



# Jones & Sons

Wedding Pack



## THE LITTLE DETAILS

DIVERSE AND VERSATILE EVENTS SPACE CAN  
HOST ANYTHING FROM A 30 GUEST WEDDING  
TO 110

-----

SCREEN, PROJECTOR & WIRELESS MIC  
AVAILABLE

-----

LIVE MUSIC & DJ PERMITTED OR SIMPLY PLUG  
INTO A PLAYLIST

-----

MINIMUM SPEND BASIS

-----

ACCESS: 10AM UNTIL MIDNIGHT  
LATE LICENCE CAN BE OBTAINED UNTILL 1AM



## CAPACITY

230  
STANDING

-----

110  
SEATED MAIN ROOM

-----

160  
SEATED BOTH ROOMS

## PRICING

MINIMUM SPEND BASIS

-----

JANUARY-NOVEMBER

DAY DEPENDENT

Monday-Thursday £7500

Friday £10000

Saturday £13000

Sunday £10000

DECEMBER

DAY DEPENDENT

Monday-Thursday £1000

Friday £13000

Saturday £17000

Sunday £13000







## EXTRAS

TABLE CLOTHS & LINEN NAPKINS AT EXTRA  
COST ON TOP OF MINIMUM SPEND

## I INCLUDED

STAFF

---

TABLES & CHAIRS

---

CROCKERY & GLASSWEAR

---

MENU & DRINKS TASTING

---







# Drink Packages

## **DRINKS PACKAGE ONE (PER PERSON) £20**

1 GLASS OF HOUSE PROSECCO FOR ARRIVAL  
HALF A BOTTLE OF HOUSE WINE ON THE TABLE  
TAP WATER ON THE TABLE

## **DRINKS PACKAGE TWO (PER PERSON) £28**

1 GLASS OF HOUSE PROSECCO FOR ARRIVAL  
HALF A BOTTLE OF HOUSE WINE ON THE TABLE  
1 GLASS OF HOUSE PROSECCO FOR MAIN SPEECH OR AFTER DINNER  
COCKTAIL  
TAP WATER ON THE TABLE

## **DRINKS PACKAGE THREE (PER PERSON) £35**

2 GLASS OF HOUSE PROSECCO FOR ARRIVAL  
HALF A BOTTLE OF HOUSE WINE ON THE TABLE  
1 GLASS OF HOUSE PROSECCO FOR MAIN SPEECH OR COCKTAIL  
AFTER DINNER  
TAP WATER ON THE TABLE

## **DRINKS PACKAGE FOUR (PER PERSON) £42**

3 GLASS OF HOUSE PROSECCO FOR ARRIVAL  
HALF A BOTTLE OF HOUSE WINE ON THE TABLE  
1 GLASS OF HOUSE PROSECCO FOR MAIN SPEECH OR COCKTAIL  
AFTER DINNER  
BOTTLED WATER ON THE TABLE (STILL & SPARKLING)

**OR LETS CREATE YOUR OWN PACKAGE**





## BESPOKE MENU

---

AT JONES & SONS WE PRIVDE OURSELVES IN THE ABILITY TO CREATE RESTURANT QUALITY DISHES ON MASS. FRESHLY PREPARED ON YOUR WEDDING DAY AND SERVED TO YOU AND YOUR GUESTS BY OUR AMAZING TEAM. WHETHER YOU ARE AFTER A THREE COURSE MEAL OR FEASTING STYLE BOARDS WE NEVER COMPROMISE ON QUALITY.

PRICING RANGES FROM £38-£55 PER HEAD FOR A THREE COURSE MEAL

CANAPES ARE £2.50 PER CANAPE

EVENING BOWL FOOD/SLIDERS ARE £5 PER PORTION





# Jones & Sons

## Wedding Breakfast Menu – *Spring/Summer*

### Canapés

Chicken Liver Parfait Choux Bun, Truffle  
Crispy Ham Hock, Pea Ketchup  
Iberico Ham, Peach, Buffalo Ricotta, Croute  
Herefordshire Rib Eye, Chip, Béarnaise

Citrus Cured Scallop, Crème Fraiche, Caviar  
Sea Bass Ceviche, Crispy Tortilla  
Crab Benedict, Quail Egg, Hollandaise, Blini  
Smoked Salmon, Cream Cheese, Salmon Roe  
Goats Cheesecake, Pickled Beetroot (v)  
Stichelton Beignet, Grape Jelly (v)  
Heritage Tomato, Black Olive Tapenade, Croute (vg)  
Pearl Barley, Artichoke, Almond (vg)

### Starters

Chargrilled Peach, Cumbrian Air Cured Ham, Truffle Honey, Buffalo Ricotta  
Wagyu Beef Tartare, Confit Egg Yolk, Ponzu, Sesame Crumb  
Iberico Pork Carpaccio, Black Garlic Ketchup, Duck Fat Crumb, Spring Onions, Pickled Shallots  
Chicken Liver Parfait, Rhubarb Jelly, Bacon Crisp, Brioche

Sea Bass Carpaccio, Lime & Jalapeno Gel, Pickled Red Onion, Thai Basil  
Torchd Mackerel, Smoked Melon, Kohlrabi, Pommery  
Sea Trout Ceviche, Pomegranate, Hibiscus, Crispy Shallots  
Seared Scallops, Oyster Emulsion, Granny Smith, Caviar

Stracciatella, Citrus, Fennel, Mint, Rye Crisp (v)  
Lightly Battered Courgette Flower, Goats Curd, Honey, Tomato Concasse (v)  
Heritage Tomato Panzanella, Romesco (vg)  
White & Green Asparagus, Smoked Almonds, Wild Garlic Pesto (vg)

### Mains

Rib Eye, Watercress, Béarnaise or Chimichurri  
Lamb Cutlets, Wild Garlic, Goats Curd, Radish  
Corn Fed Chicken Supreme, Quail Egg, Anchovy Sour Cream, Bacon Crumb, Grilled Baby Gem  
Slow Cooked Ginger & Soy Short Rib, Braised Daikon, Tempura Spring Onion  
Iberico Pork Shoulder, Chimichurri, Smoked Tomatoes, Alliums

Honey Miso Cod, Clam Dashi, Smoked Leek, Cucumber, Shiso  
Sea Trout, Crab Hollandaise, White Asparagus  
Gilthead Sea Bream, Chili, Garlic, Anchovies, Capers  
Lemon Sole, Shrimp Butter, Capers, Burnt Lemon Gel

Pan Fried Gnocchi, Wild Rocket, Sage, Taleggio (v)  
Summer Truffle & Parmesan Polenta, Artichoke, Crispy Kale (v)  
Pearl Barley Risotto, White Asparagus, Toasted Almonds, Lemon (vg)  
Roasted Aubergine, Romesco, Tempura Spring Onion, Smoked Almond Granola (vg)

### Sides

Charred Hispi, Chili Butter, Smoked Almonds, Hung Yoghurt (vg avail)  
Jersey Royals, Crispy Capers, Wild Garlic or Mint (vg avail)  
Truffle or Rosemary Fries (v, vg)  
Heritage Tomatoes, Basil (vg)  
Wild Rocket, Artichoke, Shaved Parmesan, Aged Balsamic (v)  
Purple Sprouting Broccoli, Shaved Almonds (vg)  
Comte Macaroni Cheese, Herb Crumb (v)

### Desserts

White Chocolate & Raspberry Eton Mess  
Chocolate Coffee Torte, Amaretti Cream, Candied Hazelnuts (vg avail)  
Torchd Lemon Tart, Rhubarb, Basil, Crème Fraiche  
Rum Caramel Pineapple, Pistachio, Coconut Chantilly (vg)  
Vanilla Panna Cotta, Strawberries, Toasted White Chocolate Crumb  
British Cheese, Onion Jam, Crackers

Head Chef: Kieran Hope

Please inform us of any allergies

# Jones & Sons

## Wedding Breakfast Menu – *Autumn/Winter*

### Canapés

Crispy Lamb Belly, Smoked Aubergine, Hung Yoghurt  
Smoked Duck, Chicory, Chestnut, Clementine  
Herefordshire Rib Eye, Chip, Béarnaise  
Korean Pork Belly, Kimchi, Crackling

Smoked Haddock Croquette, Tartare, Trout Roe  
Smoked Salmon, Quail Egg, Hollandaise, Blini  
Seared Scallop, Squid Ink, Bacon Crumb  
Citrus Cured Sea Bass, Caviar, Crème Fraiche, Blini

Montgomery Cheddar Beignet, Quince (v)  
Goats Cheese, Pistachio, Beetroot (v)  
Pearl Barley, Mushroom Caramel, Cep (vg)  
Mushroom & Chestnut Pâté, Cranberry, Croute (vg)

### Starters

Duck Croquettes, Plum Sauce, Spring Onion, Pickled Cucumber  
Beef Carpaccio, Truffle Emulsion, Wild Rocket, Pecorino, Rye Crisp  
Pork & Pistachio Terrine, Apricot, Brioche  
Foie Gras & Truffle Ravioli, Game Consommé

Lobster & Prawn Ravioli, Lobster Bisque, Caviar  
Maple Glazed Scallops, Chestnut Cream, Granny Smith, Parsnip Crisp  
Juniper Cured Salmon, Beetroot & Celeriac Remoulade, Rye  
Mackerel Ceviche, Horseradish, Pickled Cucumber, Radish

Burrata, Fig, Smoked Tomatoes, Pickled Shallots, Sourdough (v)  
Ricotta & Egg Ravioli, Sage Butter (v)  
Crispy Miso Aubergine, Pickled Daikon, Sesame (vg)  
Pearl Barley Risotto, Wild Mushroom, Artichoke Crisp (vg)

### Mains

Beef Wellington, Oxtail Jus  
Rib Eye, Seasonal Alliums  
Slow Cooked Short Rib, Watercress & Horseradish Cream  
Welsh Lamb Rump, Heritage Carrots, Goats Curd, Rosemary Jus  
Venison Haunch, Truffled Celeriac, Damson Jus, Baby Gem  
Rose Veal, Cep Powder, Mushroom Caramel, Nasturtium

Brown Butter Poached Halibut, Beluga Lentils, Caviar, Sea Aster  
Chargrilled Monkfish, Celeriac, Crème Fraiche, Mushroom Dashi  
Stone Bass, Clams, Confit Fennel, Whey Emulsion  
Sea Bream, Seasonal Alliums

Squash & Celeriac Gratin, Beetroot, Waterloo Soft, Parsnip Crisps (v)  
Roscoff Onion Tarte Tatin, Goats Curd, Watercress (v)  
Maple Glazed Salsify, Puffed Barley, Artichoke, Almond, Crispy Kale (vg)  
Gnocchi, Champagne, Butternut Squash, Sage (vg)

### Sides

Black Garlic Mash (vg avail)  
Truffle Dauphinoise (vg avail)  
Truffle or Rosemary Fries (v, vg)  
Comte Macaroni Cheese, Herb Crumb (v)  
Cavolo Nero, Hazelnut Pesto (vg avail)  
Brussel Sprouts, Chestnuts, Stilton, Lardons  
Tender Stem Broccoli, Smoked Almonds (vg)  
Radicchio, Pear, Pickled Walnut (vg)

### Desserts

Sticky Toffee Pudding, Clotted Cream  
Spiced Pear & Blackberry Crumble, Brandy Custard (vg)  
Millionaires Tart, Crème Fraiche  
Treacle Tart, Clotted Cream  
Dark Chocolate & Coffee Mousse, Toasted White Chocolate, Praline Crumb (vg avail)  
Custard Tart, Blackberries  
British Cheese, Onion Jam, Crackers

Head Chef: Kieran Hope

Please inform us of any allergies





# Wedding Planner Packages

## ON THE DAY MANAGEMENT

£500

YOU'VE DONE ALL THE HARD WORK PLANNING AND NOW WANT TO ENJOY THE DAY IN THE KNOWLEDGE THAT IT WILL RUN SEAMLESSLY.

I WILL ARRANGE THE SET UP AND PACK DOWN AND MANAGE THE SCHEDULING FOR THE DAY. AS WELL AS BE THERE THE DAY BEFORE AND AFTER FOR ANY DROP OF OR COLLECTIONS.

I WILL BE THERE THROUGHOUT THE WEDDING DAY TO COORDINATE AND MANAGE TIMELINES DEALING WITH ANY LAST-MINUTE CHALLENGES ALLOWING YOU AND YOUR GUESTS TO FULLY RELAX AND ENJOY THE CELEBRATIONS.

I CAN PROVIDE MENUS, NAMECARDS & TABLE NUMBERS UPON REQUEST IN ADVANCE SHOULD YOU WANT TO TAKE THAT OFF YOUR SHOULDERS.



# Jones & Sons

UNIT 2G STAMFORD

WORKS LONDON

N168JH

-----

[EVENTS@JONESANDSONSDALSTON.COM](mailto:EVENTS@JONESANDSONSDALSTON.COM)

<http://www.jonesandsonsdalston.com/>

## FURNITURE

ALL TABLES, CHAIRS, CUTLERY, CROCKERY AND GLASSWEAR PROVIDED

## SUPPLIERS

WE CAN SEND YOU A LIST OF SUPPLIERS THAT HAVE WORKED AT THE VENUE BEFORE. HOWEVER FEEL FREE TO USE ANYONE YOU WISH

## ENTERTAINMENT

LIVE MUSIC & DJS ARE PERMITTED BUT YOU WILL NEED TO PROVIDE A PA SYSTEM. WE HAVE SPEAKERS AVAILABLE

## DELIVERIES

ALL DELIVERIES & COLLECTOR ARE TO BE MADE WITHIN THE HOURS OF HIRE UNLESS PREVIOUSLY ARRANGED

## ACCESS

2PM -8PM THE DAY BEFORE DEPENDING IF WE HAVE ANOTHER EVENT

10AM UNTIL 1AM

## CATERING

WE DON'T ALLOW EXTERNAL CATERING BUT JONES AND SONS IS RENOWNED FOR ITS EXCEPTIONAL WEDDING CATERING

## INSURANCE

WE REQUIRE ALL SUPPLIERS TO HAVE WEDDING PUBLIC LIABILITY INSURANCE. ALL DOCUMENTS MUST BE PROVIDED PRIOR TO THE EVENT.

## PHOTOGRAPHY

WE RESERVE THE RIGHT TO TAKE PHOTOGRAPHS OF YOUR EVENT LAYOUT PLEASE LET US KNOW IF WE CAN USE PHOTOGRAPHS FROM YOUR WEDDING AFTER

HOWEVER YOU CAN REQUEST WE DON'T USE ANY

## TRANSPORT

NEAREST STATION IS DALSTON JUNCTION OR DALSTON KINGSLAND  
CAR PARK GILLET STREET CAR PARK  
PAID STREET PARKING ON RESEDENTIAL ROADS