{10-11}
CARLTON
HOUSE
TERRACE

INTIMATE WEDDING PACKAGES





CELEBRATE IN OUR CENTRAL LONDON TOWNHOUSE

Located in the picturesque setting of Westminster, {10-11} Carlton House Terrace provides breathtaking views over St. James's Park, The Mall and Waterloo Place.

Whether you're planning a civil ceremony or an intimate wedding celebration with dinner too, our rooms are the perfect London setting to say 'I do!'

We understand that things feel rather uncertain right now, however you can feel confident that our expert team will deliver a safe and Covid secure day so you can enjoy this special moment.

Our wonderful catering partners Searcys champion best of British produce; with sustainably sourced, seasonal cuisine. And whilst our food service has temporarily changed - the delicious taste remains.

We hope this provides you with a source of inspiration for your wedding plans. Our friendly team are just a phone call away if you have any questions.

CEREMONY ONLY

A special moment deserves an exceptional setting, and the rooms within {10-11} Carlton House Terrace provide just that.

Our ceremony only package includes:

- Venue hire (3 hours between 9am and 5pm)
- Seating for up to 13 guests*
- Registry table with ivory linen
- PA system for music playback
- Venue coordinator

Monday - Friday £900 VAT exempt

Weekend rates available upon request





CHAMPAGNE RECEPTION

Toast your marriage with a glass of Searcys Selected Cuvée! Our champagne reception packages are available during the week and include:

- Venue hire (4 hours between 9am and 5pm)
- Seating for up to 13 guests* for your ceremony
- Tables with ivory linen for a seated champagne reception
- PA system for music playback
- Venue coordinator

Catering per person

• 3 glasses of Searcys Selected Cuvée

Monday - Friday £1,920 inc VAT based on 15 people

Additional guests £128 inc VAT per person

CHAMPAGNE AND CANAPE RECEPTION

Add a light bite to your champagne reception. Our cold canapes selection offers best of British, seasonal flavours, the perfect addition to an intimate celebration. Our package includes:

- Venue hire (4 hours between 9am and 5pm)
- Seating for up to 13 guests* for your ceremony
- Tables with ivory linen for a seated reception
- PA system for music playback
- · Venue coordinator

Catering per person

- 3 glasses of Searcys Selected Cuvée
- 6 cold canapes

Monday - Saturday £2,227 inc VAT based on 15 people

Additional guests £147.80 inc VAT per person





CHAMPAGNE AND BENTO BOX RECEPTION

Enjoy relaxed picnic style dining with our bento box reception. Choose from an array of cuisines, all designed with seasonal flavours - the perfect addition to an intimate celebration. Our package includes:

- Venue hire (4 hours between 9am and 5pm)
- Seating for up to 13 guests* for your ceremony
- Tables with ivory linen for a seated reception
- PA system for music playback
- · Venue coordinator

Catering per person

- 2 glasses of Searcys Selected Cuvée
- Half bottle of house wine
- Bento box lunch
- Mineral water

Monday - Saturday £2,460 inc VAT based on 15 peeople Additional guests £164 inc VAT per person

CHAMPAGNE AND DINNER

Take a seat after your ceremony as our team look after you for three courses of delicious best of British cuisine.

- Venue hire (6 hours between 12pm and 10pm)
- Seating for up to 13 guests* for your ceremony
- PA system for music playback
- · Venue coordinator
- Tables with ivory linen for a seated reception
- Meal tasting for wedding couple at a Searcys
- restaurant

Catering per person

- 2 glasses of Searcys Selected Cuvée
- 3 course dinner
- Half bottle of house wine
- Tea, coffee and petit fours
- Mineral water

Monday - Saturday £3,360 inc VAT based on 15 people

Additional guests £224 inc VAT





OUR COMMITMENT TO YOUR SAFETY

We know that things are far from normal right now and that means the way in which we are able to deliver your wedding celebrations may differ too.

What that doesn't mean is that your day will be any less special! Our expert venue team are on hand to answer your questions and we have a dedicated page on our website that we continually update with our safety measures and those of our catering partners Searcys.

10-11cht.co.uk/coronavirus

WEDDING INSPIRATION

We've written a useful piece on planning a microwedding alongside a wonderful host of suppliers including a planner, florists and photographer.

10-11cht.com/news-offers/7-things-toconsider-when-planning-a-micro-wedding

We also work with an array of fantastic suppliers who we know will provide you with excellent service and that we trust to work in our Grade I listed building.

10-11cht.com/the-venue/suppliers





DON'T JUST TAKE OUR WORD FOR IT...

Contains the did an amazing job with the service and food, everyone thought it all went so smoothly and said how delicious the food was. They also said how perfect the day went and it was really owing it all to the both of you. We really couldn't have done it without you.

T & O, NOVEMBER 2019

We cannot thank you enough for all that you have done for us. You have been so helpful and responsive to all our requests! The event was so wonderful and has left a wonderful lasting memory that we will cherish for a long time.

Our families and friends could not stop talking about the beautiful setting, wonderful deco, elegant tables, amazing first class service and simply lovely day. The food was exquisite! We cannot think of another location where we would have been so delighted in London.

J & A, SEPTEMBER 2020

"

"

COLD CANAPES SELECTION

MEAT

Rare roast beef, potato cake, horseradish

Smoked chicken Caesar

Ham hock terrine, gherkin

Chicken satay, peanut sambal

Pancake, duck, spring onion, cucumber

Confit lamb, harissa polenta, garden mint mayonnaise

FISH

Searcys smoked salmon, lemon

Smoked mackerel rillettes, horseradish

Crab cakes, garlic mayonnaise

Seared tuna, golden beetroot puree, walnut crumb

VEGETARIAN

Beetroot shortbread, goats' cheese (V)

Cheddar and red onion tart (V)

Ratatouille, pastry cup, basil crust (V)

Balcombe blue cheese in a sesame cone (V)

Spiced aubergine, red pepper, coriander, crostini (VE)

SWEET

Pear frangipane, hazelnut (V)

Toffee banana choux (V)

Orange and brandy truffles (VE)

Selection of homemade macarons (V)



All menus are subject to VAT at the prevailing rate

SEARCYS EST-1847





Leek and potato vichy ssoise, herb creme fraiche

Avocado, baby spinach, charred broccolini, ancient grains, dried cranberries and toasted winter seeds (ve)

Caramelised Roscoff onion, autumn squash, shortcrust pastry tart

Sauteed girolles and chanterelles, toasted sourdough, garlic and chives (ve)

Duck liver and chestnut parfait, spiced Bramley apple and pear chutney, toasted sourdough

Citrus cured Scottish salmon, cucumber gel, caviar



MAINS

Salmon fishcake, sorrel and chive veloute

Spelt risotto, charred squash, winter cabbage, black truffle, parmesan (v)

Pumpkin and sage tortelloni, lemon and caper dressing, watercress (ve)

Goosnargh roast chicken, bubble and squeak, tarragon infused pan juices

Atlantic sea bream, smoked tomato and butterbean cassoulet, Lancashire kale pesto



PUDDINGS

Valrhona chocolate tart, creme fraiche (v)

Sticky toffee pudding, clotted cream (v)

Cambridge burnt cream, baked sable biscuit (v)

Winter berry trifle, sponge fingers, toasted almonds (v)

LET'S GET PLANNING!

You can speak to us in a number of ways.

Call us 020 7969 5224

Email us weddings@10-11cht.co.uk

In person

Viewings available on request, please contact us via one of the above methods to arrange.

Visit our social media pages for some more wedding inspiration!

- 0 1011cht
- f 10.11CarltonHouseTerrace
- 1011chtevents

