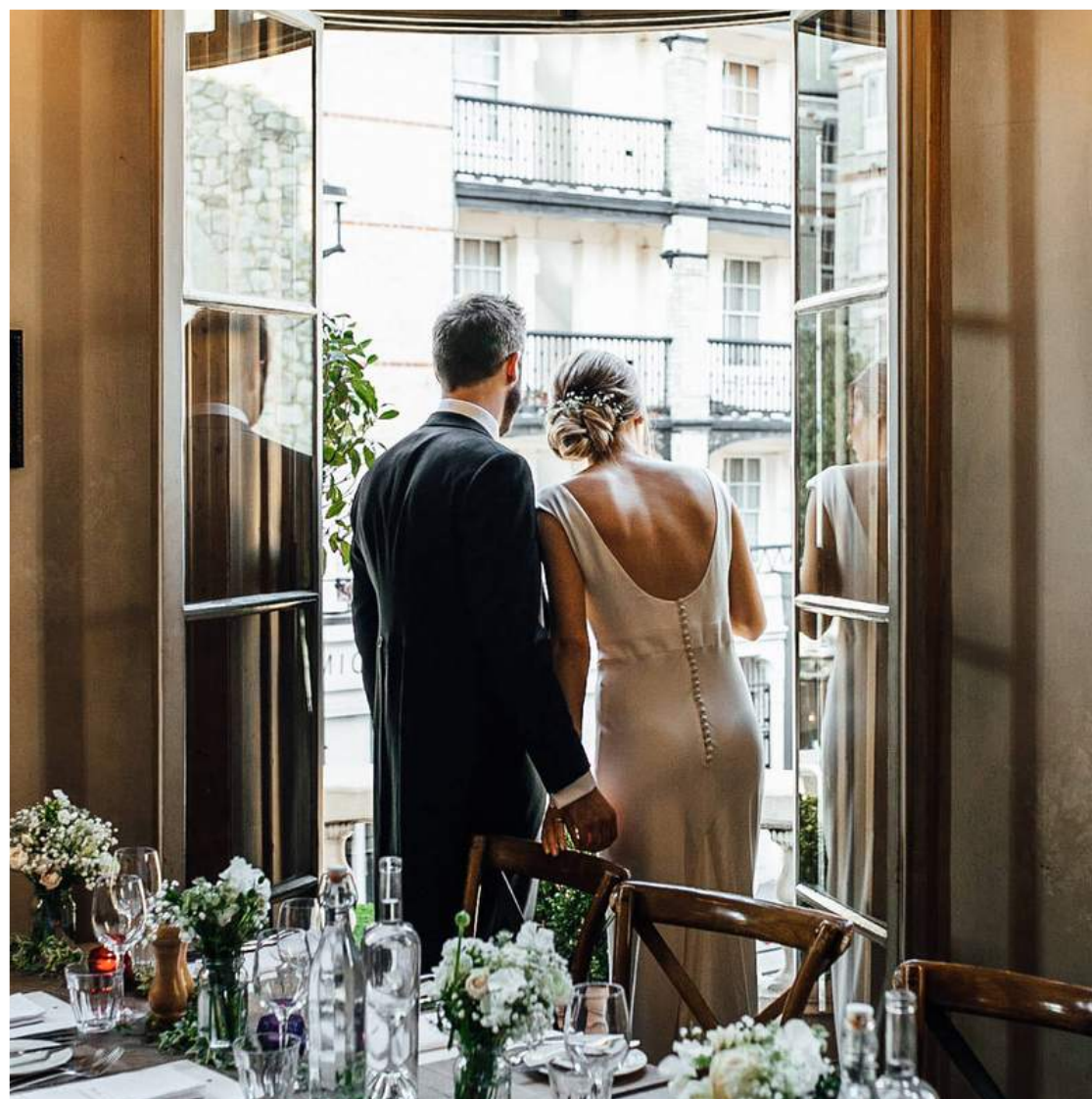


THE ORANGE
WEDDINGS



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. One of the most beautiful and iconic pubs in London just a stone's throw away from Sloane Square and a short walk from Victoria Station.



Whole Venue Standing Capacity - 200



Seated Capacity - 170



Sloane Square - 5 minutes walk



Victoria - 10 minutes walk

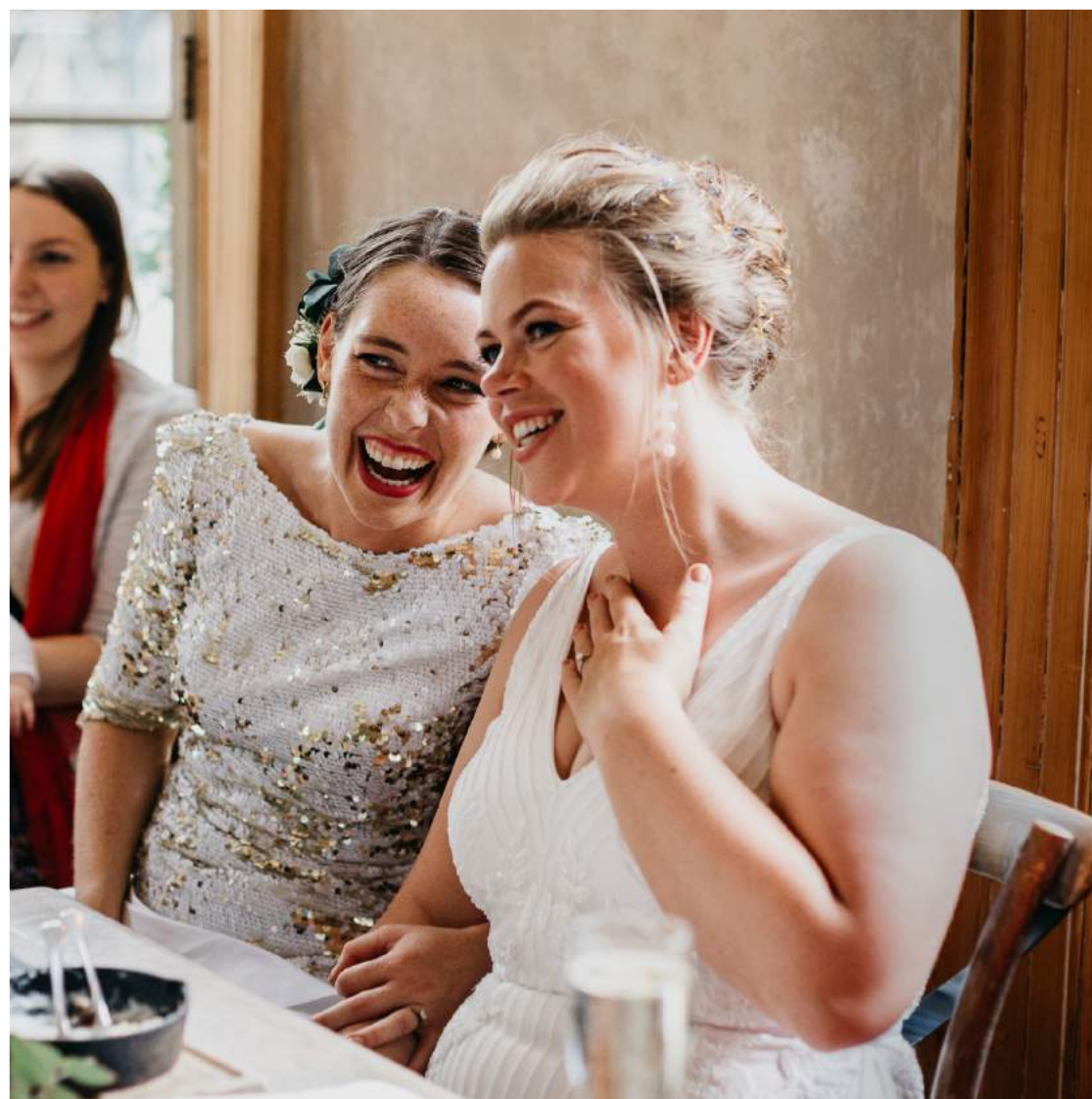


Wedding Ceremonies



Hotel Rooms

37-39 Pimlico Road, SW1W 8NE
events@theorange.co.uk | 020 7730 6064 | theorange.co.uk
theorangepublichouse





DISCOVER THE SPIRIT ACROSS EACH FLOOR

The Orange was built in 1776 serving as the Orange coffee house and tavern, before being converted into The Orange Brewery in 1983 by Falcon Enterprises, who installed a 5 barrel brewing plant in the cellar. It functioned as a popular London Brewery for many years and produced traditional lagers, ales and ports using 18th/19th century recipes.

The Pimlico Porter being a local favourite.

Becoming The Orange Public House and Hotel in 2009, Cubitt House restored the building with all its grand and traditional features as well as adding in our own touches to make it one of the most unique pubs in London. It has built a reputation as a hub for locals, businesses and family get togethers alike and has had many accolades over the years, most recently being named the Good Pub Guide, London Dining Pub of the Year 2019.

One of the most beautiful and iconic pubs in London provides a unique spot for your big day. Whether you are looking for something small and intimate, or a full celebration on a larger scale with us, we can tailor it to your every need.

Our grand and airy first floor dining room can comfortably accommodate up to 85 guests for your wedding breakfast in what is a bright and idyllic setting. The Pimlico Room, hidden in the old brewery beneath the pub, is the perfect space to see your guests dance the night away with space for a band to play as well as a private cash bar. There are many more hidden spaces across the building to discover. Not forgetting four beautiful hotel rooms where you can find tranquillity after your big day.



THE FIRST FLOOR

The grand and airy first floor is surrounded by huge sash windows, beautiful tall ceilings and feature fireplaces creating the perfect setting for your wedding breakfast and ceremony. There are a number of small rooms adjoined to ensure a smooth flow for your special day.



THE PIMLICO ROOM

A large private space with its own bar hidden in the old brewery beneath the pub. Plenty of space for your Wedding breakfast or the perfect place to see your guests dance the night away.



THE ST BARNABAS ROOM

Bathed in natural light with a feature fireplace, this room is perfect for the more intimate occasions.



THE EBURY ROOM

Full of character this diverse space even boasts its own private terrace.



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
Dry-aged 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:

020 7730 6064
events@cubittthouse.co.uk

37-39 Pimlico Road, SW1W 8NE
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 theorangepublichouse

CUBITT

HOUSE



THE
THOMAS CUBITT
BELGRAVIA



THE
ALFRED TENNYSON
KNIGHTSBRIDGE



THE
GRAZING GOAT
MARYLEBONE



THE
COACH MAKERS
ARMS
MARYLEBONE



THE
BEAU BRUMMELL
ST JAMES'S MARKET