



# the ballroom



## Congratulations!

Welcome to the Star & Garter Wedding Brochure.

For over a hundred years, the Star and Garter has consistently celebrated the good fortune of its priceless location, together with its coveted history.

Located on the first floor of the historic Star & Garter by Putney Bridge is The Ballroom, which boasts beautiful views across the River Thames.

Originally built in the Victorian Era, its historic Victorian plasterwork has been refurbished in delicate cream tones giving a light, spacious feel. Passing under the chandelier, you ascend the impressively winding staircase and enter into one of Putney's best-kept secrets, The Ballroom.

With its thirty foot high ceiling, private bar, art deco stage and private bathrooms, not to mention being air-conditioned and awash with natural daylight, we are sure this room will take your breath away.

The Star and Garter can provide all you will require, from the ceremony to the Wedding Breakfast along with a dance floor to dance the night away. With our bar specialising in Artisan Cheeses from Britain, Spain and France why not finish your event in style with a lavish cheese board.

## Your Day

We offer two complete set packages to choose from, which we have discounted from our listed prices and that include everything you'll need for a memorable day.

Alternatively you can design your own day, which will start with the Room Hire Charge and progress with your choice of Food, Drinks and Décor.



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## Victoriana Package

For each of your guests this package includes

### Welcome Drinks

Two Glasses of Dressed Summer Pimms

or

A Flute of House Champagne

A choice of Canapés to accompany your Welcome Drinks

Three Course Wedding Breakfast

Coffee & Chocolate Truffles

½ Bottle of Wine served with the Wedding Breakfast  
to be selected by the Bride & Groom

Mineral Water served with your Wedding Breakfast

A Flute of Bollinger Champagne for the Toast

Stylish Chair Covers with a Coloured Organza Sash

Elegant Silver Cake Knife for the Day

Ballroom Room Hire for the  
Wedding Breakfast and Evening Reception

Complimentary Food Trial for the Bride & Groom

£107.50 per person

Minimum Number of 70 Guests  
For more intimate affairs there would be a surcharge

Please note these packages have been discounted  
& are only available complete



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## Edwardian Package

For each of your guests this package includes

### Welcome Drinks

Two glasses of Bucks Fizz or a Flute of Prosecco

Olives, Salted Cashews, Pistachios & Root Vegetable Crisps  
to accompany your welcome drinks

### Three Course Wedding Breakfast

½ Bottle of Wine served with the Wedding Breakfast  
to be selected by the Bride & Groom

Mineral Water served with your Wedding Breakfast

A Flute of House Champagne for the Toast

Stylish Chair Covers with an Organza Sash

Elegant Silver Cake Knife

Ballroom Room Hire for the  
Wedding Breakfast and Evening Reception

Complimentary Food Trial for the Bride & Groom

£93.50 per person

Minimum Number of 70 Guests  
For more intimate affairs there would be a surcharge

Please note these packages have been discounted  
and are only available complete



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## The Wedding Breakfast

Please select one starter, main and dessert for your guests

### Edwardian Starters

18th Parma Ham, Cantaloupe Melon, Rocket & Balsamic Reduction  
\*\*\*

Plum Tomatoes, Fresh Basil, Buffalo Mozzarella, Rocket & a Parmesan Crostini  
\*\*\*

Smoked Salmon, Lemon & Dill with Fine Leaves & Fresh Bread  
\*\*\*

Fresh Soup, Warm Bread Rolls & Creamy Butter  
\*\*\*

Crayfish & Fresh Lime Salad with Rocket and Fine Leaves  
\*\*\*

### Victoriana Starters

Scallops Roasted with Chorizo Leon on Fine Leaves & Fresh Lime  
\*\*\*

Bresaola & Parmesan Salad with Artisan Bread  
\*\*\*

Wild Boar Terrine, Fine Leaves & Fairy Toast

### Edwardian Main Courses

Cider Marinated Loin of Pork with Savoy Cabbage, Creamed Potatoes & Jus  
\*\*\*

Roasted Sirloin of Beef with a Yorkshire Pudding, Pan Gravy, Rosemary  
Potatoes & Seasonal Vegetables  
\*\*\*

Somerset Brie and Beetroot Baked Tart with a Fine Leaf Salad  
\*\*\*

Ricotta & Spinach Stuffed Chicken with Fresh Vegetables & Crushed New Potatoes  
\*\*\*

Roasted Salmon Steak with Dill, Buttered Leeks & a Chardonnay Cream Jus  
\*\*\*

Goats Cheese, Sun Dried Tomato & Olive Ravioli with a Tomato & Balsamic Sauce  
\*\*\*

### Victoriana Main Courses

Lamb Loin Fillets with Caponata, Green Beans & Dauphinoise Potatoes  
\*\*\*

Fillet of Beef, Roasted Root Vegetables, French Beans & Fondant Potatoes  
\*\*\*

Fillet of Sea Bass with Olives, Capers & Cornichons, New Potatoes & French  
Beans

### Edwardian Desserts

New York Style Baked Cheesecake with a Berry Compote  
\*\*\*

French Apple Tarte with a Cinnamon Chantilly Cream  
\*\*\*

Chocolate Mascarpone Cheesecake & Passion Fruit Coulis  
\*\*\*

Traditional Treacle Tart with Whipped Cream  
\*\*\*

Selection of Artisan Cheese, Orkney Oatcakes & Chutney  
\*\*\*

### Victoriana Desserts

Chocolate & Praline Truffle with a Raspberry Coulis  
\*\*\*

Tartlet au Citron and Mascarpone Cream  
\*\*\*

Mango & Passion Fruit Mousse with a Zesty Lemon Glaze



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## Evening Reception

### Finger Buffet Menu

- Piri Piri Chicken Skewers with a Cucumber & Mint Dip
- Mini Cumberland Sausages with Honey & Grain Mustard
- Filo Wrapped Tiger Prawn with Tartar Sauce
- Mature Cheddar and Onion Flutes
- Rustic Spiced Potato Wedges Salsa & Sour Cream
- Mini Toad in the Hole
- Crispy Coated Camembert with Chutney
- Selection of Crudités with Various Dips
- Mini Bagels with a Variety of Fillings
- Mini Chocolate Brownies
- Baby Fruit Skewers
  - Select 4 £9.00
  - Select 6 £14.00
  - Select 8 £18.00

For use in addition to your Wedding Breakfast  
A minimum of 80% of your guests must be catered for

### Evening Reception Bacon Rolls

- Farmhouse Rustic Bacon Rolls  
£5.50 per head
- Rustic Spiced Wedges  
£1.50 per head

For use in addition to your Wedding Breakfast  
A minimum of 80% of your guests must catered for

### Evening Reception Cheese Boards

After the wedding breakfast, why not finish with a cheese board for your guests with all the trimmings?  
Specialising in Artisan Cheese & Charcuterie Meats, The Star & Garter can offer a selection of cheeses from our Cheese Maturing Room.  
A cheese board for 80 guests would be around £400 depending on your selection.

And, why not look at one of our Celebration Cheese Cakes as an alternative to your Wedding Cake?



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## Celebration Cheese Cakes

Specialising in Artisan Cheese, we love these cheesecakes and they make a perfect Wedding Cake alternative. All of our cheeses are sourced from the finest Artisan producers and are great for a post dinner treat.

We can decorate the cake in Flowers and Fruit to suit your colour palate and the cheese can be available at your food tasting should you wish.

The cake is served with Orkney oatcakes and fresh fruit.

From the top...

### Crottin de Chavignol

Natural rind goat's milk cheese from the Loire Valley in France. A subtle and nutty flavour.

### Langres

Washed rind cows milk cheese made by Schertenleib in the Champagne region of France. With a wet and shiny orange rind this cheese is firm with a smooth texture and a rich, buttery, salty taste.

### Tunworth

Soft cows milk cheese from Hyde Farm in Hampshire. A long lasting, rich flavour with sweet, nutty and milky undertones.

### Colsten Bassett Stilton

Traditional Stilton from Colsten Bassett and District Dairy, Nottinghamshire.

This cheese has a rich, mineral tang and a buttery texture. Its flavour is strong and full without being sharp or overpowering: mellow, fruity, deep and savoury.

### Kirkhams Lancashire

Lancashire cows milk cheese from Lower Beesley Farm near Goosnargh. A savoury flavour with hints of Lemon and yoghurt, ending with a real Lancashire tang. The texture is rich, moist & creamy and is better known locally as a "buttery crumble".

These are priced three months in advance of your event and in line with market prices, which are currently around £345



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## Victoriana & Edwardian Wine List

We invite you to choose two whites and two reds to taste at your food trial to help make up your mind!

### Whites

- Vallade delle Venezie, Pinot Grigio, Italy, 2008
- Denbies, Flint Valley, England, nv
- Tapada, Viura Verdejo, Spain, 2007
- Long Beach, Chenin Blanc, South Africa, 2008
- Barton & Guestier, Vin de Pays d'Oc Chardonnay, France, 2006
- Ochagavia Silvestre Sauvignon Blanc, Chile, 2008
- Finca la Florencia, Cassone Chardonnay, Argentina, 2008

### Reds

- San Valentino Garbeia, Sangiovese Merlot, Italy 2006
- Tapada, Tempranillo, Spain, 2004
- Long Beach, Shiraz, South Africa, 2008
- Barton & Guestier, Vin de Pays d'Oc Cabernet Sauvignon, 2007
- Ochagavia Silvestre, Merlot, Chile, 2004

**Vintages Subject to Change**

## Victoriana Canapé Selections

Select 4 options

- Mini Fish & Chips with Salt & Vinegar
- Handmade Lemon & Dill Crostini with Smoked Salmon
- Beef Carpaccio, Rocket & Horseradish Crostini
- Filo Wrapped Tiger Prawns with Oriental Dip

- Mini Hotdogs with Onions & Mustard
- Confit Duck Crouete with Pear & Date Chutney
- Duck & Hoi Sin Spring Rolls with Dipping Sauce
- Baby Roasted Potatoes with Rosemary & Garlic

- Mini Beef Burgers with Cheddar, Gherkins & Relish
- Honey & Sesame Roasted Sausages
- Spicy Chicken, Avocado & Crispy Chorizo Tartlets
- Greek Feta, Melon & Mint Skewers
- Cherry Tomato & Mozzarella Basil Focaccia





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## Wedding Ceremonies

### Getting married in The Ballroom

Under The Marriages Act of 1994, The Ballroom on the first floor at the Star & Garter is licensed for Civil Marriage Ceremonies.

The room is licensed for 220 guests standing and up to 120 seated.

Marriage Ceremonies are permitted by law to take place between the hours of 8am & 6pm every day of the week, including Sundays.

Our Events Manager will be in attendance, not only as it is a requirement of the Registrars, but in order to offer general assistance to you and your guests. We can look after your programme of music, and ensure the day runs smoothly.

Photography & video recordings are fully permissible throughout the ceremony.

Wedding ceremonies are important and intimate occasions and we will always ensure your day runs smoothly.

### The 'Legals'

The procedure, which has to be followed in order to progress with your wedding at The Star & Garter in the borough of Wandsworth, is as follows:

- 1) Place a provisional booking for your preferred date with us
- 2) Contact the registrars at Wandsworth to enquire of their availability
- 3) If you have not already done so, you will both need to visit the Superintendent Registrar

The Register Office will accept provisional bookings up to 18 months in advance. Under normal circumstances, permits can be attained after 16 clear days have passed since registering your intention to marry. When you attend the Register Office, you will be guided through all the legal requirements. You do not need to be a resident of Wandsworth to be married at The Star & Garter but if either of the couple lives outside the borough; statutory notice must be given in person by each party to the marriage and cannot be given more than one year in advance.

Once you have made a reservation with the registrars, we would ask you to confirm your booking at the Star & Garter.