

THE OYSTER SHED

Monument


A wedding on the banks of the almighty River Thames -
what could be more perfect?


With floor to ceiling windows and stunning views across London's most iconic landmarks, The Oyster Shed makes for the perfect venue for the largest of weddings. With such an abundance of space you can really let your dreams come true with the help of our on-site events team. With menus and packages to fit all of your needs, you won't need to worry about a thing.

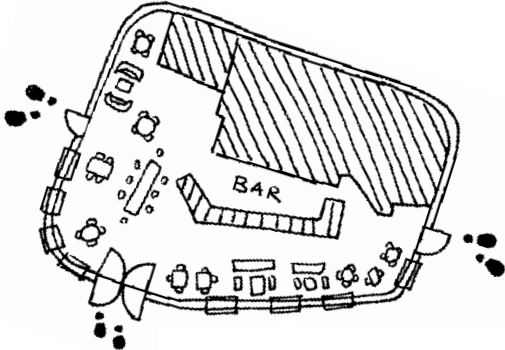


CAPACITIES AND FLOOR PLAN

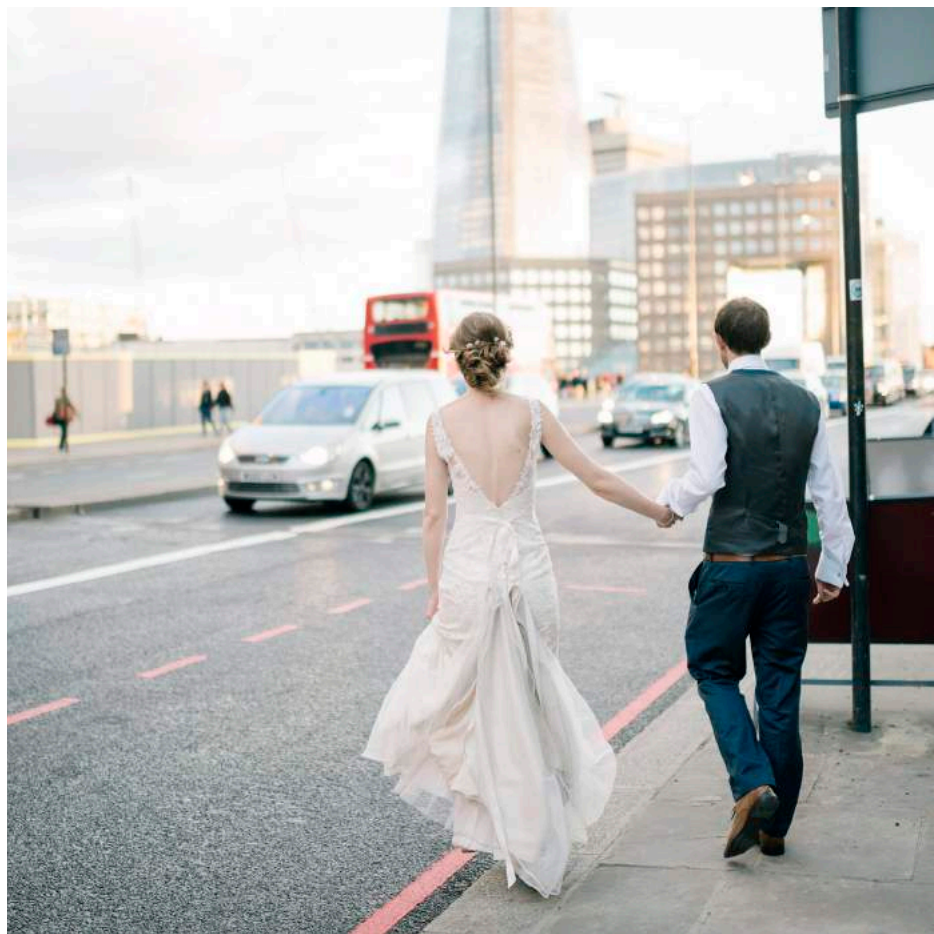
WHOLE VENUE

 400

 140



 
Standing Seated



WEDDING MENU

Starters

- Seared tuna with green peppercorns, strawberry coulis
- Crispy soft boiled duck egg, asparagus soldiers
- Salmon ceviche, avocado mousse, crème fraîche
- Terrine of chicken, mushroom and sweetbreads
- Schezuan duck breast, pomegranate and molasses dressing
- Aubergine, mushroom and slow roasted tomato tian, feta emulsion
- Roast cauliflower soup, Colston Bassett and truffle cream

Mains

- Pan fried cod supreme, pumpernickel crust, cauliflower puree, roasted baby beets
- Pan fried sea bass, parsley mash, crab beignet, nantua sauce
- Baked aubergine, courgette puree, ricotta, pine nuts, goat's cheese, herb oil
- Rump of lamb, boulangère potatoes, kale, paloise sauce
- Pan fried guinea fowl, chicken and tarragon mousse, dauphinoise potatoes, roasted beets, rosemary gravy
- Seared beef fillet, parsnip purée, sweet potato chips, bordelaise sauce (surcharge applies)
- Goat's cheese, fennel pollen and walnuts, apple puree, fennel and rainbow chard

Desserts

- Selection of British cheese, suitably garnished
- Chocolate mousse, raspberry and passion fruit foam
- Vanilla and praline parfait, maple syrup, coffee and Drambuie sauce
- Pear and almond tart, liquorice anglaise
- Compressed fruit plate, berries, star anise peach coulis
- Strawberry and cream panna cotta, chilli shortbread

Seasonal sample menu only

TABLE TOP PICNIC

Looking for something a little different? Why not go for our sharing table top picnic, where all the food is shared at the table by you and your guests...

The Main Event

(Choose two of the following for the table)

Lemon and herb butter roasted chicken quarters

Pan fried duck breast, salsify and potato cake, baby turnips, seville orange sauce

Cheddar cheese, quinoa, cranberry and parsnip nut roast

Seared tuna fillet, baby gem, olives, green beans, baby new potatoes, hen's egg and citrus dressing

Baked courgettes stuffed with ricotta and slow roasted tomato sauce

Slow cooked lamb, pea and mint pie

Served With

(Select two sides for the table)

Roasted cauliflower and chickpea salad

Puy lentil, roasted vegetables and chives

Squash with spiced yoghurt and coriander

Sautéed primo cabbage, smoked bacon

Avocado and walnut salad

CANAPÉS AND BITES

Canapés

Smoked salmon, horseradish, pumpernickel
Crispy kale, beef, horseradish spoon
Teriyaki salmon bites
Goat's cheese, onion marmalade
Spiced lamb skewers
Crab cake, chilli jam
Five spice pork belly
Roquefort and plum on toast
Tiger prawns, garlic and parsley butter
Pigs in blankets
Beef skewers, coconut and chilli
Sesame vegetable tempura, sweet chilli
Chicken and tarragon lollipop
Lamb and Stilton lollipop
Mozzarella, olives sun dried tomato, basil
Aubergine and feta arancini
Watermelon, feta and balsamic
Chicken liver parfait, onion marmalade

Verines

Chocolate and espresso pots
Lemon posset, herb crumble
Banoffe pie shots
White chocolate and Cointreau tiramisu
Sherry trifle
Eton mess

Evening Snacks

Mini fish and chips
Cheese burger slider
Pulled pork sliders
Halloumi and pesto slider
Bacon butties

seasonal sample menu only



PACKAGES

Minimum of 75 guests

Ivory Package

£90 pp

Arrival drinks and canapes
(2 glasses - Prosecco, Pimms, etc.)
Table top picnic menu
Prosecco for toasting the new weds
Late night snacks
Service charge and venue hire

Rose Package

£120 pp

Arrival drinks and canapes
(2 glasses - Prosecco, Pimms, etc.)
3 course wedding menu
Half a bottle of our house wine
Tea and coffee station
Prosecco for toasting the new weds
Late night snacks
Service charge and venue hire

PACKAGES

Minimum of 75 guests

Silk Package

£,150 pp

Arrival drinks and canapes

(3 glasses - Champagne, Pimms, etc.)

3 course wedding menu

Cheese boards

Half a bottle of premium wine

Tea and coffee station

Champagne for toasting the new weds

Late night snacks

Service charge and venue hire

THE ADDED TOUCH...

If you want to make your big day the best it can be, why not choose one of our delightful add ons - a perfect treat to celebrate your big day.

Cheese tower

Oyster stations

Burger Shack burgers

Extended licence

DJ Equipment

Furniture and linen hire

Bottles of Perrier-Jouët Belle Epoque

Usherette tray of Jude's ice cream, popcorn cones or burgers

Pop up pimms tables

Espresso martini station

Cocktail making sessions

If you don't see something you fancy, then just let us know...

OTHER INFO

Ceremony License

No

Parking

We have no on-site parking, but can happily recommend nearby drop off locations for taxis, cars and buses.

Disability access

Yes. The venue is split across two floors and we do have full lift access between both levels.

Venue or room hire charges

This is dependent on dates and times. Please ask our on-site events team for more information and full quotes.

Screen and audio

We do have six large flat screen TV's across the venue along with access to hire (at an extra cost) our on-site DJ equipment and sound system.

Tastings on request

Once your wedding is confirmed, we will then invite you in to taste a selection of our wedding dishes. We would simply require you to pre select your choices at least 7 working days before your tasting date.

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

Confirmation, Deposit and Pre-Payment.

Your booking is provisional until we receive a signed booking form and a deposit payment of £500. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

Cancellation Policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 3 months before your booked date

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event.

Equipment and Extra Furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

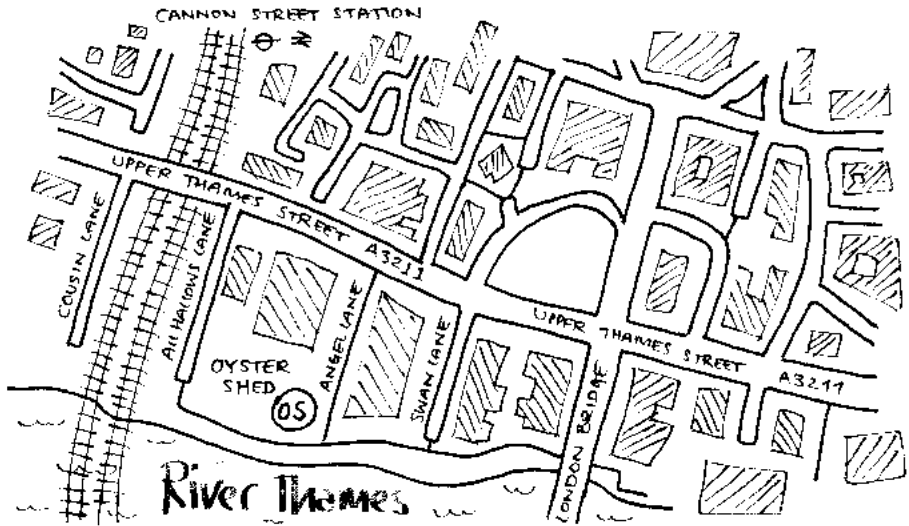
Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

FIND US



THE OYSTER SHED

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