

A decorative frame with a double-line border and ornate corner details, enclosing the central text.

THE
ALBION

Wedding Pack

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The Albion is a Georgian country style pub restaurant with a little urban gloss. Originally situated in an area of farmland where Londoners would escape from the smoggy city.

It's a relaxed space where time stands still before roaring log fires, a wisteria covered facade and pretty walled gardens. Independently owned we combine British tradition and seasonality, the hearty yet delicate dishes really are the beating heart of our wonderful pub.

We hire out the entire venue for wedding parties. We can seat up to 100 guests overall, 52 in the main dining room, 48 in the bar area. Alternatively we can provide a buffet for up to 130 guests. You will have exclusive use of the whole of The Albion including the garden where all 100 guests could be seated together weather permitting in the summer months.



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Congratulations on your engagement and upcoming wedding! We are delighted that you are considering hosting your reception at The Albion and would be more than happy to help.

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Our fantastic Head Chef and his team prepare all dishes on site using the best of British produce from small, carefully selected artisan suppliers. If you want to have a particular dish or wine which are not on the menu, we will be happy to accommodate all your requests.

We'll assist you as much or as little as you like with all aspects of your day, including flowers, wedding cake, photography and entertainment. We have worked with many fantastic suppliers throughout the years and can recommend the perfect partners for your big day. You can have a DJ or small band playing until 1am as we can apply for a late licence for your special day that is included in the minimum spend and we will be here from 9am on the day to receive your flowers, cake and decorations. We are happy to set up your decorations and table settings and I will personally be on hand, from the moment you book, until the big day itself to provide advice and support throughout the entire process to ensure that it's enjoyable and easy for you both. For exclusive hire of The Albion, there is an overall minimum spend on food and beverage starts at £13,000 to £25,000 depending on the time of year (inclusive of £1000 hire fee, VAT and service charge). I hope that this is what you are looking for and please do not hesitate to contact me to arrange a meeting where I would be happy to show you around the venue and discuss your ideas and reception event in further detail. We look forward to hearing from you soon.

Manu Bhatt
Operations Manager

À la Carte One

Starters

Chilled Tomato Gazpacho, Basil Pesto
Salmon Rillete, Pickled Mooli, Cucumber
Roasted Duck Breast, Beetroot & Roquefort
Terrine of Chicken & Celeriac, Apricot Chutney

Mains

Roasted Chicken Breast, Olive oil crushed potatoes, Sundried Tomatoes
Pappardelle Pasta, peas, broad beans, Asparagus, Marjoram
Pressed Shoulder of Lamb, Creamed Potato, Onions, Anchovies
Pan Fried Fillet of Salmon, Bois Boudran, Fennel and Dill Salad

Desserts

Glazed Lemon Tart
Eton Mess
Baked Alaska
Dark Chocolate Torte, Rum Raisin Ice Cream

£35 per person

À la Carte Two

Starters

Ham Hock terrine, Celeriac, Confit Potatoes, Mustard dressing

Confit Fillet of Salmon, Gooseberries, Beetroot, Keta Caviar

Carpaccio Of Beef, Walnut Puree, Parmesan, Rocket

Green Asparagus, Feta Cheese, Confit Lemon, Mint



Mains

Confit Duck Leg, Creamed Potato, Carrots, Gem Lettuce

Roasted Fillet of Cod, Artichokes, Croquette, Baby Spinach

Slow Cooked Pork Belly, Granny Smith Apple, Black Pudding

Saffron & Tomato Risotto



Desserts

Dark Chocolate Tart, Orange Sorbet

Chilled Coconut Rice pudding, Vanilla Ice Cream

Mango Cheesecake, Yoghurt Sorbet

Yellow Peach Fool

£45 per person

À la Carte Three

Starters

Hansen and Lydersen Smoked Salmon & Crab Salad, Apple, Fennel
Rillettes of Duck, Celery, Green Beans, Roquefort, Toasted Brioche
Vichyssoise, Summer Truffle Cream, Poached Quail's Egg

Mains

Roasted Fillet of Beef, Dauphinoise Potatoes, Roasted Vegetables
Pan Fried Fillet of Seabass, Spring Vegetables, Tarragon
Grilled Tofu, Peas, Broad Beans, Girolles, Asparagus, Lemon Dressing

Desserts

Dark Chocolate Delice, Chocolate Sorbet
Champagne Poached Strawberries, Confit lemon
Salted Carmel Tart, Crème Fraîche

£55 per person

Buffet & Sharing Style

Starters

Whole side of Gravlax of Salmon, Baked Beetroot
Cobbled Lane Charcuterie Board, pickles, Chutney, Bread
Chesses Fondue with Potato Skins
Thyme Roasted Tomato and Ricotta salad
Spinach and Pine Nut Quiche
Moroccan Couscous
Mushroom & Herb Polenta
Aubergine Caviar and Black Pepper Tofu
Courgette and Manouri Fritters With Lemon Salt

Mains

Squash with ginger and tomatoes, lime yoghurt
Lamb Tagine
Pie & Mash
Roast Sirloin of Beef, Yorkshire Puddings, Red Wine Jus
Braised Ham Hock, Glazed with Honey and Mustard
Roasted Leg of Lamb, Mint Sauce
Whole Roasted Suckling Pig, Granny Smith Apple Sauce.
Whole Roast Chicken, Sage and Onion Stuffing
*All the roasts are served with roast potatoes, braised red cabbage,
broccoli and seasonal root vegetables*

Sharing Desserts

Sherry Trifle
Apple and Cinnamon Crumble, Vanilla Custard
Chocolate and Orange Mousse
Chocolate and hazelnut tart, salted caramel ice cream
'Williams' Pear and Thyme Tarte Tatin, Clotted Cream Ice Cream

Please choose the items from the above menu to be priced up

Canapés & Snacks

Spring – Summer Canapés

Chicken & Peanut Satay, Chilli Dressing
Salmon Tartlets, Asparagus & Pink Grapefruit
Soft Boiled Quail Egg, Tartar Sauce
Devils On Horseback
Salt Cod & Chorizo Croquette
Goats Cheese, Watermelon & Sun-dried Tomatoes

Autumn – Winter Canapés

Devils On Horseback
Cheddar Cheese & Walnut Quiche
Rosemary & Parmesan Arancini
Salt Cod & chorizo Croquette
Fish & Chips
Oxtail Tartlet, Horseradish Creamed Potatoes

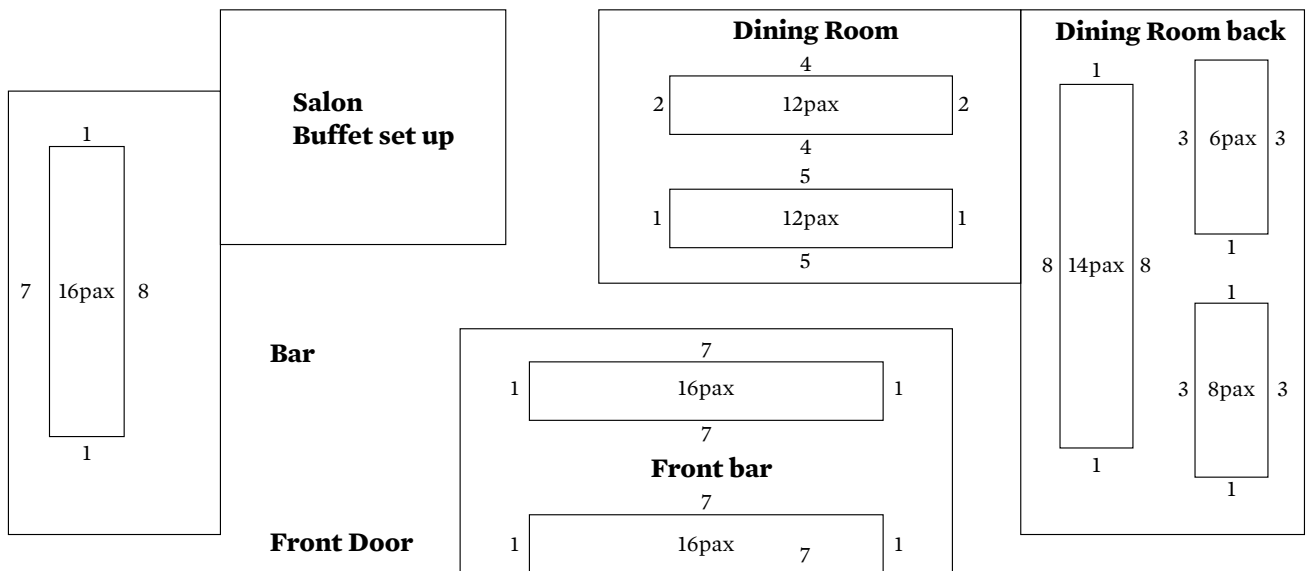
Please choose your selection of 5 Canapés from the above at £12 pounds a person

Snacks

Black Pudding Scotch Egg
Warm Sausage Roll
Fish Goujons
Hand Cut Chips
£3.5 each

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Reservation Form

Please sign and email to bookings@the-albion.co.uk

YOUR DETAILS: PLEASE CHECK ALL DETAILS ARE CORRECT AND AMEND AS NECESSARY

CONTACT NAME: _____ COMPANY: _____
TELEPHONE: _____ EMAIL: _____
DATE OF PARTY: _____ TIME OF DINING: _____ NUMBER IN PARTY: _____

BOOKING CONDITIONS & INFORMATION

Please ensure that you are aware of the following terms and conditions – these guidelines help us to provide the high standards of service that you and your guests have come to expect:

- * In order to confirm your booking, we require a non-refundable deposit of 10% of the agreed minimum spend. We cannot accept responsibility for any enquiry that is not confirmed.
 - * A letter of confirmation will be issued to you by email once we receive your deposit.
 - * All deposits are redeemable against your final bill on the date of your reservation.
 - * Cancellation charges apply.
 - * **Menu pre-orders are required at least 1 month prior to your reservation date.**
 - * All bills are fully itemised. Two separate bills for food and drink may be requested.
 - * Bill payment must be settled prior or on the day of the reservation via bank transfer, cash or card.
 - * If the minimum spend is not met you agree this will go towards a hire fee or alcohol that will be ordered on the day that can be kept for collection
 - * Guests will be required to vacate the premises 30 minutes after last orders have been called.
 - * Company cheques can only be accepted if presented 7 days in advance of your reservation date
 - * Management reserve the right of admission or service
 - * Management accept no responsibility for loss or damage to personal property whilst on the premises
 - * A smart casual dress code is encouraged.
 - * There are no cloakroom facilities
- Most importantly we look forward to welcoming you and hope you have a thoroughly enjoyable wedding
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PAYMENT DETAILS FOR DEPOSIT

Credit Card (please tick type) Visa MasterCard Amex Debit Card (i.e. Connect, Switch, Delta)

My card number is: _____

Post code and street number where the card is registered: _____

Expiry date: _____ Start date: _____ Security Code: _____

Name & Address of card holder: _____

Please charge my account with £ _____ Signed: _____ Date: _____

Cheque Details for Deposit: Cheque enclosed for £ _____

Cheques payable to: Elephant Hospitality Ltd.

All correspondence must be sent to: The Albion, Reservations, 10 Thornhill Road, London, N1 1HW

I have received a copy of the Albion Bookings Terms and Conditions and agree to abide by them.

Signature of Organiser: _____ Date: _____