



BINGHAM

ROOMS | RESTAURANT | BAR

Bingham
Weddings &
Civil Ceremonies



A Bingham Wedding

Arrive by boat, or vintage Rolls Royce; Devour champagne, cocktails and canapés, in the riverside garden, or on the covered and heated terrace; Dine on exquisite award winning Modern British Cuisine, or chill out over a BBQ; Have a DJ spin some tunes or have your guests spin to a Ceilidh.

Whatever your choice a Bingham wedding will be unique and truly memorable.

Weddings and Civil Ceremonies take place in the Garden Rooms events space; three interconnecting rooms, which open into one and onto a terrace, leading to the garden and overlooking the Thames. Rooms feature a state of the art sound system, mood lighting, climate control, conservatory access and terrace all with a pervading river aspect.

The Garden Rooms can be individually hired for very small intimate affairs. For slightly larger numbers up to 90 sitting down or 150 standing the Garden Rooms and terrace would be yours exclusively.

A unique Georgian townhouse, once the residence of poets, the Bingham offers an alluring mix of old glamour and contemporary chic. The aura is distinctly warm and with a friendly and professional team, the Bingham offers an idyllic, riverside environment perfect for any wedding or civil ceremony.



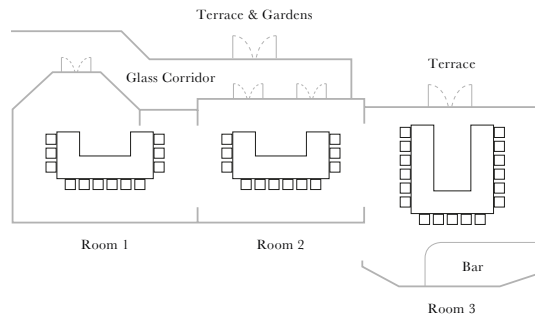
I just wanted to write and thank you for a perfect day! Everything went so smoothly and the reception looked beautiful. I suppose you guys must hear it all the time now, but everyone has been raving about how wonderful the food was. Our MC for the night kept everything running perfectly and all the waiters and waitresses looking after us were just so helpful. Events team, you were an absolute god send in the planning stages and I came away from our afternoon tea meetings always feeling so much calmer, thank you SO much.

Fiona & Tim

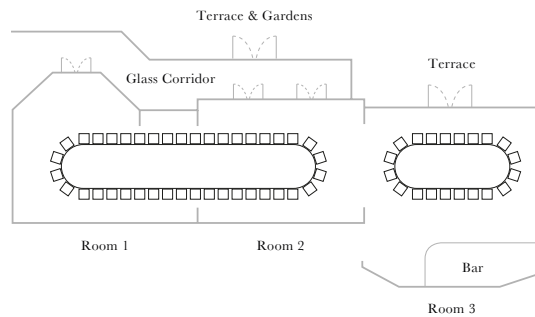
If someone had told me that I could plan a wedding for a year and then just hand it over to a team of people to organize, I would never have believed them; but I did and the staff at the Bingham took time to get to know me and my husband and understand what our expectations were. Our guests are still talking about the beautiful venue and the best food they have ever tasted at a wedding.

Claire & Anthony

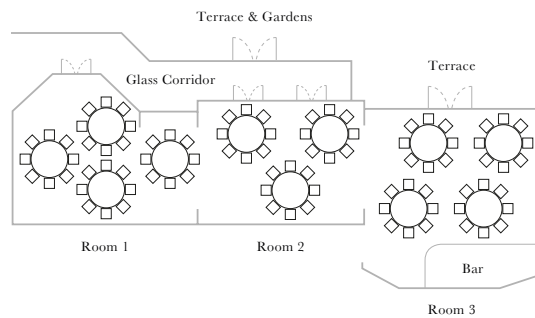
Horseshoe



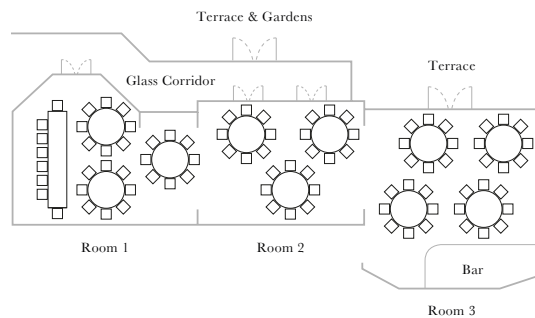
Banquet



Rounds



Rounds & Top Table



Garden Rooms 2011-12

From May-September 2011-12 inclusive the minimum room hire for Fridays, Saturdays and Sundays is £5,000.

For Saturdays, May-September inclusive there is a minimum spend required of £10,000 on food and beverage.

	Exclusive*	Room 1	Room 2	Room 3
9am - Midnight	£5,000	£1,500	£1,500	£2,000
9am - 5pm	£2,500	£750	£750	£1,000
7pm - Midnight	£2,500	£750	£750	£1,000
Dimensions	20 x 6m	7 x 6m	6.5 x 6m	7 x 7m
Guest Capacities:				
Horseshoe	44	12	12	20
Banquet	60	18	18	20
Rounds	90	24	18	30
Rounds & Top Table	90	24	18	30
Theatre	100	30	25	50
Standing	150	45	40	65
Cocktail bar	Yes	x	x	Yes

*Exclusive hire of all 3 Garden Rooms.

Bingham Privé 2011-12

Take over the entire property and garden including the Bingham Restaurant, Bar, Garden Rooms, Terrace, Garden and all 15 bedrooms from 3pm-11am. This offers total exclusivity and privacy, with no members of the public permitted on the premises during your wedding, from £28,000 inclusive.



Everything from the initial meeting to the day itself exceeded our expectations. The Bingham's events team converted our ideas into reality seemingly effortlessly and with great attention to detail. Our guests commented on the wonderfully relaxing venue and superb food and wine. The Bingham comes highly recommended and we wish we could have our day all over again.

Hailey & Peter

Just wanted to say thank you again before we head off for our honeymoon. We have had so many nice comments about the day, the staff, the food and the surroundings! It was a really relaxed, chilled out occasion and everyone loved how we did things just a bit differently to a normal wedding. Please pass on our thanks to all the staff that were involved in making our day so very special.

Rebecca & Jai Grygoruk

Canapés

Choose any combination of dishes from the menu selection below:

A minimum of 4 choices per person at £12.00 applies for 2011.

For each additional dish there will be a charge of £2.50 per person.

{Meat - Cold}

Rabbit Rilette, *carrot jelly, coriander*

Corn-fed Chicken Ballontine, *fig marmalade*

Chicken Liver Parfait, *poppy seed cornet*

{Meat - Warm}

Confit Pork Belly, *apple puree*

Hamhock and Tarragon Beignet

Spiced Duck Confit Samosa

{Seafood - Cold}

Tuna Tartare, *avocado puree, shiso cress*

Cornish Crab Crème Fraiche

Smoked Eel, *soused vegetables, truffle mayonnaise*

{Seafood - Warm}

Cod Brandade, *parsley puree, herb breadcrumbs*

Smoked Haddock Fishcake, *caper vinaigrette*

Mackerel Tart, *pickled onion, dill*

{Vegetarian - Cold}

Chilled Watercress Soup, *parmesan gougere*

Blue Cheese Custard, *pear relish*

Gruyere Puff Pastry sticks

{Vegetarian - Warm}

Wild Mushroom Risotto Balls

Quail Eggs Florentine

Beetroot and Goats Cheese Tart Fine

Light Buffet

Choose any combination of dishes from the menu selection below:

A minimum of 6 choices per person at £20.00 applies for 2011.

For each additional dish there will be a charge of £3.00 per person.

{Cold}

Confit Duck Rillettes, *apple and ginger chutney*

Mini Pork Pie

Pastrami Beef on Rye Bread, *pickled gherkins*

Potted Brown Shrimps on Toast

Smoked Haddock, *tartlett*

Smoked Salmon, *buckwheat blinis, crème fraiche*

Goats Cheese Fritter, *soured cream and chives*

Wild Mushroom Crostini

Vegetarian Sushi Rolls

{Warm}

Lamb and Rosemary Brochette

Spiced Chicken Legs

Cornish Pasty

Tiger Prawn Brochette

Sole Goujons, *tartare sauce*

Crab Cake, *spicy tomato relish*

Spinach and Feta Samosa

Blue Cheese, *pear and celeriac tart*

Courgette and Potato Fritata

{Evening Food}

Selection of British Artisan Cheeses, *peppered peach compote, homemade bread and biscuits served as platters £9.50 per person*

Selection of Cold Meats, *olives, houmous, a la greque vegetables, homemade bread and biscuits served as platters £9.00 per person*

BBQ

BBQ per person at £58.00 applies for 2011 (Min. 20 guests, Max. 100 guests).
Choose any combination of 5 dishes, 3 salads and 2 side dishes.

{Meat}

Lamb Chermoulah Kebab, *mint yoghurt dressing*

Scottish Beef Burgers, *green tomato relish*

Spiced Corn-fed Chicken

Rump of Scottish Beef

Gourmet Sausages, *braised onions*

Lamb Cutlets, *garlic and rosemary*

BBQ Pork Belly

{Seafood}

Scallop, *served in the shell*

Baked Sea Bream, *with lemon thyme*

Salmon Fillet, *honey and lime glaze*

King Prawn and Chorizo Skewer

BBQ Sardines, *tomato vinaigrette, guacamole*

Peppered Squid Brochettes, *coriander pesto*

{Vegetarian}

Spiced Tofu Brochettes

Chargrilled Assorted Vegetables

Haloumi and Courgettes Kebab

Chickpea Falafel

Barbeque Pineapple Slices

Stuffed Portabello Mushrooms

Peppers Stuffed with Quinoa

{Side Orders}

Baked Potato

Chargrilled Asparagus

Corn on the Cob

Roast Mediterranean Vegetables

Watermelon

{Salads}

Greek Salad

Tomato, Basil and Mozzarella

Baby Gem Caesar

Jersey Royal Parsley and Chive

Bowls

Gourmet Bingham signature eats served in elegant dishes with forks.
A minimum of 4 main course dishes (2 cold and 2 hot) and 2 pudding dishes
per person at £42.00 applies for 2011.

{Cold}

Chilled Pumpkin and Ginger Soup

Dressed Crab, *marinated fennel, heirloom tomato gazpacho*

Line Caught Mackerel Tartare, *beetroot, capers, horseradish*

Organic Smoked Salmon, *potato and herb salad, lemon mayonnaise*

Cured Denhay Ham, *chargrilled asparagus, smoked bacon oil*

Smoked Duck, *celeriac remoulade, dressed green beans*

Goats Cheese Salad, *spiced pear, radish and hazelnut (v)*

Buffalo Mozzarella *with confit tomatoes, basil pesto (v)*

{Warm}

Jerusalem Artichoke Velouté, *wild mushroom, truffle oil*

Smoked Haddock Risotto, *poached quail egg, pommerey mustard velouté*

Roast Lamb Cutlet, *tomato cous cous, balsamic and thyme dressing*

Confit Pork Belly, *sauerkraut, caramelised apple*

Cornish Cod, *brandade, braised leeks, pea shoots*

Sea Bream a La Grecque Vegetables, *avocado puree*

Braised Blade of Beef, *truffle mash, watercress wild mushrooms*

{Dessert}

Vanilla Rice Pudding, *spiced fig compote*

Tiramisu

Lemon Thyme Panna Cotta, *saffron poached pear*

Eton Mess



Spring & Summer Menu

Spring & Summer menu for 2011 at £54.00 for 3 courses.
£12.00 per additional course.

{Starter}

Chilled Pea and Mint Soup, goats cheese mousse, buttered girolles, herbs and flowers (c) (v)

Organic Salmon, warm salad of broad beans, peas, ricotta and watermelon (w)

Hamhock and Foie Gras Ballotine, green bean and hazelnut salad (c)

Dorset Crab Risotto, pink grapefruit, kaffir lime, thai basil (w)

Sea Bream Fillet, young summer vegetables, brown shrimp, sauce vierge (w)

Cep Tart, shaved parmesan, baby artichokes, walnut pesto (w) (v)

{Main}

Casterbridge Lamb, braised baby gem lettuce, garlic mash, black olive and tomato dressing

Glazed Suffolk Pork, braised pigs cheek, spiced lentils, apricot and ginger puree

Label Anglais Chicken, broad beans, asparagus, potato gnocchi, creamed chanterelles

Organic Salmon, saffron potatoes, braised leeks, crayfish tortellini

Atlantic Cod, crushed peas, herb pancake, clams, light basil velouté

Sweet Corn Risotto, shitake mushrooms, spring onions, coriander, maize kernels (v)

{Dessert}

Jasmine Panna Cotta, seasonal fruits, lemon verbena ice cream

Lemon Cheesecake, lemon curd, gingerbread ice cream, poached rhubarb

Peach and Almond Tart, peach jelly, raspberry ripple ice cream

Mango and Passion Fruit Parfait, citrus salad, chocolate sorbet, blood orange jelly

Bitter Chocolate Tart, candied pistachios, apricot sorbet

Hazelnut and Chocolate Marquis, natural yoghurt sorbet, glazed banana, butterscotch sauce

Tea, Coffee and Petits Fours



Autumn & Winter Menu

Autumn & Winter menu for 2011 at £54.00 for 3 courses.

Saddle of Venison £5.00 supplement, Halibut Fillet £3.00 supplement.
£12.00 per additional course.

{Starter}

Jerusalem Artichoke Soup, goats cheese royale, apple, sorrel, hazelnut vinaigrette (w) (v)

Potato Gnocchi, aged parmesan, shaved autumn truffle, lemon thyme butter (w) (v)

Corn Fed Chicken and Duck Terrine, pickled mushroom salad, truffle dressing (c)

Foie Gras Parfait, fig and apple compote, fennel and sultana sourdough (c)

Seared Organic Salmon, cockle and clam minestrone, basil pesto, extra virgin olive oil (w)

Smoked Haddock Risotto, crispy capers, chopped egg, light curry spices (w)

Roast Scallop, beetroot risotto, confit orange, horseradish velouté (w)

{Main}

Saddle of Venison, potato and celeriac gratin, quince purée, spiced chocolate dressing

Glazed Duck Breast, granny smith apple tart, creamed cabbage, celeriac and vanilla purée

Halibut Fillet, spiced roast cauliflower, honey and lime, light coconut velouté

Line Caught Sea Bass, seaweed crushed potatoes, seared scallop, shellfish bisque

Watercress Risotto, glazed heritage beetroots, black trumpettes, truffle emulsion (v)

Hazelnut Gnocchi, winter greens, fontina cheese, roast ceps, rosemary and lemon (v)

{Dessert}

Granny Smith Apple Tart, butterscotch sauce, poached pear, vanilla ice cream

Hazelnut Sponge, crème caramel, poached seasonal fruits, blackberry sorbet

Bitter Chocolate Tart, prune ice cream, red wine syrup

Fig and Pistachio Tart, orange blossom ice cream, earl grey jelly

Walnut and Honey Parfait, sauternes jelly, spiced plum sorbet

Honeycombe Rice Pudding, cinnamon ice cream, poached quince

Tea, Coffee and Petits Fours

Bespoke Tasting Menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests, offering an exquisite culinary experience.

Drinks Menu

{Champagne}

Demoiselle Vranken, <i>Brut NV (glass)</i>	£12.50
Demoiselle Vranken, <i>Brut NV Rosé (glass)</i>	£13.50
Wild Flower, <i>with Hibiscus Flower (glass)</i>	£13.00
Bellini <i>(glass)</i>	£13.00

{Aperitifs}

Royal Mojito	£13.00
Mulled Wine	£6.00
Sherry (100 ml)	£7.00
Bespoke Cocktail	from £8.50
Martinis	from £9.00
Pimm's	£6.50

{Non- Alcoholic}

Elderflower Pressé	£3.50
Pomegranate & Raspberry Pressé	£3.50
Fruit Punch	£3.50

{Champagne}

Demoiselle Vranken, <i>Brut, France NV</i>	£57.00
Billecart-Salmon, <i>Brut Réserve, Mareuil-sur-Aÿ, France NV</i>	£69.00
Veuve Clicquot Ponsardin, <i>Yellow Label, Brut, Reims, France NV</i>	£74.00
Krug Grande Cuvée, <i>Brut, Reims, France NV</i>	£235.00
Louis Roederer, <i>Cristal, Reims, France 2000</i>	£260.00

{Champagne Rose}

Demoiselle Vranken, <i>Brut, France NV</i>	£64.00
Comte Audoin de Dampierre, <i>Brut Rose, Cuvée Des Ambassadeurs, Chenay France NV</i>	£65.00
Billecart-Salmon, <i>Brut Rosé, Mareuil-sur-Aÿ, France NV</i>	£89.00
Laurent Perrier, <i>Cuvée Brut Rosé, Tours-sur-Marne, France NV</i>	£95.00

{White Wine}

Muscadet Sevre et Maine Sur Lic, <i>Domaine de la Chauvinière, France 2008</i>	£23.00
Côtes de Gascogne, <i>Domaine de Saint Lannes, France 2008</i>	£25.00
Rivaner, <i>Domaine Mathis Bastian, Luxembourg 2008</i>	£26.00
Dog Point, <i>Sauvignon Blanc, Marlborough, New Zealand 2007</i>	£43.00
Crozes Hermitage, <i>Mule Blanche, Paul Jaboulet, France 2006</i>	£54.00
Pouilly Fuisse, <i>Les Cras, Domaine Christophe Thibert, France 2007</i>	£59.00
Domaine Zind-Humbrecht, <i>Pinot Gris Calcaire, France 2007</i>	£62.00
Chablis, <i>Premier Cru, Beauvoys, Laurent Tribut, France 2007</i>	£65.00
Meursault Clos Du Cromin, <i>Chateau Boulanger, France 2007</i>	£112.00

{Red Wine}

Boira', <i>Sangiovese, Marche, Italy (Organic) 2008</i>	£25.00
Altos Las Hormigas, <i>Malbec, Mendoza, Argentina 2009</i>	£29.00
Minervois Tradition, <i>Domaine Cross, Pierre Cros, France 2007</i>	£30.00
Chianti Riserva, <i>Cantine Leonardo, Sangiovese, Tuscany, Italy 2005</i>	£36.00
Luigi Bosca, <i>Pinot Noir Reserva, Mendoza, Argentina 2007</i>	£36.00
Fleurie, <i>Domaine de Gry Sablon, Beaujolais, France 2008</i>	£38.00
Julio Bouchon, <i>Cabernet Sauvignon Reserve Especial, Maule Valley, Chile 2007</i>	£35.00
Nine Popes Charles Melton, <i>Barossa, Australia 2006</i>	£70.00
Chateau Cantenac Brown, <i>Margaux, 3rd Growth France, 1998</i>	£125.00

{Dessert Wine}

Capezzana, <i>Vin Santo di Carmignano, Italy 2003 (375ml)</i>	£54.00
Chateau Laville, <i>Sauternes, Bordeaux 2006 (375ml)</i>	£43.00

{Port}

Quinta do Infantado, <i>10 Years Old Tawny (100ml)</i>	£6.50
Taylor's, <i>20 Years Old Tawny (100ml)</i>	£11.00

This is a small selection of our wines. The full restaurant wine list is available upon request.

The vintage of the wines can change to the next available year and the price can change without prior notice.



Wedding Schedule

The following is a suggested schedule for organizing your big day... if you have the time. We have also arranged wonderful weddings in less than three weeks.

12 months to go...

- Set your date
- Book a viewing at the Bingham with the events team
- Set yourselves a budget
- Consider arranging wedding insurance
- Draw up a guest list
- Book your photographer and videographer
- Consider employing a wedding planner
- Once your date is confirmed, confirm your booking at the Bingham
- Return the signed contract
- Send a 'save the date' invitation to all your guests

11 months to go...

- Decide upon your attendants
- Decide on entertainment and theme for your wedding (we can book our recommended suppliers on your behalf)
- Begin to discuss your honeymoon and book as soon as possible

10 months to go...

- Book a florist and start to consider your options
- Order your wedding cake

9 months to go...

- Make an appointment for you and your bridesmaid(s) to try on dresses
- Sign up for and start compiling a gift list
- Order your wedding rings

8 months to go...

- Discuss the details of your ceremony i.e. readings, music, order of service
- Book your wedding day transport

7 months to go...

- Place an order for yours and your bridesmaid(s) dresses

6 months to go...

- Arrange suit hire
- Arrange meeting with your wedding coordinator to discuss menu, beverages and timings for the day

5 months to go...

- Order your stationery and order of service cards
- Order your wedding favours
- Arrange your reception décor

4 months to go...

- Buy thank you gifts for your bridesmaids, best man, ushers and parents
- Start planning your stag and hen parties
- Choose your first dance and book dance lessons if required

3 months to go...

- Apply for name change on your passport
- Buy your bridal shoes and underwear for your first dress fitting
- Send out your invitations
- Book a hair trial and arrange a consultation with a make up artist

2 months to go...

- Have your wedding dress fitting
- Order yours and your bridesmaid(s) accessories
- Check whether you need inoculations or visas for your honeymoon
- Confirm all your bookings

1 month to go...

- If the bride is planning to change her name, notify banks and official bodies
- Order your honeymoon currency
- Have your final dress fitting
- Confirm your guest numbers with the hotel
- Draw up a seating plan

1 week to go...

- Hold your wedding rehearsal
- Have a facial/massage/treatment
- Pack for your honeymoon
- Reconfirm all your bookings for the final time

1 day to go...

- Compile a time plan for your following morning
- Have a manicure (this can be arranged at the hotel)
- Spend the evening pampering yourself by relaxing in a hot bath



Planning Your Day

We normally request meetings 3 months prior to your date to arrange and finalise details. In the meantime, it is preferable to receive queries via email.

We recommend

- Offering guests 3 drinks post ceremony or upon arrival and 1 glass to toast throughout speeches.
- We recommend 2/3 of a bottle of wine to accompany the wedding breakfast.
- 1 bottle of mineral water per person.
- We advise catering for a minimum of 75% of your guests for evening food.
- We kindly request all guests vacate the terrace at 11pm.
- All loud music (live bands or discos) must finish at 11pm due to our music license. Thereafter background music can be played (supplied by the bride and groom on an ipod/cds).
- We have an in house resident DJ, that plays for all discos.
- Bands are not permitted to bring drums or their own speakers, and must connect their mixer into our sound system.

Itinerary

We suggest the following itinerary for your wedding:

- | | |
|-------|--|
| 14.00 | Guests arrive |
| 14.30 | Ceremony |
| 15.00 | Champagne, canapes and photographs |
| 16.30 | Wedding Breakfast |
| 19.00 | Speeches |
| 19.30 | Evening reception, dancing |
| 21.00 | Evening food |
| 23.00 | End of music license. Guests to vacate the terrace |
| 00.00 | Bar closes |
| 00.30 | Carriages |

Booking

We can hold a provisional booking for 2 weeks. Within this time period we require the room hire to be paid as a non-refundable deposit, thus confirming your booking. After two weeks the provisional booking is automatically released.

Bedrooms 2011

15 Bedrooms are available, each designed in a classic contemporary chic style. River Doubles have views of the Thames and whirlpool baths. Superior River Doubles also offer more space. Rooms are fully air-conditioned, with all mod cons. Rates are per room per night inclusive of VAT.

3 Superior River Doubles from £275.00

4 River Doubles from £240.00

1 Large Double from £210.00

5 Doubles or Twins from £180.00

3 Queen Singles from £160.00

Group Booking Cancellation Policy

The events team can make a group booking of 5 or more bedrooms at the time of confirming your event/wedding. A non-refundable deposit of £100.00 per room is required at the time of booking. The remainder of the bedroom charge will be transferred to your final event bill.

If your guests will be paying for their bedrooms, they can settle their bills on departure and your deposit will be transferred to your final bill.

For any cancellations of the whole group less than 2 months prior, the full accommodation charge is applicable.

Alternatively, your guests can book individually on a first come first served basis with the bedroom reservations team, at the agreed function rate, guaranteeing rooms with a credit card for which the cancellation policy is: Within 48 hours prior to arrival £100.00 cancellation fee. Within 24 hours or no shows 100% charge of first night's accommodation.

Please note that we cannot hold group bookings on a provisional/non-confirmed basis. Check in is from 3.00pm and checkout is 11.00am.

Car Parking

Car parking is subject to availability. 8 car parking spaces at £10.00 per space are available, across the road from the hotel. 20 car parking spaces are available at the Main Poppy Factory Car Park at £100.00 (Saturdays & Sundays only). 8 car parking spaces are available at the Main Poppy Factory Car Park at £50.00 (Fridays from 13.30pm only).

Payment, Terms & Conditions

Full payment of the room hire is required as a non-refundable deposit to confirm a reservation, together with a signed copy of our contract. Thereafter, full payment of the food and drink bill and any other known costs to be settled one month prior to the event.

An 8% service charge is added to your final food and drink bill.

We require credit card details to be given as guarantee for all other expenses incurred on the day. If the full amount is not settled on the day of the event by any other cardholder, the outstanding balance will be charged to the card whose details we hold as guarantor.

No food may be bought from outside with the exception of Wedding, Christening or other celebration cakes.

All menus and prices are subject to change.

Corkage is £25.00 per a bottle of Champagne and £20.00 per a bottle of wine.

Entertainment/decoration must be approved by the Bingham and music must finish by 11pm. As the hotel is in a residential location, music must stay below 80 decibels with windows closed (enjoyable loud disco).

Any damage to hotel property is the responsibility of the hosts and is charged accordingly. The hotel reserves the right to remove any member of your party.

Fireworks are not permitted.

Useful Contacts

{Cakes}

Cakes 4 Fun 020 8785 9039 www.cakes4fun.co.uk

The Vanilla Rainbow Bakery 078 8768 3706 www.vanillarainbow.co.uk

{Flowers}

Roseberg 020 8605 3441 www.roseberg.co.uk

Zita Elze Flowers 020 8940 0040 www.zitaelze.com

{Magic}

Robert Fox 078 3220 8298 www.robertfox.net

{Music}

Fiona Olive Smith (Operatic Duos or Ensembles) 077 7063 1431
www.oysteropera.com

Gais Scott (Jazz Trio) 078 3674 1188

Georgia Mancio (Jazz Duo £400.00 - £500.00) 079 7029 4372
www.georgiamancio.com

Giles Mall (Juke Box £385.00) 020 7771 2464 www.jukeboxhire.co.uk

Rebeca Jones (Harpist from £250.00) 079 7319 5371

Rhian Hanson (Harpist £225.00 - £375.00) 078 8181 6186

Steve Lewis (DJ) 020 8882 2907

{Photography}

Dan Johnson 01892 667887 www.danjohnsonphoto.co.uk

Julia Boggio 020 8543 3349 www.juliaboggiophotography.com

Sarah Critchlow 078 0143 2051 www.critchlowphotography.co.uk

Sarah Owen 078 5212 1703 www.sarahowenphotography.co.uk

Timeless Pictures 077 1480 3312 www.timelesspictures.co.uk

Will Dolphin 079 7028 6061 www.willdolphinphotography.co.uk

{Registry Office}

1 Spring Terrace, Richmond, Surrey TW9 1LW
020 8940 2853 or 020 8940 2651

{Stationery}

Amoretti 020 7558 8096 www.amoretti.co.uk

{Videography}

Julia Boggio 020 8543 3349 www.juliaboggiophotography.com



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Image: Pg 22-23 Will Dolphin
Image: Pg 26 Dan Johnson

