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G A U T H I E R
•

W E D D I N G S

Enquiries:

Please contact our Weddings Manager

Samuel Aiglon at info@gauthiersoho.co.uk

Or telephone 020 7494 3111

Mark the Occasion with Gauthier

Your wedding breakfast should be memorable, exciting, a celebration of your marriage and the future, and a wonderful way to reflect this is a favourite restaurant.

Perhaps the very dishes you ate when you first met, the dessert you proposed over?

The same bottle of wine you were drinking when you proposed?

Gauthier Weddings has made all of these happen.

Michelin-starred chef Alexis Gauthier is one of the most unique restaurateurs operating in London today. His eponymous restaurant in Soho is firmly established as one of the UK's best-loved and most in-demand fine-dining experiences, offering refined, precisely flavoured yet uncomplicated French dishes with considered, professional service.

Gauthier Weddings aims to bring the same qualities to your wedding day.





A wedding in Soho

Set in a beautiful Grade II listed townhouse in Soho, 21 Romilly St is a unique venue to celebrate in style the most special of occasions in the heart of London, with guests enjoying all the special touches which Gauthier Soho is famous for.

We will bring charm, impeccable service, along with a warm and personal atmosphere to an intimate wedding, providing chic and original surroundings to mark the occasion.

Beautifully restored with a mix of modern and original features, Gauthier Soho can accommodate wedding parties up to 40 persons.

Our flexibility is the key to making this day perfect. Add your personality to our surroundings by designing the rooms as you wish, including special flower arrangements you can organise with our florists and bespoke table settings for your party.

We offer exclusive use of the townhouse for your breakfast for a truly memorable and personal experience. We have additional rooms upstairs available, perfect for private preparations.

Our team will be with you every step of the way in making sure everything is perfect to create your dream Soho wedding reception.



Bring Gauthier to you

On a truly special occasion such as a wedding reception, the food should be central to making the day perfect and only the best will do.

We can bring our particular style of French fine-dining and everything else you love about Gauthier Soho to your wedding if your reception exceeds the numbers our townhouse allows.

You may have dined with us previously and fallen in love with our food, you may share a special moment with your loved one at Gauthier. If we hold special memories for you then we would be honoured to be a part of your special day.

The entire Gauthier team are available for outside catering, providing our complete impeccable, friendly service on a grander scale.

“Alexis and his team created a real sense of magic at our venue”

Tristan & Annabel,
September 2014



Food & Drink

You may have hundreds of guests, with many different tastes and preferences. Making sure you are confident with the menu is paramount.

A Gauthier wedding menu would typically be based around classic ingredients and flavours, in season, with refined touches, deeply flavoured jus and sauces.

Many of our customers base their choices on our restaurant menu, and others ask specifically for Gauthier Soho signature dishes, such as the Black Truffle Risotto, the Wild Venison with Poached Pear and Celeriac, and the Golden Louis XV dessert.

Gauthier Weddings can take care of the complete event or can integrate with your venue and existing wedding planner if necessary. We also have some of the best drinks contacts in the industry so can offer unrivalled deals on restaurant wines.

“We’re so glad we secured Gauthier, it really added a gilt edge to the occasion. Friends still talk about the food today”

Hugh & Alexandra, June 2015



GAUTHIER

S O H O

PREMIER MENU

Around £80 per person*

Premier Plat

Dorset Crab & Fennel Salad
Lime Cream & Crunchy Lettuce

Or

Vol au Vent
Sautéed Chicken Liver, Sweetbread
& Wild Scottish Mushrooms, Jus de Roti

Deuxieme Plat

Classic Saffron Risotto
Caramelised Prawns & Crustacean Sauce

Troisieme Plat

Poached Atlantic Cod
Fondant Leeks Scented with Thyme
Swiss Chard & Soft Gnocchi
Parsley & Fish Jus Reduction

Or

Stuffed Quail
Honey & Soya Sauce

Quatrieme Plat

Selection of French Cheeses
Biscuits & Garnishes

Or

Pure Malt & Walnut Macaroon
Dark Chocolate Sauce
Coffee & Petits Fours

*Prices are estimates and would typically include crockery, cutlery, table & chair hire, linen and full service. Menus are suggestions.



GAUTHIER

S O H O

GOURMET MENU

Around £110 per person*

----- *Premier Plat* -----

Larded Scottish Scallops

Jerusalem Artichoke Cream, Crispy Bacon
Chanterelle Mushrooms

Or

Pan Fried Duck Liver

Roasted Pear, Honey Sauce & Light Spice

----- *Deuxieme Plat* -----

Morel Risotto

Veal Jus & Parmesan Reggiano

----- *Troisieme Plat* -----

Wild Sea Bass

Celery, Leeks & Pickled Ginger
Marsala & Parsley Jus

Or

Roasted Rack of Welsh Lamb in Herb Crust

Thyme Roasted Yellow carrots, Pomme Mousseline
Rosemary & Garlic Infused Jus

----- *Quatrieme Plat* -----

Selection of French Cheeses

Biscuits & Garnishes

Or

Very Dark Chocolate Tart (70% Cacao)

Coffee & Petits Fours

*Prices are estimates and would typically include crockery, cutlery, table & chair hire, linen and full service. Menus are suggestions.



GAUTHIER

S O H O

GRAND MENU

Around £140 per person*

----- *Premier Plat* -----

Warm Scottish Lobster Salad
Grain Mustard & Coral Dressing

Or

Classic Terrine of Duck Liver
Quince Chutney, Herb Salad
Toasted Brioche

----- *Deuxieme Plat* -----

Black Truffle Risotto
Parmesan Crisp, Brown Butter

----- *Troisieme Plat* -----

Halibut & Smoked Medley of Crustacés
Salsify & Confit Tomatoes, Lobster Jus

Or

Fillet of Wagyu Beef (grade 6/7)
Artichoke & Spinach Gratin, Bone Marrow,
Fondant Potatoes, Beef Jus

----- *Quatrieme Plat* -----

Selection of French Cheeses
Biscuits & Garnishes

Or

Golden Louis XV
Dark Chocolate & Crunchy Praline

Coffee & Petits Fours

*Prices are estimates and would typically include crockery, cutlery, table & chair hire, linen and full service. Menus are suggestions.

