

PATCH EVENTS

BESPOKE WEDDING PROPOSAL



About Us

20 Years of Turning Passion into Unforgettable Gatherings.

At Patch Events, we believe your wedding should be more than just a day—it should be an experience.

Effortlessly stylish, seamlessly planned, and filled with unforgettable moments, every celebration we host is as unique as the couple at its heart.

Whether you're dreaming of an intimate gathering or a lively party for all your favourite people, our team is here to bring your vision to life with creativity, care and a personal touch.

From the first toast to the final dance, we're dedicated to making your big day unforgettable—for all the right reasons.

The Venue

A unique wedding venue in the heart of the City—where your day feels truly one of a kind.

Just a short stroll from the iconic St. Paul's Cathedral, Patch St. Paul's offers a vibrant, contemporary setting for weddings with personality. With bold design, warm lighting, and a sociable, stylish atmosphere, it's the perfect place to celebrate your love in unforgettable style.

Whether you're planning a chic city ceremony, a modern drinks reception or a night of dancing and celebration, Patch St. Paul's brings energy, flair, and outstanding service to every moment of your special day.



Why Couples Love Us

- Versatile Spaces – al fresco receptions, standing receptions, intimate dinners, and unforgettable parties.
- Tailored Menus & Drinks Packages – created by our chefs and mixologists, with a complimentary tasting session for all confirmed bookings.
- Entertainment – DJs with complete PA & AV, Live Music, , In house Photo Booth, Games Room & more.
- All Day Hire & Late License – celebrate from 12noon until 2am
- Flexible Capacities - We can accommodate party sizes from 30 to 300 for standing receptions and from 20 to 120 for sit down dinners

WEDDING MENU



CANAPES

Baby Aubergine Bites (GF, VE)
Tahini, micro herbs

Filo Wrapped Prawns
Sweet Chilli Sauce

Nduja Croquette
Paprika Sauce

Pea Veloute'
Crispy Parma Ham

Polenta Cake (GF, V)
Blue Cheese Cream

Smoked Chicken Bruschetta
Apple & Sultana Chutney

Smoked Salmon Blini
Crème Fraiche

Tomato & Mozzarella Tart (V)
Toasted Pine Nuts

STARTERS

Barbary Duck & Cognac Terrine
Toasted Brioche & Red Onion Marmalade

Roasted Vine Tomato Soup (GF, V)
Young Spinach Leaves

Salt & Pepper King Oyster Mushroom (VE)
Thai Chilli Sauce

Smoked Salmon & Chive Roulade (GF)
Honey & Lemon Dressing With Caper Pop Corn

MAINS

Globe Artichokes & Fig Tart (V)
Wild Micro Salad, Roasted Vine Tomato Sauce & Parmesan

Grilled Salmon Medallions
Cumin risotto & Crab Velouté

Marinated Pork Tenderloin
Black Pudding Mash, Savoury Apple Tart & Calvados Sauce

Roasted Corn-Fed Chicken Breast
Filled With Tomato & Basil Mousse, Warm Kohlrabi & Beetroot Salad, Roasted Pepper Coulis Dressing

Sweet Potato & Pineapple Curry (GF, VE)
Mild Malaysian Curry Served With Saté Infused Rice

Wild Mushroom Risotto (V)
Rocket & Parmisan Salad, Vegetarian Jus

DESSERTS

Baked Cheesecake
Summer Fruit Compote

Dark Chocolate Pot (GF)
Berry Chantilly

Glazed Lemon Tart
Lime Sorbet

Orange Glazed Pecan Tart
Espresso Chantilly

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. Food prepared on the premises may contain eggs, wheat, peanuts and nuts. Please inform us should you have any food allergies or intolerance.

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