

Studio Jones

WEDDINGS





WEDDINGS AT STUDIO JONES

STUDIO JONES IS LOCATED IN THE HEART OF HACKNEY IN EAST LONDON, ENGLAND, AND IS AN IDEAL VENUE FOR CITY WEDDINGS. THIS FORMER FACTORY HAS BEEN TRANSFORMED INTO AN INDUSTRIAL-CHIC URBAN SPACE THAT PROVIDES A MODERN, MINIMALIST BACKDROP FOR PRIVATE PARTIES, WEDDING PHOTOGRAPHS, AND MEMORABLE GET-TOGETHERS. HERE, YOU CAN PLAN AN EVENT THAT IS AS UNIQUE AS YOUR LOVE STORY. PARED-BACK ACCENTS MERGE WITH AUTHENTIC FACTORY DETAILS TO CREATE AN EDGY AND STYLISH SETTING FOR ROMANTIC CELEBRATIONS.

STUDIO JONES HAS BEEN REFURBISHED IN SUCH A WAY AS TO RETAIN ITS WAREHOUSE CHARM WHILE EXUDING A CERTAIN AIR OF CONTEMPORARY ELEGANCE. THE STUDIO IS CHARACTERISED BY EXPOSED AND WHITEWASHED BRICK WALLS, LOFTY WOODEN CEILINGS, SKYLIGHTS, AND NATURAL WOODEN FLOORING. THERE ARE TWO STUDIOS AT THIS LOCATION, EACH DESIGNED TO CELEBRATE THE VENUE'S INDUSTRIAL ROOTS. IN TERMS OF FURNISHINGS AND INTERIORS, STUDIO JONES IS HOME TO STRIPPED-BACK, MINIMALIST DECOR, LEATHER COUCHES, AND VINTAGE ACCENTS. YOU CAN HOST EVERY STAGE OF YOUR WEDDING JOURNEY HERE, FROM INTIMATE DINNERS AND DRINKS PARTIES TO EVENING RECEPTIONS AND MORE. CHANDELIER LIGHTING, RUSTIC FOLIAGE, AND FLORALS ADD A SOFT, ROMANTIC TOUCH TO THE OVERALL AESTHETIC. FROM PRE-DINNER DRINKS TO AN EVENING OF DANCING AND FINE DINING, YOU ARE FREE TO PLAN YOUR DAY, YOUR WAY, ACROSS THESE TWO ROOMS. LONG BANQUET TABLES AND SEATING ARE ORGANISED IN THE STUDIO, WHICH HAS A CAPACITY FOR UP TO 200 GUESTS.



CAPACITY

220
STANDING

160-180
SEATED

200
THEATRE

PRICING

FULL VENUE
JAN – NOV HIRE FEE £2500
DEC HIRE FEE £3500

FACTORY
JAN – NOV HIRE FEE £1500
DEC HIRE FEE £2000

INCLUDES CLEANING & RUBBISH COLLECTION

TO CONFIRM THE BOOKING WE REQUIRE 20%
OF THE HIRE FEE AS A DEPOSIT.

FULL PAYMENT MUST BE MADE 21 DAYS PRIOR
TO YOUR EVENT



EXTRAS

TABLE CLOTHS & LINEN NAPKINS

£100 ADDED FOR IAM LICENCE

STAFF / BAR STAFF

CROCKERY & GLASSWEAR DEPENDING ON
CHOICES

£500 FOR KITCHEN HIRE FOR EXTERNAL
CATERERS



INCLUDED

SOME TABLES & 100 CHAIRS

CROCKERY & GLASSWEAR DEPENDING ON
CHOICES

MENU TASTING

BAR



Wedding Planner Packages

ON THE DAY MANAGEMENT

£500

YOU'VE DONE ALL THE HARD WORK PLANNING AND NOW WANT TO ENJOY THE DAY IN THE KNOWLEDGE THAT IT WILL RUN SEAMLESSLY.

I WILL ARRANGE THE SET UP AND PACK DOWN AND MANAGE THE SCHEDULING FOR THE DAY. AS WELL AS BE THERE THE DAY BEFORE AND AFTER FOR ANY DROP OF OR COLLECTIONS.

I WILL BE THERE THROUGHOUT THE WEDDING DAY TO COORDINATE AND MANAGE TIMELINES DEALING WITH ANY LAST-MINUTE CHALLENGES ALLOWING YOU AND YOUR GUESTS TO FULLY RELAX AND ENJOY THE CELEBRATIONS.

I CAN PROVIDE MENUS, NAMECARDS & TABLE NUMBERS UPON REQUEST IN ADVANCE SHOULD YOU WANT TO TAKE THAT OFF YOUR SHOULDERS.



Drink Packages

PACKAGE ONE (PER PERSON) £20

1 GLASS OF PROSECCO FOR ARRIVAL
HALF BOTTLE OF HOUSE WINE ON THE TABLE
TAP WATER ON THE TABLE

PACKAGE TWO (PER PERSON) £28

1 GLASS OF PROSECCO FOR ARRIVAL
HALF BOTTLE OF HOUSE WINE ON THE TABLE
1 GLASS OF PROSECCO FOR MAIN SPEECH OR COCKTAIL AFTER
DINNER
TAP WATER ON THE TABLE

PACKAGE THREE (PER PERSON) £35

2 GLASS OF PROSECCO FOR ARRIVAL
HALF BOTTLE OF HOUSE WINE ON THE TABLE
1 GLASS OF PROSECCO FOR MAIN SPEECH OR COCKTAIL AFTER
DINNER
TAP WATER ON THE TABLE

PACKAGE FOUR (PER PERSON) £38

COCKTAIL ON ARRIVAL OR 2 GLASSES OF PROSECCO
HALF BOTTLE OF HOUSE WINE ON THE TABLE
1 GLASS OF PROSECCO FOR MAIN SPEECH OR COCKTAIL AFTER
DINNER
BOTTLED WATER ON THE TABLE (STILL & SPARKLING)



M e n u s

BESPOKE MENU

AT JONES & SONS WE PRIVDE OURSELVES IN THE ABILITY TO
CREATE RESTURANT QUALITY DISHES ON MASS. FRESHLY
PREPARED ON YOUR WEDDING DAY AND SERVED TO YOU AND
YOUR GUESTS BY OUR AMAZING TEAM. WHETHER YOU ARE
AFTER A THREE COURSE MEAL OR FEASTING STYLE BOARDS WE
NEVER COMPROMISE ON QUALITY.

PRICING RANGES FROM £38-55 PER HEAD FOR A THREE COURSE
MEAL AND WE HAVE A CANAPE, BOWL FOOD AND SLIDER MENU
ASWELL.

Jones & Sons

Wedding Breakfast Menu – Autumn/Winter

Canapés

Crispy Lamb Belly, Smoked Aubergine, Hung Yoghurt
 Smoked Duck, Chicory, Chestnut, Clementine
 Herefordshire Rib Eye, Chip, Béarnaise
 Korean Pork Belly, Kimchi, Crackling
 Smoked Haddock Croquette, Tartare, Trout Roe
 Smoked Salmon, Quail Egg, Hollandaise, Blini
 Seared Scallop, Squid Ink, Bacon Crumb
 Citrus Cured Sea Bass, Caviar, Crème Fraiche, Blini
 Montgomery Cheddar Beignet, Quince (v)
 Goats Cheese, Pistachio, Beetroot (v)
 Pearl Barley, Mushroom Caramel, Cep (vg)
 Mushroom & Chestnut Pâté, Cranberry, Croute (vg)

Starters

Duck Croquettes, Plum Sauce, Spring Onion, Pickled Cucumber
 Beef Carpaccio, Truffle Emulsion, Wild Rocket, Pecorino, Rye Crisp
 Pork & Pistachio Terrine, Apricot, Brioche
 Foie Gras & Truffle Raviolo, Game Consomme

Lobster & Prawn Raviolo, Lobster Bisque, Caviar
 Maple Glazed Scallops, Chestnut Cream, Granny Smith, Parsnip Crisp
 Juniper Cured Salmon, Beetroot & Celeriac Remoulade, Rye
 Mackerel Cevice, Horseradish, Pickled Cucumber, Radish
 Burrata, Fig, Smoked Tomatoes, Pickled Shallots, Sourdough (v)
 Ricotta & Egg Ravioli, Sage Butter (v)
 Crispy Miso Aubergine, Pickled Daikon, Sesame (vg)
 Pearl Barley Risotto, Wild Mushroom, Artichoke Crisp (vg)

Mains

Beef Wellington, Oxtail Jus
 Rib Eye, Seasonal Alliums
 Slow Cooked Short Rib, Watercress & Horseradish Cream
 Welsh Lamb Rump, Heritage Carrots, Goats Curd, Rosemary Jus
 Venison Haunch, Truffled Celeriac, Darnson Jus, Baby Gem
 Rose Veal, Cep Powder, Mushroom Caramel, Nasurtium

Brown Butter Poached Halibut, Beluga Lentils, Caviar, Sea Aster
 Chargrilled Monkfish, Celeriac, Crème Fraiche, Mushroom Dashi
 Stone Bass, Clams, Confit Fennel, Whey Emulsion
 Sea Bream, Seasonal Alliums

Squash & Celeriac Gratin, Beetroot, Waterloo Soft, Parsnip Crisps (v)
 Roscoff Onion Tart, Tatin, Goats Curd, Watercress (v)
 Maple Glazed Salsify, Puffed Barley, Artichoke, Almond, Crispy Kale (vg)
 Gnocchi, Champagne, Butternut Squash, Sage (vg)

Sides

Black Garlic Mash (vg avail)
 Truffle Dauphinoise (vg avail)
 Truffle or Rosemary Fries (v, vg)
 Comte Macaroni Cheese, Herb Crumb (v)
 Cavolo Nero, Hazelnut Pesto (vg avail)
 Brussels Sprouts, Chestnuts, Saffron, Lardons
 Tender Stem Broccoli, Smoked Almonds (vg)
 Radicchio, Pear, Pickled Walnut (vg)

Desserts

Sticky Toffee Pudding, Clotted Cream
 Spiced Pear & Blackberry Crumble, Brandy Custard (vg)
 Millionaires Tart, Crème Fraiche
 Treacle Tart, Clotted Cream
 Dark Chocolate & Coffee Mousse, Toasted White Chocolate, Praline Crumb (vg avail)
 Custard Tart, Blackberries
 British Cheese, Onion Jam, Crackers

Head Chef: Kieran Hope

Please inform us of any allergies

Jones & Sons

Wedding Breakfast Menu – Spring/Summer

Canapés

Chicken Liver Parfait Choux Bun, Truffle
 Crispy Ham Hock, Pea Ketchup
 Iberico Ham, Peach, Buffalo Ricotta, Croute
 Herefordshire Rib Eye, Chip, Béarnaise
 Citrus Cured Scallop, Crème Fraiche, Caviar
 Sea Bass Cevice, Crispy Tortilla
 Crab Benedict, Quail Egg, Hollandaise, Blini
 Smoked Salmon, Cream Cheese, Salmon Roe
 Goats Cheesecake, Pickled Beetroot (v)
 Stichelton Beignet, Grape Jelly (v)
 Heritage Tomato, Black Olive Tapenade, Croute (vg)
 Pearl Barley, Artichoke, Almond (vg)

Starters

Chargrilled Peach, Cumbrian Air Cured Ham, Truffle Honey, Buffalo Ricotta
 Wagyu Beef Tartare, Confit Egg Yolk, Ponzu, Sesame Crumb
 Iberico Pork Carpaccio, Black Garlic Ketchup, Duck Fat Crumb, Spring Onions, Pickled Shallots
 Chicken Liver Parfait, Rhubarb Jelly, Bacon Crisp, Brioche

Sea Bass Carpaccio, Lime & Jalapeno Gel, Pickled Red Onion, Thai Basil
 Torched Mackerel, Smoked Melon, Kohlrabi, Pommesy
 Sea Trout Cevice, Pomegranate, Hibiscus, Crispy Shallots
 Seared Scallops, Oyster Emulsion, Granny Smith, Caviar

Stracciatella, Citrus, Fennel, Mint, Rye Crisp (v)
 Lightly Battered Courgette Flower, Goats Curd, Honey, Tomato Concasse (v)
 Heritage Tomato Panzanello, Romesco (vg)
 White & Green Asparagus, Smoked Almonds, Wild Garlic Pesto (vg)

Mains

Rib Eye, Watercress, Béarnaise or Chimichurri
 Lamb Cutlets, Wild Garlic, Goats Curd, Radish
 Corn Fed Chicken Supreme, Quail Egg, Anchovy Sour Cream, Bacon Crumb, Grilled Baby Gem
 Slow Cooked Ginger & Soy Short Rib, Braised Daikon, Tempura Spring Onion
 Iberico Pork Shoulder, Chimichurri, Smoked Tomatoes, Alliums

Honey Miso Cod, Clam Dashi, Smoked Leek, Cucumber, Shiso
 Sea Trout, Crab Hollandaise, White Asparagus
 Gilthead Sea Bream, Chili, Garlic, Anchovies, Capers
 Lemon Sole, Shrimp Butter, Capers, Burnt Lemon Gel

Pan Fried Gnocchi, Wild Rocket, Sage, Taleggio (v)
 Summer Truffle & Parmesan Polenta, Artichoke, Crispy Kale (v)
 Pearl Barley Risotto, White Asparagus, Toasted Almonds, Lemon (vg)
 Roasted Aubergine, Romesco, Tempura Spring Onion, Smoked Almond Granola (vg)

Sides

Charred Hippi, Chili Butter, Smoked Almonds, Hung Yoghurt (vg avail)
 Jersey Royals, Crispy Capers, Wild Garlic or Mint (vg avail)
 Truffle or Rosemary Fries (v, vg)
 Heritage Tomatoes, Basil (vg)
 Wild Rocket, Artichoke, Shaved Parmesan, Aged Balsamic (v)
 Purple Sprouting Broccoli, Shaved Almonds (vg)
 Comte Macaroni Cheese, Herb Crumb (v)

Desserts

White Chocolate & Raspberry Eton Mess
 Chocolate Coffee Tort, Amaretti Cream, Candied Hazelnuts (vg avail)
 Torched Lemon Tart, Rhubarb, Basil, Crème Fraiche
 Rum Caramel Pineapple, Pistachio, Coconut Chantilly (vg)
 Vanilla Panna Cotta, Strawberries, Toasted White Chocolate Crumb
 British Cheese, Onion Jam, Crackers

Head Chef: Kieran Hope

Please inform us of any allergies

Jones & Sons

Restaurant & Cocktail Bar, Locavore Cooking, Weddings & Events

Canapés

£2.50 each
 Smoked Haddock Croquette, Tartare, Trout Roe
 Sea Bass Cevice, Crispy Tortilla
 Home Cured Salmon, Capers, Chervil Mayo, Croute
 Torched Mackerel, Shaved Apple, Kohlrabi
 Smoked Salmon, Cream Cheese, Salmon Roe

Chicken Liver Parfait Choux Bun, Truffle
 Crispy Ham Hock, Pea Ketchup
 Iberico Ham, Peach, Buffalo Ricotta, Croute
 Herefordshire Rib Eye, Chip, Béarnaise

Montgomery Cheddar Beignet, Quince (v)
 Goats Cheese, Pistachio, Beetroot (v)
 Pearl Barley, Mushroom Caramel, Cep (vg)
 Mushroom & Chestnut Pâté, Cranberry, Croute (vg)
 Truffle Mac & Cheese (v)

Meringue, Chantilly, Raspberries
 Lemon Posset
 Macarons

Shiders

£3 each
 Crispy Cod, Tartare
 Aubergine, Goats Cheese (v)
 BBQ Jackfruit, Vegan Mayo (vg)
 Herefordshire Beef Burger, Cheddar, Pickle
 Spiced Lamb, Tzatziki
 Battered Soft Shell Crab, Avocado, Harissa Mayo

Bowl Food

£3 each
 Juniper Cured Salmon, Beetroot & Celeriac Remoulade, Rye
 Sea Trout Cevice, Pomegranate, Hibiscus, Crispy Shallots
 Sea Trout, Hollandaise, Pink Grapefruit
 Honey Miso Cod, Clam Dashi, Smoked Leek, Cucumber, Shiso (€3 Supp)
 Crispy Monkfish, Spiced Lobster Bisque (€4 Supp)

Chargrilled Peach, Cumbrian Air Cured Ham, Truffle Honey, Buffalo Ricotta
 Wagyu Beef Tartare, Confit Egg Yolk, Ponzu, Sesame Crumb (€5 Supp)
 Duck Croquettes, Plum Sauce, Spring Onion, Pickled Cucumber
 Korean Chicken, Kimchi, Black Sesame
 Lamb Cutlet, Goats Curd, Mint Grenolata

Crispy Miso Aubergine, Pickled Daikon, Sesame (vg)
 Burrata, Citrus, Fennel (v)

Heritage Tomato, Romesco, Smoked Almonds (vg)
 Comte Macaroni Cheese, Herb Crumb (v)
 Pearl Barley, Mushroom Caramel, Cep (vg)
 Truffle Mac & Cheese (v)
 Truffle Fries, Parmesan (v) (2 portions)

Triple Cooked Sweet Potato, Cashew Aioli (vg) (2 portions)
 Sticky Toffee Pudding, Clotted Cream
 Spiced Pear & Blackberry Crumble, Brandy Custard (vg)
 Dark Chocolate & Coffee Mousse, Toasted White Chocolate, Praline Crumb (vg avail)

The Details...

C O N T A C T

STUDIO JONES
230 DALSTON LANE
LONDON
E8 1LA

BOOKINGS@STUDIOJONESLONDON.COM
EVENTS@JONESANDSONSDALSTON.COM

WWW.STUDIOJONESLONDON.COM

F U R N I T U R E

AS A DRY HIRE STUDIO JONES OFFERS THE PERFECT BLANK CANVAS TO CREATE THE PERFECT DAY TO SUIT YOU. WHEN IT COMES TO FURNITURE WE OFFER YOU COMPLETE FREEDOM TO CHOOSE YOUR SUPPLIER.

S U P P L I E R S

WE CAN SEND YOU A LIST OF SUPPLIERS THAT HAVE WORKED AT THE VENUE BEFORE.

E N T E R T A I N M E N T

LIVE MUSIC & DJS ARE PERMITTED BUT YOU WILL NEED TO PROVIDE A PA SYSTEM

D E L I V E R I E S & C O L L E C T I O N

ALL DELIVERIES & COLLECTION ARE TO BE MADE WITHIN THE HOURS OF HIRE UNLESS PREVIOUSLY ARRANGED.

A C C E S S

10AM UNTIL 11PM
(TENS CAN BE APPLIED FOR A 1AM LICENCE AT AN ADDITIONAL £100)

C A T E R I N G

OUR SISTER RESTURANT IS RENOWNED FOR ITS EXCEPTIONAL WEDDING CATERING. WE CHARGE £500 FOR USE OF THE KITCHEN IF YOU WOULD LIKE TO BRING IN EXTERNAL CATERERS.

I N S U R A N C E

WE REQUIRE ALL SUPPLIERS TO HAVE WEDDING PUBLIC LIABILITY INSURANCE. ALL DOCUMENTS MUST BE PROVIDED PRIOR TO THE EVENT.

P H O T O G R A P H Y

WE RESERVE THE RIGHT TO TAKE PHOTOGRAPHS OF YOUR EVENT LAYOUT

T R A N S P O R T

NEAREST STATION IS HACKNEY DOWNS. HACKNEY CENTRAL, DALSTON KINGSLAND, DALSTON JUNCTION 10-15MINUTE WALK.

PAID STREET PARKING