

WEDDINGS
BY CINNAMON



YES I DO



THE CINNAMON CLUB



EXQUISITE MOMENTS





*“Innovation today forms the basis
of tradition tomorrow.”*

VIVEK SINGH



Classically trained in India, Vivek has transformed the face of Indian cooking by drawing inspiration from age-old recipes and ideas, then evolving them to create dishes ‘beyond authenticity’.

Dynamic and creative, Vivek’s style of breaking the rules, has become famous throughout the UK and the world, with him authoring 5 best selling cookbooks, a regular on BBC’s Saturday Kitchen, Celebrity Masterchef and UK TV’s Market Kitchen.

His range of ‘Cinnamon Kitchen’ ready-to-serve sauces are available in the UK nationwide in Waitrose.



THE CINNAMON CLUB

“We are committed to pushing boundaries and continue to evolve our trademark modern Indian dining experience.”

Set in the historic Grade II listed former Westminster Library, the restaurant is famous for modern, iconic, innovative Indian cuisine created by Executive Chef **Vivek Singh**.

Using only the finest ingredients, the menu is constantly evolving with the seasons and pushing boundaries, and for over 14 years has changed the way Indian food is viewed in the UK. Famous for breaking the rules with Indian cuisine, the wine list is carefully tailored to match the innovation and creativity of the food.

Now the outstanding food, drinks range and service for which the Cinnamon Club is renowned for, can be brought to your choice of venue.





CINNAMON KITCHEN & ANISE BAR

*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.

With a 3am licence at Anise Bar 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.





HOST YOUR SERVICE WITHIN OUR BEAUTIFUL VENUES

Cinnamon Club and Cinnamon Kitchen are fully licensed to host marriage ceremonies. Let us also take care of your celebrations after your special ceremony.



WE ARE HAPPY TO CATER AT ANY VENUE YOU HAVE SELECTED

We can cater for 12–2,000 guests and provide all elements that you require working to your theme – or we can create a theme with you. There are no limits to creating something magical.



CREATING SOMETHING MAGICAL

Staff

Bar

Crockery / Glassware

Linen

Furniture

Flowers

Wedding Cake

Music and Entertainment

Photobooths

Fireworks

Gifts for Guests

Photography

Helicopter Departures for Bride and Groom

... and more ...



CINNAMON CLUB EXTERNAL CATERING

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Sample Menus – at the venue of your choice
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CANAPÉS, BOWLS & DESSERTS

Innovative Canapés

- Lamb seekh in roomali bread
- Green pea potato cake, tomato chutney
- Grilled aubergine steak with sesame, tamarind & peanut
- Red kidney bean galouti with smoked paprika raita
- Steamed chickpea cake with coconut chutney
- Tandoori chicken chaat in semolina shell
- Tangy potato chaat in semolina shell
- Stir-fried Indo-Chinese chilli chicken
- Moong sprout chaat on crisp wheat papdi

Beautiful Bowls

- Spinach dumpling & tomato fenugreek sauce
- Lamb corn curry & pilau rice
- Old Delhi style chicken curry
- Saag paneer & saffron rice
- Kerala fish curry & vermicelli
- Biryani (choose from our selection)

Desserts – the Final Flourish

- Shrikhand cheesecake, berries of the season
- Saffron poached pear & kheer
- Pistachio & lemon cake
- Ginger toffee pudding
- Carrot halwa spring rolls

A selection of vegetarian dishes available

3 COURSE MENU

- Bengali style vegetable cake with kasundi mustard
- Tandoori salmon with dill & mustard, green pea chutney
- Bombay style vegetables with root vegetable crisps, cumin pao
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- Pan seared sea bream with Kerala curry sauce, steamed rice
- Char-grilled rump of lamb with corn sauce, pilau rice
- Kadhai style paneer & baby corn with tomato & fenugreek leaves
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- Carrot & ginger toffee pudding, cardamom custard
- Shrikhand cheesecake, marinated berries
- Saffron poached pear, cinnamon ice cream

A selection of vegetarian dishes available

4 COURSE SET MENU

Sandalwood flavoured tandoori chicken breast

Tandoori style broccoli with almond & rose petal

Spice crusted bream with green mango coconut chutney



Lamb galouti with smoked paprika raita, coriander chutney

Venison escalope with Rajasthani spices, cucumber raita

Char-grilled guinea fowl breast with garlic & coriander,
pomegranate raita

Chickpea & yoghurt gnocchi



Old Delhi style chicken curry

Slow braised lamb in mint & onion korma sauce

Goan prawn curry



Black lentils

Tandoori roasted aubergine crush

Saag paneer

Pilau rice

Breads



Carrot & ginger toffee pudding, cardamom custard

Shrikhand cheesecake, marinated berries

Saffron poached pear, cinnamon ice cream

A selection of vegetarian dishes available

LAZY SUSAN MENU

Sprouted moong & pomegranate papdi chaat

Selection of chutneys

Shallot raita

Carrot & cucumber koshimbir salad



Bengali style vegetable cake

Tandoori salmon with dill & mustard, green pea chutney

Sandalwood flavoured tandoori chicken breast



Rajasthani style lamb & corn curry or Rajasthani fiery lamb curry

Keralan chicken mappas stew

Bengali style prawn curry

Paneer & green pea curry

Baby aubergine in sesame tamarind sauce

Black lentils

Seasonal vegetable pilau rice

Breads



Carrot halwa spring rolls, clove ice cream

Garam masala pudding with thandai ice cream

Rice kheer & gulab jamun

A selection of vegetarian dishes available





BESPOKE WEDDING PACKAGES



*A truly memorable experience
that will only add to the character
of your wonderful event.*

CINNAMON CLUB

External Catering:
from £59 per person

Exclusive Hire for up to 200 guests:
from £17,000*

CINNAMON KITCHEN

External Catering:
from £37 per person

Exclusive Hire for up to 300 guests:
from £9,500*

**Prices dependent upon seasons and dates.*

THE CINNAMON CLUB CONCIERGE TEAM

Our dedicated team of 40 will be able to take care of everything you require to make your day memorable, perfect and relaxing.



*We are looking forward to creating
a magical event for you!*



*“Life without love is like a tree
without blossoms or fruit.”*

Khalil Gibran



THE CINNAMON CLUB

For all enquiries please contact:

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