



CRITERION  
restaurant

## WEDDINGS AT CRITERION

The Criterion, situated in the heart of Piccadilly Circus, is an elegant and breathtakingly beautiful restaurant. Originally opened in 1874, the Grade II listed lavish space is steeped in history and romance and offers a stunning location for your perfect day.

Our professional and dedicated team will create a package to suit your requirements, whether it's for an intimate ceremony and wedding breakfast or an evening canapé and champagne reception for 250. Upon request we can offer assistance with booking photographers, cars, florists and dress hire.

Criterion prides itself on professional, attentive, yet unobtrusive service and will ensure that your special day is effortless and smooth, leaving you to enjoy every moment.

We are totally flexible and will endeavour to cater to your every requirement.

We look forward to welcoming you to Criterion Restaurant.



## Capacities

Ceremony	Max: 120 in the restaurant, 50 on the Terrace
Dinner (seated)	Max: 150
Reception (standing)	Max: 300

Please discuss your capacity requirements with us as the room can be worked in different ways to accommodate different styles of party.

## Licence

The Criterion is licensed for civil ceremonies and civil partnerships. Please contact the Superintendent Registrar, Alison Cathcart, at Westminster city council to confirm they can perform the ceremony. The contact details are:

Room 46 Council House  
Marlybone Road  
London  
NW1 5PT  
020 7641 1303

The Criterion has a drinks and live music licence until 1.00am.

If you require an extension an additional fee of £500.00 will be applicable, we need to apply on your behalf no less than four weeks before the event.

## Minimum Spend

All weddings are subject to a minimum spend. This is dependant on the time of year, day of the week and numbers in the party, please ask for a quote. Minimum spend includes all food and beverage, furniture removal fee, facility fee, a service charge of 15% and VAT at 20%.

Any additional requirements such as AV equipment, flowers, cars, photography etc will be additional to the minimum spend.





## Wedding Menu

**Our Head Chef is happy to discuss your exact requirements at a complimentary tasting for up to four people.**

### Starters

Seasonal soup  
Home smoked salmon, oranges, flower blossoms, lemon garnish  
Foie gras torchon, tomato and onion relish, pan brioche  
Seared yellow fin tuna, avocado mousse, lime dressing  
Mixed beetroot tart, fresh goat's cheese, pesto and balsamic baby onions  
Ostrich carpaccio, horseradish mayonnaise, cress salad

### Fish Course

Pan fried scallops, samphire, soubise sauce  
Crab croquette, lemon mayonnaise, poached egg  
Roasted seabass, Parma ham, fennel, sauce vierge  
Tiger prawn cocktail, baby gems, crouton, Rose Marie sauce  
Pan fried organic salmon, sautéed vegetables, fennel and dill cream  
Rolled lemon sole skewer, saffron and mussel veloute

### Main Courses

Beef fillet, potato rosti, sautéed spinach, red wine jus  
Roasted suckling pig, marinated vegetables, new potatoes, mustard cream  
Lamb rack, potato fondant, creamed spinach, baby carrots, truffle jus  
Chicken galantine stuffed with feta, semi dried tomato and spinach,  
potato puree and green beans  
Roasted veal loin wrapped in truffle and Parma ham, roasted vegetables  
Pan fried cod, truffle mash, wild mushrooms, port jus  
Gnocchi with roasted chestnuts, parsnips and stilton puree  
Wild mushroom risotto with truffle oil

### Desserts

Vanilla panna cotta, strawberry and champagne jelly, honeycomb  
Raspberry mousse, dark chocolate, pistachio, mascarpone ice cream  
Sticky toffee pudding, bourbon vanilla ice cream  
Mixed berry crème brûlée, fruit chips  
Blueberry cheesecake, white chocolate ganache

### Cheese

A selection of British cheeses with oatcakes and quince jam

### Tea or Coffee and Home Made Petit Fours

## **Canapé and Bowl Food Selection**

**Canapés, all at £3.00 each**

**Or**

**4 at £10.00, 6 at £15.00, 8 at £20.00**

### **Cold canapés served on bread**

Bresaola, ricotta, and chives  
Salted beef and celery roulade  
Parma ham and poached pear  
Foie gras, pain brioche, fleur de sel  
Smoked salmon, crème fraîche

### **Cold canapés served on a spoon**

Aubergines parmingiana  
Mini smoked chicken Caesar salad  
Prawns with roasted pepper

### **Canapés served in a shot glass**

Beetroot and goats curd  
Cucumber with basil and tomato  
Tomato gazpacho with chives

### **Canapés served on a skewer**

Cherry tomato and mozzarella  
Deep fried tempura vegetables  
Mini lamb skewers

### **Hot canapés**

Vegetarian spring rolls  
BBQ honey chicken drumlets  
Mini burgers

### **Dessert canapés**

Exotic fruit salad, ginger syrup (in a cone)  
Chocolate brownie  
Chocolate dipped strawberries with black pepper  
Malva pudding

### **Bowl Food, all at £5.50 each**

**Or**

**3 at £15 4 at £20 6 at £30**

Smoked salmon with mixed leaves and shallot dressing  
Smoked chicken and Cos lettuce salad, orange and mustard dressing  
Beer battered fish and chips, tartar sauce  
Butternut squash risotto, chestnuts, truffle oil  
Cumberland sausage and mash, onion gravy  
Hill bred lamb stew, baby dumplings  
Slow roasted pork, potato bake, apple sauce  
Penne, buffalo mozzarella, basil  
Traditional Shepherds pie

## Criterion Events Wine List

### Champagne

1	N/V	House Champagne	£45.00
2	N/V	House Champagne Rosé	£49.00
3	N/V	Laurent Perrier Brut	£59.00
4	N/V	Veuve Clicquot, Yellow label	£67.00
6	N/V	Bollinger Special Cuvée	£75.00
11	N/V	Alain Thienot (Jeroboam)	£55.00

### White Wine

#### France

20	2010	Sauvignon Blanc, Bergerie de la Bastide, VDP	£20.00
43	2009	Muscadet sur Lie, Château du Poyet, Vieilles Vignes, Loire Valley	£24.00
54	2009	'Reserve de Gassac' Mas de Daumas Gassac "Organic" Gassac	£29.00
65	2009	Domaine Champalou, Chenin Blanc, Vouvray Sec Loire Valley	£33.00
22	2009	Pouilly Fumé, Gilles Chollet, Loire Valley	£36.00
32	2008	Chablis, La Pierrelee, Burgandy	£44.00

#### Australia

52	2009	Billi Billi, Pinot Grigio, Mount Langi Ghiran, Victoria	£32.00
40	2008	Stonier Vineyards, Chardonnay, Mornington, Peninsula	£36.00

#### Germany

60	2009	Donnhoff, Reisling QBA Trocken, Nahe	£38.00
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### Red Wine

#### France

104	2009	Beaujolais Vieilles Vignes, Domaine du Vissoux, Beaujolais	£29.00
92	2007	Sancerre Rouge, La Grange Dimicres, J.M Royer	£45.00
120	2005	Château de Ricaud, 1er cotes, Bordeaux	£43.00
124	2005	Château de Ricaud, 1er cotes, Bordeaux (Magnum)	£82.00

#### Argentina

152	2010	Viu Manent Malbec, Colchagua, Chile	£24.00
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#### Spain

143	2007	Ebano 6, Ribera Del Duero, Temperalillo, Galicia	£34.00
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#### New Zealand

100	2009	Framingham, Pinot Noir, Marlborough	£39.00
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#### Italy

107	2009	Montecello, Merlot blend, vini Italia, Venetto	£20.00
127	2008	Thesaurum Corvina /Cabernet Sauvignon, Veneto	£29.00
131	2005	Vino Nobile de Montepulciano, "Vittorio Innocenti" Tuscany	£48.00

**Criterion Restaurant's Full Wine List is available on request**

**Please note that the wine vintages and prices are subject to change.**

## Other Services

At Criterion we have carefully selected partners to provide all your wedding services for you and are happy to recommend the following:

### Florist

Laura Kuy

07826 855693  
[www.laurakuy.com](http://www.laurakuy.com)  
[mail@laurakuy.com](mailto:mail@laurakuy.com)

### Photographer

Mark Whitfield

07889 581 061  
[www.markwhitfieldphotography.com](http://www.markwhitfieldphotography.com)  
[mark@markwhitfieldphotography.com](mailto:mark@markwhitfieldphotography.com)

### Dress Hire

Moss Bros, Regent Street

020 7494 0665  
[www.mossbros.co.uk](http://www.mossbros.co.uk)

### Hair and Make Up

Beauty Call (Sam Rankin, London Manager)

07982 680753  
<http://www.beautycall.co.uk/enquiry.php>

### Car Hire

Sincura Driven

[home.james@sincura.com](mailto:home.james@sincura.com)

## Wedding Testimonials

*"We are just back from our honeymoon, and wanted to express our sincere thanks for a simply amazing wedding reception – you exceeded all expectations. Your great help with planning the whole event, the wonderful tasting evenings to get the menu just right, escorting all our guests from their coaches and the exceptional service on the night, all helped to make it the best day of our lives! And what stunning surroundings, we can't wait for the 1st anniversary dinner there!  
All the best, Robert Taylor"*

Robert and Ayesha Taylor held their wedding reception at Criterion in May 2010.

*"It was a spectacular evening. It looked like a fairy story, all golden and gleaming with the little candles everywhere and every-one was immediately in a festive mood. The food was the best wedding meal any-one has ever had. Every dish looked like a work of art, but thank goodness, we could eat it. What made the whole evening so special though, was the extreme friendliness of your staff and their incredible level of service. You all looked after us so well, so unobtrusively and with such charm. It was difficult to bring the evening to an end, it could not have been bettered. Thank you for making it all so lovely!"  
Elizabeth Cunningham*

Elizabeth Cunningham, Mother of the Groom, wedding reception at Criterion in July 2010.



# Criterion Exclusive Hire Table Plan, Maximum Set Up 150 people

