



The Samuel Pepys
Bar & Kitchen

YOUR WEDDING

*Stew Lane, 48 Upper Thames Street, London, EC4V 3PT
T: 0207 489 1871*



The Samuel Pepys
Bar & Kitchen

THE VENUE

Dear.....

Thank you for considering The Samuel Pepys as a venue for your event.

We understand that choosing a venue for your wedding reception can be a daunting task. With that in mind, our dedicated Managers, together with their experienced Team, will guide you through all of the necessary arrangements to ensure that your wedding reception is planned to perfection.

Standing at the top of Stew Lane, you immediately know you are somewhere special, as you catch a glimpse of the River Thames and the stunning view across to the south bank of London. The Samuel Pepys is the only address on this historic riverfront path, just moments away from landmarks such as St. Paul's Cathedral and the Millennium Bridge.

Walk up the elegant spiral staircase to enter this impressive loft-style bar and restaurant, set in a historic former warehouse right on the north bank of the Thames, the space boasts many character features such as wooden floorboards, full height windows and exposed brickwork. This is complimented by modern lighting, contemporary artworks and of course, spectacular river views

The Samuel Pepys is available for exclusive hire on Saturdays and Sundays and a late licence is available on request.

Should you have any questions or if you wish to view our venue, please do not hesitate to contact us. We would be delighted to hear from you.

Best wishes

Dave Berry

General Manager

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INSIDE THE SAMUEL PEPYS

MAIN BAR

Once you have traveled up the spiral staircase you are welcomed into the main bar area. A relaxed area with a choice of soft seating and casual bar stools allow the guests to feel the full atmosphere of The Samuel Pepys whilst our friendly bartenders welcome you & your guests. This area is typically used for welcoming drinks and mingling.

GLOBE VIEW

Walk through the main bar area and you reach Globe View, offering panoramic views of The Thames and several iconic buildings from floor to ceiling windows. The Globe View is the perfect area for entertaining your guests with a live band or DJ.

BALCONY BAR

Walk through Globe View to our Balcony Bar. We are exceptionally proud of this room which offers further spectacular views from its balcony over-hanging the Thames. The Balcony Bar has the perfect atmosphere for dining and can accommodate for up to 65 guests for your wedding breakfast.

FULL VENUE

As you'll have the full venue exclusively for your wedding, The Samuel Pepys can accommodate up to 180 standing guests in total.



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OUR WEDDING PACKAGES

BISHOPS

Welcome drink
4 course wedding breakfast
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet (Orchard View)
Additional evening guests £12.95 per head

£59.95 PER HEAD

SPITFIRE

Welcome drink & canapés
4 course wedding breakfast
Mineral water on tables
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet (Orchard View)
Additional evening guests £12.95 per head

£69.95 PER HEAD

WHITSTABLE BAY

Welcome drink & canapés
4 course wedding breakfast
Mineral water on tables
1/2 bottle of wine per person
Glass of sparkling wine with toast
Evening finger buffet (Orchard View)
Additional evening guests £12.95 per head

£79.95 PER HEAD

UPGRADE YOUR BUFFET TO THE MASTER BREW FOR £2 EXTRA PER PERSON

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BISHOPS

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Chicken liver & Brandy parfait ⁽⁶⁰⁰⁾
*With toasted sourdough, onion chutney, sliced radish,
gherkin and dressed watercress leaves*

Prawn, mango, chilli and coriander salad ⁽⁶⁰⁰⁾
With balsamic dressing

Sweet potato falafel bites ^{(v/vg) (600)}
*On mango chutney with pomegranate, mint
& red onion salsa, pea shoots and lemon oil*

MAINS

Roast topside of beef
Served with Yorkshire pudding and red wine gravy

12 Hour pressed pork belly
*Creamy celeriac purée, crackling shard, watercress
with maple & apple sauce*

Chicken supreme
*Served with a creamy sundried tomato, parmesan,
mustard & garlic butter sauce*

Baked cod loin
With chorizo cream sauce

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Warm triple chocolate brownie ^(v)
With sweet black cherry compote, clotted cream and a chocolate flake

Coconut and citrus posset ^(v)
With mango and passion fruit compote & shortbread biscuits

Blackcurrant delice ^{(v/vg) (600)}
With raspberry coulis, lemon sorbet and candied walnuts

Coffee & mints ^(v)

Vegetarian and vegan alternatives are available



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SPITFIRE

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Pressed ham hock terrine ⁽⁶⁰⁰⁾
Spring onion & leek purée with toasted sourdough shards

Porcini mushroom arancini ^{(v) (600)}
With a gorgonzola hollandaise, pepper poppers, dressed watercress and toasted sunflower seeds

Beetroot cured smoked salmon ⁽⁶⁰⁰⁾
Topped with a lemon, horseradish & chive crème fraiche, lemon oil dressed watercress and a side of charcoal bread

MAINS

Roast leg of lamb
With lemon stuffing, red wine & mint jus

Striploin of beef
With Yorkshire pudding, horseradish & mustard jus

Corn fed chicken supreme
Served with caramelised shallot & fennel purée and tomato concasse

Chalk steam trout ⁽⁶⁰⁰⁾
On a bed of watercress, leek & mascarpone sauce, topped with lemon & crab mousse

All served with a selection of seasonal vegetables and potato

DESSERTS

Indulgent Lotus biscoff slice ^(v/vg)
A crunchy biscuit base topped with baked mousse & biscoff crumbs and served with fresh strawberries & strawberry compote

Lemon posset ^{(v) (600)}
With berry compote and shortbread fingers

Chocolate & pecan torte
With mascarpone, crystallised orange cream and candied pecans

Coffee & mints ^(v)



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WHITSTABLE BAY

Please choose 1 dish from each of the following courses to create a set meal for your entire party

STARTERS

Seasonal soup
With crusty bread

Burrata mozzarella ⁽⁶⁰⁰⁾
With tomato, basil pesto, toasted pine nuts and drizzled with balsamic glaze

Smoked salmon and prawn cocktail ⁽⁶⁰⁰⁾
With avocado, cherry tomatoes, Marie Rose sauce & artisan sourdough

Pressed duck & chicken terrine ⁽⁶⁰⁰⁾
Butternut squash purée, toasted sourdough and dressed leaves

MAINS

Striploin of beef
With Yorkshire pudding & pancetta bourguignon jus

Guinea fowl supreme
With Orchard view cider, mushroom, wholegrain mustard & tarragon cream

Stone bass fillet
With roasted celeriac, marjoram and pepper sauce & caramelised onions

Roasted lamb loin chops
With salsa verde & pistachio dust

All served with a selection of seasonal vegetables and potato

DESSERTS

Chocolate & hazelnut croquant
Black cherry compote & clotted cream

Prosecco & elderflower jelly ⁽⁶⁰⁰⁾
With blueberries, raspberries and Chantilly cream

Warm apple & sultana frangipane tart ^(v)
With vanilla cream

Coffee & mints ^(v)

Vegetarian and vegan alternatives are available



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VEGETARIAN & VEGAN

The following dishes have been designed specifically for your vegetarian & vegan guests. Please select one of the following dishes in place of your chosen starter & main course.

STARTERS

Avocado and tofu mini toast ⁽⁶⁰⁰⁾ (v/vg)

With red onion, pickled cucumber, toasted pumpkin & sesame seeds all finished with a drizzle of sriracha sauce

Beetroot falafel bites ⁽⁶⁰⁰⁾ (v/vg)

On mango chutney with pomegranate, mint & red onion salsa, pea shoots and lemon oil

Crispy thyme charred polenta ⁽⁶⁰⁰⁾ (v/vg)

On a wild mushroom ragu, topped with rocket leaves

Crushed avocado and sautéed mushrooms ⁽⁶⁰⁰⁾ (v/vg)

On toasted sourdough with onion confit and quinoa houmous

Kale & onion fritters ⁽⁶⁰⁰⁾ (v/vg)

With spicy aubergine chutney, dressed rocket leaves, pomegranate seeds & flaked toasted almonds

Roast tandoori spiced cauliflower florets ⁽⁶⁰⁰⁾ (v/vg)

On tahini soya yoghurt topped with pickled red cabbage, pomegranate molasses, coriander & pumpkin seeds

Sicilian thyme & honey charred artichokes and courgettes ⁽⁶⁰⁰⁾ (v)

Caramelised lemon quinoa, pink pickled onions and crushed pistachios

Meatless Mediterranean kofta kebabs ⁽⁶⁰⁰⁾ (v/vg)

Served with tomatoes, parsley, shredded carrot, pickled red onions in a sumac & lemon dressing with warmed griddled floured tortillas and mint dipping sauce



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VEGETARIAN MAINS

Creamy wild mushroom, cranberry and spinach Wellington ^(v)
With buttered herb new potatoes

Persian red quinoa, squash & pistachio nut roast ^{(600) (v)}
With sumac roasted Brussels sprouts, fennel & broccoli with red pepper & tomato sauce

Courgette, pistachio & mushroom nut loaf ^(v)
With creamy peppercorn sauce & seasonal vegetables

Porcini mushroom & truffle mezzaluna parcels ^(v)
With rocket, feta, roasted pine nuts and a herb & red wine vinegar oil

Asparagus, pea & cheese ravioli ^(v)
With soya & green beans and a herb pesto

Potato gnocchi ^(v)
Sautéed with peas and courgette, finished with vegan cheese & rocket leaves

Sweet potato, cannellini bean & quinoa croquette ^(v)
With rocket, heritage tomato relish, roasted onions, orzo pasta salad and bell pepper coulis

Beetroot & goats cheese tortellini ^{(600) (v)}
With herb pesto, watercress & rocket salad, pickled fennel & toasted pine nuts



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VEGAN MAINS

Barley summer stew ⁽⁶⁰⁰⁾ (v/vg)

*A medley of pearl barley, orange liquor, cumin & baby vegetables
finished with sautéed spring onion & spinach*

Baked sticky aubergines with pomegranate molasses ^(v/vg)

*Warm beetroot & couscous in a lemon vinaigrette, dressed rocket & chard leaves,
pickled cucumber & soya yoghurt dressing with toasted almonds*

Mushroom & walnut 'steak' ^(v/vg)

*Served with wilted spinach, roast tomato, glazed shallots & carrots,
chunky chips, a red wine jus and parsnip crisps to finish*

Soya bean & spring onion risotto ^(v/vg)

With miso & maple glazed mushrooms, chargrilled bok choy and toasted cashew nuts

Wild mushroom quinoa salad ⁽⁶⁰⁰⁾ (v/vg)

*With roast red peppers, beetroot, candied pecans, walnuts & mixed
seeds finished with a creamy yoghurt & honey dressing*

Fig, cashew nut and carrot rosti ^(v/vg)

Forest mushrooms and herb pesto

Butternut squash & sweet potato gnocchi ⁽⁶⁰⁰⁾ (v/vg)

With roasted pepper coulis

Lemon & asparagus gnocchi ^(v/vg)

With mint pesto

Spaghetti with basil pesto ^(v/vg)

*With green beans, peas, soya beans, caramelised red onions,
almonds, rocket and finished with lemon oil*



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YOUNG GUESTS

We want to ensure that everyone has a fabulous day to remember, including your young guests. With them in mind we have created a special 'Young Guests' menu for those 12 years of age and under.

Please choose 1 dish from each of the following courses to create a set meal for all of your young guests

ARRIVAL DRINK

Apple or Orange juice

STARTERS

Seasonal soup
With crusty bread

Garlic bread ^(v)

Vegetable sticks ^(v/vg)
With red pepper houmous

MAINS

Roast beef & Yorkshire pudding

Roast chicken breast

Tomato & herb pasta ^(v/vg)
With dressed leaves

All served with a selection of seasonal vegetables and potatoes

DESSERTS

Meringue nest ^(v)
With raspberry ripple ice cream & raspberry coulis

Triple chocolate cookie ^(v)
Topped with clotted cream ice cream and drizzled with warm chocolate sauce

£15.00

PER HEAD



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FINGER BUFFETS

ORCHARD VIEW

Selection of sandwiches

Maple roasted ham & tomato | Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade ^(v)

Fried spiced tortilla chips with houmous, salsa & guacamole for dipping ^(v/vg)

Salt & vinegar chicken wings with blue cheese dip

Seasoned skin on wedges with Kentish tomato chutney ^(v) | Pork sausage rolls

£12.95 PER HEAD

MASTER BREW

Selection of sandwiches

*Pulled salt beef & BBQ mustard | Maple roasted ham & tomato
Prawn Marie Rose | Cheddar cheese & balsamic onion marmalade ^(v)*

Mini Yorkshire puddings with roasted chicken, lemon stuffing & cranberry mayonnaise

Braised leek Welsh rarebit toasts ^(v) | Cocktail sausages with Bombay curry glaze

Plaice goujons with tartare sauce | Seasoned skin on wedges with Kentish tomato chutney ^(v)

£14.95 PER HEAD

NEW DAWN

Selection of open sandwiches

*Crayfish in Szechuan pepper & sriracha sauce | Pulled salt beef & BBQ mustard
Whipped brie, tomato & smashed avocado ^(v)*

Mini cheese burger sliders with smoky tomato & onion chutney

Crispy coated chicken fillets with Indian sweet chilli sauce

Pea & mint arancini with lemon mayonnaise ^(v)

Seasoned skin on wedges with Kentish tomato chutney ^(v)

£16.95 PER HEAD

BUFFET ADD ONS

In addition to all our buffets you can enhance your meal with the following dishes

Dressed salmon £6.95 per head | Kentish cheese board £7.95 per head

Pizza £2.95 per head | Sharing Boards £99 for 10 people



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CANAPÉS

Homemade canapés make an ideal accompaniment to your reception drinks.

Fresh fig, walnut & stilton bon bon sticks ^(v)

Smoked salmon & dill blini's

Roasted Mediterranean vegetable & goats cheese canapé cups ^(v)

Fried sesame feta & watermelon sticks

Baby plum tomatoes, basil, olive & mozzarella skewers ^(v)

Crispy bacon & braised leek Welsh rarebit

Aromatic seared salmon phaenang on rye bread

Confit chicken parfait & roasted mushroom blini's

Balsamic mushroom, herb & tapenade canapé cups ^(v/vg)

Chicken, caramelised shallot & asparagus canapé cups

Please select 3 of the above to be served with your reception drinks

£9.95
PER HEAD

Additional choices will be charged at £2.95 per person, per item

SWEET CANAPÉS

Ideal for finger buffets @ £2.95 each per head (please choose 1 option)

Mini chocolate churro shots

Lemon curd & ginger cheesecake lollipops

Chocolate brownie, raspberry & marshmallow



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WHERE WE ARE

Set in a historic warehouse on the north bank of the Thames,
The Samuel Pepys is a hidden gem in the heart of the City.

The nearest tube station is Mansion House and is approximately 0.2 miles walk away.



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APPOINTMENTS

6 MONTHS PRIOR TO YOUR WEDDING DAY

Your Wedding Planner will contact you to arrange a meeting to discuss any questions or queries you may have for your wedding reception.

3 MONTHS PRIOR TO YOUR WEDDING DAY

Your Wedding Planner will arrange a meeting with you to discuss the running order of your day and your preferred menu choices.

2 WEEKS PRIOR TO YOUR WEDDING

Your Wedding Planner will meet with you to finalise the running order, guest numbers and any other finer details.

THE DAY BEFORE

Deliver the table plan, all items for the tables and any other decorations.

If you have any questions or queries between each meeting with your Wedding Planner please do not hesitate to contact us.

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FAQS

ARE THEY ANY HIRE FEES OR SERVICE CHARGE?

No service or hire fee is charged however this is at the full discretions of the client

DO YOU HAVE A LICENCE FOR THE WEDDING CEREMONY?

The Samuel Pepys doesn't have a licence for the wedding ceremony, therefore it is a venue for the post ceremony celebrations only.

CAN WE HAVE A LIVE BAND OR DJ AT OUR WEDDING?

Yes, we are licensed to have a live band or DJ play until 11pm. We can recommend DJ's however it would be your responsibility to book the DJ or band. We would also require a copy of their public liability insurance. As we have to be considerate to our neighbours, we reserve the right to ask the band or DJ to reduce the volume should it become too excessive. The DJ can either plug into our sound system using an RCA connector or they can bring their own sound system. We cannot provide any deck equipment.

IS THERE STEP-FREE ACCESS TO THE BAR AND TOILET FACILITIES?

Yes, we have a lift which goes up to the venue and there is also an accessible toilet on the same level.

DO YOU HAVE ONSITE PARKING AVAILABLE?

Unfortunately we do not have onsite parking available. The closest NCP multi-storey car park is London Vintry Thames Exchange, Bell Wharf Lane, London EC4R 3TB

DO YOU ALLOW DECORATIONS?

Yes, we permit any decorations that will not damage our walls/ceilings or pose a fire risk. You can deliver decorations to use in advance of your Wedding and we will put them up on the day. For table decorations, it is a good idea to provide us a photo of how you would like your tables to be decorated and set up.

DO YOU PROVIDE TABLE CLOTHES OR NAPKINS?

We don't currently provide table clothes however you can hire an external company to provide them. We recommend that any table clothes are delivered to us on a roll, instead of folded. We can provide plain paper napkins for your Wedding, however you are also welcome to provide your own.

IS THERE A FEE FOR BRINGING A WEDDING CAKE?

There is no fee for bringing your own wedding cake, however we can only provide a standard kitchen knife for "the cutting of the cake" therefore we recommend you provide your own knife for the photos. Cake stand is not provided

CAN WE LEAVE THE DECORATIONS ONSITE AFTER OUR WEDDING TO COLLECT AT A LATER DATE?

Yes this isn't a problem as long as the decorations are collected shortly after the event.



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THE SMALL PRINT

Wedding and Banqueting Terms and Conditions:

The following terms and conditions of contract shall apply to all bookings for wedding and banquet functions (functions)
Reference to The Company shall be The Venue

One signed copy to be retained by the client and one copy to be returned to The Venue

Deposits, Payments & Confirmation:

Provisional dates must be confirmed in writing within 14 days along with a signed acceptance of our
Terms & Conditions, otherwise the date will be released and re-offered for sale

A non refundable deposit of £500.00 is required at the time of booking
and a further £500 non refundable deposit is required 12 weeks prior to the event

The customer shall notify The Venue in writing not less than 14 days prior to the function, the final
number of guests anticipated attending the function Full payment of charges must be made at least
14 days prior to the commencement of the function

The final amount payable by the customer shall be calculated on this final number or the number that actually
attended, whichever is greater. If additional guests are added to attend the function after 14 days prior to the function,
full payment will be required for those additional guests prior to the function

The Company reserve the right to charge interest at 2% above Bank Of England interest base rate for each day on any
outstanding balances and all subsequent days thereafter

Cancellation Policy:

In the unlikely event of you cancelling your wedding we reserve the right to apportion the following charges
For cancellations between 12 weeks and 4 weeks prior to the start date the charge will be 50% of the estimated total
amount of the function including any food and beverage, and optional associated costs.

For cancellations less than 4 weeks prior to the start date the charge will be 100%
Any deposits paid will be deducted from the amount of any outstanding monies due

General Conditions:

Licensing and Statutory Regulations: Functions held within the Venue are subject to Statutory Regulations. All such
regulations must be strictly observed. Details of any such regulations can be provided on request.

Third Party Insurance: The Company shall not be liable for any loss or damage suffered by the customer, except in
respect of death or personal injury caused by the Company's negligence. This agreement does not affect any rights
which The Company has under the Hotel Proprietors Act 1956 where the act applies

Damage: The customer shall be responsible for any damage caused to the allocated rooms or furnishings, utensils and
equipment therein by any act, default or neglect of the customer, subcontractor or guests of the customer and shall pay
The Company on demand the amount required for making good or remedying any such damage

Please be aware that all areas of the Samuel Pepys are non smoking

CONTINUED



The Samuel Pepys
Bar & Kitchen

THE SMALL PRINT - CONTINUED

Food and Drink: We cannot allow food or drink, other than that purchased on the premises be consumed with the Venue

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present, if any guest has or you have a food allergy or intolerance, please let us know in advance

Please notify us in advance if you require wheelchair access or the use of high chairs

Finishing Times: Functions are required to finish at an agreed time when the booking is made. Extensions to this time are at the sole discretion of The Company and are subject to The Licensing act and Statutory Regulations previously mentioned

Alterations to Bookings: These are required to be made in writing and are subject to approval by The Company

External Suppliers: These are always subject to approval by The Company and may be subject to additional Terms and Conditions. The company reserve the right to object to the employment by customers and guests of any third party supplier.

A copy of the public liability insurance certificate for any live entertainment or DJ is required

Force Majeure: If the Venue is prevented or hindered from carrying any of its obligations here under circumstances beyond its control including (without prejudice) government intervention, local planning decision, strikes by Company Employee's or Company Supplier's, labour disputes, accidents, Acts of God, national or local disasters, Acts of terrorism, then The Company's liability to the Client shall be no greater than the amount paid to the Company by the client in respect of the function

All prices quoted are inclusive of VAT.

Please note the contents of this brochure are subject to change.

The Venue reserves the right to cancel any function if any of the above terms are not adhered to

We accept the above terms and conditions associated with our booking and agree we are bound by them

Please sign below and return a copy to The Samuel Pepys

Site Copy

Event Date	Minimum No. of Guests
Signed.....	Signed.....
On behalf of The Venue	On behalf of the Client
Name (Printed)	Name (Printed).....
Position	Position
Date.....	Date.....

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