73 Waterloo at St John's



An exclusive sanctuary



Welcome to 73 Waterloo

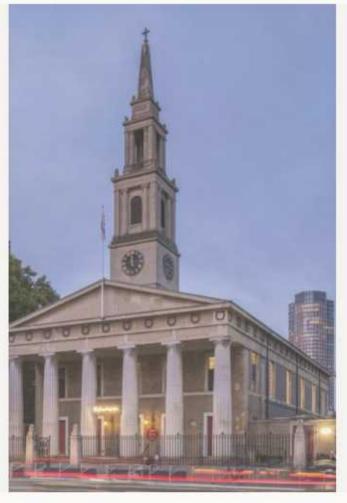
Experience the sublime blend of elegance and charm, at 73 Waterloo, an historic Grade II sanctuary nestled within the historic St John's Church, in the heart of Waterloo, London.

Immerse yourself in our captivating and spacious indoor and outdoor areas, meticulously designed to transform your dream celebration into reality. Imagine the grandeur of our soaring nave as the enchanting backdrop to your wedding or sophisticated gala dinner or award ceremony.

Your venue hire not only helps to fund the work St John's does with people at the threshold, but helps with the preservation of this unique, low-carbon, Grade II listed building.















Exceptional food & drink

Our story began over 30 years ago when a group of food and hospitality enthusiasts gathered around a kitchen table, united by their love for exceptional cuisine and warm hospitality.

Today, we continue to carry forward that passion, expertly coordinating events that are truly memorable and leave a lasting memory.

Our commitment to great food starts with seasonally and sustainably sourced produce, with a bespoke and creative approach taken to each and every event we deliver.







Attention to detail

We offer an award-winning and comprehensive service for every event.

With a team of experienced chefs, event planners and hospitality professionals, we take pride in delivering a seamless and memorable catering experience every time.

Our commitment to quality, our attention to detail, and our personalised approach have earned us a reputation for being one of the leading catering companies in the UK,

Through your dedicated team, we ensure that every detail is taken care of, leaving you to enjoy your event to the utmost.





Rooms & capacities

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Nave Standing 500, Dining 270, Theatre 400



Foyer Standing 200



Forum
Standing 220, Dining 80, Theatre 100



The Old Crypt
Standing 140, Dining 40

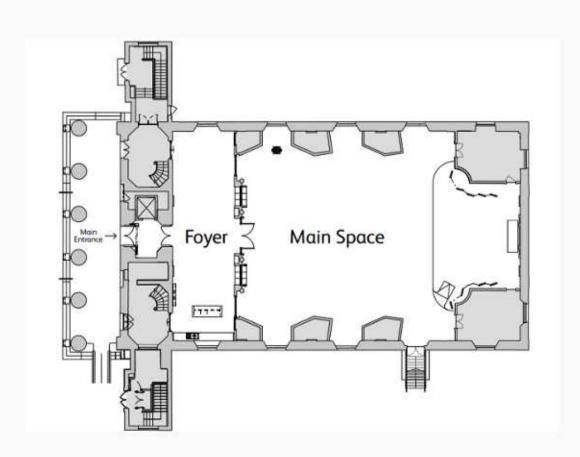


Meeting Rooms
Boardroom 25, Theatre, 30

Floor plan

Nave

This beautifully refurbished, bright, contemporary and highly versatile space offers itself to many special events and large conferences. The Nave has direct access to well-kept gardens which truly is a gem in central London.

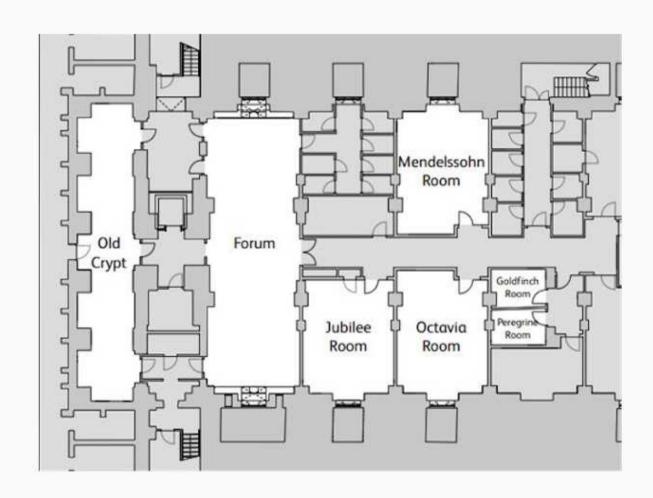


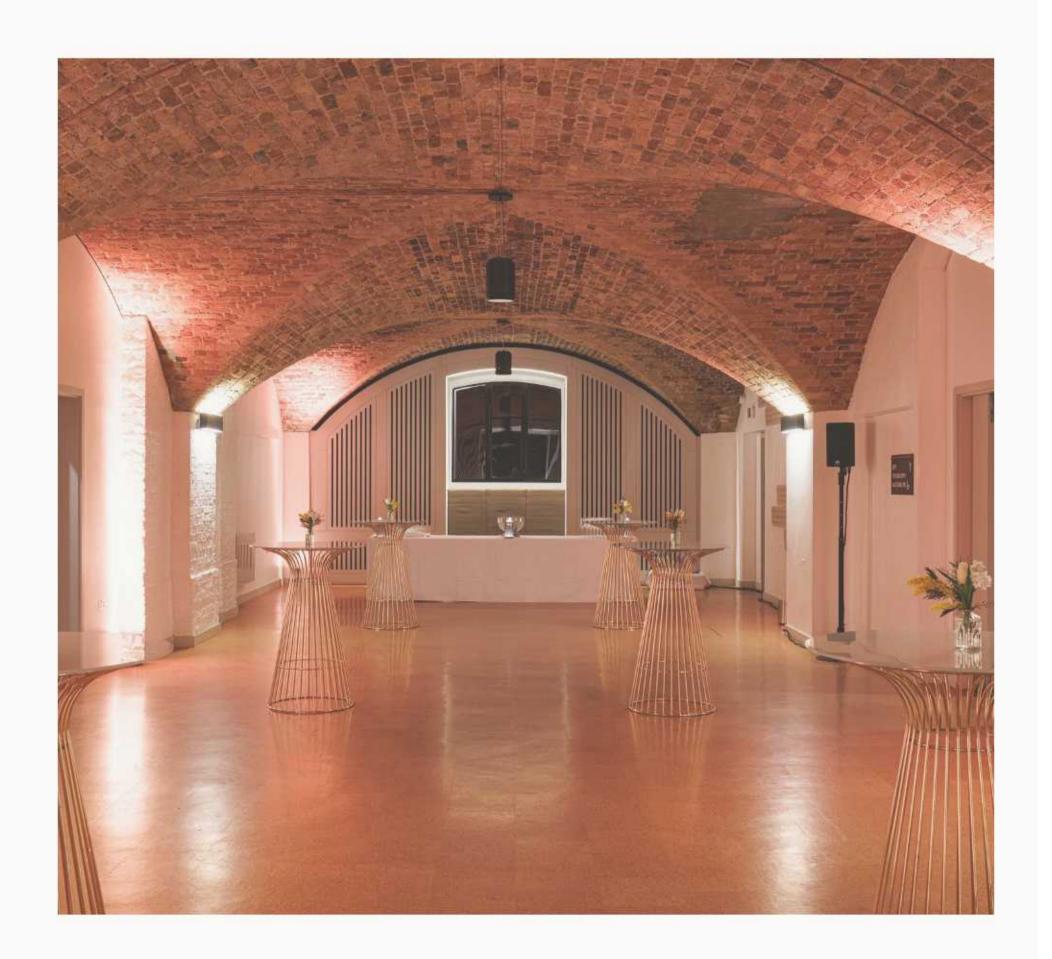


Floor plan

Crypt

With exposed, restored brickwork and natural colour scheme the Crypt offers the perfect spaces for exhibitions, drinks receptions and intimate dinners.







Canapes and bowls

Presenting our impressive standing canape and bowl food package! Elevate your event with an exceptional culinary experience that captivates guests. Our devoted team ensures a flawlessly executed and prosperous event.

Standing canapes & bowls package includes:

- Four canapes
- · Three bowls
- 4-hour drinks package featuring an arrival prosecco reception, followed by free-flowing wine, beer, and soft drinks
- · Dedicated staff for smooth event operations

We understand that every event is unique, and that's why our package is fully customisable. Our experienced team will collaborate with you to create a tailored package that perfectly suits your specific requirements.

£115 per person (excluding VAT)









Seated dinner

Seeking a refined seated dinner experience with exceptional seasonal cuisine? Introducing our seated dinner package, meticulously designed for an unforgettable event.

Seated dinner package includes:

- Arrival prosecco reception
- 3 course seasonal lunch
- · Half and bottle of wine with lunch
- Dedicated staff for smooth event operations

It's also flexible, so you can tailor it to your exact requirements. Our team will work with you to create a tailor-made package that meets your needs.

£145 per person (excluding VAT)









Room hire

| | 8 hour | Additional hours |
|--------------|--------|---------------------|
| Whole Venue | £7.500 | £500 |
| Nave & Foyer | £5,500 | £250 |
| Forum | £3,250 | £250 |
| Old Crypt | £1,500 | £250 |
| Medelessohn | £900 | £100 |
| Octavia | £900 | £100 |

Security is required for all events - £250 per guard pricing excludes VAT









Making it a reality

We have included the following essential furniture and equipment for your special occasion.

- · Full field kitchen equipment as required
- Back of house or front of house bar and all equipment
- · Bovingdons classic crockery, cutlery and glassware
- Staff uniform and subsistence
- Coat rails and hangers
- Seating for up to 200 guests
- 5ft6 round tables for your dinner
- Crisp white table linen
- Elegant white napkins
- Beautiful canape platters













Meet your dream team

Our exceptionally talented professionals bring imagination, inspiration and outstanding service, to every aspect of special events, ensuring an unforgettable event that will leave guests mesmerised.

Based on your guest numbers and event timings, we will build a team to meet all your needs:

Event Managers
Porters
Waiting Staff
Cloak Room Attendants
Bar Staff
Chefs











Food glorious food

Our suggested dinner menu.

Starter

Scottish seared scallop, burnt cauliflower purée, pine nut and curry oil dressing

Double baked cheddar and Gruyère cheese soufflé with pomegranate salad (V)

Main Course

Beef fillet, truffle pomme purée, wilted spinach, heritage carrots and a red wine jus

Crispy bites of sweet and sour cauliflower and white sesame seeds with rondelles of Thai sticky coconut rice and crisp spring onion (V)

Dessert

White chocolate, caramel and cinnamon apple white chocolate and cinnamon mousse with an inset of rum-marinated spiced apple

Tea, coffee and petit fours







Let's toast the occasion

Please see below our standard menu:

House bubbly
Bel Canto Prosecco, DOC Italy

House white
Bantry Bay Chenin Blanc

House red
Dominio de la Fuente Garnacha

Softs
Apple Fez Mocktail
Hildon Still & Sparkling water

We have an extensive list of alternative options, so please refer to our drinks list for a variety of options from Spain, Italy, France.













We would love to hear from you

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Call: 0208 874 8032

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Website: bovingdons.co.uk/73-waterloo

