

No.4

Hamilton
Place



'LOVE IS IN THE AIR' RECEPTION PACKAGE

No.4 Hamilton Place is a magnificent, central London venue for wedding ceremonies and wedding receptions. With the elegant old-world grandeur of the Edwardian town house, the stunning roof terrace and its wonderful location in Mayfair, it is an incredible setting for one of the most important days of your life.

As well as providing elegant surroundings, a luxurious environment and outstanding food and service, our dedicated Wedding Coordinators work in partnership with a number of renowned wedding suppliers who can help with every aspect of your wedding. For people who feel food and drink are at the heart of their special day our 'Love is in the Air' package treats your guests to a gourmet experience.

'Love is in the Air' Reception Package - £160+VAT per person*

*For minimum 80 guests. Bespoke packages available for smaller wedding parties

Ceremony packages - prices available on request

020 7670 4314 / 4316 hello@4hp.org.uk www.4hp.org.uk No.4 Hamilton Place, London W1J 7BQ

'LOVE IS IN THE AIR' RECEPTION PACKAGE INCLUDES:

- Dedicated Wedding Coordinator
- Exclusive use of the Edwardian town house at weekends
- Private roof terrace with views across Hyde Park
- Two glasses of prosecco per person on arrival
- Four chef's choice canapés per person on arrival
- Three-course wedding breakfast, coffee and petit fours
- Half a bottle of house wine per person with unlimited soft drinks
- One glass of prosecco per person for the toast
- Evening cheese buffet
- Luxury wedding cake
- Complimentary menu tasting
- A nights' stay for the married couple at the Chesterfield Mayfair Hotel*

*Saturday or Sunday night only.

DELUXE WEDDING MENU

Menu courtesy of in-house caterers foodbydish

Four pre-dinner canapés - chef's choice

STARTERS

Seared scallop, pea and ham hock salad, black pudding cream
64 degree duck egg, mushroom duxelles, toasted sour dough, fig chutney, popping wild rice
Quail ballotine, pancetta, broad beans, shallot mousse, lemon oil
Guinea fowl terrine, sweet pickled cucumber, crispy skin, brioche

MAINS

Lamb fillet, honey roasted parsnip dauphinoise, spiced turnips, charred leeks, rosemary jus
Duck breast, caramelised orange endive, cardamon carrot purée, choy sum, orange and star anise jus
Butternut squash and amaretto ravioli, baby spinach, toasted almonds and almond cream sauce
Breast of Suffolk chicken, roast baby beetroot, horseradish and parsley root purée, purple sprouting broccoli, potato soufflé, Madeira jus

DESSERTS

Peanut butter chocolate fondant, banana ice cream, peanut brittle
Egg shell creme brûlée, raspberry consommé, raspberry salad and shortbread
Exotic fruit panacotta, mango and pineapple salad, lychee and coconut meringue

Tea, coffee and petit fours
Late night British cheese buffet
served with a selection of artisan breads, crackers and homemade chutney

AVAILABLE UPGRADES

Port or Brandy £5.00 per person (based on 1 glass)
Champagne upgrade £5.00 per person (based on 2 glasses)
Wine upgrades - Price on request
DJ - Price on request
Flowers - Price on request
Theming - Price on request