



# *Weddings by Galvin*

FINE DINING. FINE MOMENTS. FOREVER MEMORIES



**GALVIN**  
RESTAURANTS



# About Us

Weddings by Galvin offers the perfect combination of elegance, attention to detail, and a personalised service to bring your dream day to life.

Our stunning venue, Galvin La Chapelle features a variety of spaces to suit your needs. From intimate wedding breakfasts to grand celebrations, our versatile areas create the perfect setting for every moment. For a truly unforgettable experience, exclusive hires allow complete personalisation for your special day.

During the warmer months, enjoy the charm of our secluded private garden 'Le Jardin' where you and your guests can sip drinks and indulge in welcome canapés, while surrounded by the beauty of our garden before starting your culinary experience within La Chapelle's main dining room.

For smaller wedding breakfasts, the Gallery or the Arch are ideal for private dining, offering an intimate yet luxurious setting. You'll still have access to all our premium services, including bespoke floral arrangements and elegant touches to enhance your celebration. Our dedicated event planners will guide you every step of the way, ensuring your day is thoughtfully curated and flawlessly executed.

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# The Gallery

Capacity: 16 guests across one rectangular table

Location: Mezzanine

The Gallery boasts an intimate setting with the ambiance of the Michelin-starred dining room.

Bathed in natural light by day, the Gallery transforms as the evening unfolds, revealing the awe-inspiring grandeur of our Grade II listed building.

The Gallery is the perfect choice for intimate wedding celebrations and engagements. Its elegance, privacy, and exceptional cuisine create a memorable experience for every guest.

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[www.galvinrestaurants.com](http://www.galvinrestaurants.com)

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# The Arch

Capacity: 27 guests across 3 long tables

Location: Main Dining Hall

The Arch private dining room is thoughtfully set within the main restaurant, separated by floor-to-ceiling curtains that offer the perfect balance of privacy for your event while still allowing your guests to enjoy the lively ambiance of the restaurant.

The elegant interior of The Arch features luxurious touches, including fine furnishings, ambient lighting, and a sophisticated atmosphere, perfect for an exclusive private dining experience.

Your event within The Arch can be further elevated by our optional add-on bespoke services, designed to cater to your every need.

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# Exclusive Hire

A Celebration of Love, Draped in Opulence

110 seated - 150 standing

Luxury Touches

Full Event Planning

Iconic Backdrop

Flawless

Creative Design by Stylish Weddings



# Sample Menu

## ***To Start***

*Cured yellow tail, bergamot, pickled chantarelle*

*Heritage carrot salad, pink grapefruit, organic quinoa*

*Dorset crab raviolo, charred fennel, dashi beurre blanc*

*Landes Foie gras on toast, Moroccan spices, pear chutney*

## ***Mains***

*Barbequed Cornish Monkfish, charlotte potato, trompette, vin jaune*

*Free Range English Pekin Duck a l'orange, braised radicchio, walnut*

*Aged parmesan Risotto Carnaroli, preserved lemon, black truffle*

*Grass fed beef, Roscoff onion, cep, seaweed tartare*

## ***Desserts***

*Caramelised pumpkin tart, clementine, chocolate gelato*

*Brie de Meaux, quince chutney, black truffle*

*Coffee-soaked baba, tiramisu cream*



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# Standing Receptions

A selection of 4 canapés, 3 bowls & 2 sweet canapés  
inclusive of a 2-hour drinks reception

## ***Hot Bowl food***

*Risotto carnaroli, smoked bone marrow, Hermitage jus  
Slow cooked veal ossobuco, smoked potato, bottarga  
BBQ cauliflower steak, plankton, yuzu ponzu, piquillo*

## ***Cold Bowl Food***

*Burrata, truffle oil, toasted hazelnut  
Cured yellow tail ceviche  
Beef tartare, yolk, salted ricotta*

## ***Hot Canapés***

*Slow cooked pork skewers  
Brie on toast, walnut, honey  
Prawn tempura, spicy yuzu emulsion*

## ***Cold Canapés***

*Smoked Scottish salmon blinis, crème fraîche, trout roe  
Maritozzo, ricotta Chantilly, honey, truffle  
Landes Foie gras on toast, Moroccan spices, pear chutney*

## ***Dessert Canapés***

*Chocolate bon bons  
Assorted macaroons  
Wild berries & hibiscus pate de fruit*



# Contact

Begin Your Journey to 'I Do' - Contact Us Today

*La Chapelle*



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