

CUBITT

HOUSE

WEDDINGS



AN ELEGANT AND UNIQUE COLLECTION

Cubitt House has hosted hundreds of happy couples celebrate their wedding day in our beautiful pubs. Located across Central London, from the charming suburbs of Belgravia to the quaintest streets in Marylebone, our venues are able to provide the perfect setting whether it be a traditional reception with seated dining followed by dancing, or simply a relaxed drinks and nibbles affair.

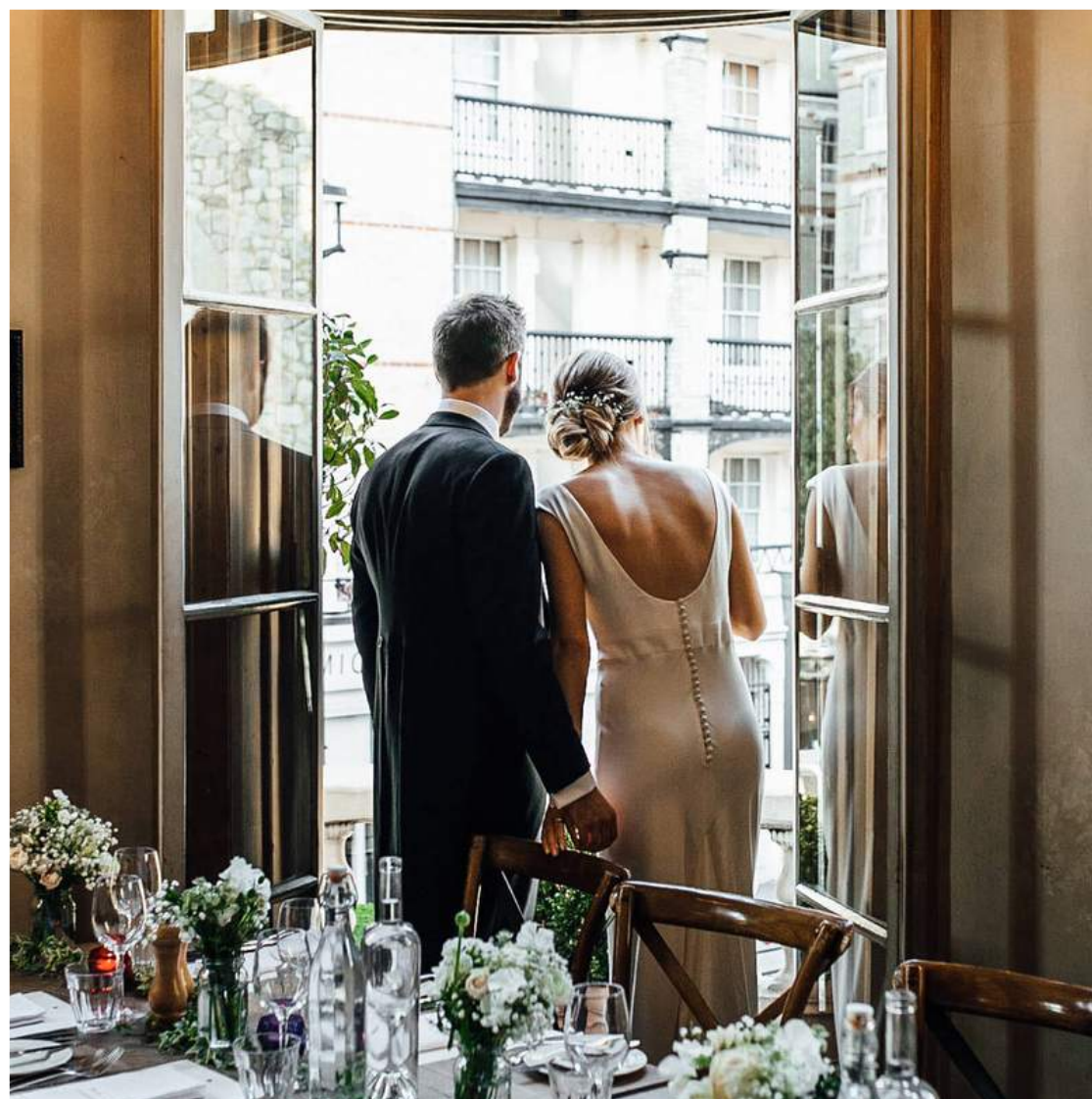
Each pub marries a fantastic location, beautifully designed interiors and dedicated teams with locally sourced menus full of delicate British dishes and carefully curated drinks lists brimming with your favourite tipples.

We pride ourselves on the bespoke nature of the Weddings we host with no request to big or small and our experienced and dedicated events planners are available every step of the way.

events@cubitthouse.co.uk | 020 7730 6064

cubitthouse.co.uk

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OUR VENUES



THE
THOMAS CUBITT
BELGRAVIA



THE
ALFRED TENNYSON
KNIGHTSBRIDGE



THE
GRAZING GOAT
MARYLEBONE



THE
ORANGE
PIMLICO



THE
COACH MAKERS ARMS
MARYLEBONE



THE
BEAU BRUMMELL
ST JAMES'S MARKET



THE THOMAS CUBITT

The Thomas Cubitt, named after one of London's most famous master builders, has earned itself a name as a local and popular institution. Located on the picturesque and distinguished Elizabeth Street and only a short walk from Victoria Station, this British gastropub is set over three unique and beautifully designed floors prominently positioned in the heart of the Belgravia. For the past 15 years it has been serving best in class locally sourced food, the finest wine and providing a place for the community to come together, whatever the occasion.

@thethomascubitt | thethomascubitt.co.uk



THE ALFRED TENNYSON

A premium gastropub in the heart of the Knightsbridge community. Positioned at the end of the cobbled Motcomb Street and just around the corner from Belgravia's Embassies, The Alfred Tennyson is set over four beautiful floors which each maintain their own intimate and cosy ambience. The pub is steeped in British history, named and inspired by the famous poet laureate himself who was 'always roaming with a hungry heart'.

@thealfredtennyson | thealfredtennyson.co.uk



THE ORANGE

An award winning British gastropub set over four uniquely designed floors in the heart of the local community in Belgravia. Once a brewery, the building has been beautifully restored to maintain its grand and traditional features. Located on Pimlico Road, looking over the tranquil Orange Square, the pub is a stones throw from Sloane Square and a short walk from Victoria Station. The Orange has had many accolades including The Good Pub Guide, London Dining Pub of the Year 2019.

@theorangepublichouse | theorange.co.uk



THE GRAZING GOAT

This beautifully restored building sits on the land where Lady Portman once grazed her goats on the quaint and tranquil New Quebec Street. A popular gastro pub in Marylebone with eight boutique hotel rooms, The Grazing Goat has earned a fantastic reputation among the local residents for offering the very best Sunday Roasts, as well as being a beautiful setting for Wedding receptions thanks to it's close proximity to the beautiful Marylebone Town Hall.

@thegrazinggoatw1 | thegrazinggoat.co.uk



THE COACH MAKERS ARMS

Situated just off Marylebone High Street and in the heart of the West End, The Coach Makers Arms was built 140 years ago on what was the banks of the now buried River Tyburn. This beautifully restored Georgian building was voted as one of Britain's Top 30 places to eat and drink by The Times and is only a short walk from the iconic Marylebone Town Hall.

@the_coachmakers | thecoachmakersarms.co.uk



THE BEAU BRUMMELL

Named after the original dandy himself, The Beau Brummell, this British gastropub is iconically located in St James' Market just around the corner from Piccadilly Circus and a short walk from Soho.

@thebeaubrummell | thebeaubrummell.co.uk



FOOD

We are passionate about our provenance and all our ingredients are seriously and sustainably sourced in the UK to create a true 'farm-to-fork' experience using farms that we trust. As a founding member of the Sustainable Restaurant Association, we are always striving to do the best for the environment and carefully craft our menus to ensure we make the most of every ingredient which enters into our kitchens, by butchering our meat in house we can ensure that nothing goes to waste

Whether it is our free-range poultry from Somerset, traditional breed grass-fed beef from Dorset or our fish which comes from sea/river to plate in less than 48 hours, we work with the best, small and independent suppliers allowing us to buy quality produce which reflect the seasons. This means our menus change regularly to reflect the best the season has to offer.

From canapés, late night snacks, traditional pub grub, the ultimate sharing occasion or a bespoke menu created with our Executive Chef. We have something to suit your every need, however you are choosing to celebrate.



PUB CLASSICS MENU

A selection of our all your favourite pub classics for the ultimate pub wedding experience.

STARTERS

Seasonal soup, crusty bread

Beef tartare, confit egg yolk, toast

Potted Chalk Stream trout, lemon pickle, rye

MAINS

Braised beef & ale pie, mash, tenderstem broccoli, gravy

Chicken, leek & mushroom pie, mash, tenderstem broccoli, gravy

Iron-Age sausage & mash, onion gravy

Battered fish and triple cooked chips, crushed peas, tartare sauce

Root Vegetable Wellington, mash, tenderstem broccoli, gravy

Luxury fish pie

DESSERTS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Dark chocolate fondant, peanut butter ice cream

Passion fruit & lemon meringue pie, whipped cream

FROM

£36 PER PERSON

SEASONAL MENU

A beautiful menu packed full of seasonal British produce at its best.

STARTERS

Beef tartare, confit egg yolk, toast
Potted trout, lemon pickle, rye
Grilled asparagus, goat's cheese, black garlic, chervil
Celeriac carpaccio, apple, juniper popcorn, fennel dressing

MAINS

Lamb rump, sweet potato, wild garlic, spiced tomato, thyme jus
Castlemead chicken, Jersey Royals, wild mushrooms
Pan-fried hake, peas, potato, spring onions, truffle dressing
Grass-fed sirloin steak, rösti chips, watercress, Béarnaise
Artichoke, grelot onion, sunflower seeds, nasturtium

DESSERTS

Bramley apple pie, pecans, salted caramel, vanilla ice cream
Dark chocolate fondant, peanut butter ice cream
Passion fruit & lemon meringue pie, whipped cream

Includes bread and a selection of sides for the table

FROM
£46 PER PERSON

**Sample Seasonal Menu*

FEASTING MENU

A family style feasting menu designed as a centre piece for the table to share.

STARTERS

Beef tartare, confit egg yolk, toast
Potted Chalk Stream trout, lemon pickle, rye
Grilled asparagus, poached egg, parmesan, chervil
Burrata, rhubarb, granola, green sauce

MAINS

Whole baked turbot, brown shrimps, capers, samphire, tomato, croutons
Whole roasted free-range chicken, stuffing
Traditional breed beef Wellington
Heritage carrot Wellington
Porchetta
Wing ribs, rösti chips

SIDES

Plain fries or truffle fries | Roasted potatoes | Potato mash or truffle mash
Mac & cheese | Tenderstem broccoli | Braised fennel | Roasted root vegetables
Roasted sweet potato | Seasonal salad

DESSERTS

Bramley apple pie, pecans, salted caramel, vanilla ice cream
Dark chocolate fondant, peanut butter ice cream
Passion fruit & lemon meringue pie, whipped cream

FROM £60 PER PERSON



CANAPÉS

Savoury:

Tomato, black olive, caper, basil & mozzarella tart
Red onion palmier, blue cheese, apple
Chickpea & vegetable fritter, spice tomato relish
Crispy sweet potato, avocado, salsa verde
Smoked haddock kedgeree arancini, lemon pickle
Trout rillette, rye bread
Mini beef burger, baby gem & caramelised onions
Crispy spiced prawn, citrus & tomato jam
Welsh rarebit
Beef tartare
Lamb Scotch olive
Chicken & mushroom pasty

Sweet:

Mini coconut & rum sponge cake
Mini bramley apple pies
Raspberry cheesecake tart
Mini soft baked chocolate cookies
Custard & fruit tart
Chocolate peanut truffle
Lemon meringue pie

**Sample Seasonal Menu*



SAVOURY SNACKS

Ideal to be served in an informal buffet style or as a late night treat for your guests.

Savoury snacks:

Pork sausage roll

Scotch egg

Wild mushroom Scotch egg

Sliders (Beef, Chicken or Veggie)

Pasty (Beef or Veggie)

Fish finger sandwich, tartare sauce

Mini fish & chips

**Sample Seasonal Menu*



DRINKS

We carefully selecting boutique producers with unique stories that we want to bring to life for our guests. As well as the simple drinks packages below offer much more with an in-house sommelier as well as bespoke cocktail and beer packages.

BRONZE

£35 PER PERSON

Includes a prosecco reception, a glass of prosecco for the toast and half a bottle of wine and water per person

Jeio Valdobbiadene Organic Prosecco, Brut and Chateau de la Roche Sauvignon Blanc Torraine, 2018 or El Oscuro Malbec, 2017

SILVER

£48 PER PERSON

Includes a champagne reception, a glass of champagne for the toast and half a bottle of wine and water per person

Taittinger Brut Reserve, Champagne, NV and Chablis Domaine Costal, 2016 or St-Emilion Grand Cru, 2014

GOLD

£65 PER PERSON

Includes a champagne reception, a glass of champagne for the toast and half a bottle of wine and water per person

Laurent Perrier Rosé, NV and Sancerre Domaine Thomas 2017 or Haut-Médoc, Château Peyrabon, 2006



EXTRA SPECIAL TOUCHES

Wedding Ceremonies

Bespoke Wedding Cakes

Hotel Room Packages

Extensive Choice of Unique Fine Wines

Magnums and Jeroboams of Champagne

Cheese Tower

Espresso Martini Station

THE FINER DETAILS

Q. Do you charge hire fees?

A. No. We base venue hire on a minimum spend requirement. This means that all you are paying for is the food and drink consumed by you and your guests. If your guests are purchasing their own drinks, these will also contribute to the minimum spend total.

Q. How much are your minimum spends?

A. Minimum spends vary greatly depending on the capacity of the spaces you're booking, as well as the date and times that you're wanting your wedding to take place. We would need to know more about your specific requirements before we can quote a minimum spend, but we will never increase the minimum spend level just because you are booking a wedding.

Q. We like the look of your packages but want to be able to make a few tweaks to match what we're looking for. Is that ok?

A. Of course. Our packages were created based on our experience of what guests often ask for and what we know works well in our pub. However, these can be seen as guides, and should you wish to start your own food and drinks packages from scratch we'd be happy to help.

Q. Will we need to provide you with our guests' individual food choices for each course of the menu?

A. No. Our menus are designed so that service can run smoothest if we take your guests' orders on the day when they are sat at the table. It also means far less prep work for you!

Q. Can you cater for different dietary requirements?

A. Yes. Whilst we don't require all of your guests' individual choices, we would request that we are advised on any guests that have dietary requirements in advance so our Chef will make sure there are suitable options available for everyone.

GET IN TOUCH

Across our Cubitt House venues we host 2,000 events, entertaining 30,000 guests over the course of a year. Our dedicated and professional events team are a core part of the Cubitt House family and offer a bespoke service like no other.

To get in touch with your events planner:

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