



GROSVENOR HOUSE, A JW MARRIOTT HOTEL

(Licensed for Civil Ceremonies)

Synonymous with luxury and elegance, Grosvenor House, based in London's exclusive Mayfair, is a perfect choice for Wedding Ceremonies, Civil Partnerships and Wedding Receptions.

The spectacular Great Room is one of Europe's largest and most impressive banqueting spaces, with capacity for up to 2,000 guests banquet style.

The elegant Art Deco Ballroom can accommodate up to 500 guests for a wedding breakfast and, with its interconnected foyer, gives your guests plenty of space for welcome drinks and dancing into the night.

Alternatively, Grosvenor House is able to offer a selection of unique and individually designed private suites, large or small, classical or traditional to suit your own style, perfect for the more intimate wedding ceremony and reception.

To arrange your wedding ceremony please contact Emma Frewer, Wedding and Social Event Sales Manager on 0207 399 8577 to check availability. To book your local registrar please contact Westminster Registry Office on 0207 641 1161. Alternatively visit www.westminster.gov.uk/registrar for further information.

WEDDING PACKAGE

2 Reception drinks (choice of Champagne, Kir Royal, Bucks Fizz or soft drinks)

Dry snacks

Hot and cold canapés (6 pieces)

3 Course dinner menu

Coffee and petit fours

½ bottle house wine

½ bottle mineral water

Mirror centres, candelabra, tea light candles and silver table number stands

Room hire (subject to minimum numbers)

Overnight stay in a Deluxe Suite for the Bride & Groom (subject to minimum numbers)

£140.00 per person

The above rate includes VAT at the prevailing rate but excludes a discretionary service charge of 12.5%

Minimum numbers and terms and conditions apply

We recognise that every wedding is unique, and therefore are able to tailor make every detail to your exact requirements and welcome your thoughts on individual packages and menu choices. You may wish to upgrade your package to include extra canapés, intermediate courses or a selection from our extensive wine list. We would be delighted to assist with this as well as your linen, cake and floral arrangements.

WEDDING PACKAGE

2 Reception drinks (non alcoholic cocktails)

Dry snacks

Hot and cold canapés (6 pieces)

3 Course dinner menu

Coffee and petit fours

Soft drinks with the meal

Mirror centres, candelabra, tea light candles and silver table number stands

Room hire (subject to minimum numbers)

Overnight stay in a Deluxe Suite for the Bride & Groom (subject to minimum numbers)

£110.00 per person

The above rate includes VAT at the prevailing rate but excludes a discretionary service charge of 12.5%

Minimum numbers and terms and conditions apply

**A supplement of £2.00 per person will apply for a halal menu

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REHEARSAL DINNER

Bringing two extended families together is an important event, and our intimate 86 Park Lane Suites are the perfect venue where you can have a few moments of downtime.

We will work with you to create a wonderful rehearsal dinner for you, your family and friends. We'll handle all of the details so you can relax before your special day. Let us share with you our rehearsal dinner ideas so we can help make your special day the event of a lifetime.

AFTERNOON TEA BRIDAL SHOWER

The Park Room and Library have been recognised as among 'Britain's Best Afternoon Tea' destinations by the prestigious Tea Guild.

Past awards

Award of Excellence, The UK Tea Council 2011

Award of Excellence, The UK Tea Council 2010

Anna's Tea £32.50 per person

The introduction of Afternoon Tea, a quintessentially British tradition, is usually credited to Anna, 7th Duchess of Bedford, in the early 1800s.

Selection of Finger Sandwiches
Plain and Raisin Buttermilk Scones with Devonshire
Clotted Cream and Cornish Strawberry Jam
Selection of Cream Puffs and French Pastries
Choice of Tea

Anna's Tea with Champagne

A full afternoon tea selection as above,

Complemented by a glass of
Piper Heidsieck Champagne, £ 44.50 per person
Taittinger Rose Champagne, £ 45.50 per person

*The above rate includes VAT at the prevailing rate but excludes a discretionary service charge of 12.5%
Minimum numbers and terms and conditions apply
Price is current at time of print, subject to change*

FOND FAREWELL BREAKFAST

The perfect end to your perfect weekend. End your weekend with a farewell breakfast for you friends and family in our private dining room in JW Steakhouse.

Continental buffet

Your choice of:

Fresh fruit salad, pink grapefruit segments, orange segments, seasonal berries, Bircher muesli, plain yoghurt with fruit coulis

Selection of cold meats, cheeses and cereals

From the bakery:

Danish pastries, croissants, assorted muffins, selection of artisan breads

Juices:

Orange, grapefruit, apple, pineapple

Continental buffet £20.00 per person

English breakfast buffet

Your choice of items from the continental buffet plus the following:

Eggs:

Scrambled, fried or omelette of your choice with bacon, pork sausage or sausage of the day, grilled tomato, mushrooms, black pudding, baked beans and sautéed potatoes

English buffet breakfast £29.00 per person

The above rate includes VAT at the prevailing rate but excludes a discretionary service charge of 12.5%

Minimum numbers and terms and conditions apply

Price is current at time of print, subject to change

MULTICULTURAL WEDDINGS

Every wedding ceremony has its own traditions, at Grosvenor House, A JW Marriott Hotel we welcome them all. You have the flexibility to work with a caterer who honours and understands your traditions and tastes.

KOSHER WEDDINGS

Please find to follow a selection list of caterers whom Grosvenor House, A JW Marriott Hotel has carefully chosen to cater for your event.

Tony Page Limited

Tel: 020 8830 4000

James Zimmer

Tel: 020 8830 8330

Carole Sobell Events Ltd

Tel: 020 8200 8111

Jason Millan

Tel: 020 8624 3296

INDIAN WEDDINGS

Please find to follow a selection list of caterers whom Grosvenor House, A JW Marriott Hotel has carefully chosen to cater for your event.

Madhus

Tel: 020 8574 1897

Ragamama

Tel: 0845 009 8000

Sapna

Tel: 020 8843 1111

GREEK WEDDINGS

Grosvenor House, A JW Marriott Hotel has carefully chosen Perry's the Wedding Company to help plan your special day. For more information on our Greek wedding packages please contact Perry's the Wedding Company on 020 8360 1144 or visit www.perrysweddings.com

DINNER MENU SELECTION

2011 – 2012

Starters

Apple wood smoked cheddar and leek tart, fig chutney, apple and grain mustard dressing

Prawn and crab salad with mango, tomato, spring onion, coriander, curry mayonnaise

Yakitori glazed salmon, Oriental salad, crushed avocado, spring onion, cucumber, tomato salsa

Goats cheese, fennel, curly endive, rocket salad, beetroot puree, roasted beetroot, cider vinaigrette

Serrano ham, asparagus, semi dried tomato, wild rocket and parmesan salad

Warm pan fried sea bass, salad Nicoise, smoked red pepper and olive oil dressing

Supplementary Starters

Duck foie gras and smoked duck roulade, apple and fig chutney
@ £6.00 supplement

Grilled sea bream with shellfish risotto
@ £4.00 supplement

Poached lobster, asparagus, quail eggs, lemon mayonnaise dressing
@ £8.00 supplement

Soups (additional course)

Smoked chicken soup with white truffle oil and chives
@ £4.00 supplement

Cream of butternut squash with coconut and red chilli
@ £4.00 supplement

Cream of crab and fennel soup, with drop scones
@ £5.00 supplement

Sorbets (additional course)

@ supplement of £3.50 per person

Sweet basil and strawberry

Gin and tonic

Lime zest

Green apple and Calvados

Main Courses

Tournedos of beef, smoked garlic and red wine sauce, celeriac, chestnut mushrooms and pancetta, French beans, Anna potato

Spring chicken, pearl barley with smoked chicken and pancetta, lemon thyme and rosemary jus, fondant potato, baby leeks

Roast rump of lamb, port and redcurrant jus, crushed peas and mint, boulangere potatoes,
roast carrots

Slow cooked duck leg, red wine sauce, haricot beans with rosemary, herb roast potatoes,
French beans

Pan fried fillet of sea bass, creamed celeriac, lobster sauce, fennel, courgettes and red pepper

Corn fed guinea fowl breast, smoked bacon and potato gratin, savoy cabbage, oyster mushroom sauce

Supplementary Main Courses

Classic Beef Wellington, gratin dauphinoise, carrot puree, green beans

@ £5.00 supplement

Parmesan and herb crusted loin of lamb, ratatouille, leaf spinach, fondant potato

@ £7.00 supplement

Venison cutlet, juniper berry sauce, celeriac and potato gratin, chantennay carrots, savoy cabbage with grain mustard

@ £5.00 supplement

Vegetarian Main Courses

Roasted root vegetable, Wensleydale and parsley crumble, champ potatoes, green beans,
chive butter sauce

Potato, Savoy cabbage, goats cheese and carrot lattice, wilted spinach, stem broccoli, herb roast new potatoes, tomato butter sauce

Pearl barley and vegetable casserole with herb dumplings

Portobello Mushroom with a spinach and celeriac gratin, new potatoes, baby carrots,
French beans

Aubergine and smoked mozzarella ravioli, roast peppers and aubergine,
oregano cherry tomato sauce

Desserts

Milk chocolate truffle torte, raspberry macaroon, mango coulis

Trio of Desserts

White chocolate panacotta with casis
Raspberry sorbet
Lime chiffon pie

Grand Marnier creme brulée with caramelised oranges, lemon sorbet

Warm cherry clafoutis, black cherry ice cream

Vanilla cream with raspberries, raspberry and mango coulis, brandy snap biscuit

Bailey's liqueur mousse, caramelised bananas and walnuts, chocolate and pistachio crisp

Supplementary Desserts

Dark Valrhona, nougatine and sea salt mousse, apricot sorbet
@ £3.00 supplement

Coffee and Petit Fours

ACCOMMODATION

An allocation of 10 bedrooms can be held for your guests to book with a saving of 20% on our best available selling rate. The unsold bedroom allocation will be released four weeks before the wedding date, and six weeks before on special event dates. After all 10 allocated bedrooms are sold your guests may be required to pay our best available selling rate.

All bedrooms need to be guaranteed with a credit card.

Check in is from 3pm and check out is at 12 noon.

Early check in and late check out can be requested and a charge will apply.

Once an allocation has been released, **four weeks** prior, any cancellation of bookings will be subject to the Marriott Hotels bedroom cancellation policy. Any guest wishing to book after bedrooms have been released may be required to pay our best available selling rate.

Please see Terms & Conditions of your contract for full details.

BOOKING DETAILS

To confirm your booking we will require a **non-refundable** deposit.

50% of the estimated balance is due 3 months prior to your wedding.

Full payment for the cost of the wedding must be received one month prior to the Wedding celebrations, with any outstanding amounts being paid on the day of the event. We regret that we cannot extend credit facilities to Wedding bookings.

SECURITY AND POWER REQUIREMENTS

The minimum security requirements for our Ballroom are as follows:

- 1 x security guard for the set-up of the event
- 2 x security guards for the Event
- 1 x security guard for break down
- TOTAL 4 security guards for the whole event

(4 guards at £195.00 inclusive of VAT at 20% per guard
per 8-hour shift, £26.00 per hour thereafter)

The minimum security requirements for our Great Room are as follows:

- 1 x security guard for the set-up of the event
- 4 x security guards for the Event
- 1 x security guard for break down
- TOTAL 6 security guards for the whole event

(6 guards at £195.00 inclusive of VAT at 20% per guard
per 8-hour shift, £26.00 per hour thereafter)

The three phase power charge if required will be £400.00 including VAT.