

THE CADOGAN ARMS

WEDDINGS &
CIVIL CEREMONIES





201 From Kings of London
We are closed
OLD CHURCH
STREET SW3

THE CADOGAN ARMS

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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'.

Executive Chef John Sparks presents a menu rooted in provenance, seasonality, and traceability, with thoughtfully reimaged pub classics.

A thoughtfully curated wine list features much-loved classics, an extensive reserve selection and an innovative tapped wine installation, alongside a comprehensive selection of craft beers, cask aged ales and classically inspired cocktails.

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.







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 for up to 40 seated or 70 standing guests.

CAPACITY

40 SEATED

70 STANDING

VENUE FEATURES

PRIVATE ROOM

TABLE SERVICE

WIFI AVAILABLE





THE ROSE ROOM

Named after The Rose and Crown, which opened on this site in the 1600s, The Rose Room is our dedicated private events space. Situated on the lower-ground floor, The Rose Room is equipped with a private horseshoe bar, backed by a custom-designed stained-glass wall.

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.

The Rose Room can be hired exclusively for 35 Seated or 45 Standing, with sharing feast menus, bespoke canapé selections, a tailored drinks reception and dedicated table/bar service available.

CAPACITY

35 SEATED

45 STANDING

15 SEATED (SEMI-PRIVATE)

VENUE FEATURES

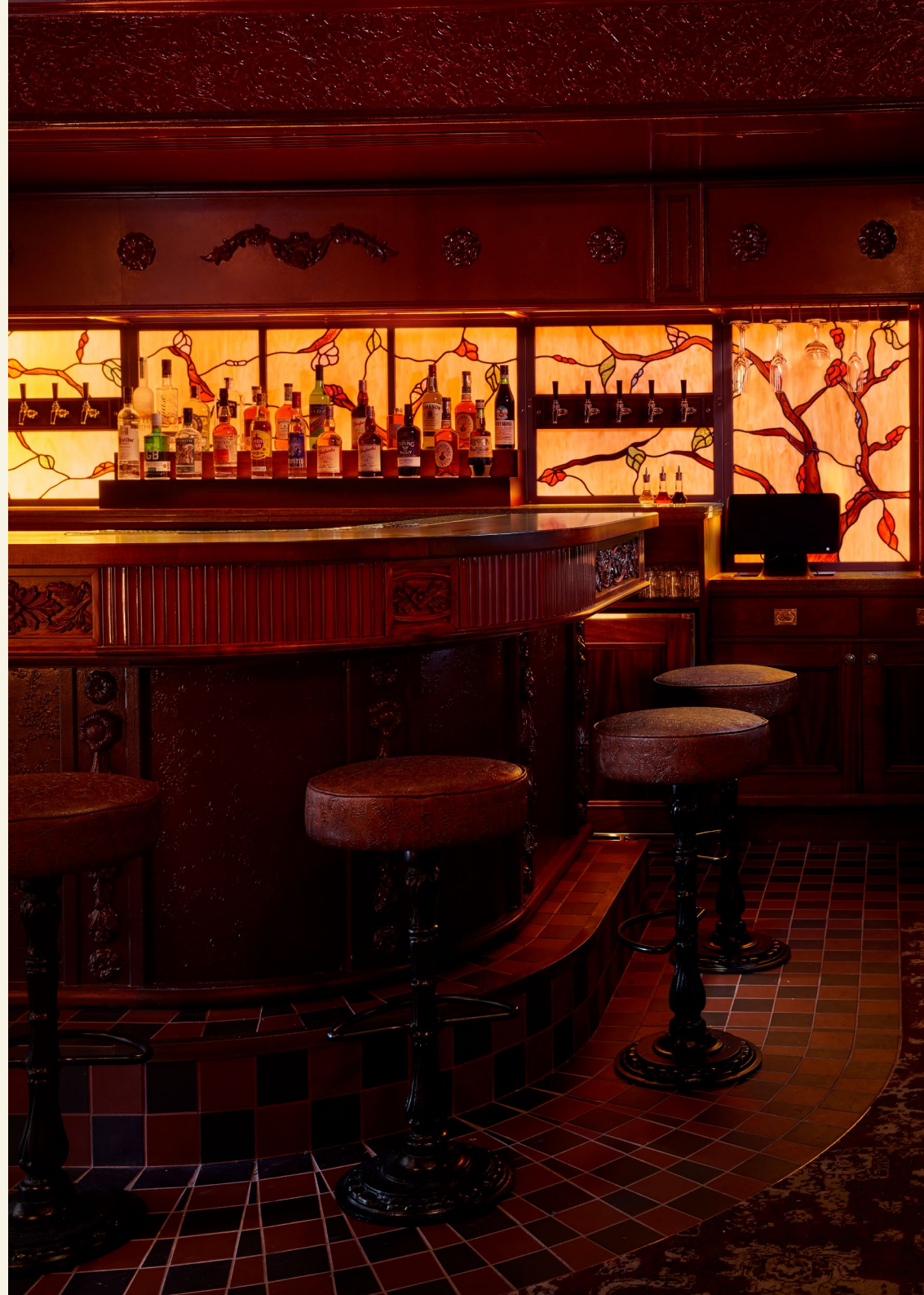
PRIVATE BAR

PRIVATE ROOM

TABLE SERVICE

MUSIC OPTIONS AVAILABLE

WIFI AVAILABLE





EXCLUSIVE HIRE

Hire your own pub - we offer exclusive hire of The Cadogan Arms. Celebrate your wedding or civil ceremony on The King's Road, here in the heart of Chelsea.

Our team will work closely with you to create a bespoke food, drink and entertainment package tailored for your event requirements.

Enjoy the privacy of our full venue across two floors, with two bars, for you and up to 150 of your guests.

CAPACITY

150 STANDING

VENUE FEATURES

TWO PRIVATE BARS | TABLE SERVICE

BATHROOMS ACROSS TWO FLOORS | WIFI AVAILABLE

MUSIC OPTIONS AVAILABLE | HIDDEN ART TVS



WEEKDAY WEDDINGS

Celebrate your wedding or civil ceremony with us on a weekday and enjoy our exclusive weekday experience.

Begin with a drinks and canapé reception, followed by an intimate wedding breakfast in our elegant Dining Room.

WEEKDAY EXPERIENCE

Monday - Wednesday | 12pm to 3pm

Drinks and canapé reception in the Bar Area | 12pm - 1pm

Wedding breakfast in the Dining Room | 1pm - 3pm

From £2,000 minimum spend (redeemable on food and drink)

Up to 40 seated guests

Optional extras and upgrades available

Service charge not included

As a licensed wedding venue, The Cadogan Arms can also host your ceremony in one of our beautiful private spaces. For ceremonies, bespoke timings, weekend celebrations, or tailored packages, please contact us at bookings@thecadoganarms.london.





FEAST MENU

Our Feast Menu have been carefully crafted by our Events Team 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 offering.

BEEF WELLINGTON FEAST

Snacks & Starters

Cauliflower & Onion Bhajis with Chaat Masala & Tamarind Chutney
Buttermilk Fried Chicken with Bubbledogs Hot Sauce & Blue Cheese
Black Pudding Scotch Eggs & Oxford Sauce

Main

Beef Wellington with Mashed Potatoes, Creamed Spinach,
Green Salad & Peppercorn Sauce

Dessert

Apple Crumble with Vanilla Custard

£100 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.



FEAST MENU

CLASSIC FEAST

Snacks & Starters

Cauliflower & Onion Bhajis with Chaat Masala & Tamarind Chutney
Buttermilk Fried Chicken with Bubbledogs Hot Sauce & Blue Cheese
Black Pudding Scotch Egg & Oxford Sauce

Main

Prime Rib of Beef with Fries, Mac & Cheese, Creamed Spinach,
Peppercorn Sauce, Béarnaise Sauce, Green Salad

Dessert

Apple Crumble with Vanilla Custard

£70 per person

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FEAST MENU

VEGETARIAN FEAST

Snacks & Starters

Chestnut & Mushroom Scotch Egg & Oxford Sauce

Main

Leek, Potato & Brie Pithivier with Garlic & Thyme Velouté
Creamed Spinach, Green Salad

Dessert

Apple Crumble with Vanilla Custard

£55 per person

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SHARING SNACK BOARDS

Our snack board menu is designed for sharing, perfect for standing receptions and relaxed, sociable gatherings.

CLASSIC

Steak Tartare with Beef Fat Toast

Buttermilk Fried Chicken with Bubbledogs Hot Sauce & Blue Cheese

Ham Hock Croquettes & Sweet Mustard Dressing

Black Pudding Scotch Eggs & Oxford Sauce

Hot Smoked Trout with Crème Fraîche, Dill & Rye Crisp

Achill Oyster with Shallots, Merlot Vinegar

£35 per person

VEGETARIAN

Chestnut & Mushroom Scotch Egg & Oxford Sauce (V)

Chilli Cheese Toastie with Masala Ketchup, Mint Yoghurt (V)

Cauliflower & Onion Bhajis with Chaat Masala, Tamarind Chutney (VE)

Caramelised Onion Tart with Goat's Cheese (V/VE)

Oglesfield Cheese Twists (V)

£25 per person

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WISH LIST

Optional upgrades available on request

CANDLE HOLDERS AND CANDLESTICKS

TABLE LINEN

DJ / BAND

BESPOKE DRINKS PACKAGES

PLACE CARDS AND PRINTED MENUS

OYSTER STATION

AV EQUIPMENT

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. We can only accommodate tastings on Monday - Friday 12pm - 5pm.

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 on site. Guests are welcome to arrange their own live music, including DJs, bands and singers, however this is not something we provide directly.

We allow table decorations, flowers and helium balloons in the venue, but we do not allow items to be stuck to the walls.

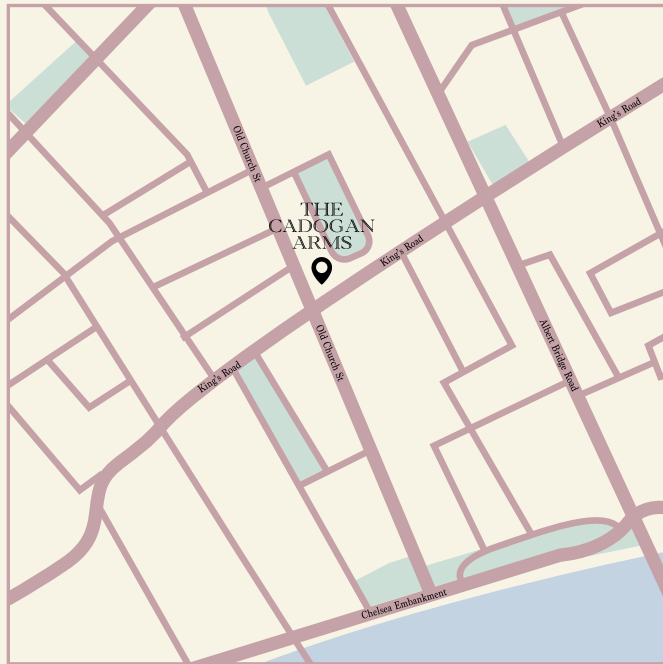
HOW DO I MAKE AMENDMENTS TO MY BOOKING?

Please let us know as soon as possible if there are any changes to your booking. We require all final details no later than 14 days before your booking date, including final guest numbers, dietary requirements and menu choices.

We can accommodate amendments up to 72 hours prior to the booking. If we do not receive these details within the required timeframe, a set menu may be selected on your behalf.



CONTACT



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[Click Here to Enquire](#)

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