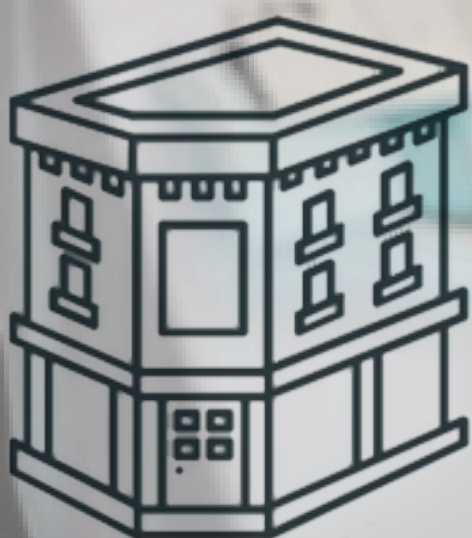


YOUR BIG DAY



**THE
JOLLY
GARDENERS**



Our story

Founded in 2021 during lockdown by a team of lifelong friends and hospitality experts; our crew brings over 65 years of experience from some of London's most renowned restaurants and bars, including Oblix, Polpo, Neptune, Big Easy, The Delaunay, Gauthier, and Silo.

Led by Jonathan Kaye and the Blucert brothers, Dan and Nick: the team brings together the best of front-of-house, kitchen and bar delivering only authentic and honest hospitality.

Having catered weddings for the best part of 15 years (it's actually how we found the Jolly Gardeners!), we decided to create our own space for unforgettable moments.

Now, with countless weddings under our belt, we know exactly what it takes to make your big day truly special.

The Jolly day

We know your wedding day is one of the biggest moments of your life and we're here to make it perfect.

From your first enquiry to your last dance, your dedicated Event Manager will be with you every step of the way guiding you through each and every detail.

Every wedding at The Jolly Gardeners is unique, whether it's the menu, the beer selection, or the layout, we tailor every aspect to match your vision.

Our events operate on a minimum spend basis on food and drinks, no venue hire fees, just great hospitality!



Photo credit @ayeshaphoto



The Jolly Package

BESPOKE TASTING

Sample our food & drinks to craft your perfect wedding menu

CUSTOM TOUCHES

Personalised menus to make your day uniquely yours

STYLISH SETUP

All furniture, including additional lower tables and chairs for the pub side

DINING ESSENTIALS

Crockery, cutlery, tableware and glassware, plus crisp white linen tablecloths and napkins

PEACE OF MIND

C.I.A. approved security guards to keep your party worry-free

SEAMLESS ENTERTAINMENT

Full AV system with:

- DJ controller and mixer for an epic party
- Surround sound for your favourite playlists
- 4 wireless microphones for heartfelt speeches
- 2 projectors, large screens & TVs for special moments

Jolly Hire

EXCLUSIVE PUB HIRE

Make The Jolly Gardeners your own for the day!
With a minimum spend, you will have all-day access to
set up and decorate – then party late into the night
in true Jolly style!

CAPACITY

The venue can fit up to 160 guests for sit-down meals
and up to 250 guests for standing receptions

WHAT'S INCLUDED

2 x TV screens – Perfect for displaying photos & videos

2 x Projector Screens – Bring your love story to life

4 x wireless microphones – For heartfelt speeches

DJ equipment, decks and speakers – Get the dancefloor
going with your ultimate playlist

MINIMUM SPENDS

Starting from £12.000 towards food&drinks

No venue hire charge





Bar Area

Our bar area is vibrant, fun and up-lifting.
With high ceilings and lush greenery,
it offers a lively atmosphere, making it
an outstanding setting for your special day.
Flooded with natural light, the space feels open and
airy, creating a dynamic backdrop for all types of
weddings and events.
Versatile and full of character, our bar effortlessly
adapts to any visions, whether you are planning an
intimate gathering or a lavish reception.

Restaurant Area

Our restaurant has been thoughtfully designed to provide a cozy-yet-elegant atmosphere for you and your guests.

Floor-to-ceiling Art Deco windows bathe the space in natural light, adding a sense of spaciousness. From seating arrangements to custom menus, our team will work closely with you to ensure every last detail is taken care of. We make memories last a lifetime!





Secret Garden

Tucked away in our pub, lies a lovely little secret garden; a versatile and intimate space designed for year-round enjoyment.

Whether you are celebrating during the colder months, or basking in the summer sun, this hidden oasis sets the perfect scene for memorable moments.

This enclosed-outdoor space is equipped to ensure comfort and entertainment throughout the year.

In winter, under-seat and wall-mounted heaters will keep you warm, while the clear roof will allow you to enjoy the beauty of the outdoors whilst keeping the elements out.

During summer, the roof comes off, allowing you to enjoy the fresh air and the epic London sunshine. The Secret Garden can be decorated to match your vision, and the TV screen & sound bar can be used to create an immersive and heartwarming experience by sharing special photos and videos.



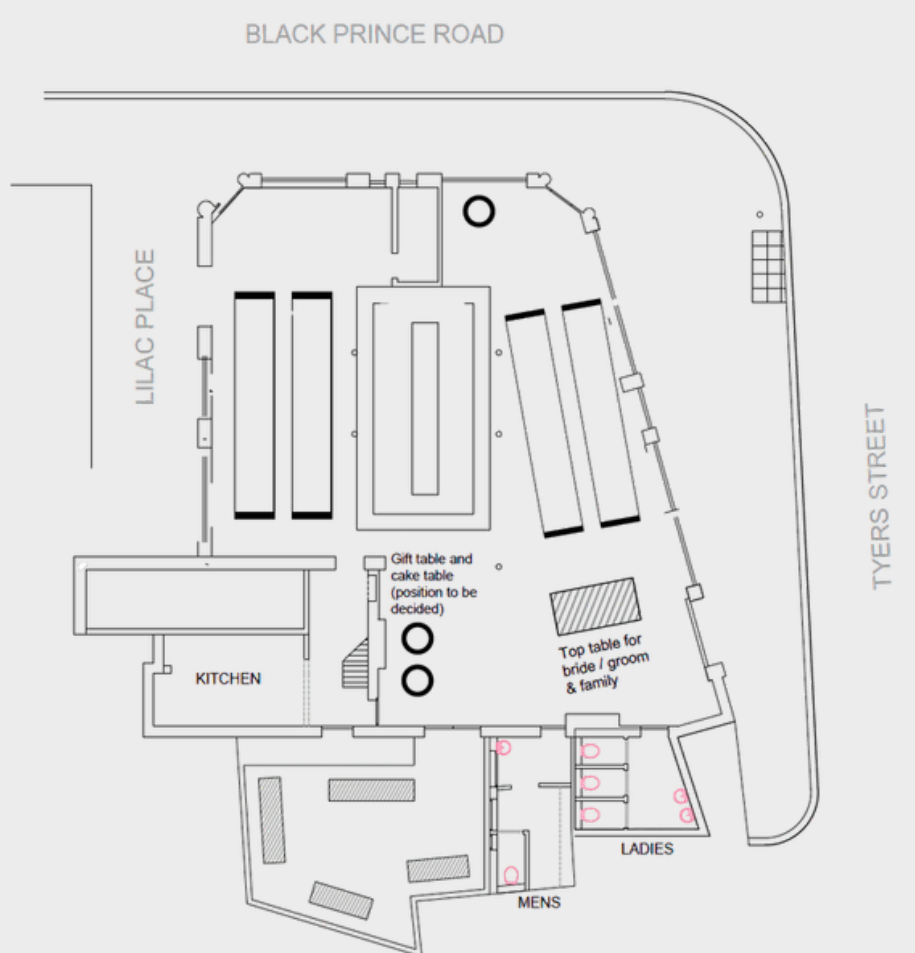
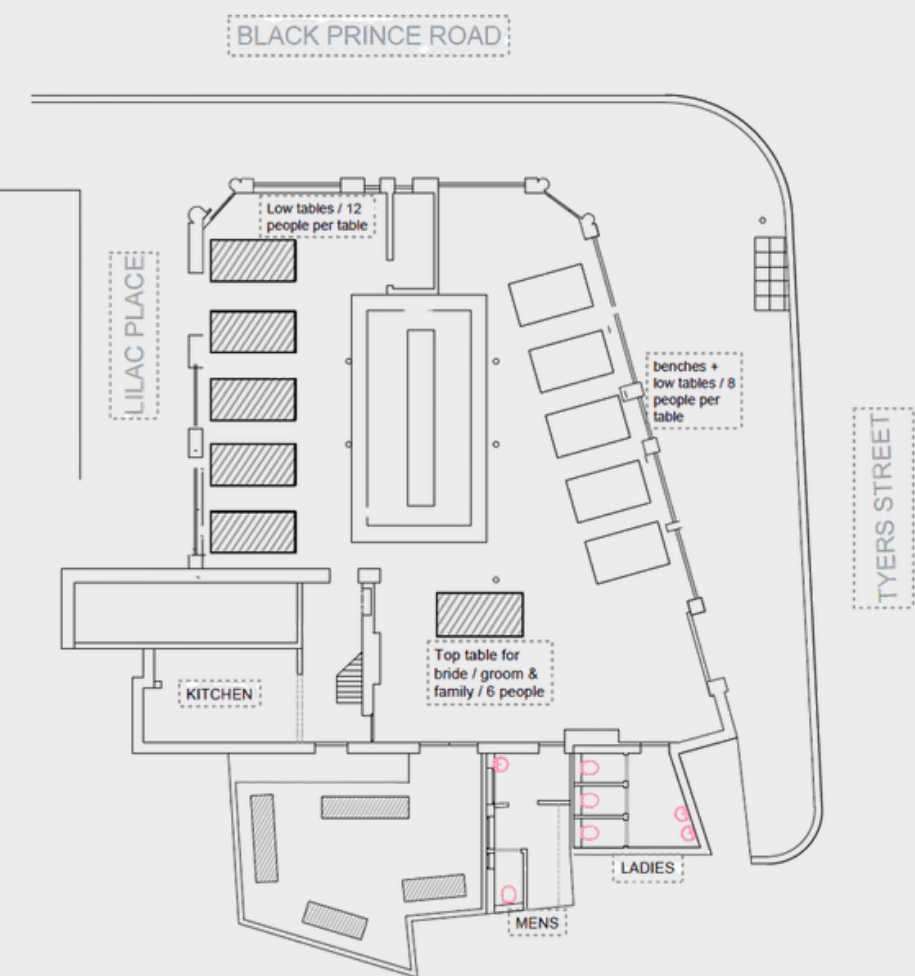
Types of setup



Venue

FLOOR PLAN

Our space is completely customisable. All tables can be moved or removed to create the perfect layout based on your preferences and party size.



Info

MINIMUM SPEND

STARTING FROM £12.000

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
Bar	70	140
Restaurant	60	70
Secret Garden	30	40
Full Venue	160	250

LICENCE TIMES

Monday 10:00– 00:00

Tuesday 10:00– 00:00

Wednesday 10:00– 00:00

Thursday 10:00– 00:00

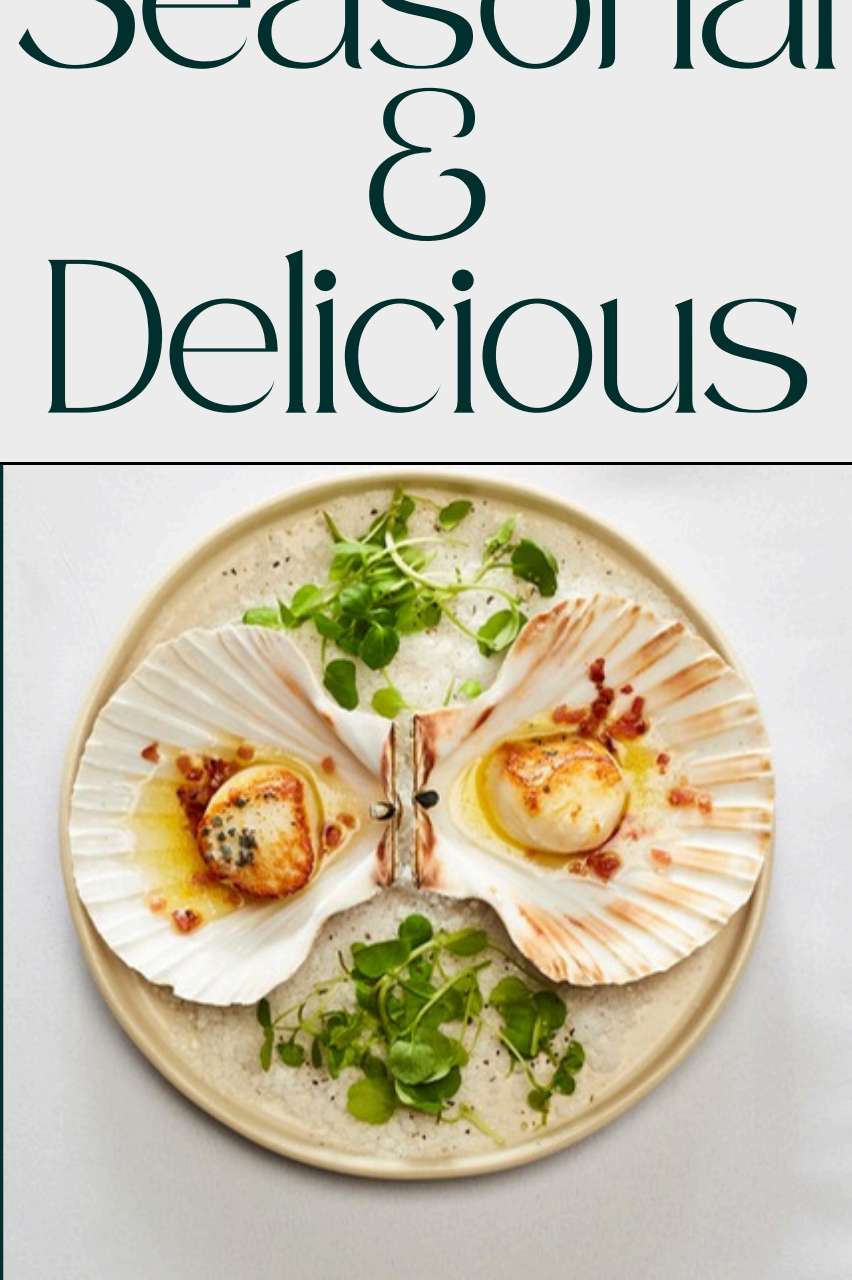
Friday 10:00– 01:00

Saturday 10:00– 01:00

Sunday 11:00– 23:00



Seasonal & Delicious



Sample menus

CANAPÉS

Choose 5 for £18

Choose 7 for £22

Choose 10 for £28

(All prices are per person)

Ham & cheese croquettes, aioli

Chorizo sausage roll, spicy ketchup

Curried prawn skewers, mango chutney

Tuna tostada, avocado, jalapeño, coriander

Mac&cheese croquettes, ancho chilli mayo

Smoked salmon, dill cream cheese, rye bread

Cod and spring onion fish cakes, tartare sauce

Jalapeño hummus, lavash bread, black sesame

Mushroom tartare, beetroot ketchup, pumpernickel

Grilled aubergine, macadamia romesco, olive focaccia

Crispy chicken skin, rosemary mascarpone, bacon jam

Rare roast beef with Yorkshire pudding & horseradish

Scallop & smokey bacon lollipops (£2 supplement)

Seared duck breast, citrus & fennel sauce (£2 supplement)

Poached lobster, vanilla & star anise butter (£4 supplement)

Fillet steak tartare, crispy capers, duck yolk (£2 supplement)

SET MENU

£65 per person

Choose up to 3 starters, served family-style

Choose 2 mains to be served individually or family-style

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

STARTERS

Goose nuggets, plum jam, sesame sprouts
Parma ham, roast squash, watercress salsa verde
Grilled asparagus, braised red chicory & pea pesto
Roast chicken and pistachio salad, rocket, avocado
Charred aubergine salad, harissa & pine nut dressing
BBQ cauliflower wings, coriander aioli, red pepper flakes
Cured chalk stream trout, baby watercress, lime dressing
Garlic & chilli prawn skewers, mango and lemongrass salsa
Yellow courgette and heritage tomato salad, pine nut vinaigrette
Beef and black truffle ravioli, mushroom and sage (£4 supplement)
Seared tuna, wasabi and black sesame, pickled radish (£2 supplement)
Roasted scallop in the shell, crispy bacon, lemon butter (£4 supplement)

MAINS

Cornish cod fillet, samphire & artichoke sauce
Roast tomato, goat's cheese and pesto gratin
Pork belly, herb mash, bacon and apple cabbage
Beef short rib, barbecued corn and roast peppers
Braised beef featherblade, greens, heritage carrots
Sea bream fillet, red pepper & tomato romesco sauce
Hasselback butternut squash, maple & pecan crumble
Charred cauliflower, butter bean and tomato cassoulet
Mushroom and blue cheese Kiev, green beans, potato salad
Chicken breast fillet, asparagus, sun-blushed tomatoes, basil
Herb roasted chicken, watercress, rocket and parmesan salad
Portland lamb rack & loin, potatoes and spinach (£5 supplement)
Curried parsnip Wellington, dauphinoise potatoes (£2 supplement)
Crayfish, lobster & mackerel stargazy pie family-style (£8 supplement)

DESSERTS

Jam roly poly & vanilla custard
Pear & chocolate frangipane tart
Raspberry & pistachio arctic roll
Chocolate and salted caramel brownie
Peanut butter cheesecake, banana jam
Blueberry & elderflower Lambeth mess
Lemon meringue pie, torched marshmallows
Strawberry, raspberry & kirsch cherry pavlova
South London mud pie, chocolate custard, Oreo crumble
Passionfruit & mango baked Alaska family-style (£5 supplement)



EVENING SNACK OPTIONS

Cheese bar

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

£12 per person – minimum 80 guests

Cheese and charcuterie bar

As above with the addition of prosciutto, coppa, cured beef bresaola, honey roast ham, pickles and mustards

£15 per person – minimum 60 guests

Street food

On arrival or as late-night snacks

Choose 3 dishes for £18

Choose 5 dishes for £28

Choose 9 dishes for £38

(All prices are per person)

BBQ cauliflower wings, herb aioli, black sesame

Jolly Garden – hummus, crudité's, flat bread

Rare breed cheeseburger slider, bacon jam

Plant-based 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

Drinks packages

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

£37 per person

Cocktail/bubbles on arrival

1/2 btl of house wine

1 x post-dinner signature cocktail

1 x glass of Prosecco for speeches

£60 per person

Champagne on arrival

1/2 btl of premium wine

1 x post-dinner signature cocktail

1 x glass of Champagne for speeches

Bar Tab

Set a bar tab that suits you and your guests,
choose an amount, and let the drinks flow!

You can customise the options to keep things just
how you like it e.g. no cocktails, no doubles, or no shots





Jolly Team



Looking for some Jolly music?

Pocket Jukebox is our phenomenal resident band.
You may have seen them serenading the crowd
during our famous Sunday Roasts!

They are an extraordinary 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 email to Louis at:
louiswesthouse@gmail.com

Website: www.westhousemusic.com





Need a Jolly florist?

Polly Jones can transform moments into unforgettable memories through the art of floral design. 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, she has developed an intuitive understanding of the best locations for floral installations, ensuring maximum impact with each arrangement.

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 to Polly with the details below:

Phone: 07717228909

Email: hello@pollyjones.studio

Website: www.pollyjones.studio



Unforgettable moments





Bold &
Unique





Jolly Awards



Hitched wedding awards 2025

The Jolly Gardeners

★★★★★

Awarded this recognition for being one of the most valued and recommended vendors by the couples on Hitched.

José Melo
VP, Sales EMEA, LATAM & India The Knot Worldwide

Anna, married on 10/02/2024

★★★★★ 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

Highlight

Our process

MEET THE TEAM

Choosing the right venue for your wedding is crucial, and we will fully support your needs and wishes from day 1.

Let's start by meeting our team; we would love to welcome you to The Jolly Gardeners to show you around and to make sure our venue aligns with your plans. Our dedicated team is on hand all-day-every-day to answer any queries you may have during the planning process.

Our style is friendly, relaxed and attentive, we are a pub after all.

BOOKING YOUR WEDDING WITH US

To secure your booking a deposit of £1000 is required.

We will then arrange a food and drink tasting to tailor the perfect menu for you. Once food and drinks are chosen, we will meticulously plan the day with you confirming table plans, layouts, entertainment options, timings, dietary requirements, and menu design.

Additionally, if you need any help with finding suppliers, we will be happy to assist you. The remaining agreed amount will need to be paid 1 month prior to the wedding date – we add on 12.5% service charge, 100% fairly split across our team.

MINIMUM SPEND

You can either choose to cover the entire minimum spend with an agreed food and drink package, or you could cover a partial amount (e.g. 50% of min. spend), with the rest to be covered on the day by your guests in the form of cash bar.





Get in touch



**THE
JOLLY
GARDENERS**

49-51 BLACK PRINCE RD, LONDON SE11 6AB

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🌐 www.thejollygardeners.co.uk

📷 [@thejollygardeners](https://www.instagram.com/thejollygardeners)

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