





FIRST FLOOR PRIVATE ROOM



GROUND FLOOR



FIRST FLOOR BAR



DRINK

We work with independent breweries, wineries and distillers to bring you a varied and exciting drinks menu. We've got an extensive range of old and new world wines, London gins and loads of beers in the fridge and on tap. We'll work with you to put together the right selection of drinks to complement the kind of night that works best for you.

EAT

We're passionate about fresh, quality food and we like to change with the seasons. Our menus reflect our love of simple, fresh dishes made with interesting ingredients. We can cater for relaxed parties with finger food and nibbles or sit down 3 course meals. Ask about our feasting menu too great for family events.

PEOPLE

The Elgin has a number of options for large get togethers. The first floor can be booked exclusively for groups of 40 to 100 or the whole venue is available for parties of up to 230. We're open for functions all week from 8am till late.

EXTRAS

We'll be happy to help with any extra bits for your party.

Our first floor space has a projector and separate PA and DJ facilities. We can help with security, flowers, balloons and decorations. Both floors have fully equipped bars and our great team will be on hand to help.

We can also arrange an extended licence until 2am.

COST

There is no hire fee at The Elgin, instead we operate on a minimum spend basis. Rates vary depending on the day of the week and how much of the venue you want to use. Let us know when you're thinking of coming and what you want to do and we'll come back to you with a quote. Rates start at just £500.



GROUND FLOOR

700 sq feet (approx)
130 standing
60 seated



FIRST FLOOR

730 sq feet (approx)
100 standing
75 seated



WEDDINGS AT THE ELGIN

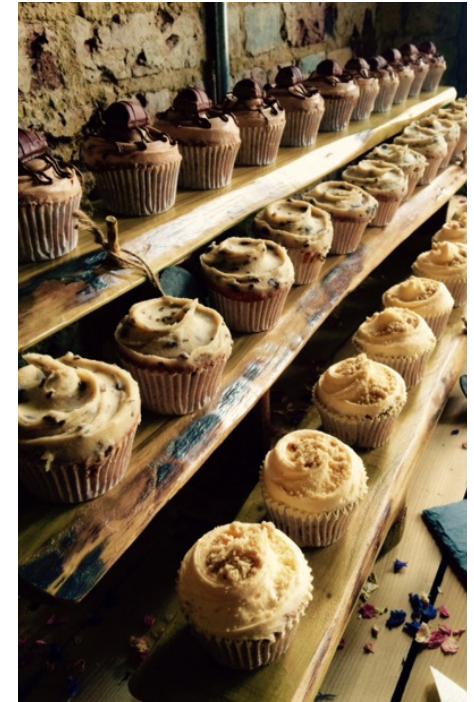
We've had lots of wonderful wedding receptions at The Elgin.

The first floor room is full of character but has plenty of scope for you to add your own personal touch.

We can offer bespoke seated meals, feasting options and finger foods on arrival. The kitchen can also send out late night bites to keep your guests sated once the dancing begins.

Paddington grounds are close by and make a lovely backdrop to take photographs before you join us for your reception.

We're pretty flexible so if you have specific requirements or you want to bring in your own decorations and accessories then just let us know.





FINGER FOOD

£15 PER BOARD

1 BOARD SERVES 4-5 PEOPLE FOR A
LIGHT BITE

(minimum order of 3 of any single
type of board)

Lamb fritters, coriander, harissa
Elgin fried chicken, sweet chilli sauce
Cheeseburger sliders
Mini bavette steak and fried onion
sandwiches

Crispy squid, garlic mayo
Brown crab doughnuts, coriander yoghurt
Potted salmon crostinis, dill crème fraiche
Mackerel on rye, beets, fennel, lovage

Squash and wild rice balls, whipped goats
cheese
Avocado and feta crostinis
Roast sweet potato, preserved lemon
yoghurt, almond dukkah
Whipped broad beans, mint, warm bread

Mini lemon tarts
Chocolate brownie, vanilla cream
Strawberry and elderflower jelly shots
Pomegranate molasses cake, crème fraiche

SET MENU

2 COURSES £24 | 3 COURSES £30
(For groups of 15 or more)

STARTERS

Cured salmon, orange and basil salad
Whipped broad beans, Sussex tomatoes, warm bread
Lamb fritters, coriander, harissa
Smoked ham hock terrine, toast, summer pickles

MAINS

Spring chicken with molasses, nduja
potatoes, greens
Marinated bavette steak, siracha butter, fries
Brixham hake, mussels, monk's beard,
n'duja
Summer squash wellington, spiced yellow peas, feta

DESSERTS

Chocolate brownie, vanilla ice cream
Buttermilk panna cotta, strawberries
Lemon tart, crème fraîche
Neal's Yard cheese, chutney, crackers

FEASTING MENU

£35 PER PERSON

For groups of 20 or more
Served family style

TO START

Potted hot smoked salmon, rye crostinis,
pickled shallots
Smoked ham hock terrine, sourdough,
summer pickles
Whipped broad beans, Sussex tomatoes,
warm bread

PICK 2 MAIN ITEMS

Roast chickens, cornbread stuffing, roast
potatoes, watercress
Whole roast Sussex lamb shoulder,
rosemary and garlic, mint sauce
Roasted hake, mussels, monk's beard,
n'duja
Marinated bavette steak, red onions,
siracha butter, fries
Summer squash wellington, spiced yellow
peas, feta

CHOOSE 2 ITEMS FOR DESSERT

Coleman coffee and cardamom cake
Strawberry and elderflower
cheesecake
Lemon tart, crème fraîche
Neal's Yard cheese, chutney, crackers



FIND US

The Elgin is just 50 yards from Maida Vale tube station on the Bakerloo line. Head out of the station, turn right and we're across the road opposite the Nat West bank on the corner with Lanark Road.

Elgin Avenue runs off the Edgware Road. Buses 6, 16, 46, 98, 187, 332 & 414 all serve the main road. The closest stops are a 3 minute walk away. The N16 & N98 will also get you home on a late night.

PARKING

Parking near the Elgin is unrestricted between 18:30 - 08:00.

ACCESS

The ground floor bar has step free access and a bathroom with disabled facilities.





GET IN TOUCH
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