73 Waterloo at St John's



An exclusive sanctuary



Welcome to 73 Waterloo

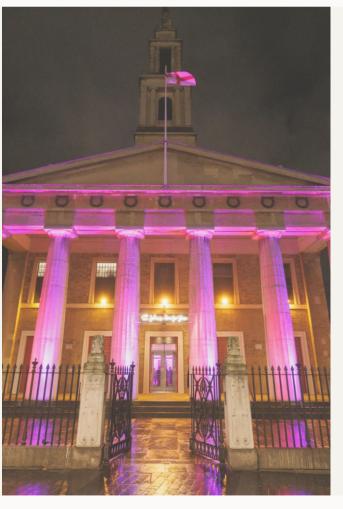
Experience the sublime blend of elegance and charm, at 73 Waterloo, an historic Grade II sanctuary nestled within the historic St John's Church, in the heart of Waterloo, London.

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 day. Take a look for yourself and begin the journey of turning moments into memories.

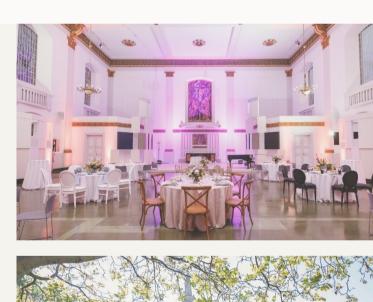
Your venue hire not only helps to fund the work St John's does with people at the threshold, but helps with the preservation of this unique, low-carbon, Grade II listed building.















Exceptional food 8 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,

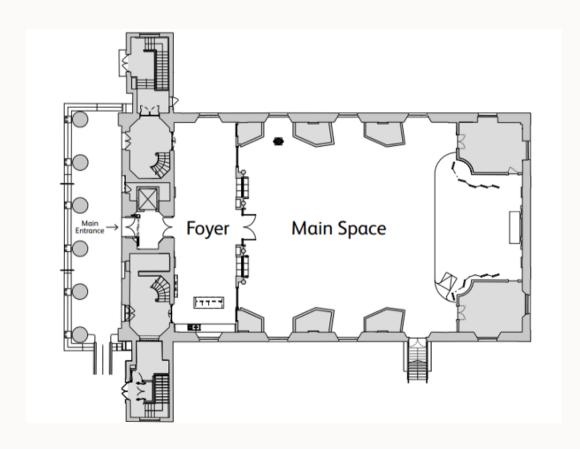
Through your dedicated team, we ensure that every detail is taken care of, leaving you to enjoy your event to the utmost.





Nave

This beautiful bright, contemporary and highly versatile space is the perfect canvas to create the day of your dreams. The Nave has direct access to well-kept gardens which truly is a gem in central London.





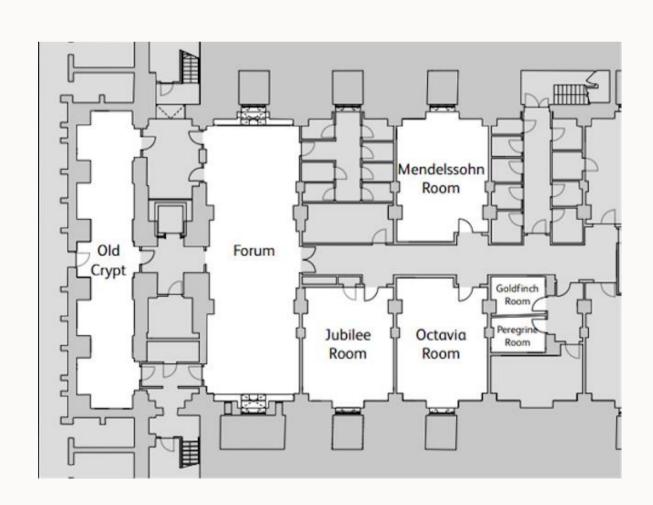






Crypt

With exposed, restored brickwork and natural colour scheme the Crypt offers a wonderfully romantic feel. Perfect for drinks or a more intimate dinner.









Timings

Meticulous planning is at the heart of everything we do. Here is a wonderful guide of how your special day can look.

3.30pm Guests arrive from your church ceremony

3.45pm Well chilled prosecco and delicious canapes are

circulated to you and your guests in the gardens

weather permitting

5.00pm Your wedding party is call through to take their

seats for the wedding breakfast in the Nave

You are announced in as the newly married couple

Bovingdons team pour wines

5.30pm Your three-course meal is served

7.00pm Speeches / Toasts

8.00pm You take to the dance floor for your cake cutting

and first dance

Dancing continues through out the evening

11.30pm You make your grand departure and guests follow

00.30am Bovingdons leave the venue clean and clear



Jour package

Food and drink package

£169 per person + venue hire (excluding VAT)

Our wonderful wedding package includes the following items to execute your special day flawlessly but, we can of course make any changes during your planning process to create a bespoke package that is perfect for your big day.

- Prosecco drinks reception
- Selection of six canapes
- Three-course wedding breakfast
- Free flowing house wine during meal
- Glass of prosecco to toast
- Tea & coffee station
- Menu consultation & tasting for two
- Dining chairs, round tables, white linen, crockery, cutlery & glassware
- Dedicated wedding coordinator & waiting team



VENUE HIRE	High Season June - Sept	Mid Season April, May, Oct, Dec	Low Season Jan, Feb, Mar, Nov
Mon – Thurs	£5,000	£4,500	£4,000
Friday	£8,000	£6,500	£4,500
Weekend	£9,000	£7,500	£5,500

Prices are subject to selected spaces.

Security: £250 (excl. 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.

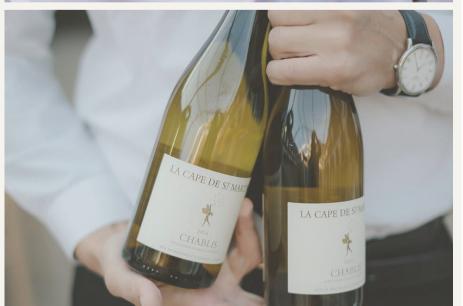












We would love to hear from you

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