



SINFONIA
SMITH SQ.



Classic Package

£145 + VAT per person

minimum 100 guests

- Venue hire from 12pm-12am
- 3 course wedding breakfast
- Half bottle of wine
- Tea, coffee and petit fours
- Still and sparkling water
- Menu tasting for the wedding couple
- Table linen and napkins
- PA system and microphone
- Dedicated wedding planner
- Cloakroom and Security

© Dominique Bader



Premium Package

£180 + VAT per person

minimum 100 guests

- Venue hire from 12pm-12am
- Pre-dinner canapes (x4 per person)
- 1 hour prosecco drinks reception
- 3 course wedding breakfast
- Half bottle of wine
- Tea, coffee and petit fours
- Prosecco toast
- Still and sparkling water
- Menu tasting for the wedding couple
- Table linen and napkins
- PA system and microphone
- Dedicated wedding planner
- Cloakroom and Security

Prestige Package

£220 + VAT per person

minimum 100 guests

- Venue hire from 12pm-12am
- Pre-dinner canapes (x4 per person)
- 1 hour prosecco drinks reception
- 3 course wedding breakfast
- Half bottle of wine
- Tea, coffee and petit fours
- Prosecco toast
- Still and sparkling water
- 5-hour bar (beer, wine and soft drinks)
- Menu tasting for the wedding couple
- Table linen and napkins
- PA system and microphone
- Dedicated wedding planner
- Cloakroom and Security



Sample Wedding Menu

From beautiful canapes to a show-stopping banquet, our onsite caterers, Leafi, are known and respected throughout London.

Canapes

Dorset mini steak burger, baby gherkin, chilli jam & micro kale (DF)
*Beetroot infused gravadlax, caraway dark rye
and dill mustard (GF DF)*
Wild mushroom, parmesan & thyme tartlet (V)
Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

Starter

*Prawn cocktail with mango, avocado, pea shoots, lime, chilli dressing
& edible flowers (GF)*
*Roast heritage beetroots, Ragstone goats' cheese, toasted hazelnuts
& orange blossom honey dressing, micro red amaranth & viola (GF V
vegan cheese available)*

Main

*Suffolk free roaming guineafowl breast, parmesan dauphinoise
potatoes, wilted baby spinach leaves & white wine sauce*
*Organic roasted butternut squash, quinoa, roast cherry tomatoes
and herb salad, rose harissa dressing, pomegranate seeds and
marinated feta (Vg V GF DF)*

Dessert

*Eton mess cup & Bitter chocolate truffle torte, raspberries, crème
fraiche (GR V vegan available)*
Tea, coffee and petit fours

