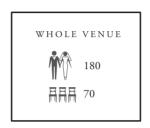
THE WHITE HORSE

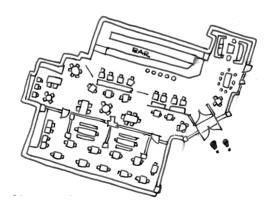
Liverpool Street

Located in Exchange Square, The White Horse is a fabulous venue in the heart of the Square Mile, just moments from Liverpool Street Station. Available for exclusive hire on weekends, we can accommodate up to 70 for an intimate seated meal or 180 for a smashing reception. Our Chefs serve delicious homemade feasts and are more than willing to create bespoke menus for that perfect wedding dish. We do fantastic and affordable wedding packages for laid back and formal occasions alike so please share your ideas with us for your special day and we'd be delighted to make your occasion just perfect.



CAPACITIES AND FLOOR PLAN









WEDDING MENU

Starters

Seasonal soup, crusty bread

Heritage beetroot salad, goat's cheese cream, crostini

Smoked salmon roulade, celeriac remolade, pea shoots

Ham hock terrine, apple and pear compote, toast

Mains

Rump of lamb, boulangere potato, wilted baby gem, garden peas, mint jus

Pan fried gnocchi, romanesco sauce, pesto, sour cream, rocket

Roasted hake fillet, curly kale, celeriac purée, red wine reduction

Chicken supreme, fondant potato, carrot puree, spinach, carrot crisps, garlic sauce

Desserts

Chocolate and hazelnut panna cotta, hazelnut and pistachio crumb, chantilly cream,
fresh strawberry
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Lemon and lime posset, shortbread
Fresh strawberry Eton Mess

sample menu only

CANAPES AND NIBBLES

Canapes

Herb rolled goat's cheese, red onion marmalade
Mushroom duxelle, quail egg tartlet
Smoked salmon roulade, chive cream
Filo wrapped prawn, soy and honey dip
Rare roast beef and horseradish
Beetroot and goat's cheese galette
Tomato and basil bruschetta
Chicken liver parfait on melba toast

Late Night Boards

Satay chicken skewers

Mature cheddar croquettes

Chopped sausages in a honey and mustard glaze

Home made sausage rolls

Homemade Scotch egg

Spinach and feta tart

Chickpea and sweet potato croquettes

Breaded spiced chicken goujons

Bacon butties

sample menu only

BUFFET MENU

Minimum 50 people

Slow roasted pork baps with crispy crackling and homemade apple sauce Halloumi baps with roasted Mediterranean peppers and homemade pesto mayonnaise

Choice of 3 sides

Purple potato salad, sunflower seeds, parsley
Tomato, feta, olive and basil salad
Jewelled couscous, pomegranate, peppers
Seasonal crunchy coleslaw
Hand cut chips

Choice of 2 desserts

Sticky toffee pudding
Eton Mess
Chocolate cheesecake
Bread and butter pudding

seasonal sample menu only



PACKAGES

Option 1 £,70pp

Arrival drinks and canapes
(2 glasses - prosecco or pimms, etc.)
Buffet menu
Prosecco for toasting the newly weds
Late night boards
Service charge

Option 2 £,100pp

Arrival drinks and canapes
(2 glasses - prosecco or pimms, etc.)
3 course wedding menu
Half a bottle of wine
Prosecco for toasting the newly weds
Late night boards
Service charge

T'S AND C'S

Guest numbers and dietry requirements

If you are having a sit down meal please confirm final guest numbers 21 days before your event.

Please supply full menu choices 21 days in advance and advise us of any special dietary requirements.

Amendments to menu choices may be made up to 7 days before your event subject to availability.

Licensing and noise levels

The license for selling alcohol runs until 1am, please ensure that your guests are aware of this and do not ask any staff member to serve drinks after this time.

The lights will be turned on at 1.15am, and we will begin asking your guests to make their way off the premises.

Noise levels are monitored in the area, music, bands and DJ's will need to stop playing at 1am.

Although we are not based in a residential area, we politely request that you do not make excessive noise when leaving the venue.

Please feel free to ask us for any assistance you may need with ordering taxis

Other stuff

Please inform us at least 7 days before your event if you will need disabled access so that we can organise for the lift to be running.

If you bring any food into the venue you will need to read and sign our disclaimer. Corkage is compulsory and cakeage is at the discretion of the manager. The management withhold the right to allow food and drink into the venue.

You will need to get your tasting selections to us 14 days before your tasting, you are responsible for booking your tasting and requesting a tasting menu and price list, please note; tastings are held Monday - Wednesday from 12pm - 7.30pm.

Our prices are subject to change but we will do our best to honour the prices that you were originally quoted.

If you have paid for your items in advance then the prices will be fixed.

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

May we also remind you that we are here to ensure that you and your guests have a simply fantastic time celebrating with us! So please do let us know if you have any particular requests and we will always do our best for you.

T'S AND C'S

Money stuff

Your booking will be confirmed once we receive the deposit and you return the signed booking form.

Please note, we may ask for additional prepayment for substantial food and drinks pre-orders

Your deposit will be refunded no later than 5 working days after your event providing the deposit terms (see below) have been met.

You can pay by debit or credit card, cash right up until the last day before your event subject to availability. You can pay by BACs up to 14 days before your event. Please provide us with evidence of your BACs transfer when made so that we can get you booked in straight away. We cannot accept payment by cheque.

The deposit is fully refundable 28 days before your event. Any later than this and we're afraid it becomes non-refundable.

Any remaining balance is due on the day of your booking via cash or card payment and must be paid before you leave the venue.

Upon arrival we require a debit card to act as guarantee against the minimum spend and any bar tabs you may be running.

Deposit terms

Your deposit may be retained in certain circumstances, these include;

Damage - such a rarity, but we need to make it clear you are liable for any damage caused to the venue by any guest in your party.

Not meeting the minimum spend, the deposit will be used to make up the balance. (We prefer that you to get something in exchange for your money! which is why we don't charge a hire fee. so it is always best to meet your minimum spend on products and not with the deposit.)

A cash bar can contribute to your minimum spend, but please be advised that the deposit will be retained until we are clear on the total spend at the end of the night, the deposit may therefore take up to 5 working days to be refunded to you.

OTHER INFO

Opening Times

Saturday and Sunday until 1am. Weddings are allocated a 6 hour slot.

Extra hours can be added at an additional cost

Ceremony License

No

Parking

We have no on-site parking but can happily recommend nearby drop off locations.

Disability access

Please inform us at least 7 days before your event if you will need disabled access so that we can organise for the lift to be running.

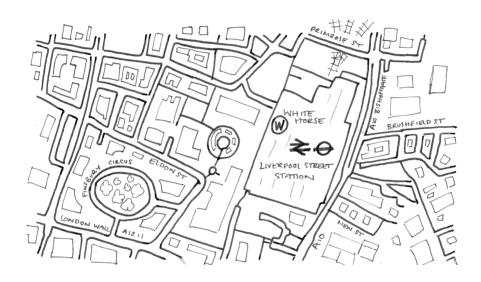
Venue or room hire charges

These are dependent on dates and times. Please ask our on-site events team for more information and full quotes.

Screen and audio

We do have two large flat screen TVs across the venue.

FIND US



THE WHITE HORSE

Liverpool Street

2 Exchange Square, Appold Street, EC2M 2QA whitehorseevents@geronimo-inns.co.uk 020 7377 9958 thewhitehorseec2m.co.uk