

# Weddings at the Dog & Fox

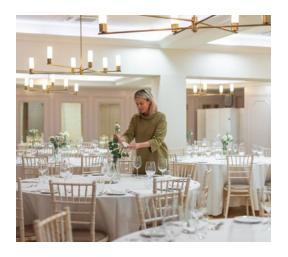
Wimbledon Village

# **Coach House**

The Coach House stands proudly next to the Dog & Fox 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 25 unique bedrooms above the venue including a beautiful bridal suite with private terrace, the Dog & Fox 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.



# **Coach House**

Ceremony: 90 Seated: 120 Standing: 180

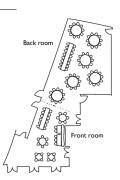
We know that flexibility is key when planning your table plan and the Coach House has been designed with that in mind. With interconnect-able doors the Coach House can be split into two venues for a more intimate occasion.

#### Front room:

Seated 40 / Standing 50

#### 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 Aperol Spritz Gin Spritz Pimm's

#### Alcohol Free

Watermelon spritz Elderflower and cucumber fizz Fruit infused water Virgin mojito



## Food & Drink

#### Canapés

Smoked Salmon & Creme Fraiche Blinis

Watermelon feta, sage, pink peppercorn

Pan Fried King Prawn seaweed cracker, gochujang mayo, onion seeds

Dorset Coppa cornichon, pistachio, sourdough crostini

Curried Crab vol-au-vent

Braised Beef Rib Pomme Dauphine

Toasted Brioche
Bath soft, wild mushroom, truffle honey

Chicken Caesar Croquette

Kohlrabi apple & ricotta tartlets, lemon gel

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 (gfo) gluten free option.



# **Wedding Menu**

#### The Beginning

April to September

Home smoked duck, poached rhubarb, chicory, pumpkin seed puree
Ham hock terrine, youngs ale mustard, toast
Mackerel rilettes, croutes lemon gel
Cured trout, fennel puree, grapefruit, samphire, jalapeno
Whipped irocttal/feta, roasted tenderstem, nutbourne salsa, pickled shallot

#### October to March

Pigeon, celeriac puree, pickled blackbernies, jus Braised ox cheek hash browns, chestnut gremoulata Smoked haddock fishcake, pea veloute, lemon Cod cheeks, black garlic, courgette vichysoisse Roasted heritage squash, chestnut puree, nettle salsa verde



# **Wedding Menu**

#### The Main Event

April to September

Chicken supreme, fondant potatoes, charred hispi, peppercorn sauce Pork chop, colcannon mash, tenderstem, anchovy & sage butter Seabass, crushed jersey royals, samphire, sauce vierge Chalk stream trout, parmentier potatoes, asparagus & broad bean ragu Portobello mushroom kiev, black garlic bechamel, chimmi churi

October to March

Pan fried duck breast, carrot puree, leg croquette, wild mushroom, orange & thyme jus
Lamb rack, herb crust, dauphinoise, cavolo nero, jus
Salmon en croute, champagne cream, tenderstem
Miso trout, honey & chilli dressing, haricot cassoulet
Wild mushroom, chestnut & thyme pithivier, roasted squash, gravy



# **Wedding Menu**

#### The Encore

April to September

Lemon fool, raspberry, poppy seed shortbread Chocolate mousse, torched orange

Fton mess

Banoffee pie

Cheese plate

October to March

Vanilla pannacotta, macerated cherries Brownie, baileys chocolate sauce, vanilla ice cream Poached damsons, chantilly, ginger crumb

Pumpkin pie

Cheese plate



## **Premium wines**

Choose from a selection of premium wines, for your wedding breakfast to celebrate your special day.



Pop in and try our fine wine selection.

#### White

#### Entry

Morandé Colección Privada Sauvignon Blanc

Esprit Marin Picpoul De Pinet

#### Red

#### Standard

Bodega Norton Finca La Colonia Colección Malbec (included in Rushmere)

Château Bourdicotte Bordeaux (Rushmere)

#### Rosé

#### Standard

Cuvée Florette Côtes de Provence (Rushmere)

Quercus Merlot Rosé (Rushmere)

#### Premium

Sonrío Cuando Llueve 'I smile when it rains' Albariño (Queensmere and Kingsmere)

Chablis Domaine Brocard (Queensmere and Kingsmere)

#### Premium

Jealousy Pinot Noir (Queensmere and Kingsmere)

The Chocolate Block (Queensmere and Kingsmere)

#### Premium

M de Minuty Côtes de Provence (Queensmere and Kingsmere)

Whispering Angel Côtes de Provence (Queensmere and Kingsmere)

## **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

Brandy selection

Pudding wine

Selection of Port



Please ask to see our full cocktail and drinks list

# **Late Night Snacks**

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.

Bacon baps (gfo)

Hot chip cones(gf)

Burger sliders (gfo)

Sausage rolls Scotch eggs (gfo)

Seasonal pastries (gfo)



# **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 with our dedicated Wedding Coordinator, Riley.

#### Rushmere

2 flutes of Prosecco on arrival\* Selection of canapés (3pp)\* 3 course wedding menu Tea and coffee Half a bottle of wine\* Prosecco for toasting Menu Tasting for Two £125 per person

#### Queensmere

2 flutes of Champagne on arrival Selection of canapés (4pp)\* 3 course wedding menu Tea and coffee Half a bottle of premium wine\* Champagne for toasting Selection of late night snacks (2pp) Menu Tasting for Two

£145 per person

#### Kingsmere

2 flutes of Champagne on arrival
Selection of canapés (5pp)\*
4 course wedding menu
Tea and coffee
Half a bottle of premium Champagne
Champagne for toasting
Selection of late night snacks (3pp)
Menu Tasting for Two

<sup>\*</sup> Select premium upgrades available at additional costing of £8bb

## 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

Sweet station Cheese tower Oyster station Extended licence Pimm's station Popcorn machine

# From the recommended Suppliers

Photo booth – The Photo Booth Guys Florist – Gardenia

Florist and flower wall – Maison de Fleurs Photographer – Stacy Lou Photography

Cakes - Bella and Bean

Celebrant - Weddings with Ellis

Venue Styling - Karen at Ambience Venue Stylists



# **Stay The Night**

If you're looking for somewhere to rest your head after the big day then look no further. We have 25 boutique bedrooms, each room hints at the heritage of Wimbledon and guarantees 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 a roll top bath is the perfect spot to spend your first night as a married couple.

#### Premium Boutique

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

#### Terrace suites

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

#### 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 supplier access from 8am
- Wedding reception supplier access
   3 hours prior to your booking
- · Carriages at 11pm
- Extended licensing & security available until midnight (at additional cost of £250)

#### **Tastings**

Once your wedding is confirmed, we will then invite you in to taste your selection of wedding dishes. We would simply require you to pre-select your choices at least 10 working days before your tasting date.

#### Parking

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

#### Ceremony Licence

We can accommodate up to 90 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. 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.

'Please note although we allow confetti to be used on the day, it must be

rlease note atmough we allow confetti to be used on the day, it must be bio-degradable and only used during your ceremony. Confetti must remain inside and isn't allowed to be used outside the ceremony room.'

### T's & C's

#### Securing your Deposit

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, deposit and pre-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 25% 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 I month in advance. This is in line with guest number confirmation, pre-ordering and dietary requirements.
- We do not 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 standard 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. A full contract will be shared with you before we secure your deposit

# Find Us

Dog & Fox Hotel, 24 High Street, Wimbledon Village, London, SW19 5EA

coachhouse@youngs.co.uk • 020 8946 6565 www.dogandfoxwimbledon.co.uk



