



THE LIBERTINE

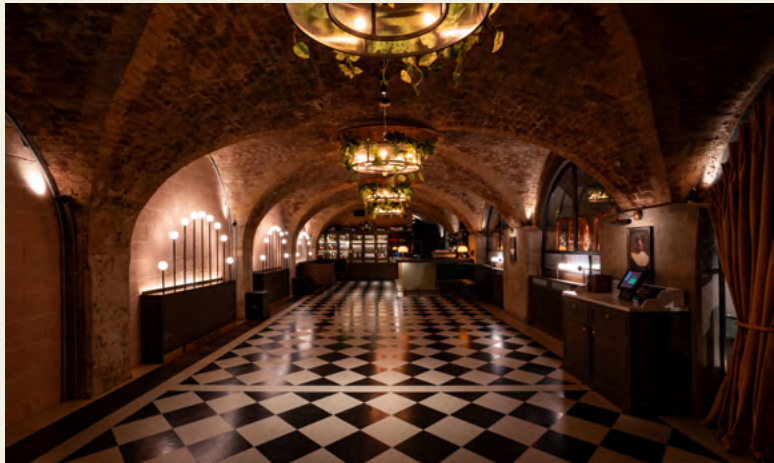
THE ROYAL EXCHANGE



*Our historic vaults which once
housed treasures from the world
over, now have a place in your story*

Beneath The Royal Exchange lies a hidden gem: The Libertine. Enter through an unassuming door on Cornhill and descend a spiral staircase into a lively den of spirited celebration. Set under vaulted arches that once safeguarded London's historic treasures, spices, silks, and gold, The Libertine is now home to an impressive bar and restaurant, blending the City's rich past with its vibrant present.







450 Capacity



Drinks Parties



Drinks Packages



Exclusive Hire



Entertainment



Cloakroom



Bowl Food &
Canapés



Staging & Live
Music



DJ & AV
Equipment



3-Course Set
Menu



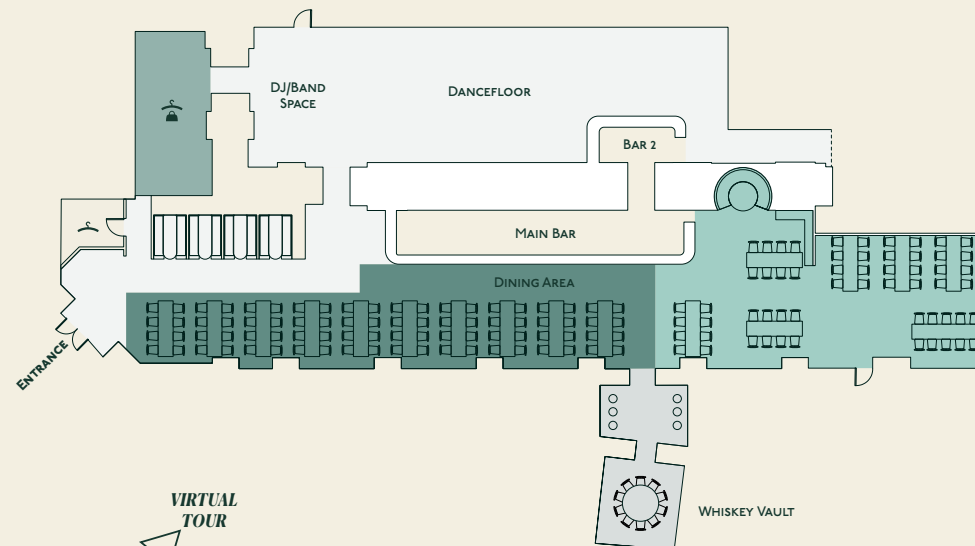
Custom Layouts



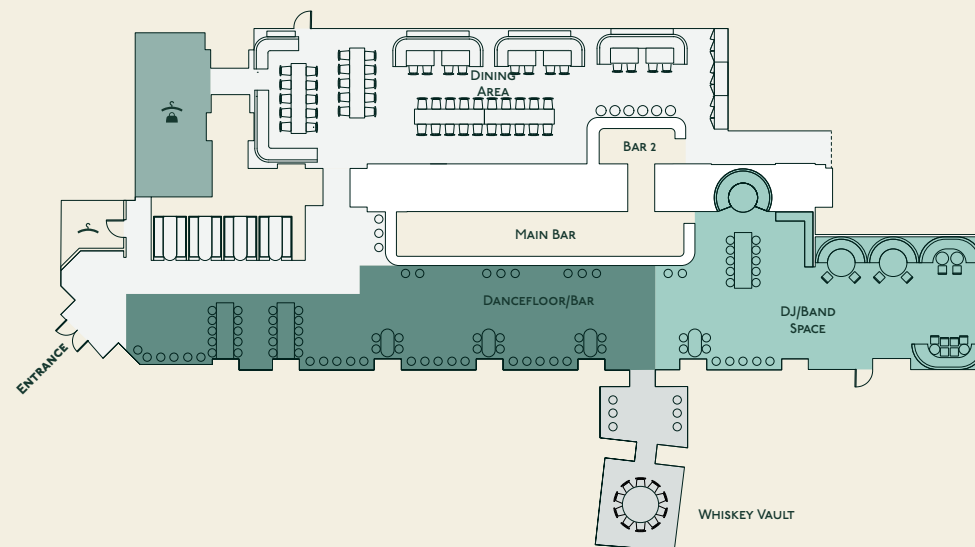
Venue Theming

Layouts

LAYOUT 1
150 Guests Dining



LAYOUT 2
70 Guests Dining



Suppliers

Below is a list of some of our suppliers who will be more than happy to help you bring your special day to life!



DJs & Entertainment

[The Small Band Company](#)

[Blank Canvas](#)



Photography & Videography

[Alex Hall](#)

[David Christopher](#)

[Benjamin Wheeler](#)

[Jamie Dunn](#)

[The Falkenburgs](#)



Videography

[Joshua Lelo](#)



Flowers

[McQueens](#)

[Fio Florals](#)

[Hybrid Flowers](#)

[Raw Bloom Flowers](#)

[Henrietta Hickling Florals](#)



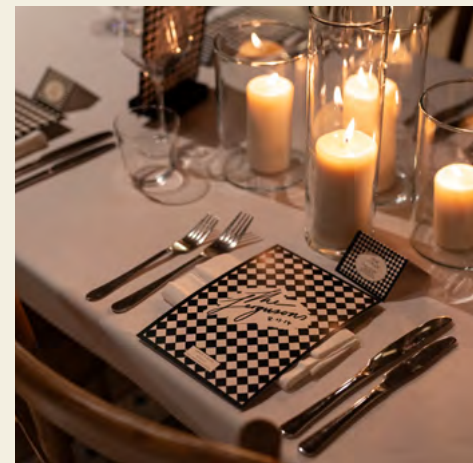
Venue Decor

[Sophia Pardon](#)



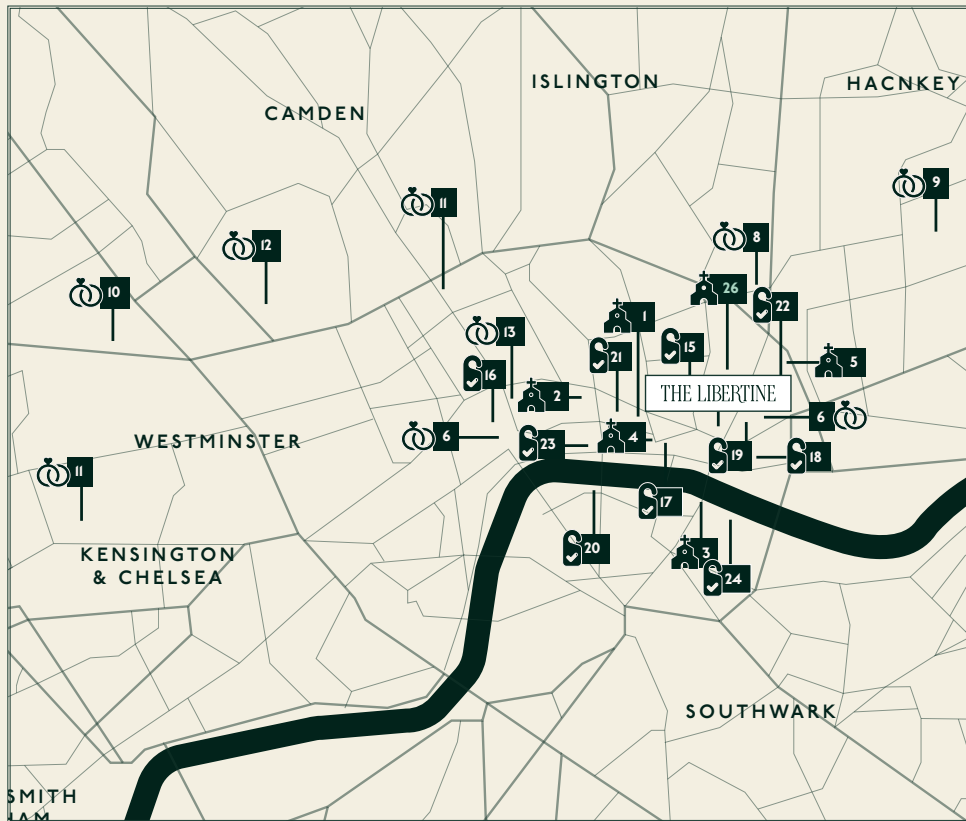
Stationery

[Eleanor Isobelle Art](#)



In the Heart of the City

We're ideally located in the City in touching distance of some of the City's best Churches, Hotels and Ceremony Venues



Churches

1. **ST PAULS CATHEDRAL** | 7 minute drive
2. **ST BRIDES CHURCH** | 9 minute drive
3. **SOUTHARK CATHEDRAL** | 18 minute drive
4. **ST MARY ALDERMARY** | 4 minute drive
5. **CHRIST CHURCH SPITALFIELDS** | 10 minute drive



Ceremonies

6. **THE NOMAD** | 15 minute drive
7. **SEARCY'S AT THE GHERKIN** | 10 minute drive
8. **SHOREDITCH STUDIOS** | 14 minute drive
9. **TOWNHALL HOTEL BETHNAL GREEN** | 20 minute drive
10. **THE AMADEUS HYDE PARK** | 45 minute drive
11. **BMA HOUSE** | 20 minute drive
12. **THE ORANGERY** | 42 minute drive
13. **OLD MARYLEBONE TOWNHALL** | 35 minute drive
14. **THE VIEW LONDON COVENT GARDEN** | 13 minute drive



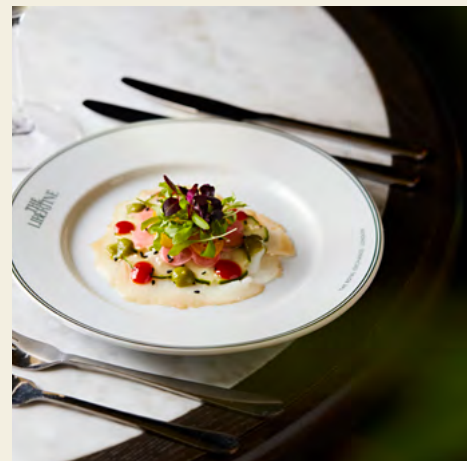
Hotels

15. **THE NED** | 3 minute walk
16. **NOMAD** | 15 minute drive
17. **VINTRY & MERCER** | 10 minute walk | 5 minute drive
18. **DOUBLE TREE BY HILTON** | 8 minute drive
19. **CLUB QUARTERS** | 6 minute drive
20. **BANKSIDE HOTEL** | 12 minute drive
21. **LEONARDO ROYAL LONDON ST PAULS** | 9 minute drive
22. **PAN PACIFIC** | 7 minute drive
23. **LOCKE AT BROKEN WHARF** | 10 minute drive
24. **HILTON LONDON TOWER BRIDGE** | 18 minute drive



Food & Drink Under Historic Arches

Enjoy wholesome seasonal fare prepared with the finest quality produce at your event. From indulgent canapés to refined three course dining, we will work with you to create the perfect menu for you and your guests. Paired with an extensive wine list and an interesting menu of cocktails and beers, our event menus are sure to cater to every appetite and taste.



Wedding Set Menu

£70+VAT PER PERSON. CHOICE OF 3 FROM EACH COURSE

Starters

CHARRED ENGLISH JUMBO ASPARAGUS

Panko crumbed Chapel Farm golden yolk egg, shaved Grana, Padano, mustard vinaigrette

SEVERN & WYE HOT SMOKED SALMON

Horseradish creme fraiche, Jersey Royals salad, capers, parsely & black caviar GF

BEETROOT TARTARE

Diced Cambridge beetroot, walnut dressing, sour apple, plant creme fraiche, crisp bread **VE/GF***

SCALLOPS ST JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

BEEF CARPACCIO

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

SMOKED HALIBUT

White miso dressing, pickled cucumber & toasted black sesame GF

CAULIFLOWER ARANCINI

Truffle, plant grana padano, vegan aioli **VE/GF**

WILD BOAR TORTELINNI

Tomato & Fennel ragu, parmesan crisp

Mains

DRY AGED SIRLOIN 300G

Skin on fries, green peppercorn sauce, watercress

KING PRAWN & LOBSTER ROLL

Butter poached king prawn & lobster, horseradish marie rose, caviar, served in a toasted brioche bun, skin on fries

PRIMAVERA GNOCCHI

Wild garlic & basil pesto, steamed English asparagus, polenta & plant Grana Padano crisp **VE**

ROASTED COD

Wrapped in Parma Ham, charred tenderstem broccoli, romesco sauce

BLACKENED CHICKEN

Charred cajun chicken breast, creamed corn, maple cured bacon lardons, padron peppers & chimichurri GF

PAN ROASTED SALMON

Crushed new potato, seasonal vegetables, mussel & crayfish bisque

WILD MUSHROOM & SPINACH RISOTTO

Truffled mushrooms, toasted spelt & arborio rice, aged parmesan, taleggio, walnuts

ROASTED LAMB RUMP

Charred tenderstem broccoli, crushed new potato, red wine jus & mint sauce

Desserts

STRAWBERRY & PISTACHIO POSSET

House lemon posset, Kentish strawberries, elderflower & toasted pistachio

SORBET

Lemon, Raspberry, Mango

STICKY TOFFEE PUDDING

Date & prune pudding, salted toffee sauce, vanilla bean ice cream **VE***

ARTISAN CHEESE BOARD

Selection of four artisanal cheeses, served with crackers, grapes, chutney & celery

CHOCOLATE & HAZELNUT TORTE

Vanilla Creme Fraiche

BURNT BASQUE CHEESECAKE

Morello cherry compote

Canapés

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER, 30 PER ITEM

Plant & Vegetarian

WILD MUSHROOM & TRUFFLE CROQUETTES **VE**

Sulphur Dioxide, Celery, Soya, Cereals Containing Gluten

MINTED PEA, VEGAN FETA & LEMON CROUSTADE **VE**

Cereals containing Gluten

HERITAGE TOMATO BRUSCHETTA, AGED BALSAMIC **VE**

Sulphur Dioxide, Cereals containing Gluten

PLANT SLIDERS **VE**

Cereals With Gluten (Barley, Oats, Wheat), Soybeans

POTATO ROSTI WITH TRUFFLE HONEY **V GF**

Meat

PROSCIUTTO & ASPARAGUS CIGAR **GF**

None

CHICKEN LOLLIPOPS WITH HOUSE HOT SAUCE **GF**

Milk

BEEF SLIDERS

Cereals containing Gluten, Eggs, Milk, Sesame Seeds, Celery

SMOKED DUCK BREAST CROSTINI WITH PLUM & APPLE CHUTNEY

Sulphur Dioxide, Cereals containing Gluten

ROAST BEEF & HORSE RADISH MINI-YORKSHIRE PUDDING

Sulphur Dioxide, Eggs, Cereals containing Gluten, Mustard, Milk

Fish

SMOKED SCOTTISH SALMON BLINI

Eggs, Cereals containing Gluten, Milk, Fish

CRAB SALAD ON THE ENDIVE **GF**

Crustaceans, Eggs

BEER BATTERED HADDOCK GOUJONS WITH TARTARE SAUCE

Fish, Cereals containing Gluten, Eggs, Mustard,

MONKFISH SCAMPI & LEMON AIOLI

Fish, Cereals containing Gluten, Eggs, Milk

SMOKED HADDOCK, LEEK & CHEDDAR CROQUETTES & CAPER AIOLI

Fish, Cereals containing Gluten, Eggs, Mustard, Milk, Sulphur Dioxide

Sweet

DARK CHOCOLATE BROWNIE BITES **VE GF**

Nuts, Soya

MACAROON SELECTION **GF**

Nuts, Egg, Milk

LEMON & VANILLA CHEESECAKE

Eggs, Milk, Nuts, Cereals Containing Gluten

RASPBERRY PAVLOVA **V GF**

Eggs, Milk

STRAWBERRY & CHANTILLY CREAM TART **V**

Cereals containing Gluten, Eggs, Milk

Signature Bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON MINIMUM
ORDER: 30 PER BOWL

Plant & Vegetarian

PORTOBELLO MUSHROOM, SPINACH & LAYERED POTATOES WITH WILD GARLIC PESTO **VE**

Cereals Containing Gluten

PEA & ASPARAGUS RISOTTO **V GF**

Sulphur Dioxide, Celery, Milk

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED BUTTERNUT, PESTO OIL **VE**

Sulphur Dioxide, Cereals Containing Gluten

HEIRLOOM TOMATO & BOCCONCINI MOZZARELLA SALAD **V GF**

Sulphur Dioxide, Milk

Meat

BLACKENED CHICKEN, CREAMED CORN, MAPLE GLAZED BACON **GF**

Celery, Milk, Sulphur Dioxide

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS & BEARNAISE SAUCE

Sulphur Dioxide, Egg

DUCK BREAST, POMMES ANNA POTATOES, RED WINE JUS

Sulphur Dioxide, Cereals Containing Gluten

GRILLED LAMB RUMP WITH PEAS À LA FRANÇAISE SALAD, **GF**

Sulphur Dioxide, Celery, Milk

Fish

PRAWN COCKTAIL, AVOCADO & MARIE ROSE DRESSING **GF**

Crustaceans, Celery, Eggs

BEER BATTERED FISH & CHIPS, TARTARE SAUCE & MUSHY PEAS

Fish, Cereals containing Gluten, Eggs, Mustard

LIBERTINE FISH PIE

Cereals With Gluten (Wheat), Crustaceans, Fish, Milk, Molluscs, Sulphur Dioxide

HERB CRUSTED SEABASS, CRISPY PARSLEY POTATOES & SAFFRON BISQUE **GF**

Fish, Sulphur Dioxide, Milk, Crustaceans, Molluscs, Mustard

Sweet

CHOCOLATE & HAZELNUT TORTE **V GF**

Nuts, Soya, Milk, Egg

BAKED VANILLA CHEESECAKE & SUMMER BERRY COMPOTE **V GF**

Eggs, Milk, Nuts

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED SEEDS **VE GF**

None

MANGO & PASSION FRUIT ETON MESS **V GF**

Eggs, Milk



RATHFINNY

Rathfinny Wine Estate

The Libertine has paired up with Rathfinny Wine Estate to offer the most beautiful experience ahead of your Wedding Day. Should you choose to have Rathfinny at your Wedding we would be delighted to offer you a visit to Rathfinny Wine Estate for a complimentary tour & tasting to forge your own connection with the wine you & your guests will be enjoying on your special day.

Tours commence with a walk through the vines to learn about our viticulture methods, before having behind the scenes access to our state-of-the-art winery to understand how we turn our grapes into Sussex wine. Our tour concludes with a guided tasting of our Rathfinny wines.

Tour date subject to availability. Summer tours commence in May- September and are available every Friday, Saturday & Sunday, Winter Tours take place every Saturday & Sunday during the months November- April. Minimum order is 24 bottles



Getting Here

1a The Royal Exchange, Cornhill, London, EC3V 3LL

We're only a few steps away from Bank Station and connected by a plethora of, tubes, buses & trains.



 **BANK STATION**
WATERLOO & CITY,
NORTHERN, CENTRAL

 1 MIN WALK

 **LIVERPOOL STREET**
ELIZABETH LINE, HAMMERSMITH &
CITY, CIRCLE, METROPOLITAN,
CENTRAL. (TRAINS TO STANSTEAD)

 10 MIN WALK

TESTIMONIALS

Read what our happy couples have to say about their experience at The Libertine and how we helped make their wedding day unforgettable:

“I cant even begin to explain how good it was. I really did have the best day of my life! Every member of staff, everything about the venue, the set up, the food, the vibe! Everything was spot on”

ANNIE & ALFIE, 2024

“Where to begin! You honestly went above and beyond to make our wedding so special and it was truly was the best day of our lives. We have guests messaging us that it was the wedding of the year and that we had thought of every touch point and detail. It was a tough crowd to impress too!”

STEPH & RU, 2025

THE LIBERTINE

THE ROYAL EXCHANGE

Get In Touch

events@incipio-group.co.uk
020 4513 2499

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www.libertinelondon.co.uk