

WEDDINGS

AT THE

CORRIGAN

COLLECTION

May your hands be forever
clasped in friendship,
and your hearts joined
forever in love

Irish Wedding Blessing

CORRIGAN COLLECTION

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C O R R I G A N
C O L L E C T I O N

Whether you are looking for intimate, extravagant or traditional, weddings at the Corrigan Collection are truly unique places to celebrate the most memorable day of your lives.

Headed up by Michelin Star Chef, Richard Corrigan, the Corrigan Collection is made up of London-based Bentley's Oyster Bar & Grill and Corrigan's Bar & Restaurant, as well as 18th Century Country House, Virginia Park Lodge in Ireland; the ultimate foodie destinations.

All of our venues are licensed for civil ceremonies and our team of seasoned event planners are here to make every detail of your big day exactly how you've always dreamed.

**The most important things
to do in this world are
to get something to eat,
something to drink, and
somebody to love you.**

Brendan Behan





Richard Corrigan

Growing up on a farm in Co. Meath, Ireland, Richard Corrigan has gone on to lead an illustrious career spanning over 30 years in the hospitality industry. During this time, he has been a key pioneer of seasonal, sustainable eating, supporting independent, local suppliers, influenced heavily by his farming roots.

After spending four years cooking in the Netherlands, he went on to win his first Michelin star at Stephen Bull's Fulham Road, before opening the acclaimed Michelin-starred Lindsay House in 1997.

In 2005, he purchased and refurbished Bentley's Oyster Bar and Grill, bringing it back to its former glory, before going on to open Corrigan's Mayfair in 2008. His next venture was very close to his heart, the Irish country estate Virginia Park Lodge, the very venue where he married his wife Maria.

Since 2013, Richard has been refurbishing the 100-acre estate, planting an orchard, and developing a kitchen garden.

Though these venues vary, you will find a common underlining element in all of their offerings. Namely, Richard's passion for proper, unfussy food that sings the praise of the produce, with not a crumb (or claw) wasted.









BENTLEY'S

OYSTER BAR & GRILL

Tucked away from the hustle and bustle of Piccadilly Circus, Bentley's Oyster Bar & Grill has been the Grand Dame of Swallow Street serving up the finest Champagne alongside oysters from across the isles since 1916.

A luxury British Institution, whether you opt for an intimate ceremony, lunch or dinner in one of our four private spaces, Bentley's is the perfect place to begin the next chapter of your lives together.

Welcome your guests with a crisp glass of Champagne, feast on an array of oysters and indulge in a luxurious three-course meal, let us wow your guests with the finest of foods to celebrate your big day. With a licence until 3am and no noise restrictions, your perfect day needn't be cut short.

Swallow Street Rooms

The beating heart of Bentley's, the Swallow Street Rooms are comprised of two separate spaces; The Den and The Library. Complete with its very own entrance, bar and piano, the space can accommodate up to 60 people seated or 100 people for a standing reception.

The Swallow Den

The Swallow Den is the perfect space for any occasion. The space boasts its very own reception area, cloakroom and fireplace, ideal for an intimate wedding breakfast or rehearsal dinner. The Swallow Den can accommodate 24 guests seated or 40 for a standing reception.

Swallow Street Library

The Swallow Library is a charming, atmospheric space that is perfect for the most intimate of occasions. The walls are lined with an array of antique books, a collection curated by Richard himself. The Swallow Library is perfect for 16 guests seated or 30 guests for a standing reception.

Crustacea Room

Situated on the first floor, the Crustacea Room seating up to 15 guests, is a warm and inviting private space with windows overlooking the terrace below.

Rib Room

With a bright and relaxed atmosphere, the Rib Room located on the first floor of the restaurant, is awash with natural daylight and charm. It can host up to 30 guests seated and is the perfect space for a light and airy ceremony.

	Seated Meal	Standing	Ceremony
Swallow Street Rooms	60	100	90
The Swallow Den	24	40	34
Swallow Street Library	16	30	40
Crustacea Room	15	n/a	n/a
Rib Room	30	60	40

We do not charge room hire, all of our spaces are charged on a minimum food and drink spend, allowing you to spend on what's most important to you - having a great time and creating lifelong memories.





SAMPLE MENUS

Canapés & Champagne

Menu I

Cornish Crab & Mussel Soup
Coconut, Ginger, Lime

Pan-Seared Hake
Potato Gnocchi, Brown Shrimp & Cockle Butter

Brown Sugar Meringue
Alphonso Mango, Rhubarb

Menu II

Rooftop Smoked Salmon
Horseradish, Wheaten Bread

Roast Rack of Lamb
Potato Galette, Wild Garlic

Yoghurt Panna Cotta
Rhubarb & Almond Biscotti

Menu III

Ceviche of Scallop & Prawn
Lime, Mint, Jalapeño

Roast Turbot
Olive Oil Mash, Langoustine Bisque

Gariguettes Strawberries
Champagne, Vanilla & Lemon Shortbread

Menu IV

Baked Scallop
Almond Butter, Apple & Sorrel

Beef Wellington
Spinach, Ginger, Smoked Potato Purée

White Peach Melba

Menus are designed using the most seasonal of produce
and subject to change









CORRIGAN'S BAR & RESTAURANT

Nestled in the very heart of Mayfair, Corrigan's Bar & Restaurant redefines the concept of quintessential British and Irish cuisine. Fusing seasonal produce with Richard's unmistakable flair, the menus are inspired by Richard's humble, rural upbringing - combining 21st century luxury and style with down-to-earth, home-inspired cooking.

Lindsay Room

The Lindsay Room, which seats up to 24 guests, is ideal for all occasions from a rehearsal dinner to a wedding breakfast. Complete with an antique wooden table, fireplace and metallic panelling, this space is certain to turn heads.

Chef's Table

The Chef's Table features a glass wall looking out onto the kitchen itself, allowing you and your guests to sit back and watch the culinary magic unfold. Decked out in forest green, this room accommodates up to 14 guests seated.

Kitchen Library

Our most intimate dining space and perfect for hardcore foodies, our Kitchen Library is situated a mere metre away from all the action. Experience first-hand the attention to detail applied to each and every dish. The space accommodates up to 6 guests and is perfect for menu tastings and intimate pre-wedding dinners.



Dickie’s Bar

Allow our seasoned team to stir and shake up a cocktail reception that will kick off your wedding in style.

Exclusive Hire

With a capacity of 85 seated and 250 standing, exclusive hire of the restaurant is ideal for intimate wedding ceremonies, wedding breakfasts and Champagne receptions. The main restaurant can be transformed and styled to suit your event and is ideal for the perfect Mayfair wedding.

	Standing	Seated Meal	Ceremony
Lindsay Room	40	24	60
Chef’s Table	n/a	14	n/a
Kitchen Library	n/a	6	n/a
Dickie’s Bar	50	n/a	n/a
Exclusive Hire	250	100	80

Corrigan’s Bar & Restaurant knows how to turn unusual requests into a memorable event, while maintaining and exuding our true British and Irish hospitality.

We do not charge room hire, all of our spaces are charged on a minimum food and drink spend, allowing you to spend on what’s most important to you - having a great time.



SAMPLE MENUS

Menu I

Celeriac and Black Truffle Velouté
Confit Celeriac, Pickled Dulse

Wild Guinea Fowl
White Onion, Black Pudding, Dandelion

Irish Soda Bread Parfait
Oat Biscuit, Guinness Caramel

Menu II

Redbreast Cured Salmon
Beetroot, Apple, Cucumber

Roast Rack of Lamb
Morels, Green Asparagus

Rhubarb and Stem Ginger Panna Cotta
Black Pepper and Buttermilk Ice Cream

Menu III

Hay Smoked Chalk Stream Trout
Pink Fir Potato Velouté, Watercress

or

Spiced Hereford Prime Beef Tartare
Oyster Cream, Nori, Carlingford Tempura

Poached Wild Turbot
Jersey Royal, Beurre Blanc

or

Tournedo of Aged Beef Fillet
Roasted Onion, Mushroom Ketchup, Brioche

Smoked Whiskey Chocolate Mousse
Hazelnut and Malt Ice Cream

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and subject to change









VIRGINIA PARK LODGE

WRITE YOUR OWN HISTORY

Set in 100 acres of beautiful Cavan countryside overlooking Lough Ramor. Virginia Park Lodge is a unique country house estate and former home of Lord Headfort and his actress wife Rosie Boote who later became the Marchioness of Headfort.

The historic house and stunning gardens are exclusively yours to enjoy with your close friends and family amidst the beauty and privacy of the estate. The Lodge is licensed to hold civil ceremonies and partnerships, but for those seeking something a little more traditional, the Virginia Church of Ireland is located at the end of the driveway.

The restoration of the gardens has been overseen by Richard Corrigan himself, with the prospect of self sufficiency still very a current concept just as it was back in the late 18th Century. The gardens and polytunnels supply the house and all events with organic vegetables, seasonal fruits and fresh herbs.

With accommodation for up to 125 guests, Virginia Park Lodge is the perfect setting for your destination wedding.

The love of Lord Headfort and his wife still resonates throughout every historic wall and every treasured botanical gift that Headfort grew for his Marchioness. We offer it to you to write your own history, memories and story.

The Pavilion

Our exclusive Pavilion, with lake views, can accommodate up to 300 guests. Complete with floristry from our in-house team and soft, ambient lighting; The Pavilion is the ultimate setting for any grand wedding.

Marchioness Room

For a more intimate occasion, opt for the Marchioness Room, which can host up to 90 guests for a seated rehearsal dinner or wedding breakfast.

On-Site Ceremonies

Virginia Park Lodge boasts an abundance of unique and exciting spaces to tie the knot. From within the house itself, to the Parterre and Pleasure Gardens, find the perfect space for your big day.

	Standing	Seated Meal	Ceremony
The Pavilion	n/a	300	n/a
Marchioness Room	n/a	90	160
The House	250	n/a	n/a
Parterre Garden	n/a	n/a	250
Pleasure Gardens	n/a	n/a	300

Our wedding packages combine exquisite cuisine with spectacular service from start to finish.





SAMPLE MENUS

At Virginia Park Lodge create your dream four course menu for your guests to feast on. Menus are designed using the most seasonal of produce and are subject to change.

STARTER

Baked Goats Cheese Tart
Quince, Plum, Walnut, Beetroot &
Gooseberry Garden Leaves

Spiced Pork Cheeks
Tamarind, Coconut & Lime

Smoked Salt Marsh Duck
Clementine, Red Chicory,
Spiced Plum & Pecan

Crab Cakes
Avocado, Jalapeño & Lime

Partridge & Pear
Walnut, Banyuls,
Bitter Lemon & Crisp Parsnip

Dover Sole
Caviar & Seaweed Butter
(€15pp supplement)

SOUP

Chicken Essence
Garden Vegetables, Bacon &
Parmesan Gnocchi

Lobster Bisque
Brandy & Tarragon Chantilly

Jerusalem Artichoke
Porcini, Sorrel, Apple & Walnut

Potato & Leek
Natural Smoked Haddock &
Aged Farmhouse Cheddar

Pumpkin
Ricotta Ravioli, Pomegranate, Parmesan & Sage

MAIN

Slow Cooked Short Rib of Beef
Smashed Parsnip & Carrot, Mint
& Jalapeño Salsa & Barry's Tea Prunes

Monkfish
Parma Ham, Sage & Jerusalem Artichoke

Free Range Guinea Fowl
Celeriac, Wild Mushroom,
Savoy Cabbage & Smoked Bacon

Spiced Free Range Pork
Apricot, Seville Orange,
Sprouting Broccoli & Star Anise

Beef Wellington
Creamed Spinach, Glazed Carrots,
Truffle & Madeira Sauce (€15pp supplement)

Glenmalure Venison Saddle
Roasted Sprouts, Quince, Chestnut & Pancetta
(€10pp supplement)

SIDE

Seasonal Greens
from the Gooseberry Gardens

Rosemary Roasted Potatoes

Creamed Potatoes
with Scallions

Steamed New Potatoes
with Seaweed Butter

Sprouts
with Chestnuts, Bacon & Sage

Roasted Root Vegetables

DESSERT

Dark Chocolate Sabayon
Cardamom Custard & Pistachio

Orchard Apple Tart
Hot Toddy Ice Cream

Steamed Medjool Date Pudding
Rum Caramel & PX Ice Cream

Crème Brûlée
Brandy Snap & Plum

Winter Fruit Crumble
Cardamom Custard & Cinnamon Ice Cream

Pear & Coffee Pavlova
Hazelnut & Tia Maria Ice Cream

Tipsy Trifle
Champagne Rhubarb Gin,
Blood Orange, Pistachio &
Almond



RECOMMENDED SUPPLIERS

Our experience holding weddings means we have worked with a plethora of suppliers over the years. Here is a selection of trusted professionals we would recommend.

BRIDALWEAR

Stephanie Allin
www.stephanieallin.net

Sanyukta Shrestha
www.sanyuktashrestha.com

MEN'S TAILORING

Davies & Son
www.daviesandson.com

EVENT PLANNER

Royce Angelo
www.royceangelo.com

FLORISTRY

Rani Floral Design
www.instagram.com/ranifloraldesign

Your London Florist
www.yourlondonflorist.co.uk

WEDDING CAKE

Elizabeth's Cake Emporium
www.elizabethscakeemporium.com

STATIONERY

Ink & Paper
www.inkandpaperdesign.co.uk

PHOTOGRAPHY

Abul
www.abul.co

TABLEWARE

Duchess & Butler
www.duchessandbutler.com

LINEN

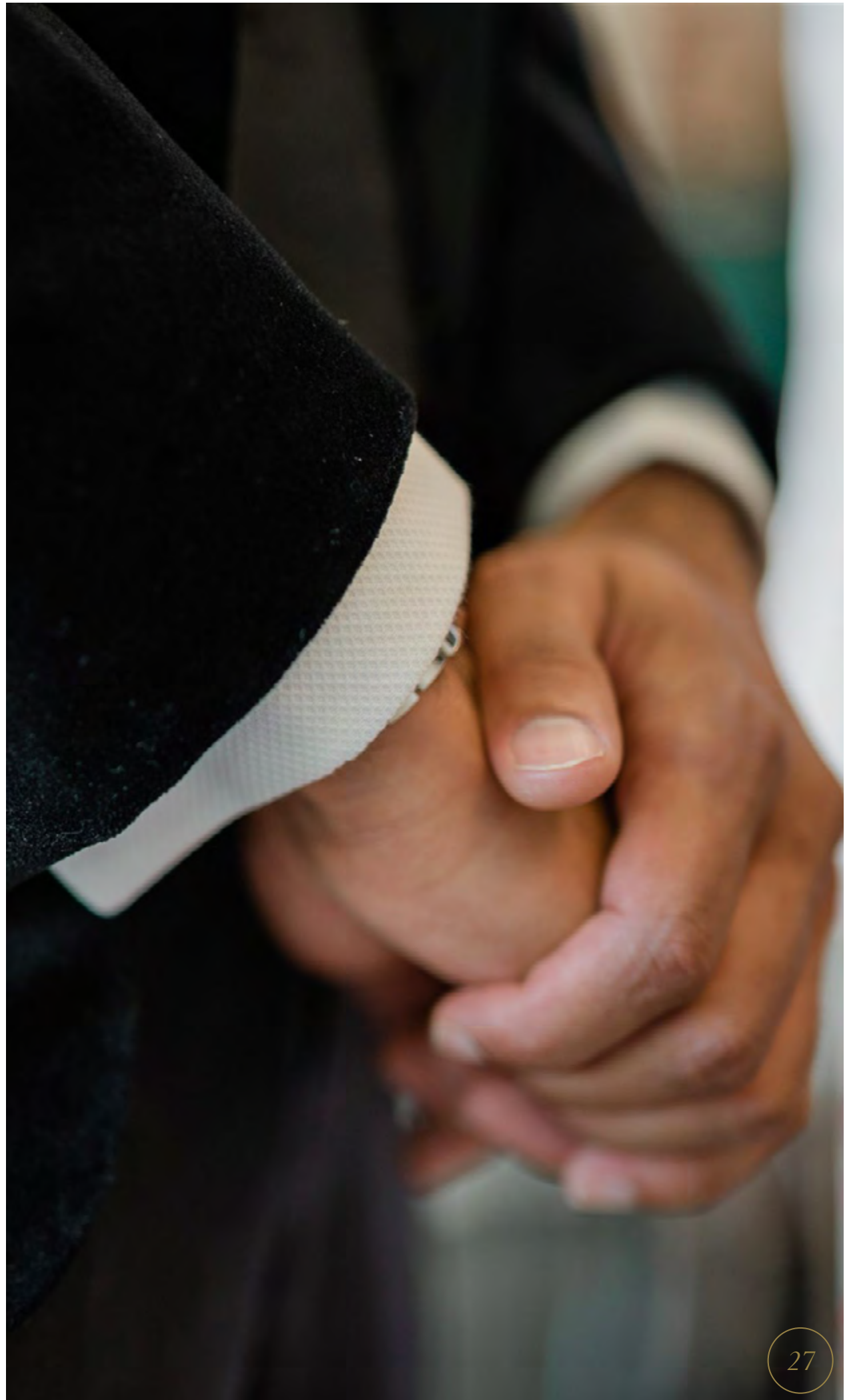
Casa Di Gaia
www.casa-digaia.com

FURNITURE

Rosetone Furniture
www.rosetone.co.uk

**May you know
nothing but happiness
from this day forward**

Irish Wedding Blessing





TRULY EXQUISITE MEMORIES

Bentley's Oyster Bar & Grill
www.bentleys.org
+44 (0)20 7734 4756

Corrigan's Bar & Restaurant
www.corrigansmayfair.co.uk
+44 (0)20 7499 9943

Virginia Park Lodge
www.virginiaparklodge.com
+353 (0)49 854 6100

For all enquiries, please contact our seasoned events team
weddings@corrigancollection.com





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