THE IN & OUT
NAVAL AND MILITARY CLUB

Weddings
Licensed for Civil Ceremonies and Partnerships

The In & Out is located on a private corner of St James’s Square, London and is licensed to host both Civil Ceremonies and Partnerships. With sparkling chandeliers, sweeping staircases, double height ceilings and spectacular fireplaces, the Club provides a magnificent venue with a superb range of rooms available for each part of your special day.

Nothing outshines civil ceremonies in the magnificent King Harald V Stateroom, following your ceremony guests will be welcomed downstairs to the impressive Inner Hall and with beautiful high ceilings for champagne and canapes. This will be followed by dining and dancing alongside your guests in the grand Coffee Room.

The Club also has a romantic Courtyard which transforms into your own intimate outdoor space. Use it for taking scenic wedding photographs by day or create a magical alfresco dining experience by night. The Cowdray room is set with soft furnishings which is the perfect setting for a relaxing space throughout the evening.

After all the celebrations you’ll want to stay in luxury in the bridal suite on the night of your wedding, there is also the option of reserving additional bedrooms for your guests at the Club.

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CLUB FACILITIES

- 52 bedrooms; possibility to book at preferential rates (breakfast included)
- On-site gym featuring swimming pool, jacuzzi and squash court
- Therapy rooms offering massage, chiropractic and osteopathy treatments
- Access to the Club’s restaurant & bar the evening before your wedding (usually Members only areas)
- Free WiFi & use of the Club’s business centre
- Access to St James’s Square Garden for a private photo shoot
SPRING & SUMMER

WEDDING PACKAGE

£135* PER PERSON + VAT

CAPACITIES

**Ceremony**
Up to 90 guests in the King Harald V

**Wedding Breakfast**
Up to 120 guests in the Coffee Room
Up to 160 guests in the Courtyard Marquee*

**DJ & Dance**
Up to 160 guests in the Courtyard, Cowdray Room and the Long Bar

- Exclusive use of the event rooms from 1pm - 11pm. Supplier access from 12pm on the day (Extensions available at an additional cost)
- 2 glasses of sparkling wine on arrival and soft drinks alternative
- Cheese straws/nuts/olives during the arrival drinks reception
- 3 course wedding meal with coffee & chocolates
- 1/2 bottle of house wine with the meal
- Jugs of iced water and/or 1 bottle of mineral water per person
- 1 glass of sparkling wine for the toast
- Complimentary menu tasting for two
- Cash or account bar facility in the evening
- Cake stand & knife
- Candelabras & tealights for the dining tables
- Easel & table numbers stands
- All necessary staffing, tableware and linen
- Dance floor in the Cowdray Room
- Event management throughout and on the day
- Discounted suite on the night of the wedding

**CAPACITIES**

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* All prices exclude VAT. Available April - September. Minimum 80 guests Courtyard Marquee an additional cost from £3,050. A 10% discretionary service charge for The In & Out only will be applied to your final invoice. This is distributed to all members of staff.

+44 (0)20 7827 5746 | events.theinandout.co.uk | weddings@theinandout.co.uk

No. 4 St James’s Square, London, SW1Y 4JU
AUTUMN & WINTER
WEDDING PACKAGE
£120* PER PERSON + VAT

CAPACITIES

Ceremony
Up to 90 guests in the King Harald V
Up to 150 guests in the Coffee Room
Up to 120 guests in the Coffee Room
Up to 160 guests in the Courtyard Marquee*

Wedding Breakfast
Up to 120 guests in the Coffee Room
Up to 150 guests in the Coffee Room
Up to 160 guests in the Courtyard

DJ & Dance
Up to 160 guests in the Courtyard, Cowdray Room and the Long Bar

- Exclusive use of the event rooms from 1pm - 11pm. Supplier access from 12pm on the day (Extensions available at an additional cost)
- 2 glasses of sparkling wine on arrival and soft drinks alternative
- Cheese straws/nuts/olives during the arrival drinks reception
- 3 course wedding meal with coffee & chocolates
- 1/2 bottle of house wine with the meal
- Jugs of iced water and/or 1 bottle of mineral water per person
- 1 glass of sparkling wine for the toast
- Complimentary menu tasting for two
- Cash or account bar facility in the evening
- Cake stand & knife
- Candelabras & tealights for the dining tables
- Easel & table numbers stands
- All necessary staffing, tableware and linen
- Dance floor in the Cowdray Room
- Event management throughout and on the day
- Discounted suite on the night of the wedding

* All prices exclude VAT. Available October - March. Minimum 80 guests Courtyard Marquee an additional cost from £3,050. A 10% discretionary service charge for The In & Out only will be applied to your final invoice. This is distributed to all members of staff.

£120* PER PERSON + VAT

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A minimum of three items is recommended for a one hour pre-dinner canapé reception. From £10.50 per guest (£3.50 per item).

**COLD CANAPÉS**

- Salt Beef Bagel, Celeriac Remoulade, Crispy Capers
- Pork Crackling “Quavers”, Spiced Apple Compote
- Curry Macaroons, Coronation Chicken, Mango, Coriander Cress
- Chorizo Scotch Quail’s Egg
- Piccolo Pepper, Olive and Balsamic Relish
- Lemon and Dill Scone
- Smoked Salmon, Cream Cheese
- Prawn Cocktail Cones
- Spicy Tomato Mayonnaise
- Three - Cheese Palmiers, Smoked Paprika (V)
- Soft Boiled Quail’s Egg, Celery Salt (V)
- Cauliflower Panna Cotta, Cayenne Sable Biscuits (V)
- Pea and Broad Bean Tart, Mint, Feta (V)
- Sun Blush Tomato Frittata (V)
- Pesto, Mozzarella

**HOT CANAPÉS**

- Smoked Bacon Balls, Tomato Basil Relish
- Pulled Chicken, Forest Mushroom, Puff Pastry Pie
- Mini Yorkshire Puddings, Rare Roast Beef, Creamed Horseradish
- Braised Short Rib, Red Onion Tart
- Welsh Lamb, Shepherd’s Pie Croquettes, Red Onion Dip
- Smoked Haddock, Bubble and Squeak Rosti, Curry Mayo
- Fish and Chips: Beer Battered Cod, Tartar Sauce, Sarson’s Vinegar
- Thai Crab Cakes, Avocado, Lime, Coriander Salsa
- Arancini: Seasonal Risotto Balls (V)
- Quail’s Eggs Benedict: Poached Quail’s Egg, Honey Glazed Gammon, Hollandaise Sauce, Toasted English Muffin
- Beetroot and Lemon Thyme, Tarte Tatin (V)
- Quinoa Cake, Carrot, Coriander, Chilli Lime Yoghurt Dip (V)

**SWEET CANAPÉS**

- Millionaire’s Tart
- Chocolate and Caramel
- Buttermilk Scones, Strawberries and Clotted Cream
- Banoffee Pie
- Banana and Toffee
- Brownies
- Chocolate and Hazelnut
- Tiramisu Chocolate Cups Espresso Cream
- Macarons
- Assorted Flavours
SPRING & SUMMER WEDDING MENU

FIRST COURSE

- Goats Cheese Mousse
- Black Pepper & Beetroot Meringue, Savoury Crumbs, Beetroot Bread Crisp
- Grilled Courgette Cannelloni
- Basil Mascarpone Stuffing, Red Pepper Gel, Heritage Tomato
- Heirloom Tomatoes (V)
- Goats Cheese Tomato Jelly, Basil Shoots
- Smoked Mackerel
- Pickled Cucumber, English Mustard, Basil
- Pressed Ham Hock
- Pickled Onions, Piccalilli, Curry Oil, Sour Dough
- Wye Valley Asparagus (V)
- Bavares, Duck Egg Dressing
- £2.00pp supplement. Available May-June.
- Cornish Crab
- Tian of Crab and Avocado, Bisque Mayonnaise, Sea Herbs
- £3.00pp supplement.

MAIN COURSE

- Pan Seared Duck
- Confit Leg Bon Bon, Pomme Puree, Summer Cabbage, Marjoram Jus
- Lemon Thyme Chicken Breast
- Lemon Buttered Poached Chicken, Sweetcorn Gnocchi, Summer Beans, Lovage Jus
- Breast of Spring Chicken
- Braised Hispi Cabbage, Potato Fondant, Garlic and Parsley Mushrooms
- Roasted Fillet of Pork
- Confit Belly, Mustard Mash, Caramelised Apples, Spring Greens
- Pan Roasted Cod
- Prawn and Spring Onion Croquette, Buttered Samphire, Sauce Vierge
- Rack of New Season Lamb
- Shepherd's Pie, Warm Mint Jelly, Samphire, Peas
- Aged Fillet of Beef
- Triple Cooked Chips, Roasted Plums, Asparagus, Bearnaise Sauce
- £7.00pp supplement.

DESSERT

- Pimm’s Eton Mess
- Pimm’s Macerated Strawberries, Strawberry Jelly
- Citrus Meringue Tart
- Blackcurrants, Blackcurrant Sorbet, Toasted Meringue
- Chocolate & Raspberries
- Dark Chocolate Semi-freddo, Raspberry Sorbet, Raspberry Crumble
- Summer Pudding
- Honey Comb, Clotted Cream Ice Cream
- Crème Brûlée
- Mixed Berry Salad, Vanilla Shortbread
- Coffee and chocolates

Please note that all guests will be served the same menu with the exception of those with special dietary requirements. Prices exclude VAT.
AUTUMN & WINTER WEDDING MENU

FIRST COURSE

Goats Cheese Brule
Beetroot Sponge, Toasted Pinenuts, Lemon Thyme

Heritage Beetroot Terrine
Blue Cheese, Pickled Beetroot, Horseradish

Red Onion Tart Tatin
Isle of Wight Blue, Lemon Thyme Dressing

Pressed Chicken Terrine
Saffron Arancini, Chorizo and White Bean Salad, Chorizo Oil

Guinea Fowl
Poached Guinea Fowl Roulade, Rhubarb Purée, Toasted Hazelnuts

Twice Baked Lobster Soufflé
Buttered Spinach, Chive Beurre Blanc

Prawn Cocktail
Poached Tiger Prawns, Avocado Guacamole, Bisque Jelly

£3.00pp supplement.

MAIN COURSE

Pan Seared Fillet of Hake
Saffron Potato, Spinach, Fennel, Bisque Sauce

Breast of Chicken
Fondant Potato, Butternut Squash, Tarragon and Tomato Jus

Pan Seared Breast of Guinea Fowl
Confit Savoy Cabbage Pancetta, Chestnut Puree, Madeira Jus

Pan Roasted Duck
Smoked Leg Croquette, Curly Kale, Braised Carrot, Sherry Jus

Red Wine Braised Beef
White Onion Tatin, Salt Beef Croquette, Winter Greens, Beets

Roast Loin of Venison
Slow Cooked Haunch Ravioli, Butternut Squash, Muscat Grapes, Curly Kale

Loin of Rose Veal
Crispy Sweetbreads, Parsnip Crumble, Braised Red Cabbage

£8.00pp supplement.

DESSERT

Figs and Honey
Roasted Figs, Honey Ice Cream, Brandy Snap Tuille

Sticky Toffee
Sticky Toffee Pudding, Vanilla Ice Cream, Poached Quince

Orchard Apple
Apple Tart Tatin, Caramel, Cinnamon Ice Cream

Gin and Tonic
Cheesecake, Citrus Salad, Toffee Pecans

Salted Caramel Tart
Malted Barley Ice Cream, Toffee Popcorn

Coffee and chocolates

£8.00pp supplement.

Please note that all guests will be served the same menu with the exception of those with special dietary requirements.

Prices exclude VAT.
EVENING BUFFET MENU

Priced at £16.50 per person
Please choose 3 items from the below menu.

We recommend catering for a minimum of 70% of your guests.

Lemon Pepper Fish Finger Sandwich
Tartare Sauce

Beef Sliders
Tomato Relish, Gherkins, Seeded Bun

Marrakech Pulled Lamb Pitta
Mint Cucumber Dressing, Vegetable Slaw

Texas BBQ Pulled Pork Buns
Carrot and Apple Slaw

Piri Piri Chicken
Jalapeno Salsa

Char Grilled Smoked Bacon Sarnie
Rocket, Vine Tomatoes, Mustard Mayo

Cheese and Tomato (V)
Slow Roasted Vine Tomatoes and Cave Aged
Cheddar Tarts

Cheese Plate*
Three British Seasonal Cheeses, Fig Chutney,
Grapes, Celery
Walnut Bread, Oat Biscuits

*£8.75 supplement.
OPTIONAL UPGRADES

- Upgrade to Chef’s choice canapes (3 items per person) £7.50
- Upgrade to choose your own canapes (3 items per person) £10.50
- Upgrade from house wine to your own choice POA
- Upgrade from sparkling wine to champagne POA
- Evening buffet (3 items per person) £16.50
- Cheese board for the evening buffet £8.95
- Add unlimited house wine, beer and soft drinks in the evening (maximum four hours) £40.00
- Extend from 11pm to 12am (last drinks @ 11:30pm) £250.00
- Extend from 12am to 1am (last drinks @ 12:30am) £400.00

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