

FINCH'S

Finsbury Square

Finch's is a stunning bright venue which has a unique vintage pub atmosphere in the heart of the City.

A wedding is a joyous occasion and Finch's offers a dedicated and experienced team that delivers a memorable event that is as individual as you are. From bespoke menus, flower arrangements, decorating and the important little details we will make sure your event will be unforgettable.

Situated just minutes' walk away from Moorgate, Old street and Liverpool Street station.

Finchs is situated opposite Finsbury Square, a stunning backdrop for beautiful romantic photos. And with great transport links with Old Street, Moorgate and Liverpool street all on it's doorstep.



CAPACITIES

FULL VENUE



230



100

HENRY'S DEN



80

Extras

Polaroid camera, personalised chalkboard backdrop with photo props,
'Rustic Country side' table set up (napkins, fresh flowers, name tags, table runners)



Standing



Seated



ARRIVAL DRINKS

Champagne & Bubbles

Izzaro Rose Provence Sparkling • Perrier Jouet Grand Brut • Perrier Jouet
Blason Rose Mezza di Mezzacorona Glacial Bubbly
Col Vittorio Superiore Prosecco DOCG

Let the fun BeGin...

Sipsmith London Dry • Warner Edwards Elderflower or Rhubarb
Half Hitch • Becketts • Hendricks
Choose from FeverTree Tonic, Refreshingly Light,
Elderflower, Mediterranean or Aromatic

Summer soirée

Pimms • Sipsmith London Cup • Bucks Fizz • Singapore Sling

Winter warmers

Mulled Wine • Mulled Cider • Hot SipSmith G&T Spiced Berry Bellini
Warm Chocolate Orange Negroni

CANAPÉS & BUFFET MENU

Chorizo, avocado, salsa
Whipped goat's cheese, honey and rhubarb jelly
Homemade hummus and crudités
Vegan potato and cheese "sausage" rolls
Croquettes ham and cheese, cheese and herb
Macaroni cheese balls
Cauliflower fritters and mint yogurt
Chicken liver parfait crostini, red onion jam
Salt beef, horse radish cream, coleslaw
Mini fish and chips, pea puree
Meatball in tomato and basil sauce
Vegan burger board sliders
Sandwiches selection, meat fish and veggie options
Chocolate brownie squares

8 options for £15 per person

10 options for £18 per person

14 options for £22 per person

WEDDING MENU

Starters

Finchs seasonal soup with sourdough and butter
Salmon, pickled veg, herb salad and creme fraiche beetroot salad (vg)
Ham hock terrine, picalli, garlic croute

Mains

Roasted marrow, mushroom, tarragon sauce, herb and savoury crumble
– vegan option available
Hake, carrot and orange puree, new potatoes with cress
Creedy Carver chicken supreme, roasted seasonal vegetables,
duck fat roast potatoes, cream reduction and gravy

Puddings

Chocolate tart on a biscuit base with ice cream
Pear and apple crumble with cinnammon custard fruit salad
Seasonal sample menu only

£32 per head

PREMIUM WEDDING MENU

Starters

Seared scallops, caramelised, cauliflower puree, pea shoots, chive oil, pancetta crisp

Game terrine, quince, sour rye toast

Clam, bacon, cider chowder, potato rosemary sourdough

Pear, fig tart, shaved fennel, walnut, apple, lemon vinaigrette

Mains

Wild mushroom, almond, spinach wellington, tarragon cream seasonal greens

Pistachio encrusted lamb fillet, dauphinoise potatoes, green beans, lamb mint jus

Roast sirloin of beef, parmentier potatoes, sauteed red onion, chestnut
mushroom tenderstem broccoli, beef gravy

Roast salmon, wild garlic puree, dill pickled fennel, cucumber, lemon parsley sauce

Puddings

Mango, passion fruit pavlova

Salted chocolate chilli pot

Rhubarb, gooseberry fool, french meringue, shortbread

Selection of British cheeses, quince, seeded crackers

£42 per head

Seasonal sample menu only



WINE LISTS

Here is a selection of our best wines, ask for full list

White

Vialetto Pinot Grigio DOC
Featherdrop Bay Sauvignon Blanc
Quercus Pinot Bianco
Gavi Ca di Mezzo
Espirit Marin Picpoul de Pinet
Chablis Domaines Brocard

Red

La La Land Pinot Noir
Finca La Calonia Coleccion Malbec
Cotes du Rhone Chateau d'Aigueville
Coleccion Privada Reserve Merlot
Deakin Estate Artisan's Blend Shiraz Cabernet

Rosé

Petite Odette Meditterancee Rose
Whispering Angel Cotes de Provence Rose
Sessola Pinot Grigio Rose

A TOAST TO THE HAPPY COUPLE

Pierre de Bry

Perrier Jouet Grand Brut

Mezza di Mezzacorona Glacial Bubbly

Tempio Prosecco DOC

Izzaro Rose Provence Sparkling

Col Vittorio Superiore Prosecco DOCG

LATE NIGHT NIBBLES

Sliders £39

Cheese beef burgers, cos, gherkin, fries

Poultry platter £37

Chicken wings, buttermilk chicken strips, fries

Vegetarian platter (v) £36

Butler's Secret cheddar, goat's cheese, olives, quiche, wild mushrooms, sourdough

Grilled tortillas (v) £32

Butter bean, jalapeños, cheddar, sour cream and chive dip, add chicken £2

Stilton, red onion, walnut quiche (v) £30

New potato salad, leaves

British charcuterie £43

Suffolk chorizo, airdried ham, Cropwell stilton, cheddar, balsamic onions, caper berries, olives, sourdough, balsamic oil

Popcorn fish and chips £34

Battered haddock, triple cooked chips, mushy peas, tartare sauce

Vegan Platter £36

Marinated tofu, avocado on toast, cauliflower and rocket almond salad, butterbean puree, balsamic onions, olives, breads

Sausage £35

Honey and mustard cocktail sausages, sausage rolls, English mustard

COME AND VISIT

The next step is to book a show around with one of our experienced wedding team. They can show you around our wonderful venue and help you to visualise your big day.

We hope you have enjoyed reading through our brochure and now the next thing to do is come and let our beautiful wedding venue speak for itself.

If there is any special requirements for your special day, or if we have missed something you'd love to have as part of your big day we can work with you on bespoke packages.

FIND US



FINCH'S

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