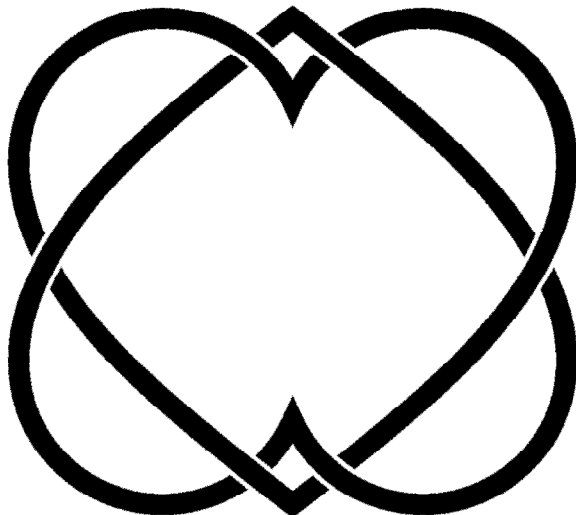


RIBA 

CELEBRATE YOUR WEDDING AT THE RIBA

Venue Details, Catering for your
Celebration, Timings and Suppliers





Hiring the RIBA

The hire charge for the Florence Hall, First Floor Landing and Terrace is £5500 on a Saturday and £6500 on Sundays.

The room hire charge is VAT exempt and covers the timings shown below. The price includes:

- A dedicated venue manager
- Cloakroom with attendants
- Dance floor and Projector
- Security personnel
- PA system with microphones
- AV technician

Any additional rooms (for example for a ceremony), equipment or services will be quoted by your Venue Manager.

Event Timings for Receptions Only

The following timings must be adhered to for Saturday receptions; variations for Sundays are shown in brackets.

Guest Arrival	1700 (1500)
Terrace Closed	2100
Live music to finish	2200
Bar Close	2300 (2230)
DJ Music down (not to be heard outside the building)	2330 (2300)
Room Clear and Music Off	2400 (2330)
De-rig complete	0100 (2430)

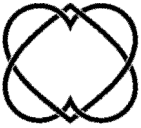
If you wish to hold your ceremony with us or require earlier access please contact us regarding room options, timings and costs. For further details please see our Florence Hall Booking Form. Please note that the RIBA is located in a residential area, therefore noise levels, as specified by the Venues Manager must be adhered to.

Kosher Events

Our caterers can provide non-offensive cuisine or catering supervised by Masorti Bet Din (please ask for details). For weekend events only, if Kosher catering is required James Zimmer, Jason Millan & Melanies are allowed to use our kitchens. The cost for is £2000 for the kitchens and £20 per hour for our chef to be present at all times when the kitchen is being used.

Terms and Conditions

For full details of timings and our terms and conditions please refer to our Florence Hall booking form and catering menu notes.



Catering Details

Celebrate your wedding or civil partnership in style at the RIBA using one of our three wedding packages. These are by no means all that we can offer, but provide a basis from which we can discuss your eventual choice.

We have designed these packages to accommodate varying tastes and budgets. Additions can be made to each package so you can tailor them to meet your exact requirements, please ask our catering team for details and quotations.

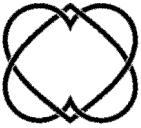
Once you have confirmed your booking and selected your package we will be pleased to provide a menu tasting for two people.

Please note:

- All prices are subject to VAT at the current rate.
- (v) Denotes dishes suitable for vegetarians.
- We cater for any special dietary requirements including allergies at no extra charge so please bring these to our attention when making your booking.
- Some dishes may contain traces of nuts.

For full terms and conditions please refer to our booking form & catering menu notes (available on request).

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Package details

silver package

£62.00 per person

two reception drinks on arrival
three course meal or buffet menu with coffee and petits fours
half a bottle of house wine per person
a silver cake stand and knife
glass of champagne for each person for the toast

gold package

£74.00 per person

two reception drinks on arrival
snack selection to complement your reception
three course meal or buffet menu with coffee and petits fours
half a bottle of house wine per person
a silver cake stand and knife
glass of champagne for each person for the toast
unlimited fruit juices and mineral water

platinum package

£91.00 per person

two reception drinks on arrival
canapé selection to complement your reception
three course meal or buffet menu with coffee and petits fours
half a bottle of house wine per person
a silver cake stand and knife
glass of champagne for each person for the toast
evening buffet
unlimited soft drinks, fruit juices and mineral water

Canapé menus

drinks party canapé menu

£12.00 per person

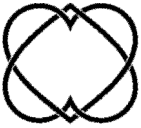
(included in platinum package)

hot

mini cumberland sausages with rosemary and whole grain mustard
wild mushroom tart and truffled hollandaise (v)

cold

brochette of parma ham with kalamata olive and marinated artichoke
smoked salmon blinis with cream cheese and dill



sushi canapé menu

£18.00 per person

yellow fin tuna maki
organic salmon maki

pickled moolis and ginger nori (v)
cucumber nori (v)

crab, chilli and coriander californian roll
seared peppered beef nigiri

all accompanied with soy sauce and wasabi

canapé party menu

£18.00 per person

hot
chargrilled lamb kofta with tzatziki
aromatic spiced lemon sole tempura with spicy tartare dipping sauce
artichoke and pecorino arancini with smoked salt and garlic
dressing (v)

cold
crostini of goats cheese mousse with basil and air dried tomato (v)
mini open sandwich of yellow fin tuna with wasabi mayonnaise and
chargrilled asparagus
smoked chicken and mango filo with chervil

celebration canapé menu

£23.00 per person

hot
sautéed leek and stilton tart with red onion marmalade (v)
new potatoes with soured cream chives and avruga caviar
stuffed chestnut mushroom with gorgonzola and sage (v)
yorkshire pudding with roast beef and horseradish

cold
rilette of gloucestershire pork with chinese five spice and garlic toast
peking duck spring roll
baby aubergine with baba ganoush, pitta and poppy seeds (v)
gravdax of salmon with tobiko and lime dressing

dessert
mini lemon meringue with candied lemon zests



VIP canapé party menu

£30.00 per person

hot

roast scallop with celeriac puree (v)

butternut squash shot with seasonal truffle (v)

malaysian style satay chicken with peanut sauce and shaved coconut

miniature shepherds pie

lobster and basil arancini with smoked salt and garlic dressing

cold

gravadlax of salmon with tobiko and lime dressing

beef tartare spoon with deep fried capers and classic vinaigrette

spiced green lip mussel with confit fennel and saffron

oxford blue cheese mousse with date chutney (v)

smoked and peppered duck breast with plum sauce in pancake

sweet

caramel mousse with coffee espuma in espresso cup

exotic fruit skewer, mango jelly and mint

nibbles selection

oriental selection

£4.80 per person

selection of oriental flavoured nuts:

wasabi nuts

chilli nuts

japanese rice crackers

continental selection

£5.50 per person

(included in the gold package)

salted peanuts

cheese straws

lightly salted crisps

salted almonds and walnuts with chilli and rosemary

marinated olives

tapas selection

£9.50 per person

hot chorizo, sautéed peppers and smoked paprika

patatas bravas

chilli marinated olives with confit lemon and rosemary

brandade of salt cod, olive crostini with saffron aioli

**additional items:**

mixed cheese palmiers
parmesan cheese straws
vegetable crisps

£1.80 per person
£1.60 per person
£0.80 per person

dinner menus

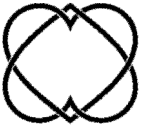
Please choose one item from each course that would be the most suitable for all your guests and an additional option for vegetarians if required.

starters (*£2.00 supplement)

leek and potato velouté with smoked finnan haddock and soft poached quail's egg
terrines of gloucestershire pork with bacon and thyme grissini and tomato chutney
seared loin of yellow fin tuna with a pepper glaze with soy marinated moolis and crisp salad *
terrines of capricorn goats cheese with pickled wild mushrooms and artichoke crostini (v)
salad of tiger prawn with avocado puree, mango salsa and lime oil *
butternut squash pannacotta with soused root shavings and whole grain garlic toast (v)
steamed cold asparagus with confit shallot, fine leaves and caper dressing (v)
marinated mozzarella & tomato fine tart with rocket pistou and caramelised red onion
serrano ham with marinated artichoke and rocket *

main course (*£4.00 supplement)

pan fried supreme of cod with creamed savoy cabbage, braised baby onions and thyme beurre blanc
poached supreme of organic salmon with roasted balsamic beetroots, braised potato and roasted garlic with lemon and dill sauce
char-grilled supreme of corn fed chicken with sweet potato gratin, spiced cauliflower puree and shallot jus
pan fried fillet of sea bream with olive crushed potatoes, saffron dressing and pickled cucumber
roast supreme of duck with wet polenta , thyme, chorizo, carrot puree and madeira jus



roast supreme of halibut with confit potatoes, roasted dutch finger carrots and white wine sauce *

char-grilled fillet of beef with buttered mashed potatoes, roasted seasonal root vegetables, tomato jus and shaved pecorino *

marinated rack of lamb with gratin dauphinoise, carrot puree and rosemary jus *

polenta and aubergine tian with baba ganoush, tomato coulis and basil (v)

sweet potato gratin with marinated mozzarella, rocket pistou and mixed seasonal leaves(v)

fine tart of roasted cepes and puree with braised shallots and celeriac foam (v)

spinach and ricotta crepe with creamed leeks and walnut dressing (v)

dessert

fine tart of granny smith apple, with vanilla ice cream

pineapple carpaccio with passion fruit sorbet, shaved coconut and lime syrup

mascarpone cheese cake with raspberry compote and butterscotch tuille

hazelnut parfait and baileys ice cream

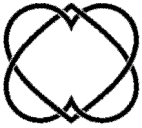
raspberry crème brulee with cinnamon shortbread and macaroon

dark chocolate torte with salted caramel ice cream and chocolate nougatine

white chocolate mousse with sugared filo, salted caramel and walnut dacquoise

iced lemon soufflé with mixed berry compote and sugared filo

half sized portions of your chosen menu can be provided for children under the age of 15 at a charge of £27.00 per person



wedding buffet package (max 160 persons)

please choose from the following :

one starter – served at the table (if you select a dish unsuitable for vegetarians please also select a vegetarian alternative)

three main courses (including one or more vegetarian options if required)

two sides

one dessert - served at the table

starters (*£2.00 supplement)

leek and potato velouté with smoked finnan haddock and soft poached quail's egg

terrine of gloucestershire pork with bacon and thyme grissini and tomato chutney

seared loin of yellow fin tuna with a pepper glaze, soy marinated moolis and crisp salad *

terrine of capricorn goats cheese with pickled wild mushrooms and artichoke crostini (v)

salad of tiger prawn with avocado puree, mango salsa and lime oil *

butternut squash pannacotta with soused root shavings and whole grain garlic toast (v)

steamed cold asparagus with confit shallot, fine leaves and caper dressing (v)

marinated mozzarella and tomato fine tart with rocket pistou and caramelised red onion

serrano ham with marinated artichoke and rocket salad *

mains (*£3.00 supplement)

stuffed supreme of corn fed chicken with wild mushroom, pancetta and tarragon jus

pan fried fillet of sea bream with olive crushed potatoes and roasted provençal vegetables

poached salmon supreme with dill

peppered sirloin of beef with yorkshire pudding and horseradish cream *

rosemary and lemon braised colne valley lamb leg with mint yoghurt *

poached haddock with sea kale, poached egg and mornay sauce

sole and salmon mousse paupiette with a white wine velouté

chicken à la king with curried pumpkin and red pepper



navarin of lamb with roast root vegetables and sage butter *
lasagne with garlic bread and confit tomatoes (v)
red wine braised beef with suet dumpling and roasted shallots *
spinach and ricotta lasagne with nutmeg (v)
goats cheese, sunblushed tomatoes and caramelised red onion
rigatoni (v)

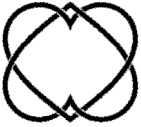
sides

roasted beetroots and carrots with caraway seeds
steamed mixed vegetables
roasted courgettes and aubergines with parsley pistou
cauliflower gratin

roasted potatoes with thyme
steamed new potatoes with tarragon butter
moroccan style couscous with coriander and dried apricots
dauphinoise potatoes

desserts

fine tart of granny smith apple with vanilla ice cream
pineapple carpaccio with passion fruit sorbet, shaved coconut and
lime syrup
mascarpone cheese cake with raspberry compote and butterscotch
tulle
hazelnut parfait and baileys ice cream
raspberry crème brulee with cinnamon shortbread and macaroon
dark chocolate torte with salted caramel ice cream and chocolate
nougatine
white chocolate mousse with sugared filo, salted caramel and walnut
dacquoise
iced lemon soufflé with mixed berry compote and sugared filo



reception drinks

please select a reception drink from the selection below

house champagne

mimosa - champagne and orange juice

bellini - champagne and peach juice (supplement of £1.00 per glass)

kir royal - champagne and crème de cassis (supplement of £1.00 per glass)

a non-alcoholic beverage will also accompany the drinks reception

wine

Please select your choice of wine from the selection below, or alternatively you may wish to select a wine from our extensive cellar - please ask our catering team for details and costs.

whites

mas de la source réserve blanc 07/08, vin de pays d'oc
pinot grigio, angelo rocca & figli, veneto italy 07
coiron, mendoza, argentina 08

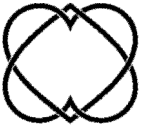
reds

mas de la source réserve rouge 07/8, vin de pays d'oc, france
tempus merlot, valle central, chile 08
primitivo di puglia, castellani, italy 07

cocktails, beers and spirits are also available, please contact our catering team for more information

Catering Terms and Conditions

Please refer to our Florence Hall Booking Form and Catering Notes on our full catering menu for full terms and conditions.



Recommended Suppliers

The RIBA is delighted to recommend the following for your celebrations:

Flowers

Flourishing Events www.flourishingevents.com 020 7978 7250
In Water www.inwaterflowers.co.uk 020 7724 9985

Photographer

Douglas Fry www.douglasfry.com 020 7193 9446

Disco

Craig Bowyer Discos www.discotheques.co.uk 0808 100 2526

Cake

Cake 4 Fun www.cakes4fun.co.uk 020 8785 9039
Little Venice Cake Company www.lvcc.co.uk 020 7486 5252

Transport

GOLD Chauffeur Services the Wedding Vehicle Hire Specialists
www.golddrive.com/weddingvech.html 0800 1978 788

Dress and Accessories

The Vintage Wedding Dress Company
www.thevintageweddingdresscompany.com 0207 242 4792

Band

Kai Hoffman www.kaihoffman.co.uk 07793 611231
The bb Collective www.thebbcollective.com 07773 363808

Pianist

Igor Gudzalov, gudzalov2000@yahoo.co.uk 07861 303218

Please note the RIBA does not take any responsibility for our recommended suppliers.