

Our spaces

Set over two floors with a large outdoor dining space, our gorgeous venue features stylish interiors and impressive river views across the London skyline.

Just a five-minute stroll from Greenwich's centre, you have easy access to the neighbour-hood's wide array of amenities and attractions, including multiple photo opportunities such as the famous Cutty Sark and Greenwich park.

With an array of package option we can offer exclusive hire of the full venue, which can accommodate up to 90 seated or 150 standing, ensuring plenty of space for dining and drinking, a spacious dance floor, and live entertainment.



360 VIEW
UPSTAIRS
AT THE
OYSTERCATCHER



360 VIEW
DOWNSTAIRS
AT THE
OYSTERCATCHER

Upstairs

Take a look at our stunning first floor restaurant with panormic views of the capital and river Thames. The perfect spot for your wedding breakfast.

Downstairs

With floor to ceiling glass doors that open onto our riverside terrace and outdoor dining, this space makes for an incredible first impression whilst you enjoy your drinks reception.

What you get...

We do not charge a hire fee.

The minimum spend is made up of food and drinks purchased from The Oystercatcher.

Inclusive of VAT, 12.5% service charge and any necessary security

We offer the venue with...
All furniture, crockery, cutlery, glassware, napkins
& appropriate staffing to make your day extra special!

Any additional decorative touches, floral arrangements, wedding cakes etc. will be provided by yourselves.

Ask us about suppliers

Our events team works with couples to create bespoke wedding packages based on what is important to you on your big day.









Smoked salmon Cucumber, crème fraîche Salt baked beetroot Goats cheese mousse, red vein sorrel (v)

Korean chilli crab Lime, coriander Vegetable pakora Mint yoghurt (vg)

Jacket new potato Sour cream, chive, caviar Bresaola Parmesan, rocket

Black truffle arancini Truffle mayonnaise (v) Smoked chicken pâté Parsley, sourdough toast

Chickpea hummus
Preserved lemon, chickpea granola (VG)

Nduja croquettes saffron aioli

Welcome drinks

With an excellent selection of cocktails to serve your guests upon arrival, and the perfect glass of prosecco or champagne to toast with in the evening, The Oystercatcher can help you choose that ideal drink to start and end your night.

Perhaps you would like something off the menu?

Just let us know and together we can create the perfect drink to serve

PROSECCO RECEPTION / TOAST

All your guests can enjoy a glass of prosecco during the evening toast £7 per guest

UPGRADE TO CHAMPANGE

£11 per guest

COCKTAIL RECEPTION

From £9 per guest

NON-ALCOHOLIC RECEPTION

From £4 per guest



STARTER

Cauliflower soup, toasted sunflower seeds, curry oil (v)

Smoked salmon mousse, pickled cucumber, fennel, Carasau flatbread

Chicken liver parfait, red onion jam, cornichons, toast

Salt baked beetroot, goat's curd, chicory, Granny Smith apple, mint (v)

San Daniele ham, celeriac remoulade, toast

Tiger prawn & crayfish cocktail, apple, cucumber, cos lettuce, cocktail sauce

MAIN

Squash ravioli, romanesco, capers, raisins, rocket, parmesan, hazelnuts (v)

Roast corn-fed chicken breast, leg croquette, potato cake,

grilled pointed cabbage, smoked bacon sauce

Slow cooked pork belly, chargrilled broccoli, potato boulangère, apple cream, cider sauce

Grilled fillet of seabass, caponata, pine nuts, basil, crispy squid, squid ink dressing

Roast salmon, pickled cucumber, new potatoes, dill, blood orange hollandaise

220g Dry aged sirloin steak, roast tomato, watercress, rosemary fries, peppercorn sauce

DESSERT

Eton Mess, vanilla cream, raspberries, raspberry sauce (v)

Vanilla & gingerbread cheesecake, marinated strawberries (v)

Chocolate pot, honeycomb, crème fraîche (v)

Sticky toffee pudding, pecan toffee sauce, vanilla ice cream (v)

Crème brûlée, almond biscuits (v)





STARTER

Burrata, marinated heirloom tomatoes, basil, black olive crumble (V)

Cornish fish soup, saffron rouille, croutons, gruyère

Lobster & prawn cocktail, cos lettuce, apple, cucumber, Marie rose

Parfait of foie gras, chicory, pickled walnuts, apple salad, truffle dressing

Asparagus, San Danielle ham, parmesan, quail egg dressing

MAIN

Roasted Chateubriand, confit garlic, watercress, fries, peppercorn sauce Grilled fillet of cod,savoy cabbage, cauliflower purée, Maris Piper crisps, caper & tomato relish

Roast chicken, truffle mash, green beans, bordelaise sauce

Roast rack of lamb, potato dauphinoise, shallots, green beans, rosemary sauce

300g Ribeye, peppercorn sauce, fries

Wild mushroom & truffle tortellini, romanesco, capers, raisins, rocket, parmesan, hazelnuts (V)

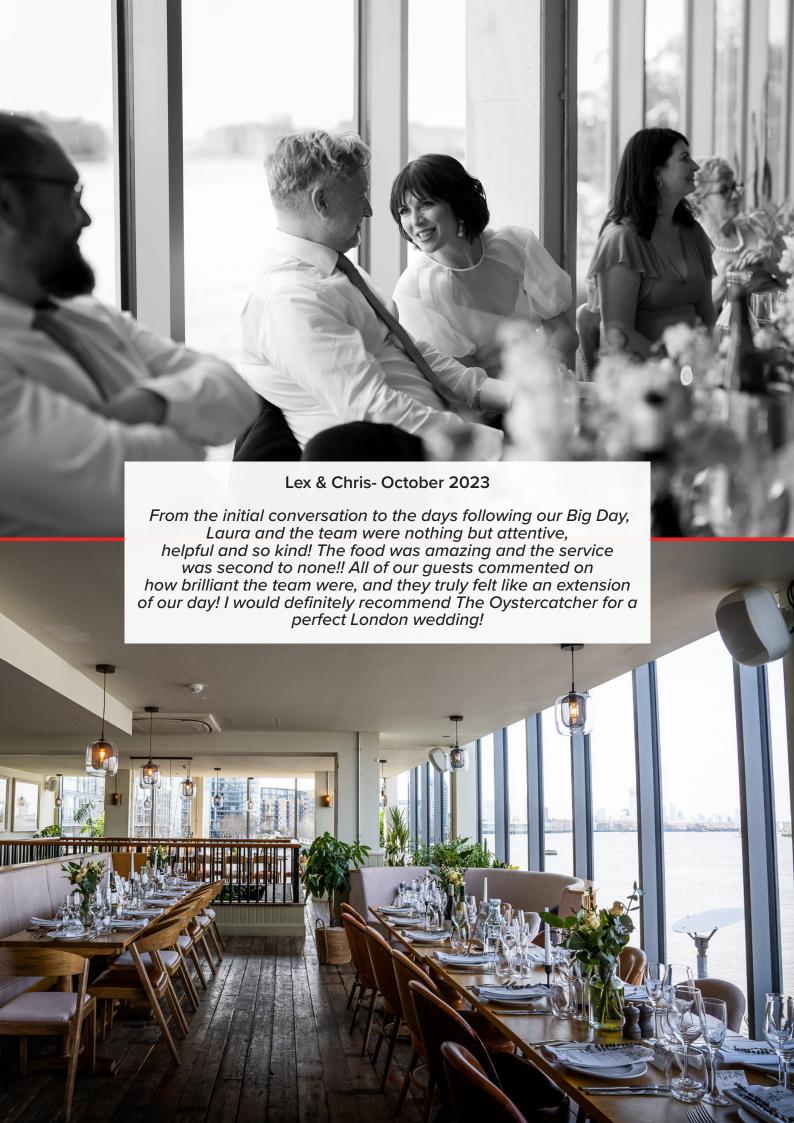
DESSERT

Chocolate pot, honeycomb, crème fraîche (V)

Passionfruit cheesecake, lemon curd, Thai basil, ginger crumb (V)

Lemon posset, caramelised white chocolate, strawberry meringue (V)

Vanilla panna cotta, Champagne poached strawberries (V)





ARRIVAL

Six canapés plus champagne on arrival or for the toast

STARTER

Burrata, marinated heirloom tomatoes, basil, black olive crumble (v)

Lobster & prawn cocktail, cos lettuce, apple, cucumber, Marie Rose

Parfait of foie gras, chicory, pickled walnuts, apple salad, truffle dressing

MAIN

Grilled fillet of cod savoy cabbage, cauliflower purée, Maris Piper crisps, caper & tomato relish

Roast chicken, truffle mash, green beans, bordelaise sauce Wild mushroom & truffle tortellini, romanesco, capers, raisins, rocket, parmesan, hazelnuts (v)

DESSERT

Chocolate pot, honeycomb, crème fraîche (v)

Lemon posset, caramelised white chocolate, strawberry meringue (v)

Vanilla pannacotta, Champagne poached strawberries (v)

LATE NIGHT

Whole honey roast ham, English mustard & fresh bread Bacon & sausage rolls, ketchup & HP sauce



Italian & Spanish charcuterie, pickled vegetables

Oak smoked salmon, capers & lemon

Tiger prawn cocktail, cos lettuce, cucumber, apple, Marie Rose

Vegetable crudites, hummus, smashed avocado dip (VG)

Whole honey roast ham, English mustard, new potatoes & parsley butter

Cauliflower & chickpea curry, lime coriander, steamed Jasmine rice (VG)

Slow roasted chicken, fennel & radish slaw, grilled lemon

Poached salmon, watercress & lemon mayonnaise, steamed new potatoes

Selection of cheese, chutney, grapes, crackers

Treacle tart & vanilla cheesecake, vanilla cream & berries

Chocolate mousse, crème fraîche, raspberries

Late Night Snacks

£6 Each

Bacon roll & ketchup

Sausage in a roll & HP sauce

Fish finger roll, tartare sauce

Halloumi & roast Mediterranean pitta (v)

After dinner pick me up?

Ask our events team about the option of a tea & coffee station or an Espresso Martini reception.



Your Wedding Day

ENQUIRE TODAY

laura@mosaicpubanddining.com

www.oystercatchergreenwich.co.uk

0208 161 8225

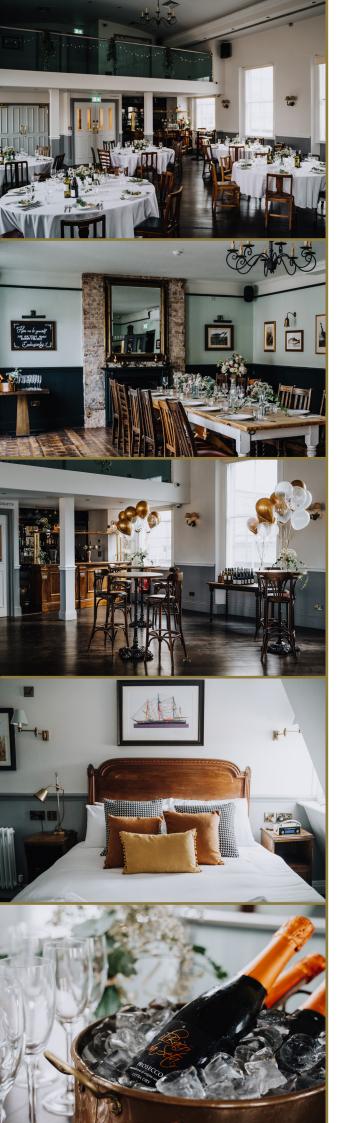
Kings Lodge, 7 Victoria Parade, New Capital Quay, SE10 9FR

From everyone at The Oystercatcher we hope you have a fantastic wedding day!









FANCY SOMETHING DIFFERENT?

Nestled in the heart of maritime London,
The Admiral Hardy is a gloriously traditional pub,
oozing charm & centuries of history, making
it a fantastic setting to host an unforgettable
celebration.

CLARENCE HALL

Located on the second floor is the spectacular Clarence Hall. Boasting impressive windows that allow natural light to flood in.

90 Seated / 150 Standing

THE HARDY ROOM

For those more intimate celebrations we have the Hardy Room, a well-appointed function room with a private bar.

50 Seated / 70 Standing

OUT OF TOWN GUESTS?

The Admiral Hardy has 7 beautiful boutique hotel rooms attached to the wedding venue, perfect for your over night guests.

CEREMONIES

The Admiral Hardy has the added benefit of being able to host your wedding ceremony.

Interested?: 02082939535

events@admiralhardygreenwich.co.uk 7 College Approach, Greenwich, SE10 9HY

THE ADMIRAL HARDY