

GALVIN

BISTROT & *Bar*
WEDDINGS

020 7299 0404 (EXT 2)

IEVA@GALVINRESTAURANTS.COM

ABOUT

01

Out with the old. In with the intimate.

Perfect for couples who want to do things differently, Galvin Bistrot & Bar is a relaxed yet refined setting for unconventional, micro, and modern weddings. Think social dining over formalities, flowing spaces instead of fixed plans, and a celebration that feels effortlessly you.

Set in the heart of Spitalfields, this light-filled restaurant offers a seamless blend of indoor and outdoor spaces, ideal for weddings that feel more like the best dinner party you've ever hosted.

THE SPACE

- Seated dining for up to 70 guests with exclusive hire of the restaurant

Guests are comfortably hosted across:

- Front Restaurant - up to 42 seated guests
- Conservatory - ideal for a standing welcome reception or an additional 28 seated guests
- Front Terrace - creating a true indoor outdoor dining experience (weather dependant), accommodates up to 60 standing guests
- Back Garden available for larger moments, space for up to 100 standing guests (weather dependent)



Food & Beverages

02

Menus are inspired by the Mediterranean way of dining -

Seasonal produce, fresh and vibrant flavours, and beautifully simple dishes designed to be enjoyed together. It's elegant without being formal, and indulgent without feeling heavy.

Galvin Bistrot & Bar is the sister restaurant to the Michelin-starred Galvin La Chapelle, located just next door. While the atmosphere is relaxed and informal, the quality remains uncompromised.

Menus are created and led by Michelin-trained chefs from the Galvin group, with their expert kitchen team delivering dishes with talent, precision, and style.

Alongside our canapé offering, our summer garden feast adds extra summer city energy - ideal for laid-back receptions, open terraces, and garden celebrations that feel effortlessly social.



Sample Set Menus

03

3 Course Menu

To Start

Prime UK Beef Tartare, Rose Harissa, Aged Pecorino

Creamy Burrata, Truffle Oil, Balsamic Vinegar

Warm Mediterranean Baby Octopus, Olive Taggiasche

Mains

Confit Duck Leg En Cassoulet

Cornish Skate Wing, Beurre Blanc

Cep & Shiitake Mushroom Homemade Pappardelle

Beef Sirloin Steak, Peppercorn Sauce, French Fries

Desserts

Classic Tiramisu

Apple Tarte tatin, Normandie Crème Fraîche

Dark Chocolate Mousse, Spiced Hazelnut Praline

Summer Garden Feast

Canapés & Bites

Gordal Olives

Parma Ham & Focaccia

Brie On Toast

House Croquettes, Aioli

“Le Cadoret Spéciale” Oysters

Smoked Salmon, Crème Fraîche & Dill

Small Plates

Trofie Pasta, Pesto Dressing

Creamy Burrata, Truffle Oil, Balsamic Vinegar

Aubergine Parmigiana

House Burger

Bbq Slow Cooked Beef Ribs

Sides

French Fries, Paprika Aioli

Tomato Salad, Balsamic Dressing

New Potato Salad With Chives

Cos Salad, Caesar Dressing

Desserts

Classic Tiramisu

Dark Chocolate Mousse, Spiced Hazelnut Praline

Beverage Packages

04

Package One £40pp - Galvin Experience

Welcome glass of Champagne per person

NV Galvin Grande Réserve, Brut, Champagne, France

Half bottle of wine per person

2024 Pouilly Fumé, Domaine Dezat 'Galvin', Loire Valley, France or

2021 Rasteau, Domaine Soumade 'Galvin', Rhône Valley, France

Package Two £55pp - Mediterranean Vibes

Arrival drink per person

2019 Recaredo 'Corpinnat', Brut Nature, Barcelona

Half bottle of wine per person

2024 Pecorino 'Le Merlettaie', Offida, Ciù Ciù, Marche, Italy or

2021 Hacienda Grimon, Rioja Crianza, Spain

Package Three £65pp - Countryside

Arrival drink per person

2019 Furleigh Estate 'Classic Cuvée', Dorset, England

Half bottle of wine per person

2023 Chardonnay, Danbury Ridge Estate, Essex, England or

2023 Pinot Noir, Danbury Ridge Estate, Essex, England







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