



EIGHT CLUB
LONDON

WEDDINGS

Celebrate your special day at our
rooftop club situated in the heart of
the City with stunning panoramic
views of London



Located just off Finsbury Square, Eight Moorgate is set out over three floors. Roof terraces, meeting rooms and communal workspaces combine with a bar, restaurant and private dining rooms.

From your initial enquiry through to the big day; our wedding planners will arrange every last detail, from bespoke cocktails and florist to exquisite cakes, to ensure you have the unforgettable London wedding. You can exclusively hire the entire venue for a dinner of up to 140 guests or a standing reception of up to 300.







Your Wedding is a day that you will never forget and at Eight Club, we understand that every detail is precious within the planning; we look to work alongside each Bride and Groom to give your Wedding that unique special moment you have been planning for so long.

Our experienced team will ensure every aspect of your wedding is catered for with the highest level of care and attention. From florists, to photographers and DJ's, we can organise it all for you, or equally we can recommend our trusted suppliers who we have worked with for years.



Our menus have been created by our experienced chefs specifically for weddings and parties at Eight Club. All food is prepared and delivered fresh from our kitchen, using the highest-quality produce from the best local farmers, butchers and fishmongers.



Our menus include creative canapes or bowls foods, set menu option, buffet stations and BBQ style menu. Likewise, our wine and drinks list include extensive range of options to suit all palates. We invite all wedding couples to a complimentary dinner in our restaurant to sample the quality and style of our food. Alternatively, dedicated menu tastings are available .







Offers a breathtaking rooftop location with every inch a modern space. The interior is sleek and elegant, creating a calm, luxurious environment where guests can relax and enjoy fantastic food, wonderful wines and superb service.

Whether you wish to transform and theme the venue or keep a restaurant feel, your dedicated events team will work with you through planning to ensure you have a day to remember. The

Venue is licensed for Marriage & Civil Partnerships. We have a license until 3am.





With two terraces and a new roof terrace overlooking the city skyline Eight Moorgate provides a beautiful outdoors settings for canapé receptions and provides a unique and spectacular back drop for your wedding pictures.

The terraces are fully furnished with lounge furniture and tables as well as having heaters if your guests wish to spend part of the evening enjoying the amazing views over the city.



CANAPÉS

£2.50 PER PERSON

COLD CANAPÉS

Chipotle Marinated Crayfish, guacamole
Smoked salmon vol-au-vent, trout roe
Mini Yorkshire pudding with roast beef and horseradish
Goat cheese & roasted beetroot tartlets (v)
Summer truffle and mushroom pate on crostini (vg)

HOT CANAPÉS

Mini cheeseburgers
Teriyaki beef skewer
Chicken & Chorizo skewer
Chicken and spring onion yakitori
Spiced lamb skewer, minty yoghurt dip
Tempura Tiger Prawns, sweet chilli sauce
Mini fish and chips
Butternut Squash & saffron arancini, roast garlic aioli (v)
Mini pizza Margarita (v)

DESSERT CANAPÉS

Mini lemon cheesecake
Mini banana cake
Mini chocolate tart
Mini berries pavlova
Mini carrot cake
Chocolate, passionfruit and coconut truffles
Petit fours, filter coffee

MENU #1

£45 PER PERSON

Amuse bouche

STARTERS

Beetroot cured Scottish salmon, blood orange, avocado, fennel, yuzu dressing

Miso marinated quail, sweet corn pure, tender steam broccoli

Grilled king oyster mushroom, quail egg, celeriac tahini pure

MAINS

Roast rump of lamb, herb crust, harissa, peas, potato fondant

Pan fried sea bass, crab croquette, wilted baby spinach, huanacaina sauce

Cauliflower florets tempura, gorkha chutney, bok choy masala, soy yogurt

DESSERTS

Chocolate and banana tart, cream patissiere

Mix berries pavlova

Coconut and lime entremet

CHEESE

Selection of British and European cheese

Cracker selection, grapes £10 supplement

Petit fours, filter coffee

MENU #2

£55 PER PERSON

Amuse bouche

STARTERS

Cod brandade, pea pure, semi dried cherry tomato, pinenuts, basil oil
Iberico ham, manchego croquette, asparagus salad, truffle aioli
Blue cheese tart, red onion marmalade

MAINS

Grilled 9oz Orkney rib eye, hand cut chips, b arnaise sauce
Teriyaki Scottish salmon, pearl barley, kale, grilled courgette salad
Jerusalem artichoke and truffle risotto, pine nuts

DESSERTS

Chocolate and vanilla religieuse
Lemon and mint meringued tart
Almond, raspberry bavarois

CHEESE

Selection of British and European cheese
Cracker selection, grapes £10 supplement

Petit fours, filter coffee

MENU #3

£65 PER PERSON

Amuse bouche

STARTERS

Seared tuna, Prawn tempura, chilli jam, mango dressing
Foie grass and fig bonbon, sauternes jelly
Wild mushroom parfait, Rooibos jelly, micro salad

MAINS

Pan fried halibut, lobster crust, braised lentils, cabbage and apple slaw
Orkney beef filet, potato and celeriac gratin, grilled baby gem, salsa verde
Miso glazed aubergine, crispy buckwheat, feta, pumpkin seeds

DESSERTS

Orange and vanilla blossomed ST Honore
Chocolate and hazelnut cheesecake
Strawberry and pistachio tart

CHEESE

Selection of British and European cheese
Cracker selection, grapes £10 supplement

Petit fours, filter coffee

RATES

CAPACITY

Standing: up to 300 pax

SEATED DINNER

up to 140 pax

TIMING

3pm- access & set-up
departure: 3am

EARLY ACCESS FEE

£100/hour

MINIMUM SPEND ON FOOD & BEVERAGE

Ceremony - standing reception
minimum spend from £10000.00
(inc VAT & SC) plus a £4000 room hire fee (inc VAT)

Ceremony- reception- seat down dinner- evening party
minimum spend from £15000 (inc VAT & SC)
plus a £4,000 room hire fee (inc VAT)



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FOR MORE INFORMATION
PLEASE CONTACT

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