



### Coach House

At the Dog & Fox Hotel, Wimbledon Village

The Coach House stands proudly next to the Dog & Fox Hotel in the heart of Wimbledon Village and is the perfect place to begin your happily ever after. Whether it's a small intimate wedding or a grand affair, this neutral space can be made your own. Deck with flowers, photobooth and DJ or leave the space for a classic celebration.

With 28 unique bedrooms above the venue including a beautiful bridal suite with private terrace, the Dog & Fox Hotel is the perfect spot from start to finish.

An all year round venue, the Dog & Fox provides a beautiful setting for all seasons with Wimbledon Common on our doorstep for stunning photos, British seasonal menus and an extensive wine list to keep your guests suitably fed and watered. Not forgetting those little bespoke touches to make your day that extra bit special.

# Capacities & Floor Plans

#### **COACH HOUSE**

Ceremony: 120 Seated: 140 Standing: 300

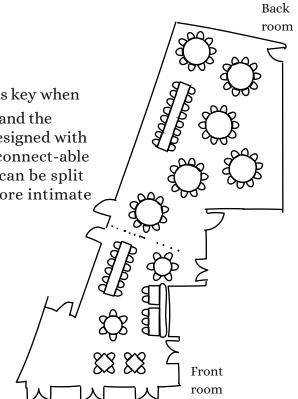
We know that flexibility is key when planning your table plan and the Coach House has been designed with that in mind. With interconnect-able doors the Coach House can be split into two venues for a more intimate occasion.

Front room:

Seated 40 / Standing 100

Back room:

Seated 80 / Standing 150





### Food & Drink

After the 'I do's' enjoy an array of drinks and canapés whilst the guests congratulate the happy couple.

#### ARRIVAL DRINKS

Champagne welcome Prosecco welcome Welcome cocktail Aperol Spritz Gin Spritz Pimm's

#### **Alcohol Free**

Watermelon spritz Elderflower and cucumber fizz Fruit infused water Virgin mojito



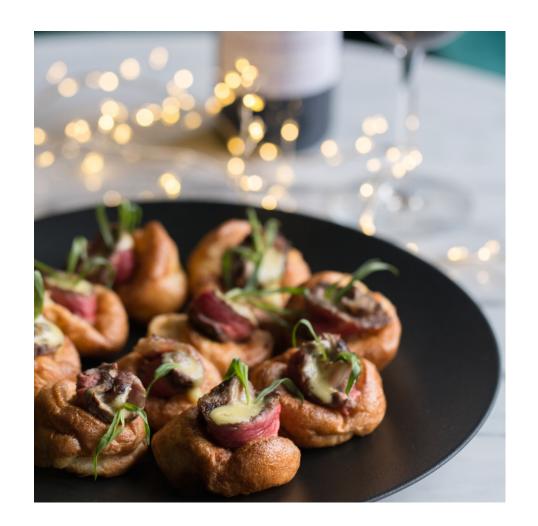
# Canapés

Chicken liver parfait, damson jelly and smoked bacon (gf)
Ham hock, garden pea and parsley bites, piccalilli (gf)
Ox spring ham, confit tomato and herb crostini
Mini Yorkshire pudding, roast beef, horseradish
Smoked salmon blini, dill cream cheese and lemon pearls
Prawn cocktail tartlet
Mini battered cod and chips, tartare sauce
Smoked haddock fishcake, pea purée
Cherry tomato and basil marinated mozzarella pearls (v) (gf)
Cranberry and blue cheese cream on chicory (v) (gf)

All menus are samples and subject to change.

We are happy to cater for any dietary requirements, please speak to us upon booking.

(v) vegetarian (vg) vegan (gf) gluten free



#### **PREMIUM**

Tarragon, leek and roast hazelnut chicken roulade, lime dressing Pork belly and black pudding croquette, roast pear puree Roast venison filo bon bons, caramelised apple Pancetta wrapped asparagus spears, rosemary mayonnaise (gf) Citrus cured sea bass, crème fraîche, blini and caviar Cod brandade, olive tapenade, pumpernickel Crab beignet, pink grapefruit mayonnaise Seared scallop, pickled samphire, brown butter (gf) Goat's cheese cheesecake, red onion marmalade Wild mushroom and tarragon crème fraîche choux buns (v) Balsamic tomato and pesto, mille feuille (vg) Sheep's milk cheese and pickled beetroot (v) (gf)

#### **PUDDING BITES**

Chocolate brownie Raspberry cheesecake Pistachio and orange polenta cake (gf)



Each wedding menu is created using the best seasonal ingredients inspired by British classics. All menus are seasonal samples.



# Wedding Menu

#### THE BEGINNING

Roast butternut soup, cumin cream and pumpkin seeds (v) (gf)

Tomato and peppers press, smoked aubergine relish, basil dressing (vg) (gf) Slow roasted fennel, quinoa, blood orange and

pomegranate salad, citrus dressing (vg) (gf)

Gin (summer)/whisky (winter) cured salmon,

beetroot slaw, sourdough

Smoked mackerel pâté, pickled cucumber and dill salad, sourdough crisp

Smoked chicken and ham hock terrine, pea, cucumber and mint salad, piccalilli (gf)

Slow roasted beef sirloin croquette, horseradish

#### THE MAIN EVENT

Cumin lamb rump, harissa spiced cous cous, chickpea relish, mint cucumber dressing

Corn-fed chicken breast, crushed new potatoes with smoked bacon, thyme jus (gf)

Herb crusted seasonal fish, tomato, haricot bean and mussel ragout, creamed mash, chive oil (gf) Confit salmon fillet, leeks dauphinoise, courgette ribbons,

watercress cream (gf)

Stuffed courgette with ricotta, confit tomato salad, bulgur wheat

Wild mushroom and leek tort, salt baked beetroot and heritage tomato salad (vg)





#### THE ENCORE

Raspberry and white chocolate cheesecake

Chocolate truffle torte

Seasonal apple crumble, custard

Chocolate brownie, vanilla ice cream (vg) (gf)

Orange blossom panna cotta and seasonal compote

British cheeses, seeded crackers and quince jelly

As the night rolls on and the party kicks off, hunger tends to strike again.

To ensure your guests stay in the party spirit why not include some late night snacks to aid those midnight cravings.

#### LATE NIGHT SNACKS

Bacon baps

Hot chip cones

Burger sliders

Pork pies

Sausage rolls

Popcorn machine

Grilled cheese

dippers



Choose from a selection of premium wines, after dinner drinks and cocktails to celebrate in style throughout the day.



Please ask to see our full wine list or pop in and try our fine wine selection.

#### WHITE

Espirt Marin Picpoul de Pinet France

Deakin Estate Viognier Australia

Featherdrop Bay Sauvignon Blanc New Zealand

Chablis Domaines Brocard France

#### **RED**

Deakin Estate Artisan's Blend Shiraz Cabernet

Australia

La La Land Pinot Noir Australia

Finca La Colonia Coleccion Malbec Argentina

Chateau Bourdicotte Bordeaux France

#### ROSÉ

Sessola Pinot Grigio Rosé Italy

Minuty Côtes de Provence Rosé France

Whispering Angel Côtes de Provence Rosé France

#### **SPARKLING**

Mezza di Mezzacorona Glacial bubbly Italy

Boleny Estate Eighteen Acre Rosé Brut NV

England

Pierre de Bry Champagne Brut France

Perrier Jouet Grand Brut NV France

# After dinner drinks

Round off your evening with an after dinner digestif for your guests to enjoy before dancing the night away.

Espresso martini

Amaretto sour

Old fashioned

Negroni

Passion fruit martini

Whisky selection

Pudding wine

Selection of Port



Please ask to see our full cocktail and drinks list

# Packages

Our wedding packages have been carefully crafted by our wedding experts to cover every aspect of your day.

But don't fret, if you feel something is missing we can work with you directly to create your very own bespoke package.



#### RUSHMERE

2 flutes of Prosecco on arrival\*
A cocktail from our list
Selection of canapés (3pp)\*
3 course wedding menu
Tea and coffee
Half a bottle of wine\*
Prosecco for toasting
£125 per person

#### **QUEENSMERE**

2 flutes of Champagne on arrival
A cocktail from our list
Selection of canapés (4pp)\*
3 course wedding menu
Tea and coffee
Half a bottle of wine\* Champagne
for toasting
Selection of late night snacks (2pp)
£145 per person

#### KINGSMERE

2 flutes of Champagne on arrival
A cocktail from our list
Selection of canapés (5pp)\*
4 course wedding menu
Tea and coffee
Half a bottle of premium wine
Champagne for toasting
Selection of late night snacks (3pp)
£165 per person

Packages include:, food and wine tasting for the bride and groom, trestle tables and linen hire, service charge, room hire, wedding planning support.

Packages are based on a minimum of 80 guests, additional charges for smaller weddings may apply. Chat to the team about mid-week and off-peak dates.

<sup>\*</sup> Premium upgrades available at additional costing

### The Final Touch

We're here to ensure that you and your guests have a fantastic time from begining to end. Please let us know if you have any special requests or ideas and we will do our best to accommodate. A sample of some added extras are listed below:

#### FROM THE DOG & FOX

Giant Jenga

Grazing table

Sweet station

Cheese tower

Oyster stations

Extended licence

Pop up Pimm's / mojito bar

Espresso martini station

Bottles of Perrier-Jouët Belle

Usherette tray of Jude's ice cream

Popcorn machine

Pimp your G&T with Martin Miller's



# Our Suppliers

Need a DJ, photographer, band, musician, florist or any other type of supplier for your special day? See some of our incredible local partners below, all highly recommended by us!

#### Photographers

Paola De Paola - 07966191977 https://paoladepaola.com/

Micaela Karina - 07547730782 https://www.micaelakarina.com/

#### DJs

DJ Deccy - 07584221691 https://www.instagram.com/deccyjarrett/

DJ Dave - 07742405190 https://www.instagram.com/dj\_dave\_glover/

#### **Florists**

Fleur de la Couture - fleurdelacouture@hotmail.com https://www.fleurdelacouture.com/

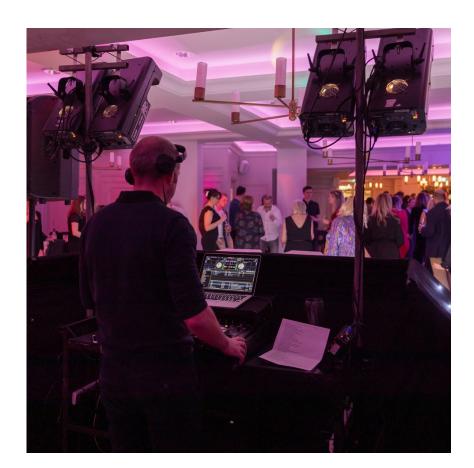
Maison de Fleurs - https://www.maisondefleurs.co.uk/

#### Cakes

Cake Magic https://www.cakemagicuk.com/

#### Makeup & Hair

Jo Elizabeth (Details available on request)



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Need a DJ, photographer, band, musician, florist or any other type of supplier for your event? See some of our incredible local partners below, all highly recommended by us!

#### Musicians/Bands

Cristina Hart - 07564273318 https://www.instagram.com/iamcristinahart/ Showreel: <u>bit.ly/EventsCHart</u>

Adam Temple - 07966777885 https://www.instagram.com/adamtemplemusic/

Aaron Norton - 07834782529 https://www.instagram.com/aaronnortonuk/

Wathefunk **(Band)** - 07456995878 https://www.wathefunk.com/

#### **Magicians**

Chris Fleming Magic https://www.instagram.com/chrisflemingmagic/



# Stay The Night

If you're looking for somewhere to rest your head after the big day then look no further. We have 28 boutique bedrooms, each room hints at the heritage of Wimbledon and guarantee to be an oasis of calm to help you get a good night's sleep and re-charge.

#### THE BRIDAL SUITE

Our beautiful signature suite with it's own private terrace is the perfect spot to spend your first night as a married couple.

#### **TERRACE SUITES**

Stay in one of our three Terrace Suites and unwind outside in your very own private garden.

#### PREMIUM BOUTIQUE

Spend the night in our Fox, Hound or Skylight. Each of our premium boutique rooms include unique furnishings, double bath tub and spacious designs.

#### **BOUTIQUE DOUBLE**

Our boutique double and twin rooms are perfect for guests with families as some of our rooms can be linked for larger families or groups.

Talk to us about holding a number of rooms for your booking.



# Frequently Asked Questions

#### **ACCESS & OPENING TIMES**

Full ceremony access from 8am

Wedding reception access 3 hours prior to your booking

Carriages at 11pm

Extended licensing & security available until 1am (at additional cost of £250)

#### **PARKING**

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

#### **TASTINGS**

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.

#### **CEREMONY LICENCE**

We can accommodate up to 120 guests for a £350 charge.

We are registered with Merton Registry Office.

www.merton.gov.uk

### EXTERNAL CATERING & DIETARY REQUIREMENTS

We do not allow any external catering in venue other than the wedding cake and/or cheese tower. All dietary requirements need to be confirmed at least two weeks prior to the wedding date.

### EQUIPMENT & DECORATIONS

Within the Coach House there are two screens as well as surround sound, wireless microphones and DJ points. We do not hold any music equipment for DJs on site, this must be personally arranged.

We allow table decorations, flowers and helium balloons in the Coach House. We do not allow items to be stuck to the walls.

### T's & 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 and deposit payment, or we may release the date due to popular demand

### CONFIRMATION, DEPOSIT & PRE-PAYMENT

Your booking is provisional until we receive a signed contract and deposit payment of 20% of the agreed minimum spend.

A second payment of 50% of the agreed total spend is required 6 months before your event date.

Full payment is required 1 month in advance. This is in line with guest number confirmation, preordering and dietary requirements.

Payments can be made payable in person or online, sorry but we cannot accept cheques as a form of payment. By hiring our event space, you are accepting liability for any damage to our venue by all guests present.

Upon arrival, we require a debit card to act as guarantee against any bar tabs you may be running on the night.

A full contract will be shared with you prior to paying your deposit.

#### **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 28 working days prior to your event.

### EQUIPMENT & 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. This is included in all our pre-set packages.

A full contact will be shared with you prior of deposit payment

#### **TASTINGS**

Tastings are included in the packages. Please note you are entitled to try six of our dishes but only up to a maximum of three mains. You can try extra dishes at an additional cost.

Please note, we do not offer tastings of our sharing platters or canapes.

### Find Us



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