

Coach House Weddings

At the Dog & Fox Hotel, Wimbledon Village







The Coach House

at

The Dog & Fox Hotel

Wimbledon Village

The Coach House stands proudly next to the Dog & Fox hotel in the heart of Wimbledon Village and is the perfect place to begin your happily ever after. Whether it's a small intimate wedding or a grand affair, this neutral space can be made your own. Deck with flowers, photobooth and DJ or leave the space for a classic celebration.

With 28 unique bedrooms above the venue including a beautiful bridal suite with private terrace, the Dog & Fox is the perfect spot from start to finish.

An all year round venue, the Dog & Fox provides a beautiful setting for all seasons with Wimbledon Common on our doorstep for stunning photos, British seasonal menus and an extensive wine list to keep your guests suitably fed and watered. Not forgetting those little bespoke extras to make your day that extra bit special.

Capacities & Floor Plans

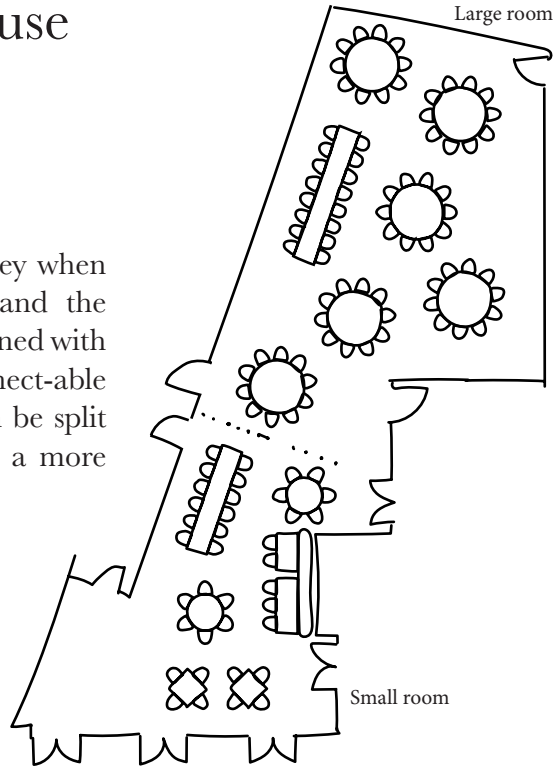
The Coach House

Ceremony: 100
Dining: 120
Standing: 250

We know that flexibility is key when planning your table plan and the Coach House has been designed with that in mind. With interconnect-able doors the Coach House can be split into two smaller venues for a more intimate occasion.

Small room:
Seated 40 / Standing 100

Large room:
Seated 80 / Standing 150



Small room

Food & Drink

After the 'I do's' enjoy an array of drinks and canapés whilst the guests congratulate the happy couple.

ARRIVAL DRINKS

Champagne welcome

Prosecco welcome

Bespoke cocktail

Aperol spritz

G&T

Pimm's

Alcohol Free

Watermelon spritz

Elderflower & cucumber fizz

Fruit infused water

Virgin mojito



Canapés

Chicken liver parfait, damson jelly and smoked bacon

Ham hock, garden pea and parsley bites, piccalilli

Ox spring ham, confit tomato and herb crostini

Mini Yorkshire pudding, horseradish

Smoked salmon blini, dill cream cheese and lemon pearls

Prawn cocktail tartlet

Mini battered cod and chips, tartare sauce

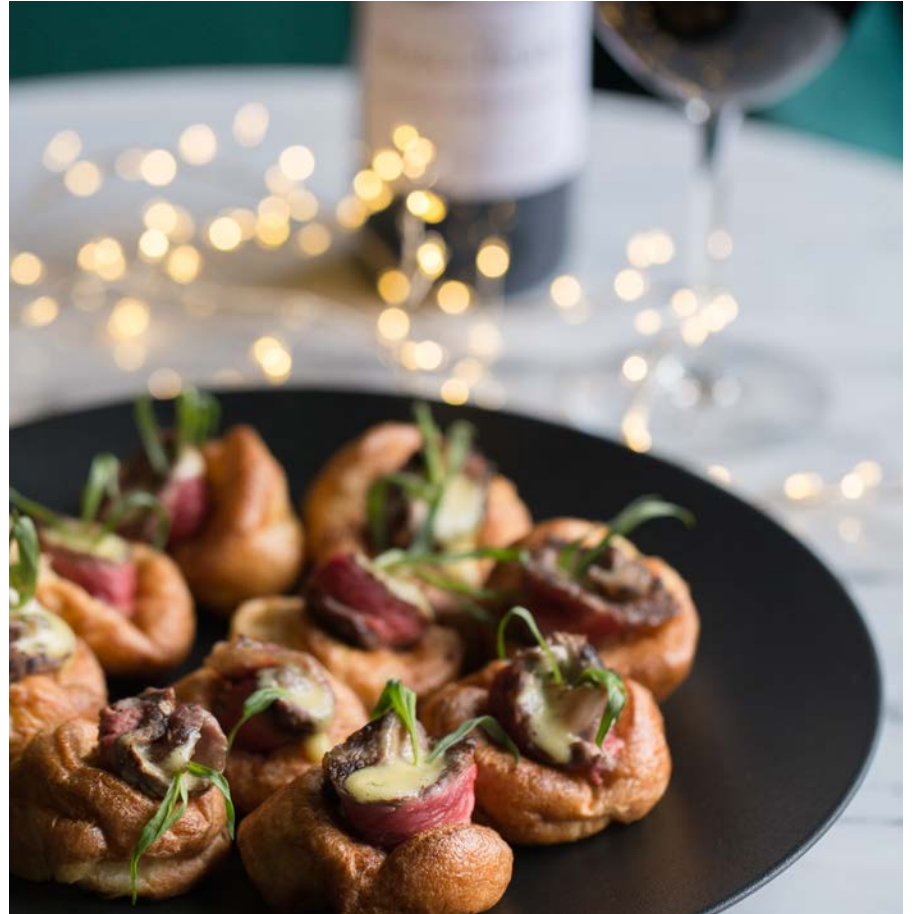
Smoked haddock fishcake, pea purée

Cherry tomato and basil marinated mozzarella pearls

Cranberry and blue cheese cream on chicory

All menus are samples and subject to change.

We are happy to cater for any dietary requirements, please speak to us upon booking.



PREMIUM

Tarragon, leek and roast hazelnut chicken roulade, lime dressing

Pork belly and black pudding croquette, roast pear puree

Foie gras filo bon-bons, caramelised apple gel

Pancetta wrapped asparagus spears, rosemary mayonnaise

Citrus cured sea bass, crème fraîche, blini and caviar

Cod brandade, olive tapenade, pumpernickel

Crab beignet, pink grapefruit mayonnaise

Seared scallop, pickled samphire, brown butter

Goat's cheese cheesecake, red onion marmalade

Wild mushroom and tarragon crème fraîche choux buns

Balsamic tomato and pesto, vegan pastry disc

Sheep's milk cheese and pickled beetroot

PUDDING BITES

Chocolate brownie

Raspberry cheesecake

Pistachio and orange polenta cake



Each wedding menu is created using the best seasonal ingredients inspired by British classics. All menus are seasonal samples.



Wedding Menu

THE BEGINING

Roast butternut soup, cumin cream and pumpkin seeds

Tomato and peppers press, smoked aubergine relish, basil dressing

Slow roasted fennel, quinoa, blood orange and pomegranate salad, citrus dressing

Gin (summer)/whisky (winter) cured salmon, beetroot slaw, sourdough

Smoked mackerel pâté, pickled cucumber and dill salad, sourdough crisp

Smoked chicken and ham hock terrine, pea, cucumber and mint salad, piccalilli

Slow roasted beef sirloin croquette, horseradish

THE MAIN EVENT

Cumin lamb rump, harissa spiced cous cous, chickpea relish, mint cucumber dressing

Corn-fed chicken breast, crushed new potatoes with smoked bacon, thyme jus

Herb crusted fish, tomato haricot bean and mussel ragout, creamed mash, chive oil

Confit salmon fillet, leeks dauphinoise, courgette ribbons, watercress cream

Courgette flower stuffed with ricotta, confit tomato salad, bulgur wheat

Wild mushroom and leek tart





THE ENCORE

Raspberry and white chocolate cheesecake

Chocolate truffle torte

Apple and blackberry crumble custard

Vegan and gluten free brownie, vegan vanilla ice cream

Orange blossom panna cotta and seasonal compote

British cheeses, seeded crackers and quince jelly

As the night rolls on and the party kicks off, hunger tends to strike again.

To ensure your guests stay in the party spirit why not include some late night snacks to aid those midnight cravings.

LATE NIGHT SNACKS

Bacon baps

Hot chip cones

Burger sliders


Pork pies

Sausage rolls

Popcorn machine

Grilled cheese dippers





Choose from a selection
of premium wines,
after dinner drinks and
cocktails to celebrate in
style throughout the day.

WHITE

Espirt Marin Picpoul de Pinet
France

Deakin Estate Viognier
Australia

Featherdrop Bay Sauvignon Blanc
New Zealand

Chablis Domaines Brocard
France

RED

Deakin Estate Artisan's Blend
Shiraz Cabernet
Australia

La La Land Pinot Noir
Australia

Finca La Colonia Coleccion
Malbec
Argentina

Chateau Bourdicotte Bordeaux
France

ROSÉ

Sessola Pinot Grigio Rosé
Italy

Minuty Côtes de Provence Rosé
France

Whispering Angel Côtes de
Provence Rosé
France

SPARKLING

Mezza di Mezzacorona Glacial
bubbly
Italy

Boleny Estate Eighteen Acre Rosé
Brut NV
England

Pierre de Bry Champagne Brut
France

Perrier Jouet Grand Brut NV
France

Please ask to see our full wine list or pop in and try our fine wine selection

After dinner drinks

Round off your evening with an after dinner digestif for your guests to enjoy before dancing the night away.

Espresso martini

Amaretto sour

Old fashioned

Negroni

Passion fruit martini

Whisky selection

Dessert wine

Selection of Port

Please ask to see our full cocktail and drinks list



Packages

Our wedding packages have been carefully crafted by our wedding experts to cover every aspect of the day.

But don't fret, if you feel something is missing we can work with you directly to create your very own bespoke package.



RUSHMERE

2 glasses of Prosecco on arrival*

A bespoke wedding cocktail

Selection of canapés (3pp)*

3 course wedding menu

Tea and coffee

Half a bottle of wine*

Prosecco for toasting

£120 per person

**Premium upgrades available at additional costing*

Packages include: printed menus, name cards, food and wine tasting for the bride and groom, dance floor, service charge and room hire.

QUEENSMERE

2 flutes of Champagne on arrival

A bespoke wedding cocktail

Selection of canapés (4pp)*

3 course wedding menu

Tea and coffee

Half a bottle of wine*

Champagne for toasting

Selection of evening platters (2pp)

£140 per person

KINGSMERE

2 flutes of Champagne on arrival

A bespoke wedding cocktail

Selection of canapés (5pp)*

4 course wedding menu

Tea and coffee

Half a bottle of premium wine

Champagne for toasting

Selection of evening platters (3pp)

£160 per person

Chat to the team about mid-week / off-peak weddings

The Final Touch

We're here to ensure that you and your guests have a fantastic time from beginning to end. Please let us know if you have any special requests or ideas and we will do our best to accommodate. A sample of some added extras are listed below:

FROM THE DOG & FOX

Giant Jenga
Grazing table
Sweet station
Cheese tower
Oyster stations
Extended licence
Pop up Pimm's / mojito bar
Espresso martini station
Bottles of Perrier-Jouët Belle
Epoque
Usherette tray of Jude's ice
cream, popcorn cones or burgers

FROM RECCOMENDED SUPPLIERS

Taco van
Flower wall
Photo booth
Bespoke wedding cakes by
Michaela
Maison de Fleurs (florist)

All prices are on request



Our Hotel

and your guests

If you're looking for somewhere to rest your head after the big day then look no further. We have 28 boutique bedrooms, each room hints at the heritage of Wimbledon and guarantee to be an oasis of calm to help you get a good night's sleep and re-charge.

THE VILLAGE SUITE

Our beautiful bridal suite with a private terrace is the perfect spot to spend your first night as a married couple.

GARDEN TERRACE

Stay in either of our three garden terrace suites – named after British tennis champions – Murray, Barker and Perry. Each boutique room boasts beautiful terraces overlooking the Wimbledon High Street.

Talk to us about holding a number of rooms for your booking.

PREMIUM BOUTIQUE

Spend the night in our Fox, Hound or Skylight suite. Each bespoke suite includes unique furnishings, a feature double bath tub and superking Hypnos beds.

BOUTIQUE DOUBLE

Our boutique double and twin rooms are perfect for families with additional space for cots and foldaway beds. A cosy retreat for all ages.



Frequently Asked Questions

ACCESS AND OPENING TIMES

Access to the Coach House will be permitted from 11am the day of your event.

Carriages at 12am

Extended Licensing available until 2am (at additional cost)

PARKING

We have no on-site parking, but can happily recommend nearby drop off locations for taxis, cars and buses and local street parking.

TASTINGS

Once your wedding is confirmed, we will then invite you in to taste a selection of our wedding dishes no later than 3 months prior to your wedding date. We would simply require you to pre-select your choices at least 7 working days before your tasting date.

CEREMONY LICENCE

Yes, we can accommodate up to 120 guests for £150

EQUIPMENT

Within the Coach House it is possible to have screens as well as surround sound, wireless microphones and DJ points. We do not hold any music equipment for DJs on site, this must be personally arranged.

T's & C's

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing and deposit payment, or we may release the date due to popular demand.

CONFIRMATION, DEPOSIT AND PRE-PAYMENT

Your booking is provisional until we receive a signed contract and deposit payment of 20% of the agreed minimum spend.

A second payment of 50% of the agreed total spend is required 3 months before your event date.

Full payment is required 1 month in advance. This is in line with guest number confirmation, pre-ordering and dietary requirements.

Payments can be made payable in person or online, sorry but we cannot accept cheques as a form of payment. By hiring our event space, you are accepting liability for any damage to our venue by all guests present.

Upon arrival, we require a debit card to act as guarantee against any bar tabs you may be running on the night.

T's & C's

AMENDMENTS

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 28 working days prior to your event.

EQUIPMENT AND EXTRA FURNITURE

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in advance.

SERVICE CHARGE

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it. This is included in all our pre-set packages.

Find Us

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www.dogandfoxwimbledon.co.uk

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