

Private Dining,
Weddings & Events
at Spring

Spring

Located in the arts and cultural heart of London, Spring brings warmth and elegance to an airy dining space within the iconic Somerset House. At Spring, food is celebrated for its conviviality and the simple joyfulness of sharing seasonal produce. We are incredibly fortunate to have established a unique relationship with Jane Scotter of Fern Verrow biodynamic farm whose beautiful produce graces our tables throughout the year. The food itself is cooked by a team of people who are passionate about what they do and who feel truly privileged to work with such beautiful ingredients. We hope to create an experience that not only sings on the plate but lingers in the memory.



Events

Our restaurant is available for exclusive hire. We can accommodate 116 people for a sit-down dinner or 150 for a standing drinks reception.

For more intimate occasions, our private dining room can accommodate up to 36 guests for breakfast, lunch or dinner.

Both spaces offer the same warm and considered service, simple, seasonal and produce-driven food as the main dining room, in a more private and intimate setting.

The Salon sits in an enclosed interior atrium, allowing for dining throughout the year. Cloaked with flora and fauna designs by acclaimed landscape designer Jinny Blom, the garden is a truly special dining room. Our floristry partners can work with you to create bespoke flowers for your event, or we have our own beautiful flowers from Fern Verrow farm in Herefordshire. Use of the room would be subject to the main dining room reservation times and allocations.





Weddings

From intimate ceremonies and rehearsal dinners in The Salon to larger receptions taking over the main dining room, Spring can accommodate a range of wedding celebration styles and sizes. Your event coordinator will work with you to tailor details around your specific requirements.

Should you wish to take photographs within the grounds of Somerset House – including in The Edmond J. Safra Fountain Court with its 18th-century architecture and iconic dancing fountains – the team will be happy to make a request on your behalf.*

**Please note, holding an event at Spring does not guarantee access to areas other than in the restaurant. Permission for photography outside the restaurant premises needs to be granted by Somerset House.*





Wedding Venue Capabilities

- * Spring holds a ceremony license and can accommodate approximately 40 people (seated) or up to 80 people (standing) for wedding ceremonies in The Salon
- * The Salon can fit a dance floor of 14 x 14 ft or 16 x 16 ft
- * For exclusive-use reservations, there are no noise restrictions and your events coordinator will happily provide details of our preferred suppliers for AV equipment
- * The restaurant can accommodate roaming bands depending on the size of your event or DJ's and live bands can be situated in The Salon – we recommend up to a 5-piece band for best use of space





Skye Gyngell

Originally from Australia, Skye Gyngell is now one of Britain's most respected and acclaimed chefs. After initially training in Sydney and then Paris, Skye moved to London to work at The French House and with a number of high-profile private clients before taking on the role of head chef at Petersham Nurseries. It was here at Petersham that Skye became renowned for her distinctively seasonal, elegant cooking, creating dishes inspired by what she saw growing and blossoming around her.

Food

Skye's acclaimed pared-back style of cooking allows every ingredient to speak for itself. Our menus change regularly to make use of produce in its peak. Sample menus can be viewed on [our website](#).

For exclusive hire events, your event coordinator will discuss any requirements with you and Skye and her team will personalise your menu before providing a complimentary tasting for up to four guests.





Service

We believe that food is but one element of a truly memorable meal. The 'whole' experience must be considered and a wonderful room as well as warm, informed and efficient service is very important to us. Our experienced team will provide detailed and engaging service to ensure that all guests are welcomed as soon as they arrive and leave feeling well taken care of.



Decoration

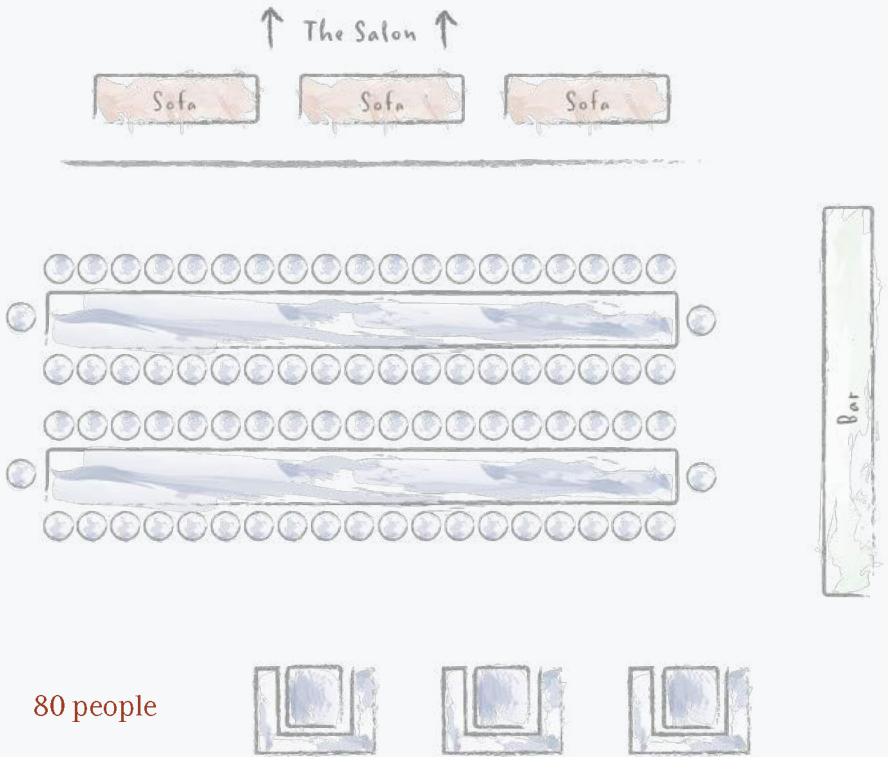
The room will be dressed with 100% linen and we can happily write placement cards for your guests. Should you wish to tailor your room decoration further we would be more than happy to put you in touch with one of our preferred suppliers. Whilst we do not provide any seasonal decorations, we are delighted to recommend trusted suppliers who have been hand-picked as we feel they are the best in their field and provide excellent quality of service.





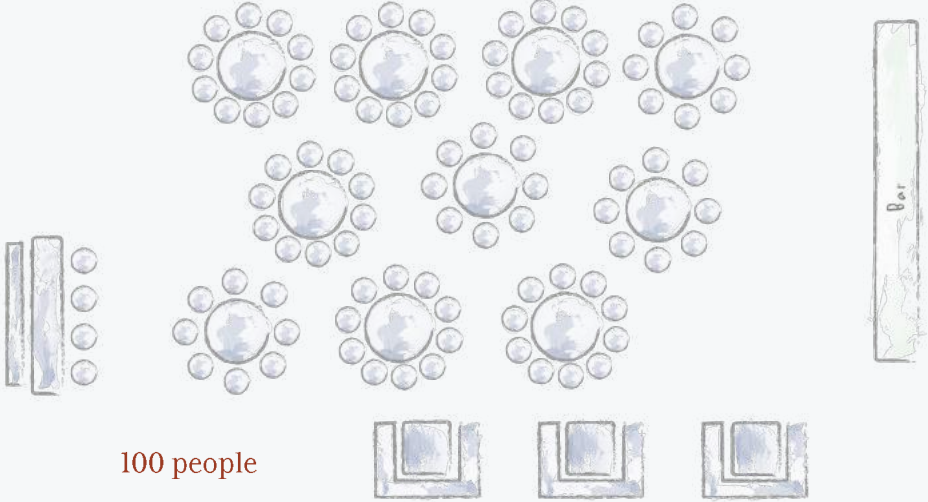
Table Configurations

Our in-house event coordinator will work with you to determine the ideal setup for your requirements. The following table plans are just a few examples of how the main dining room may be configured.



↑ The Salon ↑

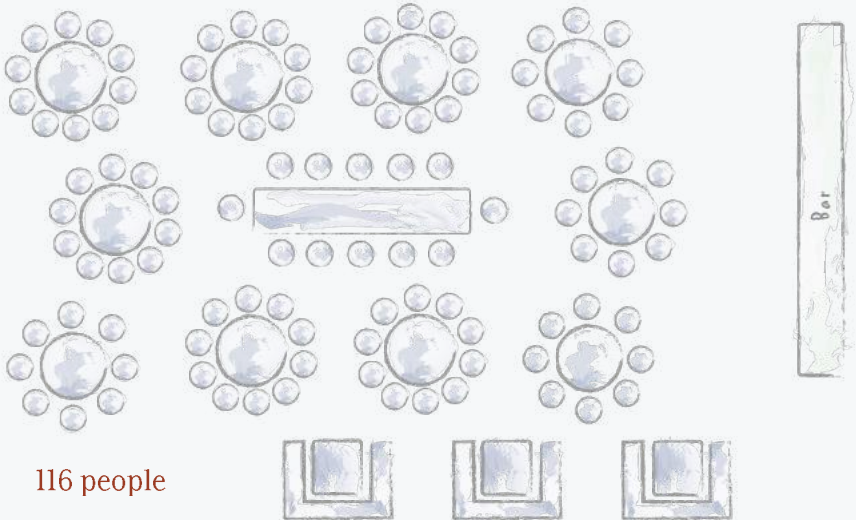
Sofa Sofa Sofa



100 people

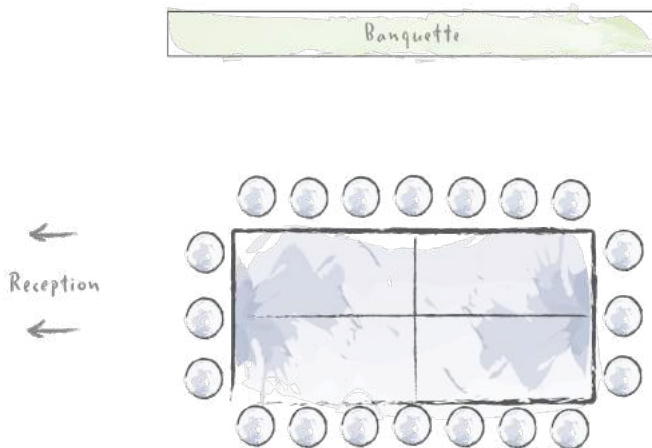
↑ The Salon ↑

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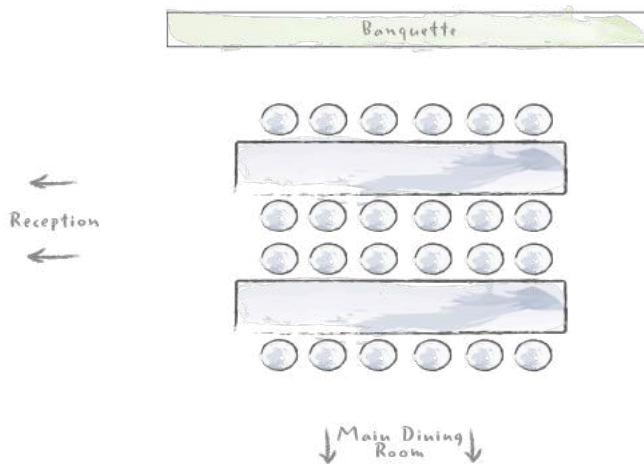
116 people

The Salon



Up to 20 people

↓ Main Dining Room ↓



21-32 people





Event Times

Breakfast

Arrival: 9:00am

Last breakfast sitting: 10:00am

Ends: 11:00am

Lunch

Arrival: 12:00pm

Last lunch sitting: 1:30pm

Ends: 4:00pm

Dinner

Arrival: 5:30pm

Last dinner sitting: 8:00pm

Ends: 1:00am (last beverage order 12:30am)

Sustainability Commitment

The way we cook at Spring is defined by the ethos that the very best tasting food is locally and responsibly grown, but our commitment to sustainability goes far beyond the producers we source from— it lies at the heart of everything we do. In addition to our partnership with Fern Verrow, a certified biodynamic farm in Herefordshire, our sustainability initiatives include our Scratch menu designed to decrease food waste and increase awareness of this important issue and our elimination of single-use plastic throughout the restaurant, a process we completed in 2019. Skye Gyngell is often seen as a pioneer for environmental issues, focusing on responsible consumerism in the hospitality industry, and with the backing of the team at Spring she hopes to make a small impact on increasingly topical and pressing environmental challenges.





Gifts from Wildsmith

Named after the progressive botanist, William Walker Wildsmith who created the gardens and arboretum at Heckfield Place in Hampshire, Wildsmith Skin is an innovative skincare range driven by all-natural, high performing ingredients.

From their award-winning Nourishing Cleansing Balm and Radiance Polisher to their Biocompostable Gift Set containing refillable and recyclable Hand Wash and Hand Lotion, the sustainably made and packaged products are elegantly presented with a personal gift note from you – perfect for any occasion.

For further information on gifting the Wildsmith Skin range for your event, please speak with your event coordinator.



Heckfield Place

Set on 400 acres of secluded Hampshire landscape, Heckfield Place is a Georgian family home lovingly restored from its classical origins and reweven into a luxury hotel. The house, grounds, and estate are the perfect setting to unwind after the excitement of planning your wedding. If you're looking to take a shorter break straight after tying the knot, we can put you in touch with the team at Heckfield Place who will help you to plan your perfect escape.

Contact Us

Our events team would be delighted to answer
any questions you may have.

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