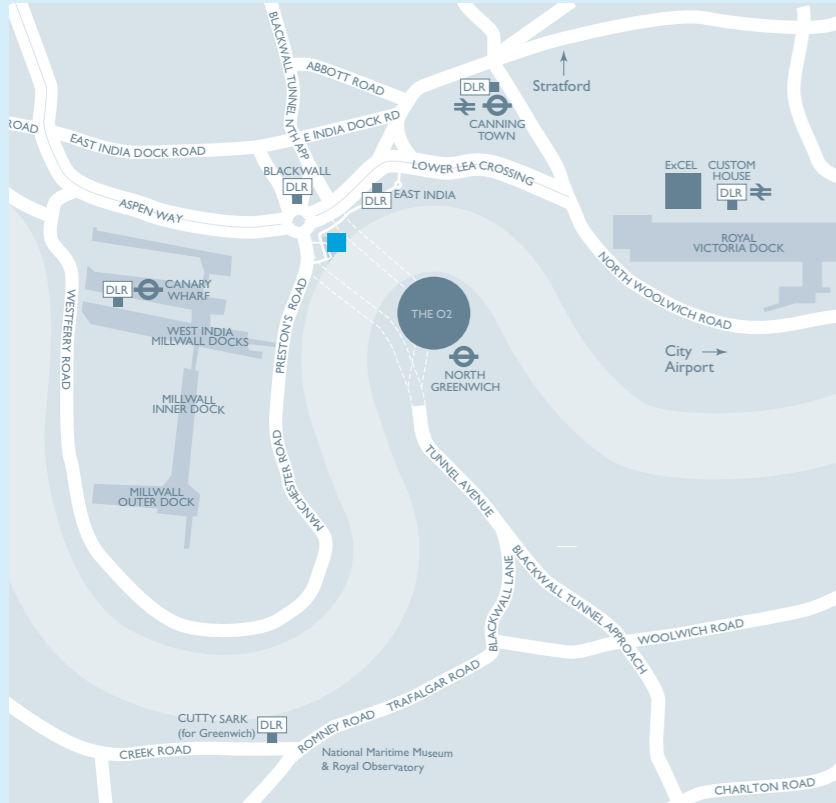


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Your Wedding

Radisson Edwardian New Providence Wharf



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Bookings

Provisional bookings can be held for up to 21 days. The booking must then be confirmed in writing along with a 20% deposit. A further £20 per person is due two months in advance of your Wedding Day. Final payment is due 14 days prior along with confirmation of the final number of guests for the meal and seating plan. All prices include VAT at the current rate. An optional 10% service charge will be added.

01. Setting the Scene

Light, spacious and open to the water, New Providence Wharf makes an instant impression. Serene by day and spectacular by night, it's the perfect backdrop for a wedding day with a difference.

Whether you picture an intimate gathering in Azura restaurant or a lavish reception for 200 in the sweeping Ontario Room, versatile spaces and flexible menus make almost anything possible. With a level of service that anticipates but never assumes, every last detail is addressed to ensure your day is unforgettable.

Simple, ceremonial, time-honoured or avant-garde – whatever your style, our team are experts in creating precisely the right spirit.

02. Cocktail Reception

For informal style receptions – private suites, restaurant/bar or riverside terrace.

(v) Suitable for vegetarians

Menu 1 – £35 per person

Cold

Oak smoked salmon and horseradish cream

Peppered tuna carpaccio and olive tapenade

Duck liver and foie gras terrine with fig chutney

Crab and avocado tartlet

Cream cheese with sun dried tomatoes, walnut and tarragon (v)

Hot

Grilled Mediterranean prawns, sweet chilli sauce

Wild boar sausages and mashed potato

Leek and Stilton tart (v)

Five spice roast duck, sweet potato mash

Pollock wrapped in Cumbrian ham

Pea and basil soup (v)

Wild mushrooms in puff pastry (v)

Menu 2 – £45 per person

Cold

Mediterranean prawns, cocktail sauce

Smoked duck and poached pear

Oak smoked salmon and horseradish cream

Sushi rolls

Cumbrian ham and figs

Hot

Lamb fillet Wellington

Tempura asparagus, tartare sauce (v)

Wild mushrooms in puff pastry (v)

Pumpkin soup with ginger and roasted pistachio (v)

Peppered roast fillet of beef, mashed potatoes, red wine sauce

Seared scallops and saffron

Quail breast, mashed sweet potatoes, raisin sauce

Sweet

Assorted cocktail pastries

03. Canapé Selection

To complement your arrival drinks reception.

(v) Suitable for vegetarians

Menu 1 – £8 per person

Scottish smoked salmon, creamed horseradish

Ragstone goat's cheese crostini and grilled red pepper (v)

Mediterranean prawns with mango salsa

Duck liver mousse on brioche with fig chutney

Menu 2 – £10 per person

Scottish smoked salmon, creamed horseradish

Ragstone goat's cheese crostini and grilled red pepper (v)

Mediterranean prawn and mango salsa

Smoked chicken and wild mushroom

Tempura asparagus, tartare sauce (v)

Menu 3 – £14 per person

Foie gras mousse and fig chutney

Smoked salmon and Cornish crab mayonnaise

Marinated tomatoes, mozzarella and basil (v)

Smoked chicken and wild mushroom

Tempura asparagus, tartare sauce (v)

Seared Scottish scallop and black pudding

04. Wedding Menus

Please choose one of the wedding menus or let us know if you have any special requirements.

(v) Suitable for vegetarians

Menu A – £45

London cured smoked salmon, dill and horseradish cream with crispy bread and caper berries

Pea and basil soup (v)

Chicken breast filled with sautéed leek and wild mushrooms, tarragon sauce

Apple tart with vanilla ice cream and toffee sauce

Coffee and chocolates

Menu B – £45

Avocado, organic salmon tartare and pickled cucumber in dill cream

Leek, potato and smoked haddock soup

Slow cooked belly and tenderloin of pork, champ potatoes, pak choi and five-spice sauce

Orange and white chocolate truffle

Coffee and chocolates

Menu C – £45

Chilli and coriander marinated king prawns with avocado and cocktail sauce

Salad of marinated grilled salmon, ginger dressing

Braised rump of salt marsh lamb, parmesan mashed potatoes and roasted vegetables

Cinnamon poached pear, slightly salted caramel ice-cream

Coffee and chocolates

Menu D – £45

Herb crusted chicken, plum tomato, basil and rocket salad with citrus dressing

Grilled goat's cheese with lambs lettuce and endive salad, honey and walnut dressing (v)

Pan seared fillet of cod with new potato and grilled fennel and tomato salsa

Lemon mousse and lime sorbet

Coffee and chocolates

Menu E – £50

Confit of duck, foie gras and plum terrine

Pear sorbet with pear brandy

Oven roasted sea bass, black olive crust, rosemary crushed potato and sautéed spinach with an herb dressing

Chocolate torte, raspberries

Coffee and chocolates

Menu F – £50

Smoked salmon, trout and halibut with smoked mackerel pate and fennel salad

Roast butternut squash soup (v)

Guinea fowl hot pot in red wine with lardons, onion and portobello mushrooms, mashed potatoes

Passion fruit and white chocolate with raspberry sauce

Coffee and chocolates

Menu G – £50

Marinated organic Scottish salmon on beetroot with girolle dressing

Cauliflower and stilton soup (v)

Aylesbury duck breast and braised leg with sautéed salsify and spinach, juniper berry sauce and fondant potatoes

Hazelnut meringue and chocolate cream gateaux

Coffee and chocolates

Menu H – £50

Smoked chicken, avocado salad and avocado oil

Sautéed wild mushroom in puff pastry case with tarragon sauce (v)

Peppered salt marsh rack of lamb, parsnip mash, roast potatoes, French beans and caper berry sauce

Plum and almond tart and ginger ice cream

Coffee and chocolates

Menu I – £55

Smoked ham hock and shitake mushroom terrine

Smoked salmon risotto with pan seared sea bass

Fillet of beef, caramelized shallots, potato gratin, red wine sauce

Cappuccino mousse with Amaretto cream

Coffee and chocolates

Menu J – £55

Monkfish and Cumbrian ham salad

Clear chicken broth with leek and prunes

Braised haunch of venison steak with wild mushrooms, red cabbage and fondant potato

Chocolate mousse, lemon cream brulee and meringue with berries

Coffee and chocolates

Menu K – £55

Seared Scottish scallops

Grilled veal cutlet, sautéed girolles, fondant potatoes and tarragon sauce

Marinated pineapple in dark rum with pineapple sorbet

Coffee and chocolates

05. Vegetarian Menus

(ve) Vegan
(gf) Gluten Free

Starters

Pea and basil soup (ve, gf)

Red onion tart with goat's cheese and rocket salad

Salad of asparagus and egg with caper mayonnaise (gf)

Anti pasti of marinated artichoke, asparagus, egg mayonnaise and grilled vegetables (gf)

Melon and mango salad with vanilla dressing (ve, gf)

Mains

Artichoke heart with spinach, salsify and wild mushroom sauce (ve, gf)

Grilled polenta with grilled peppers and pesto sauce (ve, gf)

Goat's cheese and onion tart with roasted plum tomatoes

Roast butternut squash risotto, parmesan shavings and rocket salad (gf)

Mains

Sautéed portobello mushrooms with spinach in puff pastry case served with tarragon sauce

Roast teriyaki tofu with grilled vegetables and sautéed spinach (ve, gf)

Please advise if there are any dietary, ethnic and religious requirements or allergies and we will be happy to cater for these. We are also happy to provide your favourite national or local dish.

Evening buffets

Ideal for late night refreshment and additional guests who may join later after the wedding meal.

Option 1 – £16.00

Open sandwiches & wraps

Chargrilled vegetables, dips, olives & flatbread

Seasonal salads

Chicken Satay

Fish & Chips

Mini sweet pastries

Option 2 – £18.00

Open sandwiches & wraps

Spicy salmon fishcakes

Lamb Koftas & dips

Steamed Thai dim sum

Seasonal salads

Fruit Kebabs

06. Drinks

We offer a choice of drinks packages to accompany your meal.

There is a welcome glass of Champagne for the Bride & Groom.

A full bar tariff, cocktail list and wine list is available upon request and we will be happy to discuss your specific requirements.

For additional drinks, guests can pay by cash or credit card, overnight guests may charge to their bedroom account or we can arrange a prepaid master account with a specified limit.

Drinks 1 – £16.00

Glass of house wine, beer or juice on arrival

2 glasses of house wine with your meal

Mineral water

Glass of sparkling wine for the toast

Drinks 2 – £23.00

Sparkling Wine Bucks Fizz or juice on arrival

Half bottle of house wine with your meal

Mineral Water

Glass of Champagne for the toast

Drinks 3 – £27.00

Champagne, Kir Royale or juice on arrival

Half bottle of upgraded wine selection with your meal

Mineral water

Glass of Champagne for the toast

07. The Wedding Package

We try to think of everything so you don't have to. All the items listed here are included in the cost of your reception.

Included

- Your menu selection
- Under 12s (50% of menu cost)
- Under 5s dine free
- Table linen
- Use of silver cake knife and stand
- Candelabra
- Hotel master of ceremonies
- Special room rates for your guests
- Dance floor
- Printed menus
- Personalised web page for guest bedroom bookings

Included for 30+ guests

- Complimentary room for the bride and groom with champagne and breakfast
- Complimentary changing room for the bride and groom
- Complimentary car parking for the bride and groom

In Addition

With an additional charge we can organise the following:

- Table flower arrangements
- Drinks
- Full bar facilities
- Entertainment from discos, live bands, string quartets and function bands
- Evening buffets for additional guests
- Decorative chair covers

East River Spa

A blissful urban retreat with a panoramic relaxation room, East River Spa is the perfect escape before the big day. Tone up or wind down. Be pampered and indulged, alone or with friends. Do everything or do nothing. Above all, it's a place to relax.

08. Wedding Etiquette

The following information is designed to help you plan your special day.

The Top Table

- Bridesmaid
- Chief Bridesmaid
- Groom's father
- Bride's Mother
- Groom
- Bride
- Bride's Father
- Groom's Mother
- Best Man
- Bridesmaid

Civil Ceremonies

We are licensed for civil ceremonies in conjunction with Tower Hamlets registry office.

You will need to book the registrar and hotel in good time to ensure you get the date and time required.

Toast and speeches

These normally take place at the end of the meal and would accompany the cutting and distribution of the wedding cake. The usual order of proceedings is as follows:

01

The Bride and Groom cut the cake.

02

Toast for 'The Bride and Groom'. This is normally proposed by the Bride's Father or a close relative or friend of the family.

03

Toast to 'The Bridesmaids'. This is always proposed by the Bridegroom following his response to the first toast.

04

The Best Man would then respond to the Bridegroom's speech on behalf of the Bridesmaids. He would then read any telegrams and messages to the guests.

The Receiving Line

- Bride's parents
- Groom's parents
- Bride
- Groom
- Bridesmaids
- Best Man