

THE CADOGAN ARMS

WEDDINGS &
CIVIL CEREMONIES





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INTRODUCTION

Located in the heart of Chelsea's bustling King's Road, just a short walk from Chelsea Old Town Hall, the ambitious renovation of The Cadogan Arms pays homage to the public houses' two centuries spent serving the local community.

Open for lunch, dinner and bar snacks, The Cadogan Arms comprises an elegant ground floor bar, opulent dining room, and private events space 'The Rose Room'.

Culinary Director James Knappett works alongside the chefs on a food offering that celebrates provenance, seasonality and traceability with reworked pub classics, embodying the Best of British.

Newly appointed in September 2023 as a Licensed Wedding Venue, The Cadogan Arms is now available for weddings and civil ceremonies. Enjoy canapé and cocktail receptions, private dining receptions and pre and post wedding celebrations with us on the King's Road.

A range of hire options are available, from full venue hire through to semi-private and private spaces.







BAR AREA

The restoration of The Cadogan Arms seeks to recreate the lost early Georgian architectural details and ornate timber panelling of the original building, which are softened with warm velvets and floral-patterned fabrics. Expert craftsmen have been consulted throughout the project, including in the fabrication of the stained-glass back bar, wrought iron staircase, mosaic flooring, and Yorkshire sandstone fireplace.

The bar area is available for group bookings, with cocktail and canapé receptions available, from 9am - 7pm, seven days a week.

CAPACITY

15 SEATED

20 STANDING

VENUE FEATURES

WIFI AVAILABLE

TABLE SERVICE



THE DINING ROOM

An elegant and refined space, our dining room walls are adorned with a selection of art and photography celebrating the rich creative history of the King's Road. Atop the fireplace is a seasonal floral installation, with tables available for two, or groups of up to eight, and options to decorate the space. The Dining Room is available for semi-private and private use during the day, between 9am - 12pm. DJ available on request.

CAPACITY

40 SEATED

70 STANDING

VENUE FEATURES

WIFI AVAILABLE

TABLE SERVICE





THE ROSE ROOM

Named after The Rose and Crown, which opened on this site in the 1600s, The Rose Room is our private events space, situated on the lower-ground floor.

With a capacity of up to 50 guests, The Rose Room is equipped with a private horseshoe bar backed by a custom-designed stained-glass wall, and two large meat ageing fridges which give extra tenderness and flavour to carefully sourced British beef.

Four hidden-art TV screens are available for the live streaming of sporting events through Sky TV, and for presentations, with a state of the art AV system. DJ available on request.

CAPACITY

35 SEATED

50 STANDING

17 SEATED (SEMI-PRIVATE)

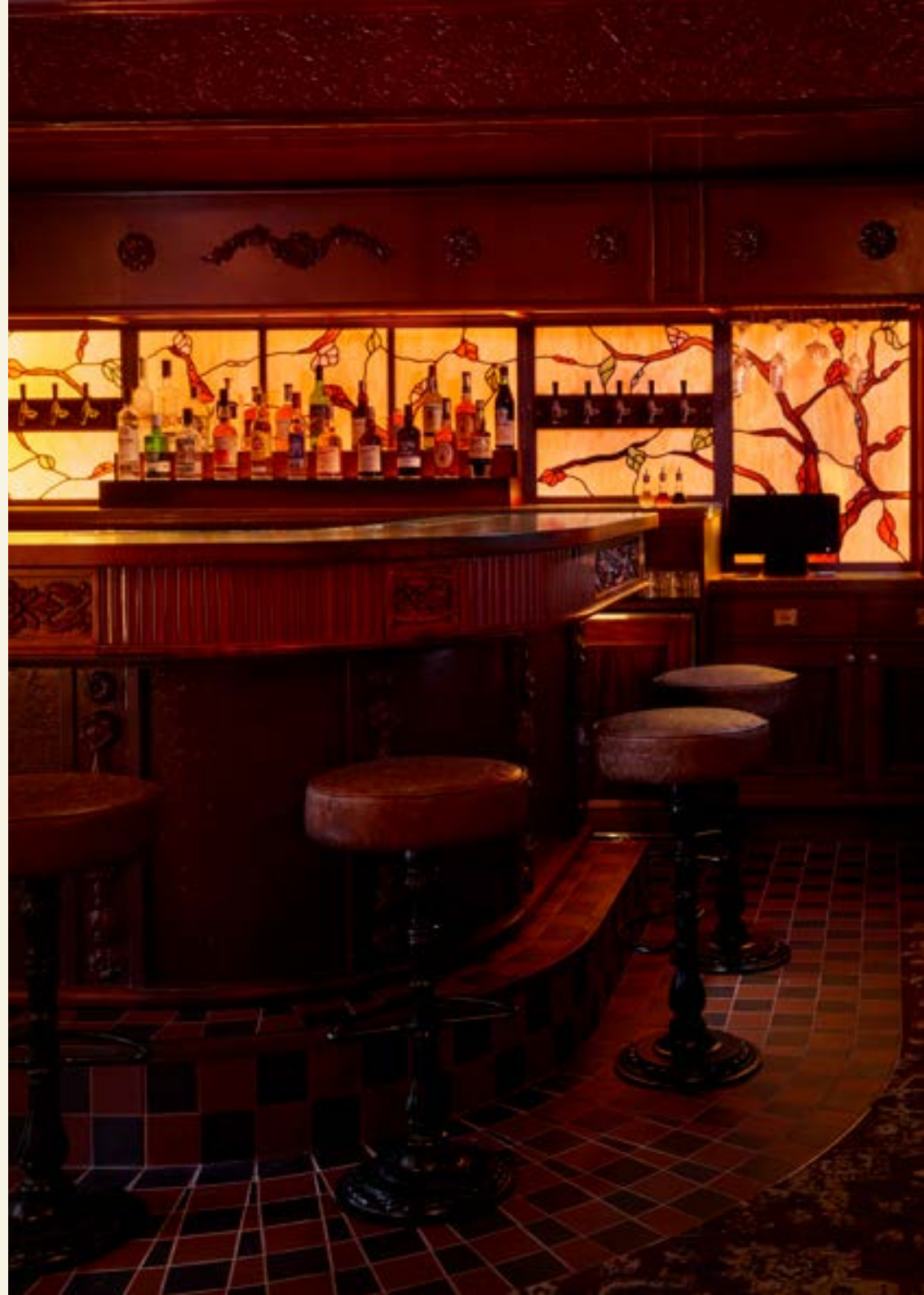
VENUE FEATURES

WIFI AVAILABLE

MUSIC OPTIONS AVAILABLE

HIDDEN ART TVS WITH SKY SPORTS & APPLE TV

PRIVATE BAR





WEEKDAY WEDDINGS

Celebrate your wedding or civil ceremony on a weekday with us and take advantage of our weekday offering. As a Licensed Wedding Venue, we can host your ceremony at The Cadogan Arms, with the option to use our registrar - or to bring your own if you prefer.

Following the ceremony, enjoy an intimate wedding breakfast in our Dining Room, with a choice of food and beverage offerings that can be tailored to your needs.

WEEKDAY OFFERING

Monday - Friday from 11am to 3pm

Wedding Ceremony at The Cadogan Arms from 11am to 12pm

Drinks and Canapé Reception in the Bar Area from 12pm to 1pm

Wedding Breakfast in our Dining Room from 1pm to 3pm

£500 fee to bring your own registrar

From £2,000 Minimum Spend (*to be redeemed on the day on food and drink*)

Up to 40 guests seated

Optional extras and upgrades available

Excludes Service Charge

If you're looking for something more bespoke, including different timings or weekends, please do get in touch with us at bookings@thecadoganarms.

london and we can work with you on a tailored offering.





PACKAGES

Our wedding packages have been carefully crafted by our wedding experts to cover every aspect of your special day. If you feel something is missing, we're more than happy to work with you directly to create your very own bespoke package.

TIER ONE

Welcome glass of Prosecco on arrival

Starters - *to share*

Cauliflower Bhajis with Tamarind Chutney
Buttermilk Fried Chicken with Hot Sauce
Black Pudding Scotch Eggs & Oxford Sauce

Main - *choose one per person*

Beef & Guinness Pie / Fillet of Cod / Celeriac & Mushroom Pithivier

Served with

Triple Cooked Beef Fat Chips, Mashed Potatoes, Roasted Shallots & Creamed Spinach

Dessert - *choose one per person*

Sticky Toffee Pudding / Seasonal Fruit Trifle / English Cheese Plate

£75 per person

Please Note - Whilst the pricing structure and content will largely follow the above 3 options, these menus are seasonal samples and therefore, subject to a degree of change. Closer to your date, we will be happy to conduct an in-house tasting with our Head Chef where we can discuss the exact details of the menu offering and help craft your perfect meal with us.



PACKAGES

TIER TWO

Welcome glass of English Sparkling Wine on arrival

Starters - *to share*

Cauliflower Bhajis with Tamarind Chutney

Buttermilk Fried Chicken with Hot Sauce

Black Pudding Scotch Eggs & Oxford Sauce

Main - *choose one per person*

Dry-Aged Sirloin Steak / Baked Halibut / Mushroom & Celeriac Pithivier

Served with

Triple Cooked Beef Fat Chips, Mashed Potatoes, Roasted Shallots & Creamed Spinach

Dessert - *choose one per person*

Sticky Toffee Pudding / Seasonal Fruit Trifle / English Cheese Plate

£100 per person

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PACKAGES

TIER THREE

Welcome glass of English Sparkling Wine on arrival

Starters - *to share*

Jersey Oysters on the half shell, with Shallots Mignonette & Tabasco
Warm Parker House Rolls and Onion Butter Cauliflower Bhajis with
Tamarind Chutney
Buttermilk Fried Chicken with Hot Sauce
Black Pudding Scotch Eggs & Oxford Sauce

Main - *choose one per person*

Dry-Aged Beef Wellington / Wild Turbot / Mushroom Celeriac Pithivier

Served with

Triple Cooked Beef Fat Chips, Mashed Potatoes, Roasted Shallots & Creamed
Spinach

Dessert - *choose one per person*

Sticky Toffee Pudding / Seasonal Fruit Trifle / English Cheese Plate

Petit Fours

£125 per person

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WISH LIST

Optional upgrades available on request

TEA, COFFEE AND PASTRIES ON ARRIVAL

CANDLE HOLDERS AND CANDLESTICKS

TABLE LINEN

DJ / BAND

FLOWERS

CHAMPAGNE TOWER

BESPOKE DRINKS PACKAGES

PLACE CARDS AND PRINTED MENUS

FAQS

HOW DO I SECURE MY BOOKING?

We require a deposit payment to secure your booking - this is usually 50% of the quoted minimum spend. Your booking will be considered provisional until we receive your deposit.

CAN I USE MY DEPOSIT TOWARDS FOOD AND DRINK?

Yes, your deposit will be fully redeemable on the day of your event against the final bill, and counts towards your minimum spend. The remaining minimum spend should be reached on the day of your booking through food and drink. Should you not reach your required minimum spend, the outstanding amount will be charged as room hire.

DO YOU APPLY A SERVICE CHARGE?

For all bookings, we add a discretionary 15% service charge to your final food and drinks bill. Note that any minimum spend that applies to your booking excludes service charge.

CAN YOU ORGANISE A TASTING FOR ME?

Once your booking is confirmed, we will invite you in to taste a selection of our wedding dishes and wines. This will contribute towards your minimum spend being reached. We would require you to pre-select your choices at least 7 working days before your tasting date.

DO YOU ALLOW EXTERNAL CATERING?

We do not allow any external catering in venue other than the wedding cake.



FAQS

DO YOU CATER FOR DIETARY REQUIREMENTS?

We are happy to cater to your specific dietary and allergen requirements. All dietary requirements need to be confirmed at least one week prior to your booking.

CAN I HAVE LIVE MUSIC AND DECORATIONS?

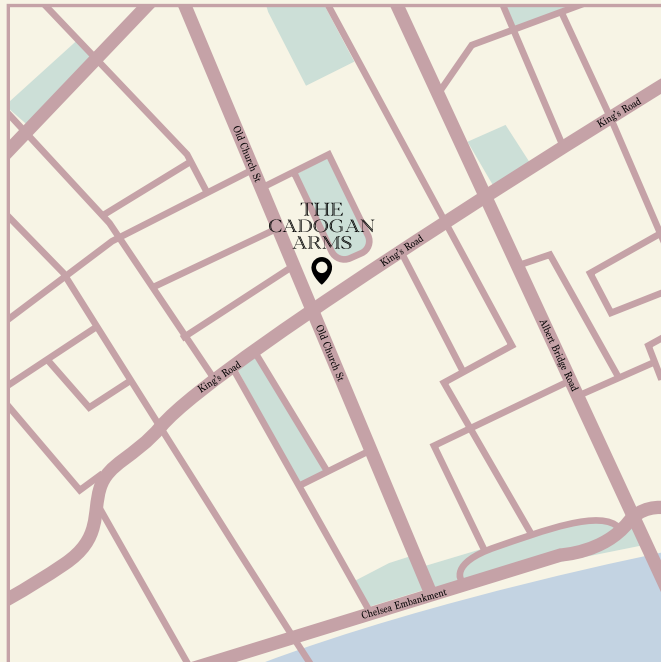
We do not hold any music equipment for DJs on site. If you require a DJ, we can provide one at an additional cost. We allow table decorations, flowers and helium balloons in the venue. We do not allow items to be stuck to the walls.

HOW DO I MAKE AMENDMENTS TO MY BOOKING?

Please inform us as soon as possible of any changes to your booking. We require a minimum of 72 hours' notice for all final details, inclusive of party size, dietary requirements and your menu choice. Failure to provide such notice may result in a set menu being chosen on your behalf.



CONTACT



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[Click Here to Enquire](#)

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