



THE GRANGE

PUB · DINING ROOM · EVENTS

EALING

Spaces | Food & Drink | FAQs



Weddings at The Grange

If you're looking to get married in an idyllic spot next to the leafy Ealing Common, look no further.

Just moments away from All Saints Church, and with a dedicated team on-site, we're able to provide the ultimate West London location for your special day.

We're with you every step of the way; from the planning through to the finishing touches. No request is too big or small for us, so please do get in touch and let us know how we can help so all that's left for you to do is raise a glass of bubbly and soak up every unforgettable moment.



A photograph of a restaurant interior. The room features a bar at the back with various bottles and glasses. In the foreground, several long wooden tables are set with white plates, wine glasses, and bottles. The walls are covered in patterned wallpaper, and there are framed pictures on the right wall. A large chandelier hangs from the ceiling. The text "Our Spaces" is overlaid in the center.

Our Spaces

The Summer House

Discover our delightful annex behind the
twinkle and charm of our garden.

This beautiful room opens up straight into
our spacious garden which makes the perfect
backdrop for your wedding photography.

This is the ideal wedding reception space for
you, if you are looking for a venue that is
intimate and unique for your West London-
based celebrations.

Seated 30 | Standing 40





The Common Room

The perfect space for those larger wedding celebrations.

This room is filled with natural light and has a beautiful view over Ealing Common.

Includes such features as Wifi, TV with HDMI connections, private bar and a separate sound system.

It can be set for a sit down meal or it can be laid out more casually (with room for dancing and mingling).

Seated 45 | Standing 80

The Conservatory

With bags of natural light and direct access to our garden, this space is great for celebrating with your friends and family and still experiencing the pub buzz around you.

Tables can be set for a sit down meals, or for more casual drinks-and-nibbles style wedding receptions.

Seated 30 | Standing 40





The Potting Shed

If you're looking for an intimate space for a post-wedding meal, our Potting Shed is a charming option for you.

Set just off The Summer House in our garden, this rustic room is a great spot for gathering your closest nearest and dearest for an intimate celebration. It works perfectly for enjoying sharing dishes, or a sit down meal.

Seated up to 12

A long, elegantly set dining table in a restaurant. The table is covered with a light-colored cloth and is set with white plates, silverware, and glasses. In the center of the table, there are several floral centerpieces and wine bottles. The chairs are upholstered in a patterned fabric. The background is softly blurred, showing a restaurant interior with warm lighting and a bar area.

Food & Drink



Arrival Drinks



Tempio Prosecco

Glass of Pimms

Bottle of Peroni or Corona

Sparkling elderflower fizz (non-alcoholic)



Sit-down Wedding Packages



Bronze

1 Arrival drink per guest
(choice of prosecco, bottled
beer, glass of Pimm's or
sparkling elderflower)
3 course wedding breakfast
Tea & coffee station
Prosecco to toast

£90 per person



Silver

1 Arrival drink per guest
(choice of prosecco, bottled beer,
glass of Pimm's or sparkling
elderflower)
3 course wedding breakfast
Tea & coffee station
Half a bottle of wine per person
Prosecco to toast

£110 per person



Gold

2 Arrival drinks per guest (choice
of prosecco, bottled beer, glass of
Pimm's or sparkling elderflower)
5 canapés per person
3 course wedding breakfast
Tea & coffee station
Half a bottle of wine per person
Prosecco toast
1 evening soaker & fries per
guest

£140 per person

This package is designed for a maximum of 40 guests attending

Spring & Summer Wedding Menu

April - September

Starters

Beef carpaccio, rocket, parmesan,
caperberries

South coast scallops, lobster bisque,
chargrilled baby chorizo, sweet pickled
cucumber

Burrata, heritage tomatoes,
croutes, vinaigrette

Fresh pea & watercress soup, sourdough
(vg)

Mains

Shropshire chicken supreme, pickled root veg,
fondant potato, creamy mushroom sauce

Pan fried halibut, crushed new potatoes,
spring greens, Nutbourne tomato salsa

Confit duck, braised leeks, fondant potato
& red wine jus

Saffron roasted smoked tofu, warm chickpea,
fennel, red pepper & shallot salad & white
wine salsa (vg)

Puddings

Champagne & raspberry posset

Eton mess

Bramley apple tart tatin, custard

Cashel blue, Pitchfork cheddar, chilli
chutney, seeded crackers

Autumn & Winter Wedding Menu

October - March

Starters

Fillet steak tartare, Worcestershire sauce, egg yolk, crispy anchoives, sourdough

Octopus carpaccio, white wine wilted sea beets, fennel pickled radish, lemon & dill aioli

Waldorf salad, pear, black grape, walnuts, Isle of Wight blue cheese (v)

Butternut squash & sage soup, sage crisps, sourdough (vg)

Main

Honey & thyme glazed pork chop, bubble & squeak, tenderstem borccoli, heritage carrots, orange jus

Slow braised beef and Guinness pie, braised hispi cabbage, red wine jus

Pan fried halibut, Cavalo Colcanon mash & crushed peas, mint dressing

Heritage squash & mushroom wellington, cavolo nero, vegan gravy (vg)

Puddings

Chocolate brownie, Baileys chocolate sauce, vanilla ice cream

Sticky toffee pudding, toffee sauce, honeycomb ice cream

Apricot bread & butter pudding, clotted cream

Isle of Wight blue cheese, Pitchfork cheddar, chilli chutney, seeded crackers

Sharing Style Wedding Packages



Signature

1 Arrival drink per guest
(choice of prosecco, bottled beer, glass of
Pimm's or sparkling elderflower)

Sharing style grazing table

Tea & coffee station

Prosecco to toast

£70 per person



Grand

2 Arrival drinks per guest
(choice of prosecco, bottled beer, glass of
Pimm's or sparkling elderflower)

5 canapés per person

Sharing style grazing table

Tea & coffee station

Half a bottle of wine per person

Prosecco toast

£110 per person

This package works best for 40+ guests attending

Sharing Style Boards

British beef sliders, vintage cheddar, burger sauce, lettuce

Breaded Shropshire chicken sliders, red pepper sauce, lettuce

Seasonal scotch eggs & sausage rolls

Breaded haddock goujons, tabasco tartar sauce

Wild mushroom arancini, red pepper sauce (v)

Truffle mayo fries, blue cheese, gherkin

Herby quinoa, feta & pomegranate salad, raisins, toasted

almonds

Mediterranean salad

Selection per person



Canapés

Pulled pork barbecue croquettes

Confit duck

Smoked salmon crème fraiche & chive

Smoked haddock & horseradish fishcake

Tomato & basil bruschetta

Wild mushroom & truffle oil arancini

Mini seasonal cheesecake

Custard & fresh strawberries on puff pastry

Choose a selection of 5





Evening Soakers

Sliders (beef, breaded chicken
or plant-based) £8pp

Scotch eggs £8pp

Sausage rolls £5pp

Fries £5pp

Add on available for Bronze & Silver packages

After-Dinner Drinks

Finish off your evening with an after dinner digestif for your guests to enjoy.

Gin & tonic station

Cocktail selection

Port

Whisky



Wine List

Full wine list [here](#)

White Wine

Vialetto Pinot Grigio DOC

Italy | Lime-Apple-Slate | £29.50

Angelo Catarratto

Sicily | Tangerine-Jasmine-Lemon | £26.50

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Featherdrop Bay Sauvignon Blanc

New Zealand | Green Pepper-Gooseberry-
Passion Fruit | £36.00

Chablis Domaine Brocard

France | Pear-Toast-Honeysuckle | £46.50

Red Wine

Jealousy Pinot Noir

France | Jammy-Spicy-Blackberry | £33.50

Roccalanna Negroamaro

Italy | Dark Fruits-Spicy-Liquorice | £26.50

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Conde Valdemar Rioja Reserva

Spain | Black Plum-Fig-Cloves | £45.50

Finca La Colonia Colección Malbec

|Argentina | Jammy-Complex-Spicy | £38.50

Rosé Wine

Cuvée Florette Côtes de Provence

France | Strawberry-Raspberry-Guava | £33.50

Te Henga Pinot Noir Rosé

New Zealand | Raspberry-Jasmine-Peach
£37.00

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Lady A, Château La Coste

Provence France | Pink Grapefruit-Raspberry-
Floral | £41.50

M de Minuty

Côtes de Provence | France | Redcurrant-
Peach-Summer Fruits
£39.50

The Important Bits



Frequently Asked Questions

How do we book?

Simply get in touch with our wedding coordinator Maggie on 020 8567 7617, or email her at grangeevents@youngs.co.uk. You can also submit an enquiry via our [website](#). Once you're ready to say 'I Do' then we'll require a deposit to save the date.

Do you provide decorations or tablecloths?

We simply provide crockery, cutlery and glassware. Any additional decorations will need to be provided by yourselves so that the space is suited to your own taste. Please note we kindly ask for no blu tac or tape used on our walls.

What is the earliest we can begin to set up?

You're welcome in from 10 am to set up on the day. We also try to give you a chance to set up the night before (to ensure your big day is as stress-free as possible, however, this depends on the availability of the room).

Can we bring a cake?

Of course - what's a wedding without a cake? We'll cater all the rest of the food & drinks though.

Frequently Asked Questions

Do you cater to vegetarians and vegans?

Yes - absolutely. All allergies and dietary requirements will need to be flagged at the time of pre-order.

Can we use external catering?

Unfortunately due to allergen risks and quality control, no. However we have a brilliant team of chefs and a seasonal menu featuring multiple options for dining – from buffets, to sit downs & canapés.

Can we play our own music?

Absolutely, we have aux cords for you to plug right in to our speakers in the private rooms to set the mood to your preferences. Please do note we ask for this to be at a respectable volume. Due to residential restrictions we do not allow live music or DJs on our premises.

Do you have parking available?

Yes, just outside there is plenty of on-street parking (pay by app). There is also no parking restrictions on Warwick Road on Saturdays after 4pm and all day on Sundays.

T's & C's

Securing your space

Securing your Deposit We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days.

Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation, deposit and pre-payment, or we may release the date due to popular demand



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Contact us

www.grangeealing.co.uk

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020 8567 7617

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