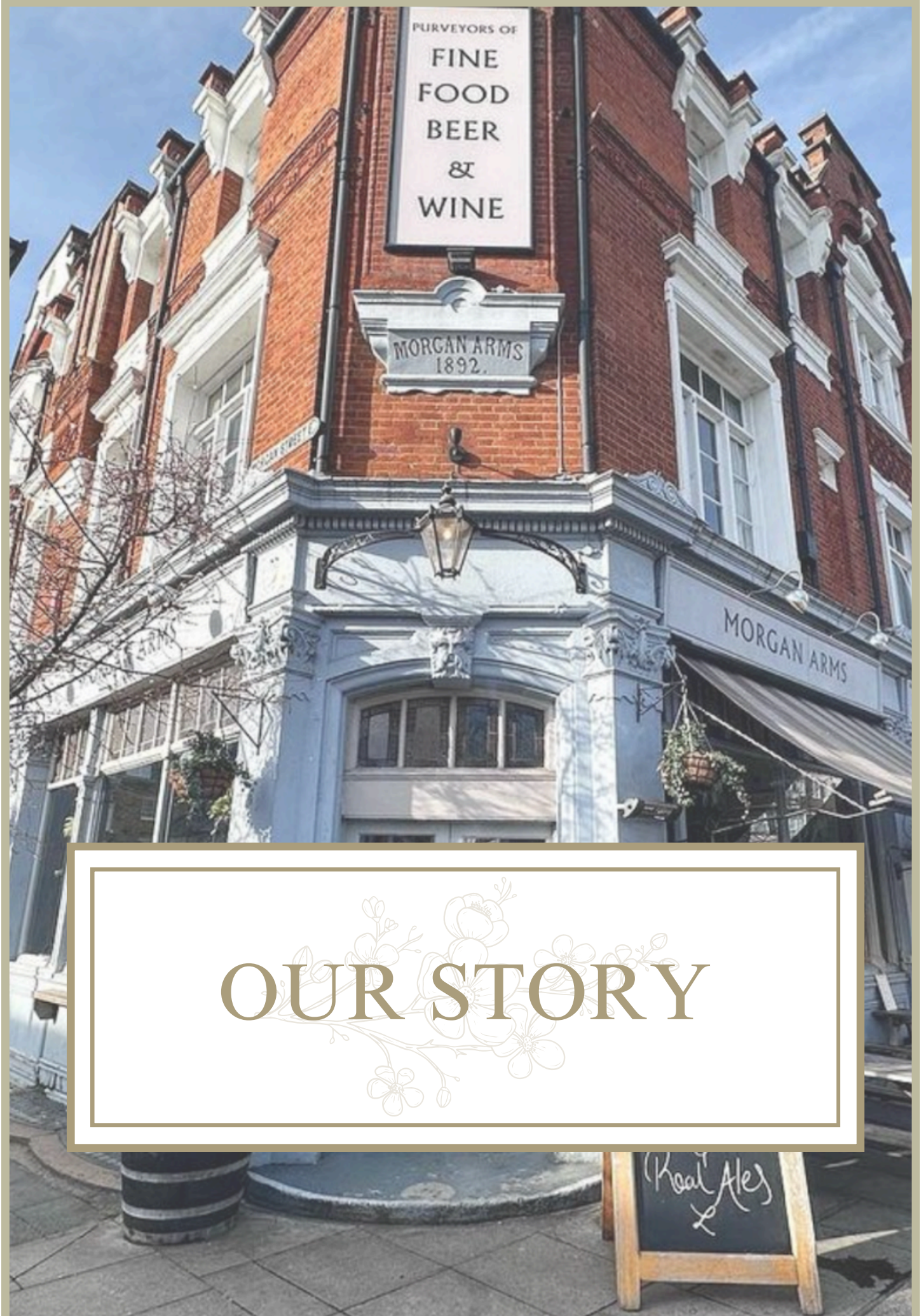





MORGAN ARMS





# OUR STORY




*The Morgan Arms, built in 1869 was named after Sir Charles Morgan of the Morgan Family from Tredegar House. The Griffon Rampant logo is taken from the Morgan family crest.*

*Featuring original Georgian architecture and surrounded by vintage suburban housing. The Morgan Arms offers the perfect venue for post-wedding receptions and evening parties to start your union in the most positive way.*

*With bespoke menus and table plans for any size, your package is tailored to your needs, ensuring you have an experience that is unique to you. With a dedicated events manager planning each step with you, ready to answer any questions you may have.*

*With traditional beauty, sensational food and a stress free planning experience on offer, make your wedding one to remember at the Morgan Arms.*











# THE SPACE







THE BAR





FULL VENUE  
CAPACITY:  
120 GUESTS



SEATED DINNER  
CAPACITY:  
60 GUESTS

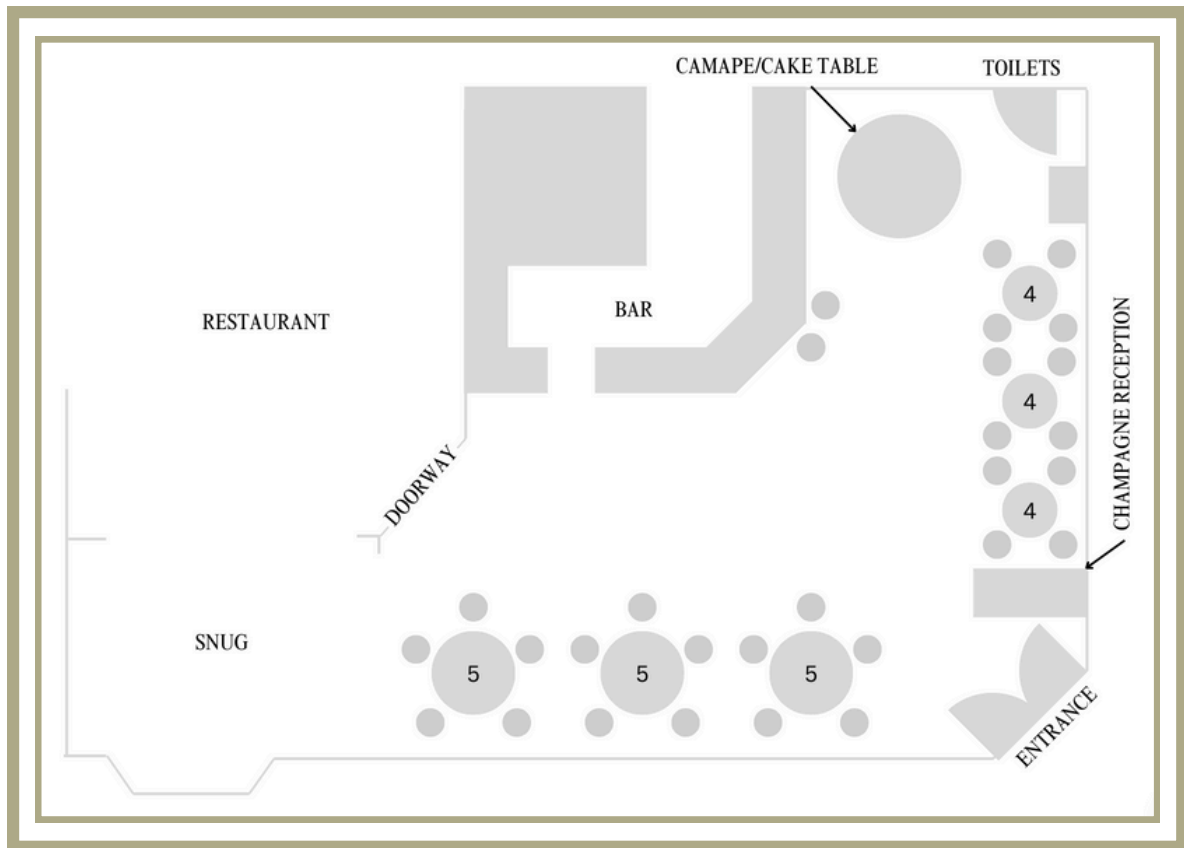




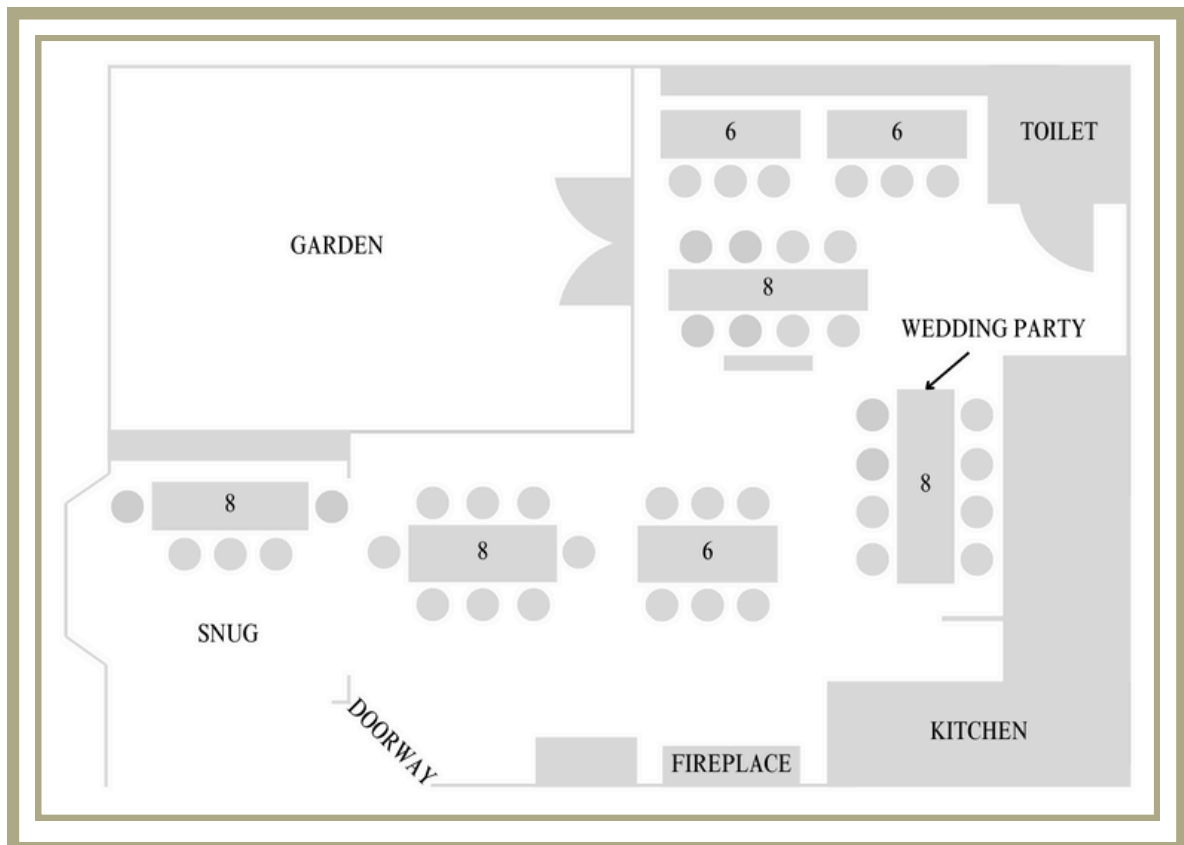
# THE RESTAURANT

# FLOOR PLAN

## *EXAMPLE* BAR AREA



## *EXAMPLE* RESTAURANT: 50 GUESTS







# DRINKS ON ARRIVAL?



Pre order from  
our range  
of cocktails  
or  
enjoy 10% off pre  
ordered champagne





# COCKTAILS

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## ON ARRIVAL

### APEROL SPRITZ

*Aperol 11%, Prosecco 10.5%, soda*

### MARGARITA

*Olmea Reposado 40%, Cointreau 40%, lime, salt*

### COSMOPOLITAN

*Absolut vodka 40%, Cointreau 49%, cranberry, lime*

### ESPRESSO MARTINI

*Absolut vodka 40% Kahlua 20%, espresso*

### OLD FASHIONED

*Woodford Reserve 43.2%, Angostura bitters 44.7%, sugar*

### NEGRONI

*Sipsmith Dry gin 60%, Regal Rogue Bold Red 16.5%, Campari 28%*

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A discretionary service charge will be applied to your bill.  
Please speak to a member of the team for more info.

# CHAMPAGNE

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ON ARRIVAL

BY THE GLASS

MPCo. Prosecco DOC (vg)  
*Veneto, Italy, 10.5%*

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BY THE BOTTLE

Prosecco DOC Rose Spumante Brut, Cantina Bernardi (vg)  
*Veneto, Italy, 11.5%*

Joseph Perrier Brut NV (vg)  
*Châlons-en-Champagne, France, 12%*

Laurent-Perrier Cuveé Rosé NV (vg)  
*Reims, France, 12%*

Louis Roederer 'Collection 242' Brut NV (v)  
*Reims, France, 12%*

Dom Pérignon (vg)  
*Épernay, France, 12.5%*

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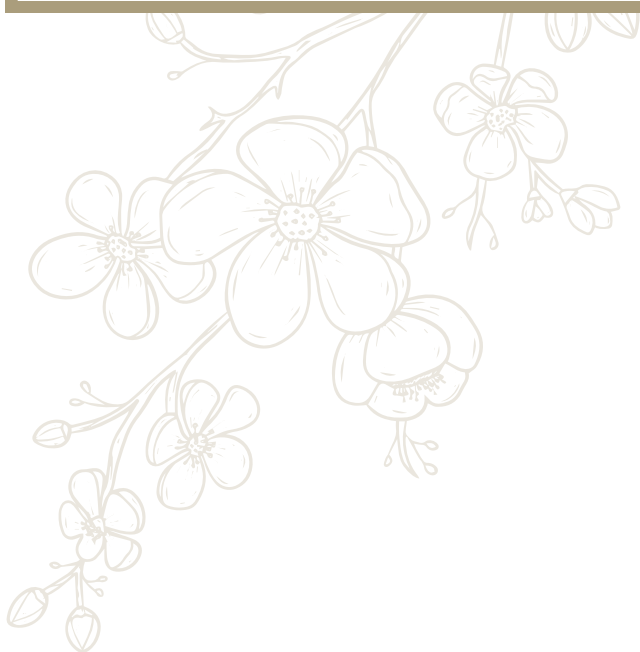
A discretionary service charge will be applied to your bill.  
Please speak to a member of the team for more info.





# BESPOKE FOOD PACKAGES

Curated with our Head Chef



## CONTACT US

Charlie Reynolds  
*Events Manager*

Khaitee Mills  
*General Manager*

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Email: [enquiries@morganarmsbow.com](mailto:enquiries@morganarmsbow.com)

