wild Mushrooms
- On Mini Yorkshire puddings
- Seared Angus Beef
- Horseradish and Chard
- Filo Tulips
- Wild Woodland Mushrooms, Almond Yoghurt and Redcurrants
- Scottish Salmon
- Cucumber and Mint Yoghurt

**Warm Canapés**
- Confit Lamb on Welsh Cakes
- Caramelised Leeks & Rowanberry Gel
- Chargrilled Asparagus Spears
- Hazelnuts and Malvern Salt
- Bangers & Mash
- Cumberland Sausages, Wholegrain Mustard Mash, Cherry Tomato
- Dorset Crab Bombe
- Watercress Mayonnaise
- Stuffed New Potatoes
- Swede, Pumpkin Seeds, Agave Nectar
- Chocolate and Whisky Lollipops
- Toasted Oatmeal

**Side Tables**
- Cheese Straw Selection
- Poppy Seed, Cheddar and Cayenne

**Dessert Canapés**
- Berry Tartlet
- Elderflower Chantilly

**Drinks Package**
(Based on 3 glasses per person)
- Chevalier Blanc de Blancs
- Nutbourne Sussex Reserve 2015
- Apple and Ginger Fizz
- Iced Tap Water

**Pricing**
- £78.00 per person - based on 100 guests
- £82.00 per person - based on 90 guests
- £89.00 per person - based on 80 guests
- £96.00 per person - based on 70 guests
- £107.00 per person - based on 60 guests
- £121.00 per person - based on 50 guests

All prices are subject to VAT

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Venue hire is included in the package price for 2 1/2 hours

Pending Museum availability

All costs are exclusive of VAT
Wedding Breakfast Sample Menu with Reception Canapés

Pre-Dinner Canapés
- Smoked Salmon “Cannelloni” Mascarpone, Watercress and Black Caviar
- Scotch Quail Eggs Celery Salt
- Moroccan Lamb Kofta Caramelised Orange Peel and Harissa
- Chargrilled Asparagus Balsamic and Black Pepper
- Highland Cured Venison Spiced Victoria Plum

Drinks Package
- **Reception** *(2 glasses per person)*
  - Chevalier Blanc de Blancs
  - Apple and Ginger Fizz
- **During Dinner** *(Up to 1/2 bottle of wine per person)*
  - Chateau La Besage, Bergerac 2016
  - Cotes Du Rhône, Domaine Le Garrignon 2016
- Iced Tap Water
- **Toasts** *(1 glass per person)*
  - Chevalier Blanc de Blancs

Side Tables
- **Cheese Straw Stacks**
  - Rock Salt, Paprika and Poppy Seed

Venue hire is included in the package price for 7 hours, between 4pm and 11pm

Pending Museum availability

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Pricing

- £170.00 per person - based on 100 guests
- £175.00 per person - based on 90 guests
- £186.00 per person - based on 80 guests
- £194.00 per person - based on 70 guests
- £208.00 per person - based on 60 guests
- £230.00 per person - based on 50 guests

All prices are subject to VAT
Wedding Breakfast Sample Menu with Reception Canapés continued

Starter
Citrus Cured Gravadlax
Courgette Flower with Lobster Mousseline
Coriander, Lime and Chilli Salsa

For Vegetarian/Vegan Guests
Avocado & Oriental Vegetable Summer Rolls
Peanut and Coconut Satay
Mooli and Golden Beetroot Julienne
Caramelised Tamari Soy

Main Course
Cheek to Tail Hereford Beef
Beef Cheek Tortellini
Oxtail Tempura
Rare Fillet
Courgette Ribbons, Peperonata

For Vegetarian/Vegan Guests
Spinach & Feta Tortellini
Broccoli Tempura
Chargrilled Halloumi and Aubergine
Courgette Ribbons, Peperonata

Dessert
Trio of Raspberries
Miniature Raspberry Crème Brûlée
Raspberry Sorbet with Grand Marnier
Raspberry Pavlova

To Finish
Fairtrade Coffee & Tea Selection
Handmade Petit Fours

All costs are exclusive of VAT
Wine Upgrades
We can provide the following upgrades instead of the suggested wines

Reception & Toasts
Nutty Brut 2014 £3.00 per person
A superb award winning English sparkling wine from our own vineyard

Lagache Brut NV £5.00 per person
Our House Champagne, balanced with good fruit and freshness – highly recommended

White Wine
Pinot Grigio, Brume Di Monte 2017 £1.00 per person
Delicate, quaffing wine with soft, lychee flavours

The Crossings, Sauvignon Blanc 2016 £2.00 per person
Crisp, fresh Sauvignon from New Zealand

St Véran Domaine Chanson 2015 £4.00 per person
Delicate with good balance and finish

Red Wine
Château La Baronne, Corbières 2016 £1.00 per person
Exceptional value, smooth with good body and length - a great dining wine

Chateau Peyrat, Cotes de Castillon, 2016 £3.00 per person
Easy drinking lighter style Bordeaux

Chateau La Grande Maye, Cotes de Castillon 2014 £4.00 per person
Well known Cru Bourgeois of some complexity – a great roast beef wine

After Dinner Bar
We can provide drinks for after Dinner. These can be provided and charged for on a consumption basis after the event or we can organise a Cash Bar if required.

DIY Gin Bar – Upgrade Option
One drink that only increases in popularity, is the classic Gin and Tonic!

Party Ingredients offer an unexpected and playful twist where guests can customise their own delicious botanical G&T cocktail.

Guests are encouraged to be creative with brave flavour combinations to create a unique drink. In their very own gin cocktail kits, guests will find botanicals such as coriander seeds, juniper berries, pink peppercorns, cinnamon, rosebuds, dried orange peel and other aromatics to infuse their drink. Garnishes include fragrant sprigs of lavender and hibiscus flowers.

The Gin Station looks striking, piled high with Kilner jars and French vintage glassware filled with spices, botanicals and buckets of flowers.

Flat charge of £500.00 to cover bar look, equipment, sundries and garnishes

All costs are exclusive of VAT
Enhancement and Design

Our quotation includes the highest quality Villeroy & Boch China, Cabernet Glassware and Levite Cutlery. We are, however, able to hire in speciality equipment to enhance the look and design of your event. This may include the hire of speciality glassware, unusual china and charger plates, patterned or textured table linen, floral arrangements, display bars or ice sculptures.

In addition, if you have a specific theme or colour scheme for the wedding we can also incorporate this to the catering, by for example theming canapé platters and the evening buffet. We can also suggest various options for glassware, china and cutlery to match the theme.
Weddings at the Foundling Museum

Please do not hesitate to contact us for more information and a full proposal; we would love to talk through your plans and create a bespoke proposal based on your requirements.

We look forward to hearing from you!

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