

THE REST OF
YOUR LIFE
starts here

PARK HYATT LONDON RIVER THAMES



Where it begins

Every love story needs the perfect setting – and this is yours. At Park Hyatt London River Thames, you will find a breathtaking backdrop where elegance meets emotion, and sweeping views of the Thames frame every moment beautifully.

From intimate celebrations to grand affairs for up to 580 guests, our flexible event spaces adapt seamlessly to your dream wedding with effortless grace. From exquisite menus by award-winning chefs to tailored décor and flawless service, every detail is designed thoughtfully around you.

With 203 luxurious rooms and suites and a dedicated wellness floor, guests can relax in style – while you enjoy every second, knowing our expert team is bringing your day to life exactly as you imagined.





GETTING READY

Where the butterflies flutter, the laughter begins, and the day starts to feel real. At Park Hyatt London River Thames, your getting ready moments are as beautifully considered as the celebration itself.

A SPARKLING START

Imagine a sunlit suite, a glass of champagne within reach, your closest friends by your side – and just the right mix of calm and excitement in the air. Slipping into your dress, adjusting a tie, or taking a quiet moment before it all begins—we make sure your day starts with fun and a little sparkle.

Say yes

The walk, the vows, the kiss. The moment everything changes. Your ceremony takes place in a setting that feels as meaningful as the promises you are making. All eyes may be on you – but every detail, every emotion-filled moment, is carefully handled by us.

Take it in. This is your beginning.





Your bespoke menu

Our tailored menus suit every occasion—refined celebrations and laid-back gatherings alike—offering something for every style and every guest. Crafted by our incredible culinary team chefs using seasonal ingredients and elegant presentation, each option delivers just the right touch of indulgence.

We bring a sense of occasion to every course. Imagine a live caviar station, or an expertly carved Peking Duck for your wedding party.

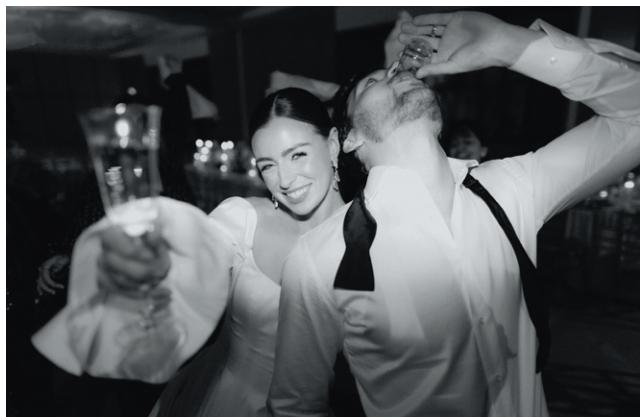
LET THE DRINKS FLOW

Add signature cocktails, a whisky trolley, or a late-night shots parade. At Park Hyatt London River Thames, keeping glasses full and spirits high is simply how we celebrate.



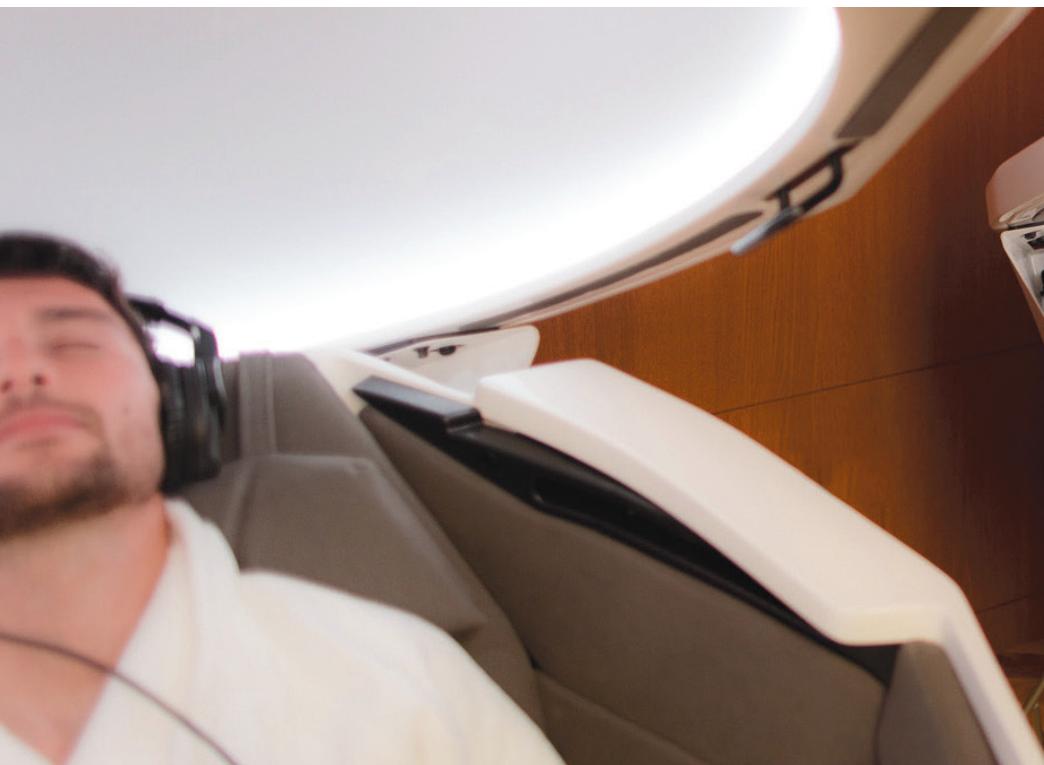
The night is yours

When the formalities wind down and the heels come off, it is time to really celebrate. Keep the energy high with music, and a room full of your favourite people. The private lounge at TAMISÉ is a hidden gem offering glittering views of the River Thames and London city. With late-night bites or a full-on dance floor with a DJ, we will set the perfect scene. Because the best day of your life deserves an unforgettable night to match.



ENJOY A HOTEL WITH BENEFITS

At Park Hyatt London River Thames, weddings come with thoughtful extras to make your day even more special. Enjoy a bridal honeymoon suite, guest rate discounts, early check-in, late check-out for the newlyweds, and a Spa pass to help you unwind.





Wedding experience

Designed for a bride and groom with elegant taste. Allow our wedding specialists to create a perfect moment you will treasure and enjoy sharing with your loved ones.



PACKAGE INCLUDES:

£185 per person

RECEPTION

Two glasses of Champagne

Five canapés

DINNER

Three-course set menu

Half a bottle of sommelier choice wine

Petit fours with tea and coffee

Classic Park Hyatt crockery, cutlery and linen

ACCOMMODATIONS

Suite for the couple

Guaranteed early check in and late check out for the couple *

Special discount on guest rooms for all wedding guests *

* Subject to availability. Minimum numbers apply.



Drinking and dining

CANAPÉS

Choose five

HOT

- Peking Duck Croustade with Cucumber and Hoisin Sauce
- Yuzu-Marinated Scallops with Apple Wasabi Jelly
- Compressed Watermelon with Whipped Ricotta and Olive Dust (v)
- Salmon Tartare with Rice and Seaweed Crisp and Salmon Roe
- Truffle and Baron Bigod Cheese Sphere with Truffle Aioli (v)
- Grass-Fed Beef Tartare with Toasted Brioche and Onion Gel
- Beetroot-Cured Salmon Blinis with Gin Gel
- Duck Foie Gras Gougères

COLD

- Spiced Venison Kofta with Labneh and Venison Jus
- Short Rib Croquette with Black Garlic Aioli
- Slow-Roasted 5-Spice Pork Belly, Orange and Apple Purée
- Lobster and Corn Beignet with Sauce Royale
- Aromatic Duck Spring Rolls
- Wild Mushroom Tartlet with Sticky Sauce and Pickled Ginger (vg)
- Prawn Spring Rolls with Chilli Sauce
- Chicken Coronation Filo Pastry Pie with Mango Chutney Gel
- Parmesan and Chive Churros (v)

Allergens: V – Vegetarian, Vg – Vegan

Should you have any dietary or allergen requirements, please do inform our team.

Drinking and dining

PLATED MENU

Please select one starter, one main, and one dessert

STARTER

- Cured torched mackerel, egg gribiche, dill emulsion, cucumber
- Creamy ricotta, white asparagus, wild garlic sauce (V)
- Grilled native lobster tail, plum, laksa sauce
- Dorset crab tart, seaweed crisp, watercress cream
- Foie gras terrine, poached rhubarb, rhubarb shavings
- Ham hock terrine, piccalilli cream, pickled vegetables
- Glazed vegetable tart, Parmesan foam (V)
- Beetroot textures, Goat cheese mousse, radicchio (V)
- Gin cured salmon, herb crème fraiche, squid ink tuile
- Creamy hummus, heritage baby carrots, sesame and pine nuts (Vg)

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MAIN

- Herbed lamb rack, lovage mash potato, olives
- Grass fed dry aged beef fillet, asparagus, sautéed girolles, red wine jus
- Wild mushroom stuffed cornfed chicken supreme, carrot puree, chicken sauce
- Pan seared turbot, confit fennel, fennel puree, fish reduction
- Golden crispy sea bass, bacon spinach and pea stew
- Atlantic cod fillet, potato gnocchi, pea velouté, sea fennel
- Tender lamb rump, borlotti beans and peas, rainbow chard
- Pan seared duck breast, potato anna, braised radicchio, blackberry jus
- Beef Wellington, potato mouseline, honey glazed baby carrots
- Curried cauliflower steak, coconut yogurt, tahini cream, crunchy sourdough (Vg)

DESSERT

- Chocolate triple, rich chocolate sponge, whipped ganache, guanaja ice cream (V)
- Hazelnut vanilla mousse, vanilla mousse, hazelnut sponge, praline crunchy (V)
- Lemon meringue tart, morello cherry compot, lemon curd, Italian meringue (V)
- Choux to fill, timut pepper, raspberry and rose rea whipped ganache, raspberry compote (V)
- Mandarin jivara mousse, jivara milk chocolate mousse, mandarin confit, madeleine sponge (V)
- Eaton mess, citrus jelly, crispy meringue, orange and grapefruit (V)
- Fruit salad, lemongrass lime infusion, tropical fruit, mint sorbet (Vg)

Tea, coffee, herbal infusions and petits four

Wine list

CHAMPAGNE

NV Billecart-Salmon Brut
Floral notes and aromas of fresh fruits and ripe pears

WHITE WINE

2023 Touraine Sauvignon Blanc, Domaine Joel Delaunay
Loire, France
100% Sauvignon Blanc

2021 Krakhuna, Vachnadziani Winery (V)
Imereti, Georgia
100% Krakhuna

2023 Dolomiti Pinot Grigio, Franz Haas (V)
Montagna, Italy
100% Pinot Grigio

RED WINE

2020 Rioja Crianza, Vina Salceda
Rioja, Spain
85% Tempranillo, 12% Garnacha, 3% Graciano

2022 Kaiken Classico, Malbec (V)
Mendoza, Argentina
100% Malbec

2021 Valpolicella Ripasso Arco dei Giovi, Sartori (V)
Veneto, Italy
55% Corvina, 25% Corvinone, 15% Rondinella, 5% Croatina

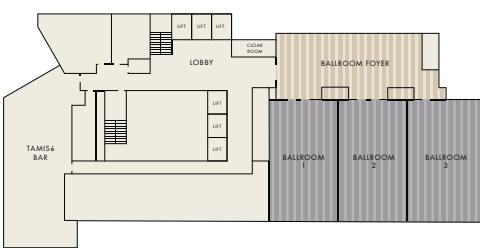
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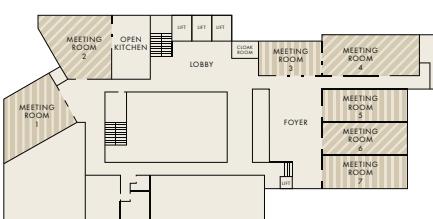
Capacities and plans

From intimate salons to a grand ballroom, explore our flexible spaces designed for every kind of celebration. Our layout guide helps you visualise how each room can be styled to suit your day whatever your guest list looks like.

FLOOR 2



FLOOR 1 M



ROOM NAME	DIMENSIONS L x W x H	AREA	BANQUET	RECEPTION	THEATRE	CABARET	CLASSROOM	BOARDROOM	U-SHAPE	HOLLOW	SQUARE
			80	150	180	180	180	180	180	180	180
ROOM CAPACITIES											

FLOOR 2

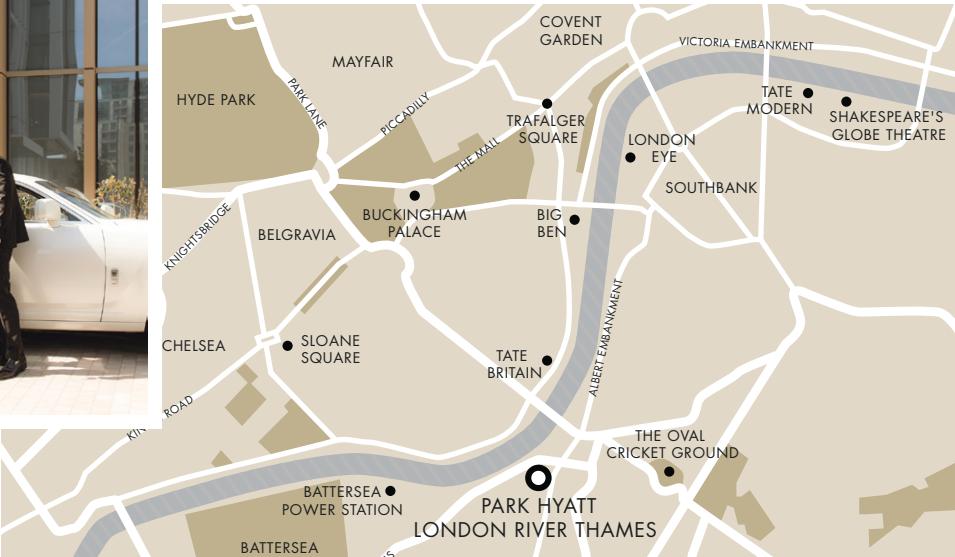
Ballroom	30 x 17 x 4.3 m 98.4 x 55.8 x 14.1 ft	510 m ² 5490 ft ²	430	610	500	272	238	340	88	104
Ballroom 1	10 x 17 x 4.3 m 32.8 x 55.8 x 14.1 ft	170 m ² 1830 ft ²	110	190	140	88	56	96	40	48
Ballroom 2	10 x 17 x 4.3 m 32.8 x 55.8 x 14.1 ft	170 m ² 1830 ft ²	110	190	140	88	56	96	40	48
Ballroom 3	10.5 x 17 x 4.3 m 32.8 x 55.8 x 14.1 ft	180 m ² 1921 ft ²	120	210	160	96	70	96	40	48
Foyer	22 x 9.5 x 4.8 m 98.4 x 55.8 x 14.1 ft	209 m ² 2250 ft ²	80	220	170	40	40	44	—	—
Ballroom + Foyer	30 x 20.5 x 4.8 m 98.4 x 87 x 15.7 ft	795 m ² 8557 ft ²	510	830	—	—	—	—	—	—

FLOOR 1 M

Meeting Room 1	9.6 x 8.2 x 2.9 m 31.5 x 26.9 x 9.5 ft	78 m ² 847 ft ²	30	70	70	24	12	16	14	20
Meeting Room 2	9.0 x 8.7 x 2.9 m 29.5 x 28.5 x 9.5 ft	78 m ² 843 ft ²	40	70	63	24	18	12	16	20
Meeting Room 2 + Open Kitchen	12.4 x 9 x 2.9 m 40.7 x 29.5 x 9.5 ft	111 m ² 1201 ft ²	—	90	—	—	—	—	—	—
Meeting Room 3	8.5 x 5.3 x 2.4 m 25 x 17.4 x 7.9 ft	45 m ² 485 ft ²	20	33	42	16	6	12	—	—
Meeting Room 4	12.8 x 6.0 x 2.4 m 42 x 19.7 x 7.9 ft	76 m ² 827 ft ²	40	55	73	24	20	20	—	—
Meeting Room 5	11.5 x 4.7 x 2.4 m 37.7 x 15.4 x 7.9 ft	54 m ² 582 ft ²	20	43	43	16	16	12	—	—
Meeting Room 6	11.5 x 4.7 x 2.4 m 37.7 x 15.4 x 7.9 ft	53 m ² 569 ft ²	20	43	43	16	16	12	—	—
Meeting Room 7	11.5 x 4.7 x 2.4 m 37.7 x 15.4 x 7.9 ft	55 m ² 588 ft ²	20	43	43	16	16	12	—	—
Meeting Room 3+4	21.3 x 5.3 x 2.4 m 70 x 17.4 x 7.9 ft	113 m ² 1218 ft ²	72	115	—	—	—	—	—	—
Meeting Room 5+6+7	14 x 11.5 x 2.4 m 45.9 x 37.7 x 7.9 ft	161 m ² 1733 ft ²	80	145	168	48	48	48	30	36
Meeting Room 5+6+7+Foyer	18 x 15 x 2.4 m 59.1 x 49.2 x 7.9 ft	270 m ² 2906 ft ²	—	190	—	—	—	—	—	—
Meeting Room 3+4+5+6+7+Foyer	21.3 x 20 x 2.4 m 70 x 65.6 x 7.9 ft	426 m ² 4585 ft ²	—	320	—	—	—	—	—	—

Perfectly located

Perfectly positioned along the River Thames, this destination offers a rare blend of tranquillity and city buzz. Just minutes from London's iconic landmarks—yet tucked away enough to feel like your own private retreat—it truly delivers the best of both worlds.



Start planning your dream wedding

We would love to hear from you.

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