



bottle & thyme

your special day.

‘a place to gather’

life is for celebrating and we love to be a part of your special day. the glass room is the perfect venue for your intimate wedding. surrounded by light, airy windows, our private space is a beautiful, neutral setting for a memorable day of dining, drinking and dancing with your favourite people. the space can be decorated to suit your taste and set up to suit the flow of your wedding.

you and your guests can enjoy fresh, seasonal menus, with hearty evening food to fuel the celebrations through the evening and into the night. your own private bar serves high quality wine, ales, and delicious cocktails from a curated menu. at bottle & thyme, our team is dedicated to your special day.





to drink.

table wine – from £15pp

toast drink – from £6pp

arrival drinks – from £8pp

alcoholic:

- noam bottled beers
- prosecco glass
- aperol spritz
- mimosa
- mojito

non-alcoholic:

- carafe of English summer: cucumber, elderflower, cloudy apple juice, soda
- free damn
- brewdog AF

to eat.

sharing menu.

enjoy a section from the below for £58pp

- sourdough, homemade garlic & herb butter (v)(gf*)
- torres truffle crisps (vg)(gf)

Choice of three:

- flamed sea bream, garlic & herb yogurt, basil oil, mango dressing, crispy kale (gf)
- 8 hour maple & peach pork belly bites, preserved lemon aioli, burnt peach, crackling, pickled blackberry (gf)
- korean cauliflower, spring onion, tahini mayo, sesame seeds (vg)(gf)
- bavette steak, spicy chimichurri, grilled corn, caramelised shallots (gf)
- confit garlic tomatoes, whipped feta, chilli oil, pumpkin seeds, crispy focaccia, chilli & paprika kale (v)(gf*)

Choice of three:

- seasonal truffle greens, garlic butter, almonds (v)(gf)
- skillet potatoes, Blackwatch cheddar, parmesan, truffle mayo, bacon jam
- seasonal raw slaw, citrus vinaigrette (vg)
- herb potato salad



to eat.

seasonal feasting buffet.

enjoy a more casual vibe for £35pp

- olives
- hummus bowls
- mozzarella, cherry tomato, parma ham open focaccia
- buttermilk chicken, sweet chilli dressing
- cauliflower florets, chilli, red onion, pistachio, sumac
- seasonal arancini or croquettes
- crispy calamari
- pork belly bites, xo aioli
- zatar halloumi topped fries
- sweet potato fries



to eat.

canapés.

Choose three from the list below from £10pp

- sticky honey & mustard chipolatas
- garlic & chilli king prawns
- popcorn chicken, raspberry hot sauce
- halloumi, sesame, orange honey
- wild mushroom arancini, truffle aioli, veggie parmesan

deserts.

£9pp

- lemon posset
- salted caramel cheesecake
- eaton mess
- chocolate brownie

late night food.

served at 9pm.

- smoked streaky bacon, brioche bun £9pp
- sausage, apple chutney, brioche bun £9pp
- veggie sausage, proper ketchup, brioche bun £9pp
- pulled pork, raw slaw, smoky bbq, brioche bun £9pp
- popcorn chicken, sriracha hot sauce, aioli, candied jalapenos £10pp
- loaded fries, chilli, cheese, sour cream, guacamole £11pp



the glass room.

private hire.

what's included:

- private room and access to outdoor courtyard
- dedicated events planner to ensure your day runs smoothly
- private staffed cocktail bar offering a dedicated drinks service of exceptional wines, cocktails, and premium spirits – price dependent on amount of guests – £150
- wireless microphones for speeches
- a choice of pre-curated playlists or the option to play your own music
- carriages at midnight

pricing (for 3 hours or from 5pm – close):

- sun – thurs £150
- fri – sat £300
- minimum of 25 guests with food package
- minimum of 35 guests with drinks package
- maximum number of 55 guests in total

*if your party is under 25 guests, please contact us for more options

extras.

upon enquiry, please note if there are extras that interest you so this is built in to your initial quote:

- private use of the outdoor courtyard
- candle light package
- dedicated events team to set-up
- de-rig the event to allow you to relax and focus on the celebrations



we'd love to hear about your plans for your wedding day and discuss how we can make it extra special for you. for enquiries, please contact us on events@bottleandthyme.co.uk