

*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 73 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.

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,

Berenika Kaczmarek
Wedding Coordinator

Tel: 020 7318 6117
E-mail: berenikakaczmarek@lansdowneclub.com



The Lansdowne Club

Room Capacities

		ROOM STYLES		
ROOM	LOCATION	CEREMONY	DINNER LONG TABLES	DINNER ROUND TABLES
BALLROOM	Ground Floor	150	66 (on 1 table) 138 (on 3 tables)	150
ADAM ROOM (civil marriage and partnership ceremonies only)	Ground Floor	80	N/A	N/A



The Lansdowne Club

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

All rates are subject to change at the discretion of the Lansdowne Club Council

- 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 12.5% 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 2021

Mayfair Package includes:

- ♥ Hire of the Ballroom from 12 noon until 12:30am for wedding reception
- ♥ 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
- ♥ Service and VAT

Lansdowne Members
Non-Members

£150.00 per person
£175.00 per person

Berkeley Package includes:

- ♥ Hire of the Ballroom from 12 noon until 12:30am for wedding reception
- ♥ 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
- ♥ Service and VAT

Lansdowne Members
Non-Members

£125.00 per person
£150.00 per person

Please note that during peak times the Berkeley Package is only available on Sundays.

All rates are subject to review on annual basis.

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. Caramelised Red Onion & Welsh Goat's Cheese Tart with Arugula Salad and Aged Balsamic Vinaigrette (v)
2. Heritage Tomato and Burrata Salad with Balsamic Glaze, Basil Oil and Sourdough Croutons (v)
3. Ham Hock and Pea Terrine with Apricot Chutney, Focaccia Croute and Babyleaf Salad
4. Cured Cornish Mackerel with Marinated Cucumber, Roasted Beetroot and Yuzu and Lime Gel
5. Crayfish Cocktail with Avocado, Baby Gem, Sundried Tomato, Cucumber and Marie Rose Sauce
6. Cured Smoked Salmon with Shallots, Watercress, a Pickled Pink Quail's Egg and Lemon Dressing
7. Gluten Free Gnocchi, Tomato and Basil Sauce, Pumpkin Seed Salsa Verde and Marinated Courgette (v)

Main Courses (please select one)

8. Herb and Garlic Marinated Corn Fed Chicken, Courgette Spaghetti, Roasted Squash, Artichoke and Pumpkin Seed Salsa Verde
9. Roast Breast of Guinea Fowl with Dauphinoise Potato, a Kale and Carrot Medley and Thyme Gravy
10. Aged British Featherblade of Beef braised in Ale and served with Horseradish Creamed Potato, Parsnip, Cabbage and Braising Liquor
11. Breast of Barbary Duck with Potato Terrine, Medley of French Beans, Broccoli, Cabbage and a Sour Cherry Jus
12. Kentish Lamb Cutlets with Confit Potato, Roasted Beetroot, Variation of Peas and Mint Jus
13. Baked Fillet of Scottish Salmon with Courgette Spaghetti, Clams, Seashore Vegetables and Caviar Fish Cream
14. Aged Fillet of English Beef with Roasted Chateau Potatoes, Turned Carrots, Parsnip Purée, Cavolo Nero and a Madeira and Truffle Jus (*£5.00 supplement per person*)
15. Roast Chump of Kentish Lamb with Roasted Crushed Minted New Potatoes, Flageolet Bean Mash, Aubergine and a Caper and Basil Sauce (*£5.00 supplement per person*)

Cont'd Over

Vegetarian Main Courses (please select one)

16. Creamed Pearl Barley Risotto with Roasted Jerusalem Artichokes, Salsify, Chestnuts and Truffle Oil
17. Tempura of Smoked Tofu, Asian Pickled Vegetables, Roasted Almonds and Ponzu Dressing
18. Spinach and Ricotta Ravioli, Chive and White Wine Sauce, Crispy Kale and Sautéed Seasonal Wild Mushrooms
19. Lentil, Squash and Spinach Wellington with Olive Oil and Rosemary Roasted New Potatoes, Baby Carrots, Mushroom and Brandy Cream Sauce

Desserts (please select one)

20. Tiramisu Dome with Espresso Ice Cream
21. Orange and Treacle Tart with Orange Sorbet, Orange Gel, Chantilly and Orange Segments (v)
22. Passionfruit and Mango Delice with Mango Sorbet
23. Belgian Chocolate Tart with Malted Milk Ice Cream and Chantilly (v)
24. Classic Bakewell Tart with Crème Fraiche Sorbet, Raspberry Cream and Fresh Raspberries (v)
25. Champagne and Strawberry Mousse with Elderflower Sorbet
26. Chocolate and Praline Delice

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.

Canapés Menu Selector

(Please select five – Mayfair Package only)

1. Mini Beef and Horseradish Yorkshire Pudding
2. Honey and Mustard Glazed Mini Sausage
3. Chargrilled Chicken and Spiced Avocado on Tortilla Chip
4. Duck Liver Macaron with Redcurrant and Flax Seeds
5. Smoked Haddock Arancini with Lemon and Dill Mayo
6. Tempura King Prawn with Ponzu Vinaigrette
7. Smoked Scottish Salmon Blini with Soured Cream and Caviar
8. Tuna Tartare and Green Olive Tart with Tomato Mayo
9. Mini Vegetable Spring Roll (v)
10. Macaroni and Cheese Bon Bon with Red Onion Marmalade (v)
11. Pumpkin and Ricotta Tart with Truffle Honey (v)
12. Ratatouille Croustade with Basil and Tahini Dressing (v)



The Lansdowne Club

Evening Buffet Menu A

Sandwiches (please select one)

1. Mixed Platter of Sandwiches (1 round per person)
2. Selection of Wraps, Filled Bagels and Baguettes
3. British Artisan Charcuterie Platter, Homemade Patés, Sourdough Bread and Chutneys

Cold Bites (please select three)

4. Tomato and Mozzarella Brochettes (v)
5. Quail Scotch Eggs with Sauce Gribiche
6. Smoked Scottish Salmon and Guacamole on Charred Sourdough Toasts
7. Mini Falafels with Beetroot Ricotta (v)
8. Pea and Mint Quiches (v)
9. Grilled Asparagus served with Minted Hollandaise (v)

Hot Bites (please select three)

10. Mini Sausages with a Honey and Mustard Glaze
11. Miso, Chilli and Lime Chicken Kofta with Chilli Mayo
12. Ginger Pig Lamb Sausage Rolls
13. Peking Duck Spring Rolls
14. Quinoa and Spiced Squash Lollipops with Tzatziki (v)
15. Halloumi Sticks with Tomato Chutney (v)

£31.00 per person

Evening Buffet Menu B

4oz Angus Beefburgers in Buns	£4.00 per person
Hot Dogs in Buns	£4.00 per person
Veggie Dogs in Buns	£4.00 per person
Pizza Slices	£4.00 per person
Thick Cut English Bacon Rolls	£3.00 per person
Cumberland Sausage Baps	£3.00 per person
Chips	£2.50 per person

A minimum order of 50 is required for both Evening Buffet Menus
All rates are subject to review on annual basis.



The Lansdowne Club

Wine List

Champagne and Sparkling Wine

1. Prosecco DOCG Superiore Le Manzane NV
Veneto, Italy £42.00
Intensely fruity aroma with clear hints of ripe golden apple
2. Bernard Remy Brut Carte Blanche NV
Reims, France £55.00
Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Elegant and fresh
3. Louis Roederer Brut 1^{er} Cru NV
Reims, France £105.00
Full and generous on the palate, a complex wine that is both powerful and modern, a classic

White Wine

4. Honore Berticot Sauvignon Blanc 2018
Côtes de Duras, France £25.50
An aromatic nose of raw blackcurrants and freshly cut grass.
Fresh and fruity with good balance and structure
5. Muscadet de Sevre et Maine sur Lie, Domaine Du Manoir 2017
Loire Valley, France £36.00
Very complex, showing lovely flavours of citrus and elderflower, with soft acidity
6. Chenin Blanc / Ernst Gouws & Co 2018
Western Cape, South Africa £36.00
A refreshing unoaked Chenin Blanc displaying flavours of kiwi, citrus and apple against a smoky background
7. Bacchus, New Hall Vineyards 2018
Essex, England £38.00
Lime, apples and nettles on the nose. The palate is alive with lemon/lime acidity and an attractive, flinty minerality
8. Bishop's Leap Sauvignon Blanc 2018
Marlborough, New Zealand £37.00
Fresh and lively aromas of passionfruit, limes and floral notes.
Vibrant palate with delicious ripe fruit
9. Gavi di Gavi Granée, Batasiolo 2018
Piedmont, Italy £44.00
Clear straw-yellow colour with greenish reflections, limpid and brilliant, fresh and flowery on the nose, good intensity and persistence
10. Chablis, Domaine Corinne Perchaud 2017
Burgundy, France £54.00
Fruity and spicy on the nose, it has a powerful palate with good minerality. Well balanced with great aromatic purity and roundness

11. Sancerre Blanc, Henri Bourgeois 2017
Loire Valley, France £55.00
With exotic fruit and citrus aromas, this subtle yet powerful wine finds its persistence and harmony in the exposition and quality of the terroir

Rosé Wine

12. Chateau de l'Aumerade Cru Classé Rosé Cuvée Marie Christine 2018
Cotes de Provence, France £40.00
Elegantly styled with aromas of grapefruit, succulent peach and a refreshing acidity

Red Wine

13. Saint Marc Reserve Merlot 2017
Languedoc, France £25.50
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
14. Berry Brothers Good Ordinary Claret 2016
Bordeaux, France £36.00
Enduringly popular, this archetypal claret is deliciously quaffable with hints of soft red and blackberry fruit
15. Cabernet Sauvignon Reserva / Vina Echeverria 2017
Curico Valley, Chile £34.00
Plum and strawberry flavours combined with hints of red pepper and spice. A smooth and well balanced palate with a fruity and lasting finish
16. Tempranillo / Ars In Vitro / Tandem, 2015
Navarra, Spain £35.00
A fresh unoaked blend of Tempranillo and Merlot that expresses the power of the cool climate of the Yerri Vally
17. Côtes du Rhône, Domaine De La Solitude, Rhone Valley 2017
Rhône, France £40.00
A medium bodied wine with an enticing perfume of ripe cranberry and cherry and a fresh bite on the finish
18. Château Lestrière Capmartin Rouge 2014
Bordeaux, France £44.00
A medium bodied Bordeaux with good freshness on the palate and a nicely balanced finish
19. Chianti Classico Il Molino di Grace, DOCG 2015
Tuscany, Italy £48.50
Lovely hints of wild berries that combine well with the aromas released by the wood of the barrels. A smooth and enjoyable Chianti
20. Bush Vine Syrah, Swartland Winery 2015
Swartland, South Africa £45.00
A upfront nose with an earthy bouquet of forest floor spices, violets and an earthy smokiness. A complex wine
21. Brouilly Château de Pierreux 2016
Burgundy, France £47.00
Aromas of crushed red fruit, a good depth of flavour on the palate, with enough structure to balance the wealth of ripe, cherry fruits

22. DeLoach Pinot Noir 'Heritage Reserve' 2016
Sonoma County, USA £49.00
A rich flavour of ripe grapes, blueberries and cranberries.
Smooth on the tongue with hints of tannins

Dessert Wine (375ml)

23. Late Harvest Sauvignon Blanc / Viña Echeverria 2015
Curico, Chile £36.00
A rich and textured dessert wine showing complex flavours
of ripe pineapple and creamy honeyed flavours with a long finish
24. Sauternes / Chateau Suduiraut 2008
Bordeaux, France £46.00
Elegantly rich and voluptuous with almonds,
honey and sweet candied fruits
25. Dobogo Tokaji Aszu 6 Puttonyos 2008 (500ml)
Tokaji, Hungary £96.00
Gorgeously rich yet precisely balanced, flavours of ripe apricot
camomile and peach, all cut with a zesty citrus note

Port (750ml)

26. Taylor's Late Bottled Vintage 2013
Douro, Portugal £55.00
Great intense fruit flavours and fantastic depth and complexity.
The wine is harmonious and well crafted
27. Colheita / Barros Port 1996
Douro, Portugal £85.00
Lovely balance between power and finesse with a silky texture
and beautifully sustained flavours

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 £15.00 per bottle for wine, £17.50 per bottle for sparkling wine or £20.00 per bottle for champagne.
Standard sized bottles only – no magnums or jeroboams are permitted.



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Wedding Accommodation Rates 2020

BEDROOM CATEGORY	Wedding Rate (Fri – Sun)
Superior Suite	£300.00
Suite	£260.00
Junior Suite	£250.00
Superior Double	£240.00
Double	£210.00
Standard	£195.00

*Friday, Saturday and Sunday rates also apply on Bank Holidays.

A temporary membership fee of £30 per night per non-member resident over the age of 16 will be applied on check-in, of which £15.00 per night can be used as credit in any of the Club's restaurants or bars.

Please note all rates are subject to change at the Council's discretion.

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, jackets are not necessary and smart jeans are permitted. 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

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, casual trousers such as leggings and trainers are not permitted at any time.

Payment

The quoted charges are due for payment 3 working days prior to the event. Any further charges will be invoiced and require payment no later than 14 days after the event.

Staff Fund

The Club Rules do not allow members or guests to offer tips to the Club staff, however, a service charge of 12.5% will be added to the total of the final function invoice (including room hire and staff transport charge) with the exception of everything included in the Mayfair and Berkeley Wedding Packages.

Staff Transport

Any function concluding after 10.30pm will incur an additional charge of £200.00 for staff transport. (This is already included in the Mayfair and Berkeley Packages).

Confirmation

To confirm a provisional booking, written confirmation (by letter or e-mail) must be received, along with a **non-refundable** deposit (amount will be advised by the Events Manager) 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 or Mastercard only), cheques made payable to The Lansdowne Club or by bank transfer, details as follows:

AIB – Allied Irish Bank | Sort Code: 23-83-97 | Account No: 02919071
Name: The Lansdowne Club / Fitzmaurice House Ltd

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% of all anticipated costs if cancellation occurs within three months of the event, and 100% if cancellation occurs within one month of the event.

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The Lansdowne Club

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

Covid – 19 Guarantee

If your event cannot go ahead as planned due to the government legislation relating to the Covid-19 pandemic (e.g. the allowed numbers are lower than what you have planned or social distancing rules make it impossible for all your guests to fit in allowing for the safe distance), we will postpone your event to a new date in the following year.

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 and any special dietary requirements 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.

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The Lansdowne Club

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

Smoking 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.

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 £750.00 for Saturdays or £999.00 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.

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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 for your wedding for £25.00. We can also produce printed namecards and menu cards at a small additional cost: £2.00 per namecard and £2.00 per menu card (approx 2-3 menus per table recommended). Please note that in order for us to provide the best service to you and your guests, seating plan and place cards will be required.

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.

Parking at the Club

Parking is allowed on single yellow lines outside the club after 6.30pm from Monday to Saturday with no parking restrictions on Sunday. There are two parking meters outside the club with others located around Berkeley Square. There is an NCP car park located on Carrington Street (0345 050 7080) see map below. To obtain a 50% discount at this car park (standard rates below) you will need to obtain a voucher from the Lansdowne Club Concierge Desk to present when leaving the car park. Please note that we are in the Congestion Charging Zone.

Unloading for Suppliers

Please ask your Wedding Coordinator for a map and instructions to pass onto your wedding suppliers.

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, your band or DJ would need to bring their own PA equipment with them.

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The Lansdowne Club

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 manual 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 lower ground floor. Please note that unfortunately we are unable to accommodate motorized wheelchairs.

There are 3 steps out to the Courtyard as well as a raised threshold out to the Courtyard but we are able to provide ramps for manual wheelchair users.

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 wine, £17.50 for sparkling wine, and £20.00 per bottle for champagne. 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.