

PAESAN

WEDDINGS &
SPECIAL EVENTS

OUR STORY....

Italian Kitchen & Bar in the heart of Clerkenwell since 2013

Being Italian, we take great pride in our food and cooking the traditional way, with our chefs on show for all to see.

Our head chef Manuel draws influence from all regions of Italy to create our seasonally changing menus.

At Paesan, we believe there's nothing more important than family, friends and food and that's why our passion and love goes into everything we do.

Simple, authentic dishes served by our passionate staff; we welcome everyone into the Paesan Family.

Opentable Dinners Choice Winner

Shortlisted for 'MENU OF THE YEAR' Cateys

Nominated for 'Best Restaurant Design' at the Restaurant & Bar Design Awards

YOUR SPECIAL DAY....

Celebrate your wedding with a traditional Italian Feast in our beautiful rustic restaurant & bar in the heart of the Clerkenwell, for a truly magical day.

Our main dining area can host up to 70 guests with our delectable buffet menu or dine in comfort with our fabulous four course feast menu. To keep the party going after dinner, we have an intimate basement bar where you can drink and dance the night away. We will take care of everything, from decorations* to wedding cakes, leaving you to relax and enjoy your special day at Paesan.

PAESAN EVENTS ORGANISER

Paola Vinciguerra
paola@paesanlondon.com
020 7837 7139

**decorations to be agreed & does not include flowers*

BUFFET MENU

A sample of our buffet style menu

ANTIPASTI MISTI

Platters of smoked and cured meats, roasted vegetables,
olives, seafood, cheeses and house baked breads

FREDDI

Poached salmon, king prawns and lemon ailoli
Porchetta - herb roast suckling pig
Slow roasted tomato & ricotta cheese cake

CALDI

Pollo alla cacciatora - chicken with olives, peppers & tomatoes
Pumpkin tortellini with pecorino cream
Parmigiana di Melanzane (v)

Mixed salads, wild greens, rosemary & garlic new potatoes

DOLCE

Selection of Italian desserts and pastries
or Torta Nuziale, our traditional Italian wedding cake

FEAST MENU

A sample of our sit down four course feast menu

PROSECCO & CANAPÉS

Served with a selection of hot and cold canapés

ANTIPASTI

Burrata with aubergine caponata

Insalata frutti di mare - Octopus, prawns & mussel salad

Carpaccio di Manzo - fillet of beef with rocket and parmesan

SECONDI

Roast fillet of beef with a Barolo & truffle glaze

Branzino puttanesca - seabass with a tomato, anchovy, olive & capers

Parmigiana Melanzane - roasted aubergines, tomato & Mozzarella

parmesan potato gratin & wild greens

DOLCI & FORMAGGI

Torta Nuziale with a glass of iced limoncello

Selection of regional cheeses with apple & truffled honey

FEAST MENU

some other feast menu options

SECONDI

Salmone - baked salmon, smashed peas, pesto crust

Rana pescatrice - roasted monk fish with parma ham & sage

Aragosta - Herb crusted lobster, mixed seafood with prosecco cream

Maiale - roast pork belly, castelfranco lentils & soffritto

Pollo alla diavola - roasted baby chicken with rosemary & chilli

Agnello con peperonata - roasted lamb with a sweet pepper stew

Risotto funghi - wild mushroom, parmesan (v)

Tortelloni - pumpkin, ricotta and pecorino (v)

CONTORNI

Rosemary and garlic baked new season potatoes

Parmesan and truffle potato gratin

Roasted seasonal root vegetables | Wild greens with garlic & chilli

DOLCI

Tiramisu

Torta di polenta al limone - Lemon & polenta cake with mascarpone

Pannacotta ai frutti di bosco - Italian vanilla cream with seasonal fruits

Budino al cioccolato - warm melting chocolate pudding

Macedonia - fresh fruit salad

BAR FOOD PACKAGES

available

perfect party nibbles for our bar & receptions

HOT CANAPÉS

Arancini (v)

Polenta fries (v)

Spedini di salsiccia - chargrilled italian sausage skewers

Spedini di pollo - garlic & herb chicken skewers

Stuffed mushrooms spinach, garlic, parmesan (v)

COLD CANAPÉS

Bruschetta mista

Caprese skewers (v)

Ciabatta bites - mozzarella and prosciutto

Piadina fontina - cheese & pesto (v)

(Choose up to 6)

DRINK PACKAGES

available

tailor make your own party menu

RED WINE

Montepulciano D'Abruzzo 'Poggio ai Santo' *Abruzzo*
Sangiovese di Todi 'Cantina Todini' *Umbria*
Malbec 'Terra Musa' *Veneto*

WHITE WINE

Pinot Grigio Contro Corrente 'Terra Musa' *Veneto**
Sauvignon Blanc, Basaltik 'La Cappuccina' *Veneto**
Gavi di Gavi Docg 'La Chiara' *Piedmonte*

PAESAN COCKTAILS

Espresso Martini | Pornstar Martini
Negroni | Americano | Aperol Spritz | Rossini
Bellini | Amaretto Sour | Limoncello Sprit

BRONZE PACKAGE

up to 100 guests

Private Restaurant Hire
Buffet Feast Menu
Half bottle of prosecco/wine
Rustic Wedding Decorations
Wedding Cake
Customised Music Play list

Price from £55pp

Monday to Sunday 11am to 4pm from £3,000
Sunday to Thursday 5pm to 12am from £5000
Friday and Saturday 5pm to 12am from £7,000

SILVER PACKAGE

up to 70 guests seated

Private Restaurant Hire
Four Course Feast Menu
Half bottle of prosecco/wine
Rustic Wedding Decorations
Wedding Cake
Customised Music Play list

Price from £70pp

Monday to Sunday 11am to 4pm from £3,000
Sunday to Thursday 5pm to 12am from £5000
Friday and Saturday 5pm to 12am from £7,000

GOLD PACKAGE

up to 70 guests seated & Bar

**Private Restaurant Hire
Four Course Feast Menu
Half bottle of prosecco/wine
Rustic Wedding Decorations
Wedding Cake
Customised Music Play list**

Price from £70pp

Evening Bar Canapés £15pp

Private entertainment bookings (optional): dj, magicians, cabaret, etc.

Sunday to Thursday 12pm-4pm/Bar 4pm-1am from £5,000

Friday and Saturday 12pm-4pm/Bar 4pm-1am from £7,500

Restaurant and Bar private hire all day from £8,000

**PAESAN
2 EXMOUTH MARKET
CLERKENWELL
LONDON
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020 7837 7139
paesanlondon.com

