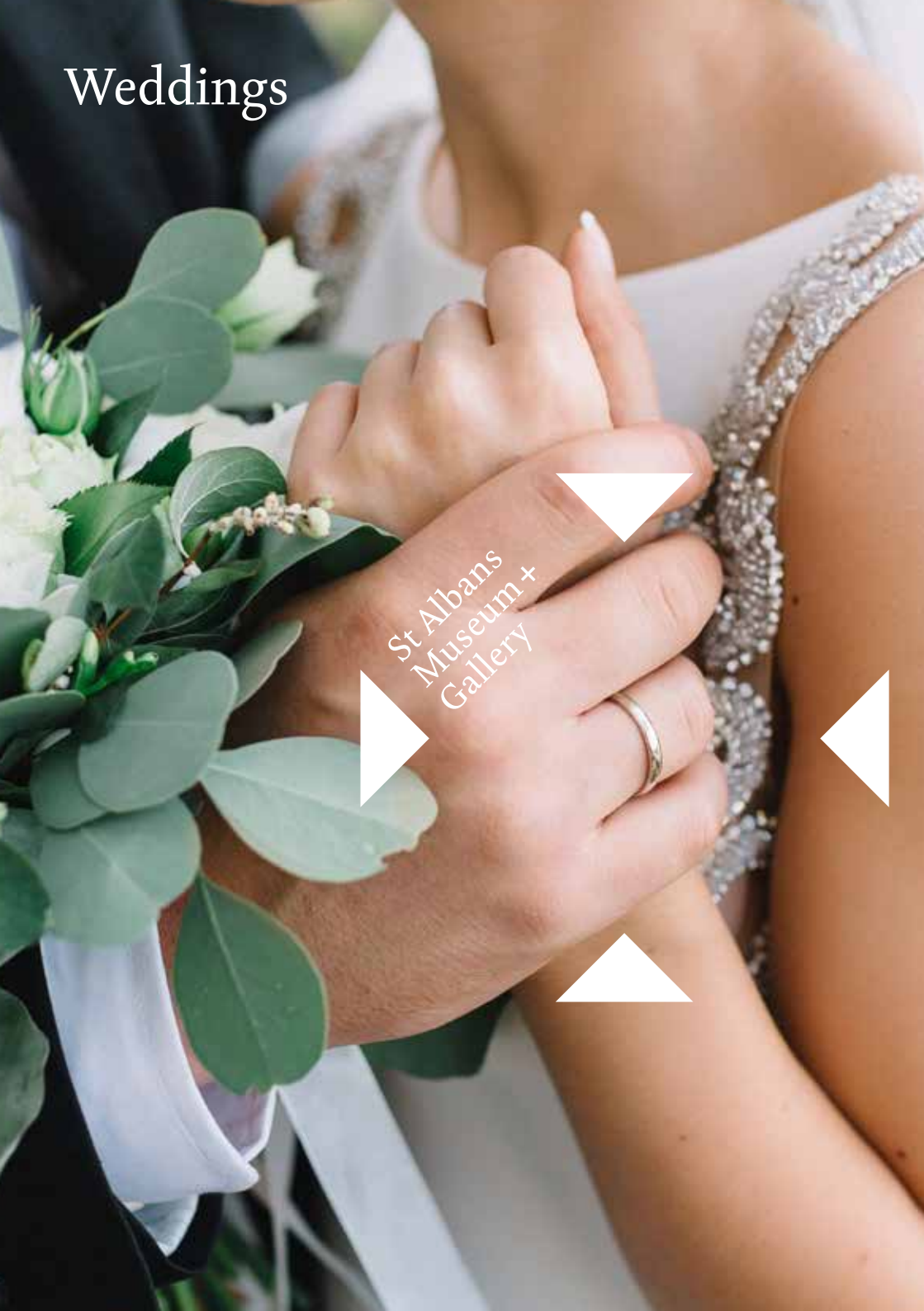


Weddings



St Albans
Museum +
Gallery



Weddings at St Albans Museum + Gallery

Congratulations on your engagement!
We love creating unique events that will stay with you forever

Built in 1831 and lovingly restored to its former glory via a multi-million pound restoration, this magnificent Georgian landmark may just be the perfect venue for your wedding.

From the timeless elegance of the Georgian *Assembly Room*, with its ornate chandeliers and lustrous gold leaf, to the sleek, white styling of the modern galleries these versatile and impressive spaces provide a stunning backdrop for weddings of all sizes.

With a history of state banquets, galas, balls and dinners, the museum can accommodate events for just close friends and family to larger gatherings of up to 400. So whether intimate or grand let our dedicated team set the scene for your special day.



The Courtroom

A totally unique ceremony

St Albans Museum + Gallery is licensed to hold wedding ceremonies and civil partnerships in two of its most impressive spaces.

Gather in the historic courtroom for a completely unique ceremony. From its pews and judge's chair to its octagonal shape, the Courtroom is a space like no other. With original wooden panels bringing a sense of warmth and richness, this wonderfully intimate room is the perfect space for your wedding ceremony.

Seated ceremony: 60-80

Dancing and bar: 100

Packages can include exclusive use of the atmospheric

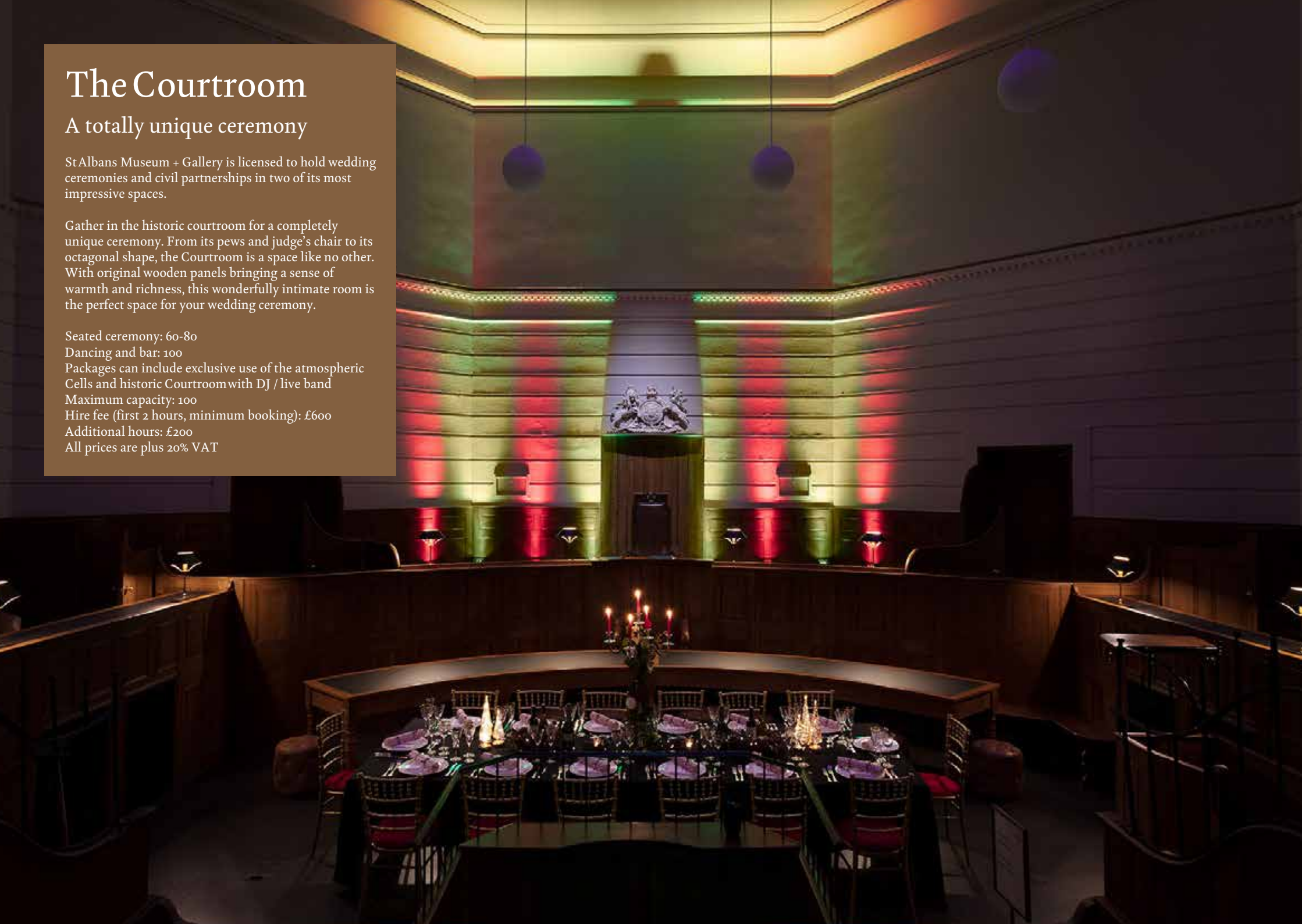
Cells and historic Courtroom with DJ / live band

Maximum capacity: 100

Hire fee (first 2 hours, minimum booking): £600

Additional hours: £200

All prices are plus 20% VAT



The Assembly Room

Behind the impressive Palladian facade and balcony is The Assembly Room. A stunning ballroom that can hold both your ceremony and your sit-down wedding dinner beneath its giant and breath-taking crystal chandeliers.

Seated wedding dinner: 120

Canapé reception: 180

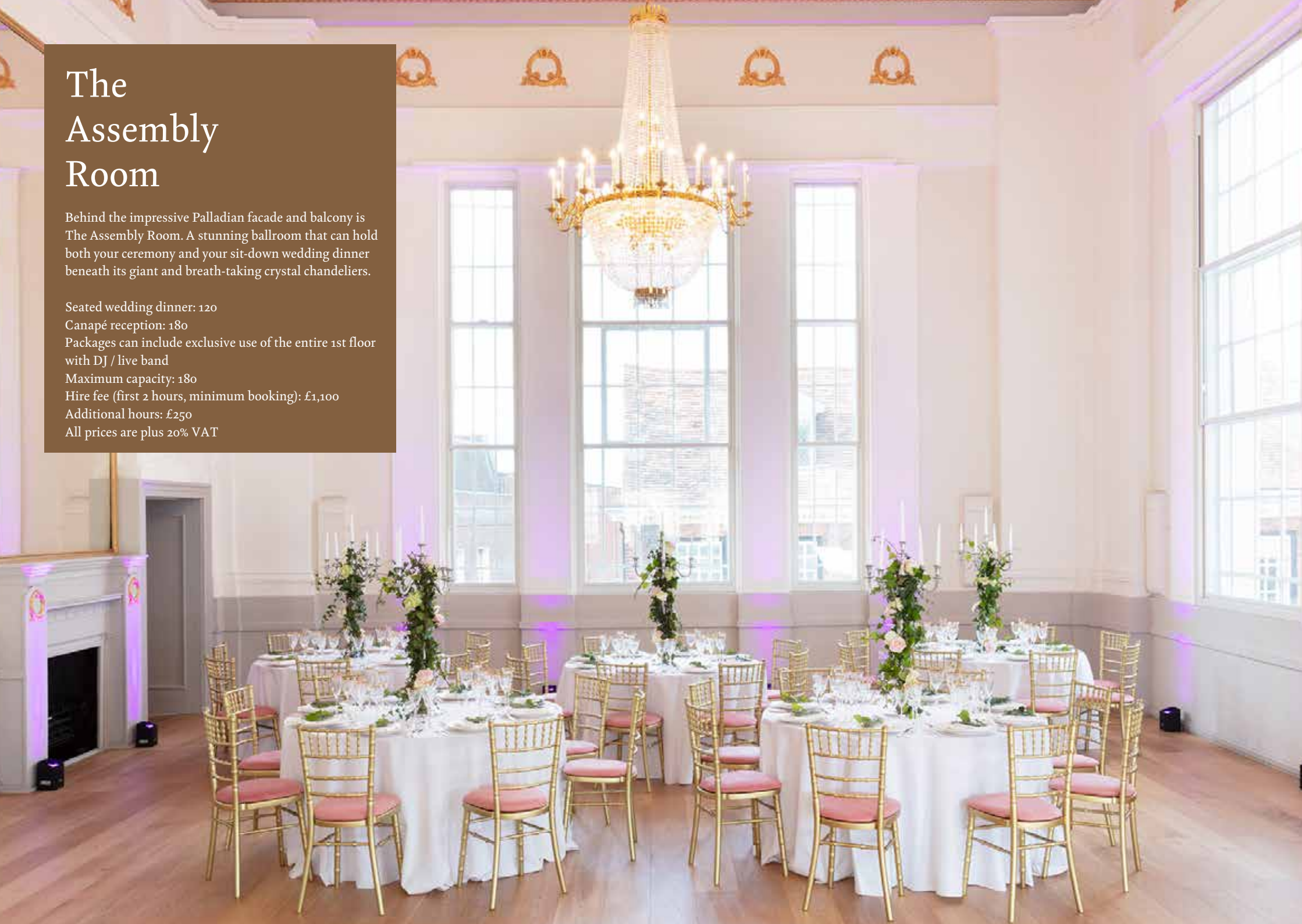
Packages can include exclusive use of the entire 1st floor with DJ / live band

Maximum capacity: 180

Hire fee (first 2 hours, minimum booking): £1,100

Additional hours: £250

All prices are plus 20% VAT



Receptions

The Assembly Room + adjoining Galleries

The historic Assembly Room is the jewel in the crown of the Georgian Town Hall. Since its exquisite restoration, the Assembly Room has become the perfect space for larger wedding receptions – whether a seated sit-down three or four course dinner or a deliciously catered canapé reception.

Exclusive hire of the first floor is also available which would allow your guests to enjoy the drinks reception just outside the Assembly Room.

The Links run down the side of the building on the first floor and are ideal for enjoying canapés and watching the sunset with a glass of champagne. Spacious, bright and airy, these modern additions bring the Grade II* listed building into the 21st century but also offer spectacular rooftop views over one of Britain's most historic cities.





Further details

Whole building hire

Exclusive use of the whole building for up to 400 guests

Specially catered packages upon request

Maximum capacity: 400

Fixed fee: £7,000

All prices are plus 20% VAT





Sample menu

Wedding dinner – 3 course meal from £75 per person
excluding venue hire

Starters

Hendrick's gin cured Severn & Wye salmon with dill crème fraiche, beetroot salsa

Beef fillet carpaccio with pickled shallots, watercress and chilli puree

Ham hock and pistachio & prune terrine, cornichons

Potted Devon Blue infused with vintage Port, spiced blackberry preserve, mizuna leaves

Main courses

Butter poached hake, summer green lentils, broad beans and petit pois, sauce vierge

Roast guinea fowl, porcini and lardons, olive oil mash, watercress

Roast quail, raisin, orange and thyme stuffing, dauphinoise, fine green beans

Slow cooked Cornish lamb, rainbow chard & dauphinoise

Lemon & ricotta tortellini, saffron sauce, buttered zucchini shards

Puddings

Dark chocolate pot, pistachio praline crumbs

Summer pudding, clotted cream, borage petals

Rhubarb, rosewater and & caramel sugar Eton mess

Blackcurrant & lime Jelly, set with edible flowers, crème Fraiche



Sample menu

Drinks

White

Piattini Pinot Grigio, IGT Provincia di Pavia, 2017

L'Ormarine Duc de Morny, Picpoul de Pinet, 2017

La Val Orballo Albariño, 2017

Alasia Gavi del Comune di Gavi, 2017

Sileni Estates 'The Straits' Sauvignon Blanc, Marlborough, 2017

Domaine de la Motte Chablis, 2017

Domaine du Pré Semelé Sancerre, 2017

Nielson by Byron Santa Barbara County Chardonnay, 2017

Red

The Listening Station Shiraz, Victoria, 2017

Domaine Mas Barrau Cabernet Franc, Pays du Gard [Organic], 2016

Boutinot 'Les Coteaux' Côtes du Rhône Villages, 2015

Artesa Organic Rioja [Organic], 2016

Nieto Malbec, Mendoza, 2017

San Felice Chianti Classico, 2016

Catalina Sounds Pinot Noir, Marlborough, 2016

Clos de la Cure, Saint-Émilion Grand Cru, 2013

Rosé

Domaine de la Vieille Tour Rosé, Côtes de Provence, 2017

Sparkling

Le Dolci Colline Prosecco Spumante Brut, NV

Champagne Charles Chevalier Brut d'Honneur, NV

Champagne Lallier Grand Cru Vintage Brut, 2008

Beer & cider

Becks

Peroni

London pilsner

Wobblegate Sussex cider



Sample menu

Canapé menu – selection of 6 canapés from £25 per person excluding venue hire

Meat

Cumberland cocktail sausages, wholegrain mustard & honey (DF)
Baby chorizo with coriander crème fraîche (GF)
Coronation chicken tartlet with mango chutney & coriander
Rose petal crusted chicken skewers, pomegranate seeds (GF DF)
Lemon & saffron chicken skewers with aioli (GF DF)
Mini steak burger, baby gherkin, chilli jam (DF)
Beef fillet strips, English mustard & croustade (DF)
Sticky, sesame soy glazed beef skewers (GF DF)
Cumin scented lamb kofte skewers with minted yoghurt (GF)
Smoked duck, shallot & thyme jam, toasted brioche

Fish and seafood

Tiger prawns with chilli & garlic (GF DF)
Tandoori prawns with mint raita (GF)
Prawn cocktail tartlet
Salmon teriyaki skewers (GF DF)
Vodka & beetroot smoked salmon, horseradish crème fraîche, rye (GF DF)
Scottish smoked salmon, lemon crème fraîche, caviar & mini buckwheat blini
Gravadlax on dark rye with dill mustard (GF DF)
Mini smoked haddock & Gruyère rarebit
Smoked trout, dill & horseradish cream crostini

Vegetarian

Quail's egg celery salt & smoked paprika (GF DF V)
Goats' cheese crostini, pear, chive & toasted walnuts (V)
Polenta crostini, blue cheese & roast red pepper (GF V)
Wild mushroom & thyme tartlet (V)
Basil marinated mini mozzarella balls & cherry tomato skewers (GF V)
White bean & sage crostini (V)
Aubergine 'caviar' crostini with sesame seeds & pomegranate (V)

Sweet

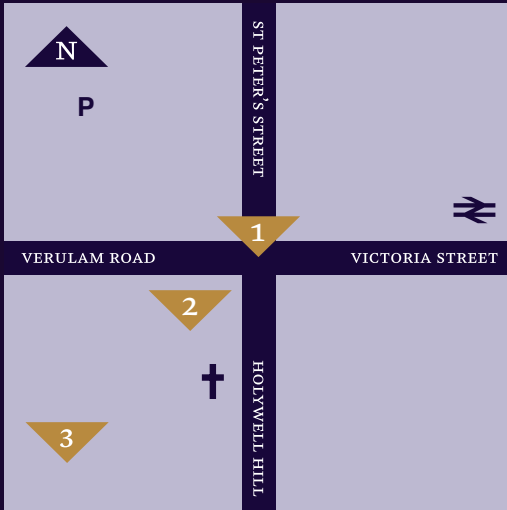
Mini chocolate brownie, clotted cream, raspberry
Lime posset in a chocolate cup
Mini passionfruit pavlova



How to book

We would be delighted to show you St Albans Museum + Gallery and hear about your plans. Please don't hesitate to get in touch for more information or to arrange a viewing.

Please email museumevents@stalbans.gov.uk or call our Bookings Officer on 01727 751814



1 St Albans Museum + Gallery

2 The Clocktower

3 Verulamium

✝ St Albans Cathedral

🚶 St Albans City Station

P Parking

St Albans Museum + Gallery
Market Place
St Peter's Street
St Albans AL1 3DH

From St Albans City Station, it is a
10 minute walk to the Museum + Gallery