# SOUTHBANK CENTRE Veddings





For couples looking for a central location with breathtaking views, stunning brutalist architecture and an inspiring environment, Southbank Centre is the perfect choice for your wedding day.

# **Our Spaces**

Royal Festival Hall at Southbank Centre is Grade 1-listed with many of the original 1950s features and large open foyers that create a sense of timeless elegance. All of the wedding spaces have floor-to-ceiling windows which provide plenty of natural daylight and showcase unforgettable views over the Thames and famous London skyline. The fabulous rooftop pavilions also benefit from outside space which allow you to make the most of the fantastic views.

The variety of spaces mean that you have the freedom and flexibility to design your perfect day, supported by the expert guidance of our Events Team.

### Capacities

St Paul's Roof Pavilion Ceremony – 100 Dinner – 70 Standing – 150

Weston Roof Pavilion Ceremony – 150 Dinner – 90 Standing – 200

Level 5 Function Room Ceremony – 180 Dinner – 200 Standing – 300







### **Venue Hire**

Level 5 Function Room	£5,150
St Paul's Roof Pavilion	£5,150
Weston Roof Pavilion	£5,150
Weston & St Paul's Roof Pavilions	£7,210

### Venue hire includes:

Exclusive hire from 8am – 11pm

On-site furniture

Dedicated Event Manager to oversee the preparation and wedding day

Cloakroom

Visitor experience hosts

On-site security

Cleaning and porterage

Integrated PA system for speeches or background music

Bespoke in-built lighting

Upright piano

Prices for shorter hire periods and late licenses are available on request. All prices are quoted excluding VAT, which will be charged at the leading rate.

'We were delighted with our experience from start to finish. The location is wonderful, great views in an iconic building and great transport links for guests.'

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## Catering

Southbank Centre has carefully selected list of approved caterers, suitable for a variety of styles and budgets, who will work with you to create the perfect menu for your day. The Events Team are happy to offer guidance on which caterer is most suited to your requirements.

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Com asonali y f atu 0 and quality. They are passionate about supporting independent regional prod ers 20 7921 0648 events@compa yofcooks.com compa ofcooks.com

#### SKYLON RESTAURANT £££ (onsite)

Modern British food from S renowned Executive Head Chef, Tom Cook 020 7654 7804 skylonreservations@danddlon on.com skylon-restaurant.co uk

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#### R & BERRY ££ s becomin one of the South's most r cognise caterers, Caper and Berry offer simply del cious food with a personal touch 0 83 427 521 sa es@caperandber y.co.uk capera d e

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Moving Venue are passionate about creat ng well designed, stylish menus using fresh, seasonal ingredients for receptions, dinners and nformal dining. 020 8691 6661 greatfood@mov ngvenue com movingven e.com

#### PARTYING EDIEN S £

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