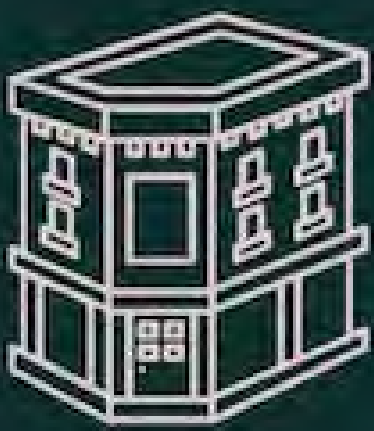


YOUR BIG DAY AT



THE
JOLLY
GARDENERS

A Jolly story

A CHARMING INDEPENDANT PUB IN THE HEART OF VAUXHALL.

Having catered weddings for the best part of 15 years (it's actually how we found out about the pub!), we decided to carry on in our own space. Having now completed many weddings in The Jolly, we know what it takes to make a day special.

The idea of each wedding is that it can be personally tailored to you, from the menu, to the beer selection to the layout.

A TEAM OF HOSPITALITY PROFESSIONALS

Now heading into our third year, the pub was conceived in lockdown 2021 by close friends, with over 65 years of experience in some of London's best restaurants and bars.

The Jolly Gardeners teams collective experience includes the likes of Oblix, Polpo, Neptune, Big Easy, The Delaunay, Gauthier and Silo. Jonathan Kaye and the Blucert brothers (Dan and Nick) each hold an equally important role; front of house, kitchen and bar, respectively.



Photo credit
@ayeshaphoto

On the Jolly day

We fully understand how important your wedding day is and we will commit support you every step of the way.

You will have a dedicated Event Manager to guide you from your initial enquiry all the way to your big day.

We work on a minimum spend basis for all of our events. The minimum spend will just be based food and drink for the day.

This minimum spend will depend on the day, time and period of the year of your wedding reception.

WHAT'S INCLUDED

- Food tasting to help decide your menu
- Drinks tasting to tailor a package for your day
- Personalised and printed menus
- All furniture including lower tables for the pub side
- White linen tablecloths and napkins
- All crockery, cutlery and plateware
- All glassware
- CIA approved security guards
- Full audio visual system including;
 - A wireless microphone for speeches
 - Full surround sound system for bespoke playlists
 - 2 x projectors and large screens
 - 2 x Televisions
 - DJ controller and mixer

We have a preferred suppliers list of local businesses that we work closely with, and who know our pub well.

Please let us know if you want us to put you in touch with any of our suppliers.

Please note, our venue can only be used for the wedding reception, as we do not have a licence to celebrate the wedding ceremony.

Photo credit
@ayeshaphoto

A day to remember

EXCLUSIVE PUB HIRE

For your special day The Jolly Gardeners can be hired with a minimum spend. This will allow you an all-day access for setting up and dress the venue, then party late into the evening.

CAPACITY

The venue can fit up to 180 guests for seat-down meals and 280 guests for standing reception.

(For larger numbers - extra hire of tables and chairs can be arranged)

WHAT'S INCLUDED

- 2 x TV Screens that you can display pictures or videos on
 - 2 x Projector Screens; for further displays
 - 1 x Wireless microphone, perfect for speeches
- Use of our DJ equipment which includes vinyl decks and speakers throughout the venue

MINIMUM SPENDS

Starting from £10.000





Our Jolly Areas

This charming and bright Victorian pub features 3 main areas: the bar, the restaurant and the Secret Garden.

BAR AREA

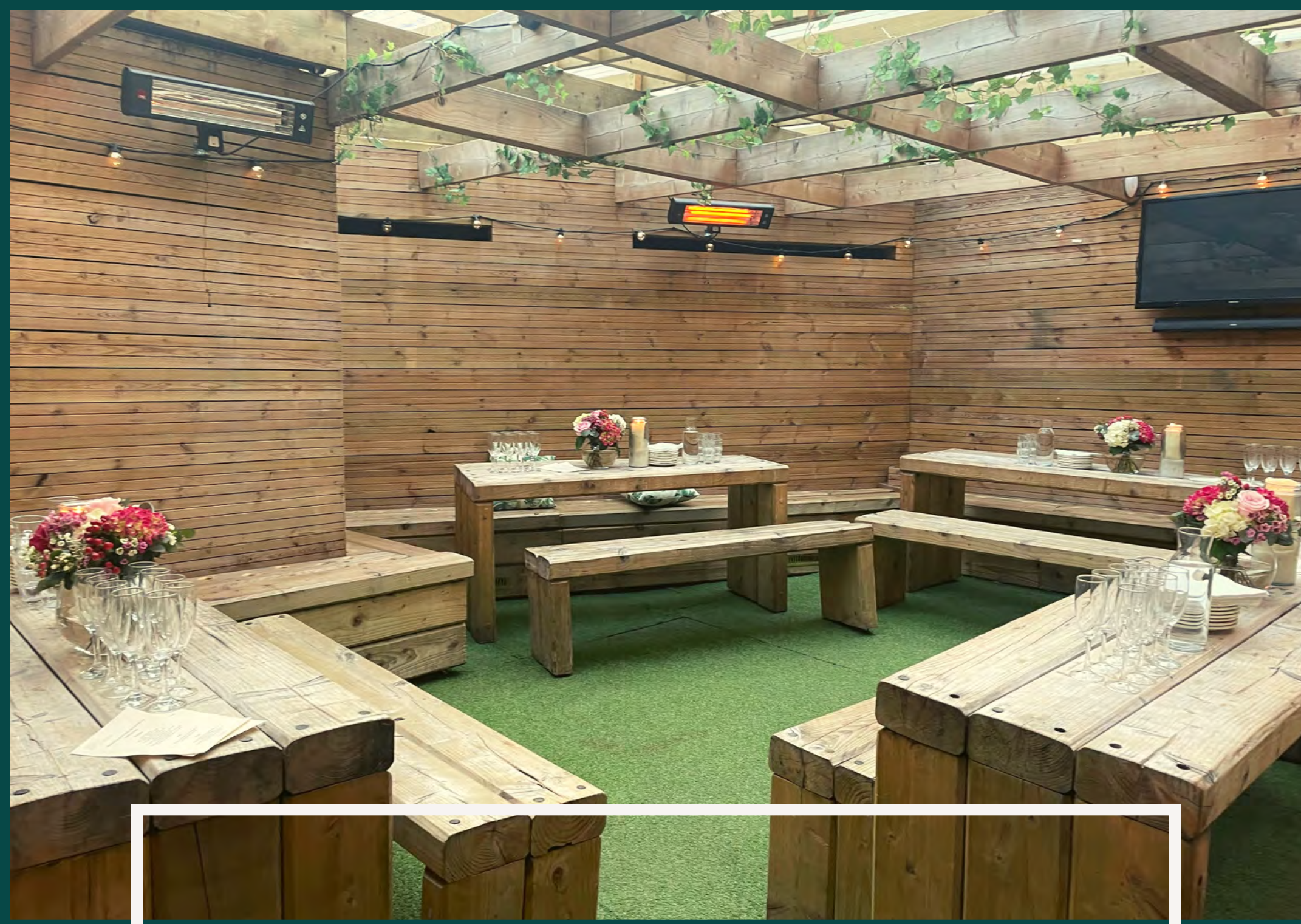
Our bar area is vibrant, fun and uplifting. The high ceiling and the leafy greenery creates a refreshing and invigorating atmosphere.

Flooded with natural light, this space is very versatile and it makes the perfect fit for any kind of weddings and events.

RESTAURANT AREA

Our restaurant interior is thoughtfully designed to provide a cozy, warm and welcoming atmosphere to you and your guests. The large windows allow the light to flood the space, creating a beautiful and elegant setting to celebrate your special day. The high ceilings and open layout contribute to a sense of spaciousness, allowing for a grand and memorable experience. Our dedicated staff will work closely with you to ensure that every detail is taken care of, from the seating arrangements to the menu selection, to create a truly magical wedding celebration.





SECRET GARDEN

Our pub features a beautiful secret garden area that offers a unique and versatile experience for you and your guests. This enclosed-outdoor space is equipped with various amenities to ensure comfort and entertainment throughout the year. In the winter months, the garden area is equipped with under seat and wall mounted heaters and a clear roof to provide a cozy and sheltered environment.

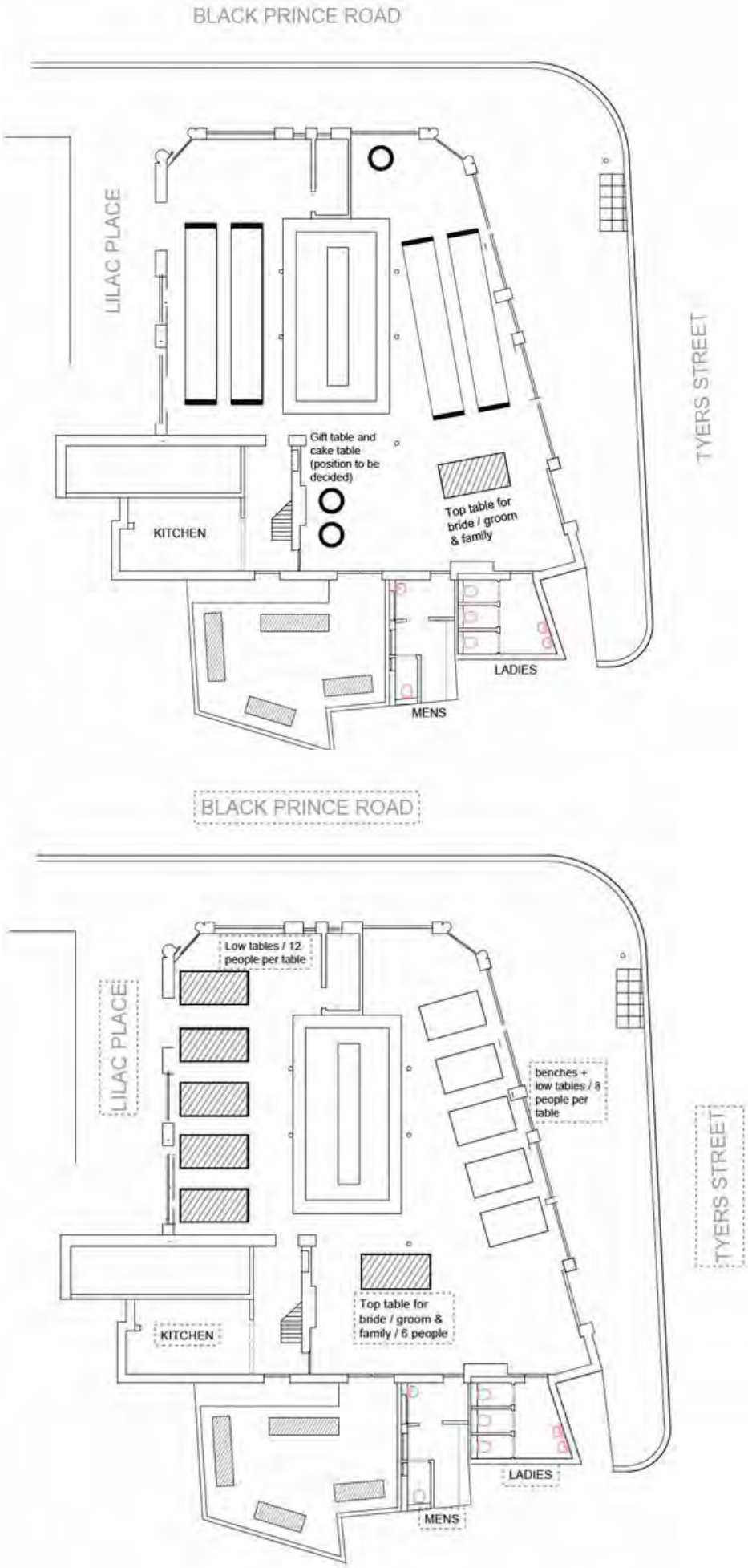
During the summer, the roof gets removed, allowing guests to enjoy the sun and the London fresh air ;-).

The TV screen and sound bar can be used to show photo/video memories to your guests and to create an immersive entertainment experience.

Helpful Information

FLOOR PLAN

Our layout is very flexible, all tables can be moved or removed based on the layout of your choice and the party size.



MINIMUM SPEND

Starting from £10.000

Please note the final quote will depend on the day of the week, time of service and period of the year of your wedding reception.

Minimum spend can be either covered in full via food/drinks pre-order and/or bar tab, or partially, leaving a portion to be covered by your guests on the day for drinks.

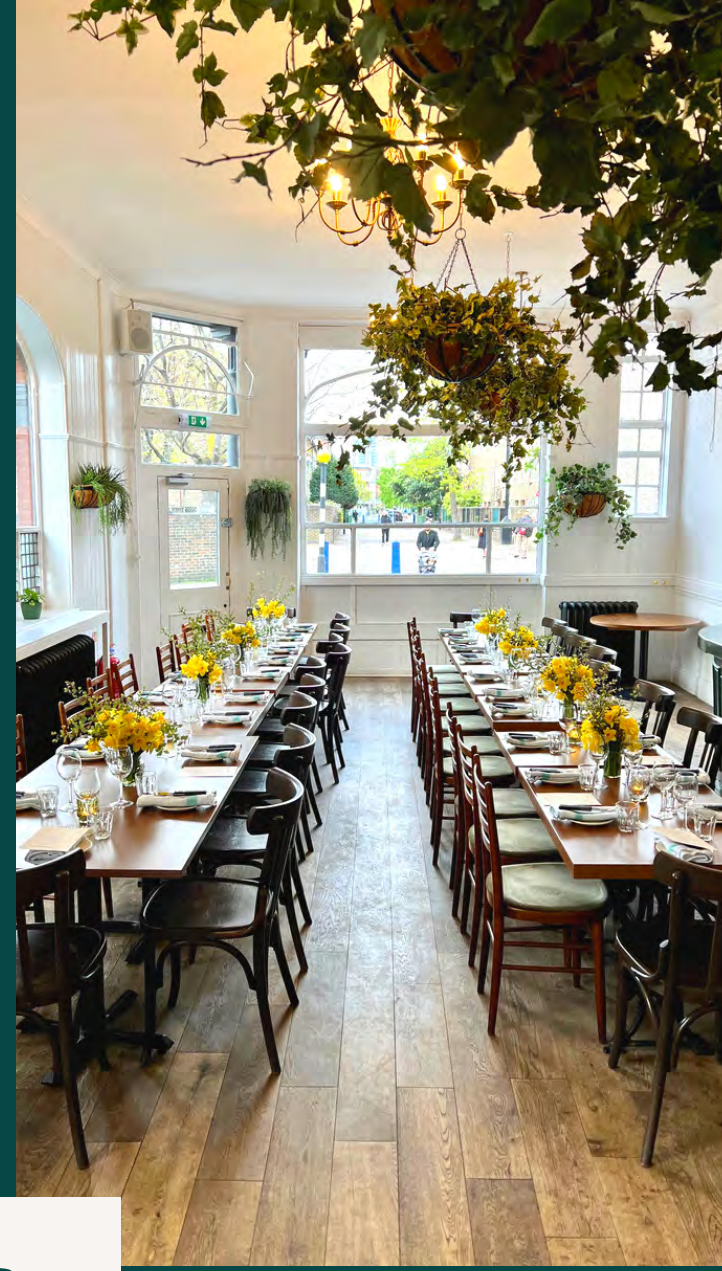
CAPACITY CHART

Area	Seated	Standing
Restaurant	55	70
Bar	70	150
Secret Garden	32	50
Full Venue	186	280

LICENCE TIMES

- Monday 10:00- 00:00
- Tuesday 10:00- 00:00
- Wednesday 10:00- 00:00
- Thursday 10:00- 00:00
- Friday 10:00- 01:00
- Saturday 10:00- 01:00
- Sunday 11:00- 23:00





Types of set up





It's all in the details



Sample menu

SET MENU - £55 PER PERSON -

Choose up to 3 dishes for starters, served family style

Choose 1 main for the group or 2 mains to be served family style

Choose 1 dessert to be served individually, or 2 desserts family style

STARTERS - ALL FOR THE TABLE

- ~ Cured chalk stream trout, baby watercress, lime dressing
- ~ Goose nuggets, plum jam, sesame sprouts
- ~ BBQ cauliflower wings, coriander aioli, red pepper flakes
- ~ Garlic and chilli prawn skewers, mango and lemongrass salsa
- ~ Charred aubergine salad, harissa and pine nut dressing
- ~ Grilled asparagus, braised red chicory and pea pesto
- ~ Parma ham, roast squash, watercress salsa verde
- ~ Scallop crudo, mandarin gremolata, shiso and pomegranate
(supplement £3)
- ~ Smoked chicken and pistachio terrine, radicchio, pumpernickel bread
(supplement £3)
- ~ Wild mushrooms on toast, fresh black truffle and rosemary cream
sauce (supplement £5)

MAINS - CHOOSE 1 FOR THE PARTY

- ~ Braised beef featherblade, creamed potatoes, heritage carrots
- ~ Sea bream fillet, red pepper and tomato romesco sauce
- ~ Plant-based chicken Kyiv, spring greens, mustard sauce
- ~ Cornish cod fillet, samphire and artichoke sauce
- ~ Chicken breast, confit potatoes, oyster mushroom ragout
- ~ Pork belly, herb mash, bacon and apple cabbage
- ~ Hasselback butternut squash, maple and pecan crumble
- ~ Curried parsnip Wellington, dauphinoise potatoes (supplement £2)
- ~ Portland lamb rack and loin, potatoes and spinach (supplement £5)
- ~ Crayfish, lobster and mackerel stargazy pie
(supplement £8 – family style only)

DESSERTS - ALL FOR THE TABLE

- ~ Peanut butter cheesecake, banana jam
- ~ Pear and chocolate frangipane tart
- ~ Blueberry and elderflower Lambeth mess
- ~ South London mud pie, chocolate custard, Oreo crumble
- ~ Jam roly poly and vanilla custard
- ~ Strawberry, raspberry and kirsch cherry pavlova
- ~ Raspberry and pistachio arctic roll
- ~ Chocolate and rum opera cake (supplement £2)
- ~ Orange and macadamia tart, vanilla cream (supplement £2)
- ~ Passionfruit and mango baked Alaska
(supplement £5 – family style only)

Sample menu

ARRIVAL FOOD – CANAPÉS

Choose 3 for £12 – 5 for £18 – 8 for £24

(price per person)

- ~ Crispy chicken skin, rosemary mascarpone, bacon jam
- ~ Curried crayfish popcorn, seashore salad, paprika mayo
 - ~ Mushroom tartare, beetroot ketchup, pumpernickel
 - ~ Mac and cheese croquettes, ancho chilli mayo
- ~ Grilled aubergine, macadamia romesco, olive focaccia
 - ~ Tuna tostada, avocado, jalapeño, coriander
 - ~ Jalapeño hummus, lavash bread, black sesame
- ~ Rare roast beef with yorkshire pudding and horseradish
 - ~ Chorizo sausage roll, spicy ketchup
 - ~ Ham and cheese croquettes, aioli
 - ~ Smoked salmon, dill cream cheese, rye bread
 - ~ Cod and spring onion fish cakes, tartare sauce
- ~ Fillet steak tartare, crispy capers, duck yolk (£2 supplement)
 - ~ Scallop and smokey bacon lollipops (£2 supplement)
- ~ Seared duck breast, citrus and fennel sauce (£2 supplement)
- ~ Poached lobster, vanilla and star anise butter (£4 supplement)

EVENING SNACK OPTIONS

Dan's platters – £50 per platter

Selection of meat and plant-based options,
feeds 5-6 people.

Cheese bar – £10 per person – minimum 80 guests

6-metre-long cheese board filled with British and French
cheeses, crackers, fruit, sourdough, celery and chutneys

Cheese and charcuterie bar – £14 per person – minimum 60 guests
as above with the addition of prosciutto,
coppa, cured beef bresaola, honey roast ham, pickles and mustards

STREET FOOD

EITHER ON ARRIVAL OR AS LATE-NIGHT SNACKS

Choose 3 dishes £15 – 4 dishes £19 – 5 dishes £23 – 6 dishes £26

(price per person)

- ~ BBQ cauliflower wings, herb aioli, black sesame
- ~ Jolly Garden – hummus, crudités, flat bread
- ~ Rare breed cheeseburger slider, bacon jam
- ~ Plant based burger slider, tomato relish, smoked applewood
- ~ Smoked haddock and cod burger, chilli and beet slaw
 - ~ Crab and scallop doughnuts, chive cream cheese
 - ~ Curried lamb belly spring rolls, mango chutney
- ~ Slow roast pulled beef potato skins, spring onions
 - ~ Pork belly and kimchi bao buns, sesame mayo
- ~ Spiced chickpea flatbread, tahini yoghurt, pomegranate



Quality Local
Delicious



A close-up photograph of a bartender's hands pouring a golden-brown liquid from a silver cocktail shaker into a row of glasses. The glasses already contain a dark liquid and a thick, light-colored foam. In the background, two men are visible: one with a beard and a white towel around his neck, and another looking on. The setting appears to be a busy bar or restaurant.

Drinks Packages

£35 per person

Prosecco on arrival
1/2 btl of house wine
1 x signature cocktail
1 x glass of prosecco
served for speeches

A photograph showing a tray of several margaritas. Each drink is served in a glass with a salt-rimmed edge and is garnished with a fresh lime wedge. The drinks have a pale yellow color, suggesting a citrus-based mix.

**OUR DRINK SELECTION
INCLUDES AN ECLECTIC
RANGE OF CRAFT BEERS,
NATURAL AND ORGANIC
WINES, COCKTAILS AND
NON-ALCOHOLIC
OPTIONS**

£55 per person

Champagne on arrival
1/2 btl premium wine
1 x signature cocktail
1 x glass of
Champagne served for
speeches

Bar Tab

Choose an amount
that your guests can
enjoy on the day.
You can decide to limit
the drink choice e.g.
no cocktails/no
doubles/no shots

Need a Jolly florist?

Polly Jones, a seasoned florist with a passion for transforming moments into unforgettable memories through the art of floral design and unique installations. Polly has honed her skills and creativity while working for a prestigious luxury florist, McQueens Flowers.

Having worked on numerous weddings at the Jolly Gardeners, Polly has developed an intuitive understanding of the best locations for floral installations, ensuring that every arrangement is strategically placed to maximise its impact and create a harmonious atmosphere. Known for her meticulous attention to detail and a keen eye for design, Polly approaches each wedding as a unique canvas, tailoring floral arrangements to reflect the couple's personality and style. For an initial consultation or a quote, please reach out using the contact details below.



Email: hello@pollyjones.agency

Phone: 07717228909

Need some Jolly music?



Pocket Jukebox are our incredible resident band. You may have seen them serenading the crowd during our famous Sunday Roasts! They are a collective of singers & musicians who play an eclectic selection of heartwarming music that nourishes the soul. The perfect way to add atmosphere to the drinks reception or to get people dancing later on in the evening.

For a quote just send an enquiry to louiswesthouse@gmail.com.

Our process

Meet the team

Choosing the right venue for your wedding is crucial, hence we want to make sure we can fully support you from day 1 of your enquiry. Let's start by meeting our team; we would love to welcome you to the Jolly Gardeners for a show around, to answer all the questions you might have and to make sure that our venue is aligned with your needs.

Our dedicated team are on hand all day, every day to support you with any queries you may have during the planning process. Our style is friendly, relaxed and attentive, we are a pub after all.

Confirming your wedding with us

Once you confirm your wedding reception with us we ask that a deposit of £1000 is paid.

We will then arrange a food and drink tasting for you to tailor the perfect menu

After the food and drinks are chosen, we set out to meticulously plan the day with table plans, dietary requirements, entertainment options, timings and menu design.

Finally, if you need any help with finding suppliers or connecting with any of our preferred suppliers we will be happy to assist you.

The remaining agreed amount will need to be settled one week before the date.

We add on 12.5% service charge, this is split fairly and 100% is directed to the staff

Minimum spend

You can either choose to settle the entire minimum spend by selecting a suitable food and drink package, or you could decide to cover a partial amount (e.g. 50% of minimum spend) with the rest to be spent on the day by your guests on a cash bar.



Hitched wedding awards 2024

WINNER!



Anna, married on 10/02/2024

☐ Highlight

★★★★★ 5.0 ✓

Beyond perfect

There is nothing we could say that would capture the sheer depths of our gratitude to Jon and the whole team at The Jolly Gardeners. We have loved coming since Nov 2021 and it was pure joy to celebrate our wedding reception here in Feb 2024. The food? Incredible, as ALWAYS. The drinks? Perfect. The staff? We have shed actual tears at how bloody lovely they all are. The organisation and planning? Worth getting married for the FUN they made this process alone!! Attention to detail, second to none. We will be reliving the day they facilitated for as long as we can.

Sent on 12/02/2024



Get in touch

The Jolly Gardeners

49-51 Black Prince Rd, London

SE11 6AB

020 7967 7327

www.thejollygardeners.co.uk

info@thejollygardeners.co.uk

IG @thejollygardeners