



SAY 'I DO' AT CINNAMON KITCHEN

*Brides needn't comb the four corners of the globe
for somewhere exotic to exchange their vows.*

Cinnamon Kitchen brings all the flavours of India to your wedding day without leaving London. Rather fittingly situated in the historic East India Company spice warehouses, now transformed into the stunning Devonshire Square development, Cinnamon Kitchen is the perfect location to tie the knot. Every element can be tailored to your individual needs, from the ceremony and reception to the drinks, dinner and DJs, ensuring that you have a perfect, stress-free day.



YOUR SPECIAL DAY

Begin the day by exchanging vows on our beautiful outdoor terrace. The Grade II-listed surroundings of Devonshire Square and the City's gleaming skyscrapers provide a stunning backdrop for the big moment. Hosting 100 guests standing or 40 seated, the terrace can be customised with a variety of options. Nobody can predict the English weather, but with 'The Maharaja Marquee' available for hire the show will go on come rain or shine! This glamorous Indian-inspired tent with awnings and heat lamps will maintain the exotic atmosphere.

Following the ceremony, enjoy a champagne and canapé reception, while the bride and groom have their photos taken against the historic backdrop of Devonshire Square's grand buildings. Executive Chef Vivek Singh's award-winning range of canapés include stir fried red sea shrimps with red chard, minced vegetable kebab with coriander chutney and lamb seekh kebab in roomali bread – perfect with a Cinnamon Bellini or two!



“Cinnamon Kitchen organised the best wedding day for us – we loved every single second. The team were absolutely wonderful and ensured that our every need was catered for. All our guests commented on a unique setting and wonderful service. Please pass our thanks on to the entire team.”

Mr & Mrs Pryor - May 2013



WEDDING BREAKFAST

The wedding breakfast can be held in the main restaurant, or, for smaller affairs, in the private dining room with just twelve seats for your nearest and dearest. Either way, you can be sure of indulging in an extravagant feast. Standout dishes from the à la carte menu include tandoori king prawns with kadhai spices & steamed rice, free range tandoori breast of chicken with saffron & almond korma, basmati pilau, smoked saddle of kentish lamb with rogan josh sauce, pilau rice. Cinnamon Kitchen is also home to London's first tandoor bar and grill, where guests with a dramatic flair can watch as dishes are whipped up before their very eyes.



“We wanted a venue that was unique not just in terms of the space but also the food. Cinnamon Kitchen ticked all of those boxes and more. Our guests still comment on the beautifully spiced canapés and exceptional service provided by your staff. I can’t thank the team at Cinnamon Kitchen enough for making our day spectacular.”

Mr & Mrs Gaind – March 2013



WEDDING PARTY

Our sexy neon-lit cocktail bar Anise is the perfect spot for after-dinner dancing. A cocktail list of spiced delights uses only the finest mixers, fresh ingredients and house-infused spirits. Some of our spectacular creations include Persian Rose – a Stolichnaya vodka martini with lychee, pistachio and rosewater spritz – and Old East Indian – Pierre Ferrand Cognac, Ancient Formula dry Curacao, pineapple juice and bitters. With a 3am licence you can party the night away to tunes of your choice, whether it's a superstar DJ, three-piece band or the bhangra rhythms of an Indian dhol player.



“The perfect day from start to finish. The team at Cinnamon Kitchen really listened to what we wanted and went above and beyond to ensure that all of our guests had a wonderful time. Thank you so much.”

Mr & Mrs Sellers – November 2012



WEDDING PLANNING

A host of extras are available to personalise your day exactly as you wish. In addition to the standard package features, we can provide

- A wedding co-ordinator
- Entertainment – a string quartet, dhol player or DJ
- Glamorous Indian-inspired tent with awnings and heat lamps
- Live chef demonstrations at London's first tandoor grill
- Choice of wedding themes
- Interactive bar demonstrations and mixology master classes
- A certified babysitter with kids' activities
- Flowers

Cinnamon Kitchen and Bar Anise can also accommodate any pre-wedding celebrations including engagement parties, wedding rehearsal dinners and bride/groom-to-be master classes.

WEDDING PACKAGES

A range of packages are available to make planning your big day as straightforward as possible. All our packages can be tailored to meet your exact requirements, ensuring that you have the wedding day you always dreamed of.

Package prices are based on a minimum of 60 guests. For smaller bookings, please contact our dedicated wedding co-ordinator for a tailored quote.



“The attention to detail by the team at Cinnamon Kitchen was second to none. We could not have asked for a more perfect day - our guests are still raving about those spiced infused cocktails.”

Mr & Mrs Goel – June 2013



PACKAGE ONE

£75 PER PERSON

ARRIVAL COCKTAIL & CANAPÉ RECEPTION

Summer Garden Sling
Broker's gin, vermouth and lychee, stirred with cucumber and rose

ARRIVAL CANAPÉS

3 PER PERSON FROM THE SELECTION BELOW

Grilled courgette with coconut chutney
Minced vegetable kebab with coriander chutney
Bengali spiced tilapia with sweet pepper relish
Stir-fried chicken with roasted garlic & sesame seeds
Lamb seekh kebab wrapped in roomali bread

STARTERS

Tandoori Scottish salmon with dill & mustard,
with green pea relish
Sweet potato cake with cumin, fennel & curried yoghurt

MAINS

Spice crusted sea bass, carrot & mixed bean poriyal, tomato &
lemon sauce
Free range tandoori breast of chicken with saffron & almond
korma, basmati pilau
Hyderabadi style stir-fried baby aubergine with tomato
& curry leaf semolina

SIDES

Black lentils, aubergine crush & a selection of homemade
tandoori breads

3 COURSE WEDDING BREAKFAST WITH TEA, COFFEE & PETIT FOURS

DESSERTS

Saffron poached pear with cinnamon ice cream
Shrikhand cheesecake with tamarind glazed strawberries
& fennel shortbread

WINE

HALF BOTTLE PER PERSON

RED WINE

Torre Solaria, Primitivo, Italy
Pretty Fabre Montamayou, Malbec, Argentina

WHITE WINE

La Ciboise, Grenache Blanc, France
Momentos Reserva, Sauvignon Blanc, Chile
Glass of Dopff au Moulin, Cremant d'Alcace to toast

LATE NIGHT SNACKS AT ANISE

Tangy potato in semolina shells
Chinese stir-fried chilli paneer
Fish & chips, masala mayonnaise
Bhangra lamb sliders
Bacon & naan rolls



PACKAGE TWO

£95 PER PERSON

ARRIVAL COCKTAIL & CANAPÉ RECEPTION

Summer Garden Sling
Broker's gin, vermouth and lychee, stirred with cucumber and rose
Glass of Villa Doral Prosecco

ARRIVAL CANAPÉS

5 PER PERSON FROM THE SELECTION BELOW

Grilled courgette with coconut chutney
Spiced corn kebabs with dried fenugreek leaves & coriander chutney
Organic salmon Carpaccio with beetroot, mustard & pickled cucumber
Bengali spiced tilapia with sweet pepper relish
Stir-fried chicken with roasted garlic & sesame seeds
Caramelized pork belly with honey, mustard & kokum berries
Lamb seekh kebab wrapped in roomali bread

STARTERS

Bengali spiced crab & cod cake with beetroot and raisin, mustard & tomato sauce
Clay oven roasted guinea fowl with holy basil & sesame seeds, smoked paprika riatá
Grilled long aubergine with sesame & peanut relish

MAINS

Tandoori king prawns with kadhái spices & steamed rice
Free range tandoori breast of chicken with saffron & almond korma, basmati pilau
Tandoori broccoli, baby pepper and paneer with stir-fried potatoes & petit pois

SIDES

Black lentils, aubergine crush & a selection of homemade tandoori breads

3 COURSE WEDDING BREAKFAST WITH TEA, COFFEE & PETIT FOURS

DESSERTS

Spiced carrot cake, carrot halwa, clove ice cream
Shrikhand cheesecake with tamarind glazed strawberries
Dark chocolate & cumin tart with cinnamon ice cream

WINE

HALF BOTTLE PER PERSON

RED WINE

Torre Solaria, Primitivo, Italy
Pretty Fabre Montamayou, Malbec, Argentina

WHITE WINE

La Ciboise, Grenache Blanc, France
Momentos Reserva, Sauvignon Blanc, Chile
Glass of Dopff au Moulin, Cremant d'Alcace to toast

LATE NIGHT SNACKS AT ANISE

Assorted bread platters with dips
Fish & chips, masala mayonnaise
Lamb seekh kebabs with coriander chutney
Chicken tikka nanza with roasted pepper & red onions
Anise DJ is also included in the package price



PACKAGE THREE

£115 PER PERSON

ARRIVAL COCKTAIL & CANAPÉ RECEPTION

Summer Garden Sling
Broker's gin, vermouth and lychee, stirred with cucumber and rose

Grey Goose Le Fizz
Grey Goose vodka, elderflower, fresh lime and soda

Glass of Villa Doral Prosecco

ARRIVAL CANAPÉS

6 PER PERSON FROM THE SELECTION BELOW

- Grilled courgette with coconut chutney
- Minced vegetable kebab with coriander chutney
- Indo-Chinese style stir-fried chilli paneer
- Spiced corn kebabs with dried fenugreek leaves & coriander chutney
- Chilli cheese melts with assorted pepper on naan bread
- Organic salmon Carpaccio with beetroot & mustard
- Stir fried red sea shrimps with red chard
- Bengali spiced tilapia with sweet pepper relish
- Stir-fried chicken with roasted garlic & sesame seeds
- Caramelized pork belly with honey, mustard & kokum berries
- Lamb seekh kebab wrapped in roomali bread

STARTERS

- Bengali spiced crab & cod cake with beetroot and raisin, mustard & tomato sauce
- Clay oven roasted guinea fowl with holy basil & sesame seeds, smoked paprika riata
- Grilled long aubergine with sesame & peanut relish

MAINS

- Grilled wild African prawn with mustard & coconut sauce
- Smoked saddle of Kentish lamb with Rogan josh sauce, pilau rice
- Hyderabadi style stir-fried baby aubergine with tomato & curry leaf semolina potatoes & petit pois

SIDES

Black lentils, aubergine crush & a selection of homemade tandoori breads

3 COURSE WEDDING BREAKFAST WITH TEA, COFFEE & PETIT FOURS

DESSERTS

Spiced carrot cake, carrot halwa, clove ice cream
Shrikhand cheesecake with tamarind glazed strawberries
Dark chocolate & cumin tart with cinnamon ice cream

WINE

HALF BOTTLE PER PERSON

RED WINE

Torre Solaria, Primitivo, Italy
Pretty Fabre Montamayou, Malbec, Argentina

WHITE WINE

La Ciboise, Grenache Blanc, France
Momentos Reserva, Sauvignon Blanc, Chile
Glass of Dopff au Moulin, Cremant d'Alcace to toast

LATE NIGHT SNACKS AT ANISE

- Assorted bread platters with dips
- Fish & chips, masala mayonnaise
- Lamb seekh kebabs with coriander chutney
- Chicken tikka nanza with roasted pepper & red onions
- Anise DJ is also included in the package price