



Chandos House

For the Wedding of your Dreams

*For a full brochure with images please contact
info.chandos@rsm.ac.uk or call 0207 290 3860*



Canapés - A Perfect Start to your Big Day

Hot Canapés

Meat

Tandoori chicken mini skewers

Chinese style duck spring roll with a plum sauce

Mini chorizo, tomato and mozzarella Pizzetta

Cocktail sausage in mini Yorkshire pudding

Fish

Crab beignets with a sweet chilli Dressing

Tiger prawn & spring onion risotto Balls

Salmon and lemongrass fish cakes with dill dressing

Vegetarian

Wild mushroom and Tarragon mini Tartlet

Falafel with a mint and yoghurt dipping sauce

Vegetable pakora with coriander Dressing

Vegetable dim sum with a plum sauce

Cold Canapés

Meat

Foie Gras balantine with sweet red onion marmalade on a rosemary Crouton

Serrano ham on a tomato scone with mustard dressing

Thai asparagus and smoked duck with fig chutney

Fish

Quail egg filled with a tuna mousse on a blini

Smoked salmon roulade, lemon crème fraiche with horseradish pumpernickel bread

Selection of fish sushi with soya sauce

Vegetarian

Sweet pimento pate with black olive on a salted crouton

Selection of vegetarian sushi with pickled ginger

Mozzarella black olive timbale on a pesto scone with tomato chutney

Dessert Canapés

Strawberry Macaroons

Dark Chocolate and mint tartlet

Mini fruit skewer with berry coulis

£10 per person
4 pieces

Additional pieces £2.50 per canapé

Add Bowls of Nuts, Crisps and Olives to any Canapé Menu for £1.25 Per Person

Some items may contain traces of nuts. All prices exclude VAT



Wines

Sparkling or Champagne - Bubbles for your Reception or to Toast you both....

Blanc de Blancs Vin Mousseux, Simonnet-Febvre	NV	£23.50
France. This well respected house in Chablis is still the only producer to make sparkling wine on site. The vineyards are only a short distance from the Champagne region and the method of production is broadly the same.		
Prosecco Verduzzo Spago IGT Veneto	NV	£20.00
Italy. Frizzante as opposed to spumante, this dry, citrus and orchard fruit flavoured wine is gentle and refreshing. Perfect drinking at any time.		
Crémant De Bourgogne Brut Rosé, Simonnet-Febvre	NV	£25.00
Chablis France. Made from 100% Pinot Noir, this Cremant is made in exactly the same way as Rosé Champagne. Simonnet Febvre is the only producer to still be making sparkling wine in the region		
Canard Duchêne Cuvée Léonie	NV	£35.00
Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral - based hints		
Perrier Jouet Grand Brut	NV	£40.00
Made from 40% Pinot Noir, 40% Meunier, 20% Chardonnay, This Champagne shows consistent bubbles with floral honeyed fruit aromas, white peaches on the palate and an elegant finish		

Red and White Wine

Fleurie, Les Garans	2007	£22.50
Known as 'Queen of Beaujolais'. Great Cru Beaujolais, exceptional fruit and delicacy (r)		
Beaujolais Villages Lancié	2008	£19.00
Delicious Beaujolais. Try slightly chilled on a warm day. (r)		
Moulin-a-Vent Les Michelons	2005	£22.50
One of the great Cru Beaujolais, full clean crunchy fruit. (r)		
Burgundy		
Mâcon-Lugny Les Genièvres	2007	£22.50
One of the most popular wines from one of the regions best known producers 100% unoaked Chardonnay (w)		
Côtes de Beaune-Villages	2006	£27.00
Selected from some of the best villages in the Cote de Beaune. Ripe berry character on the palate (r)		
Chablis		
Domaine de la Conciergerie, Christian Adine	2007	£25.00
Chablis, France A classic Chablis with good minerality, pear and cooking apple aromas, and steel clean finish. Organic production (w)		
Rhône		
Beaumes-de-Venise rouge, Chateau Redortier	2004	£21.75
An area well known for its dessert wines also has three outstanding red producers, of whom Redortier is regarded as the best. Abundant red fruits with plenty of spice abound in this rich, warm wine. (r)		
Crozes-Hermitage	2006	£26.00
Founded 1781, Vidal-Fleury have a great history of wine making in the Rhône valley. This wine has all the Peppery and spicy flavours that one looks for from the region (r)		

All prices exclude vat

Prices and vintages are subject to change, and are correct at time of publication

(r) - red (w) - white wine (rs) - rose



Loire

Quincy le Rimonet, Joseph Mellot 2007 £22.00
This dry Sancerre style wine has gooseberry and lime tones. A fine example of a Loire Sauvignon (w)

Muscadet de Sèvre et Maine Sur lie 2007 £17.00
A few months sur lie and bottled direct from the tank. A dry White with concentration and finesse (w)

Pouilly Fumé Le Moynière 2007 £26.00
A fine example, still produced by traditional methods. Won silver standard in the Sommelier awards (w)

Bordeaux

Château Moulin du Barrail 2005 £18.50
Lovely ruby colour, crystallized black fruit aromas and a fine, complex woody nose. This wine is powerful and balanced. (r)

Château St. Andre Corbin, Saint Georges 2005 £27.50
Light woody nose with fruit aromas. The palate is fresh, ample with round and mellowed tannins (r)

Château Lyonnat Lussac, St. Emilion 2005 £26.00
Rich Claret offering soft plum and bramble fruit and subtle tannins. One of the largest and most consistent properties of the region 60% Merlot 40% Cabernet Franc (r)

Regional France

Picpoul de Pinet, Domaine de la Viste, Côteaux de Languedoc 2008 £19.00
Refreshing, invigorating dry white wine from vineyards bordering the Etang de Thau near Sete in the south of France (w)

Grand Ardèche, Louis Latour 2006 £19.95
The barrel aged Chardonnay. A rich full flavoured wine that offers exceptional value for money (w)

Domaine du Vieux Parc, 'L'Alouette', Vin de Pays Hauterive 2007 £19.00
Made from 60% Merlot, 40% Cabernet Sauvignon. Cassis and Damson fruit combine with a smokey complexity on the palate. Smooth textured with a lingering finish of ripe cherries, a well balanced wine (r)

Chile

Pionero Pinot Noir, Viña Morandé, Casablanca 2008 £17.00
From the better quality vineyard areas of Casablanca, closer to the coast and hence cooler, this Pinot Noir is pale plum coloured with a smoked cherry fruit nose, ripe and full of soft tannins. (r)

Pionero Sauvignon Blanc Viña Morandé, Curico Valley 2008 £16.00
A fresh and aromatic sauvignon with aromas of passion fruit and mown grass. Softly textured with a crisp finish.(w)

Alameda Merlot, Maipo Valley 2008 £16.00
Cherries and plums on the nose, rich tannins on the palate The location produces better grapes and therefore balance (r)

Argentina

Finca Flichman, Viña Plata, Chenin Chardonnay 2008 £16.00
A well balanced and aromatic wine. Higher altitudes producing elegant and delicate wines (w)

Finca Flichman, Tempranillo 2007 £16.00
Light bodied easy drinking with fresh berry fruit flavour and a warm roasted finish (r)

Finca Flichman, Syrah Malbec 2007 £16.00
A delicious deep coloured Rosé, full of fresh, summer fruit flowers with a slightly off-dry finish giving great balance (rs)

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Australia

Hardy's Mill Cellars, Chardonnay

SE Australia. This unoaked chardonnay shows a good balance of fruit and acidity with length on the palate (w)

2008 £17.00

Hardy's Mill Cellars, Shiraz

SE Australia. A small amount of Cabernet Sauvignon is added to give some structure. Brambly fruit and a touch of spice (r)

2008 £17.00

Ribbon Vale, Cabernet Sauvignon/Merlot

W. Australia. A big, bold red from one of the best producers. French oak and blackcurrant fruit, spice and sweet tannins. (r)

2006 £30.00

South Africa

Isondo, Chenin Blanc

A zesty white wine with plenty of good fruit and well balanced acidity (w)

2008 £15.00

Isondo Shiraz-Cinsault

A soft red without harsh tannins. A great value wine for most dishes (r)

2008 £15.00

Diemersdal Estate, Pinotage-Shiraz-Merlot

Deep red fruits and full yet ripe tannins display the house style of Diemersdal with its typical soft and well structured finish (r)

2006 £17.00

Diemersdal Estate, Sauvignon/Chenin Blanc

Aromatic, grassy wine, ripe melon flavours and crisp acidity, delightful family run/owned Estate from Stellenbosch (w)

2007 £17.00

New Zealand

Wild Rock Infamous Goose, Sauvignon Blanc, Marlborough

This is a classic Sauvignon Blanc. Lots of ripe fruit on the pallet but none of the overpowering aromas that can sometimes spoil less well made wines from this region (w)

2007 £18.00

Hunter's Pinot Noir, Jane Hunter, Wairau Valley

A great example of Pinot Noir. Sweet dark cherry and ripe plum fruits in equal amounts (r)

2007 £25.00

Dessert

Château Petit Vedrines, Sauternes, France

Made from 85% Semillon and 15% Sauvignon. Deep coloured with a nose full of honeyed botrytis. Rich yet impeccably balanced, with a good long finish. Second wine of Doisy Vedrines. Half bottle

2005 £21.00

Late Harvest Riesling, Paul Cluver, Nobel Elgin, South Africa

100% Weisser Reisling. With the wines excellent balance between sugar and acidity it works well with a variety of desserts including apple tarte tatin and dark chocolate dishes. It also works well with most cheeses. Half bottle

2007 £24.00

Muscat, Beaumes-de-Venise, France

Vidal Fleury is a renowned producer of this delightful sweet wine. Glorious grapey fruit aromas combine with well balanced acidity on the finish to make this the perfect match to any pudding

2007 £40.00

Port

Smith Woodhouse, 10 year-old Tawny

Matured in oak casks, this Tawny Port drinks well at either room temperature or chilled. Dried fruit and toffee on the nose. Full bodied with strong fruit tones

1998 £38.30

Smith Woodhouse LBV

Bright deep ruby colour. Brimming with aromas of red and black berry fruits, with very attractive floral nuances and a twist of pepper. A full bodied palate, with intense fruit flavours, excellent grip and a long, lingering finish

2003 £35.00

Croft, Quinta da Roeda

Attractive liquorice, chocolate, roasted coffee aromas, with a medium to full body and sweet tannins. Great value single quinta port from this well known estate in the heart of the Douro valley.

1995 £47.50

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Beverages

Cognac, Armagnac and Calvados

Hine VSOP

£52.00

The most delicate of Hine's cognacs, fruity aromas on the nose, a long mellow taste in the mouth.

Janneau VSOP Armagnac

£36.00

Aromas of plums with strong notes of vanilla. An elegant Armagnac, soft and subtle, and representative of the Janneau style.

Pierre Magloire Calvados

£32.00

A blend of Calvados with a minimum age of 10 years; floral and apple bouquet with remarkably smooth finish.

Corkage

Wine £10.00+vat per bottle | Champagne & Sparkling Wine £15.00+vat per bottle

A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 days prior to your event and leftovers should be collected within one week of the event. Goods left at after this will be subject to a storage charge of £7.50 per case, or part thereof, per week. We do not allow you to bring your own soft drinks, water, minerals, spirits, beers, fortified wines.

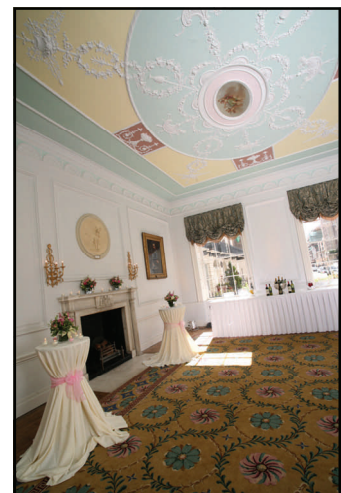
Cash Bars

The minimum spend for a cash bar is £250 inc. vat and can open at any point throughout the day. If this amount is not met, the difference will be charged to the client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend.

Vintages & prices are correct at time of publication; however they may be subject to change. In any eventuality we would offer a substitute vintage or wine.

Cash Bar Price List

House spirits with a mixer from	£4.25
Bottled beers selection from	£3.00
House wine by the glass	£3.75
Fruit juice and soft drinks by the glass from	£1.50
Pimms per Jug	£18.50





Your Wedding Menu

Silver Menu - £35.00 Per Person

Starter

Char-grilled asparagus with a beetroot and tarragon salad, glazed Somerset goats' cheese.

A salad of Serrano ham, sun blush tomato and black olive with parmesan focaccia crisp, extra virgin olive oil and balsamic dressing.

A timbale of smoked salmon, artichoke and wild mushroom with tomato salsa

Main

Baked salmon fillet with smoked garlic, baby spinach and a shallot and herb potato rosti, red wine beurre blanc sauce.

Pot-roasted Corn-fed chicken supreme wrapped in Parma ham, fricassee of wild mushrooms and minted peas, potato dauphinoise and Cep cream sauce.

Roasted beef sirloin with thyme chateaux potatoes, sautéed French bean bundle, parsnip purée and red wine sauce

Gold Menu - £40.00 Per Person

Starter

Tian of crab and smoked salmon with sesame oil topped with sour cream, basil and Szechaun dressing.

Ham hock and oyster mushroom terrine with a sage and apple compote.

Warm puff pastry tart of red onion marmalade, vine plum tomatoes and goats cheese with balsamic and pesto dressing.

Main

Oven baked sea bass fillet with braised baby pak choi and lemon grass, saffron cocotte potatoes, lemon butter cream sauce

Guinea fowl supreme stuffed with a wild mushroom and apricot mousse, buttered garlic fondant potato and an asparagus and tarragon cream sauce

Oven roasted Rump of Lamb and rosemary, served with a bubble and squeak cake, glazed baby vegetables and a minted pea puree with Madeira jus.



Please Choose a Dessert Course to Accompany the above-See Over the Page....



Your Wedding Menu

Platinum Menu - £45.00 Per Person

Starter

Tea smoked salmon fillet with watercress and spinach salad served with sauce gribiche

Confit duck and poached pear terrine with exotic cress salad and red onion marmalade

Smoked halibut rose with pickled vegetables and a lobster and lime dressing, served with exotic baby leaves

Main

Char-grilled tuna loin with a French bean, black olive sun blush tomato salad, topped with a poached quail egg, lemon vinaigrette

Scottish beef fillet with a shallot chive rosti, baby vegetables, ragoût of wild mushrooms, bacon and caramelized baby onions in a truffle cream sauce

Home smoked orange infused duck breast with sautéed spinach and sweet pimento peppers, truffle croquette potatoes, red wine jus

The Finale to your Delicious Meal... The Dessert

Warm pear and thyme tatin with a caramel sauce and a coffee liqueur ice cream

Classic lemon tart served with fresh berries and a strawberry coulis

Raspberry Pavlova with strawberry ice cream and a duo of berry coulis

Passion fruit crème brulee with a blackberry sorbet

Dark chocolate and mint bombe with maraschino cherries

Warm rhubarb and stem ginger crumble served with a shot glass of vanilla crème anglaise

Vanilla and berry fruit cheesecake with a blackcurrant sauce

All Menus include Fresh Bread Rolls and Butter, Half a Bottle of Mineral Water Per Person and Tea, Coffee, Petit Fours.

You will receive a complimentary menu tasting as part of your wedding package to taste the 3 course menu and the wine.



All prices exclude vat

Some items may contain traces of nuts.



Those Little Extras...

Parking

There are no parking facilities at Chandos House. The nearest car park is Harley Street or Cavendish Square. For details visit:

www.westminster.gov.uk/transportandstreets/parking/masterpark/harley.cfm

Payment

Please note: to confirm your event a signed and completed and signed copy of the terms and conditions is required. Upon signing, the non-refundable full room hire + vat is due. Should this not be adhered to, Chandos House reserves the right to cancel the event. We ask that your projected numbers of guests are given on signing. Minimum number of guests is 50.

Licence

Music and alcohol will stop being served at 11.00pm sharp with carriages at 11.30pm and 10:00pm on a Sunday or Bank Holiday.

Due to the listing of the building and local residence, live bands are not permitted. Background trios, quartets are allowed for the ceremony, drinks reception, and dinner. A DJ for dancing is permitted.

Registrars Details

Please contact the Westminster Registrar directly to book

Westminster Council House
Marylebone Road
London
NW1 5PT

T: (020) 7641 1161

F: (020) 7641 1246

www.westminster.gov.uk

registeroffice@westminster.gov.uk

Also...

Please organise your own favours, place cards and table plan to be delivered to the House a day before your wedding, please ensure all gifts are taken with you after the wedding. We do not take responsibility for anything left at Chandos House after the wedding.

We have a certain amount of nightlights you are welcome to use however please discuss with the event manager as it is always a good idea to bring some more yourself to avoid disappointment

Confetti inside or outside of Chandos House is not permitted

All prices are quoted excluding VAT.



Room Capacities & Floor Plans...

Civil Ceremony

Duke Room, First Floor
First Floor
Max 80 guests

Reception

Robert and James Adams
Rooms
Outside Garden Terrace
(weather permitting)
Ground Floor
Max 150 guests

Wedding Breakfast

Duke and Duchess Room
First Floor
Max 100 guests split
between the two rooms
60 Duke, 40 Duchess

Evening Reception

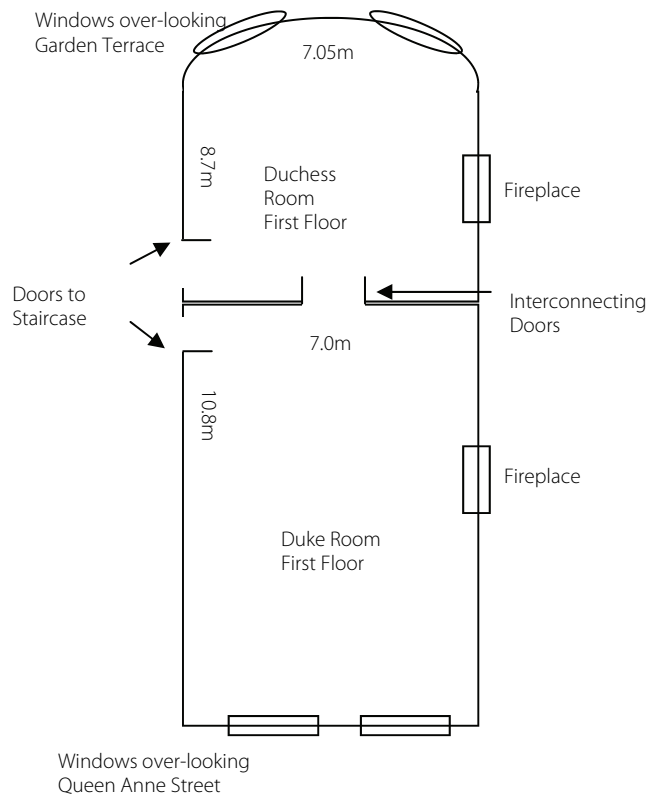
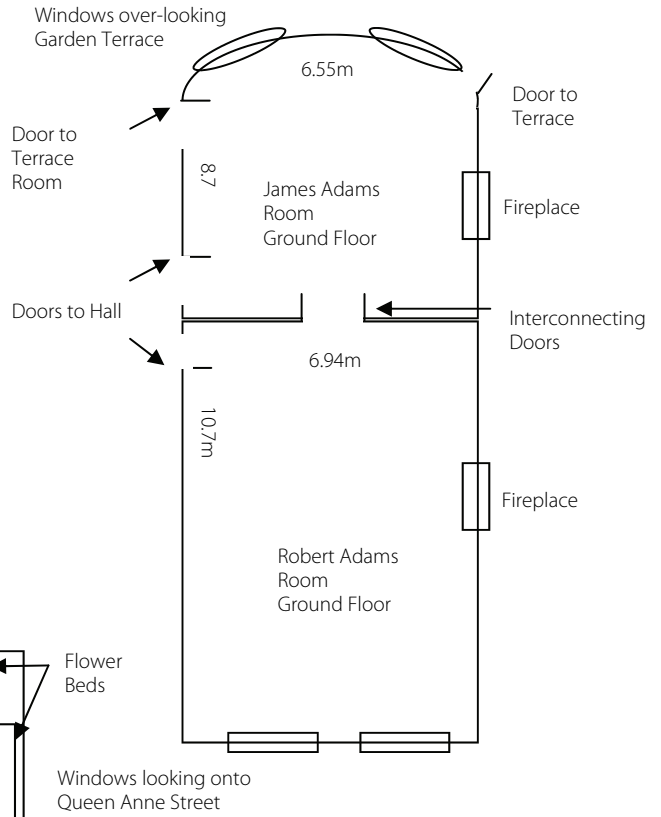
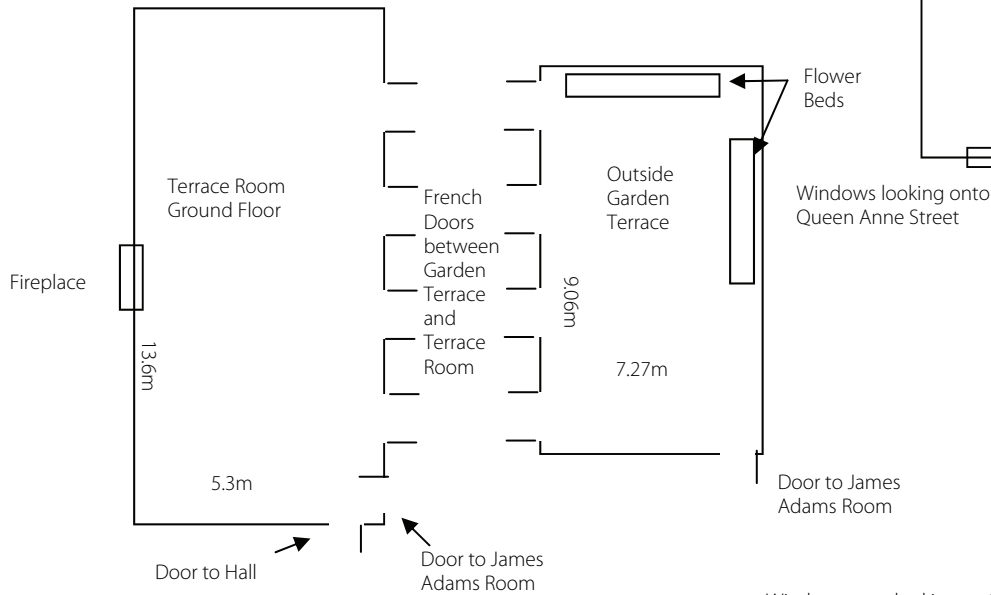
Robert and James Adams
Rooms
Outside Garden Terrace
(weather permitting)
Ground Floor
Max 150 guests

DJ and Dancing

Robert Adams Room
Ground Floor

Evening Buffet

Terrace Room
Ground Floor





Accommodation... For you and your Guests

For You...

A complimentary suite is given to the Bride and Groom on the day of the wedding, available from 1:00pm onwards. (subject to availability). Choose between Chinese and King George III.

For Your Guests...

Please contact Chandos House Reservations Team directly on 020 7290 3820 or Chandos.house@rsm.ac.uk. No bedroom bookings will be made by the events office.

Members' Rates are extended to wedding parties when four or more bedrooms are reserved (not including the complimentary suite).

Continental breakfast is included in all bedroom rates and is served in the Terrace Room each morning. Service on weekdays is 7:00am - 9:00am, weekends and bank holidays is 8:00am - 10:00am.

Floor	Room	Room Type	Bed Size	Additional Information	Rate
3rd	1	King	6 ft	Rear stair access only: 84 steps	£160.00
3rd	2	Large Double	5ft 6in	Can interconnect with Room 1	£175.00
3rd	3 Pink Room	King	6ft	Overlooks Terrace Garden	£185.00
3rd	4	Double	5ft	Smaller than 6, Skyline in Bathroom	£160.00
3rd	5	Double	5ft	Overlooks to the Front	£145.00
3rd	6	Double	5ft	Overlooks to the Front	£175.00
2nd	7 Hummingbird Room	Twin	2x 3ft	Rear stair access only: 65 steps	£185.00
2nd	8 Indian Room	King	6ft	Can interconnect with Room 7	£210.00
2nd	9 Chinese Suite	King	6ft	Bay window and lounge	£250.00
2nd	10 King George Suite	King	6ft	South facing and lounge	£250.00
2nd	11 Green Room	Double	5ft	South facing	£175.00
1st	12 Duchess Room	King	6ft	Rear stair access 31 steps	£175.00
LG	14	Double	5ft	Overlooks on Patio (large window)	£145.00
LG	15	Double	5ft	Overlooks on Patio (no bathtub)	£145.00
LG	16	Double	5ft	Large window	£145.00
LG	17	Double	5ft	Accessible (No bathtub)	£145.00
LG	18	Twin	2x 3ft	Overlooks to the front (large window)	£145.00



All Rates are valid for 2011.



Map & Alternative Accommodation



Should you require accommodation other than at Chandos House, below is a suggested list of hotels* nearby.

The Grange Fitzrovia

20-28 Bolsover Street, London, W1W 5NB

Tel: 020 7467 7000

Email: fitzrovia@grangehotels.com

Web: www.grangehotels.com

The Grange Langham Court Hotel

31 – 35 Langham Street, London, W1W 6BU

Tel: 020 7436 6622

Email: langham@grangehotels.com

Web: www.grangehotels.com

* Please note that Chandos House is not affiliated nor does it guarantee any of the hotels. We have a preferred rate with the above—when booking a room, please quote 'The Royal Society of Medicine'



Suggested Timings.....

To help you plan your special day, I have detailed an example of the timings you could use for your day below. *

- 13:30—Ceremony
- 14:00—Ceremony Ends, Reception Begins
- 14:00—Reception Drinks Served
- 14:15—Canapés to be Served
- 15:30—Announcement of the Wedding Breakfast
- 15:45—Water and Wine to be served
- 15:50—Entrance of the Couple
- 16:00—Wedding Breakfast to be served
- 18:00—Speeches
- 18:30—Guests move downstairs
- 18:30—Evening guests arrive
- 19:00—Cake Cutting & First Dance
- 19:15—Evening entertainment commences
- 20:30—Evening Food to be served
- 23:00—Bar Closes
- 23:30—Carriages for guests



(Based on civil ceremony at Chandos House. These timings are only suggested and are to you an idea of the timescales involved whilst planning your day at Chandos House).

Wedding Check List.....

- Wedding Venue & Deposit
- Site Visit with Suppliers
- Guest List, Save the Date Cards, Invitations
- Choose Best Man, Bridesmaids and Ushers
- Wedding Insurance
- Registrars/Minister/Church
- Order the Cake, Final Design Later
- Book Photographer/Video
- Book Honeymoon, vaccinations
- Book DJ/Musicians
- Hairdresser / Make Up—Trials
- Transport
- Wedding Dress / Veil
- Shoes and Accessories
- Lingerie / Hosiery / Garter
- Jewellery
- Bridesmaid's Dresses / Shoes
- Groom's, Groomsman's, Ushers Suits
- Wedding Rings
- Wedding Stationary
- Flowers
- Bedrooms
- Children's Entertainment
- Going Away Outfit
- Honeymoon Clothing
- Menu Chosen
- Wine/Bar Drinks Chosen
- Table Decorations
- Stag/Hen Parties
- Chair Covers
- Guest Book
- Gifts for Attendants
- Favours for Guests
- Change to bride's married name—Bank, Credit Cards, Utility Bills etc
- Speeches

