



Wedding Enquiry Pack

The Islington Metal Works
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Wedding Room: 0207 683 0343

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Hello!

Thank you for your enquiry and many congratulations on your engagement from all of us here at the Islington Metal Works!

We can't wait to meet you!

About

The Islington Metal Works is a completely unique wedding venue, steeped in history. Built in the late 19th Century our 30,000 sq. ft. Victorian premises is conveniently located directly behind Angel tube station, and within walking distance to Islington Town Hall.

Originally a stable for the horses that kept London's early public transport service moving, in 1925 it was converted into a metal works, which is still successfully operating to this day.

Transport Links

- Tube: Angel (Northern Line), 2 minutes' walk
- Overground: Highbury & Islington, 15 mins walk
 - Rail: Kings Cross, 15 mins walk
 - Bus: 73, 214, 205, 476





Facilities

- Courtyard Area: 200 standing, 192 sq m
- The Dining Room: 120 seated, 119 sq m

We are fully licensed and have two operational bars on our ground floor. The Courtyard houses our famous tube carriage cocktail bar, and there are bars in both the restaurant and club area. These spaces can be used independently or combined to service up to 500 people.

We have a well-equipped kitchen on site. The restaurant can be furnished for 120 covers. A stylish and fully functional indoor barbecue area is also available.

The Club has a Turbosound Highlite system installed that is suitable for both live acts and DJs. We keep modular staging in-house for live performances that can also be configured as a catwalk. Our experienced events and operations will be on hand to provide event support at any pricing level.

We have an onsite cloakroom, serviced toilets with wedding emergency kit baskets, and can provide high chairs as required.

We also have:

- A full sound system
- Temporary staging
- Wireless microphones
 - DJ decks
- Dance floor lighting
- Overhead projectors
- IPod / iPhone audio connection
- All sound equipment required for live bands
- Aerial performance props - silks and hoops

Weddings

We take pride in making your dream wedding day become a reality. We regularly host weddings, club nights, gigs, exhibitions, fashion shows, and corporate parties, so anything is possible in this versatile venue - please do not hesitate to ask!

We have our own décor and props store, as well as an enthusiastic team of designers and dressers, who will work with you to bring your bespoke design ideas to life. Even if you don't know what you want yet, our experienced team are here to help you every step of the way with a plethora of ideas, contacts, materials and enthusiasm. Most importantly, we strive to meet your requirements in a way that fits your budget.

Our policy is that there is no hire fee for the venue if our bar and catering are used.

Pricing

We work with each client individually as every wedding we do is completely bespoke. Thus, prices do vary depending on budget and requirements, but our starting package prices are below.

Package Options:

- 3 course wedding package: £125 per person + VAT
- 2 course wedding package: £115 per person + VAT
- Min spend: £7,500 + VAT

Our 2 and 3 course wedding packages all include:

- All interior decorations from our dedicated props room
- All décor set up done by our dedicated design team
- All interior flowers (10 x courtyard jam jars, 10 x dining room jam jars + 5 x larger displays)
- All complete table settings

- Welcome drink and canapés on arrival
- 2 or 3 course sit down meal with a half bottle of wine per person
- A drink for the toast
- All staff and a host

- Wireless microphone
- Full P.A. system
- All sound system requirements for your DJ to use

There is no additional hire fee on the basis that you will use our bar and catering services





Come and See for Yourself

STEP 1: Guided Tour

The first step from here is a meeting to view our venue and discuss your budget and requirements with one of our wedding coordinators.

STEP 2: Hosted Tasting Evening

After an initial meeting, you will then be invited to one of our quarterly tasting evenings to see our venue come to life. During our tasting session you will be able to sample the variety and quality of our food and see the space and layout.

Our event coordinators will be available at every tasting to discuss your requirements, and a sommelier on hand showcasing our wine selection.

Hosted Tasting Evening Sample Menu:

- A selection of canapes
- A sample of 3 starters
- A sample of 3 main courses
- 3 desserts

All of the above include a choice of meat, fish and vegetarian

- Prosecco
- Red wine (Merlot, Shiraz, Rioja)
- White wine (Chardonnay, Sauvignon Blanc, Pinot Grigio)

- **When:** Second Tuesday of the month, every quarter (usually Jan, Apr, Jul and Oct)
- **Time:** 6 - 9pm (last food service 8pm)
- **Cost:** £45 per head, deductible from your total event cost.
(This is free for clients who have already booked.)
- **Booking:** Tasting are by appointment only, so please get in touch so we can book you in.

STEP 3: Get in touch!

Please do not hesitate to get in touch to book in a guided tour, a hosted tasting evening, or to ask any questions.

We look forward to welcoming you soon.

Kind regards,

Dette Marsh
Events Manager
team@islingtonmetalweddings.co.uk
0207 278 9081



Testimonials

“My daughter got married here on 14th May 2016. I can only give five stars, if there were a hundred stars, I would give all of them. It sounds cheesy and ridiculous to say that we felt loved, but we did. Detty and Mo and the entire team cared for us as if they really cared. The place looked amazing, every detail had been attended to. It is an exceptionally rare place, if you are lucky enough to get a booking here, you will have a great day.”

- *Frances Szekley*

“...People have “whispered it quietly” to us that ours was probably the best wedding they had ever been to! We think your venue played a large part in this.

Lots of love x x x”

- *The Sheehans*

“The help we had prior to the actual day was spectacular...There wasn't anything that anyone wouldn't do! ...and the Flowers were beautiful, just gorgeous. Love x”

- *Greg & Hetty*

“Dette - you were truly brilliant, we loved every time we met up with you. You totally put us at ease and really listened to what we wanted. Flo, two words, creative genius! The place looked amazing. You listened to exactly what we wanted & totally came through for us.

Thankyou & lots of love x”

- *John & Neisha*

“Everyone commented on how amazing the venue was, friendly, helpful staff, everything ran smoothly (even when you thought we'd run away!)

Best wishes & Lots of love xxx”

- *Sara (Rapper) & Rog (The Gardener)*

“Thank you so much - you made our wedding day so perfect that we really cannot thank you all enough. From the moment that we booked the venue to the day itself you have all been fantastic!! We have so many happy memories and much of that is down to you all and all your hard work! Lots of Love Naomi + Steph x”

- *Naomi & Steph*

“Tom and I had a perfect day, and so many people commented on the venue and the food. The team there was fantastic, and took (nearly!) all the stress out of the day. I loved all the little details like the paper cranes hanging in the windows, the flowers, and the food was delicious.”

- *Sarah & Tom*

“Thank you for everything you did for my son and his wife, in the run-up to the wedding and on the day itself. We had a wonderful party, and the food and service and atmosphere were impeccable. Please pass on my personal thanks to all the members of your team, who worked so very hard. I want to mention in particular your night manager - I think she said her name was Anita? - who was so efficient and reassuring and capable. We have some marvellous memories to share as a family, with the Metalworks as a backdrop.”

- *Janey King*



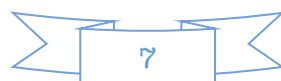
Gallery

To get a better idea of the versatility of the Islington Metal Works, including our props, settings, example themes, and much more, please check out some of our social channels:

Flickr: <https://www.flickr.com/photos/47495461@N07/>

Facebook: <https://www.facebook.com/The-Islington-Metal-Works-142110988381/>

Instagram: #islingtonmetalworks; #electrowerkz Places: Islington Metalworks; Electrowerkz





Additional Info – Sample Menus

Canape Options

- Blue stilton and sun dried tomato arancini
(can be served with salsa or aioli depending on dietary requirements)
- Wild mushroom arancini
(can be served with salsa or aioli depending on dietary requirements)
- Butternut squash and mascarpone arancini
(can be served with salsa or aioli depending on dietary requirements)
- Wild mushroom bruschetta on crostini
- Set polenta crisps with salsa or truffle aioli
- Super food salad served in short crust case
- Triple cooked chunky chips and truffle aioli
- Tomato and basil bruschetta on crostini with balsamic glaze
- Blue stilton and leek tartlet
- Goat's cheese and caramelised red onion tartlet
- Goat's cheese and fig tartlet
- Black or green olive tapenade, cherry tomato, crostini
- Mozzarella (or ricotta) and spinach croquettes
- Roasted butternut squash wrapped in Parma ham and courgette ribbon
- Beetroot carpaccio and goat's cheese mousse, hazelnuts
- Spiced butternut squash soup and mixed seeds, served in a shot glass
- Vegetable skewers
- Gazpacho soup (Spanish tomato base soup served cold)
- Cold beetroot soup
- Beetroot and kidney beans salad served on rye bread crouton
- Baba ghanoush or humus served on cucumber "crostini"
- Heritage tomato and mozzarella skewer
- Braised pork belly with smoked paprika served on crostini
- Pork belly and apple skewers
- Figs in blankets with wholegrain mustard and honey sauce
- Rare beef top side served in mini Yorkshire pudding case with chives and horseradish sauce
- Rabbit terrine on crostini with homemade piccalilli sauce
- Chicken liver parfait, brioche bread, spiced apricot chutney
- Celeriac and apple remoulade wrapped in Parma ham, toasted hazelnuts
- Smoked mackerel pate and crostini
- Salmon with dill crème fraiche, baby potato "basket" or crostini
- Smoked haddock fishcakes (or salmon, cod, hake etc.), curry mayo
- Classic prawn cocktail served on Chinese spoon
- Funky crayfish cocktail (chilli, preserved lemon skin, chives) served on Chinese spoon
- Deep fried squid and garlic aioli



Sit Down Meal Options - Starters

Super food salad (mixed grains, seeds, veg, ricotta cheese, watercress)
Beetroot carpaccio and goat's cheese mousse, hazelnuts
Spiced butternut squash soup (other soups available)
Gazpacho soup (Spanish tomato base soup served cold)
Cold beetroot soup (yoghurt base, cucumber, dill, egg (optional)) served with hot potato
Beetroot and kidney beans salad, rye bread croutons
Crudities, baba ghanoush, humus
Heritage tomato and mozzarella salad
Beef (rump, bavette or fillet) with salt and pepper crust
Rabbit terrine, homemade piccalilli sauce, pea shoots
Chicken and leek terrine
Chicken liver parfait, brioche bread, spiced apricot chutney
Confit duck salad, blue cheese sauce, poached pears
Parma ham, celeriac and apple remoulade, with toasted hazelnuts
Smoked haddock fishcakes (or salmon, cod, hake etc.), curry mayo
Smoked trout and potato salad
Classic prawn cocktail
Funky crayfish cocktail (chilli, preserved lemon skin, chives)
Deep fried squid and garlic aioli
Blue stilton and leek tart
Goat's cheese and caramelised red onion tart

Sit Down Meal Options - Meat Mains

Roasted beef served medium rare
Braised beef medallions, with Bourguignon sauce
Selected cut of beef (fillet, bavette, rib eye, rump), red wine jus or peppercorn sauce
Lamb rump, wilted baby gem, smoked carrot puree, red wine jus
Classic shepherd's pie
Duck breast, garden greens, wild berries sauce
Confit duck leg, curly kale with pancetta lardons, red wine jus
Chicken paillard (butterflied chicken breast), sun dried tomato, olives, rocket salad
Roasted or braised pork (can be left with skin on or braised and rolled into "sausage")
Pork medallions and spicy bean casserole

Sit Down Meal Options - Fish Mains

Pan fried seabass (saffron braised fennel or garden greens) salsa verde (soft herb sauce)
Green herb crusted salmon and warm polenta
Roasted cod, confit garlic mash, creamy girolle sauce
Classic fish and chips with homemade tartare sauce and mushy peas
Thai red or green fish curry and rice



Sit Down Meal Options - Vegetarian Mains

Bean casserole*
Vegetable lasagne (aubergine “sheets”, rich tomato sauce)
Vegetable cannelloni (blanched cabbage leaf stuffed with vegetable mix)*
Vegetable and mushroom stew*
Butternut squash stuffed with Mediterranean vegetables and wrapped in filo pastry*
Deep fried set polenta, wild mushroom, sprouting broccoli, creamy sauce (optional)
Wild mushroom risotto
Pea and lemon risotto*
Butternut squash risotto
Stuffed peppers (mixed veg, lentils, on a bed of braised red cabbage)*

Sit Down Meal Options - Potato Sides

Triple cooked chunky chips and truffle aioli
Crushed new potatoes
Potato/sweet potato mixed Dauphinoise
Roast new potatoes with garlic
Potato and artichoke rostis
Confit garlic mash
(can also be done with either wholegrain mustard, horseradish, or butter/double cream instead)

Sit Down Meal Options - Vegetable Sides

Curly kale, savoy cabbage and spring greens
Buttered carrots and greens
Asparagus and baby courgettes (dependent on seasonality)
Glazed Carrots and Parsnips
Mediterranean cous cous
Broccoli with chilli and almonds
Broccoli with shallots and butter

*denotes that this dish can be made as a vegan version
Vegan options available on request



Additional Info - Bar Prices

PREMIUM SPIRITS	SINGLE	DOUBLE	BEER & CIDER	PRICE
Smirnoff Vodka	£5.00	£7.50	Peroni	£5.00
Jack Daniels	£5.50	£7.50	Heinekin	£5.00
Famous Grouse	£5.00	£7.50	Corona	£5.00
Jameson	£5.50	£7.50	Becks	£4.50
Gordons Gin	£5.00	£7.50	Carlsberg	£4.50
Captain Morgans	£5.00	£7.50	Guinness	£5.00
Bacardi Rum	£5.00	£7.50	London Pride	£5.00
Malibu	£5.00	£7.50	Meantime Pale	£5.00
Corvoisier	£5.50	£7.50	Ale	£5.00
Disaronno	£5.00	£7.50		
Southern Comfort	£5.00	£7.50	Strongbow	£5.00
Tia Maria	£5.00	£7.50	Kopparberg	
Baileys	50ml	£6.50	Strawberry & lime	£6.00
Grey Goose	£7.00	£9.50	Pear	£6.00
Hendricks Gin	£7.00	£9.50		
Buffalo Trace	£7.00	£9.50		
			ENERGY DRINKS	PRICE
SHOTS	£3.50		Red Bull	£3.00
(Jagermeister / Jose Cuervo Gold + Silver / Sambuca Classic + Black)				
SOFT DRINKS	DASH	GLASS	Jager Bomb	£5.00
Coke	£0.50	£3.00		
Diet Coke	£0.50	£3.00	WINE	PRICE
Lemonade	£0.50	£3.00	House Small Glass	£5.00
Ginger Beer	£0.50	£3.00	House Large Glass	£6.50
Ginger Ale	£0.50	£3.00	House Bottle	£15.00
Tonic Water	£0.50	£2.00	Guest Bottle	£18.00
FRUIT JUICES	DASH	GLASS	FIZZ	PRICE
Apple	£0.50	£3.00	Prosecco Glass	£7.50
Orange	£0.50	£3.00	Prosecco Bottle	£30.00
Cranberry	£0.50	£3.00	Champagne	£60.00
Pineapple	£0.50	£3.00		
Half Pint		£2.00	COCKTAILS	£10.00
SPIRIT DASH	£0.50			
Cordial DASH	£0.50		Still Water 500ml	£2.50



Thank you!

We look forward to welcoming you soon!

