

THE CANONBURY TAVERN

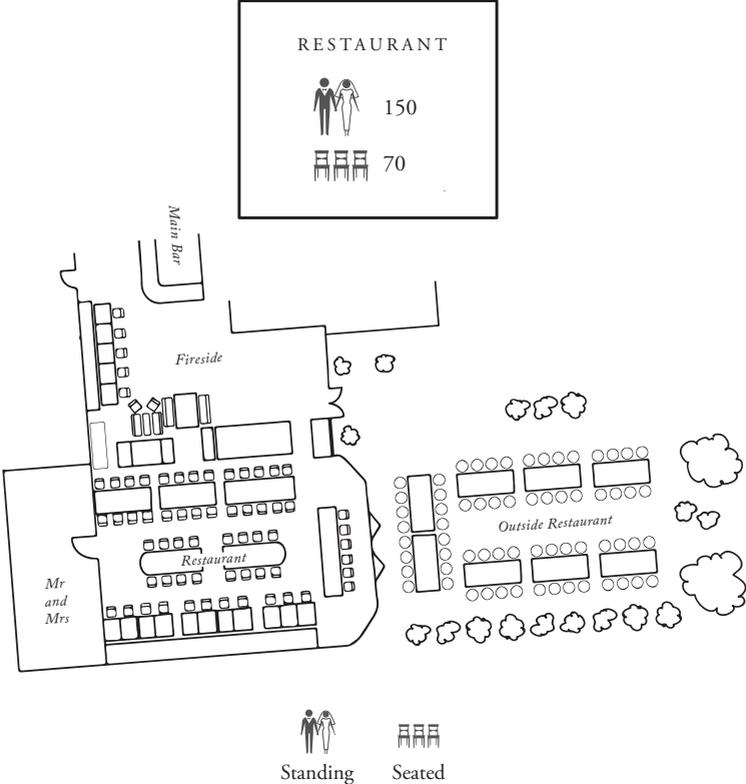
Islington

The Canonbury Tavern is a historic pub, not only boasting rich and varied antiquity, but fine British food and exceptional service. With one of the best pub gardens in London, it has long been a prime destination for pub-goers and diners who take advantage of our stunning urban oasis, and all just a short walk from Highbury and Islington tube station.

There are a variety of options perfect for any wedding celebration, both in packages and areas to book within the pub. Whether it's an intimate sit down meal in our classic Blue Room upstairs, or a grand reception in our Restaurant spilling out onto the patio - we really are the perfect place for a London pub wedding.

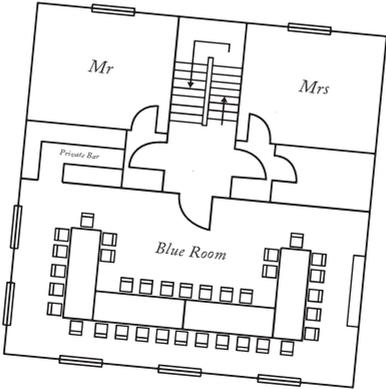
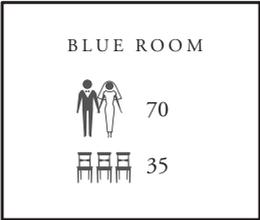


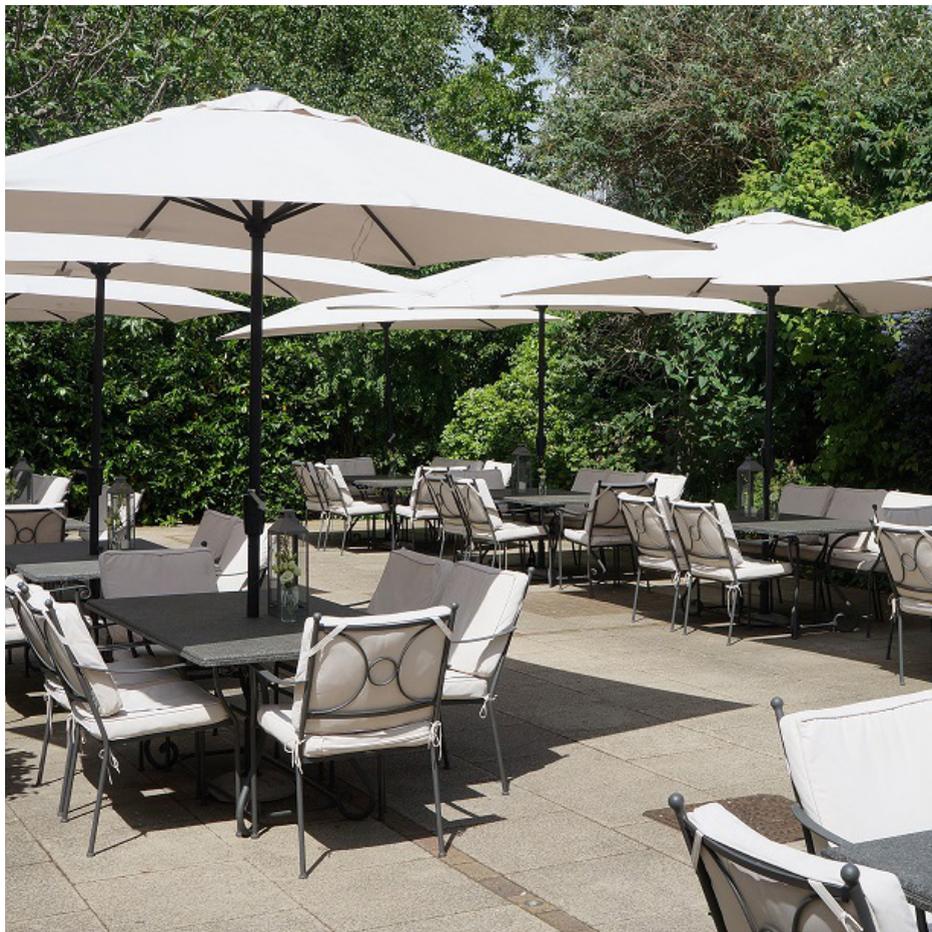
CAPACITIES AND FLOOR PLAN



Capacity for the seated meal can be increased to 110 on request, please ask for details.

CAPACITIES AND FLOOR PLAN





WEDDING MENU

Two courses £26, Three courses £32

Starters

Seasonal soup

Beef carpaccio with pickled ginger, wasabi and soy dressing

Crispy squid with chilli jam and lime mayonnaise

Steamed clams with cider and bacon cream

Grilled courgette with spiced chickpeas and smoked aubergine

Sea bass tartare with ginger, coriander, lemongrass and sesame crackers

Mains

Pollock with baby leeks, gnocchi and pancetta and Prosecco cream

Lamb canon and breast with olive oil mash, kale and anchovy butter

Mushroom and blue cheese cake with cavolo nero, slow cooked egg, hollandaise sauce

Corn-fed chicken with potato and truffle tart and spring greens

Cod with tomato and olive lentils, spinach and basil aioli

Beef rump with celeriac puree, ox cheek and black cabbage

Desserts

Chocolate and ginger mousse with salted caramel and cookie ice cream

Profiteroles with cinder toffee ice cream and chocolate sauce

White chocolate mousse with raspberry sorbet and ginger chocolate crumble

Fruit jelly and sorbet with shortbread biscuits

Vanilla crème brûlée

3 starters, 3 mains and 3 dessert options available per party.

sample menu only

DELUXE WEDDING MENU

Two courses £34, Three courses £40

Hors d'oeuvre

A complementary course both served with toasted sourdough

Smoked mackerel pâté

Mushroom pâté

Starters

Lamb kofta with imam bayilda and mint labneh

Wild sea bass ceviche with frisée salad and citrus dressing

Courgette fritter served with baba ganoush and pomegranate dressing

Mains

Saffron, basil and goat's cheese risotto

Lobster thermidor served with lotus root crisps

Fillet of beef with crispy confit potato, braised shallots, girolles, greens and port wine sauce
(served medium rare)

Desserts

White and dark chocolate brownie served with caramel sauce and salted caramel ice cream

White chocolate mousse with raspberry sorbet and ginger chocolate crumble

Seasonal panna cotta served with summery balsamic strawberries
or wintery poached pears and brandy snaps

3 starters, 3 mains and 3 dessert options available per party.

sample menu only

CANAPÉS

Cold

Blinis

Smoked salmon and crème fraîche
Blue cheese and grapes
Parma ham and marsarpone

Tartlets

White onion
Crab and chilli
Leek and bacon

Bruschetta

Olive tapenade
Tomato and mozzarella

Soup

Bloody Mary
Chilled courgette and yoghurt
Chilled apple

Hot

Skewers

Prawn and chorizo
Lamb and mint
Poek and paprika
Tomato and basil
Spiced chicken

Honey mustard sausages
Filo wrapped prawns
Vegetables spring rolls
Lentil bhajis

Any 2 hot and 2 cold canapés

£15.00 *per person*

Any additional choices

£2.50 *per person*

BUFFET

4 choices (5-6 pieces per person) £15.00 per person
Additional choices £3 per person

Sliders

Pulled pork shoulder and coleslaw
Salt beef brisket and pickled cabbage
Flatgrilled beef sliders with cheese and mustard
Jerk chicken sliders with spiced ketchup
Mozzarella and roasted pepper (v)
Hummus and halloumi (v)

Vegetarian

Onion and smoked paprika tartlet
Flatbread with red pepper hummus
Lentil bhajis with tzatziki (gf)
Pepper and mozzarella quesadillas

Meat and Fish

Crab and chilli tartlet
Chicken and chorizo kebabs (gf)
Honey mustard sausages
Crispy chicken thighs
Beer battered cod and tartare sauce
Tempura prawns with miso *Meat and Fish*

Eton Mess Station

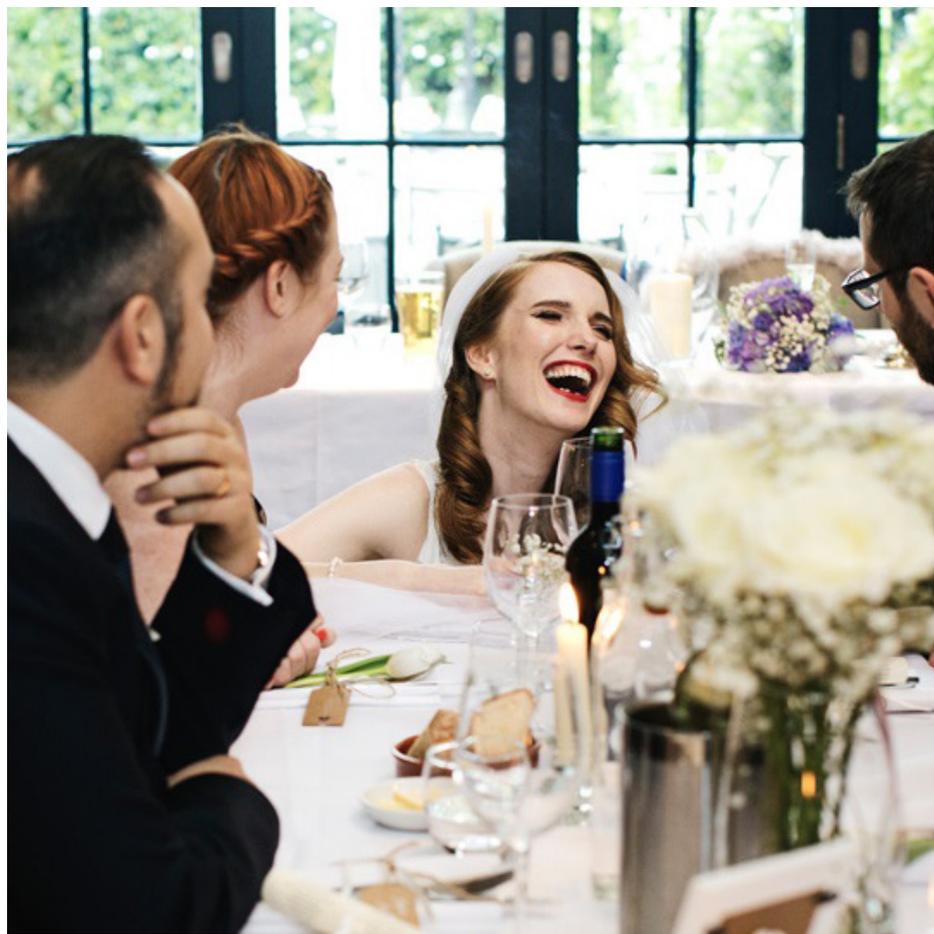
Meringue, strawberries and cream
£7.50 per person

Chocolate Brownie Station

Chocolate brownies and fruit salad
£8.50 per person

Salads and large bowls

Heritage tomato with mozzarella £12.50
Spiced tomato with cous cous and yoghurt £10.00
Rocket with watercress and parmesan £7.50
Cucumber, mint lemon and spinach Mixed baby leaf £7.50
Thick cut chips / fries £7.50



PACKAGES

Gold Package

Champagne Testulat reception – 1 glass per guest
(Sparkling elderflower for non-drinkers)
Selection of canapés – 2 hot and 2 cold
3 course set deluxe Menu
½ bottle premium wine
Tea and coffee station
Prosecco toast
Evening buffet
12.5% service charge
£111.65 per guest

Silver Package

Corte Della Calli Prosecco reception – 2 glasses per guest
(Sparkling elderflower for non-drinkers)
Selection of canapés – 2 hot and 2 cold
3 course set private Menu
½ bottle wine
Tea and coffee station
Prosecco toast
Evening buffet
12.5% service charge
£101.25 per guest

PACKAGES

Bronze Package

Corte Della Calli Prosecco reception – 1 glass per guest
(Sparkling elderflower for non-drinkers)

Selection of canapés – 2 hot and 2 cold

3 course set Private Menu

½ bottle wine

Tea and coffee station

Prosecco toast

12.5% service charge

£77.34 per guest

With such a incredible variety of beautiful products we are able to tailor these packages to suit your specific needs. Supplements or additional charges may apply.

DRINKS

Once vows have been said and tears of joy have been shed, a drink is most certainly called for. Whether it be a crisp glass of champers, a perky prosecco or good old beer - we can cater to your taste.

The best thing about having your wedding in a pub is of course the range of drinks available. Our extensive wine list features wines from across the globe and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

We allow for 6 glasses per bottle of Champagne, Sparkling wine or Prosecco

Champagne - Testulat Blanc de Noirs £43.50 per bottle

Champagne - Laurent-Perrier Brut NV £58.50 per bottle

Champagne - Laurent-Perrier Cuvée Rosé £72.50

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Sparkling wine - Deakin Estate Brut Chardonnay Pinot Noir £33.50

Sparkling wine - Bolney Estate Eighteen Acre Rosé Brut £37.50

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Prosecco - Corte Della Calli Prosecco £30.50

Prosecco - Col Vittorio Prosecco Superiore £34.50

Prosecco - Corte Della Calli Raboso Rosato £29.50

For those guests who prefer an alcohol free drink we have a wonderful distilled, non-alcoholic spirit from Seeclip, perfect for lovers of GandT as well as a wide range of fruit juices and fizzy options.

Please ask to see our full wine list or pop in and try our fine selection

OTHER INFO

Opening Times

Monday-Thursday 11am-11pm • Friday and Saturday 11am-11.30pm
Sunday 11am-11pm

Parking

Pay and display parking is available in the surrounding area. As we are close to Arsenal football stadium, on match days, changes to the parking regulations will apply.

Disability access

Our ground floor is one level throughout. We have a disabled toilet available as well as a lift for emergency exits. Please be aware that there is no lift for access to the first floor Blue Room.

Minimum spends

Minimum spends are dependent on the day of the week and the month of the year that the booking would fall on. Prices for the restaurant range from £3,000 to £12,000. Prices for the Blue Room range from £600 to £1,000. These prices include all food and drink as well as the 12.5% service charge.

Screen and audio

We have a screen suitable for use for slide shows. We also have a microphone that links directly to our PA system. Playlists can be linked to our speaker system using any device with a headphone jack, laptops are advised.

Licensing

Our garden closes at 9.30pm. Due to being in a residential area there are noise level restrictions as such we can not have amplified music or DJs. All food and drink consumed on the property must have been purchased from us. The one exception to this is celebratory cakes.

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand. Your booking is provisional until we receive a full deposit payment of 10% of the agreed minimum spend.

Cancellation policy

In the unlikely event of cancellation please take into account that your deposit will be held if this cancellation occurs within 2 months of your booking.

Amendments

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 7 working days prior to your event.

Service charge

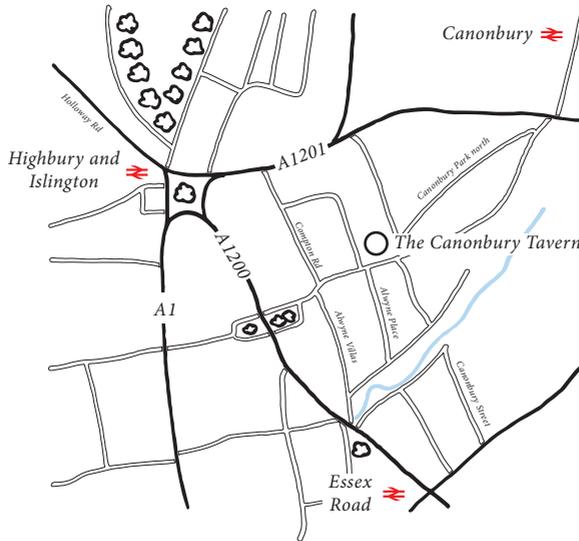
We charge a reasonable 12.5% service charge to your final food and drinks bill.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

Please don't hesitate to contact us if you have any questions at all.

FIND US



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