

*The Lansdowne Club
Weddings*





The Lansdowne Club

A Unique and Stunning Wedding Venue in the Heart of London's Mayfair...

Set in the heart of Mayfair, just off Berkeley Square in the West End, the Lansdowne Club is a haven of tranquillity where 18th century grandeur meets stylish art deco glamour.

Whether you are looking for a romantic and charming venue for a civil ceremony, an elegant al fresco champagne reception, or a sumptuous wedding breakfast in spectacularly breathtaking surroundings, the Lansdowne Club offers you the perfect setting for an unforgettable wedding day, the memory of which will stay with you and your guests forever.

The Club is licenced for civil marriage or partnership ceremonies for 50-150 guests in either the intimate Robert Adam Drawing Room for up to 80, or the stunning Ballroom for up to 150.

Our delightful Courtyard and Winter Garden provide a picturesque surrounding for your champagne reception and wedding photographs, followed by wedding breakfast and evening reception in the beautiful Ballroom.

We will also provide catering for your wedding, which is sure to suit any taste and budget, from our own kitchen.

The Club has 72 luxurious en-suite bedrooms available providing excellent value and convenience for your wedding party and guests.

We will be delighted to talk through your requirements with you. In addition to discussing menus and wines we would be pleased to offer recommendations with regard to your entertainment, photographer, wedding cake, toastmaster, flowers, transport and after dinner bar. The staff at the Lansdowne Club are dedicated to ensuring your special day will be a day to remember, whilst striving to ensure the planning of your event is as stress free as possible.

If you would like to view some photographs taken at Lansdowne weddings please visit the Weddings page on our website: www.LansdowneClub.com, and view the Wedding Album.

For further information, to make a booking or to schedule an appointment to come and have a look round the club please do not hesitate to contact me.

I look forward to welcoming you to the Lansdowne Club.

Yours sincerely,

Lucy Mannering
Events Manager

T: 020 7318 6117

F: 020 7318 6124

E: LucyMannering@LansdowneClub.com





The Lansdowne Club

Room Capacities

Room	Location	Room styles			
		Ceremony	Dinner Long Table	Dinner Round Tables	Standing Reception
Ballroom	Ground floor	150	66	150	200
Adam Room (civil marriage and partnership ceremonies only)	Ground floor	70	N/A	N/A	100

Room Hire Charges

Room	Non-member	Member
Ballroom (Dry Hire)	£7,000.00	£6,000.00
Ballroom or Adam Room for Civil Ceremony	£800.00	£600.00
Courtyard and Winter Garden	£500.00	No charge

- Ballroom hire for the wedding reception is included in our wedding packages. Above rates are for dry hire (own caterers) or ceremony use only
- Please note there is a minimum overall wedding spend of £7,000.00 for weddings held during peak periods
- A 10% service charge will be added to the total of all event invoices
- All prices are inclusive of VAT at the current rate







The Lansdowne Club

Wedding Packages

Mayfair Package includes:

- ♥ Hire of the Ballroom from 12 noon until 12:30am for wedding reception (including furniture, linen, crockery, cutlery, glassware and staff)
- ♥ Use of the Courtyard and Winter Garden
- ♥ Champagne reception for one hour including a soft drink option
- ♥ Canapés served during the drinks reception
- ♥ 3 course meal followed by coffee and chocolates (see over for menu options)
- ♥ Wine and water with the meal
- ♥ Champagne to toast
- ♥ Optional candelabra, mirrors and tealight candles for the tables
- ♥ Wedding cake stand and knife
- ♥ Attended cloakroom facility
- ♥ Complimentary suite for the happy couple on the wedding night
- ♥ PA system and microphone for speeches
- ♥ Large floral arrangement in the entrance hall
- ♥ Supplementary late charge (£200.00)
- ♥ Service and VAT

Lansdowne Members £110.00 per person

Non-Members £135.00 per person

Berkeley Package includes:

- ♥ Hire of the Ballroom from 12 noon until 12:30am for wedding reception (including furniture, linen, crockery, cutlery, glassware and staff)
- ♥ Use of the Courtyard and Winter Garden
- ♥ Pimms reception including a soft drink option
- ♥ Nuts and crisps served during the drinks reception
- ♥ 3 Course meal followed by coffee and chocolates (see over for menu options)
- ♥ Wine and water with the meal
- ♥ Sparkling wine to toast
- ♥ Optional candelabra, mirrors and tealight candles for the tables
- ♥ Wedding cake stand and knife
- ♥ Attended cloakroom facility
- ♥ Complimentary suite for the happy couple on the wedding night
- ♥ PA system and microphone for speeches
- ♥ Large floral arrangement in the entrance hall
- ♥ Supplementary late charge (£200.00)
- ♥ Service and VAT

Lansdowne Members £95.00 per person

Non-Members £120.00 per person

(Please note that from April – September the Berkeley Package is only available on Fridays or Sundays)

Packages do not include hire of a ceremony room, drinks from the after dinner bar or evening buffet



The Lansdowne Club

Wedding Package Menu Selector

Starters (please select one)

1. Hot Smoked Salmon served with Beetroot Gel, Crème Fraiche and a Long Rye Wafer with Mustard and Cress
2. Whisky Cured Salmon with Horseradish Mayo, Brioche Croutes and a Lemon and Honey Dressing
3. Seafood Cocktail (prawns, crab and cockles) with Bloody Mary Jelly and Fennel Seed Straw
4. Seared Yellowfin Tuna with Vegetables a la Grecque
5. Lansdowne Chicken Liver and Foie Gras Parfait with Seasonal Chutney and Soda Bread
6. Parma Ham, Grilled Asparagus and Goat's Cheese Salad with Rocket and Aged Balsamic Vinegar
7. Smoked Chicken with a Chicory and Pea Salad and a Honey Yoghurt Dressing
8. Lansdowne Chicken Caesar Salad with Anchovies and Parmesan
9. Beef Carpaccio with Asian Flavours
10. Ballotine of Ham Hock and Peppercorn served with Irish Soda Bread, Apple Compote, Caper Berries and Cornichons
11. Leek and Goat's Cheese Tart with Olive Paint and a Rocket Salad (v)
12. Tomato and Mozzarella Salad with Rocket and a Pesto Dressing (v)
13. Textures of Seasonal Vegetables with Pecans, Herbs and a Bloody Mary Dressing (v)
14. Butternut Squash Pannacotta with Chargrilled Corn, Marinated Artichokes and a Red Wine and Port Reduction (v)
15. Roasted Beets with Goat's Curd, Pickled Walnuts, Wild Rocket and a Honey Dressing (v)

Main Courses (please select one)

16. Roast English Chicken accompanied by Colcannon Potato, Seasonal Roasted Vegetables and a Mushroom Sauce
17. Corn-Fed Chicken served with Basil Linguine, Saffron and a Summer Vegetable Broth
18. Roast Breast of Guinea Fowl with Fondant Potato, French Beans, Wild Mushrooms, Glazed Onion and a Merlot Jus
19. Roast Loin of Suffolk Pork served with Celeriac and Potato Dauphinoise, Salt Baked Carrot, Apple and a Saffron Sauce
20. Honey Roast Duck Breast with Vegetable Gratin, Roasted Cocotte Potatoes, Braised Red Cabbage and a Ginger and Cumin Sauce
21. Roast Chump of English Lamb with Crushed Minted Peas, Dauphinoise Potatoes, a Carrot Bundle and a Light Herb Jus
22. Sirloin of Roast Beef served on a Rosti Potato with Cocotte Vegetables, King Oyster Mushrooms and Truffle Sauce
23. Seared Scottish Salmon with Beetroot and Ricotta Tortellini, Baby Leeks, Savoy Cabbage and a Saffron Cream Sauce
24. Roasted Seabass with Olive Oil Crushed New Potatoes, Bok Choi and Fennel and Basil Butter Sauce
25. Lightly Salted Cornish Cod with Mussel and Clam Chowder and Cocotte Vegetables

Continued over...



The Lansdowne Club

Vegetarian Main Courses (please select one)

26. Emmenthal and Leek Tortellini with Squash Velouté and Charred Leeks
27. Seasonal Wild Mushroom and Herb Risotto with Taleggio Bon Bons and Basil Oil
28. Roasted Vegetable Gateaux with Spinach Gnocchi, Chargrilled Baby Aubergines and Tomato and Basil Sauce
29. Marinated Grilled Halloumi with Tomato Cous Cous, Roasted Mediterranean Vegetables and a Saffron and Apricot Dressing
30. Crispy Tempura Vegetables with Fattoush Salad and a Roasted Garlic and Herb Dressing
31. Baked Spinach Gnocchi with Roasted Mediterranean Vegetables, Rocket and Parmesan Salad and a Tomato and Basil Sauce

Desserts (please select one)

32. Classic French Apple Tart with Crème Fraiche and Apple Crisps
33. Trio of Lemon (lemon meringue with lemon curd and confit of lemon)
34. Orange Crème Brulée served with Orange Sable Biscuit
35. Vanilla and Caramel Cheesecake with Caramelised Pecans and Maple and Pecan Ice Cream
36. White Chocolate and Peach Delice with a Peach Sorbet Cup
37. Champagne and Berry Trifle
38. White Chocolate and Pistachio Blondie with Baileys Ice Cream and Dark Chocolate Ganache

Also included: Filtered Coffee and Tea served with Lansdowne Chocolates

Please note that a **set menu** must be selected from the above for **all** guests
Special dietary requirements can be catered for
but must be confirmed 3 days prior to your event.



The Lansdowne Club

Canapés Menu Selector

(Please select 5 – Mayfair Package only)

1. Mini Yorkshire Puddings with Roast Beef and Horseradish
2. Mini Cumberland Sausages with a Honey and Mustard Dip
3. King Prawn wrapped in Potato Spaghetti
4. Smoked Haddock Arancini with a Tomato and Chilli Dip
5. Tempura of Vegetables with a Miso Dip (v)
6. Manchego Croquettes with Tomato Chutney (v)
7. Crushed Pea, Artichoke and Ricotta Tartlet (v)
8. Crisp Tomato, Basil and Mozzarella Gnocchi with Black Olive Dip (v)
9. Garlic Bruschetta with Smoked Chicken
10. Melon wrapped in Parma Ham with Fig Mascarpone
11. Smoked Salmon and Horseradish Roulade on Pumpnickel Bread topped with Caviar





The Lansdowne Club

Wedding Accommodation Rates 2016

BEDROOM CATEGORY	Wedding Rate (Fri – Sun)	
	OCCUPANCY	
SUITE	Double	Single
King Size Bed Larger Sitting Room Area	£235	£210
DOUBLE	Double	Single
Queen Size Bed	£205	£135
TWIN	Double	Single
2 x Single Beds	£205	£135
STANDARD	Double	Single
Standard Double Bed	£190	£125

Please note all rates are subject to change at the Committees discretion and without prior notice. The above rates are accurate only at the time the brochure was printed, and increase annually on 1st January. Guests will pay the bedroom rates in operation on the day they check-out

1. All bedrooms are ensuite and include air conditioning, TV and tea/coffee making facilities, along with a personal safe and hairdryer
2. Weekend and Wedding Rates are inclusive of a Full English Breakfast, served between 8.00 and 11.00am on Saturday and Sunday and 7.00 and 10.00am on Monday. Midweek rates are inclusive of a Continental Breakfast. Should there be more than 10 bedrooms connected to a function, breakfast will be served in a private function room for these guests instead of the Dining Room, subject to availability
3. Check-in is from 2pm on the date of arrival. Latest check-out is 11.00am on the date of departure
4. Rooms are subject to availability and cannot be guaranteed. Please make your bookings directly with reception on 020 7629 7200 and please state the name of the function you are attending
5. Children are welcome at the weekends and may be accommodated on an occasional bed in their parents' room (suite only) for an additional £20 charge per night, subject to extra beds being available
6. The Club's dress code is jackets for gentlemen and smart dress for women. The Club operates a relaxed dress code at weekends and jackets are not necessary. Jeans and trainers are not permitted at any time within the Club, with the exception of the Sports Area
7. Cancellations are permitted up to 5 days prior to arrival; otherwise a cancellation fee will be charged
8. All reservations must be confirmed by credit card. Reservations not confirmed wither in writing or by credit/debit card will be cancelled at 12 noon 5 days prior to arrival





The Lansdowne Club

Evening Buffet Menu A

Sandwiches

1. Mixed Platter of Sandwiches

Cold Bites (please select 3)

2. Smoked Salmon Parcels on Granary Bread
3. Teriyaki Mackerel with Asian Coleslaw
4. Caesar Salad with Rotisserie Chicken
5. Greek Salad with Marinated Lamb Fillet
6. Pork Pie with Apricot Chutney
7. Scotch Quail's Eggs with Sauce Gribiche
8. Houmous and Warm Flat Breads (v)
9. Caramelised Red Onion and Mature Cheddar Cheese Tarts (v)
10. Roasted Pepper and Goat's Cheese Crostinis (v)

Hot Bites (please select 3)

11. Mini Beefburgers with French Fries
12. Coconut Crusted Fish Bon-Bon with Curried Mayonnaise
13. Mini Fish and Chips with Homemade Tartare Sauce
14. Crispy Calamari with Aioli
15. Filo Prawns with Lemon Mayonnaise
16. Duck Spring Rolls with Spiced Plum Jam
17. Prawn Toasts with Sweet and Sour Plum Sauce
18. Spinach Samosas with a Spiced Carrot Dip (v)
19. Mini Vegetable Kebabs (v)
20. Crispy Goat's Cheese with an Olive Tapenade (v)

£20.00 per person

Evening Buffet Menu B

Mini Beefburgers in Buns	£4.00 per person
Mini Hot Dogs	£4.00 per person
Mini Pizzas (v)	£4.00 per person
Bacon Baps	£3.00 per person
Sausage Baps	£3.00 per person
Cones of Chips	£2.50 per person

Both evening buffets are only available for minimum numbers of 50 people per item

A barbeque menu or hog roast are also available for your evening buffet during the Summer months – please ask our Wedding Coordinator for further details.



The Lansdowne Club
Wine List

Champagne and Sparkling Wine

	Member	Non-Member
1. Prosecco DOCG Superiore Le Manzane NV <i>Veneto, Italy</i> Intensely fruity aroma with clear hints of ripe golden apple	£26.00	£35.00
2. Beaumet Champagne NV <i>Reims, France</i> Distinguished, elegant and dry with a creamy, nutty and fruity flavour	£44.00	£55.00
3. Louis Roederer Brut 1 ^{er} Cru NV <i>Reims, France</i> Full and generous on the palate, a complex wine that is both powerful and modern, a classic	£75.00	£90.00

White Wine

4. Côtes de Duras Sauvignon Blanc 2015 <i>South West France</i> An aromatic nose of raw blackcurrants and freshly cut grass. Fresh and fruity with good balance and structure	£18.00	£21.00
5. Muscadet de Sevre et Maine sur Lie, Domaine Du Manoir 2014 <i>Loire Valley, France</i> Very complex, showing lovely flavours of citrus and elderflower, with soft acidity	£22.00	£28.00
6. Slowine Chenin Blanc - Sauvignon Blanc 2015 <i>Overberg, South Africa</i> 85% Chenin Blanc but the Sauvignon really comes through on the nose. Freshness combines with nuttiness and a creamy texture	£22.00	£28.00
7. Bacchus, New Hall Vineyards 2014 <i>Essex, England</i> Lime, apples and nettles on the nose. The palate is alive with Lemon/lime acidity and an attractive, flinty minerality	£24.00	£31.00
8. Bishop's Leap Sauvignon Blanc 2013 <i>Marlborough, New Zealand</i> Fresh and lively aromas of passionfruit, limes and floral notes. Vibrant palate with delicious ripe fruit	£24.00	£31.00
9. Gavi del Comune di Gavi DOCG 'Fossili' 2014 <i>Piedmont, Italy</i> Aromas of citrus fruit with floral undertones. Prominent mineral sensations, long finish with balance and good structure	£24.00	£31.00
10. Chablis "Les Vieilles Vignes", Domaine Pascal Bouchard 2014 <i>Burgundy, France</i> This wine shows great complexity: flinty and lively mineral expression on a fruit of great concentration and ripeness	£30.00	£40.00
11. Sancerre Blanc, Henri Bourgeois 2013 <i>Loire Valley, France</i> With exotic fruit and citrus aromas, this subtle yet powerful wine finds its persistence and harmony in the exposition and quality of the terroir	£32.00	£45.00



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Red Wine

12. Saint Marc Reserve Merlot 2014 <i>Languedoc, France</i> This merlot is made in a fruity and easy to drink style whilst being charming and well-balanced. A fruity nose mixed with spicy notes of thyme and pepper	£18.00	£21.00
13. Berry Brothers Good Ordinary Claret 2013 <i>Bordeaux, France</i> Enduringly popular, this archetypal claret is deliciously quaffable with hints of soft red and blackberry fruit	£22.00	£28.00
14. Cabernet Sauvignon, In Situ Vineyard Selection 2013 <i>Valle de Aconcagua, Chile</i> Dark cherry and raspberry combined with a subtle sense of vanilla and tobacco aromas	£22.00	£28.00
15. Castillo de Tempranillo, Concavins Clos Montblanc, 2013 <i>Catalonia, Spain</i> Fresh aroma with floral scents, ripe fruits plum and fig. The wine is dense and fresh with silky tannins that lead to a good finish	£22.00	£28.00
16. Côtes du Rhône, Domaine De Beurenard 2013 <i>Rhône, France</i> Classic upmarket Côtes du Rhône, combining juicy red fruit with some of the minerality and spice you find in Châteauneuf	£24.00	£31.00
17. Château Lestrière Capmartin Rouge 2010 <i>Bordeaux, France</i> A medium bodied Bordeaux with good freshness on the palate and a nicely balanced finish	£26.00	£35.00
18. Malbec Finca Decero 'Remolinos Vineyard' 2012 <i>Agrelo, Argentina</i> Intense violet aromas, chased by a palate of raspberry flavours, very elegant	£28.00	£38.00
19. Chianti Classico Il Molino di Grace, DOCG 2011 <i>Tuscany, Italy</i> Lovely hints of wild berries that combine well with the aromas released by the wood of the barrels. A smooth and enjoyable Chianti	£28.00	£38.00
20. Neil Ellis Cabernet Sauvignon / Merlot 2012 <i>Stellenbosch, South Africa</i> Vibrant and aromatic with cassis, plum and spice notes, a complex wine with a long, refined finish	£30.00	£40.00
21. Rioja Marques de Murrieta Reserva 2010 <i>Rioja, Spain</i> A classic style of Rioja with strawberry, blackberry and rhubarb fruit flavours taking on vanilla and cocoa	£30.00	£40.00
22. Brouilly Château de Pierreux 2012 <i>Burgundy, France</i> Aromas of crushed red fruit, a good depth of flavour on the palate, with enough structure to balance the wealth of ripe, cherry fruits	£32.00	£45.00



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23. Meerlust Pinot Noir 2013 <i>Stellenbosch, South Africa</i> Pure Pinot fruit flavours, cherry and musk coupled with fresh acidity. The wine is complex with great elegance and finesse. Very fine lacy tannins on the finish	£34.00	£47.00
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Dessert Wine (375ml)

24. "La Pastourelle" Muscat de Beaumes de Venise, Delas 2012 <i>Rhône, France</i> Floral and citrusy on the palate, with delicate flavours balancing the sweetness and leaving a refreshing aftertaste	£22.00	£28.00
25. La Fleur D'Or Sauternes 2011 <i>Bordeaux, France</i> Inviting nose of creamy apricot, patisserie notes and a certain brightness, leads to a sweet and beautifully balanced palate	£36.00	£48.00
26. Sauska Tokaji Aszu 6 Puttonyos 2003 (500ml) <i>Tokaji, Hungary</i> Gorgeously rich yet precisely balanced, flavours of dried peach, apricot and toffee, all cut with a zesty citrus note	£68.00	£82.00

Port (750ml)

27. Ramos Pinto 2009 <i>Douro, Portugal</i>	£34.00	£47.00
28. Taylor's Late Bottled Vintage 2010 <i>Douro, Portugal</i>	£38.00	£50.00

Please note that the above rates are applicable from 1st January 2016
Rates increase annually on 1st January
Wines and vintages are subject to availability

For members, and non-members who wish to provide their own wine for events there is a corkage fee of £10.00 per bottle for wine, and £15.00 per bottle for sparkling wine or champagne. Standard sized bottles only – no magnums or jeroboams are permitted.



The Lansdowne Club

Terms and Conditions

Dress Code

The Club Dress Code must be adhered to by everyone entering the club including organisers and function guests/delegates. Men must wear a conventional jacket and collared shirt and ladies must be smartly dressed. Over the weekend there is a relaxed dress code where a jacket is not required, however, jeans, denim of any kind, casual trousers and trainers are not permitted at any time.

Payment

The quoted charges are due for payment 7 days prior to the event. Any further charges will be invoiced and require payment no later than 14 days after the event. A credit card guarantee must be given prior to the function and will be charged accordingly if no payment is made within the above time limits.

Staff Fund

The Club Rules do not allow members or guests to offer tips to the Club staff, However, a service charge of 10% will be added to the final function invoice (including room hire and staff transport charge)

Staff Transport

Any function concluding after 10.30pm will incur an additional charge of £200.00 for staff transport

Confirmation

To confirm a provisional booking, written confirmation (by letter, fax or e-mail) must be received, along with a **non-refundable** deposit of the full room hire charge within 14 days of the booking being taken. A provisional booking will be released if the deposit and written confirmation is not received within this time period

Deposits can be made via credit/debit card (Visa, Switch, Amex, Mastercard) or cheques made payable to Fitzmaurice House Plc

Cancellation by the Client

Should you wish to cancel your booking the cancellation policy is that the room hire deposit as detailed above is **non-refundable**. For cancellation made within 7 days of the event the full quoted charges will apply.

For Ballroom events only: There is a cancellation charge of 50% on all anticipated costs if cancellation occurs within 3 months of the event

Cancellation by the Club

The Club reserves the right to cancel or amend any reservation should the Club or any part of it be closed due to fire, natural disaster, employee dispute, alteration, demolition or order of any public authority, or if the client becomes insolvent, or enters into liquidation or receivership.

The Club reserved the right to cancel any function if it might prejudice the reputation of the Club. This is entirely at Management's discretion



The Lansdowne Club

General Conduct

The client will conduct the function in an orderly manner without causing a nuisance and in full compliance with the directives and requirements of the Club management and the Club Rules and Bye-Laws (copy available on request)

Mobile Phones

Mobile phones must be switched off on entry to the Club; use is permitted only in the hired function room

Attending Numbers

Approximate numbers for any function involving catering should be advised by the client at least 14 days prior to the event. Final numbers are required at least 3 full working days prior to the commencement of the function and these numbers advised will be the minimum number charged on the final invoice. The Club reserves the right to allocate an alternative private room to that reserved, should the guaranteed numbers fail to materialise.

Food and Beverages

The client will ensure that no food or beverage is brought into the Club by themselves or any of their guests unless previously agreed in writing by the club. The client agrees to pay the club for any food, beverage or other service not pre-arranged but made available on request

Damage to Club Property

The client, in accepting these Terms and Conditions, assures responsibility for any and all damage caused by him/her or any member of his/her party, whether in the function room hired or in any part of the Club. The Club reserves the right to request sight of the client's relevant insurance policy in place to cover the event.

Loss or Damage to Property

The Club shall not be responsible for the damage or loss of any merchandise or articles left in the club prior to, during and following a function. We remind you that when bringing in valuables including audio visual equipment, you do so at your own risk. The Club accepts no responsibility for loss or damage to any valuables left on the premises.

Children

Children of all ages are welcome at the club at the weekend (Friday – Sunday)
Children are the responsibility of the parents and must be under parental guidance at all times

Smoking

Smoked is **only** permitted in the Courtyard, smoking is **not** permitted in any other area of the club. Please note that the courtyard closes at 11.00pm, after this time any guests wishing to smoke must do so outside the main entrance.



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Useful Wedding Information

Wedding Ceremonies

If you are considering the possibility of holding your wedding ceremony at the Lansdowne Club as well as the reception, you will need to contact Westminster Registrars directly to organise your registrar for the day. Their telephone number is 020 7641 6840 and the charges are £390.00 for Saturdays or £465.00 for Sundays (valid at time of printing this document)

What's Included?

Included in the room hire charge we can provide either 5' or 6' round tables, 6' x 2'2" trestle tables, our chairs (chair covers or special types of chairs are not included) white linen tablecloths and napkins, all crockery, cutlery, glassware and staff. For an extra charge we can organise chair covers, special chairs, other sizes of tables or table linen in other colours. Further details can be provided on request.

Table Décor

We have some silver candelabra at the club which you would be welcome to use as your centrepieces free of charge. We also have small glass tealight holders as well as a limited number of votives for tealights. We even provide the candles free of charge!

We also have square mirrors for the centre of the tables which are very effective for either the candelabra, or your own floral centrepieces to sit on, as they reflect the beautiful ceiling in the Ballroom.

Confetti

Unfortunately confetti and loose petals are not permitted to be thrown in the venue.

Namecards, Menu Cards and Table Plan

We would be more than happy to provide a display table plan free of charge for your wedding. We can also produce printed namecards and menu cards at a small additional cost: £1.00 per namecard and £2.00 per menu card (approx 2-3 menus per table recommended). However, these items are all included in the Mayfair Wedding Package.

Wedding Cake Stand and Knife

We have a wedding cake stand and knife at the club which you are welcome to use for your wedding cake free of charge. The cake stand is square and is 40cm x 40cm across, and 13cm high.

For cupcakes we also have a Perspex 7-tier cupcake stand, dimensions available on request.

Parking at the Club

Unfortunately there is no private parking available at the Lansdowne Club, however we do have an arrangement with the Audley Square Car Park (020 7629 9404), which would be £10.00 per day at the weekend or £20.00 per day during the week. Guests will need to take proof of residency at the Lansdowne Club to the parking attendant when leaving the car park.

Parking is free outside the club after 6.30pm on a Saturday and all day on a Sunday.

Continued Over...



The Lansdowne Club

Unloading for Suppliers

If you have any suppliers delivering anything on a Saturday such as your florist, DJ, band etc, they will need to pull up outside the club and put on their hazard lights. They will then need to obtain a laminate from the Concierge Desk to display in their windscreens while they unload their equipment for up to 20 minutes only. Once all equipment has been unloaded they will have to move to a metered bay in Berkeley Square, or to the car park on South Audley Street.

Speeches

We have a PA system in the Ballroom that can be used for speeches at no additional cost. Please note that this is not suitable to be used by your band or DJ later on, and we would always recommend that your band or DJ bring their own PA equipment with them.

Disabled Facilities

The Lansdowne Club is a Grade 2 listed building, and as such, only has limited facilities available for disabled persons and wheelchair users. There are 9 steps up from the entrance at street level to the Crush Hall (reception hall) for which there is no lift access. However, we can provide ramps on request to assist any wheelchair users with access to the building, please let us know prior to the wedding day if this will be required. Once in the Crush Hall there is a lift to all floors and a disabled bathroom on the 2nd floor.

There are 7 steps up to the Dining Room which we can also provide ramps for, and also 3 steps out to the Courtyard as well as a raised threshold out to the Courtyard.

Special Dietary Requirements

The kitchen will be happy to cater for any guests with special dietary requirements but we must be informed about them at least one week prior to the wedding date.

Children

We have a children's menu available on request which includes unlimited soft drinks throughout the day.

Corkage

You are welcome to provide your own champagne, sparkling wine or wine for the wedding if you would prefer. The corkage charges are £15.00 per bottle opened for champagne or sparkling wine, and £10.00 per bottle for wine. Delivery of the champagne or wine should be anytime during the week leading up to the wedding and collection should be no later than the Monday after the wedding. You will not be charged for any bottles taken away unopened after the wedding.





The Lansdowne Club

9 Fitzmaurice Place, Mayfair, London, W1J 5JD
+44 (0)20 7629 7200 | Functions@LansdowneClub.com | www.LansdowneClub.com

